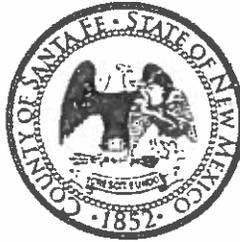


Henry P. Roybal
Commissioner, District 1

Miguel M. Chavez
Commissioner, District 2

Robert A. Anaya
Commissioner, District 3



Kathy Holian
Commissioner, District 4

Liz Stefanics
Commissioner, District 5

Katherine Miller
County Manager

Memorandum

TO: Santa Fe County Board of County Commissioners

FROM: David Sperling, Fire Chief *NS*

THRU: Pablo Sedillo, Public Safety Director
Katherine Miller, County Manager *NS*

DATE: February 9, 2015

SUBJECT: Requesting Board of County Commissioner approval for a waiver from Section 1 of Ordinance No. 2012-5 to purchase a Fire Apparatus for the Tesuque Fire District/Santa Fe County Fire Department in the amount of \$363,701 utilizing the Houston-Galveston Area Council Cooperative Purchasing Agreement and authorizing the County Manager to sign the Purchase Order.

ISSUE:

The Santa Fe County Fire Department requests Board of County Commission approval for a waiver from Section 1 of Ordinance 2012-5 to purchase a Fire Apparatus for the Tesuque Fire District/Santa Fe County Fire Department in the amount of \$363,701 utilizing the Houston-Galveston Area Council (HGAC) Cooperative Purchasing Agreement.

BACKGROUND:

The Fire Department has identified a need to purchase a Fire Apparatus for the Tesuque Fire District/Santa Fe County Fire Department. This need is identified in the Fire Department's Five Year Plan. The Fire Apparatus is a KME RidgeRunner at a cost \$363,701.00, which exceeds the \$250,000.00 threshold established by Santa Fe County Ordinance No. 2012-5. All of the funds for this purchase are available out of the Tesuque Fire District Fire and Rescue Impact Fee account.

This Fire Apparatus is a pumper truck built on a 4x4 International 7400 chassis. It is an ideal choice for serving in the County's Wildland Urban Interface, and it will provide the Tesuque District with improved fire suppression flexibility and effectiveness. The apparatus design has been managed by the Fire Department's Apparatus Committee. The volunteer and career members of this Committee spent many hours researching and designing a vehicle that is safe,

THE UNIVERSITY OF CHICAGO
DIVISION OF THE PHYSICAL SCIENCES
DEPARTMENT OF CHEMISTRY
5708 SOUTH CAMPUS DRIVE
CHICAGO, ILLINOIS 60637
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FAX: 773-936-3701
WWW: WWW.CHEM.UCHICAGO.EDU

1. Introduction
2. Experimental
3. Results
4. Discussion
5. Conclusion
6. Acknowledgments
7. References
8. Appendix
9. Tables
10. Figures

SANTA FE COUNTY/TESUQUE F.D. RIDGERUNNER

GENERAL INFORMATION

The proposed apparatus will be constructed to withstand the severe and continuous use encountered during emergency fire fighting services. The apparatus will be of the latest type, carefully designed and constructed with due consideration to the nature and distribution of the load to be sustained.

This proposal details the general design criteria of cab and chassis components, aerial device (if applicable), fire pump and related components (if applicable), water tank (if applicable), fire body, electrical components, painting, and equipment.

The proposed apparatus will comply with both NFPA 1901, *Standard for Automotive Fire Apparatus*, 2009 edition and NFPA 1906, *Standard for Wildland Fire Apparatus*, 2012 edition.

KME will furnish satisfactory evidence of our ability to construct, supply service parts and technical assistance for the apparatus specified.

FIRE APPARATUS DOCUMENTATION

KME will supply, at the time of delivery, at least one (1) copy of the following documents:

The manufacturer's record of apparatus construction details, including the following information:

- Owners name and address
- Apparatus manufacturer, model and serial number
- Chassis make, model and serial number
- Front tire size and total rated capacity in pounds
- Rear tire size and total rated capacity in pounds
- Chassis weight distribution in pounds with water and manufacturer mounted equipment, front and rear
- Engine make, model, serial number, rated horsepower, rated speed and governed speed
- Type of fuels and fuel tank capacity
- Electrical system voltage and alternator output in amps.
- Battery make, model and total capacity in cold crank amps (CCA)
- Transmission make, model and serial number. If so equipped chassis transmission PTO(s) make, model and gear ratio
- Pump make, model, rated capacity in gallons per minute (liters per minute where applicable) and serial number
- Pump transmission make, model, serial number and gear ratio
- Auxiliary pump make, model, rated capacity in gallons per minute (liters per minute where applicable) and serial number
- Water tank certified capacity in gallons or liters
- Paint manufacturer and paint number(s)

Certification of slip resistance of all stepping, standing and walking surfaces.

If the apparatus has a fire pump or an industrial supply pump, the pump manufacturer's certification of suction capability.

If the apparatus has a fire pump or an industrial supply pump, a copy of the apparatus manufacturer's approval for stationary pumping applications.

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If the apparatus has a fire pump or an industrial supply pump, the engine manufacturers certified brake horsepower curve for the engine furnished, showing the maximum governed speed.

If the apparatus has a fire pump or an industrial supply pump, the pump manufacturers certification of hydrostatic test.

If the apparatus has a fire pump or an industrial supply pump, the Underwriters Laboratory certification of inspection and test for the fire pump.

If the apparatus has an aerial device the Underwriters Laboratory certification of inspection and test for the aerial device.

If the apparatus has an aerial device, all the technical information required for inspections to comply with NFPA 1911, Standards for Testing Fire Department Aerial Devices.

If the apparatus has a fixed line voltage power source, the certification of the test for the fixed power source.

If the apparatus is equipped with an air system, test results of the air quality, the SCBA fill station, and the air system installation.

Weight documents from certified scale - showing actual loading on the front axle, rear axle(s) and overall vehicle (with the water tank full but without personnel, equipment and hose) will be supplied with the complete vehicle to determine compliance with NFPA-1901

Written load analysis and results of electrical performance tests.

If the apparatus is equipped with a water tank, the certification of water tank capacity by the tank manufacturer.

The proposed chassis will be certified by the apparatus manufacturer as conforming to all applicable Federal Motor Vehicle Safety Standards (FMVSS) in effect at the date of contract. This will be attested to by the attachment of a FMVSS certify caution label on the vehicle by KME, who will be recognized as the responsible final manufacturer.

KME will be responsible for preparing and maintaining a record file of parts and assemblies used to manufacture the proposed apparatus. These records will be maintained in KME's factory for a minimum of twenty (20) years. The file will contain copies of any and all reported deficiencies, all replacement parts required to maintain the apparatus, and original purchase documents including specifications, contract, invoices, incomplete chassis certificates, quality control reports and final delivery acceptance documents. The purchaser will have access to any and all documents contained in this file upon official written request.

GENERAL CONSTRUCTION

The proposed apparatus, assemblies, subassemblies, component parts, etc., will be designed and constructed with the due consideration to the nature and distribution of the load to be sustained and to the general character of the service to which the apparatus is subjected to when placed in service. All parts of the apparatus will be designed with a factor of safety, which is equal to or greater than that which is considered standard and acceptable for this class of equipment in fire fighting service. All parts of the proposed apparatus will be strong enough to withstand general service under full load. The apparatus will be so designed that the various parts and readily accessible for lubrication, inspection, adjustment and repair.

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The apparatus will be designed and constructed, and the equipment so mounted, with due consideration to distribution of the load between front and rear axles that all specified equipment, including a full complement of specified ground ladders, full water tank, loose equipment, and firefighters will be carried without overloading or injuring the apparatus.

PRODUCT LIABILITY INSURANCE

KME provides liability and facility insurance equaling \$30,000,000.00, which is one of the highest available in the fire industry. Reference attached documentation.

SERVICE CENTER AND PARTS DEPOT

Independent Fire Company
Fire Truck Service Center

KME FIRE APPARATUS SERVICE STATEMENT

The proposed KME Fire Apparatus vehicle is offered with service for in or out of warranty repairs can be promptly performed by the local KME authorized service center.

Service is provided by:

Independent Fire Company
711 Aspen NW
Albuquerque, NM 87102
Phone: (505) 243-3600
Cell: (505) 259-9150
Fax: (505) 842-8556

Service Center Capabilities

INDEPENDENT FIRE COMPANY celebrates its 35th year of operation and employs five (5) people and is proud to operate a Service Center in Albuquerque, NM . The private owned operation employs two (2) full-time service mechanics to handle any service-related problems or improvements that you may desire.

The service facilities provide service to handle sheet metal repair and fabrication, pump and electrical repair, aerial ladder service, and repair booster tank enlarging and replacement, and minor or major refurbishment capabilities.

Service and repairs to all makes of fire apparatus including trucks with Hale, Waterous, and Darley Pumps.

Independent Fire Company Service Center employees are fully insured with Workman's Compensation, at 1 Million Dollar Garage Keepers Liability Insurance Coverage and a 1 Million Dollar Products Liability Insurance Policy to protect your fire department in case of injury to personnel or your fire department equipment.

PRICES AND PAYMENTS

The bid price will be F.O.B. Destination, on a delivered and accepted basis at the Fire Department.

Total price on KME's proposal sheet will include all items listed in these specifications.

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KME has computed pricing less federal and state taxes. It is understood that any applicable taxes will be added to the proposed prices, unless the purchaser furnishes appropriate tax-exempt forms.

FAIR, ETHICAL AND LEGAL COMPETITION

In order to ensure fair, ethical, and legal competition, neither original equipment manufacturer (O.E.M.) nor parent company of the O.E.M. will have ever been fined or convicted of price fixing, bid rigging, or collusion in any domestic or international fire apparatus market.

MATERIAL AND WORKMANSHIP

All equipment furnished will be guaranteed to be new and of current manufacture, to meet all requirements of purchaser's specifications.

All workmanship will be of high quality and accomplished in a professional manner so as to insure a functional apparatus with a pleasing, aesthetic appearance.

SALES ENGINEER

KME will designate an in house individual to perform KME's sales engineer functions. The sales engineer will provide a single point interface between the purchaser and KME on all matters concerning the contract.

APPROVAL DRAWING

A detailed drawing of the apparatus will be provided to the Santa Fe County/Tesuque VFD for approval before construction begins. A copy of this drawing will also be provided to the manufacturer's representative. Upon Santa Fe County/Tesuque VFD approval, the finalized drawing will become a part of the total contract.

The drawing will show, but is not limited to, such items as the chassis make and model, major components, location of lights, sirens, all compartment locations and dimensions, special suction, discharges, etc. The drawing will be a visual interpretation of the apparatus as it is to be supplied.

INSPECTION VISITS

KME will provide one (1) factory inspection trip to KME's facility. Transportation, meals, lodging, and other requisite expenses will be the bidder's responsibility.

Accommodations shall be for two (2) Fire Department representatives per trip.

The factory visits shall occur at the following stages of production of the apparatus:

- Final inspection upon completion.

Travel arrangements more than 1000 miles from the manufacturing facility will be via commercial airline transportation.

The customer maintains the right to inspect the apparatus, within KME's normal business hours. At any other point during construction expenses incurred during non-specified inspection visits will be the responsibility of the customer.

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During inspection visits, the customer reserves the right to conduct actual performance tests to evaluate completed portions of the unit. Testing will be accomplished with the assistance and resources of the contractor.

DELIVERY

Delivery of the apparatus to the Fire Department will remain KME's responsibility.

A qualified and responsible representative of KME will deliver the apparatus to the Fire Department.

INSTRUCTION MANUALS/DRAWINGS, SCHEMATIC

KME will supply at time of delivery, two (2) CD copies of a complete operation and service manual covering the complete apparatus as delivered and accepted.

The manual will contain the following:

- Descriptions, specifications, and ratings of chassis, pump (if applicable), and aerial device.
- Wiring diagrams.
- Lubrication charts.
- Operating instructions for the chassis, any major components such as a pump and any auxiliary systems.
- Instructions regarding the frequency and procedures recommended for maintenance.
- Parts replacement information.

VEHICLE FLUIDS PLATE

As required by NFPA-1901, KME will affix a permanent plate in the driver's compartment specifying the quantity and type of the following fluids used in the vehicle:

A permanent plate in the driving compartment will specify the quantity and type of the following fluids used in the vehicle:

- Engine oil
- Engine coolant
- Chassis transmission fluid
- Pump transmission lubrication fluid
- Pump primer fluid
- Drive axle(s) lubrication fluid
- Air-conditioning refrigerant
- Air-conditioning lubrication oil
- Power steering fluid
- Cab tilt mechanism
- Transfer case fluid
- Equipment rack fluid
- Air compressor system lubricant
- Generator system lubricant
- Aerial systems

PRINCIPAL APPARATUS DIMENSIONS & G.V.W.R.

The principal dimensions of the completed apparatus will not exceed the following maximum acceptable dimensions:

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KME PROPOSED DIMENSIONS:

- OVERALL LENGTH: 358"
- OVERALL WIDTH: 102"
- OVERALL HEIGHT: 120" +/- 2"
- WHEELBASE: 221"

The axle and total weight ratings of the completed apparatus will not be less than the following minimum acceptable weight ratings:

- MINIMUM FRONT G.A.W.R.: 14,000 lbs.
- MINIMUM REAR G.A.W.R.: 26,000 lbs.
- MINIMUM TOTAL G.V.W.R.: 40,000 lbs.

KME will include the principal dimensions, front G.A.W.R., rear G.A.W.R., and total G.V.W.R. of the proposed apparatus. Additionally, KME will provide a weight distribution of the fully loaded, completed vehicle; this will include a filled water tank, specified hose load, miscellaneous equipment allowance in accordance with NFPA-1901 requirements, and an equivalent personnel load of 250 lbs. per seating position.

KME OWNERSHIP

KME is a tightly held family owned corporation. All of the stockholders are members of the Kovatch family of Nesquehoning, PA. KME carries no (zero) long term debt and is the largest privately owned manufacturer of fire apparatus in the country.

PRIMARY PLANT CONSTRUCTION

In order to insure top quality construction, maximum assembly line and engineering communication and the highest level of manufacturing supervision the entire apparatus will be built at the bidders' primary (headquarters) manufacturing facility. Apparatus constructed at satellite plants will not be considered.

QUALITY MANAGEMENT

KME is certified ISO 9001 at all company locations. KME received its certification from TÜV SÜD America Inc. after they assessed the company's quality system and found it to be in full compliance with ISO 9001. TÜV's is accredited as a registrar by ANSI-ASQ National Accreditation Board (ANAB), the organization responsible for qualifying registrars as competent to audit and certify organizations conforming to ISO 9001 or other management system standards.

The International Organization for Standardization (ISO) is a worldwide federation of national standards bodies from 130 countries. Its ISO 9001 standard is a quality assurance model made up of 20 sets of quality system requirements. This model applies to organizations that design, develop, produce, install, and service products.

This business management system allows KME to monitor processes to ensure they are effective; keep adequate records; check output for defects, with appropriate and corrective action where necessary; regularly review individual processes and the quality system itself for effectiveness; and facilitate continual improvement.

A copy of KME's certificate is included in this proposal.

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STEPPING, STANDING, & WALKING SURFACES

All stepping, standing, and walking surfaces on the body will meet NFPA #1901 anti-slip standards. Aluminum tread plate utilized for stepping, standing, and walking surfaces will be Alcoa No-Slip type. This material will be a minimum 3/16 (0.1875") in thickness. KME will supply proof of compliance with this requirement. All vertical surfaces on the body, which incorporate aluminum tread plate material, will utilize the same material pattern to provide a consistent overall appearance.

SAFETY VIDEO

An apparatus safety video shall be supplied with the final documentation for the apparatus. The video shall address key safety considerations for personnel to understand driving, operating, and maintenance of the apparatus. Safety procedures like vehicle pre-trip inspection, chassis operation, pump operation, and maintenance shall be covered.

COOPERATIVE PURCHASING

KME is pleased to allow other public agencies to use the purchase agreement resulting from this invitation to bid. The condition of such use by other agencies will be that any such agency must make and pursue contact, purchase order/contract, and all contractual remedies with KME. Such tag-on's will be done so that the original purchasing agency has no responsibility for performance by either KME or the agency using the contract.

UNDERWRITERS LABORATORIES INC. (UL) EXAMINATION AND TEST PROPOSAL

If required by the specific chapters of NFPA-1901, the proposed unit will be tested and certified for KME Fire Apparatus by Underwriters Laboratories Inc. (UL) Underwriters Laboratories Inc. (UL) is recognized worldwide as a leading third party product safety certification organization for over 100 years. UL has served on National Fire Protection Association (NFPA) technical committees for over thirty years.

INDEPENDENT TESTING ORGANIZATION QUALIFICATIONS

- UL is a nationally recognized testing laboratory recognized by OSHA.
- UL complies with the American Society for Testing and Materials (ASTM) Standard ASTM E543 "Determining the Qualifications for Nondestructive Testing Agencies."
- UL has more than 40 years of automotive fire apparatus safety testing experience and 16 years of factory aerial device testing and Certification experience. UL has more than 100 years of experience developing and implementing product safety standards.
- UL does not represent, is not associated with, nor is in the manufacture or repair of automotive fire apparatus.
- All test work for fire pumps outlined in NFPA 1901, Edition will be conducted.
- UL has included a list of all factory aerial device manufacturers for whom testing is currently being conducted on a regular basis.
- UL carries ten million dollars in excess liability insurance for bodily injury and property damage combined.

All work outlined in NFPA 1914, current Edition, including nondestructive testing, will be conducted at the manufacturer's facility.

The UL inspectors performing the test work on the units are certified to Level II in the required NDT methods, under the requirements outlined in ASNT document CP-189.

The actual person(s) performing the inspection will present for review proof of Level II Certification in the required NDT methods.

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KME will designate, in writing, who is qualified to witness and certify these test results.

Prior to submittal to the automotive fire apparatus manufacturer, the final Report will be reviewed by the Supervisor of Fire Equipment Services and a Registered Professional Engineer, both of whom are directly involved with the aerial device certification program at UL.

When the unit successfully meets all the requirements outlined in NFPA 1901, 2009 Edition, UL shall issue a Certificate of Automotive Fire Apparatus Examination and Test stating the unit's compliance with NFPA-1901.

GENERAL APPARATUS DESCRIPTION "PUMPER"

The unit shall be designed to conform fully to the "Pumper Fire Apparatus" requirements as stated in the NFPA 1901 Standard (2009 Revision), which shall include the following required chapters as stated in this revision:

- Chapter 1 Administration
- Chapter 2 Referenced Publications
- Chapter 3 Definitions
- Chapter 4 General Requirements
- Chapter 5 Pumper Fire Apparatus
- Chapter 12 Chassis and Vehicle Components
- Chapter 13 Low Voltage Electrical Systems and Warning Devices
- Chapter 14 Driving and Crew Areas
- Chapter 15 Body, Compartments and Equipment Mounting
- Chapter 16 Fire Pumps and Associated Equipment
- Chapter 18 Water Tanks

CAB SAFETY SIGNS

The following safety signs shall be provided in the cab:

- A label displaying the maximum number of personnel the vehicle is designed to carry shall be visible to the driver.
- "Occupants will be seated and belted when apparatus is in motion" signs shall be visible from each seat.
- "Do Not Move Apparatus When Light Is On" sign adjacent to the warning light indicating a hazard if the apparatus is moved (as described in subsequent section).
- A label displaying the height, length, and GVWR of the vehicle shall be visible to driver.
- This label shall indicate that the fire department will revise the dimension if vehicle height changes while vehicle is in service.

CHASSIS DATA LABELS

The following information shall be on labels affixed to the vehicle:

Fluid Data

- Engine Oil
- Engine Coolant
- Chassis Transmission Fluid
- Pump Transmission Lubrication Fluid

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- Pump Primer Fluid (if applicable)
- Drive Axle(s) Lubrication Fluid
- Air Conditioning Refrigerant
- Air Conditioning Lubrication Oil
- Power Steering Fluid
- Cab Tilt Mechanism Fluid
- Transfer Case Fluid (if applicable)
- Equipment Rack Fluid (if applicable)
- Air Compressor System Lubricant
- Generator System Lubricant (if applicable)
- Front Tire Cold Pressure
- Rear Tire Cold Pressure
- Aerial Hydraulic Fluid (if applicable)
- Maximum Tire Speed Rating

Chassis Data

- Chassis Manufacturer
- Production Number
- Year Built
- Month Manufactured
- Vehicle Identification Number

Manufacturers weight certification:

- Gross Vehicle (or Combination) Weight Rating (GVWR or GCWR)
- Gross Axle Weight Rating, Front
- Gross Axle Weight Rating, Rear

ROLLOVER STABILITY

The apparatus shall meet the criteria defined in 4.13.1 for rollover stability as defined in the 2009 NFPA Standard for Automotive Fire Apparatus.

NAVISTAR CHASSIS

The completed apparatus will be mounted on a new, 2016 Navistar 7400 4x4 chassis. The details of the chassis are as follows:

BASE CHASSIS, Model 7400 SFA 4 x 4 with 221.0" Wheelbase; 102" C.A. and 65" Axle to end of frame

TOW HOOK, FRONT (2), Frame Mounted

FRAME RAILS Heat Treated Alloy Steel (120,000 PSI Yield); 10.125" x 3.580" x 0.312" with Outer C Channel reinforcement (120,000 psi Yield) 10.813 x 3.892 x .312

BUMPER, FRONT Full Width, Steel, Powder Coated Gray, 15 Degree Swept Back, With Two (2) Headlights

FRAME EXTENSION FRONT, 20" in Front of Grille

SANTA FE COUNTY/TESUQUE F.D. RIDGERUNNER

AXLE, FRONT DRIVING (Meritor MX-14-120) Single Reduction, 14,000-lb Capacity with Magnetic Drain Plug

SUSPENSION, FRONT, SPRING Parabolic, Taper Leaf, 14,000-lb Capacity; With Shock Absorbers and Maintenance Free Rubber Bushed Spring Pins

BRAKE SYSTEM, AIR Dual System

BRAKE LINES Color and Size Coded Nylon

DUST SHIELDS, Front and Rear Brakes

GAUGE, AIR PRESSURE Air 1 and Air 2; Located in Instrument Cluster

PARKING BRAKE CONTROL Yellow Knob, Located on Instrument Panel

QUICK RELEASE VALVE On Rear Axle for Spring Brake Release

SLACK ADJUSTERS, AUTOMATIC, Front and Rear

SPRING BRAKE MODULATOR VALVE

DRAIN VALVE {Berg} Manual; With Pull Chain Mounted in Wet Tank

BRAKE SHOES, Rear Cast

AIR BRAKE ABS {Bendix Anti Lock Brake System} Full Vehicle Wheel Control System (4-Channel)

AIR DRYER {Bendix AD-IP} With Heater Mounted Outside left Rail Back of Cab

BRAKES, FRONT, AIR CAM 16.5" x 5", With 20 Sq In Long Stroke Chambers

BRAKES, REAR, AIR CAM 16.5" x 7.0" With 30/30 Sq. In Spring Actuated Parking Brake Chambers

BRAKE CHAMBERS, Rear Parking Brake Chambers Rotated Forward and Up for Ground Clearance

AIR COMPRESSOR {Bendix Tu-Flo 750} 16.5 CFM

STEERING COLUMN Tilting and Telescoping

STEERING WHEEL 2-Spoke, 18" Diam., Black

STEERING GEAR {Sheppard M-110} Power

DRIVESHAFT Dana Spicer SPL170XL ipo SPL140

EXHAUST SYSTEM Single, Aftertreatment Device, Frame Mounted Left Side Under Cab, with Horizontal Tailpipe Equipped with Temperature Control Device

ENGINE EXHAUST BRAKE, Electronically Activated

SWITCH FOR EXHAUST, 3 Position, Lighted, ON/CANCEL, Center Stable, INHIBIT REGEN, Mounted in Dash, Inhibits Diesel Particulate Filter Regeneration while Switch is in ON Position and Engine Running, Resets when Ignition Is Turned Off

ELECTRICAL SYSTEM 12-Volt, Standard Equipment

BATTERY BOX Steel with Plastic Lid

DATA LINK CONNECTOR For Vehicle Programming and Diagnostics In Cab

HAZARD SWITCH, Push On/Off Type, Located on Top of Steering Column Cover

HEADLIGHT DIMMER SWITCH Integral with Turn Signal Switch

SANTA FE COUNTY/TESUQUE F.D. RIDGERUNNER

JUMP START STUD Located on Positive Terminal of Outermost Battery
PARKING LIGHT Integral with Front Turn Signal
STARTER SWITCH Electric Key Operated
TURN SIGNAL SWITCH Self-Cancelling, Headlight Dimmer (with Flash-To-Pass Feature)
TURN SIGNALS, FRONT Includes Reflectors and Auxiliary Side Turn Signals, Solid State
Flashers; Flush Mounted
WINDSHIELD WIPER SWITCH 2-Speed with Wash and Intermittent Feature, Integral with Turn Signal Switch
WINDSHIELD WIPERS Single Motor, Electric, Cowl Mounted
WIRING, CHASSIS Color Coded and Continuously Numbered

CIGAR LIGHTER Includes Ash Cup

HORN, ELECTRIC Two (2) Disc Style

POWER SOURCE Cigar Type Receptacle without Plug and Cord

ALTERNATOR {Leece-Neville 14931PAH} Brush Type; 12 Volt 320 Amp. Capacity, Pad Mounted

ALTERNATOR PULLEY, 2.4" Diameter for Increased Output at Idle

BODY BUILDER WIRING Under Crew Cab at Left Frame, Includes Sealed Connectors for Tail/Amber Turn/Marker/
Backup/Accessory Power/Ground and Sealed Connector for Stop/Turn

BATTERY SYSTEM {International} Maintenance-Free (3) 12-Volt 1950CCA Total

RADIO, AM/FM/WB/Clock/3MM Auxiliary Input with Multiple Speakers and CD Player

DATA RECORDER/SEAT BELT INDICATOR with Audible and Visual Alarms Mounted in Center of Overhead Panel

STOP-LIGHT WIRING MODIFIED; Stop Lights Are Turned On When Secondary Braking System is Activated

POWER SOURCE, TERMINAL TYPE 2 Post

HORN, AIR Black, Single Trumpet, Air Solenoid Operated, Mounted Behind Bumper on Right Rail

SWITCH, AIR HORN, PASSENGER Fire Truck Application; Switch Located in Instrument Panel Close to Passenger,
Driver Also To Activate Switch at Steering Wheel

SOLENOIDS, AIR, for Customer Use; Provides Two (2) Normally Closed Pilot Air Sources with Latched Switches in
Cab, Pilot Air Source, Air Exhausts when Key is Turned Off

BATTERY DISCONNECT SWITCH; Cab Mounted, Lever Operated, Does Not Disconnect Charging Circuits

HEADLIGHTS, Long Life Halogen with Daytime Running Lights

CLEARANCE/MARKER LIGHTS, Five (5) Amber LED Lights Flush Mounted on Cab or Sunshade

HEADLIGHTS ON W/WIPERS Headlights will Automatically Come On when Wipers are Activated

INDICATOR, LOW COLANT LEVEL with Audible Alarm

SANTA FE COUNTY/TESUQUE F.D. RIDGERUNNER

SWITCH, BODY CIRCUITS, REAR for Bodybuilder; With 6 Switches in Instrument Panel (2-position switches); One Power Module, With 6 Channels, 20 Amp per Channel and 80 Amp Max Output, Switches Control the Power Modules Through Multiplex Wiring, Mounted at Rear of Frame

STARTING MOTOR {Delco Remy 39MT} 12 Volt, Gear Reduced with Thermal Overcrank Protection

INDICATOR, LOW COOLANT LEVEL with Audible Alarm

BATTERY ON INDICATOR, Green, Mounted on Left Side of Instrument Panel

CIRCUIT BREAKERS Manual-Reset (Main Panel) SAE Type III With Trip Indicators, Replaces All Fuses Except For 5-Amp Fuses

FENDER EXTENSIONS Rubber

INSULATION UNDER HOOD for Sound Abatement

GRILLE Stationary, Chrome

INSULATION, SPLASH PANELS for Sound Abatement

GRILLE EMBER SCREEN Mounted to Grille and Cowl Tray to Keep Hot Embers out of Engine and HVAC Air Intake System

FRONT END Tilting, Fiberglass, With Three Piece Construction

PAINT SCHEMATIC, PT-1 Single Color, Design 100

PAINT IDENTITY, PT-2 Single Color, Instruction No 932, Wheels

PAINT TYPE, Base Coat/Clear Coat, Premium Color.

KEYS – ALL ALIKE – ID Z-001 Includes Ignition and Cab Door Keys

OIL FILTER, ENGINE (Hudgins Model 960 Spinner)

ENGINE, MaxxForce 9; EPA 10; 330 HP @ 2000 RPM, 950 lb-ft Torque @ 1200 RPM; Governed @ 2200 RPM

COLD STARTING EQUIPMENT, Intake Manifold Electric Grid Heater with Engine ECM Control

CRUISE CONTROL Electronic; Controls Integral to Steering Wheel

MAGNETIC Oil Drain Plug

ENGINE SHUTDOWN Electric, Key Operated

FUEL/WATER SEPARATOR and Fuel Filter in a Single Assembly with Water-In-Fuel Sensor

GOVERNOR Electronic

OIL FILTER, ENGINE Spin On Type

WET TYPE Cylinder Sleeves

FAN DRIVE {Horton Drivemaster Polar Extreme} Direct Drive Type, Two Speed With Residual Torque Device for Disengaged Fan Speed and Nylon Fan

RADIATOR Aluminum; Front to Back Cross Flow, Series System, 1588 Sq In Core, 885 Sq In Charge Air Cooler and 470 Sq In Low Temperature Radiator with a Water to Oil Transmission Oil Cooler

Includes:

SANTA FE COUNTY/TESUQUE F.D. RIDGERUNNER

ANTI-FREEZE Shell Rotella Extended Life Coolant -40F (-40C)
DEAERATION SYSTEM with Surge Tank
HOSE CLAMPS, RADIATOR HOSES, Gates Shrink Band Thermoplastic Coolant Hose Clamps
RADIATOR HOSES Premium, Rubber

AIR CLEANER, Dual Element

THROTTLE, HAND CONTROL Engine Speed Control for PTO; Electronic Stationary Pre-Set, Two Speed Settings, Mounted on Steering Wheel

ENGINE CONTROL, REMOTE MOUNTED Provision Includes Wiring for Body Builder Installation of PTO Controls

ENGINE WATER COOLER (Sendure) For Use With Fire Trucks

EPA, OBD and GHG Certification; Engine Shutdown System Exempt Vehicle Complies with California Clean Air Regulations

TRANSMISSION, AUTOMATIC {ALLISON 3000EVS_P} 5th Generation Controls, Close Ratio, 5-Speed; With Overdrive

Includes:
Oil Level Sensor
Provision for PTO
Oil Filter, Mounted in Transmission
Magnet in Oil Pan
Synthetic Transmission Fluid

TRANSFER CASE (Meritor T-4210) 2 Speed, 10,000 lb ft Total Capacity With PTO Provision; Electric Over Air Control with Indicator Light in Instrument Panel for All Wheel Drive Engaged

TRANSFER CASE LUBE, EmGard 50W Synthetic

OIL COOLER, Transfer Case, Mounted on Back of Cab

TRANSMISSION SHIFT CONTROL {ALLISON} Push-Button Type

ALLISON SPARE INPUT/OUTPUT for Emergency Vehicle Series (EVS) Includes J1939 Based Auto Neutral

SHIFT CONTROL PARAMETERS Performance Programming

AXLE, REAR, SINGLE {Dana-Spicer S26-190} Single Reduction 26,000-lb Capacity; R Wheel Ends, Magnetic Drain Plug

SUSPENSION, REAR, SPRING, SINGLE, Vari-Rate; 31,000-lb Capacity Includes 4500 lb Capacity Auxiliary

FUEL TANK Top Draw; D Style, Non Polished Aluminum, 50 U.S. Gal. 16" Tank Depth, with Quick Connect Outlet, Mounted Left Side Under Cab

FUEL/WATER SEPARATOR with Filter Restriction/Change Indicator with Water in Fuel Sensor

CAB Conventional 6 Man Crew Cab

Includes:

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ARM REST (2) Molded Plastic; One Each Door
COAT HOOK Located on Rear Wall, Centered Above Rear Window
CUP HOLDERS Two Cup Holders Located In Lower Center of Instrument Panel
DOME LIGHT, CAB Rectangular, Door Activated and Push On-Off at Lens, Timed Theater Dimming,
Integral to Console, Center Mounted
GLASS, ALL WINDOWS Tinted
GRAB HANDLE, CAB INTERIOR (1) "A" Pillar Mounted, Passenger Side
GRAB HANDLE, CAB INTERIOR (2) Front of "B" Pillar, One Each Side
GRAB HANDLE, CAB INTERIOR (4) Two Each Side, Rear Door at Hinge Side and "C" Pillar
INTERIOR SHEET METAL, Upper Door (Above Window Ledge) Painted Exterior Color

GRAB HANDLE, CAB INTERIOR, (4) Safety Yellow

GAUGE CLUSTER English
Electronic Speedometer
Engine Oil Pressure
Water Temperature
Fuel Level
Tachometer
Voltmeter
Washer Fluid Level
ODOMETER DISPLAY, Miles, Trip Miles, Engine Hours, Trip Hours, Fault Code Readout
WARNING SYSTEM, Audible and Visual
Low Fuel
Low Oil Pressure
High Engine Coolant Temp
Low Battery Voltage

SEATBELT WARNING PREWIRE with Seat Belt Switches and Seat Sensors for All Belted Positions Connected to the Seat Belt Indicator/Data Recorder Mounted in the Center of the Overhead Panel

GAUGE, OIL TEMP, ALLISON TRAN

GAUGE, AIR CLEANER RESTRICTION {Filter-Minder} With Black Bezel Mounted in Instrument Panel

IP CLUSTER DISPLAY On Board Diagnostics Display of Fault Codes in Gauge Cluster

SEAT, DRIVER, (Seats Inc Universal Series) 911, NFPA Compliant, Air Suspension, High Back Vinyl with Covered Back, International Logo on Head Rest and 3-Point, Lap and Shoulder Belt and Integral Head Rest

SEAT, OFFICER {Seats Inc Universal Series} 911, NFPA Compliant, High Back for SCBA, Vinyl Covered Back, Adjusters, 5 Degree Back Angle, International Logo on Head Rest and 3-Point, Lap and Shoulder Belt

SEATS, REAR (Seats Inc Universal Series) 911, NFPA Compliant, Three Individual Seats on One Riser, Non Suspension, High Back for SCBA, Vinyl with Covered Back, International Logo on Head Rest and 3 point Lap and Shoulder Belt for Outboard Seats and Two Point Lap Belt for Center Seat

GRAB HANDLE, Exterior, Four (4) Chrome Towel Bar Type with Anti-Slip Rubber Inserts, Mounted Behind Each Door, Two on Left Side and Two on Right Side

MIRRORS (2) {Lang Mekra} Styled; Rectangular, 7.09" x 15.75" with Integral Convex Both Sides, Breakaway

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Brackets With 102" Wide Spacing, Heated Heads, Power Both Sides, LED Clearance Lights, Both Sides, With Bright Finish Heads and Brackets

SEAT BELT All Red

CAB MOUNTING HEIGHT EFFECTS High Cab In Lieu of Mid High Cab Mounting (Approx 4.5")

INSTRUMENT PANEL Center Section, Flat Panel

AIR CONDITIONER {International Blend-Air} With Integral Heater & Defroster

Includes:

FRESH AIR FILTER for HVAC

HEATER HOSES Premium

HOSE CLAMPS, Mubea Constant Tension Type

REFRIGERANT Hydrofluorocarbon HFC-134A

CAB INTERIOR TRIM Premium

Includes:

"A" PILLAR COVER Molded Plastic

CAB INTERIOR TRIM PANELS Cloth Covered Molded Plastic, Full Height; All Exposed Interior Sheet Metal is Covered

CAB SOUND INSULATION, Includes Dash and Engine Cover Insulators

CAB INTERIOR TRIM CLOSEOUT, Lower Dash Panel, Molded Plastic, Under instrument Panel Driver Side

CONSOLE, OVERHEAD Molded Plastic with Dual Storage Pockets, Retainer Nets and CB Radio Pocket, Speakers and Reading Lights

COURTESY LIGHT (4) Mounted in Front Map Pocket, All Doors

DOOR TRIM PANELS with Cloth Insert on Bolster, Driver and Passenger Door

FLOOR COVERING Rubber, Black

GAUGE, TEMPERATURE, AMBIENT, Display Mounted in Instrument Cluster

HEADLINER Soft Padded Cloth

INSTRUMENT PANEL TRIM Molded Plastic with Black Center Section

STORAGE POCKET, DOOR (2) Molded Plastic, (Carpet Texture) Full-Length; Driver and Passenger Door

SUN VISOR (3) Padded Vinyl, Two (2) Moveable (Front to Side) Primary Visors, Driver Side with Vanity Mirror and Toll Ticket Strap , plus One (1) Auxiliary Visor (Front Only) Driver Side

CAB REAR SUSPENSION Air Bag Type

WHEELS, FRONT, Steel Disc; 22.5" Painted to match Cab, 10-Stud (285.75MM BC) Hub Piloted, Flanged Nut, Metric Mount, 8.25 DC Rims; With Steel Hubs.

TIRES, FRONT (2) 12R22.5 G282 MSD (GOODYEAR) 481 rev/mile, load range H, 16 ply

WHEELS, REAR DUAL Steel Disc; 22.5" Painted to match Cab, 10-Stud (285.75MM BC) Hub Piloted, Flanged Nut, Metric Mount, 9.005 DC Rims; With Steel Hubs

TIRES, REAR (4) 12R22.5 G282 MSD (GOODYEAR) 481 rev/mile, load range H, 16 ply

BDY INTG, REMOTE POWER MODULE Mounted Under Cab or On Battery Box; Up to 6 Outputs & 6 inputs, Max. 20 amp. per Channel, Max. 80 amp. Total (Includes 1 Switch Pack With Latched Switches)

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BDY INTG, I/O EXPANSION HARNES (for Diamond Logic Builder) In-Cab wire harness (DLB) program only, Includes a harness with five blunt cut wires routed on lower left of instrument panel. Two ground active inputs and two (.5 Amp) relay drivers outputs are provided

REAR AXLE TOP SPEED

The rear axle/s shall be geared for a vehicle top speed in accordance with NFPA sections 4.15.2 and 4.15.3.

Units with GVWR over 26,000 pounds shall be limited to 68 mph. If the combined tank capacity is over 1250 gallons of foam and water or the GVWR is over 50,000 pounds, the vehicle top speed shall be limited to 60 mph or the fire service rating of the tires, whichever is lower.

INTERNATIONAL SAE J2433 ROLLOVER TESTING

The International chassis shall comply with SAE J2422 Cab Roof Strength Evaluation. The Cab to Chassis Mounting System shall remain attached to the vehicle chassis and in an orientation similar to its original position when subjected to 20g deceleration load in the forward direction. Components in the mounting system may become distorted or broken but never dislodge from the original mounting location.

ENGINE BRAKE

The engine shall be equipped with a compression brake to automatically slow the vehicle when the accelerator pedal is in the "off" position. This brake shall be controlled by switches mounted on the dash in a convenient location for the driver.

SCBA BRACKETS

Four (4) Zico ULLH bottle brackets and restraint strap assembly's shall be provided.

BUMPER EXTENSION

A 12" high, 96" wide, two (2) ribbed, bright finish stainless steel front bumper shall be provided. The front bumper shall be extended approximately sixteen (16) inches. A polished aluminum tread plate (3/16") gravel shield with end caps shall be installed.

STORAGE WELL

One (1) storage well constructed of 1/8" aluminum shall be installed in the gravel shield. This storage well shall be located on the left side of the bumper extension. The bottom of the storage well shall have a minimum of four (4) drain holes. Capacity of 100 ft. of 1-3/4" hose

The left side front bumper hose well shall be furnished with Velcro straps to secure the hose stored in the well. The straps shall be attached to each side of the hose well with stainless steel footman loops.

STORAGE WELL

One (1) storage well constructed of 1/8" aluminum shall be installed in the gravel shield. This storage well shall be located on the right side of the bumper extension. The bottom of the storage well shall have a minimum of four (4) drain holes. Capacity of 100 ft. of 1-3/4" hose.

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The right side front bumper hose well shall be furnished with Velcro straps to secure the hose stored in the well. The straps shall be attached to each side of the hose well with stainless steel footman loops.

WHEEL TRIM KITS

Wheel trim kits consisting of chrome baby moon hubcaps and chrome lug nut covers shall be installed on the front and rear axles of the single rear axle chassis.

FUEL TANK TREAD PLATE

The step type fuel tank shall be overlaid with polished aluminum tread plate. This shall include the top, front and both ends. Step areas shall be provided for access to the cab. Step areas shall be fabricated from Alcoa "No-Slip" tread plate.

BATTERY BOX TREAD PLATE

The battery box shall be overlaid with polished aluminum tread plate. The cover of this box shall be easily removable for inspection of the batteries.

CENTER CONSOLE

A center console fabricated from 1/8" aluminum shall be furnished and shall be located between the driver and officer's seats.

The forward area of the console shall have a mounting surface for emergency lighting switch panels and/or electronic siren control boxes within reach of the driver or officer. In addition, the console shall be equipped with two (2) map/notebook storage pockets at the rear of the console.

The console shall be finished with a brushed aluminum finish.

Console dimensions are based on current International cab models. Other specified commercial cabs (or changes to the International cab) may result in varied dimensions.

ANTENNA INSTALLATION

Two (2) antenna mounting base(s) model #MATM with 17' of coaxial cable shall be provided and installed on the cab roof. The attached antenna wire(s) shall be run to the Center Console.

The Fire Department is responsible to have the correct antenna whip installed once the apparatus is delivered.

HOSEREEL COMPARTMENT - UNDER REAR CAB DOOR DRIVER SIDE

A hosereel compartment shall be mounted under the driver side rear cab door. The compartment shall be constructed of 3/16" aluminum diamond tread and 3/16" aluminum plate. This compartment shall utilize the maximum amount of space available.

Recessed rollers will be provided around the hosereel opening to allow the hose to be easily deployed.

STORAGE COMPARTMENT - UNDER REAR CAB DOOR OFFICER SIDE

A weatherproof tool storage compartment shall be mounted under the officer side rear cab door. The compartment shall be constructed of 3/16" aluminum plate. This compartment shall utilize the maximum amount of

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space available with approximate interior dimensions of 34" wide by 15" high by 21" deep. The door opening will as large as possible while still maintaining NFPA step height requirements. The doors will be flush D-ring slam latch style and made from treadplate. The interior of the compartments will remain unpainted.

TIRE PRESSURE MONITORING DEVICES

Each tire shall be equipped with an LED tire alert pressure management system (Vecsafe equal) that shall monitor tire pressure. A chrome plated brass sensor shall be provided on the valve stem of each tire.

The sensor shall calibrate to the tire pressure when installed on the valve stem for pressures between 20 and 120 psi. The sensor shall activate an integral battery operated LED when the pressure of that tire drops 8 psi.

Removing the cap from the sensor shall indicate the functionality of the sensor and battery. If the sensor and battery are in working condition, the LED shall immediately start blinking.

AUXILIARY AIR MANIFOLD

All auxiliary air devices on the commercial chassis shall be fed from a common manifold. The common manifold shall be installed at an accessible location near the chassis air tanks. The manifold shall be fed by a 3/8" synflex air lined plumbed from the primary air tank using a pressure protection valve. Unused ports in the manifold shall be closed off using an appropriately sized plug.

***** CHASSIS/BODY ELECTRICAL & ACCESSORIES *****

COMMERCIAL CHASSIS ELECTRICAL SYSTEM

The commercial chassis electrical system shall be provided as furnished by the original manufacturer. A customized interface shall be provided and designed, so as not to disturb any of the required chassis functions. The necessary interfaces shall only be provided in areas where load management is allowed or with accessory components provided on the chassis.

12 VOLT ELECTRICAL SYSTEM TESTING

The apparatus low voltage electrical system shall be tested and certified by the manufacturer. The certification shall be provided with the apparatus. All tests shall be performed with air temperature between 0°F and 100°F.

The following three (3) tests shall be performed in order. Before each test, the batteries shall be fully charged.

TEST #1-RESERVE CAPACITY TEST

The engine shall be started and kept running until the engine and engine compartment temperatures are stabilized at normal operating temperatures and the battery system is fully charged. The engine shall be shut off and the minimum continuous electrical load shall be activated for 10 minutes. All electrical loads shall be turned off prior to attempting to restart the engine. The battery system shall then be capable of restarting the engine. Failure to restart the engine shall be considered a test failure.

TEST #2-ALTERNATOR PERFORMANCE TEST AT IDLE

The minimum continuous electrical load shall be activated with the engine running at idle speed. The engine temperature shall be stabilized at normal operating temperature. The battery system shall be tested to detect the presence of battery discharge current. The detection of battery discharge current shall be considered a test failure.

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TEST #3-ALTERNATOR PERFORMANCE TEST AT FULL LOAD

The total continuous electrical load shall be activated with the engine running up to the engine manufacturers governed speed. The test duration shall be a minimum of 2 hours. Activation of the load management system shall be permitted during this test. However, an alarm sounded due to excessive battery discharge, as detected by the system, or a system voltage of less than 11.7 volts DC for a 12 volt system, for more than 120 seconds, shall be considered a test failure.

LOW VOLTAGE ALARM TEST

Following completion of the preceding tests, the engine shall be shut off. The total continuous electrical load shall be activated and shall continue to be applied until the excessive battery discharge alarm is activated.

The battery voltage shall be measured at the battery terminals. With the load still applied, a reading of less than 11.7 volts shall be considered a test failure. The battery system shall then be able to restart the engine.

At time of delivery, documentation shall be provided with the following information:

- Documentation of the electrical system performance test
- A written load analysis of the following;
- Nameplate rating of the alternator
- Alternator rating at idle while meeting the minimum continuous electrical load
- Each component load comprising the minimum continuous electrical load.
- Additional loads that, when added to the minimum continuous load, determine the total connected load.
- Each individual intermittent load.

INTERNATIONAL MULTIPLEXED ELECTRICAL SYSTEM

The electrical system for the entire apparatus shall feature the International® Diamond Logic® Electrical System. This industry leading solution is built on a multiplexed architecture containing technologies in components such as solid state power switches, self calibrating gauges and low current switch devices used for driver controls, like rocker switches and HVAC controls. The low current system and solid state switching results in maximum reliability and durability.

At the heart of International® Diamond Logic™ electrical system is the Electronic System Controller (ESC) which functions as the gatekeeper or central processor. The ESC continually monitors the vehicles electrical system and controls, including the engine, transmission, cab and customer installed truck equipment, so that they all communicate and work together.

In addition the Diamond Logic® Electrical system consists of International factory installed, Remote Power Modules (RPMs) and factory installed switches and warning lights. This combination of factory installed equipment eliminates the need to cut into the chassis wiring and central wiring to one point outside the cab.

The Diamond Logic® Electrical System allows fully customizable logic to carry out functions which up until now required hard-wired circuits and component. The use of the system shall enable the manufacturer to reduce; if not eliminate; conventional circuit interlock and power supply components for all body builder installed functions as specified by the customer. The programmable system allows for automation of tasks, custom features and safety interlocks to meet complex application requirements resulting in increasing functionality and reducing wiring the wiring used in equipment by up to 70%.

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Each vehicle shall be programmed by engineering and not only stored in engineering database, but also uploaded to International which shall enable any International Dealer location to maintain, troubleshoot or repair the entire system installed on the apparatus and NOT only the chassis.

This multiplex system controls both chassis and body functions including but not limited to emergency lighting, scene lighting, compartment lighting, and door ajar circuitry. Systems that utilize a multiplexed chassis with a hard wired body, or two different multiplex systems, shall not be considered.

CHASSIS DIAGNOSTICS SYSTEM

Diagnostic ports shall be accessible while standing on the ground and located inside the driver's side door left of the steering column. The diagnostic panel shall allow diagnostic tools such as computers to connect to various vehicle systems for improved troubleshooting providing a lower cost of ownership. Diagnostic switches shall allow engine and ABS systems to provide blink codes should a problem exist.

The diagnostic system shall include the following:

- A single port to monitor the engine, transmission and ABS system and diagnostics of the roll sensor (if applicable)
- Engine diagnostic switch (blink codes)
- ABS diagnostic switch (blink codes)
- Allison Transmission Codes (through touch pad shifter)

BATTERY DISCONNECT SWITCH

The chassis batteries shall be wired in parallel to a single 12 volt electrical system, controlled through a heavy duty, rotary type, master disconnect switch. The master disconnect switch shall be located within easy access of the driver upon entering or exiting the cab.

120 VOLT SHORELINE CONNECTION - "SUPER" AUTO EJECT

One (1) Kussmaul "Super" Auto Eject model 091-55-15-120, automatic, 120 volt, 15 amp shoreline disconnect shall be provided for the on board, 110 volt battery charging systems.

The disconnect shall be equipped with a NEMA 5-15P male receptacle, which shall automatically eject the shoreline when the vehicle starter is energized. A label shall be provided indicating voltage and amperage ratings.

SHORELINE POWER INLET PLATE

A shoreline power receptacle information plate shall be permanently affixed at or near the power inlet. The plate shall indicate the following;

- Type of Line Voltage
- Current Rating in Amps Power Inlet Type (DC or AC).

The Kussmaul auto-eject connection shall be equipped with a Red or other Department directed color weatherproof cover.

The shoreline receptacle shall be located in the driver's cab step well.

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BATTERY CHARGER / AIR COMPRESSOR SYSTEM

A Kussmaul model #091-9-12V-1000, "Pump Plus 1000" air compressor/ battery charger shall be provided for maintaining the vehicle's air / battery system. Unique electronic sensing circuits sense the true battery voltage while eliminating the need for external sense wires. Output current shall be 15 amperes @ 12 volt DC.

The air compressor shall maintain the air pressure in the chassis air brake system while the vehicle is not in use. The air compressor shall have a rated input at 12 volt DC @ 11 amps and a max output of 100PSI

SHORELINE RECEPTACLE

Four (4) Four (4) 120 volt 5-15 R household type receptacle(s) shall be located in the D.S. rear body compartment as directed. The receptacle(s) shall be wired into the shoreline receptacle to provide a 120 volt power source for fire department equipment.

REMOTE CONTROLLED CAB SPOTLIGHT

A Golight model # 20204 remote controlled spotlight shall be provided and mounted on the cab roof. The Golight spotlight shall be equipped with a LED light and shall be controlled from the cab. The remote control shall be mounted in easy reach of the driver and officers or as directed by the fire department.

"DO NOT MOVE APPARATUS" WARNING LIGHT WITH AUDIBLE ALARM

A 1" round, red flashing warning light with an integral audible alarm, shall be functionally located in the cab to signal when an unsafe condition is present such as an open cab door or body compartment door, an extended ladder rack, a deployed stabilizer, an extended light tower or any other device which is opened, extended or deployed which may cause damage to the apparatus if it is moved.

This light shall be activated through the parking brake switch to signal when the parking brake is released. This light shall be labeled "DO NOT MOVE TRUCK".

12 VOLT POWER PORT

One (1) 12 volt power port accessory outlet(s) shall be installed in the cab of the truck for the fire departments accessory devices. The port(s) shall be located as directed in the cab for devices such as cellular phones.

12 VOLT ACCESSORY CIRCUIT - CREW CAB AREA

A dedicated 12 volt power and ground circuit shall be provided in the rear crew area/Center Console for (2) customer supplied radios/KME installed in center console. The circuit shall be for installation of radios.

HEADLIGHTS CLUSTER

Two (2) dual, rectangular, Peterson LED headlight modules in bright finish bezels shall be furnished, one (1) each side, on the front of the bumper. Each head light module shall incorporate an individual LED low beam and a LED high beam headlight. High beam actuation shall be controlled on the turn signal lever.

DOT MARKER LIGHTS AND REFLECTORS

Cab marker lights and signaling devices shall be as provided on the commercial chassis cab from the original chassis manufacturer. FMVSS reflectors shall be also be provided as required.

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Truck-Lite Model # 18 red LED marker lights with integral reflectors shall be provided at the lower side rear, one (1) each side.

Truck-Lite # 60115Y yellow LED side marker and turn lights shall be provided on the apparatus lower side, forward of rear axle, one (1) each side.

Truck-Lite Model #19 red LED clearance lights shall be provided on the apparatus rear upper, one (1) each side at the outermost practical location.

Truck-Lite Model # 33740R LED 3-lamp identification bar will be provided on the apparatus rear center. The lights shall be red in color.

Truck-Lite # 98034Y yellow reflectors shall be provided on the apparatus body lower side, as far forward and low as practical, one (1) each side if the apparatus is 30' long or longer.

Truck-Lite # 98034R red reflectors shall be provided on the apparatus rear, one (1) each side at the outermost practical location.

LED LICENSE PLATE LIGHT - REAR

One (1) Tecniq model #L110 LED license plate light shall be provided above the mounting position of the license plate. The light shall be clear in color and shall have a chrome finish.

TAIL, STOP, TURN AND BACK-UP LIGHTS

Two (2) Whelen M6 series, 4-5/16" x 6-3/4", LED red combination tail and stop lights, shall be mounted one each side at the rear of the body.

Two (2) Whelen M6 series, 4-5/16" x 6-3/4", LED amber arrow turn signal lights, shall be mounted one each side, on a vertical plane with the tail/stop lights.

Two (2) Whelen M6 series, 4-5/16" x 6-3/4", LED white back-up lights, shall be mounted, one each side on a vertical plane with the turn/tail/stop signals. These lights shall activate when the transmission is placed in reverse gear.

Two (2) Whelen M6FCV4 mounting flanges, installed one (1) on each side, shall be provided to mount the lights described above in one common mounting flange. The fourth opening shall be for the lower rear warning lights.

The lights shall be mounted in order, from top to bottom, as described above.

BODY STEP LIGHTS

Chrome plated Innovative Lighting, 3-LED surface mounted, body step lights shall be provided and controlled with marker light actuation. Step lights shall be located to properly illuminate all body access steps and walkway areas.

SCENE LIGHTS - REAR OF BODY

Two (2) Whelen # 9SC0ENZR super LED scene lights shall be provided, one on each side of the rear body panel in a chrome plated flange. The scene lights shall be wired through the load management system.

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SCENE LIGHTS - DRIVER SIDE OF BODY

Two (2) Whelen # 9SC0ENZR super LED scene lights shall be provided. The scene lights shall be installed one rearward and one forward on the driver side of the body in a chrome plated flange. The scene lights shall be wired through the load management system.

SCENE LIGHTS - OFFICER SIDE OF BODY

Two (2) Whelen # 9SC0ENZR super LED scene lights shall be provided. The scene lights shall be installed one rearward and one forward on the officer side of the body in a chrome plated flange. The scene lights shall be wired through the load management system.

REAR OF BODY LIGHT SWITCHING - CAB

A switch shall be provided in the cab warning light switch console to turn the rear of body lights on and off.

DRIVER SIDE OF BODY LIGHT SWITCHING - CAB

A switch shall be provided in the cab warning light switch console to turn the driver side of body lights on and off.

OFFICER SIDE OF BODY LIGHT SWITCHING - CAB

A switch shall be provided in the cab warning light switch console to turn the officer side of body lights on and off.

GROUND LIGHTS - CAB

One (1) ROM V4 12" LED ground light shall be provided under each side cab door entrance step, four (4) total. The lights shall be mounted in ROM standalone aluminum mounting track with mounting slots at each end. The ground lights shall turn on automatically with each respective door jamb switch and also by a master ground light switch in the warning light switch console.

Each light shall illuminate an area at a minimum 30" outward from the edge of the vehicle.

GROUND LIGHTS - FRONT BODY

One (1) ROM V4 12" LED ground light shall be provided under each front body corner, two (2) total. The lights shall be mounted in ROM standalone aluminum mounting track with mounting slots at each end. The ground lights shall be activated by a master ground light switch in the cab and shall be wired through the load management system.

GROUND LIGHTS - REAR

One (1) ROM V4 12" LED ground light shall be provided under each rear body corner, two (2) total. The lights shall be mounted in ROM standalone aluminum mounting track with mounting slots at each end. The ground lights shall be activated by a master ground light switch in the cab and shall be wired through the load management system.

ROOF MOUNT 35W LED BROW LIGHTS - ABOVE WINDSHIELD

Two (2) Whelen Pioneer #PFA1 super LED roof mount lights shall be provided and installed. The mounting bracket shall attach to the lamp head and be machined to conform to the roof radius.

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Each lamp head shall have one (1) dual stacked white LED module and shall draw 3 amps and generate 3,000 lumens. The lamp head shall incorporate an adjustable downward angle to maximize the light effectiveness.

The lamp head and brackets shall be powder coated white.

The Whelen brow mounted flood lights shall be located one (1) each side above the windshield.

LIGHT(S) ABOVE WINDSHIELD SWITCHING - CAB

A switch shall be provided in the cab warning light switch console to turn the light(s) above windshield on and off.

****** BODY ELECTRICAL SYSTEM ******

12 VOLT BODY ELECTRICAL SYSTEM

All electrical lines in the body shall be protected by automatic circuit breakers, conveniently located to permit ease of service. Flashers, heavy solenoids and other major electrical controls shall be located in a central area near the circuit breakers.

All lines shall be color and function coded every 3", easy to identify, oversized for the intended loads and installed in accordance with a detailed diagram. A complete wiring diagram shall be supplied with the apparatus.

Wiring shall be carefully protected from weather elements and snagging. Heavy duty loom shall be used for the entire length. Grommets shall be utilized where wiring passes through panels.

In order to minimize the risk of heat damage, wires run in the engine compartment area shall be carefully installed and suitably protected by the installation of heat resistant shielded loom.

All electrical equipment shall be installed to conform to the latest federal standards as outlined in NFPA 1901.

PUMP ENCLOSURE WORK LIGHTS

Two (2) Grote model #61171 LED lights shall be provided inside the pump enclosure providing a minimum of 20 candlepower illumination. Each light shall have their own independent switch incorporated into the light head.

ENGINE COMPARTMENT WORK LIGHTS

Two (2) Peterson model #M391 lights shall be provided inside the engine enclosure that will provide a minimum of 20 candlepower illumination. Each light shall have their own independent switch incorporated into the light head.

WHELEN FLUORENT LED TUBE COMPARTMENT LIGHTS

Each individual, equipment storage compartment shall be equipped with the Whelen Fluorent LED light tubes mounted one each side of the forward (and rear) vertical door frame.

NFPA AUDIBLE AND LIGHTING WARNING PACKAGE

The following warning light package shall include all of the minimum warning light and actuation requirements for the current revision of the NFPA 1901 Fire Apparatus Standard. The lighting as specified shall meet the

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requirements for both "Clearing Right of Way" and "Blocking Right of Way" which includes disabling all white warning lights when the apparatus is in "Blocking Right of Way" mode.

LIGHT PACKAGE ACTUATION CONTROLS

The entire warning light package shall be actuated with a single warning light switch located on the cab switch panel. The wiring for the warning light package shall engage all of the lights required for "Clearing Right of Way" mode when the vehicle parking brake is not engaged. An automatic control system shall be provided to switch the warning lights to the "Blocking Right of Way" mode when the vehicle parking brake is engaged.

WARNING LIGHT FLASH PATTERN

All of the perimeter warning lights shall be set to an NFPA compliant flash pattern by the apparatus manufacturer.

UPPER LEVEL LIGHTING - WHELEN

NFPA ZONE A, UPPER

Whelen # JE2NFPA "Justice", 56" LED cab roof warning light bar shall be furnished and rigidly mounted on top of the cab roof.

The light bar shall be equipped with the following:

- Clear Lenses
- Four Corner Red Linear 6 LED's
- Four Red Forward Facing CON 3 LED's
- Two White Forward Facing CON 3 LED's.

If equipped, the forward facing white lights shall be automatically disabled for the "Blocking Right of Way" mode.

NFPA ZONE C, UPPER

Two (2) Whelen M6* super LED light heads shall be furnished and mounted one (1) each side on the upper rear face of the body, facing rear.

Each light head shall be equipped with red LED's and a colored lens.

The lights shall be installed with a chrome plated mounting flange.

NFPA ZONES B & D REAR, UPPER

Two (2) Whelen M6* super LED light heads shall be furnished and mounted one (1) each side on the upper side face, towards the rear of the body, facing to each side of the unit.

Each light head shall be equipped with red LED's and a colored lens.

The lights shall be installed with a chrome plated mounting flange.

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NFPA ZONES B & D FRONT, UPPER

The lighting requirement for this area is covered by the lights noted in Zone "A" - Upper.

LOWER LEVEL LIGHTING - WHELEN

NFPA ZONE A, LOWER

Two (2) Whelen LINZ6* super LED light heads shall be provided and installed one (1) each side.

Each light head shall be equipped with red LED's and a clear lens.

The lights shall be installed with a LINZ6FC chrome plated mounting flange.

The lower zone A warning lights shall be mounted in the commercial chassis grille.

NFPA ZONE C, LOWER

Two (2) Whelen M6* super LED light heads shall be provided and installed; one (1) each side directly below the DOT stop, tail, turn and backup lights.

Each light head shall be equipped with red LED's and a colored lens.

The lights shall be installed with a chrome plated mounting flange.

NFPA ZONES B & D FRONT, LOWER

Two (2) Whelen LINZ6* super LED light heads shall be provided and installed one (1) each side.

Each light head shall be equipped with red LED's and a clear lens.

The lights shall be installed with a LINZ6FC chrome plated mounting flange.

The lower zone B & D warning lights shall be mounted on the sides of the bumper extension.

NFPA ZONES B & D MIDSHIP, LOWER

Two (2) Whelen LINZ6*, super LED light heads shall be provided and installed one (1) each side.

Each light head shall be equipped with red LED's and a clear lens.

The lights shall be installed with a LINZ6FC chrome plated mounting flange.

NFPA ZONES B & D REAR, LOWER

Two (2) Whelen LINZ6*, super LED light heads shall be provided and installed one (1) each side.

Each light head shall be equipped with red LED's and a clear lens.

The lights shall be installed with a LINZ6FC chrome plated mounting flange.

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WARNING LIGHT SYSTEM CERTIFICATION

The warning light system(s) specified above shall not exceed a combined total amperage draw of 45 AMPS with all lights activated in either the "Clearing Right of Way" or the "Blocking Right of Way" mode.

The warning light system(s) shall be certified by the light system manufacturer(s), to meet all of the requirements in the current revision of the NFPA 1901 Fire Apparatus Standard as noted in the General Requirements section of these specifications. The NFPA required "Certificate of Compliance" shall be provided with the completed apparatus.

***** AUDIBLE WARNING EQUIPMENT *****

BACK-UP ALARM

A Code 3, model # D450C, 87dBA back-up alarm, shall be provided and installed at the rear of the apparatus under the tailboard. The back-up alarm shall activate automatically when the transmission is placed in reverse gear and the ignition is "on".

ELECTRONIC SIREN

One (1) Whelen # 295SLSA1, 100 watt electronic siren shall be provided featuring: bottom mount control head in cab, "Si-Test" self diagnostic feature, six (6) function siren, radio repeat and public address.

The electronic siren and speaker shall meet the NFPA required SAE certification to ensure compatibility between the siren and speaker.

One (1) Whelen, model # SA122FMP polished aluminum siren speakers shall be provided, recessed in the front bumper and wired to the electronic siren.

**** PUMP AND PLUMBING ****

HALE INTERFACE 1500/100 PUMPING SYSTEM

The pump system will be a Hale urban interface pumping system designed for 1500 gpm stationary flow and 100 gpm pump-and-roll performance.

1500 GPM STATIONARY PERFORMANCE

While in stationary pumping mode, the pump system must deliver the percentage of rated capacity at the pressure listed below: at 7000ft. altitude.

- 100% of rated capacity at 150 P.S.I. net pump pressure.
- 100% of rated capacity at 165 P.S.I. net pump pressure
- 70% of rated capacity at 200 P.S.I. net pump pressure.
- 50% of rated capacity at 250 P.S.I. net pump pressure.

100 GPM PUMP-AND-ROLL PERFORMANCE

While in pump-and-roll, the system shall be capable of delivering at least 100 gpm at 150 psi at 780 engine rpm. In low range / low gear, this will translate to a road speed of less than 2 mph.

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Note: This pump will be capable of being operated in stationary mode when lower volume flows are required.

PUMP ASSEMBLY

The pumping system shall be of a size and design to mount on the chassis rails of commercial and custom truck chassis.

The pumping system shall consist of two (2) impellers and two (2) pump casings, one for stationary pumping and one for pump-and-roll. Each impeller shall have a separate drive system optimized for its intended use, whether stationary or pump-and-roll.

PUMP CONSTRUCTION

The pump assemblies shall be manufactured and tested at the pump manufacturer's factory.

The pump shall be driven by drive lines from the truck transmission. The engine shall provide sufficient horsepower and RPM to enable pump to meet and exceed its rated performance.

The entire pump, both suction and discharge passages, shall be hydrostatically tested to a pressure of 600 PSI (41.3 BAR). The pump shall be fully tested at the pump manufacturer's factory to the performance spots as outlined by the latest NFPA Standard 1901. Pump shall be free from objectionable pulsation and vibration.

The pump body and related parts shall be of fine grain alloy cast iron, with a minimum tensile strength of 30,000 PSI (2069 BAR). All moving parts in contact with water shall be of high quality bronze or stainless steel. Pumps utilizing castings made of lower tensile strength cast iron are not acceptable.

Pump body shall be vertically split, on a single plane, for easy removal of impeller assembly, including clearance rings.

PUMP SHAFT

Pump shaft to be rigidly supported by two bearings for minimum deflection. The bearings shall be heavy-duty, deep groove ball bearings in the gearbox and they shall be splash lubricated.

MECHANICAL SHAFT SEAL

The pumping assembly shall be equipped with a high quality, spring loaded, self-adjusting mechanical seal capable of providing a positive seal to atmosphere under all pumping conditions. This positive seal to atmosphere must be achievable under vacuum conditions up to 26 Hg (draft) or positive suction pressures up to 250 PSI.

The mechanical seal assembly shall be 2 inches in diameter and consists of a carbon sealing ring, stainless steel coil spring, Viton rubber boot, and a tungsten carbide seat with a Teflon backup seal provided.

Only one (1) mechanical seal shall be required, located on the suction side of the pump and be designed to be compatible with a one piece pump shaft. A continuous cooling flow of water from the pump shall be directed through the seal chamber when the pump is in operation.

PUMP IMPELLER

Pump impeller shall be hard, fine grain bronze of the mixed flow design; accurately machined, hand-ground and individually balanced. The vanes of the impeller intake eye shall be hand-ground and polished to a sharp edge, and be of sufficient size and design to provide ample reserve capacity utilizing minimum horsepower.

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Impeller clearance rings shall be bronze, easily renewable without replacing impellers or pump volute body.

The pump shaft shall be heat-treated, electric furnace, corrosion resistant, stainless steel. Pump shaft must be sealed with double lip oil seal to keep road dirt and water out of gearbox.

PUMP AND ROLL DRIVE UNIT

The pump-and-roll drive unit, as well as the entire pump, shall be completely manufactured at the pump manufacturer's factory. The drive unit bearings shall be heavy duty and precision ground to size. The drive unit shall be of sufficient size to withstand the full torque of the pumping operation. The drive unit shall have ample capacity for lubrication reserve and maintaining the proper operating temperature.

All gears shall be of highest quality steel alloys. They shall have case hardened teeth, to give long life, smooth, quiet running and higher load carrying capability. An accurately cut spur design shall be provided to eliminate all possible end thrust.

STATIONARY PUMP GEARBOX

The stationary pump drive unit shall be completely assembled and tested at the pump manufacturer's factory.

The drive unit shall be of sufficient size to withstand up to 16,000 lbs. ft. of torque of the engine in both road and pump operating conditions. The drive unit shall be designed of ample capacity for lubrication reserve and to maintain the proper operating temperature.

The gearbox drive shafts shall be of heat treated chrome nickel steel and at least 2-3/4 inches in diameter on both the input and output drive shafts. They shall withstand the full torque of the engine in both road and pump operating conditions.

All gears both drive and pump, shall be of the highest quality electric furnace chrome nickel steel. Bores shall be ground to size and teeth integrated, crown-shaved and hardened, to give an extremely accurate gear for long life, smooth, quiet running and higher load carrying capability. An accurately cut spur design shall be provided to eliminate all possible end thrust.

PUMP RATIO

The pump ratio shall be selected by the apparatus manufacturer to give maximum performance with the engine and transmission selected.

The manufacturer shall supply at time of delivery copies of the pump manufacturer's certification of hydrostatic testing, the engine manufacturer's current certified brake horsepower curve.

POWER TAKE OFF (PTO)

A hot shift Power Take Off shall be provided to drive the pump-and-roll portion of the system. The PTO shall be controlled by an electric "Hot-Shift" lighted rocker switch on the cab dash.

MERITOR PTO

A Meritor PTO shall be furnished to drive the main fire pump.

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PUMP SHIFT

The fire pump gearbox shall be permanently locked in pump mode at the factory. The actual shift to pump shall take place with the Meritor Transfer Case PTO. An electronic switch provided on the dashboard of the fire apparatus as part of the Navistar Diamond Logic System shall control the transfer case.

PTO PUMP SHIFT INDICATOR LIGHTS

Three (3) green warning lights shall be provided to indicate to the operator when the PTO has completed the shift for Road to Pump position. The PTO switch shall illuminate and a light located on the instrument panel. One (1) green light shall be provided on pump operator's panel adjacent to the throttle control. All lights to have appropriate identification/instruction plates.

TRANSMISSION LOCK

The automatic transmission furnished in the chassis shall have a lock-up assembly which brings the transmission to direct drive and prevents the transmission from shifting gears while in the stationary pumping mode.

BRAKING SYSTEM

A positive braking system shall be provided to prevent vehicle movement during stationary pumping operations. The air brakes furnished must satisfy this requirement.

MAIN PUMP MOUNTS

Extra heavy duty pump mounting brackets shall be furnished. These shall be bolted to the frame rails in such a position to perfectly align the pump so that the angular velocity of the drive line joints shall be the same on each end of the drive shaft. This shall assure full capacity performance with a minimum of vibration. Mounting hardware shall utilize Grade 8 bolts.

Pumps which are not mounted directly to the frame will not be considered. Under no circumstance shall the pump function as a frame cross member.

PUMP MANIFOLDS

A custom made suction and discharge manifold shall be constructed from stainless steel and/or flexible tubing. The manifold shall be designed to provide maximum efficiency for the suction inlets and the discharges.

The high volume impeller will supply all discharges. The low volume impeller will supply the preconnects, hose reel(s), and the front discharge/turret as applicable. Check valves shall be provided between the sections of manifold to prevent high pressure backflow and damage to the pump.

******* PRESSURE CONTROL & ACCESSORIES *******

CLASS ONE "TPG" PRESSURE GOVERNOR

Apparatus shall be equipped with a Class 1 "Total Pressure Governor" (TPG) that is connected to the Electronic Control Module (ECM) mounted on the engine. The "TPG" shall operate as a pressure sensor (regulating) governor (PSG) utilizing the engines J1939 data for optimal resolution and response.

Programmable presets for RPM and Pressure settings shall be easily configurable using the TPGs straightforward menu structure.

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The "TPG" shall also include indication of engine RPM, system voltage, engine oil pressure and engine temperature with audible alarm output for all. The "TPG" uses the J1939 data bus for engine information, requiring no additional sensors to be installed.

AKRON INTAKE RELIEF VALVE

An Akron Model 59 intake relief valve system shall be plumbed on the suction side of the pump to comply fully with NFPA-1901 requirements. Excess pressures shall be plumbed to discharge water under the pump enclosure away from the pump operator.

PUMP CERTIFICATION

The pump shall be third party performance tested to meet the requirements of NFPA-1901. To ensure top quality and integrity, the test company shall be Underwriters Laboratories (UL).

PRIMING SYSTEM

The priming pump shall be a 12-volt Hale model ESP Oil-Less, positive displacement vane type primer, electrically driven. One priming control shall open the priming valve and start the priming motor. The primer shall be capable of priming without the use of primer oil. The primer shall be connected to the power source with a 300 amp fusible link.

The Hale primer shall be activated by a control switch located on the pump operator's panel with a second control switch actuated in the cab. The valve shall activate the primer motor and open the priming valve, which shall create a vacuum. Valve actuation may be accomplished while the main pump is operational, if necessary to assure complete prime.

The priming system will service both the stationary and pump-and-roll impellers.

MASTER DRAIN VALVE

A rotary type, 12 port master drain valve shall be provided and controlled at the lower portion of the side pump panel. The valve shall be located in pump compartment lower than the main body and connected in such a manner as to allow complete water drainage of the pump body and all required accessories. Water shall be drained below the apparatus body and away from the pump operator.

MASTER DRAIN VALVE

A Class One, air operated, multi-port master drain valve shall be provided and controlled at the lower portion of the side pump panel. The valve shall be located in pump compartment lower than the main body and connected in such a manner as to allow complete water drainage of the pump body and all required accessories. Water shall be drained below the apparatus body and away from the pump operator. The drain control will be located on the main pump panel.

INDIVIDUAL BLEEDERS AND DRAINS

All lines shall drain through the master drain valve or shall be equipped with individual drain valves, easily accessible and labeled.

One (1) individual "Innovative Control" lift up drain valve shall be furnished for each 1-1/2" or larger discharge port and each 2-1/2" gated auxiliary suction.

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Drain/bleeder valves shall be located at the bottom of the side pump module panels.

All drains and bleeders shall discharge below the running boards.

SYNFLEX SUCTION, DISCHARGE, PRESSURE AND CONTROL LINES

Small lines within the pump enclosure shall be constructed from Synflex hose. Uses include, but are not limited to such lines as priming control, gauge lines, drain lines, air control valves, pump shift, supplemental cooling, foam flush and air bleeder valves.

PUMP MODULE INTEGRATED INTO THE BODY

In order to minimize the wheelbase while maximizing the effective use of the available space, the pump module shall be integrated into the forward portion of the apparatus body. The pump and plumbing shall be accessible via a hinged access panel from the driver's side pump panel, removable panels in the right side compartment, and through the top of the hosebed.

******* PUMP SUCTION & AUXILIARY INLETS *******

SUCTION INLET

Two (2) 6" N.S.T. suction inlets shall be provided, one on the driver side pump panel, and one in the officer's side front compartment. A removable strainer shall be installed on each inlet.

INTAKE BUTTERFLY VALVE - ELECTRIC OPERATED

The fire pump shall be fitted with a Hale Master Intake Valve (MIV), on the officer side main suction inlet. The valve shall be mounted between the suction tube extension and the suction tube, and shall be recessed behind the operator's panel. The valve body and all related components that are in contact with water shall be manufactured of fine grained, corrosion resistant bronze. The valve shall have a bore of 6.40". The valve shall incorporate a pressure relief valve, set at the pump manufacturer's facility to a rating of 125 PSI. The pressure relief valve shall provide protection for the suction hose even with the valve in the closed position. The valve shall incorporate NFPA-1901 compliant, large diameter hose air bleed valve, controlled at the pump operator's panel.

The valve shall be operated by a twelve (12) volt DC motor, as standard. It shall also incorporate a hand wheel control manual override, mounted at the suction inlet. The electric control located at the pump operator's panel shall incorporate a placard with status lights to indicate whether the valve is in the closed, open or throttled position. The valve shall not be able to move from fully open to fully closed in under three (3) seconds, in compliance with NFPA-1901.

PUMP SUCTION ENDS

The main pump suction inlets shall be furnished with a short suction end, terminating with only the suction threads protruding through the side panel to minimize the distance an exterior appliance protrudes beyond the pump panel.

A 6" NST chrome plated long handle pressure vented cap shall be installed on each main inlet of the pump.

AUXILIARY SIDE SUCTION(S) One (1) 2-1/2" auxiliary suction shall be provided at the driver side pump panel, to the rear of the main inlet. The 2-1/2" auxiliary suction shall terminate with a removable strainer, chrome plated 2-1/2" NST female swivel with a chrome plated plug and retaining chain.

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An Akron Brass 2 1/2" Generation II Swing-Out™ Valve shall be provided for the driver's side rear auxiliary suction. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

A 1/4 turn swing control handle shall be provide on the driver side rear auxiliary suction valve

One (1) 2-1/2" auxiliary suction shall be provided at the officer side pump panel, to the rear of the main inlet. The 2-1/2" auxiliary suction shall terminate with a removable strainer, chrome plated 2-1/2" NST female swivel with a chrome plated plug and retaining chain.

An Akron Brass 2 1/2" Generation II Swing-Out™ Valve shall be provided for the officer's side rear auxiliary suction. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

A 1/4 turn swing control handle shall be provided on the officer side rear auxiliary suction valve.

All side gated inlet valves shall be recess mounted behind the side pump panels or body panels.

TANK TO PUMP

One (1) 4" tank to pump line shall be piped through the front bulkhead of the tank with a 90 degree elbow down into the tank sump. This line shall be plumbed directly into the rear of the pump suction manifold for maximum efficiency.

A check valve shall be provided to prevent accidental pressurization of the water tank through the pump connection. Connection from the valve to the tank shall be made by using a non-collapsible flexible rubber hose.

The line will "T" to supply both the high pressure impeller and the high volume impeller.

Two (2) 3" Akron #8800 series full flow, stainless steel ball valves shall be provided between the pump suction manifold and the water tank. One (1) valve will supply the high pressure side of the pumping system, and one (1) will supply the high volume side.

The high volume tank-to-pump valve shall be manually operated by a push-pull handle at the main pump panel. The low volume tank-to-pump will be integrated with the pump actuation using an electric over air operated control.

TANK FILL

One (1) 2" gated full flow pump to tank refill line controlled at the pump panel shall be provided. A deflector shield inside the tank shall be furnished. Tank fill plumbing shall utilize 2" high pressure hose for tank connection to accommodate flexing between components.

An Akron Brass 2" Generation II Swing-Out™ Valve shall be provided between the pump discharge manifold and the water tank. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

A push/pull control handle shall be located on the operator's panel with function plate.

***** DISCHARGES & ACCESSORIES -SIDE MOUNT *****

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DRIVER'S SIDE MAIN DISCHARGE #1

A discharge shall be provided and located at the driver's side pump panel. The driver's side discharges # 1 shall terminate with NST threads, through the left panel above the main pump intake.

The main pump discharge shall be plumbed directly from the pump discharge manifold utilizing direct connect discharge valve flanges.

An Akron Brass 2 1/2" Generation II Swing-Out™ Valve shall be provided for the driver's side #1 discharge. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

The discharge valve shall be equipped with integral 2 1/2" NST, 30 degree, chrome plated elbow.

A 2 1/2 " NST chrome plated pressure vented cap shall be installed on driver's side #1 discharge.

The driver's side # 1 discharge valve shall be controlled by a push/pull handle located on the operator's panel.

The driver's side # 1 discharge shall be equipped with a 2 ½" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

DRIVER'S SIDE MAIN DISCHARGE #2

A discharge shall be provided and located at the driver's side pump panel. The driver's side discharges # 2 shall terminate with NST threads, through the left panel above the main pump intake.

The main pump discharge shall be plumbed directly from the pump discharge manifold utilizing direct connect discharge valve flanges.

An Akron Brass 2 1/2" Generation II Swing-Out™ Valve shall be provided for the driver's side #2 discharge. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seat.

The discharge valve shall be equipped with integral 2 1/2" NST, 30 degree, chrome plated elbow.

A 2 1/2" NST chrome plated pressure vented cap shall be installed on driver's side # 2 discharge.

The driver's side # 2 discharge valve shall be controlled by a push/pull handle located on the operator's panel.

The driver's side # 2 discharge shall be equipped with a 2 ½" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

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The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

OFFICER'S SIDE MAIN DISCHARGE #2

A discharge shall be provided and located at the officer's side pump panel. The officer's side discharges #2 shall terminate with NST threads, through the officer's side panel above the main pump intake.

The main pump discharge shall be plumbed directly from the pump discharge manifold utilizing direct connect discharge valve flanges.

An Akron Brass 4" Heavy Duty Swing-Out™ Valve {will/shall} be provided for the officer's side #2 discharge. The valve {will/shall} have an all brass body with flow optimizing flat ball and dual polymer seats.

The discharge valve shall be equipped with a straight 4" NST adapter that shall be equipped with a 4" NST, 30-degree, chrome plated elbow.

A 4" NST chrome plated pressure vented cap shall be installed on officer's side #2 discharge.

The officer's side #2 discharge Akron ball valve shall be equipped with an Akron Brass Style 9323 Valve Controller. The electric controls shall be of true position feedback design, requiring no clutches in the motor or current limiting. The unit shall be completely sealed with momentary open, close as well as an optional one touch full open feature to operate the actuator. Two additional buttons shall be available to be used for preset selection, preset activation and menu navigation. The controller shall have up to three preset locations that can be user set and easily recalled upon each use. The unit shall be capable of being used in conjunction with at least two additional displays to control one valve. The unit shall provide position indication through a full color backlit LCD display.

The officer's side #2 discharge shall be equipped with a 2 ½" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

DRIVER SIDE HOSE BED DISCHARGE

A 2 1/2" NST rear hose bed discharge shall be plumbed to the upper front body panel, extending into the front of the hose bed.

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The rear hose bed discharge shall terminate just above the hosebed floor, in the driver side front of the hose bed.

The driver side hose bed discharge pipe shall be equipped with a chrome 2 1/2" NSTM thread adapter.

The driver side hose bed discharge shall be plumbed utilizing 2 1/2" schedule 10 stainless steel piping, 45 degree elbows and a limited number of 90 degree sweep elbows in an assembly from the pump to the rear of the vehicle.

A minimum of one (1) grooved pipe coupling shall be furnished in this assembly to allow for flex and serviceability.

An Akron Brass 2 1/2" Generation II Swing-Out™ Valve shall be provided for the driver's side hose bed rear discharge. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

The driver side hose bed discharge valve shall be controlled by a push/pull handle located on the operator's panel.

One (1) 2 1/2" NST chrome plated pressure vented cap shall be installed the driver's side hose bed discharge.

The driver's side hose bed discharge shall be equipped with a 2 1/2" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

DECK GUN DISCHARGE

A deck gun discharge shall be plumbed from the pump to an area on top of the vehicle. The deck gun piping shall be firmly supported and braced.

The deck gun discharge shall be located on the left front of the body forward of the fill towers in the "bathtub" storage area. The discharge will be centered so that the is maximum space available for positioning and rotating the deck gun.

The deck gun discharge pipe shall terminate with 3" NPT threads.

To improve the operation range of the deck gun, the discharge pipe shall be outfitted with a TFT (18") Extend-A-Gun, part # XG18**-**. The Extend-A-Gun shall be wired to the hazard light on the cab dash.

The deck gun piping shall be designed so the overall height of the deck gun in the mounted/stowed position does not exceed the tallest point on the cab/body.

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The deck gun discharge shall be plumbed utilizing 3" schedule 10 stainless steel piping, 45 degree elbows and a limited number of 90 degree sweep elbows in an assembly from the pump to the deck gun location.

A minimum of one (1) grooved pipe coupling shall be furnished in this assembly to allow for flex and serviceability.

An Akron Brass 3" Generation II Swing-Out™ Valve shall be provided for the deck gun discharge. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

The deck gun discharge valve shall be controlled by a push/pull handle located on the operator's panel.

The deck gun discharge shall be equipped with a 2 ½" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

FRONT DISCHARGE

A 1 1/2" front #1 discharge shall be plumbed to the front bumper of the vehicle.

The front #1 discharge shall terminate on the top center of the front bumper extension gravel shield with a chrome 1 1/2" NSTM chicksan swivel adapter.

The front #1 discharge shall be plumbed utilizing 2" schedule 10 stainless steel piping and/or flexible hose, 45 degree elbows and a limited number of 90 degree sweep elbows in an assembly from the pump to the front of the vehicle.

A minimum of one (1) grooved pipe coupling shall be furnished in this assembly to allow for flex and serviceability. Automatic discharge drains shall be provided at all low points in the plumbing.

An Akron Brass 2" Generation II Swing-Out™ Valve shall be provided for the front #1 discharge. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

The front #1 discharge valve shall be controlled by a push/pull handle located on the operator's panel.

A 1 1/2" NST chrome plated pressure vented cap shall be installed the front #1 discharge.

The front #1 discharge shall be equipped with a 2 ½" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

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The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

DRIVER SIDE PRECONNECT

A preconnected hose storage area will be provided low in the driver's side forward compartment. This storage area will allow the hose to be stored below waist height so it may be deployed and stored without having to climb on top of the apparatus. The storage area will be isolated from the main compartment and include a separate liftup door on the floor of the compartment, and a drop down door on the outside so that the hose may be deployed without opening the compartment.

A 1-1/2" preconnect shall be plumbed to the driver side preconnect #1.

The driver side preconnect #1 shall terminate in a storage compartment and shall be equipped with a chrome 1 1/2" NSTM straight adapter.

The driver side preconnect #1 shall be plumbed utilizing 2" schedule 10 stainless steel piping and/or hose, in an assembly from the pump to the driver side storage compartment of the vehicle.

An Akron Brass 2" Generation II Swing-Out™ Valve shall be provided for the driver's side preconnect #1. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

A driver side preconnect #1 valve shall be controlled by a push/pull handle located on the operator's panel.

A 1 1/2" NST chrome plated pressure vented cap shall be installed on the driver side preconnect #1.

The driver side preconnect #1 shall be equipped with a 2 1/2" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

OFFICER SIDE PRECONNECT

A preconnected hose storage area will be provided low in the officer's side forward compartment. This storage area will allow the hose to be stored below waist height so it may be deployed and stored without having to climb on top of the apparatus. The storage area will be isolated from the main compartment and include a separate liftup door on the floor of the compartment, and a drop down door on the outside so that the hose may be deployed without opening the compartment.

A 1-1/2" preconnect shall be plumbed to the officer side preconnect #2.

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The preconnect #2 shall terminate in the officer side lower pump panel and shall be equipped with a chrome 1 1/2" NSTM straight adapter.

The officer side preconnect #2 shall be plumbed utilizing 2" schedule 10 stainless steel piping and/or flexible hose, in an assembly from the pump to the driver side storage compartment of the vehicle.

An Akron Brass 2" Generation II Swing-Out™ Valve shall be provided for the officer's side preconnect #2. The valve shall have an all brass body with flow optimizing stainless steel ball and dual polymer seats.

A officer side preconnect #2 valve shall be controlled by a push/pull handle located on the operator's panel.

A 1 1/2" NST chrome plated pressure vented cap shall be installed on the officer side preconnect #2.

The officer side preconnect #2 shall be equipped with a 2 1/2" diameter No-Shok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

BOOSTER REEL #1 DISCHARGE

A 1 1/2" booster reel discharge shall be plumbed from the pump to the booster reel.

The booster reel discharge shall be plumbed from the valve to the hose reel utilizing 1" high pressure hose. The end of the hose connected to the hose reel shall be equipped with a swivel end for ease in hose replacement.

A 1 1/2" Akron, #8800 series, full flow, stainless steel ball valve shall be provided for the booster reel #1 discharge.

The booster reel discharge valve shall be air operated with a Class One air cylinder and control switch located on the operator's panel with function plate.

The control and gauge will be located at the left side booster reel location.

The booster reel discharge shall be equipped with a 2 1/2" diameter Noshok pressure gauge. The gauge shall have a rugged corrosion free stainless steel case and clear scratch resistant molded crystals with captive O-ring seals to ensure distortion free viewing and seal the gauge. The gauge shall be filled with a synthetic mixture to dampen shock and vibration, lubricate the internal mechanisms, prevent lens condensation and ensure proper operation from -40°F to +160°F.

The gauge shall exceed ANSI B40.1 Grade A requirements with an accuracy of +/- 1.5% full scale and include a size appropriate phosphorous bronze bourdon tube with a reinforced lap joint and large tube base to increase the tube life and gauge accuracy.

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A polished chrome-plated stainless steel bezel shall be provided to prevent corrosion and protect the lens and gauge case. The gauge shall have black graphics on a white background.

BOOSTER REEL #1

One (1) painted steel electric rewind booster reel shall be furnished. The reel shall be equipped with a water lubricated; self flushing, bronze swivel joint and an adjustable brake for freewheeling, drag or full lock operation. Color shall be graphite.

The booster reel #1 shall be mounted under the rear cab extension on the driver's side.

Booster reel rewind shall be controlled by a push button near the reel. The booster reel circuit shall be equipped with a shielded toggle switch to act as a booster reel disconnect to avoid accidental actuation of the booster reel rewind button.

Each booster reel shall be designed to accommodate 50' of 1" booster hose.

******* CONCENTRATE PIPING & FOAM SYSTEM *******

FOAM PIPING

All foam concentrate plumbing from the tank or auxiliary foam inlet to the foam system components shall be stainless steel.

The foam system piping shall incorporate a check valve to prevent water from entering the foam tank; the discharge piping shall also include a check valve to prevent foam solution from back feeding into the discharge side of the pump. Individual discharge piping shall be as specified for each discharge.

The complete foam system shall be tested in accordance with NFPA-1901.

FOAMPRO FOAM INJECTION SYSTEM

A FoamPro model 2001, electronic, fully automatic, variable speed, direct injection, discharge side foam proportioning system shall be installed in the pumping system. The system shall be capable of handling Class "A" foam concentrates and most Class "B" foam concentrates. The foam proportioning operation shall be based on direct measurement of water flows, and remain consistent within the specified flows and pressures. System must be capable of delivering accuracy to within 3% of calibrated settings over the advertised operation range when installed according to factory standards. The system shall be equipped with a digital electronic control display suitable for installation on the pump panel. Incorporated within the control display shall be a microprocessor that receives input from the system flowmeter, while also monitoring foam concentrate pump output, comparing values to ensure that the operator preset proportional amount of foam concentrate is injected into the discharge side of the fire pump.

A paddlewheel-type flowmeter shall be installed in the discharge or manifold system specified to be "foam capable".

A Full flow check valve shall be provided to prevent foam contamination of fire pump and water tank or water contamination of foam tank.

A 12 or 24-volt electric motor drive positive displacement foam concentrate pump, rated up to 2.5 GPM (9.5 L/min) @ 150 psi with operating pressures up to 400 psi (27.6 BAR), shall be installed in a suitable, accessible location. The system shall draw a maximum of 40 amps @ 12 VDC or 21 amps @ 24 VDC. A pump motor electronic driver (mounted to the base of the pump) shall receive signals from the computer control display and power the 1/2 hp

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(0.40 Kw) electric motor directly coupled to the concentrate pump in a variable speed duty cycle to ensure that the correct proportion of concentrate preset by the pump operator is injected into the water stream.

The digital computer control display located on the pump operator's panel shall enable the pump operator to perform the following control and operation functions for the foam proportioning system:

- Provide push-button control of foam proportioning rates from 0.1% to 9.9%, in 0.1% increments
- Show current flow-per-minute of water
- Show total volume of water discharged during and after foam operations are completed
- Show total amount of foam concentrate consumed
- Simulate flow rates for manual operation
- Perform setup and diagnostic functions for the computer control microprocessor
- Flash a "low concentrate" warning when the foam concentrate tank(s) runs low
- Flash a "no concentrate" warning and shut the foam concentrate pump off, preventing damage to the pump, should the foam tank(s) empty

The digital computer control display shall interface with the options listed; provide dual foam calibration, and display separate totals for each foam concentrate used. If two foam tanks are required and piped to the foam concentrate pump, either an electric dual tank valve or the manual dual tank valve shall be provided.

Components of the complete proportioning system shall include:

- Operator control and display
- Paddlewheel flowmeter
- Pump and electric motor/motor driver
- Wiring harnesses
- Low-level tank switch (Switches)
- Electronic dual tank valve or manual dual tank valve (if more than one tank)
- Foam injection check valve
- Main waterway check valve

Accurate concentration proportioning can be achieved, based on the following water flows:

- 85 GPM water 3.0% concentration
- 260 GPM water 1.0% concentration
- 520 GPM water 0.5% concentration
- 1300 GPM water 0.2% concentration

Note: Multiple discharges plumbed to this system may affect performance if the flow rates are exceeded by any one discharge or the totality of multiple discharges at one time!

FOAMPRO - REMOTE START / STOP

A remote Start / Stop control shall be installed in the cab.

The discharge piping shall be equipped with a properly sized flowmeter sensor, based on the systems capabilities.

The foam system shall be plumbed to the following discharge/s through the discharge piping or manifold system: all 2" or smaller discharges, not including the tank fill.

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The foam proportioning system shall be supplied from the foam concentrate storage tank/s. The tank/s shall be constructed of materials compatible with foam concentrates being used in the system. Tank capacity, venting, fill opening and foam outlet plumbing connections shall be in accordance with NFPA requirements. Foam tank lid shall be sealed and latched in accordance with NFPA standards. If required a provision shall be made for installation of low tank level sensors and routing of the wiring for the sensors.

FIRE FOAM EQUIPMENT FT-500 FOAM TRANSFER SYSTEM

The apparatus shall be equipped with a Fire Foam Equipment "FT-500" foam transfer system for re-filling the on-board foam cell. The system operates by attaching a suction hose to a pre-plumbed panel connection using a positive seal quick connect fitting. The pick-up wand is then placed in the foam concentrate container. The operator pushes a button to engage the 12-volt pumping system, which shall re-fill the on board foam cell and automatically stop when the foam cell is full. The panel connection shall be plumbed to the on board foam cell with 1" piping.

FOAM CONCENTRATE

The foam system shall be capable of injecting the following foam concentrates:

- Class A - Silvex Foam manufactured by Ansul.
- No Class B foam selected or Class B foam system present.

****** PUMP PANEL & ACCESSORIES ******

PUMP PANEL - SIDE MOUNT

The pump operator's control panel shall be located on the driver side of the apparatus. The pump enclosure side panels shall be completely removable and designed for easy access and servicing.

PUMP PANEL - SIDE MOUNT RIDGE RUNNER OFFICER SIDE

The pump access panels shall be designed for easy access and servicing.

PUMP PANEL MATERIAL

The left side operator's panel, gauge panel, right side pump panel and right side access door shall be fabricated from 14-gauge 304L stainless steel with a #4, (150/180 grit), standard brushed finish.

HINGED GAUGE PANEL

A full width, vertically hinged gauge access panel shall be provided at the operator's position. Chrome plated positive locks shall be provided along with chain holders to prevent the front of the gauge panel from coming in contact with other panels when open.

OFFICER SIDE PUMP MODULE

To accommodate the officer's side plumbing, a semi-enclosed pump panel will be provided inside the officer's side front compartment. The panel will be removable with quick release latches, and ready-access will be provided to the pump area through the inside wall. The finish on the panels will match the driver's side.

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PUMP ACCESS WITH HINGED DOOR

A full access panel will be provided in the right side forward compartment for maintenance access to the pump. An 18 inch high by a minimum of 18 inch wide, hinged pump enclosure access door shall be provided.

PANEL FASTENERS

Stainless steel machine screws and lock washers shall be used to hold these panels in position. The panels shall be easily removable to provide complete access to the pump for major service.

CAPS AND ADAPTERS SAFETY TETHER

All applicable discharge and suction caps, plugs and adapters shall be equipped with chrome plated ball chain and secured to the vehicle.

PUMP PANEL TRIM PLATES

A high polished trim plate shall be provided around each discharge port and suction inlet opening to allow accessibility to the respective valve for service and repairs.

DISCHARGE GAUGE TRIM BEZELS

Each individual discharge gauge shall be installed into a decorative chrome-plated mounting bezel that incorporates valve-identifying verbiage and color labels.

COLOR CODED IDENTIFICATION TAGS

Color coded identification tags shall be provided for all gauges, controls, connections, switches, inlets and outlets.

PUMP OPERATOR'S PANEL

Particular attention is to be given to functional arrangement of all controls. The pump operator's panel shall accommodate the following:

- Hinged gauge panel
- Water tank fill valve
- Auxiliary suction valve control
- All discharge valve controls
- Auxiliary engine cooler controls
- Water tank suction control valve
- Pump primer valve
- Engine throttle control
- Master compound vacuum gauge
- Master pressure gauge
- Individual discharge gauges
- Pump shift engaged indicator light
- Water tank water level indicator
- Engine tachometer
- Engine oil pressure gauge with audible alarm

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- Engine water temperature gauge with audible alarm
- Low voltage light and audible alarm
- Pump panel light switch
- Speed counter (Underwriters)
- Pump performance plate (Underwriters)
- Pump serial No. plate
- Master pump drain valve
- Individual drains
- Voltmeter
- Air inlet/outlet at lower driver side panel

- Class One "TPG" pressure governor control.

PUMP TEST PORTS

The pump panel shall be equipped with Vacuum & Pressure test plugs to allow for test equipment to monitor pump pressure and vacuum levels. Chrome plugs and labels shall be provided for the test ports.

MASTER GAUGES

One (1) 4" diameter pressure gauge (labeled: "PRESSURE") and one (1) 4" diameter compound vacuum gauge (labeled: "INTAKE") shall be provided. The master gauges shall be "No Shok", silicone filled. The gauge faces shall be white with black numerals.

PRESSURE & COMPOUND GAUGE RANGES

All applicable pressure gauges shall have a range of 0 - 400 P.S.I., and the compound gauge shall have a range of -30" - 0 - 400 P.S.I.

ENGINE COOLER

An auxiliary cooler or heat exchanger shall be installed in the engine compartment between the engine and the chassis radiator. The cooler shall permit the use of water from the pump for cooling system. The cooling shall be done without mixing engine and pump water.

TANK LEVEL GAUGE

An Innovative Controls model #3030385, Ultra-Bright LED water level monitor shall be provided on the pump operator's panel. The level gauge shall contain fourteen (14) high intensity LED's on the display in a "V" pattern allowing the full, 3/4, 1/2, 1/4 and refill levels to be easily distinguished at a glance. It shall be maintenance free and field adjustable.

CAB TANK LEVEL GAUGE

An additional Innovative Controls model #3030372, Ultra-Bright LED water level monitor shall be provided in the cab. The level gauge shall contain five (5) high intensity LED's on the display in a vertical pattern allowing the full, 3/4, 1/2, 1/4 and refill levels to be easily distinguished at a glance. The display shall use a two-dimensional; two-element lens to refract the light from the LED's to provide full 180° visibility for the level indications.

The gauge shall use a pressure transducer #3030376-01 installed near the bottom of the water tank to determine the correct volume in the tank.

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FOAM TANK LEVEL GAUGE - FOAM TANK "A"

An Innovative Controls model #3030386-01, Ultra-Bright LED foam level monitor shall be provided on the pump operator's panel. The level gauge shall contain fourteen (14) high intensity LED's on the display in a "V" pattern allowing the full, 3/4, 1/2, 1/4 and refill levels to be easily distinguished at a glance. It shall be maintenance free and field adjustable.

CAB FOAM TANK LEVEL GAUGE - FOAM TANK "A"

An additional Innovative Controls model #3030373, Ultra-Bright LED foam level monitor shall be provided in the cab. The level gauge shall contain five (5) high intensity LED's on the display in a vertical pattern allowing the full, 3/4, 1/2, 1/4 and refill levels to be easily distinguished at a glance. The display shall use a two-dimensional, two-element lens to refract the light from the LED's to provide full 180° visibility for the level indications.

The gauge shall use a pressure transducer installed near the bottom of the foam tank to determine the correct volume in the tank.

WATER TANK

The water tank shall have a capacity of 1000 gallons, constructed from Poly material.

FOAM TANK "A"

In addition to the water capacity of the tank, a 20 gallon integral foam storage area shall be built into the water tank. The foam tank shall have a latched fill tower, properly labeled as the foam fill point. A valved drain shall be provided.

TANK CONSTRUCTION

The Poly water tank shall be constructed of PT3 polypropylene material. This material shall be a non-corrosive stress relieved thermoplastic and UV stabilized for maximum protection. Tank shell thickness may vary depending on the application and may range from 1/2 to 1" as required. Internal baffles are generally 3/8" in thickness.

The tank shall be of a specific configuration and is so designed to be completely independent of the body and compartments. Joints and seams shall be fused using nitrogen gas as required and tested for maximum strength and integrity. The tank construction shall include PolyProSeal technology wherein a sealant shall be installed between the plastic components prior to being fusion welded. This sealing method will provide a liquid barrier offering leak protection in the event of a weld compromise. The top of the booster tank is fitted with removable lifting assembly designed to facilitate tank removal. The transverse and longitudinal swash partitions shall be manufactured of a minimum of 3/8" PT3 polypropylene. All partitions shall be equipped with vent and air holes to permit movement of air and water between compartments. The partitions shall be designed to provide maximum water flow. All swash partitions interlock with one another and are completely fused to each other as well as to the walls of the tank. All partitions and spacing shall comply with NFPA 1901. The walls shall be welded to the floor of the tank providing maximum strength as part of the tank's unique Full Floor Design. Tolerances in design allow for a maximum variation of 1/8" on all dimensions.

CAPACITY CERTIFICATION

All tanks shall be tested and certified as to capacity on a calibrated and certified tilting scale. Each tank shall be weighed empty and full to provide precise fluid capacity. Each Poly-Tank's III is delivered with a Certificate of Capacity delineating the weight empty and full and the resultant capacity based on weight.

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TANKNOLOGY TAG

A tag shall be installed on the apparatus in a convenient location and contain pertinent information including a QR code readable by commercially available smart phones. The information contained on the tag shall include the capacity of the water and foam (s), the maximum fill and pressure rates, the serial number of the tank, the date of manufacture, the tank manufacturer, and contact information. The QR code will allow the user to connect with the tank manufacturer for additional information and assistance.

ISO CERTIFICATION

The tank must be designed and fabricated by a tank manufacturer that is ISO 9001:2000 certified in each of its locations. The ISO certification must be to the current standard in effect at the time of the design and fabrication of the tank.

TANK LID

The tank cover shall be constructed of 1/2" thick PT3 polypropylene and UV stabilized, to incorporate a multi-piece locking design, which allows for individual removal and inspection if necessary. The tank cover(s) shall be flush or recessed 3/8" from the top of the tank and shall be fused to the tank walls and longitudinal partitions for maximum integrity. Each one of the covers shall have hold downs consisting of 2" minimum polypropylene dowels spaced a maximum of 40" apart. These dowels shall extend through the covers and will assist in keeping the covers rigid under fast filling conditions. A minimum of two lifting dowers shall accommodate the necessary lifting hardware.

TANK FILL TOWER

The tank shall have a combination vent and manual fill tower. The fill tower shall be constructed of 1/2" PT3 polypropylene and shall be a minimum dimension of 12" x 12" outer perimeter. The fill tower shall be blue in color indicating that it is a water-only fill tower. The tower shall be located in the left front corner of the tank unless otherwise specified by the tank manufacturer to the purchaser. The tower shall have a 1/4" thick removable polypropylene screen and a PT3 polypropylene hinged cover. The capacity of the tank shall be engraved on the top of the fill tower lid. Inside the fill tower there shall be a combination vent/overflow pipe. The vent overflow shall be a minimum of schedule 40 polypropylene pipe with a minimum I.D. of that is designed to run through the tank, and shall be piped to discharge water behind the rear wheels as required in NFPA 1901 so as to not interfere with rear tire traction.

OVERFLOW AND VENT PIPE

The fill tower shall be fitted with an integral 4" I.D. schedule 40 P.V.C. combination overflow/vent pipe running from the fill tower through the tank to a 4" coupling flush mounted into the bottom of the tank to allow water to overflow behind the chassis rear axle.

TANK SUMP

The tank sump shall be a minimum of 10" wide x 10" long x 3" deep. An anti-swirl plate shall be mounted inside the sump, approximately 1" above the bottom of the sump.

TANK SUMP CONNECTION

The front bulkhead of the water tank shall be fitted with one (1) tank sump.

A 3" drain plug shall be provided.

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OUTLETS

There shall be two (2) standard tank outlets; one for tank-to-pump suction line which shall be a minimum of 4" coupling and one for a tank fill line which shall be a minimum of a 2" N.P.T. coupling. All tank fill couplings shall be backed with flow deflectors to break up the stream of water entering the tank.

WATER TANK MOUNTING

The tank shall rest on the body cross members spaced a maximum of 22" apart, and shall be insulated from these cross members with a minimum of 3/8" nylon webbing or 1/2" rubber, 2-1/2" wide. The tank shall sit cradle-mounted using four (4) corner angles of 6 x 6 x 4 x 0.250 welded directly to the body cross members. The angles shall keep the tank from shifting left to right or front to rear. The tank is designed on the free-floating suspension principle and shall not require the use of hold downs. The tank shall be completely removable without disturbing or dismantling the apparatus body structure. The body or hose bed cross braces shall act as water tank retainers.

DIRECT TANK FILL - DRIVER SIDE

One (1) 2-1/2" NST direct tank fill shall be provided at the rear of the body, on the driver side, as low as possible. The direct tank fill shall be gated with a 2-1/2" Akron ball valve with a swing handle. The fill shall be equipped with a 30 degree elbow terminating with a 2-1/2" NST female swivel connection. A quarter turn drain valve shall be supplied to bleed off excess pressure with a drain hose routed beneath the rear step area.

APPARATUS BODY DESIGN CONSTRUCTION

The body side and compartment assemblies shall be designed and assembled to provide maximum strength and durability under all operating conditions.

Special attention shall be taken to minimize corrosion on all fabricated parts and structural members of the body. All bolt-on components shall be provided with a dissimilar metals isolation barrier to prevent electric corrosion. The body design shall also incorporate removable panels to access spring hangers, rear body mounts and fuel tank sending units.

The body assembly shall be an all-welded configuration. The body shall be completely isolated from the cab and pump module structure.

100" WIDE FIRE BODY

The fire body shall be 100" wide to provide the maximum amount of usable compartment space. All lower compartments shall be 29" deep overall, all upper compartments will be 14" deep overall - except as noted elsewhere in these specifications

TAPERED REAR BODY DESIGN

The rear portion of the body shall be shorter in height (at the bottom of the body) than the front of the body. This shall be done to maximize angle of departure to at least 20 degrees. The rub rails at each side of the body shall taper up from the bottom of the body fender panel to the bottom of each side rear compartment to protect the bottom of each side rear compartment and to provide a clean appearance.

DRIVER'S SIDE COMPARTMENTATION

One (1) full height compartment shall be provided forward of the rear wheels. The internal dimensions of this compartment will be approximately 58" high x 67" wide. The door cutout dimensions will be approximately 64" high x

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64" wide (including provision for the preconnect storage area.) The single roll-up clear door opening will be approximately 50" high x 62" wide. This forward compartment will primarily be used for the pump control panel, which will extend into the compartment approximately 15".

One (1) equipment compartment shall be provided above the rear wheels. The internal dimensions of this compartment will be approximately 37.5" high x 64" wide. The door cutout dimensions will be approximately 33.5" high x 58" wide. The single roll-up clear door opening will be approximately 29.5" high x 56" wide.

One (1) full height compartment shall be provided to the rear of the rear wheels. The internal dimensions of this compartment will be approximately 62" high x 44" wide. The door cutout dimensions will be approximately 58" high x 44" wide. The single roll-up clear door opening will be approximately 54" high x 42" wide.

The driver's side body compartments shall be 29" deep in the lower full depth section and 14" deep in the upper section.

OFFICER'S SIDE COMPARTMENTATION

One (1) full height compartment shall be provided forward of the rear wheels. The internal dimensions of this compartment will be approximately 58" high x 67" wide. The door cutout dimensions will be approximately 64" high x 64" wide (including provision for the preconnect storage area.) The single roll-up clear door opening will be approximately 50" high x 62" wide. This compartment will be 29" deep for the full height of the compartment (i.e. full depth / full height).

One (1) equipment compartment shall be provided above the rear wheels. The internal dimensions of this compartment will be approximately 37.5" high x 64" wide. The door cutout dimensions will be approximately 33.5" high x 58" wide. The single roll-up clear door opening will be approximately 29.5" high x 56" wide.

One (1) full height compartment shall be provided to the rear of the rear wheels. The internal dimensions of this compartment will be approximately 62" high x 44" wide. The door cutout dimensions will be approximately 58" high x 44" wide. The single roll-up clear door opening will be approximately 54" high x 42" wide.

ROLL-UP DOORS

Roll-up doors shall be provided on all compartments. The roll-up doors shall be constructed from aluminum extruded slats which shall have a flexible seal between each slat for proper sealing of the door.

A synthetic rubber seal shall be provided at each side, top and bottom edge of the door to prevent entry of dirt into the compartment.

The door shall be equipped with a lift bar style latch mechanism which shall latch at the bottom of the door mounting extrusion.

The roll-up door assembly shall be furnished with a spring-loaded, counter balance assembly to assist in door actuation.

All running board and high side compartments shall be equipped with roll-up doors.

ROBINSON ROLL-UP DOORS

The roll-up doors shall be Robinson (ROM) brand roll-up doors, equipped with a brushed aluminum finish, with a PVC inner seal to prevent metal to metal contact and to repel moisture. The slats shall be double-wall extrusion

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1.366" high by .315" thick with interlocking end shoes to prevent the slats from moving side-to-side and binding the door. All slats are to have interlocking joints to prevent penetration by sharp objects.

SWEEP-OUT COMPARTMENT FLOORS

Compartment floors shall be welded to the compartment walls and have a sweep out design for easy cleaning.

Compartments with hinged doors shall have the door opening flanges bend down to produce the sweep-out design.

Compartments with roll-up style doors shall have the external floor flange stepped down, 1/2" high x 2" deep, to produce a sealing surface for the roll-up doors below the compartment floor. The sweep out design shall also permit easy cleaning.

COATED FASTENERS

All exterior fasteners shall be coated stainless steel screws. Screw threads shall be coated with reusable, self-locking, sealing material to provide vibration resistance. Screw heads shall be coated with a sealing element to prevent galvanic corrosion between dissimilar metals. Non-coated screws shall only be provided as part of vendor supplied component installations.

COMPARTMENT LOUVERS

Ventilation between compartments to atmosphere shall be provided and located to avoid water entry into compartments.

ACCESS PANELS

Removable access panels shall be provided in all lower compartments (if applicable) to access spring pins, fuel tank sender, electrical junction compartment and rear body mounts.

Protective panels shall be located in the rear compartments providing access to the lights and associated wiring. The covers shall also serve as protective covers to prevent inadvertent damage to lights or wiring from tools or equipment located in the compartment.

BODY PROTECTION PANELS

The front face of the side compartments, next to the driver and officer pump panels shall be overlaid with full height aluminum tread plate protection panels. The overlays shall cover the front face of the compartments only, they shall not wrap around to the door opening.

ZICO FOLDING ROOF ACCESS LADDER

A Zico RL series Quic-Ladder, swing out & down vehicle ladder shall be provided on the right rear body corner. The ladder shall store parallel to the body. A spring loaded locking handle shall keep the ladder stored to the body. Releasing the lock shall allow the ladder to pull out to allow for climbing at a comfortable and safe angle. The ladder shall automatically latch and will not retract until the scissor lock is raised.

The ladder will include a fold-down section and a main ladder section. All rungs are cast aluminum with a flat nonskid surface for traction and safety. Handrails shall be 1 1/4" heavy walled aluminum tubing, covered between rungs by a ribbed black neoprene tubing, which provides a firm gripping surface.

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REAR STEP

The rear step shall be fabricated from 3/16" polished aluminum tread plate, and shall be rigidly reinforced. The rear step shall extend 8" past the rear edge of the body, and shall be 100" wide, with tapered corners.

The rear edge of the step shall be designed to accommodate the rear clearance lights, recessed for protection in the step reinforcement channel. The step treadplate overlay shall be bolted to the step frame for ease of replacement.

INTERMEDIATE REAR STEP

A ten (10) inch deep, intermediate rear step, fabricated from 3/16" aluminum tread plate, shall be integrated into the body design immediately above the rear compartment. The hosebed will be notched around the step to allow a standing surface. The step shall be approximately 10" deep x 71" wide.

This step will provide a stable working platform for loading and off loading the hard suction hose and the ladders, as well as loading and offloading the hose.

ISOLATED REAR STEP COMPARTMENT

An isolated rear step compartment measuring 29-1/2" high x 42" wide x 29" deep shall be provided at the rear of the apparatus. The compartment will have a 10" deep x 8" tall stepped door mounting area so that the door opening shall be approximately 27" high x 40" wide

The rear step compartment door shall be a roll-up door. The roll-up door shall be equipped with a brushed aluminum finish.

GRAB RAILS

All hand rails shall be 1-1/4" outer diameter, knurled bright anodized aluminum extrusion, designed to meet NFPA 1901 requirements.

Molded gaskets shall be installed between the handrail stanchion castings and body surfaces to prevent electrolytic reaction between dissimilar metals and to protect paint.

GRAB RAIL LOCATIONS:

Grab rails shall be provided at the following specified locations. Additional grab rails shall be provided adjacent to any additional steps specified to comply with NFPA 1901.

Two (2) handrails shall be mounted on the rear of the body, one (1) each side, in a location to be determined at the preconstruction conference.

One (1) horizontal, full width handrail shall be installed on the rear, below the level of the hose bed.

SAFETY SIGN(S) AT REAR STEP AND CROSS WALKWAY(S)

Safety sign(s) shall be located on the vehicle at the rear step, and at any cross walkway(s), to warn personnel that riding in or on these areas while the vehicle is in motion is prohibited.

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REAR WHEEL WELL LINERS

Fully removable, bolt-in, 1/8" aluminum fender liners shall be provided. The wheel well liners shall extend from the outer wheel well body panel, into the truck frame. Removable vertical splash shields, inward of the wheels, shall be provided to give access to the hydraulic components. The completely washable fender liners shall be designed to protect the front and rear compartments and main body supports from road salts, dirt accumulation and corrosion.

REAR FENDERETTES

The rear fenders shall be equipped with easily replaceable, polished extruded aluminum fenderettes. The fenderettes shall be equipped with a rubber gasket molding between the body panel and the fenderette.

AIR BOTTLE STORAGE COMPARTMENTS

Four (4) oversize storage compartments will be inserted into the side body fenders, two (2) per side. On each side, one (1) compartment will be forward of the rear wheels, and one (1) will be behind the rear wheels. Each compartment will be sized large enough to store three (3) SCBA cylinders or fire extinguishers (with a maximum depth of 26"). Each compartment will have a non-abrasive lined floor area for the three (3) devices. Each compartment will be enclosed by a door painted to match the primary body color with a single point latch and hinge. Each compartment will be tied into the "Do Not Move Apparatus" warning system.

REAR MUD FLAPS

Heavy duty mud flaps shall be provided behind the rear wheels.

REAR TOW EYES

Two (2) painted tow eyes shall be furnished on the rear of the vehicle, extending through the rear body panel. The tow eyes shall be made from plate steel and shall be bolted directly to the chassis frame rails with grade 8 bolts. The tow eyes shall be smooth and free from sharp edges, and have a minimum eyelet hole of 2-1/2". The tow eyes shall be painted.

HOSE BED

The main hose storage area shall be located directly above the booster tank and shall be free from all sharp objects such as bolts, nuts, etc., to avoid damage to fire hose.

The ladder storage area described elsewhere in the specifications will effectively divide the hosebed into two separate sections. The driver's side hose storage area will have approximate dimensions of 119" long by 29" wide by 20" deep. The officer's side hose storage area will have approximate dimensions of 168" long by 29" wide by 20" deep.

FRONT STORAGE AREA

The area in front of the driver's side hosebed will be a "bathtub" storage area above the pump. The deck gun riser will protrude through this area. The hosebed cover will be designed so that the deck gun may be stored and utilized without raising the cover. This storage area will be approximately 47" long by 31" wide by 20" deep.

HOSE BED FLOORING

Flooring to be constructed from extruded aluminum and be properly spaced for ventilation. The flooring shall be smooth and free from sharp edges to avoid hose damage. The hose bed floor shall be removable to provide access to inner body framework.

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HOSE BED PARTITIONS

Two (2) fully adjustable 3/16", brushed finish, aluminum hose bed partitions shall be provided. Partitions shall be easily adjustable by means of Unistrut channels located at the front and rear of the hose bed. Partitions shall be removable for access to the booster tank.

VINYL HOSE BED COVER - 1/4 TURN FASTENERS

A hose bed cover shall be provided and installed for each section of the hosebed. The cover shall be made from 22 ounce, heavy-duty vinyl coated polyester fabric (TXN 226). The cover shall be sewn with ultraviolet resistant thread and shall have 2" wide nylon webbing sewn around the perimeter to provide additional strength.

The cover shall be secured to the top front body flange with quarter-turn fasteners. The cover shall be secured to the side body flanges with quarter-turn fasteners. A weighted flap shall be furnished on the rear of the cover with two (2) bungee cords.

The Hypalon material shall be red in color.

**** COMPARTMENT ACCESSORIES ****

LADDER STORAGE

The roof and extension ladders shall be stored vertically in a treadplate storage box in the center of the hosebed. The storage box will be constructed from aluminum plate and will have a liftup treadplate door and a rear treadplate door. The liftup door will be provided so that the ladders may be more easily loaded and unloaded by allowing the ladders to tilt towards the ground.

NOTE: Due to the specified ladders, the ladders will extend over the rear step by approximately 3-4". The door will be modified to accommodate them.

GROUND LADDERS

The following Alco-Lite ground ladder compliment shall be provided:

- One (1) Alco-Lite model PEL-24; 24', aluminum, two (2) section extension ladder shall be provided.
- One (1) Alco-Lite model PRL-14; 14', aluminum, straight roof ladder with folding hooks shall be provided.
- One (1) Alco-Lite model FL-10; 10', folding, aluminum, attic ladder shall be provided.

SUCTION HOSE STORAGE

Two (2) storage areas shall be provided in the body hose bed area to accommodate suction hose storage, one (1) on each side. Each area shall incorporate a fixed partition to isolate the suction hose from the remainder of the hose bed. Each rack will also have a fixed shelf and a treadplate door at the rear. In addition to the hard suction hose, the left side rack will also hold the folding ladder on the fixed shelf. The other side may be used to store long handle tools.

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SUCTION HOSE

Two (2) 12' sections of six (6) inch Kochek (PVC) suction hose with lightweight hard coat couplings shall be furnished. Couplings shall include a long handle, female swivel on one end and a rocker lug male on the other end. All threads shall be six (6) inch N.S.T.

NOTE: All PVC suction hoses are strictly drafting hoses and must not be used on hydrants or in pressure applications, as serious personal injury or death may occur.

STRAINER

One (1) 6" NST barrel type strainer(s) shall be provided to attach to the suction hose. A compartment mounting bracket shall also be provided to store the strainer(s) when not in use.

HYDRANT ADAPTER

A double female swivel hydrant adapter shall be provided along with a screw base mounting bracket. One end shall attach to the suction hose and the other end to be 4-1/2" N.S.T. thread.

ADDITIONAL ITEMS SUPPLIED WITH THE VEHICLE

- 1 - Pint of touch up paint for each color
- 1 -Bag of assorted stainless steel nuts and bolts

**** PAINT SECTION ****

PAINT, PREPARATION AND FINISH

The PPG Delta, Low V.O.C., polyurethane finishing system, or equal, shall be utilized. A "Clear Coat" paint finish shall be supplied to provide greater protection to the quality of the exterior paint finish.

All removable items, such as brackets, compartment doors, etc. shall be painted separately to insure finish paint behind mounted items. All compartment unwelded seams exposed to high moisture environments shall be sealed using permanent pliable caulking prior to finish paint.

BODY PRIMER & PREPARATION

All exposed welds shall be ground smooth for final finishing of areas to be painted. The compartments and doors are totally degreased and phosphatized. After final body work is completed, grinding (36 and 80 grit), and finish sanding shall be used in preparation for priming.

BODY FINISH PAINT

The body shall be finish sanded and prepared for final paint. Upon completion of final preparation, the body shall be painted utilizing the highest quality, state of the art, low V.O.C., polyurethane base paint. Finish paint shall be applied in multiple coats to ensure proper paint coverage with a high gloss finish.

The entire body shall be buffed and detailed.

BODY PAINT

The inside and underside of the complete body assembly shall be painted job color using a PPG Delta System, prior to installation of the body on the chassis or torque box.

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COMPARTMENT PAINT

The interior of the compartments shall be finish painted job color with a scuff resistant webbing type paint of a contrasting color applied over the painted surfaces.

BODY PAINT

The body paint finish shall be PPG Delta System in a single color, to match customer furnished paint codes and requirements.

PUMP / PIPING PAINT

The pump shall be painted per the pump manufacturer's standard. The stainless steel plumbing will remain unpainted. The pump area interior will match the body underside finish as described elsewhere in these specifications.

CHASSIS CAB PAINT

The commercial cab exterior shall be finish painted in a single color by the chassis manufacturer with Purchaser's choice of color as listed:

- PPG 71528
- PPG 2185
- PPG 8000
- PPG 73841
- PPG 71663
- PPG 83841
- PPG 71969
- PPG 71660 RED
- PPG 75481
- PPG 71698
- BLACK

WHEEL PAINT

The chassis wheels, (except polished aluminum wheels) shall be painted job color with silver trim around the perimeter.

TOUCH-UP PAINT

One (1) pint of each exterior color paint for touch-up purposes shall be supplied when the apparatus is delivered to the end user.

FINALIZATION & DETAILING

Prior to delivery the vehicle, the interior and exterior be cleaned and detailed. The finalization process detailing shall include installation of NFPA required labels, checking fluid levels, sealing and caulking required areas of the cab and body, rust proofing, paint touch-up, etc.

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RUST PROOFING

The entire unit shall be thoroughly rust proofed utilizing rustproof and sound deadening materials applied in manufacturer recommended application procedures. Rust proofing shall be applied during the assembly process and upon completion to insure proper coverage in all critical areas.

**** LETTERING AND STRIPING ****

COMPUTER GENERATED LETTERING

The lettering and striping shall be custom designed utilizing state of the art computer software and computerized cutting machines. The manufacturer shall employ a full time artist / designer to generate all lettering, decals, and striping to meet the requirements of the Fire Department. The artwork for the lettering and striping shall be kept on record by the apparatus manufacturer to allow for ease in duplication for the Fire Department.

FRONT CAB DOOR LETTERING

Gold leaf, "Sign Gold", with drop shadow lettering shall be provided on the cab driver's and officer's doors per the fire department requirements. The design of the lettering on the cab doors shall be designed to fit in the 496 sq. inches available.

Lettering provided on the driver's and officer's cab doors shall be 3" high.

LETTERING FONT

The lettering shall be designed and cut with a basic block type font:

"BLOCK TYPE FONT"

**** NFPA REQUIRED SCOTCH-LITE STRIPING ****

SCOTCH-LITE STRIPE

A four (4) inch high "Scotch-Lite" stripe shall be provided. The stripe shall be applied on a minimum of 60 percent of each side of the unit, 60 percent on the rear of the unit and 40 percent on the front of the unit. The Scotch-Lite stripe layout shall be determined by the Fire Department.

The Scotch-Lite shall be white in color.

A four (4) inch simple "Z" effect shall be incorporated into the Scotch-Lite scheme on the body. Final layout of this configuration shall be determined by the Fire Department.

SCOTCH-LITE ACCENT STRIPES

A 1" high Scotch-Lite material accent stripe shall be incorporated into the Scotch-Lite scheme to border the primary Scotch-Lite stripe on the top and bottom edges. Final layout of this configuration shall be determined by the Fire Department.

REAR CHEVRON STRIPING

At least 50% of the rear facing vertical surface shall be covered with alternating strips of reflective striping.

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The striping shall be 6" Scotch-Lite.

The Scotch-Lite shall be Ruby Red and Lemon Yellow in color.

***** WARRANTIES & REQUIRED INFORMATION *****

WARRANTY - INTERNATIONAL 7400 SERIES Revised July 12, 2011

DISCLAIMER

NO WARRANTIES ARE GIVEN BEYOND THOSE DESCRIBED HEREIN. THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED. THE COMPANY SPECIFICALLY DISCLAIMS WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ALL OTHER REPRESENTATIONS TO THE USER/PURCHASER, AND ALL OTHER OBLIGATIONS OR LIABILITIES. THE COMPANY FURTHER EXCLUDES LIABILITY FOR INCIDENTAL AND CONSEQUENTIAL DAMAGES ON THE PART OF THE COMPANY OR SELLER.

No person is authorized to give any other warranties or to assume any liabilities on the Company's behalf unless made or assumed in writing by the Company; and no other person is authorized to give any warranties or to assume any liabilities on the seller's behalf unless made or assumed in writing by the seller.

Remedies under State or Provincial Law: Some States and Provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to the owner. This warranty gives the owner specific legal rights, and he may also have other legal rights which may vary by state or province.

BASIC VEHICLE

Navistar, Inc., at its option, will repair or replace any part of this vehicle which proves defective in material and/or workmanship in normal use and service, with new or renewed parts, for the first 12 months from new vehicle delivery date, regardless of distance traveled. Exceptions are listed below under What Is Not Covered. This warranty is automatically transferred to subsequent owners at no charge.

COMPONENT COVERAGE

The components described below are given additional warranty coverage of variable time periods and distance traveled limitations, as shown in the Warranty Coverage Schedule.

- Frame Side Rails.
- Cab/Cowl Structure (on-highway applications).
- The Cab/Cowl is warranted against perforation due to corrosion, except for perforation caused by industrial chemicals and/or corrosion caused by use in a corrosive industrial environment.
- Navistar Diesel Engines including: block, cylinder heads, fuel pump, high pressure pump, turbocharger, internally lubricated components, and water pump; electronic modules, relays, sensors and regulators required for electronic engine operation; glow plugs, glow plug relay and harness and associated connectors for 12 months/unlimited mileage. Excluding: attaching accessories (e.g., fan clutch, alternator, starter, etc.), thermostats, and externally mounted electrical and filtration systems.
- Spicer front & rear axles, clutch, prop shaft, and transmission; excluding brakes, wheel ends, axle shafts, controls & attachments.

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- Spicer front & rear axles and prop shaft, when used with Allison transmission; excluding brakes, wheel ends, axle shafts, controls & attachments.

NOTE: The customer has 180 days from DTU (delivery to end user) to purchase any extended warranty on the unit. See your local International dealer for details.

BASIC VEHICLE COVERAGE

- Basic Vehicle Warranty (Feature 40010) - 12 month, Unlimited Miles
- Basic Vehicle Warranty (Durastar Only-Feature 40013) - 12 month, Unlimited Miles

COMPONENTS

- Frame Side Rails - 84 month, Unlimited Miles
- Cab/Cowl Structure - 60 month, Unlimited Miles
- Cab/Cowl Perforation Corrosion - 60 month, Unlimited Miles
- Batteries - 12 month, Unlimited Miles
- Brightwork, Chassis Paint and Corrosion (other than Cab) - 6 month, Unlimited Miles
- Cab Paint and Paint Adhesion - 12 month, Unlimited Miles

ENGINE

Fire Trucks, Ambulances, Emergency Rescue application only

- MaxxForce 7 Engine - 60 month, 100,000 Miles
- MaxxForce 7 Engine glow plugs, relay, harness/connector -36 month, Unlimited Miles
- MaxxForce DT Engine - 60 month, 100,000 Miles
- MaxxForce 9 Engine - 60 month, 100,000 Miles

DRIVETRAIN

- Spicer axles, Propshaft, Eaton clutch, TTC Transmission - 24 month, Unlimited Miles
- Transfer Case - 24 month, Unlimited Miles
- Transfer Case (73/7400 4x4/4x6 Only) - 12 month, Unlimited Miles
- Eaton/Fuller 6206/6306 Transmission - 24 month, Unlimited Miles
- Meritor Axles - 24 months

NOTE: All trucks used in the waste/recycling application must have components that meet Navistar minimum recommendations for the application. If a truck is ordered for use in a waste application outside the parameters outlined in G-6008, Navistar reserves the right to void all written and implied chassis warranties.

Any failures resulting from improper Allied Equipment installation or Equipment compatibility with the Truck components will be the responsibility of the Equipment installer or manufacturer.

Any failures resulting from improper alteration to the original components will be the responsibility of the company or person performing the alterations.

WHAT IS NOT COVERED

AFTER THE FIRST 90 DAYS FROM DELIVERY TO USER (DTU):

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- Correction of loose fasteners, squeaks, rattles and unusual noises.
- Towing
- Adjustments (e.g., headlights, brake/clutch adjustments, steering system adjustments, coolant levels).

COMPONENTS / ITEMS:

- Warranted by their respective manufacturers (e.g., non Navistar brand engines, tires & tubes, Allison Transmissions, radios, Lubricants, etc.)
- Bodies, equipment and accessories installed by other than authorized Navistar Truck employees at Navistar Truck manufacturing plants.
- Front and rear axle alignment.

REPAIRS:

- Maintenance-related items/repairs or those as a result of normal wear and tear, including tune-ups, brake/clutch lining, windshield wiper blades, tire balancing, lubrication and other similar procedures/parts required to keep vehicle in good working condition.
- To any part of the vehicle subjected to misuse, negligence, improper maintenance, improper operation, or which are the results of an accident.
- Fade, runs, mismatch or damage to paint, trim items, upholstery, chrome, polished surfaces, etc., resulting from environmental causes, improper polishes, cleaners or washing solutions, or chemical and industrial fallout.
- In which all owners and operators of this vehicle do not strictly adhere to power train, prop shaft and suspension sales guidelines (specifications).

OTHER:

- Vehicles sold and/or operated outside the United States and Canada.
- Vehicles/components which have had unauthorized alterations or modifications.
- Vehicles on which the odometer reading has been altered.
- Loss of time or use of the vehicle, loss of profits, inconvenience, or other consequential or incidental damages or expenses.
- Replacement of defective parts with parts other than those provided by Navistar, Inc.

WARRANTY - NEW PRODUCT - COMMERCIAL CHASSIS

Kovatch Mobile Equipment Corporation ("KME"), hereby warrants to the original purchaser (first end users) that any new products manufactured by KME will be free from defects in material and workmanship under normal use, maintenance and service for a period of one (1) year from date of delivery, subject to the conditions and exceptions stated herein.

Under this warranty, KME'S obligation is limited to the repair or replacement at KME'S option, at its factory, by its representative, or by its authorized service facility, of any part found to be defective by KME. If KME deems it necessary, all parts for which warranty claim is made, will be returned to KME, transportation charges prepaid, for examination by KME who will be the sole judge as to whether such part was defective in material or workmanship under normal use, maintenance or service.

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WARRANTY - BODY STRUCTURE

The proposed body will be warranted against structural defects for a period of ten (10) years from the date of acceptance of the unit. Details of warranty coverage, limitations and exclusions are included in the specific warranty document.

WARRANTY - CORROSION

The proposed body will be warranted against rust-through or perforation, due to corrosion from within, for a period of ten (10) years. Perforation is defined as a condition in which an actual hole occurs in a sheet metal panel due to rust or corrosion from within. Surface rust or corrosion caused by chips or scratches in the paint is not covered by this warranty.

WARRANTY - PAINT

The proposed paint finish will be warranted for a period of seven (7) years from the date of acceptance of the unit. Details of warranty coverage, limitations and exclusions are included in the specific warranty document.

WARRANTY - WATER TANK

The proposed water tank will be warranted by the water tank manufacturer for the "Lifetime" of the unit. A copy of the manufacturer's warranty will be supplied to define additional details of the warranty provisions.

WARRANTY - FIRE PUMP

Hale Products, Incorporated ("Hale") hereby warrants to the original buyer that products manufactured by Hale will be free of defects in material and workmanship for a period of five (5) years from the date product is first placed into service or five and one-half (5 1/2) years from date of shipment by Hale, whichever period will be first to expire. Within this warranty period Hale will cover parts and labor for the first two (2) years and parts only for years three (3) through five (5).

WARRANTY - HEAVY DUTY VALVES

Akron Brass warrants Heavy Duty Swing-Out Valves for a period of ten (10) years after purchase against defects in material or workmanship. Akron Brass will repair or replace any Heavy Duty Swing Out Valve which fails to satisfy this warranty.

NFPA REQUIRED LOOSE EQUIPMENT, PROVIDED BY FIRE DEPARTMENT

The following loose equipment as outlined in NFPA 1901, 2009 edition in accordance with the applicable requirements unless supplied by the manufacturer or sales rep organization, will be provided by the fire department. All loose equipment will be installed on the apparatus before placed in emergency service, unless the fire department waives NFPA section 4.21.

Section 5.7 Equipment.

It is the responsibility of the purchaser to ensure that all required equipment has been supplied and installed on the apparatus in order to achieve compliance with the standard prior to placing it in service.

5.7.1 Ground Ladders.

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- 5.7.1.1 All fire department ground ladders carried on the apparatus shall meet the requirements of NFPA 1931, Standard for Manufacturer's Design of Fire Department Ground Ladders, except as permitted by 5.7.1.3 and 5.7.1.4.
- 5.7.1.2 At a minimum, the following fire department ground ladders shall be carried on the apparatus:
- (1) One straight ladder equipped with roof hooks
 - (2) One extension ladder
 - (3) One folding ladder
- 5.7.1.3 Stepladders and other types of multipurpose ladders meeting ANSI A14.2, Ladders - Portable Metal-Safety Requirements, or ANSI A14.5, Ladders - Portable Reinforced Plastic Safety Requirements, with duty ratings of Type IA or IAA shall be permitted to be substituted for the folding ladder required in 5.7.1.2(3).
- 5.7.1.4 Stepladders and other types of multipurpose ladders shall be permitted to be carried in addition to the minimum fire department ground ladders specified in 5.7.1.2 provided they meet either ANSI A14.2 or ANSI A14.5 with duty ratings of Type 1A or 1AA.

Section 5.7.2 Suction Hose or Supply Hose.

It is the responsibility of the purchaser to ensure that all required equipment has been supplied and installed on the apparatus in order to achieve compliance with the standard prior to placing it in service.

- 5.7.2.1 A minimum of 20 ft (6 m) of suction hose or 15 ft (4.5 m) of supply hose shall be carried.
- 5.7.2.1.1 Where suction hose is provided, a suction strainer shall be furnished.
- 5.7.2.1.2 Where suction hose is provided, the friction and entrance loss of the combination suction hose and strainer shall not exceed the losses listed in Table 16.2.4.1 (b) or Table 16.2.4.1(c).
- 5.7.2.1.3 Where supply hose is provided. It shall have couplings compatible with the local hydrant outlet connection on one end and the pump intake connection on the other end.
- 5.7.2.2 Suction hose and supply hose shall meet the requirements of NFPA 1961, Standard on Fire Hose.

Section 5.8 Minor Equipment.

It is the responsibility of the purchaser to ensure that all required equipment has been supplied and installed on the apparatus in order to achieve compliance with the standard prior to placing it in service.

- 5.8.2 Fire Hose and Nozzles. The following fire hose and nozzles shall be carried on the apparatus:
- (1) 800 ft (240 m) of 2 1/2 in. (65 mm) or larger fire hose
 - (2) 400 ft (120 m) of 1 1/2 in. (38 mm), 1 3/4 in. (45 mm), or 2 in. (52 mm) fire hose
 - (3) One handline nozzle. 200 gpm (750 L/min) minimum
 - (4) Two handline nozzles. 95 gpm (360 L/min) minimum
 - (5) One playpipe with shutoff and 1 in. (25 mm), 1 1/8 in. (29 mm), and 1 1/4 in. (32 mm) tips
- 5.8.3 Miscellaneous Equipment. The following additional equipment shall be carried on the apparatus:
- (1) One 6 lb (2.7 kg) flathead axe mounted in a bracket fastened to the apparatus
 - (2) One 6 lb (2.7 kg) pickhead axe mounted in a bracket fastened to the apparatus
 - (3) One 6 ft (2 m) pike pole or plaster hook mounted in a bracket fastened to the apparatus
 - (4) One 8 ft (2.4 m) or longer pike pole mounted in a bracket fastened to the apparatus
 - (5) Two portable hand lights mounted in brackets fastened to the apparatus
 - (6) One approved dry chemical portable fire extinguisher with a minimum 80-B:C rating mounted in a bracket fastened to the apparatus
 - (7) One 2 1/2 gal (9.5 L) or larger water extinguisher mounted in a bracket fastened to the apparatus
 - (8) One self-contained breathing apparatus (SCBA) complying with NFPA 1981, Standard on Open-Circuit Self Contained Breathing Apparatus (SCBA) for Emergency Services, for each assigned seating position. But not fewer than four, mounted in brackets fastened to the apparatus or stored in containers supplied by the SCBA manufacturer

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- (9) One spare SCBA cylinder for each SCBA carried, each mounted in a bracket fastened to the apparatus or stored in a specially designed storage space
- (10) One first aid kit
- (11) Four combination spanner wrenches mounted in brackets fastened to the apparatus
- (12) Two hydrant wrenches mounted in brackets fastened to the apparatus
- (13) One double female 2 1/2 in. (65 mm) adapter with National Hose (NH) threads, mounted in a bracket fastened to the apparatus
- (14) One double male 2 1/2 in. (65 mm) adapter with NH threads, mounted in a bracket fastened to the apparatus
- (15) One rubber mallet, suitable for use on suction hose connections, mounted in a bracket fastened to the apparatus
- (16) Two salvage covers each a minimum size of 12 ft x 14 ft (3.7 m x 4.3 m)
- (17) Two or more wheel chocks. Mounted in readily accessible locations, that together will hold the apparatus. When loaded to its GVWR or GCWR, on a hard surface with a 20 percent grade with the transmission in neutral and the parking brake released
- (18) One traffic vest for each seating position, each vest to comply with ANSI/ISEA 207, Standard for High-Visibility Public Safety Vests, and have a five-point breakaway feature that includes two at the shoulders, two at the sides, and one at the front
- (19) Five fluorescent orange traffic cones not less than 28 in. (711 mm) in height, each equipped with a 6 in. (152 mm) retroflective white band no more than 4 in. (102 mm) from the top of the cone, and an additional 4 in. (102 mm) retroflective white band 2 in. (51 mm) below the 6 in. (152 mm) band
- (20) Five illuminated warning devices such as highway flares, unless the live fluorescent orange traffic cones have illuminating capabilities
- (21) One automatic external defibrillator (AED)

- 5.8.3.1 If the supply hose carried does not use sexless couplings, an additional double female adapter and double male adapter, sized to fit the supply hose carried, shall be carried mounted in brackets fastened to the apparatus.
- 5.8.3.2 If none of the Pump intakes are valved, a hose appliance that is equipped with one or more gated intakes with female swivel connection(s) compatible with the supply hose used on one side and a swivel connection with pump intake threads on the other side shall be carried. Any intake connection larger than 3 in. (75 mm) shall include a pressure relief device that meets the requirements of 16.6.6.
- 5.8.3.3 If the pumper is equipped with an aerial device with a permanently mounted ladder, four ladder belts meeting the requirements of NFPA 1983, Standard on Life Safety Rope and Equipment for Emergency Services shall be provided.
- 5.8.3.4 If the apparatus does not have a 2 1/2 in. intake with NH threads, an adapter from 2 1/2 in. NH female to a pump intake shall be carried, mounted in a bracket fastened to the apparatus if not already mounted directly to the intake.
- 5.8.3.5 If the supply hose carried has other than 2 1/2 in. NH threads, adapters shall be carried to allow feeding the supply hose from a 2 1/2 in. NH thread male discharge and to allow the hose to connect to a 2 1/2 in. NH female intake, mounted in brackets fastened to the apparatus if not already mounted directly to the discharge or intake.

14.1.8.4 Fire Helmet.

It is the responsibility of the purchaser to ensure that "Fire helmets shall not be worn by persons riding in enclosed driving and crew areas any time the apparatus is placed in service.

14.1.8.4.1 A location for helmet storage shall be provided.

14.1.8.4.2 If helmets are to be stored in the driving or crew compartment, the helmets shall be secured in compliance with 14.1.11.2.

14.1.10 SCBA Mounting.

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It is the responsibility of the purchaser to ensure that any SCBA equipment has been supplied and installed on the apparatus in order to achieve compliance with the standard prior to placing it in service.

- 14.1.10.1 Where SCBA units are mounted within a driving or crew compartment, a positive latching mechanical means of holding the SCBA device in its stowed position shall be provided such that the SCBA unit cannot be retained in the mount unless the positive latch is engaged.
- 14.1.10.2 The bracket holding device and its mounting shall retain the SCBA unit when subjected to a 9 G force and shall be installed in accordance with the bracket manufacturer's requirements.
- 14.1.10.3 If the SCBA unit is mounted in a seatback, the release mechanism shall be accessible to the user while seated.

14.1.11 Equipment Mounting.

It is the responsibility of the purchaser to ensure that any equipment installed on the apparatus by them or their subcontractor meets the following requirements prior to placing it in service.

- 14.1.11.1 All equipment required to be used during an emergency response shall be securely fastened.
- 14.1.11.2 All equipment not required to be used during an emergency response, with the exception of SCBA units, shall not be mounted in a driving or crew area unless it is contained in a fully enclosed and latched compartment capable of containing the contents when a 9 G force is applied in the longitudinal axis of the vehicle or a 9G force is applied in any other direction, or the equipment is mounted in a bracket(s) that can contain the equipment when the equipment is subjected to those same forces.

Section 15.9.3 Reflective Striping.

It is the responsibility of the purchaser to ensure that Reflective Striping has been supplied and installed on the apparatus in order to achieve compliance with the standard prior to placing it in service.

- 15.9.3.1" A retroreflective stripe(s) shall be affixed to at least 50 percent of the cab and body length on each side, excluding the pump panel areas, and at least 25 percent of the width of the front of the apparatus.
- 15.9.3.1.1 The stripe or combination of stripes shall be a minimum of 4 in. (100 mm) in total width.
- 15.9.3.1.2 The 4 in. (100 mm) wide stripe or combination of stripes shall be permitted to be interrupted by objects (i.e., receptacles, cracks between slats in roll up doors) provided the full stripe is seen as conspicuous when approaching the apparatus.

15.10 Hose Storage.

It is the responsibility of the purchaser to ensure that any hose storage area includes a positive means to prevent unintentional deployment in order to achieve compliance with the standard prior to placing it in service.

- 15.10.7 Any hose storage area shall be equipped with a positive means to prevent unintentional deployment of the hose from the top, sides, front, and rear of the hose storage area while the apparatus is underway in normal operations.

EQUIPMENT SUPPLIED WITH THE APPARATUS

- 4 each Zico #ULLH SCBA brackets, mounted (cab SCBA seats)
- 1 each #AMX423 20lb. ABC Fire Extinguisher, mounted
- 1 each #AMX240 2.5 gal water extinguisher, mounted
- 2 each Kochek #K45-3 Hydrant/Spanner wrench sets, mounted

SANTA FE COUNTY/TESUQUE F.D. RIDGERUNNER

- 2 each Streamlight #44451 Vulcan LED rechargeable hand lights, mounted
- 2 each 6 lb. Axes, FG Handle 1-PH 1-FH, mounted
- 1 each First Aid kit, mounted
- 1 each 6 ft. Pike Pole, FG, with "D" handle mounted
- 1 each Nupla 36" Halligan tool, Yellow FG, mounted
- 1 each Nupla 30" Bolt Cutter, mounted
- 5 each VC#549 ANSI Traffic vests
- 1 each #25TF50-28R5F NFPA required Traffic cone/TurboFlare kit
- 2 each 2.5"NH adaptors 1-DF 1-DM, mounted
- 1 each Nupla #RM2 Rubber mallet, mounted
- 24 each Key #RC25-600 2.5"x50' sections Fire Hose, NH Color-Yellow
- 8 each Key #RC17-600 1.75"x50' sections Fire Hose, 1.5"NH Color-Red & Yellow
- 1 each KBH10FR-50 1"x50' sections lt.wt. Booster hose, 1"NH, mounted on reel
- 2 each TFT#FQS125PS QuadraFog1.5"NHPG nozzles w/HM792 folding PG, mounted
- 1 each TFT#DQS40PS QuadraFog 1"NH PG nozzle w/HM792 folding PG, mounted
- 1 each spare Hale mechanical seals for DSD & CBP pumps
- 1 each Akron #3433 Apollo Hi-Riser dual inlet Portable & Deck monitor, complete, mounted
- 1 each Kochek #S37S54 5" Storz x 4"FNH adaptor with #CC507 5"Storz cap w/chain

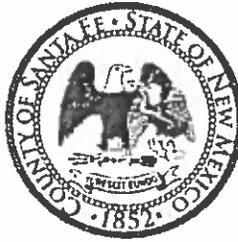
ALL OTHER NFPA REQUIRED EQUIPMENT NOT LISTED WILL BE SUPPLIED BY THE FIRE DEPT.



Henry P. Roybal
Commissioner, District 1

Miguel M. Chavez
Commissioner, District 2

Robert A. Anaya
Commissioner, District 3



Kathy Holian
Commissioner, District 4

Liz Stefanics
Commissioner, District 5

Katherine Miller
County Manager

MEMORANDUM

DATE: February 11, 2015

TO: Board of County Commissioners

FROM: Bill Taylor, Purchasing Manager *BT*

VIA: Katherine Miller, County Manager
Jeff Trujillo, Director of Legal and Administration
Pablo Sedillo III, Director of Public Safety

ITEM AND ISSUE: *BCC Meeting February 24, 2015*

REQUEST APPROVAL OF AGREEMENT NO. 2015-0063-CORR/IC WITH KEEFE GROUP FOR COMMISSARY SERVICES AT THE ADULT DETENTION FACILITY AND THE YOUTH DEVELOPMENT PROGRAM IN THE AMOUNT OF \$1,200,000 AND GRANT EXEMPTION TO SECTION 2 OF ORDINANCE 2012-5. (Purchasing, Bill Taylor)

SUMMARY:

The Purchasing Division requests approval of Agreement No. 2015-0063-CORR/IC with Keefe Group to provide commissary services to the inmates and residents at the Santa Fe County Adult Detention Facility (ADF) and Youth Development Program (YDP) in the amount of \$1,200,000 for the initial 2 year term agreement.

BACKGROUND:

Santa Fe County Corrections Department requires commissary services to operate and manage a comprehensive commissary program for the inmates and residents at the Adult Detention Facility and Youth Development Program. The Purchasing Division issued Request for Proposals (RFP) No. 2015-0063-CORR/IC "Commissary Services for the Adult Detention Facility and Youth Development Program" September 20, 2014. This solicitation was advertised in the Santa Fe New Mexican, the Albuquerque Journal and posted on the County's Website. Three firms attended the pre-proposal conference and two proposals were received in response to the RFP.

All proposals were reviewed by the Purchasing staff to ensure responsiveness. An evaluation committee consisting of five County members reviewed the proposals received:

Trinity Services LLC, Oldsmar, FL
Keefe Group, Bridgeton, MO

Although all of the proponents are qualified firms the evaluation committee made its determination in the best interest of the County resulting in Keefe Group being selected for a contract award.

Pursuant to Section 2 of Ordinance 2012-5 the County may enter into a four year term with 3 consecutive 1 year renewal options after the first year.

ACTION REQUESTED:

The Purchasing Division requests approval of Agreement No. 2015-0063-CORR/IC with Keefe Group for commissary services for ADF and YDP and grant the exemption to Section 2 of Ordinance 2012-5.

**SERVICES AGREEMENT BETWEEN SANTA FE COUNTY
AND KEEFE GROUP
TO PROVIDE COMMISSARY SERVICES FOR THE ADULT DETENTION FACILITY
AND YOUTH DEVELOPMENT PROGRAM**

THIS AGREEMENT is made and entered into as of this _____ day of _____, 2015, by and between Santa Fe County, hereinafter referred to as "County", a political subdivision of the State of New Mexico and Keefe Group located at 13870 Corporate Woods Trail, MO 63004-1267 hereinafter referred to as "Contractor".

WHEREAS, Santa Fe County's Corrections Department requires the services of an experienced and qualified firm to operate and manage a comprehensive commissary service program in an institutionalized setting, using personnel with experience providing commissary services in detention facilities for the Adult Detention Facility (ADF) and the Youth Development Program (YDP), located in Santa Fe County;

WHEREAS, pursuant to NMSA 1978, Sections 13-1-112 and 13-1-117, the County issued Request of Proposal No. 2015-0063-CORR/IC, for these services; and

WHEREAS, based on the evaluation criteria established within the request for proposals for determining the most qualified Offeror, the County has determined Contractor as the most responsive and highest rated Offeror; and

WHEREAS, the County desires to engage the Contractor to provide commissary services for Santa Fe County's ADF and YDP facilities, and the Contractor is willing to provide such services.

NOW THEREFORE, in consideration of the premises and mutual obligations herein, the parties hereto do mutually agree as follows:

1. SCOPE OF WORK

- a. The Contractor shall manage the Santa Fe County Detention Center's Commissary Operations in a professional manner.
- b. The Contractor shall comply with all federal, state and local laws and regulations governing the management of a commissary in an institutional setting.
- c. The Contractor shall hire an on-site Commissary Director necessary for the performance of this Agreement. The Contractor agrees that no employees of the County will be hired by the Contractor without permission of the County for a period of six months after the termination of their employment with the County. The Contractor, in performing work required by this Agreement shall not discriminate against any employee or applicant for employment because of race, creed, sex, color, national origin or age, in violation of the federal state and local laws.
- d. Commissary orders will be delivered at least once per week. Contractor's personnel will deliver bagged orders to each inmate per an agreed upon schedule and in accordance with County's security requirements.

- e. Commissary products must be approved by the Facility Administrator or his designee. Products will include small food items, supplies, personal care items, and pre-paid phone cards. Glass and/or metal containers are not permitted.
- f. Pre-paid phone cards shall be purchased by Contractor directly from the best available source with the approval of the Facility Administrator. Units are sold to inmates at face value plus an agreed upon handling fee.
- g. Commissary items will be available for purchase by inmates housed at both the ADF and the YDP. Orders for YDP residents will be placed by YDP administrative staff directly with Contractor. Contractor will process the order, enter it into the Juvenile Detention Commissary account in the SFC Jail Management software and deliver it to YDP administrative staff. Contractor will provide YDP with the total dollar amount of the processed order. YDP staff will verify the accuracy of items received, and reconcile any discrepancies in the order with Contractor. Commissary items may be purchased for the benefit of ADF and YDP residents only.
- h. Product prices (inmate prices) must be approved by the Facility Administrator or his designee, prior to the inclusion in the Jail Management (JM) inventory system. The Contractor will provide an initial price listing of the commissary items to be offered to inmates, to the Facility Administrator. The listing should detail the Contractor's cost of each item, inclusive of GRT, and the sales markup on each item. Inmate prices will be comparable with prices charged at other detention centers and correctional institutions operating in New Mexico. Any item additions, or changes to inmate prices, must also be approved, as above. Proposed price changes, or additions of new items to the initial inventory, shall be documented by the Contractor, per the Facility Administrator's specification, when submitted for approval. Documentation of the approved price change, or item addition, shall be forwarded to designated Santa Fe County Finance staff to be used for auditing purposes. Inmate price changes, and item additions, shall only be entered into the JM inventory software on the 1st of any month, prior to processing of any inmate orders on that day. If, for any reason, a change or addition is processed on a day other than the 1st of the month, SFC Finance staff will be notified.
- i. All food products must be properly labeled. Only fresh and legal products may be sold. Items found to be defective or not meeting specifications will be picked up and replaced by the Contractor.
- j. The County provides the Contractor with the necessary space at the Adult Detention Facility for the operation of the Commissary and reasonable security for the Contractor's personnel.
- k. Inmate accounts, against which commissary purchases are charged, are maintained by the Facility in its Jail Management software. The Contractor will be required to use this computer software to record inmate commissary purchases. Contractor's staff will be trained in the proper use of the Jail Management software for entering of commissary orders. Contractor's staff will be given access to, and training in, the production of system reports related to commissary functions.
- l. All security policies and procedures established for the ADF will be strictly followed.

The County reserves the right to enforce existing security policies or establish new policies as necessary to maintain the safe operation of the ADF. Current security policies include a requirement that the County Sheriff's Office must conduct background checks on all commissary personnel prior to granting them access to the County's detention facilities.

m. **OPTIONAL SERVICES**

Kiosks

The Contractor will provide a pricing option to install kiosk devices that are compatible or can interface with the Jail Management software. The pricing option should contain the price of the contract with and without the Kiosk so the Corrections director can make a decision based upon financial viability. The Kiosk should provide the following:

Kiosks will be installed in the following locations at the ADF:

- Building A – all four units
- Building B – all four units
- Building C – all four units
- Building D – all four units
- Main lobby entrance
- Booking
- Medical

Kiosks must interface with the Jail Management software.

If additional cabling is required the installation and cost shall be the sole responsibility of the Contractor.

Kiosks must have the capability to display to the user all facility Inmate Rules and Regulations.

All hardware, software, maintenance and replacement of any and all parts of the Kiosk system will be the sole responsibility of the Contractor (at no cost to Santa Fe County).

Inmates must be able to place Commissary orders and check account balances on the Kiosk system.

Any damage to the kiosks, whether inmate or public caused, intentional or unintentional, will be repaired in a timely manner by the Contractor at no cost to Santa Fe County.

On-Line Commissary

Any web-based Commissary program shall be capable of selling all approved products for the Santa Fe County Detention Center.

All items available for purchase through the on-line system must be approved by the

Santa Fe County Facility Administrator.

Contractor will absorb all fees associated with on-line payment via credit or debit cards.

All on-line transactions are solely between the Contractor and the outside consumer. Santa Fe County, nor its Jail Management software will be involved in any on-line transactions. All proceeds from on-line sales are to be remitted directly to Contractor. On-line sales are not subject to the rebate of and should not be included in commissary sales invoiced to Santa Fe County.

n. SECURITY REQUIREMENTS

The Contractor shall abide by all security requirements as specified in the SECURITY REQUIREMENTS attached hereto as Exhibit "A".

2. EFFECTIVE DATE; DATE OF COMMENCEMENT AND COMPLETION; TERM

This Agreement shall, upon due execution by all parties, become effective as of the date first written above and shall terminate two (2) years later, unless earlier terminated pursuant to Section 5 (Termination) or Section 6 (Appropriations and Authorizations). The County has the option to extend the contract at the same price, terms and conditions for a period of two (2) additional years, on a year-to-year basis. The County may exercise this option by submitting a written notice to Contractor that the Agreement will be extended an additional year. The notice must be submitted to Contractor at least sixty (60) days prior to expiration of the term.

3. COMPENSATION; INVOICING AND PAYMENT

A. In no event shall the total compensation paid to Contractor by County under this Agreement exceed **One Million Two Hundred Thousand Dollars (\$1,200,000.00)** exclusive of New Mexico gross receipts tax.

B. Contractor will provide the County a **Twenty percent (20%)** rebate, based on total monthly commissary sales. This rebate will be disbursed from Inmate Trust funds to the SFC Inmate Welfare Fund where it may be used for the benefit of inmates. The rebate will reduce the amount paid to the Contractor for services, and will be computed as follows:

1) Gross Commissary Sales (per SFC JM software)

LESS Phone Card Sales

LESS Postage Sales

LESS Gross Receipts Tax (currently 8.1875% within Santa Fe city limits and 6.8750% for the remainder of the County) on Non-consumable Sales

NET Commissary Sales to which 20 % Rebate is applied

C. Contractor will submit an itemized invoice monthly, on paper or electronically, to designated SFC staff (Finance), which clearly shows the computation of the SFC rebate and the net amount payable to the Contractor for commissary services. The invoice should be computed as follows:

1) Gross Commissary Sales (per SFC JM software)

- 2) LESS SFC Rebate (as computed above)
- 3) Amount Payable to Contractor (invoice amount)

- D. Contractor's invoices will be audited for accuracy of sales information, and computations, by Santa Fe County Finance Department. The audit will include a comparison between (a) total charges to inmate accounts for commissary purchases, and (b) total sales from inventory (by item) per reports generated from the JM software. Any adjustments made to the invoice as a result of this audit will be communicated to the Contractor's designated staff by the County. In no case, will the total of (a) the invoice payment to the Contractor, and (b) the "rebate" to the SFC Inmate Welfare Fund, exceed total inmate account charges for commissary purchases.
- E. The Contractor shall submit a written request for payment to the County when payment is due under this Agreement. Upon the County's receipt of the written request, the County shall issue a written certification of complete or partial acceptance or rejection of the contractual items or services for which payment is sought.
- F. Contractor acknowledges and agrees that the County may not make any payment hereunder unless and until it has issued a written certification accepting the contractual items or services. The County shall issue payment of all undisputed amounts within twenty-one (21) days after the County receives an undisputed request for payment from the Contractor. In the event the County fails to tender payment within twenty (21) days after receipt of an undisputed request for payment, the County shall pay interest to the Contractor beginning on the twenty-second day after payment was due, computed at one and one-half percent (1.5%) of the undisputed amount per month or fraction of a month until the payment is issued.
- G. Payment under this Agreement shall not foreclose the right of the County to recover excessive or illegal payment.

4. ADDITIONAL SERVICES

- A. The parties agree that all work and services set forth in Section 1 (Scope of Work) of this Agreement, shall be completed in full, to the satisfaction of the County
- B. The County may from time-to-time request changes in the Scope of Work to be performed hereunder. Such changes, including any increase or decrease in the amount of the Contractor's compensation, which are mutually agreed upon by and between the County and the Contractor, shall be incorporated in a written amendment to this Agreement.

5. TERMINATION

- A. Termination of Agreement for Cause. Either party may terminate the Agreement based upon any material breach of this Agreement by the other party. The non-breaching party shall give the breaching party written notice of termination specifying the grounds for the termination. The termination shall be effective thirty (30) days from the breaching party's receipt of the notice of termination, during which time the breaching party shall have the right to cure the breach. If, however, the breach cannot with due diligence be cured within thirty (30) days, the breaching party shall have a reasonable time to cure the breach,

provided that, within ten (10) days of its receipt of the written notice of termination, the breaching party began to cure the breach and advised the non-breaching party in writing that it intended to cure.

- B. Termination for Convenience of the County. The County may, in its discretion, terminate this Agreement at any time for any reason by giving the Contractor written notice of termination. The notice shall specify the effective date of termination, which shall not be less than thirty (30) days from the Contractor's receipt of the notice.

6. APPROPRIATIONS AND AUTHORIZATIONS

This Agreement is contingent upon sufficient appropriations and authorizations being made for performance of this Agreement by the Board of County Commissioners of the County and/or, if state funds are involved, the Legislature of the State of New Mexico. If sufficient appropriations and authorizations are not made in this or future fiscal years, this Agreement shall terminate upon written notice by the County to the Contractor. Such termination shall be without penalty to the County, and the County shall have no duty to reimburse the Contractor for expenditures made in the performance of this Agreement. The County is expressly not committed to expenditure of any funds until such time as they are programmed, budgeted, encumbered and approved for expenditure by the County. The County's decision as to whether sufficient appropriations and authorizations have been made for the fulfillment of this Agreement shall be final and not subject to challenge by the Contractor in any way or forum, including a lawsuit.

7. INDEPENDENT CONTRACTOR

The Contractor and its agents are independent contractors and not employees or agents of the County. Accordingly, the Contractor and its agents and employees shall not accrue leave, participate in retirement plans, insurance plans, or liability bonding, use County vehicles, or participate in any other benefits afforded to employees of the County. Except as may be expressly authorized elsewhere in this Agreement, the Contractor has no authority to bind, represent, or otherwise act on behalf of the County and agrees not to purport to do so.

8. ASSIGNMENT

The Contractor shall not assign or transfer any interest in this Agreement or assign any claims for money due or to become due under this Agreement without the advance written approval of the County. Any attempted assignment or transfer without the County's advance written approval shall be null and void and without any legal effect.

9. SUBCONTRACTING

- A. Contractor shall be wholly responsible for the entire performance of the work whether or not subcontractors are used. The County will make payments directly to the Contractor. Contractor is wholly responsible for making any and all payments to its subcontractors in conformity with the Prompt Payment Act, NMSA 1978, § 57-28-5.
- B. Contractor shall not subcontract or delegate any portion of the services to be performed under this Agreement without the advance written approval of the County. Any attempted

subcontracting or delegating without the County's advance written approval shall be null and void and without any legal effect.

10. CONTRACTOR AND CONTRACTOR'S PERSONNEL OR SUBCONTRACTORS

A. All work performed under this Agreement shall be performed by the Contractor or under its supervision.

B. The Contractor represents that it has, or will secure at its own expense, all personnel required to discharge its obligations under this Agreement. Such personnel (i) shall not be employees of or have any contractual relationships with the County and (ii) shall be fully licensed and qualified to perform such work or services.

C. Contractor shall not employ any employees, personnel, or subcontractors who have not completed a County-approved security clearance or background check for the completion of the work under this Agreement. Any such employees, personnel or subcontractors that Contractor may employ after the effective date of this Agreement shall not begin any work until the County provides clearance or a background check is completed for that employee or subcontractor.

11. RELEASE

Upon the County's issuance of the final payment to Contractor or any termination that may occur earlier than the termination date of this Agreement, the Contractor releases the County, its elected officials, officers, agents and employees from all liabilities, claims, and obligations whatsoever arising from or under or relating to this Agreement.

12. CONFIDENTIALITY

Any confidential information provided to or developed by the Contractor in the performance of this Agreement shall be kept confidential and shall not be made available to any individual or organization by the Contractor without the prior written approval of the County.

13. CONFLICT OF INTEREST

The Contractor represents that it has no and shall not acquire any interest, direct or indirect, that would conflict in any manner or degree with the performance of its obligations under this Agreement.

14. NO ORAL MODIFICATIONS; WRITTEN AMENDMENTS REQUIRED

This Agreement may not be modified, altered, changed, or amended orally but, rather, only by an instrument in writing executed by the parties hereto. The Contractor specifically acknowledges and agrees that the County shall not be responsible for any changes to Section 1 (Scope of work), of this Agreement unless such changes are set forth in a duly executed written amendment to this Agreement.

15. ENTIRE AGREEMENT; INTEGRATION

This Agreement incorporates all the agreements, covenants, and understandings between the parties hereto concerning the subject matter hereof, and all such agreements, covenants and understandings

have been merged into this written Agreement. No prior or contemporaneous agreement, covenant or understandings, verbal or otherwise, of the parties or their agents shall be valid or enforceable unless embodied in this Agreement.

16. NOTICE OF PENALTIES

The Procurement Code, NMSA 1978, Sections 13-1-28 through 13-1-199, imposes civil and criminal penalties for its violation. In addition, New Mexico criminal statutes impose felony penalties for bribes, gratuities, and kickbacks.

17. EQUAL EMPLOYMENT OPPORTUNITY COMPLIANCE

- A. The Contractor agrees to abide by all federal, state, and local laws, ordinances, and rules and regulations pertaining to equal employment opportunity and unlawful discrimination. Without in any way limiting the foregoing general obligation, the Contractor specifically agrees not to discriminate against any person with regard to employment with the Contractor or participation in any activity offered pursuant to this Agreement on the grounds of race, age, religion, color, national origin, ancestry, sex, physical or mental handicap, serious medical condition, spousal affiliation, sexual orientation, or gender identity.
- B. The Contractor acknowledges and agrees that failure to comply with this Section shall constitute a material breach of this Agreement.

18. COMPLIANCE WITH APPLICABLE LAW; CHOICE OF LAW

- A. In performing its obligations hereunder, the Contractor shall comply with all applicable laws, ordinances, and regulations.
- B. Contractor shall comply with the requirements of Santa Fe County Ordinance No. 2014-1 (Establishing a Living Wage).
- C. This Agreement shall be construed in accordance with the substantive laws of the State of New Mexico, without regard to its choice of law rules. Contractor and the County agree that the exclusive forum for any litigation between them arising out of or related to this Agreement shall be the state district court of New Mexico, located in Santa Fe County.

19. RECORDS AND INSPECTIONS

- A. To the extent its books and records relate to (i) its performance of this Agreement or any subcontract entered into pursuant to it or (ii) cost or pricing data (if any) set forth in this Agreement or that was required to be submitted to the County as part of the procurement process, the Contractor agrees to (i) maintain such books and records during the term of this Agreement and for a period of three (3) years from the date of final payment under this Agreement; (ii) allow the County or its designee to audit such books and records at reasonable times and upon reasonable notice; and (iii) to keep such books and records in accordance with generally accepted accounting principles (GAAP).

- B. To the extent its books and records relate to (i) its performance of this Agreement or any subcontract entered into pursuant to it or (ii) cost or pricing data (if any) set forth in this Agreement or that was required to be submitted to County as part of the procurement process, the Contractor also agrees to require any subcontractor it may hire to perform its obligations under this Agreement to (i) maintain such books and records during the term of this Agreement and for a period of three (3) years from the date of final payment under the subcontract; (ii) to allow the County or its designee to audit such books and records at reasonable times and upon reasonable notice; and (iii) to keep such books and records in accordance with GAAP.

20. INDEMNIFICATION

- A. The Contractor shall defend, indemnify, and hold harmless the County and its elected officials, agents, and employees from any losses, liabilities, damages, demands, suits, causes of action, judgments, costs or expenses (including but not limited to court costs and attorneys' fees) resulting from or directly or indirectly arising out of the Contractor's performance or non-performance of its obligations under this Agreement, including but not limited to the Contractor's breach of any representation or warranty made herein.
- B. The Contractor agrees that the County shall have the right to control and participate in the defense of any such demand, suit, or cause of action concerning matters that relate to the County and that such suit will not be settled without the County's consent, such consent not to be unreasonably withheld. If a conflict exists between the interests of the County and the Contractor in such demand, suit, or cause of action, the County may retain its own counsel to represent the County's interest.
- C. The Contractor's obligations under this section shall not be limited by the provisions of any insurance policy the Contractor is required to maintain under this Agreement.

21. SEVERABILITY

If any term or condition of this Agreement shall be held invalid or non-enforceable by any court of competent jurisdiction, the remainder of this Agreement shall not be affected and shall be valid and enforceable to the fullest extent of the law.

22. NOTICES

Any notice required to be given to either party by this Agreement shall be in writing and shall be delivered in person, by courier service or by U.S. mail, either first class or certified, return receipt requested, postage prepaid, as follows:

To the County: Santa Fe County Manager
102 Grant Ave.
Santa Fe, NM 87504

To the Contractor: Keefe Group
13870 Corporate Woods Trail

Bridgeton, MO 63044-1267

23. CONTRACTOR'S REPRESENTATIONS AND WARRANTIES

The Contractor hereby represents and warrants that:

- A. This Agreement has been duly authorized by the Contractor, the person executing this Agreement has authority to do so, and, once executed by the Contractor, this Agreement shall constitute a binding obligation of the Contractor.
- B. This Agreement and Contractor's obligations hereunder do not conflict with Contractor's corporate agreement or any statement filed with the New Mexico Secretary of State on Contractor's behalf.
- C. Contractor is legally registered and licensed to operate as a business in New Mexico to do the work anticipated by this Agreement and shall maintain such registration and licensure in good standing throughout the duration of the Agreement.

24. FACSIMILE SIGNATURES

The parties hereto agree that a facsimile signature has the same force and effect as an original for all purposes.

25. LIMITATION OF LIABILITY

In no event shall the County be liable to the Contractor for special or consequential damages, even if the County was advised of the possibility of such damages prior to entering into this Agreement.

26. NO THIRD-PARTY BENEFICIARIES

This Agreement was not intended to and does not create any rights in any persons not a party hereto.

27. INSURANCE

1. General Conditions. The Contractor shall submit evidence of insurance as is required herein. Policies of insurance shall be written by companies authorized to write such insurance in New Mexico.
2. General Liability Insurance, Including Automobile. The Contractor shall procure and maintain during the life of this Agreement a comprehensive general liability and automobile insurance policy with liability limits in amounts not less than \$1,050,000.00 combined single limits of liability for bodily injury, including death, and property damage for any one occurrence. Said policies of insurance shall include coverage for all operations performed for the County by the Contractor; coverage for the use of all owned, non-owned, hired automobiles, vehicles and other equipment, both on and off work; and contractual liability coverage under which this Agreement is an insured contract. The County of Santa Fe shall be a named additional insured on the policy.
- C. Workers' Compensation Insurance. The Contractor shall comply with the provisions of

the Workers' Compensation Act.

28. PERMITS, FEES, AND LICENSES

Contractor shall procure all permits and licenses, pay all charges and fees and give all notices necessary and incidental to the due and lawful performance of its obligations hereunder.

29. NEW MEXICO TORT CLAIMS ACT

No provision of this Agreement modifies or waives any sovereign immunity or limitation of liability enjoyed by County or its "public employees" at common law or under the New Mexico Tort Claims Act, NMSA 1978, Section 41-4-1, et seq.

30. CAMPAIGN CONTRIBUTION DISCLOSURE FORM

The Contractor agrees to compute and submit simultaneous with execution of this Agreement a Campaign Contribution Disclosure Form approved by the County.

31. SURVIVAL

The provisions of following Sections shall survive termination of this Contract; INDEMNIFICATION; RECORDS AND INSPECTION; RELEASE, CONFIDENTIALITY; COMPLIANCE WITH APPLICABLE LAW; CHOICE OF LAW; LIMITATION OF LIABILITY; NEW MEXICO TORT CLAIMS ACT; NO THIRD-PARTY BENEFICIARIES; AND SURVIVAL.

32. APPOINTMENT OF AGENT FOR SERVICE OF PROCESS, if applicable

The Contractor hereby irrevocably appoints CT Corporation System, located at 123 East Marcy, Santa Fe, New Mexico 87501, a New Mexico company as its agent upon whom process and writs in any action or proceeding arising out of or related to this Agreement may be served. The Contractor acknowledges and agrees that service upon its designated agent shall have the same effect as though the Contractor were actually and personally served within the State of New Mexico.

IN WITNESS WHEREOF, the parties have duly executed this Agreement as of the date first written above.

SANTA FE COUNTY

Robert A. Anaya, Chair
Santa Fe County Board of Commissioners

Date

ATTESTATION:

Geraldine Salazar
Santa Fe County Clerk

Date

APPROVED AS TO FORM:



Gregory S. Shaffer
County Attorney

2-5-15

Date

FINANCE DEPARTMENT:



Teresa C. Martinez
Finance Director

2/12/2015

Date

CONTRACTOR:

Signature

Date

Print Name

Print Title

EXHIBIT A

SECURITY REQUIREMENTS

A. SECURITY

All employees of the Contractor shall be obligated to adhere to the policies and procedures of the Santa Fe County Adult Detention Facility and Youth Development Program. The Contractor shall provide to the facility Chief of Security a complete copy of the Contractor's policies and procedures regarding SFCADF and SFCYDP and general operation. These policies and procedures shall be submitted within thirty (30) days from assuming commissary operations.

1. Search of the Contractor's Vehicles and Staff

The Contractor will be performing work in a detention facility and shall therefore be subject to the rules, regulations, directives and bulletins of the facility. Under certain circumstances, the Contractor's staff and vehicles may be subject to search while on the premises. The Contractor shall be responsible for informing the Contractor's staff on the possibility of such searches, and shall inform staff of the consequences of trafficking in contraband, drugs or other illegal activities while on the premises.

2. Access To and From Facility, Inmate/Resident Contact

The Contractor and staff shall utilize designated exits and entries into any part of the premises and shall be required to sign in and out and shall be required to wear such identification badges and uniforms as Santa Fe County deems necessary while on the premises.

The Contractor's employees may not bring visitors into the premises. No visitors will be allowed without the permission from the Facility Administrator of the premises or the County Corrections Department Director.

Santa Fe County reserves the right to restrict access to the premises or require immediate removal of any person(s) without prior notification.

The Contractor's employees shall restrict social contact with inmate/residents or inmates'/residents' families while on the premises or in the community.

B. ACCESS TO KEYS

1. Key Control

The Contractor is responsible for control of keys obtained from Santa Fe County and its facility. The Contractor is also responsible for the security of those areas for which and when the Contractor's representatives use keys.

The Contractor shall be responsible for immediately reporting to the Facility Administrator of the premises all the facts relating to losses incurred as a result of

break-ins, vandalism, for any other similar occurrences to areas of the Santa Fe County facility that Contractor has been given access to.

A full set of all keys used by Contractor for any keyed lock installed in the Santa Fe County facility by the Contractor will be provided to the Facility Administrator of the premises or the Corrections Department Director.

2. Replacement of Keys and Lock Cylinders

The Contractor shall be responsible for replacement of lost keys and the cost of re-keying and replacement of lock cylinders required as a result of loss of keys by the Contractor or its employees.

C. RESIDENT LABOR

1. In General

Each facility shall provide resident laborers to assist in commissary sales service, and other activities. The Contractor shall determine what can be appropriately handled by resident laborers, except during lockdown, strikes or other emergencies or situations deemed inappropriate by the Administrator of the premises. All inmates utilized by the Contractor shall receive a minimum of two (2) hours training and certification in food handling prior to being assigned any work in the commissary. Additionally, at no time will resident labor be allowed to have sole responsibility in the preparation of meals, however, resident labor can assist in its preparation. The Contractor shall be responsible for documenting on specified forms and notifying security personnel of any rule violations by residents working in the food service facility. The security personnel shall be responsible for taking the necessary steps for disciplinary action, where appropriate. The Contractor shall have the right to request the facility's shift supervisor to remove resident laborers from assignment to food service for reasonable cause. The number of resident laborers utilized shall be reasonable and mutually agreed upon by Santa Fe County and the Contractor.

The Contractor agrees that in the event it is unsuccessful in using resident labor, the Contractor may not assert any inability to perform the contract on the basis, nor may the Contractor allege breach against Santa Fe County for Contractor's failure in that regard. The County makes no guarantee concerning the qualifications and/or abilities or the number of residents to be provided to the Contractor.

2. Training and Orientation of Employees

The Contractor shall ensure that all Contractor staff is trained regarding the policies and procedures, rules and regulations of the premises of Santa Fe County.



Henry P. Roybal
Commissioner, District 1

Miguel M. Chavez
Commissioner, District 2

Robert A. Anaya
Commissioner, District 3



Kathy Holian
Commissioner, District 4

Liz Stefanics
Commissioner, District 5

Katherine Miller
County Manager

MEMORANDUM

DATE: *February 06, 2015*

TO: *Santa Fe County Board of County Commissioners*

FROM: *Bill Taylor, Purchasing Manager*

VIA: *Katherine Miller, County Manager*
Jeff Trujillo, Director of Legal and Administration
Pablo Sedillo III, Director of Public Safety

RE: *BCC Meeting February 24, 2015*

REQUEST APPROVAL OF AGREEMENT NO. 2015-0062-CORR/IC WITH SUMMIT FOOD SERVICE MANAGEMENT TO PROVIDE FOOD SERVICES AT THE ADULT DETENTION FACILITY AND THE YOUTH DEVELOPMENT PROGRAM IN THE TOTAL AMOUNT OF \$4,000,000.00, EXCLUSIVE OF NM GRT; REQUEST APPROVAL OF A MODIFIED TERM FOR AGREEMENT 2015-0062-CORR/IC PURSUANT TO SECTION TWO OF ORDINANCE 2012-5; AND REQUEST AUTHORIZATION FOR COUNTY MANAGER TO EXECUTE THE PURCHASE ORDER FOR AGREEMENT NO. 2015-0062-CORR/IC

SUMMARY:

The Purchasing Division requests approval of Agreement No. 2015-0062-CORR/IC with Summit Food Service Management to provide food services at the Santa Fe County Adult Detention Facility (ADF) and Youth Development Program (YDP) for a term of four (4) years. The contract amount is \$4,000,000 (\$1,000,000 annually), exclusive of New Mexico gross receipts tax.

BACKGROUND:

Santa Fe County Corrections Department requires food services management including serving and preparation of all meals for the ADF and YDP. The Purchasing Division issued Request for Proposals (RFP) No. 2015-0062-CORR/IC "Food Services for the Adult Detention Facility and Youth Development Program" on September 21, 2014. This solicitation was advertised in the Santa Fe New Mexican, the Albuquerque Journal and posted on the County website. Four firms or

Vendors attended the pre-proposal conference and three proposals were received in response to the RFP. All proposals were evaluated by the Purchasing staff to confirm that they were responsive.

The evaluation committee comprised of four County members reviewed, scored and ranked the proposals in the following order:

- #1. Summit Food Service Management, Roseville, Minnesota.
- #2. Trinity Services, LLC, Oldsmar, Florida.
- #3. Crystal Enterprises, Inc., Glen Dale, Maryland.

All three firms are qualified however the evaluation committee made its selection based on the best prepared and most responsive proposal. After careful deliberation and based on the RFP evaluation factors, the evaluation committee selected and recommends Summit Food Service Management for contract award.

According to Section Two of Ordinance 2012-5 (Periodic Rebidding), multi-year contracts shall have a term of one (1) year with an option for annual renewal in one-year increments not to exceed a total of four (4) years, **unless a modified term is specifically approved by the Board of County Commissioners.**

ACTION REQUESTED:

The contract with Summit Food Service Management is for a contract sum of Four Million Dollars (\$4,000,000.00) and commences with a four (4) year term. Pursuant to Section Two of Ordinance 2012-5, the Purchasing Division requests approval of Agreement 2015-0062-CORR/IC with the modified initial term of four (4) years. The Purchasing Division also requests that the County Manager be authorized to execute the purchase order for this contract.

**SERVICES AGREEMENT
WITH SUMMIT FOOD SERVICE MANAGEMENT
FOR FOOD SERVICES FOR THE ADULT DETENTION FACILITY AND YOUTH
DEVELOPMENT PROGRAM**

THIS AGREEMENT is made and entered into as of this _____ day of _____, 2015, by and between Santa Fe County, hereinafter referred to as "County", a political subdivision of the State of New Mexico and Summit Food Service Management located at 1751 County Rd. B West, Suite 300, Roseville, MN 5513 hereinafter referred to as "Contractor".

WHEREAS, Santa Fe County's Corrections Department requires the services of an experienced and qualified firm to operate and manage a comprehensive food service program in an institutionalized setting, using personnel with experience providing food services in detention facilities for the Adult Detention Facility (ADF) and the Youth Development Program (YDP), located in Santa Fe County; and

WHEREAS, pursuant to NMSA 1978, Sections 13-1-112 and 13-1-117, the County issued Request of Proposal No. 2015-0062-CORR/IC, for these services; and

WHEREAS, based on the evaluation criteria established within the request for proposals for determining the most qualified Offeror, the County has determined Contractor as the most responsive and highest rated Offeror; and

WHEREAS, the County desires to engage the Contractor to provide food services for Santa Fe County's ADF and YDP facilities, and the Contractor is willing to provide such services.

NOW THEREFORE, in consideration of the premises and mutual obligations herein, the parties hereto do mutually agree as follows:

1. SCOPE OF WORK

Services shall be for facility food service implementation, start-up, training, management, labor, inventory of County owned consumable and non-consumable supplies, disposables, all food products and other related services necessary to maintain a food services program in a correctional facility.

A. The Contractor shall:

1. Provide on-site dietary operations to include meal preparation and serving of meals for inmates, residents and staff at the ADF and YDP facilities. Management of the food service operation will also include:
 - a. Purchasing;
 - b. Receiving;
 - c. Food storage;

- d. Sanitation/cleanliness;
 - e. Menu planning;
 - f. Training and management of kitchen staff and inmates assigned to the kitchen facility (if allowed); and
 - g. Record keeping and accountability.
2. Agree to pay all federal, state, and local taxes, which may be assessed against the Contractor's equipment or merchandise while in or upon ADF or YDP.
 3. Comply with all applicable Santa Fe County policies and procedures, State and Federal regulations including but not limited to the New Mexico Environment Department Food Service and Processor Regulations and American Correctional Association (ACA) standards.
 4. Keep in effect all necessary licenses, permits, and food handler's cards required by law, and shall post such permit in a prominent place at each facility as required by law.
 5. Maintain a "Satisfactory" rating from the Health Department at all times. In the event that conditional or unsatisfactory inspection ratings are imposed the Contractor will take immediate action to correct any and all violations. The Contractor will remain responsible for providing all aspects of the dietary service at its sole expense as outlined in these specifications from alternative sources complying with all Health Department requirements. In the event that a "Conditional" or "Unsatisfactory" rating is solely imposed due to any act or omission by the Contractor, its officers, agent or employees, the County reserves the right not to pay for meals served while the Conditional or Unsatisfactory ratings are in place and to otherwise provide for meals at Contractor's expense until the problem is corrected.
 6. Agree that the Contractor's employees and agents shall comply with and observe all applicable rules and regulations concerning conduct at the ADF and YDP which the County imposes upon the County's employees and agents.
 7. Follow the Security Requirements set forth in Exhibit A of this Agreement.
 8. Provide the necessary staff to prepare and serve food and to perform all duties to ensure acceptable sanitation and cleanliness. The Contractor will operate the food service programs to accomplish the tasks contained herein, utilizing inmate workers to supplement contractual staff and reduce costs. Management of inmate workers will be coordinated with the Facility Manager of ADF or YDP.
 9. Have a dietician available (at its own expense) to calculate medical diets ordered. All meals served shall be from dietician pre-approved menus. The County will not pay for meals that are not approved by the Facility Administrator of ADF or YDP.
 10. Hire all employees necessary for the performance of this Agreement. All persons employed by the Contractor shall be the employees of the

Contractor and not the County. The Contractor, in performing work required by this Agreement, shall not discriminate against any employee or applicant for employment because of race, creed, sex, color, natural origin, or age, in violation of federal, state or local laws.

- a. The County may provide inmate workers to help in the kitchen and will work with the Contractor or his designated representative prior to the startup of services to determine the number of inmates required. Such inmates may be assigned duties in the food service operation that may include sanitation, food preparation and production and storeroom functions.
11. Provide inmate/resident workers, at the ADF, with adequate and clean white uniforms and shoes necessary to perform work within the kitchen area. Uniforms must be white in color in order to distinguish the kitchen workers from the other inmate/resident population.
12. Ensure that all staff hired to support this contract will be subject to health examinations as proper federal, state, and local authority may require in connection with their employment. A copy of the examination results shall be placed in the employee's personnel files and will be available for inspection by the County.
13. Undergo background check for the Contractor's on-site management and staff members, because the services will be provided in a secure facility for inmates and residents, for which the County is responsible. The background checks, as permitted by law, will be conducted at the Contractor's expense and should include at the minimum the following screening: 1 – employment check, 2 – driving records and, 3 – criminal background screening. The County will conduct criminal NCIC background checks every six (6) months on all on-site staff members.
14. Initiate a comprehensive training program for all current employees to include food safety and handling, emergency procedures, and inmate/resident interaction and safety training.
15. Provide the County an employee list by title and job function and maintain the appropriate staffing levels required for the efficient operation of the food service program. Such levels required will be coordinated with the Facility Administrator of ADF or YDP working with the Contractor's designated representative to determine the numbers and types required for efficient operations.
16. Provide qualified and professional staff to manage the complete operation of food services at the ADF and YDP. The Contractor shall provide sufficient staff to provide food service and supervise inmates/residents assigned to assist in preparation of meals. Failure to comply with this requirement will result in forfeiture of the meal's cost to the facility.
17. Provide adequate management and supervision of all shifts, two (2) shifts per day, seven (7) days per week, 365 days per year (366 days per year during a Leap Year), on a schedule to be approved by Santa Fe County.
18. Ensure that a Food Service Manager (or Contractor's employee designee) shall be on duty each day, and shall be on-call twenty-four (24) hours per

- day. The Food Service Manager shall provide administrative backup for on-duty Contractor staff and be available for contact by the County. The Food Service Manager shall maintain a cooperative and collaborative relationship with the Facility Administrator and staff.
19. Operate as an independent contractor in a cost effective manner with reporting and accountability to the Facility Administrator at ADF or YDP.
 20. Shall comply with applicable federal, state and local laws and regulations pertaining to wages, workman's compensation, and hours of employment.
 21. The Food Service Director in the ADF and YDP shall have a dietitian available to calculate and write menus for those medical diets not covered by the general menu.

B. ADF & YDP Serving Times/Locations

1. The Contractor shall provide meals for the ADF and YDP in accordance with established operating schedules and conditions. The current schedule for days and hours of operation is as follows:
 - a. The Contractor shall provide a total of three (3) meals per day at times specified by the Facilities Administrator of ADF or YDP.
 - b. Approximate times for meals are listed as follows:
 - BREAKFAST is served at 5:15 am
 - LUNCH is served at 11:30 am
 - DINNER is served at 4:00 pm(Dinner for Detention Officers on the night (graveyard) shift shall be the breakfast meal)
EVENING SNACK is served between 7:00 pm and 7:30 pm
Note: Not more than 15% of meals served may include sandwiches
 - c. All meals shall be prepared onsite at each facility. The meals shall not be transported from one facility to the other.
 - d. The Contractor is responsible for determining the appropriate number of meals to be prepared and served. The Contractor shall provide sufficient meals for all inmates, residents, Santa Fe County staff, and approved visitors who wish to eat at the facility according to the approved menu schedule.

C. YDP Requirements for the Contractor. The Contractor shall:

1. Provide the Facility Administrator of YDP a proposed five (5) week menu. Thereafter, the Contractor shall provide menus for the Facility Administrator's approval two (2) weeks prior to the services being rendered. Any deviation from published menus will require the approval of the Facility Administrator or his designee at least twenty-four (24) hours prior to the change. Menus shall be based upon the recommendations of the Food & Nutrition Board National Research Council.
2. Provide and serve breakfast, lunch, and dinner of comparable nutritional

value and quantity, as required by the New Mexico Children Youth & Family Department (CYFD) requirements for participation in the National School Lunch Program.

3. Shall provide evening snacks to the detainees that meet nutritional guidelines set forth in the National After School Snack Program.
4. Shall produce a high quality food service that meets or exceeds the standards of the American Correctional Association (ACA), the State of New Mexico Department of Corrections Food Service Manual, most current edition, and the National Commission on Correctional Health Care. The Contractor shall provide wholesome healthy meals with a caloric content of 2800 calories per day. Portion sizes shall meet requirements of Santa Fe County.
5. Menus
 - a. All menus must be reviewed and certified as to nutritional adequacy by a registered dietitian provided by the Contractor to meet the requirements contained in menu specifications. Contractor shall provide a nutrient analysis and cooked weight (volume) for each serving size portion, for every menu item. A registered dietitian must review menus on-site semi-annually to ensure adherence to all standards and requirements including National School Breakfast and Lunch Program.
 - b. Contractor shall prepare and serve a nutritious and balanced breakfast, lunch, and dinner each day at the time designated by the YDP.
 - c. All breakfast, lunch and dinner meals shall comply with the menu prepared by the Contractor and with the requirements of the National School Lunch Program.
 - d. Holiday and special event menus shall be provided. At a minimum, the Contractor shall provide special dinners at all facilities on the following Holidays; Easter/Spring Holiday, Thanksgiving, Christmas, and New Year's, and one (1) meal to be scheduled at the discretion of the Facility Administrator.
 - i. For the traditional fall or winter holidays (i.e. Thanksgiving, Christmas and New Year's Day), two (2) entrees shall be provided to each inmate to consist of either turkey or roast beef, excluding processed products. The ethnic population and holiday requirements apply to food prepared and served for all YDP residents.
 - ii. For the spring or summer holiday (i.e. Easter/Spring Holiday), the menu shall consist of two (2) entrees for each inmate to consist of either barbecue beef, or barbecue chicken. For each holiday, each inmate shall receive at least four (4) ounces of each entrée served to consist of a total of eight (8) ounces weight for the meal. Processed meat products may not be used in whole or in part to comply with the meat entrée requirements.
 - e. Snacks: Contractor shall provide snacks every morning and evening. A

mid-afternoon snack will be served on Sunday afternoons and on Thanksgiving and Christmas. Snacks shall alternate between a sandwich and crackers and cheese or crackers and peanut butter. Snacks must offer variety and meet the requirements of the federal afterschool snack program: Contractor shall propose a four (4) snack menu and menu must offer a variety of snacks. Examples to include: meat sandwiches, bagels and cream cheese, Sun Chips, cheese and crackers, fruits and vegetables etc. Must include two (2) components as required by National Afterschool snack program.

- f. Special Events: Special events and catering services shall be scheduled, approved and agreed upon by Santa Fe County Corrections Department and Contractor. Sufficient scheduling and planning will be given to Contractor.
- g. The Contractor shall insure that all bread provided or served as part of all meals shall consist of whole grain in accordance with National School Lunch Program requirements.
- h. The Contractor shall ensure that all food preparation will be in accordance with the National School Lunch Program requirements.
- i. The Contractor shall ensure that main entrees consisting of red meat such as beef, pork, veal, fish and poultry shall be served in accordance with National School Lunch Program requirements.
- j. Medical Diets:
 - i. The 5-week cycle menu shall generally meet the dietary requirements for low-fat and low-sodium diets. With diet counseling for clients from the Medical staff and client avoidance of some menu items, this same general menu will also meet the needs for low cholesterol, bland and diabetic diets.
 - ii. The Contractor is responsible for developing a diet manual for the most commonly prescribed medical diets, such as soft, mechanical soft, liquid, pureed, low protein, and renal.
 - iii. The menus shall be approved by Santa Fe County Corrections Department Medical Director.
 - iv. The Contractor will prepare and serve these and any other prescribed medical diets and/or snacks ordered by the medical staff. The Contractor's dietitian must be consulted for any medical diets that are not clearly addressed in the diet manual. The diet manual will be reviewed and approved by the Santa Fe County Corrections Department Medical Unit.
 - v. Meals and snacks for medical diets will be prepared and served in compliance with physician's orders, the Standard of Care for medical diets, and the approved Diet Manual with prior approval of the Santa Fe County Corrections Department Medical Director. Where

possible, the food items served according to the menu of the day will be modified for particular clients to comply with any medical diet ordered for that client (e.g., puree certain food items for particular clients). Medical diets shall be served during normal serving times except as ordered by the physician. The Contractor is responsible for providing all medically prescribed diets, including snacks for diabetics, but not including nutritional supplements such as EnsureTM, vitamins, or minerals.

D. ADF Requirements for the Contractor. The Contractor shall:

1. Provide and serve breakfast, lunch, and dinner, of comparable nutritional value and quantity, as required by the American Correctional Association (ACA), the State of New Mexico Department of Corrections Food Service Manual, most current edition, and the National Commission on Correctional Health Care, Bureau of Prisons (BOP).
2. Ensure that all menus and special diets meet the standards for adult holding and detention facilities as established by the American Correctional Association. All menus will be approved, prior to service, by a registered dietitian provided by the Contractor. All meals served will be in compliance with the most current Recommended Daily Allowance for a referenced (average) adult male as established by the National Academy of Sciences.
3. Provide wholesome, healthy meals with caloric content of 3200 calories per day. Portion sizes shall meet the requirements of the Santa Fe County.
4. Provide a monthly detailed listing of additional food or beverage services and "spirit lifter meals" provided to the County, which should be provided at no additional cost to the County, which are in addition to the adult inmate meals and staff/visitor meals.
5. Menus
 - a. The Contractor shall prepare and serve well balanced meals in accordance with the menus attached as Exhibit B.
6. Agree that future changes to menus shall be certified by a registered dietitian along with a complete nutritional analysis and cooked weight portion size for each item on the specified menu for each meal as required in this paragraph. The menu submitted, once reviewed and approved by SFCCD, shall be instituted by the Contractor upon the contract start date. All requests for changes in the approved menu shall be submitted to the Facility Administrator who shall make the final decision concerning the appropriateness of the menu. The Facility Director may require the serving of a special meal, not on the cycle menu, one time per calendar quarter at each facility, such meal to be implemented in recognition of good behavior or special circumstances. The menu for the special meal will be determined by SFCCD.
7. Provide for religious diets. Religious diets will be provided to inmates

- who have been approved by SFCCD, in accordance with policy, to receive a religious diet including a Kosher meal. The Contractor will provide a heart healthy menu option and a female specific menu of fewer calories.
8. Where combination foods are on the menu, the Contractor shall make available the recipe providing the list of ingredients and their quantities, the number of servings, and the size of each serving with the five (5) week menu cycle.
 9. Provide holiday and special event menus. At a minimum, the Contractor shall provide special dinners at all facilities on the following Holidays; Easter/Spring Holiday, Thanksgiving, Christmas, and New Year's, and one (1) meal to be scheduled at the discretion of the Facility Administrator.
 - a. For the traditional fall or winter holidays (i.e. Thanksgiving, Christmas and New Year's Day), two (2) entrees shall be provided to each inmate to consist of either turkey or roast beef, excluding processed products. The ethnic population and holiday requirements apply to food prepared and served for all.
 - b. For the spring or summer holiday (i.e. Easter/Spring Holiday), the menu shall consist of two (2) entrees for each inmate to consist of either barbecue beef, or barbecue chicken. For each holiday, each inmate shall receive at least four (4) ounces of each entrée served to consist of a total of eight (8) ounces weight for the meal. Processed meat products may not be used in whole or in part to comply with the meat entrée requirements.
 10. Prepare sack lunches and date all sack lunches as may be requested. The sack lunch shall consist of two (2) sandwiches containing a minimum of 1 ½ ounces of protein complement per sandwich, a piece of fruit, a dessert, one (1) commercially package of potato chips or other similar item, and a beverage. A larger sack lunch for outside details containing additional food items may be prepared and charged for at 1 ½ times the normal meal cost at the discretion of the Facility Warden. The Contractor shall vary the type of meat and other items in the sandwiches on a strict rotation basis to avoid repetition.
 11. Lockdown Menus
 - a. The Contractor shall provide actual menus for the first three (3) days of a facility lockdown.
 - b. If the lockdown continues beyond three (3) days, the Contractor shall submit additional menus for the designated facility.
 - c. The Contractor shall maintain a three (3) day inventory for the lockdown menu.
 12. All menus shall be reviewed and certified as to nutritional adequacy by a registered dietitian provided by the Contractor, including the nutrient analysis and portion size for all items as served. The Contractor shall cite references used to determine nutritional value. All menus shall be reviewed and approved by the SFCCD.
 13. Medical Diets

- a. The 5-week cycle menu shall generally meet the dietary requirements for low- fat and low-sodium diets. With diet counseling for inmates from the Medical staff and inmate avoidance of some menu items, this same general menu will also meet the needs for low cholesterol, bland and diabetic diets.
- b. The Contractor is responsible for developing a diet manual for the most commonly prescribed medical diets, such as soft, mechanical soft, liquid, pureed, low protein, and renal. The Contractor will prepare and serve these and any other prescribed medical diets and/or snacks ordered by the medical staff. The Contractor's dietician must be consulted for any medical diets that are not clearly addressed in the diet manual. The diet manual will be reviewed and approved by the SFCCD Medical Director.
- c. Meals and snacks for medical diets will be prepared and served in compliance with physician's orders, the Standard of Care for medical diets, and the approved Diet Manual. Where possible, the food items served according to the menu of the day will be modified for particular inmates to comply with any medical diet ordered for that inmate (e.g., puree certain food items for particular inmates). Medical diets shall be served during normal serving times except as ordered by the physician. The Contractor is responsible for providing all medically prescribed diets, including snacks for diabetics, but not including nutritional supplements such as Ensure™, vitamins, or minerals.
- d. The Food Service Director in each facility shall have a dietitian available to calculate and write menus for those medical diets not covered by the general menu.
- e. As requested, the Contractor shall follow established procedures, which will allow for removal of inmates from special diets who fail to comply with the prescribed diet. This is to safeguard both the Contractor and SFCCD from potentially costly lawsuits. The procedure shall be approved by the SFCCD Medical Director.

E. TRAINING. The Contractor shall:

1. Ensure that Contractor's on-site staff will be trained regarding the policies and procedures, rules and regulations of the Detention Facilities of Santa Fe County.
2. Distribute a written job description to each member of the Contractor's on-site staff that clearly delineates his/her assigned responsibilities. The Contractor shall provide a copy of the job descriptions to the Facility Administrator(s).
3. All staff provided by the Contractor shall be required to attend a Santa Fe County facility orientation program, at mutually agreed upon times so as to not disrupt the food services operation. At a minimum, the orientation will include:
 - a. Working conditions,

- b. Code of Ethics,
- c. Personnel policy manual,
- d. Employee's rights and responsibilities,
- e. Overview of the criminal justice system,
- f. Tour of the facility,
- g. Facility goals and objectives,
- h. Facility organization,
- i. Staff rules and regulations,
- j. Personnel policies, and
- k. Program overview

4. The Contractor shall provide, at its expense on an annual basis, complete health educational training for food service laborers. The training shall include, but is not limited to, food safety and handling, emergency procedures, inmate interaction and safety, bacterial contamination, chemicals, insects, rodents and parasites, proper sanitation procedures and relevant laws. The Contractor's on-site staff member's personnel files will contain past and current training records for the time that they are assigned to the County Detention Facility(ies).

F. EQUIPMENT

1. **Facilities:** The County will provide, install, maintain, repair, and permit the Contractor to use existing capital equipment. The Contractor shall take reasonable measures necessary to assure the County that its equipment is being properly used and maintained. The Contractor will be responsible for repair of damaged equipment due to negligence of its employee(s). The County will provide preventative maintenance and repair service on all County-owned equipment. The Contractor shall notify the jail administration of any equipment that requires preventative maintenance, repair or replacement. The County shall be responsible for maintaining kitchen appliances and equipment that is County-owned. Contractor shall report any repairs needed, malfunction, missing parts, missing items of the kitchen appliances and equipment inventories. The Contractor shall reimburse the County for any lost, missing or damaged appliances and equipment under its custody or control.
2. **Utilities:** The County shall supply all utilities relating to the operation of the food service area. The Contractor will direct efforts at conserving utilities whenever possible. The food storage warehouse is located outside and apart from the kitchen facility.
3. In the case of natural disaster or other catastrophic event where the kitchen facilities are not available, the Contractor shall have the capability to furnish and operate a temporary kitchen that is capable of handling the volume of 700 adults and up to 63 juveniles.
4. **Supplies:** The Contractor shall furnish all supplies, commodities, and equipment not supplied by the County, but that are necessary for the

efficient and sanitary operation and provision of the services specified. This shall include all cleaning and paper supplies. If disposable utensil, plates, cups, etc. are used, they are to be biodegradable or able to be recycled or reuse. Polystyrene shall not be used.

5. **Contractor Responsibilities:** The Contractor shall purchase and pay for all food products, consumable supply inventory, kitchen cleaning products, including but not limited to mops, broom, squeegees etc., food preparation utensils and small appliances, including, but not limited to, cups; spatulas, blenders, slicers, mixers and toasters. The products purchased or used in the food service facilities will remain the property of the Contractor. Items must be identified and noted on an inventory schedule as approved by the Jail Administrator. Contractor employees will be responsible for the security and control of County issued keys and work tools. Tools such as peelers, etc. will be kept in a lockable area when not in use. Recorded inventory control procedures shall be maintained on all such items.

G. MAINTENANCE

1. The Contractor will abide by all federal, state, and local laws and ordinances regarding health, sanitation and safety. The Contractor shall keep all areas allocated for their use in a state of cleanliness that meets with the satisfaction of the State health regulations, County Health Department and any other inspector the County assigns.
2. The Contractor will be responsible for daily cleaning and housekeeping in the food preparation service, receiving and storage areas, and the removal of trash and garbage from the designated food service area, and will, on a continuing basis, maintain high standards of sanitation policy and procedure. The Contractor will be responsible for cleanliness and maintenance of the loading dock and kitchen vestibule area.
3. The Contractor will be responsible for the use and sanitation of the trash compactor and its immediate area. The Contractor will report any discrepancies or problems with trash compactor or any other areas that the County should be made aware of. The County will upkeep and provide preventative maintenance of the trash compactor.
4. The County will oversee the provision of janitorial services under a separate services contract outside the areas not included above. The County will be responsible for extermination services. The Contractor will be responsible to assist the County by maintaining the cleanliness of the food preparation service receiving and storage areas.
5. The Contractor shall be responsible for providing paper and cleaning supplies for the food service program. The Contractor shall be responsible for the proper storage and control of those items to prevent any theft, damage, infestation or other loss. All office supplies necessary for the Contractor shall be provided by the contractor except those forms required by the institution.

H. STUDENT NUTRITION PROGRAM REQUIREMENTS

1. The Contractor will assist the County to implement and administer the following programs authorized by the Child Nutrition Act of the United States Department of Agriculture:
 - a. National School Lunch Program (NSLP),
 - b. National School Breakfast Program (NSBP),
 - c. Special Milk Program (SMP), and
 - d. After School Snack.

I. SPECIFIC FOOD REQUIREMENTS FOR BOTH FACILITIES:

1. Anticipate Number of Meals:

The average daily population recently has been approximately seven hundred (700) adult inmates, and up to sixty three (63) juvenile residents. The average daily population is provided as a guideline for the range of anticipated number of meals to be served. The Contractor shall indicate clearly if the proposed price per meal is dependent on a minimum number of meals served and the number where price changes take place on Exhibit C.
2. Food Specifications:

The Contractor shall ensure that all food used for meals shall meet the following specifications:

 - a. Canned fruits- fancy and choice grades/water packed
 - b. Dairy products- Grade A fresh milk 2.0% fat or lower
 - c. Eggs- U.S.D.A. Grade AA (large)
 - d. Frozen Foods - U.S.D.A. Grade A
 - e. Fresh produce and fruits- #1 quality
 - f. Canned vegetables- choice and extra standard grades
 - g. Lean meats, poultry and fish;
 - Beef- USDA choice- no boneless lean beef trimmings (Pink Slime)
 - Veal- USDA choice
 - Lamb- USDA choice
 - Poultry- Grade A
 - h. Ground beef and ground turkey- USDA or better with no more than 15% and 20% fat content.
 - i. Imitation cheese products may be used in meal preparation; however, they may not be used as an entrée. Low fat cheese is to be used for entrees, such as hot or cold sandwiches; toppings; and garnishes.
3. The Contractor must provide a minimum recommended daily allowance (RDA) and caloric content requirements for the adult and juvenile residents.
4. Each meal must have a dietician's written certification and the Detention Center's approval prior to being served.

5. A sample basic food group plan and menu pattern for breakfast, lunch, snack and dinner must be made part of this proposal.
6. The lunch meal shall not be constant daily repetition of sandwiches. When served, sandwiches shall have ample filling, with mayonnaise spread or other dressing on bread and not be prepared so far in advance of serving that the bread dries out.
7. The Contractor will be required to serve a balanced diet. The Contractor is required to submit menus detailing, at a minimum, a five (5) week meal plan, with specific portion sizes (indicate cooked or raw weight when appropriate), caloric content and seasoned variations. Menus shall meet or exceed the applicable diet by standards for adult inmates and juvenile residents or by nutritional and caloric contents as established by the Food and Nutrition Board (FNB).
8. The County reserves the right to request that menus be varied if too repetitious, that seasoning of food in cooking be altered, if necessary, and that other items be altered which may be causing problems. The requests shall not cause an increase in the Contractor's cost per meal.
9. Because the normal occupancy of the jail is mixed in ethnic origin, primarily Anglo, Native American, and Mexican-American, proposers should plan to develop their menus to meet the unique ethnic balance for Santa Fe County.
10. Food shall be visibly pleasing complete with condiments (dressing, sugar, salt, pepper, ketchup, or mustard where indicated). Food temperatures as required by the Student Nutrition Authority shall be maintained for all meals prepared at the Youth Development Program. Santa Fe County will reject any meal(s) that do not comply with this standard.
11. The Contractor shall prepare and provide sack (bag) lunches for facility personnel who are on assignment outside of the facility and unable to return to the facility for a staff meal. The sack (bag) lunch shall consist of 3 oz. meat equivalent, 4 bread, 1 snack item, 2 condiments, 1 fresh fruit, dessert, 8 oz. beverage (bulk, carton, if milk). The Contractor shall vary the type of meat and other similar items in the sandwiches to avoid repetition.
12. The Contractor agrees to provide catered meals for special events as designated by the Santa Fe County Corrections Department with not less than seventy-two (72) hours' notice.

J. SERVING MEALS. The Contractor shall:

1. Supply reusable sporks for inmates and flatware for staff and all other such supplies needed for the serving of meals to the inmates/residents and staff at the ADF and YDP as anticipated in these specifications. The County shall be responsible to provide food trays and styrofoam cups (if necessary).
2. Provide suggested methods of transportation of food trays from the kitchen to the facility, in a timely manner. These methods may include the

current method of transportation being used or more creative and efficient alternatives.

3. Provide a method of determining ways to delineate those special diet meals for residents and staff. Meals shall be marked with clear and obvious markings so that the person taking the meal shall know that his/her special dietary needs are being fulfilled.
4. Food shall be served at a minimum of 140 degrees (Fahrenheit) for hot foods and a maximum of 40 degrees (Fahrenheit) for cold foods.
5. Be responsible for determining the appropriate number of meals to be prepared. The Contractor shall provide sufficient meals for all residents, staff and guests approved by Santa Fe County who wish to eat at the facility according to the approved menu schedule.
6. Serve the approved menu.

K. AFTER MEAL CLEAN-UP.

1. After meals are concluded, the Contractor shall remove all food carts, trays, dishes and utensils from the staff serving area and return them to the kitchen, or properly store them at the serving areas.
2. The Contractor shall clean the kitchen, staff dining room and food areas that are not an integral part of the living units. Resident trustee laborers on each appropriate floor shall clean pantries following the serving of each meal.
3. All pots, pans, dishes, utensils and flatware are to be washed at a temperature of 140 degrees (Fahrenheit) to 160 degrees (Fahrenheit). Final rinse temperature is to be 180 degrees (Fahrenheit) or a sanitizing agent is to be used.
4. All meal trays, work areas, work tables, sinks, stoves, ovens and mixers must be washed, scrubbed and sanitized after each shift usage.
5. The Contractor shall remove trash and garbage from units, pantries and all other areas served by the Contractor within one (1) hour after completion of food service. The Contractor shall remove all trash and garbage to the facility trash site, store in impervious containers, and the trash site cleaned. The County will be responsible for actual removal of all trash and garbage from the facility trash site.

L. REQUIRED RECORDING KEEPING.

The Contractor shall maintain the following records which shall be made available to SFCCD upon request.

1. Complete and accurate records of the number of meals served by location in accordance with the established institutional procedures. SFCCD reserves the right to verify the number of meals served.
2. A two week current staffing pattern and work schedules for all employees.
3. A complete job description for all positions and inmate assignments.
4. Records of all staff to include days worked and absences.

5. Records of meal counts for each meal by location according to established meal count procedures.
6. Maintain daily records documenting all refrigerator and freezer temperatures, serving temperatures of all menu items at each meal, wash and rinse temperatures at all meals and any other records necessary to meet health standards and to document compliance with American Correctional Association Standards and New Mexico Environment Department Food Service and Food Processing Regulations.
7. The planned menu for the coming month shall be dated, posted and distributed to the inmate population.
8. Maintain nutritional analysis, recipes, and portion sizes for all menu items. Recipes must include procedures for hazard analysis critical control point (HACCP Plans).
9. Maintain, for testing purposes, a sample meal for seventy-two (72) hours for each meal served.
10. Resident worker evaluation forms as detailed in these specifications.
11. Security and incident reports.
12. All required forms used by the ADF and YDP will be completed and returned within twenty-four (24) hours of an event.

M. INSPECTIONS AND MEETINGS

1. Personnel of ADF or YDP may at any time inspect the following: the food storage area, preparation area, serving areas, and test food for palatability, proper portion size, accuracy of medical diets, and attractiveness. ADF or YDP may reject food or material for not meeting the specifications contained in the terms of this contract or in the approved menu, and require the Contractor to substitute food or material, which complies with the specifications.
2. A Contractor's representatives and SFCCD representatives shall meet quarterly to discuss contract compliance by the parties. A written report of meetings, outcomes, and necessary corrective action shall be submitted to the Facilities Administrator of ADF or YDP.

N. SECURITY REQUIREMENTS

The Contractor shall abide by all security requirements as specified in the SECURITY REQUIREMENTS attached hereto as Exhibit "A".

2. PERFORMANCE MEASURES, DEFAULT BY CONTRACTOR, AND LIQUIDATED DAMAGES

A. DEFAULT.

An Event of Default on the part of the Contractor is defined as the Contractor's material failure to comply with any provision of this Contract including the performance measures set out herein.

Provided, however, that such Event of Default is caused directly by Contractor's negligence. Further, for non-critical damages, the parties agree to negotiate a brief period of notice to remedy any such concern where possible.

B. CONTRACTORS PERFORMANCE MEASURES.

The Contractor agrees the following performance measures and fees shall be applicable to the Contractor:

1. For each staff vacancy of a mandatory FTE over thirty (30) days, \$50 per day for each day the position is not filled.
2. Compliance with two-week inventory of non-perishable food goods. \$100 per day for each day of non-compliance.
3. Compliance with prescribed medical diets and approved religious diets. \$100 for each instance of non-compliance.
4. Compliance with maintaining required records. \$100 for each day a required record is not maintained, for each record.
5. Compliance with ACA Standards addressing food service. \$200 for each instance of non-compliance with a Mandatory Standard; \$100 for each instance of non-compliance with a non-Mandatory Standard.
6. Compliance with employee development and training. \$100 per day for each employee who does not receive required training on a timely basis, until training is received.
7. Each instance of deviation from the published menu, \$100.
8. Each instance of insufficient food amount to feed each inmate the published meal at the required portions, \$1000.
9. Each instance of failing to follow recipe (proper amount and/or correct Ingredient, including meal substitutions), \$100.
10. Each instance of deviation and/or shortage on sack lunch, \$100.
11. Meal start time more than 30 minutes late, due to fault of Contractor; \$100 per occurrence.
12. Each instance of failing to meet minimum standards of food purchase specification, \$100 each occurrence.
13. Compliance with NMCD Food Service Inspection, \$100 for each inspection that notes a deficiency.
14. Critical violation on any Environment Department inspection report, \$1000 per each cited Critical violation;
15. Non-critical violation on any Environment Department inspection report, \$100 per each cited violation.
16. For overbilling (billing for more than the number of meals actually served \$100 per occurrence + refund the cost of the meals billed but not served.
17. Non-compliance with a mandatory food service standard during an official ACA audit, \$10,000. Non-compliance with a non-mandatory

food service standard during an official ACA audit, \$500.

18. Any contract requirement, not cited above, found to be in non-compliance; if reported in writing to the Contractor and Contractor does not cure within prescribed time lines; \$100 per day for each day of non-compliance until corrected.

C. NOTICE OF DEFAULT AND FEES FOR NON-COMPLIANCE.

Upon the occurrence of an Event of Default on the part of the Contractor, SFCCD shall provide written notice to the Contractor of the default and shall specify a reasonable period of time in which the Contractor must cure the default, unless SFCCD notifies the Contractor of its intent to terminate this contract. If the Contractor fails to cure the default within the reasonable period of time specified, or if there have been several defaults or a series of defaults, SFCCD may pursue any remedy allowed by law or in equity. If said default is a failure to comply with any provision of this Agreement or the performance measures set out herein, the Contractor will pay SFCCD fees as damages in the amounts specified above, for each day or occurrence, as applicable and specified in the Performance Measures, that the Contractor is in default; and for each provision of this contract or performance measure that the Contractor has failed to cure.

3. EFFECTIVE DATE; DATE OF COMMENCEMENT AND COMPLETION; TERM

This Agreement shall, upon due execution by all parties, become effective as of the date first written above and shall terminate four (4) years later, unless earlier terminated pursuant to Section 6. Termination or 7. Appropriations and Authorizations of this Agreement, and shall not exceed four (4) years in duration.

4. COMPENSATION AND PAYMENT

- A. In consideration of its obligations under this Agreement the Contractor shall be compensated as follows. County shall pay to the Contractor in full payment in accordance with the costs indicated on Exhibit B Cost Schedule and Summary of Hourly Rates.
- B. In no event shall the total compensation paid to Contractor by County under this contract exceed Four Million Dollars (\$4,000,000.00) exclusive of New Mexico gross receipts tax.
- C. The Contractor shall submit a written request for payment to the County when payment is due under this contract. Upon the County's receipt of the written request, the County shall issue a written certification of complete or partial acceptance or rejection of the contractual items or services for which payment is sought.

- D. Contractor acknowledges and agrees that the County may not make any payment hereunder unless and until it has issued a written certification accepting the contractual items or services. The County shall issue payment of all undisputed amounts within twenty-one (21) days after the County receives an undisputed request for payment from the Contractor. In the event the County fails to tender payment within twenty (21) days after receipt of an undisputed request for payment, the County shall pay interest to the Contractor beginning on the twenty-second day after payment was due, computed at one and one-half percent (1.5%) of the undisputed amount per month or fraction of a month until the payment is issued.
- E. Payment under this Agreement shall not foreclose the right of the County to recover excessive or illegal payment.

5. ADDITIONAL SERVICES

- A. The parties agree that all work and services set forth in Section 1 (Scope of Work) of this Agreement, shall be completed in full, to the satisfaction of the County
- B. The County may from time-to-time request changes in the Scope of Work to be performed hereunder. Such changes, including any increase or decrease in the amount of the Contractor's compensation, which are mutually agreed upon by and between the County and the Contractor, shall be incorporated in a written amendment to this Agreement.

6. TERMINATION

- A. Termination of Agreement for Cause. Either party may terminate the Agreement based upon any material breach of this Agreement by the other party. The non-breaching party shall give the breaching party written notice of termination specifying the grounds for the termination. The termination shall be effective twenty (20) days from the breaching party's receipt of the notice of termination, during which time the breaching party shall have the right to cure the breach. If, however, the breach cannot with due diligence be cured within twenty (20) days, the breaching party shall have a reasonable time to cure the breach, provided that, within ten (10) days of its receipt of the written notice of termination, the breaching party began to cure the breach and advised the non-breaching party in writing that it intended to cure.
- B. Termination for Convenience. Either party may, in its discretion, terminate this Agreement at any time for any reason by giving the other party written notice of termination. The notice shall specify the effective date of termination, which shall not be less than sixty (60) days from receipt of the notice.

7. APPROPRIATIONS AND AUTHORIZATIONS

This Agreement is contingent upon sufficient appropriations and authorizations being made for performance of this Agreement by the Board of County Commissioners of the County and/or, if state funds are involved, the Legislature of the State of New Mexico. If sufficient appropriations and authorizations are not made in this or future fiscal years, this Agreement shall terminate upon written notice by the County to the Contractor. Such termination shall be without penalty to the County, and the County shall have no duty to reimburse the Contractor for expenditures made in the performance of this Agreement. The County is expressly not committed to expenditure of any funds until such time as they are programmed, budgeted, encumbered and approved for expenditure by the County. The County's decision as to whether sufficient appropriations and authorizations have been made for the fulfillment of this Agreement shall be final and not subject to challenge by the Contractor in any way or forum, including a lawsuit.

8. INDEPENDENT CONTRACTOR

The Contractor and its agents are independent contractors and not employees or agents of the County. Accordingly, the Contractor and its agents and employees shall not accrue leave, participate in retirement plans, insurance plans, or liability bonding, use County vehicles, or participate in any other benefits afforded to employees of the County. Except as may be expressly authorized elsewhere in this Agreement, the Contractor has no authority to bind, represent, or otherwise act on behalf of the County and agrees not to purport to do so.

9. ASSIGNMENT

The Contractor shall not assign or transfer any interest in this Agreement or assign any claims for money due or to become due under this Agreement without the advance written approval of the County. Any attempted assignment or transfer without the County's advance written approval shall be null and void and without any legal effect.

10. SUBCONTRACTING

- A. Contractor shall be wholly responsible for the entire performance of the work whether or not subcontractors are used. The County will make payments directly to the Contractor. Contractor is wholly responsible for making any and all payments to its subcontractors in conformity with the Prompt Payment Act, NMSA 1978, § 57-28-5.
- B. Contractor shall not subcontract or delegate any portion of the services to be performed under this Agreement without the advance written approval of the County. Any attempted subcontracting or delegating without the County's advance written approval shall be null and void and without any legal effect.

11. CONTRACTOR AND CONTRACTOR'S PERSONNEL OR SUBCONTRACTORS.

- A. All work performed under this contract shall be performed by the Contractor or under its supervision.

- B. The Contractor represents that it has, or will secure at its own expense, all personnel required to discharge its obligations under this contract. Such personnel (i) shall not be employees of or have any contractual relationships with the County and (ii) shall be fully licensed and qualified to perform such work or services.
- C. Contractor shall not employ any employees, personnel, or subcontractors who have not completed a County-approved security clearance or background check for the completion of the work under this Agreement. Any such employees, personnel or subcontractors that Contractor may employ after the effective date of this Agreement shall not begin any work until the County provides clearance or a background check is completed for that employee or subcontractor.

12. RELEASE

Upon the County's issuance of the final payment to Contractor or any termination that may occur earlier than the termination date of this Agreement, the Contractor releases the County, its elected officials, officers, agents and employees from all liabilities, claims, and obligations whatsoever arising from or under or relating to this Agreement.

13. CONFIDENTIALITY

Any confidential information provided to or developed by the Contractor in the performance of this Agreement shall be kept confidential and shall not be made available to any individual or organization by the Contractor without the prior written approval of the County.

14. CONFLICT OF INTEREST

The Contractor represents that it has no and shall not acquire any interest, direct or indirect, that would conflict in any manner or degree with the performance of its obligations under this Agreement.

15. NO ORAL MODIFICATIONS; WRITTEN AMENDMENTS REQUIRED

This contract may not be modified, altered, changed, or amended orally but, rather, only by an instrument in writing executed by the parties hereto. The Contractor specifically acknowledges and agrees that the County shall not be responsible for any changes to Section 1 (Scope of work), of this contract unless such changes are set forth in a duly executed written amendment to this contract.

16. ENTIRE AGREEMENT; INTEGRATION

This Agreement incorporates all the agreements, covenants, and understandings between the parties hereto concerning the subject matter hereof, and all such agreements, covenants and understandings have been merged into this written Agreement. No prior or contemporaneous

agreement, covenant or understandings, verbal or otherwise, of the parties or their agents shall be valid or enforceable unless embodied in this Agreement.

17. NOTICE OF PENALTIES

The Procurement Code, NMSA 1978, Sections 13-1-28 through 13-1-199, imposes civil and criminal penalties for its violation. In addition, New Mexico criminal statutes impose felony penalties for bribes, gratuities, and kickbacks.

18. EQUAL EMPLOYMENT OPPORTUNITY COMPLIANCE

- A. The Contractor agrees to abide by all federal, state, and local laws, ordinances, and rules and regulations pertaining to equal employment opportunity and unlawful discrimination. Without in any way limiting the foregoing general obligation, the Contractor specifically agrees not to discriminate against any person with regard to employment with the Contractor or participation in any activity offered pursuant to this Agreement on the grounds of race, age, religion, color, national origin, ancestry, sex, physical or mental handicap, serious medical condition, spousal affiliation, sexual orientation, or gender identity.
- B. The Contractor acknowledges and agrees that failure to comply with this Section shall constitute a material breach of this Agreement.

19. COMPLIANCE WITH APPLICABLE LAW; CHOICE OF LAW

- A. In performing its obligations hereunder, the Contractor shall comply with all applicable laws, ordinances, and regulations, including Santa Fe County Ordinance No. 2014-1 (Establishing a Living Wage).
- B. This Agreement shall be construed in accordance with the substantive laws of the State of New Mexico, without regard to its choice of law rules. Contractor and the County agree that the exclusive forum for any litigation between them arising out of or related to this Agreement shall be the state district court of New Mexico, located in Santa Fe County.

20. RECORDS AND INSPECTIONS

- A. To the extent its books and records relate to (i) its performance of this Agreement or any subcontract entered into pursuant to it or (ii) cost or pricing data (if any) set forth in this Agreement or that was required to be submitted to the County as part of the procurement process, the Contractor agrees to (i) maintain such books and records during the term of this Agreement and for a period of three (3) years from the date of final payment under this Agreement; (ii) allow the County or its designee to audit such books and records at reasonable times and upon reasonable notice; and (iii) to keep such books and records in accordance with generally accepted accounting principles (GAAP).

- B. To the extent its books and records relate to (i) its performance of this Agreement or any subcontract entered into pursuant to it or (ii) cost or pricing data (if any) set forth in this Agreement or that was required to be submitted to County as part of the procurement process, the Contractor also agrees to require any subcontractor it may hire to perform its obligations under this Agreement to (i) maintain such books and records during the term of this Agreement and for a period of three (3) years from the date of final payment under the subcontract; (ii) to allow the County or its designee to audit such books and records at reasonable times and upon reasonable notice; and (iii) to keep such books and records in accordance with GAAP.

21. INDEMNIFICATION

- A. The Contractor shall defend, indemnify, and hold harmless the County and its elected officials, agents, and employees from any losses, liabilities, damages, demands, suits, causes of action, judgments, costs or expenses (including but not limited to court costs and attorneys' fees) resulting from or directly or indirectly arising out of the Contractor's negligence or willful misconduct in its performance or non-performance of its obligations under this Agreement, including but not limited to the Contractor's breach of any representation or warranty made herein.
- B. The Contractor agrees that the County shall have the right to control and participate in the defense of any such demand, suit, or cause of action concerning matters that relate to the County and that such suit will not be settled without the County's consent, such consent not to be unreasonably withheld. If a conflict exists between the interests of the County and the Contractor in such demand, suit, or cause of action, the County may retain its own counsel to represent the County's interest.
- C. The Contractor's obligations under this section shall not be limited by the provisions of any insurance policy the Contractor is required to maintain under this Agreement.

22. SEVERABILITY

If any term or condition of this Agreement shall be held invalid or non-enforceable by any court of competent jurisdiction, the remainder of this Agreement shall not be affected and shall be valid and enforceable to the fullest extent of the law.

23. NOTICES

Any notice required to be given to either party by this Agreement shall be in writing and shall be delivered in person, by courier service or by U.S. mail, either first class or certified, return receipt requested, postage prepaid, as follows:

To the County: Santa Fe County Manager
102 Grant Ave.
Santa Fe, NM 87504

To the Contractor: Summit Food Services
1751 County Road B West
Suite 300
Roseville, MN 55113

24. CONTRACTOR'S REPRESENTATIONS AND WARRANTIES

The Contractor hereby represents and warrants that:

- A. This Agreement has been duly authorized by the Contractor, the person executing this Agreement has authority to do so, and, once executed by the Contractor, this Agreement shall constitute a binding obligation of the Contractor.
- B. This Agreement and Contractor's obligations hereunder do not conflict with Contractor's corporate agreement or any statement filed with the New Mexico Secretary of State on Contractor's behalf.
- C. Contractor is legally registered and licensed to operate as a business in New Mexico to do the work anticipated by this Agreement and shall maintain such registration and licensure in good standing throughout the duration of the Agreement.

25. FACSIMILE SIGNATURES

The parties hereto agree that a facsimile signature has the same force and effect as an original for all purposes.

26. LIMITATION OF LIABILITY

In no event shall the County be liable to the Contractor for special or consequential damages, even if the County was advised of the possibility of such damages prior to entering into this Agreement.

27. NO THIRD-PARTY BENEFICIARIES

This Agreement was not intended to and does not create any rights in any persons not a party hereto.

28. INSURANCE

- A. General Conditions. The Contractor shall submit evidence of insurance as is required herein. Policies of insurance shall be written by companies authorized to write such insurance in New Mexico.
- B. General Liability Insurance, Including Automobile. The Contractor shall procure and maintain during the life of this Agreement a comprehensive general liability and automobile insurance policy with liability limits in amounts not less than

\$1,050,000.00 combined single limits of liability for bodily injury, including death, and property damage for any one occurrence. Said policies of insurance shall include coverage for all operations performed for the County by the Contractor; coverage for the use of all owned, non-owned, hired automobiles, vehicles and other equipment, both on and off work; and contractual liability coverage under which this Agreement is an insured contract. The County of Santa Fe shall be a named additional insured on the policy.

C. **Workers' Compensation Insurance.** The Contractor shall comply with the provisions of the Workers' Compensation Act.

29. PERMITS, FEES, AND LICENSES

Contractor shall procure all permits and licenses, pay all charges and fees and give all notices necessary and incidental to the due and lawful performance of its obligations hereunder.

30. NEW MEXICO TORT CLAIMS ACT

No provision of this Agreement modifies or waives any sovereign immunity or limitation of liability enjoyed by County or its "public employees" at common law or under the New Mexico Tort Claims Act, NMSA 1978, Section 41-4-1, et seq.

31. CAMPAIGN CONTRIBUTION DISCLOSURE FORM

The Contractor agrees to compute and submit simultaneous with execution of this Agreement a Campaign Contribution Disclosure Form approved by the County.

32. SURVIVAL

The provisions of following Sections shall survive termination of this Contract; INDEMNIFICATION; RECORDS AND INSPECTION; RELEASE, CONFIDENTIALITY; COMPLIANCE WITH APPLICABLE LAW; CHOICE OF LAW; LIMITATION OF LIABILITY; NEW MEXICO TORT CLAIMS ACT; NO THIRD-PARTY BENEFICIARIES; AND SURVIVAL.

33. APPOINTMENT OF AGENT FOR SERVICE OF PROCESS, if applicable

The Contractor hereby irrevocably appoints, Summit Food Service, a New Mexico resident company located at, 2703 Broadbent Parkway Northeast, Albuquerque, NM 87107, as its agent upon whom process and writs in any action or proceeding arising out of or related to this Agreement may be served. The Contractor acknowledges and agrees that service upon its

designated agent shall have the same effect as though the Contractor were actually and personally served within the State of New Mexico.

IN WITNESS WHEREOF, the parties have duly executed this Agreement as of the date first written above.

SANTA FE COUNTY

Robert A. Anaya, Chair
Santa Fe County Board of Commissioners

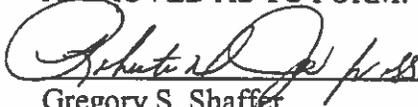
Date

ATTESTATION:

Geraldine Salazar
Santa Fe County Clerk

Date

APPROVED AS TO FORM:



Gregory S. Shaffer
County Attorney

2-11-15

Date

FINANCE DEPARTMENT:



Teresa C. Martinez
Finance Director

2/12/2015

Date

CONTRACTOR:

Signature

Date

Print Name

Print Title

EXHIBIT A

SECURITY REQUIREMENTS

A. SECURITY

All employees of the Contractor shall be obligated to adhere to the policies and procedures of the Santa Fe County Adult Detention Facility and Youth Development Program. The Contractor shall provide to the facility Chief of Security a complete copy of the Contractor's policies and procedures regarding SFCADF and SFCYDP and general operation. These policies and procedures shall be submitted within thirty (30) days from assuming kitchen operations.

1. Search of the Contractor's Vehicles and Staff

The Contractor will be performing work in a detention facility and shall therefore be subject to the rules, regulations, directives and bulletins of the facility. Under certain circumstances, the Contractor's staff and vehicles may be subject to search while on the premises. The Contractor shall be responsible for informing the Contractor's staff on the possibility of such searches, and shall inform staff of the consequences of trafficking in contraband, drugs or other illegal activities while on the premises.

2. Access To and From Facility, Inmate/Resident Contact

The Contractor and staff shall utilize designated exits and entries into any part of the premises and shall be required to sign in and out and shall be required to wear such identification badges and uniforms as Santa Fe County deems necessary while on the premises.

The Contractor's employees may not bring visitors into the premises. No visitors will be allowed without the permission from the Facility Administrator of the premises or the County Corrections Department Director.

Santa Fe County reserves the right to restrict access to the premises or require immediate removal of any person(s) without prior notification.

The Contractor's employees shall restrict social contact with inmate/residents or inmates'/residents' families while on the premises or in the community.

B. ACCESS TO KEYS

1. Key Control

The Contractor is responsible for control of keys obtained from Santa Fe County and its facility. The Contractor is also responsible for the security of those areas for which and when the Contractor's representatives use keys.

The Contractor shall be responsible for immediately reporting to the Facility Administrator of the premises all the facts relating to losses incurred as a result of

break-ins, vandalism, for any other similar occurrences to areas of the Santa Fe County facility that Contractor has been given access to.

A full set of all keys used by Contractor for any keyed lock installed in the Santa Fe County facility by the Contractor will be provided to the Facility Administrator of the premises or the Corrections Department Director.

2. Replacement of Keys and Lock Cylinders

The Contractor shall be responsible for replacement of lost keys and the cost of re-keying and replacement of lock cylinders required as a result of loss of keys by the Contractor or its employees.

C. LOCKDOWN PROCEDURES

1. Responsibilities During Lockdown

The Contractor shall maintain dietary operations during a lock situation. The Contractor shall be responsible for all preparation, delivery and supervision of meals at the premises according to the specifications outlined below, unless otherwise mutually agreed upon by the Contractor and Santa Fe County.

2. Advance Notification of Lockdown Situation

If possible, prior notification of a lockdown situation shall be given to the Contractor. Lockdowns may affect the entire population or any housing unit or portion of a housing unit. When the lockdown is limited in size and scope, there will be an effort to serve the standard meal. Where this becomes unreasonable, for whatever reason, the Contractor will serve the special lockdown menu.

3. Lockdown and Utility Outage Supplies – Consumable & Non-Consumable

The Contractor shall have, on hand, menu items that can be utilized during a lockdown situation and/or absence of utility service.

4. Distribution of Service of Meals During a Lockdown and Utility Outage Situation

Meals shall be prepared and proportioned by the Contractor's personnel during a lockdown. Both Contractor and Santa Fe County personnel shall transport meals to living units. The Contractor's staff and Santa Fe County personnel shall supervise serving of meals. Return of all dietary equipment shall be by the Contractor and by Santa Fe County personnel. Operations, supervision and sanitation of the dietary areas shall be the responsibility of the Contractor.

5. Extended Lockdowns and/or Interruption of Utility Service

The Contractor shall keep in stock, on-site, appropriate containers, utensils, and flatware for at least a five (5) day lockdown situation and/or a three (3) day period without utilities.

6. Contractor Performance During Lockdown and Emergency Conditions

The Contractor shall remain responsible for providing dietary services in the event of work stoppage or slowdown by Contractor personnel or by inmates or in the event of kitchen closing by Health Department.

In the case of emergencies or unusual events, all employees of the Contractor located on site shall be subject to direction of the **Shift Supervisor**.

D. RESIDENT LABOR

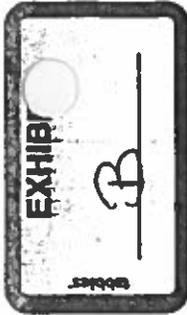
1. In General

Each facility shall provide resident laborers to assist in food preparations and service, sanitation and other activities. The Contractor shall determine what can be appropriately handled by resident laborers, except during lockdown, strikes or other emergencies or situations deemed inappropriate by the Administrator of the premises. All inmates utilized by the Contractor shall receive a minimum of two (2) hours training and certification in food handling prior to being assigned any work in the kitchen. Additionally, at no time will resident labor be allowed to have sole responsibility in the preparation of meals, however, resident labor can assist in its preparation. The Contractor shall be responsible for documenting on specified forms and notifying security personnel of any rule violations by residents working in the food service facility. The security personnel shall be responsible for taking the necessary steps for disciplinary action, where appropriate. The Contractor shall have the right to request the facility's shift supervisor to remove resident laborers from assignment to food service for reasonable cause. The number of resident laborers utilized shall be reasonable and mutually agreed upon by Santa Fe County and the Contractor.

The Contractor agrees that in the event it is unsuccessful in using resident labor, the Contractor may not assert any inability to perform the contract on the basis, nor may the Contractor allege breach against Santa Fe County for Contractor's failure in that regard. The County makes no guarantee concerning the qualifications and/or abilities or the number of residents to be provided to the Contractor.

2. Training and Orientation of Employees

The Contractor shall ensure that all Contractor staff is trained regarding the policies and procedures, rules and regulations of the premises of Santa Fe County.



Santa Fe County Adult SVF Final - WEEK 1

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B	1 1/2 Cup Hot Cereal	4 Oz Juice 100% Vit C	1 1/2 Cup Hot Cereal	4 Oz Juice 100% Vit C	1 1/2 Cup Hot Cereal	4 Oz Juice 100% Vit C	4 Oz Juice 100% Vit C
R	2 Slice French Toast	1 1/2 Cup Cold Cereal	6 Oz LF Sausage & Gravy	1 1/2 Cup Cold Cereal	3 each Pancakes	1 1/2 Cup Cold Cereal	1 1/2 Cup Hot Cereal
E	1 Oz Breakfast Turkey Ham	1/2 Cup Scrambled Egg	1 Each Biscuit 48ct	1/2 Cup Scrambled Egg	1 Each Breakfast Sausage	1/2 Cup Scrambled Egg	2 Each Egg Hard Cooked
A	2 Packet Sugar	2 Tbsp Shredded Cheddar Cheese	2 Packet Sugar	2 Each Flour Tortilla	2 Packet Sugar	1 each Muffin Square 48ct	2 Each Breakfast Sausage
F	1/3 Oz Whipped Margarine	2 Each Flour Tortilla	8 Fl Oz 1% Milk	2 Oz Salsa	2 Fl Oz Maple Syrup	2 Packet Sugar	1 Each Coffeecake 48ct
A	2 Fl Oz Maple Syrup	2 Packet Sugar	8 Fl Oz Coffee	8 Fl Oz 1% Milk	1/3 Oz Whipped Margarine	1/3 Oz Whipped Margarine	2 Packet Sugar
S	8 Fl Oz 1% Milk	2 Oz Salsa	2 Oz Salsa	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	1/3 Oz Whipped Margarine
T	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz 1% Milk
							8 Fl Oz Coffee
L	1 Oz Chicken Taco Meat	3 Oz Roast Turkey	1 1/4 Cup Tuna Pasta Salad	1 Cup Italian Meat Sauce	10 Oz Chile Macaroni Casserole	1 srvg Turkey Taco Sld	2 each T. Hot Dog
M	2 Tbsp Shredded Cheddar Cheese	1 Cup Boiled Potatoes	1 Cup Navy Bean Soup	1 Cup Spaghetti Noodles	1/2 Cup Plain Green Beans	1 Cup Red Beans & Rice	2 Whole Hot Dog Bun
C	1/2 Cup Plain Corn	1 Cup Lettuce/Cabbage Salad	1 Cup Creamy Cole Slaw	1 Cup Lettuce/Cabbage Salad	1 Cup Creamy Cole Slaw	1/2 Cup Three Bean Salad	1/2 Cup Coney Sauce
H	1/2 Cup Refried Beans	1 Cup Lettuce/Cabbage Salad	2 Pkg Saltine Crackers	1/2 Cup Plain Green Beans	1 Each Cornbread 54ct	2 Oz Salsa	1 Cup Pasta Salad
L	1/2 Cup Spanish Rice	2 Oz Bread	1 srvg Fruit	2 Oz Bread	1 Each Cornbread 54ct	1/2 Cup Pudding	1/2 Cup Plain Corn
M	1 Cup Lettuce/Cabbage Salad	2 Oz Red Chile Sauce	4 each Sandwich Cookie	1/2 Oz RC Salad Dressing	1/3 Oz Whipped Margarine	8 Fl Oz Fruit Drink, Vit C	1 Tbsp Ketchup
H	2 Each Flour Tortilla	1/2 Oz RC Salad Dressing	8 Fl Oz Fruit Drink, Vit C	1/3 Oz Whipped Margarine	1 each Frosted Cake 54ct	1/3 Oz Whipped Margarine	1/3 Oz Whipped Margarine
L	2 Oz Salsa	1/3 Oz Whipped Margarine	8 Fl Oz Fruit Drink, Vit C	1 Each Dessert Bar	8 Fl Oz Fruit Drink, Vit C	1 Each Dessert Bar 54ct	1 Each Dessert Bar 54ct
A	1 each Frosted Cake 54ct	8 Fl Oz Fruit Drink, Vit C				8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C
B	8 Fl Oz Fruit Drink, Vit C						
C	1 Each BBQ Roast Beef on Bun	2 each T. Hot Dog	10 Oz Pork Posole	1 Each Chicken Patty	1 each Smothered Green Chile Burrito	1 Each Hamburger on Bun	10 Oz Green Chile Stew
I	1 Bun	2 Whole Hot Dog Bun	1 Cup Spanish Rice	1 Whole Hamburger Bun	Chile Burrito	1 Cup Oven Brown Potatoes	1 Cup Plain Rice
M	1 Cup Potato Salad	1 Cup Lettuce/Cabbage Salad	1 Cup Lettuce/Cabbage Salad	1 Cup Cajun Potatoes	1/2 Cup Spanish Rice	1/2 Cup Lettuce & Tomato	1/2 Cup Plain Peas & Carrots
L	1 Oz Corn Chips	1/2 Cup Pinto Beans	2 Each Flour Tortilla	1/2 Cup Lettuce & Tomato	1/2 Cup Plain Carrots	1/2 Cup Lettuce & Tomato	Carrots
H	3/4 Cup Baked Beans	1/2 Cup Plain Green Beans	1/2 Oz RC Salad Dressing	1/2 Cup Creamy Cole Slaw	1/2 Cup Plain Mixed Vegetables	1/2 Cup Plain Mixed Vegetables	1 Each Cornbread 54ct
A	1 Each Dessert Bar 54ct	1/2 Oz RC Salad Dressing	1 each Frosted Cake 54ct	1 each Cookie Square 54ct	4 each Red Chile Sauce	1/2 Cup Marinated Cucumbers	1/3 Oz Whipped Margarine
L	16 Fl Oz Fruit Drink, Vit C	1 Tbsp Mustard	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	1 srvg Fruit	2 Oz Green Chili Sauce	1/2 Cup Pudding
		1 Tbsp Ketchup			1 srvg Fruit	1 Tbsp Mustard	16 Fl Oz Fruit Drink, Vit C
		1 srvg Fruit			16 Fl Oz Fruit Drink, Vit C	1 Tbsp Ketchup	
		4 each Sandwich Cookie				1 each Frosted Cake 54ct	
		16 Fl Oz Fruit Drink, Vit C				16 Fl Oz Fruit Drink, Vit C	

NOTE: 3100 calories

Santa Fe County Adult S/F Final - WEEK 2

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B R E A K F A S T	1 1/2 Cup Hot Cereal 1/2 Cup Western Scrambled Egg 2 Each Waffles 2 Each Hash Brown Patty 2 Each Flour Tortilla 2 Packet Sugar 1/3 Oz Whipped Margarine 2 Fl Oz Maple Syrup 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 2 Each Waffles 2 Each Breakfast Sausage 2 Packet Sugar 1/3 Oz Whipped Margarine 2 Fl Oz Maple Syrup 8 Fl Oz 1% Milk 8 Fl Oz Coffee	1 1/2 Cup Hot Cereal 1/2 Cup Scrambled Egg 1 Cup Lyonnaise Potatoes 1 each Coffeecake 54ct 2 Packet Sugar 1/3 Oz Whipped Margarine 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 2 Each Egg Hard Cooked 1 each Muffin Square 48ct 2 Packet Sugar 1/3 Oz Whipped Margarine 8 Fl Oz 1% Milk 8 Fl Oz Coffee	1 1/2 Cup Hot Cereal 3 each Pancakes 1 Each Breakfast Sausage 2 Packet Sugar 1/3 Oz Whipped Margarine 2 Fl Oz Maple Syrup 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 1/2 Cup Scrambled Egg 2 each Hash Brown Patty 2 Each Flour Tortilla 2 Packet Sugar 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Hot Cereal 2 Each Egg Hard Cooked 1 Oz Breakfast Turkey Ham 2 Oz Bread 1 Each Coffeecake 48ct 2 Packet Sugar 8 Fl Oz 1% Milk 8 Fl Oz Coffee
L U N C H	1 srvg Turkey Taco Sid 1 Cup Red Beans & Rice 1 Each Cornbread 54ct 1/3 Oz Whipped Margarine 2 Oz Salsa 1 Each Dessert Bar 54ct 8 Fl Oz Fruit Drink, Vit C	3 Oz Turkey Deli Meat 2 Oz Bread 1 Each Lettuce & Tomato 1 Cup Potato Salad 8 Fl Oz Minestrone Soup 1/2 Oz RC Salad Dressing 1/2 Cup Pudding 8 Fl Oz Fruit Drink, Vit C	3 Oz Taco Meat 2 Each Flour Tortilla 1 Cup Plain Rice 1 Cup Refried Beans 1/2 Cup Mexican Condiments 2 Oz Salsa 4 each Sandwich Cookie 1 srvg Fruit 8 Fl Oz Fruit Drink, Vit C	1 Each Chicken Fritter 3 Fl Oz Poultry Gravy 1 Cup Mashed Potatoes 1/2 Cup Plain Corn 1/2 Cup Marinated Vegetable Salad 2 Oz Bread 1/3 Oz Whipped Margarine 1 each Frosted Cake 54ct 8 Fl Oz Fruit Drink, Vit C	1 1/4 Cup Tuna Pasta Salad 1/2 Cup Plain Mixed Vegetables 1/2 Cup Tomato Cucumber Salad 2 Oz Bread 1/3 Oz Whipped Margarine 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C	2 each T. Hot Dog 2 Whole Hot Dog Bun 1/2 Cup Baked Beans 1 Cup Lettuce/Cabbage Salad 1/2 Oz RC Salad Dressing 1 Tbsp Ketchup 1 Tbsp Mustard 1/2 Cup Assorted Gelatin 8 Fl Oz Fruit Drink, Vit C	8 Oz Hearty Meat Gravy 1 Cup Mashed Potatoes 1/2 Cup Plain Mixed Vegetables 2 Oz Bread 1/3 Oz Whipped Margarine 1/2 Cup Pudding 8 Fl Oz Fruit Drink, Vit C
C I M E R E	1 Each Salisbury Patty 1 Cup Boiled Potatoes 1/2 Cup Plain Corn 2 Oz Bread 1/3 Oz Whipped Margarine 4 each Sandwich Cookie 1 srvg Fruit 16 Fl Oz Fruit Drink, Vit C	10 Oz Green Enchilada Casserole 1 Cup Spanish Rice 1 Cup Pinto Beans 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C	1 each Sloppy Joe on Bun 1 Cup Potato Salad 1/2 Cup Plain Peas 1 Each Dessert Bar 54ct 16 Fl Oz Fruit Drink, Vit C	1 each Smothered Green Chile Burrito 1 Cup Spanish Rice 1/2 Cup Plain Carrots 1 Cup Lettuce/Cabbage Salad 1/2 Oz RC Salad Dressing 1 Each Dessert Bar 54ct 16 Fl Oz Fruit Drink, Vit C	10 Oz Green Chile Stew 1/2 Cup Creamy Cole Slaw 1 Each Cornbread 54ct 1/3 Oz Whipped Margarine 4 each Sandwich Cookie 1 srvg Fruit 16 Fl Oz Fruit Drink, Vit C	1 Each Lettuce, Tomato, Onion Garnish 1 Each Turkey Salami Hoagie 1 Cup Potato Soup 1 Cup Italian Pasta Salad 1 Tbsp Mustard 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C	1 qtr Baked Chicken 1 Cup Potato Salad 1/2 Cup Plain Corn 2 Oz Bread 1/3 Oz Whipped Margarine 4 each Sandwich Cookie 16 Fl Oz Fruit Drink, Vit C

NOTE: 3100 calories

Santa Fe County Adult S/F Final - WEEK 3

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
B R E A K F A S T	1 1/2 Cup Hot Cereal 2 Each Breakfast Sausage 2 Slice French Toast 2 Oz Bread 2 Packet Sugar 1 1/3 Oz Whipped Margarine	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 1/2 Cup Scrambled Egg 2 each Hash Brown Patty 1 Each Biscuit 48ct 2 Packet Sugar 1/3 Oz Whipped Margarine 8 Fl Oz 1% Milk 8 Fl Oz Coffee	1 1/2 Cup Hot Cereal 6 Oz LF Sausage & Gravy 1 Each Biscuit 48ct 2 Oz Bread 2 Packet Sugar 1 Tbsp Jelly 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 1/2 Cup Scrambled Egg 1 each Muffin Square 48ct 2 Oz Bread 2 Packet Sugar 1 Tbsp Jelly 2 Oz Salsa 8 Fl Oz 1% Milk 8 Fl Oz Coffee	1 1/2 Cup Hot Cereal 2 Each Waffles 2 Oz Breakfast Turkey Ham 2 Packet Sugar 1/3 Oz Whipped Margarine 2 Fl Oz Maple Syrup 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 2 Each Breakfast Sausage 2 Oz Bread 1 each Muffin Square 48ct 2 Packet Sugar 1 Tbsp Jelly 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Hot Cereal 1/2 Cup Scrambled Egg 1 Oz Breakfast Turkey Ham 2 Each Four Tortilla 2 Packet Sugar 8 Fl Oz 1% Milk 8 Fl Oz Coffee	
L U N C H	10 Oz 1 Ham and Beans 1 Cup Lettuce/Cabbage 1 Salad 1 Each Cornbread 54ct 1 Oz RC Salad Dressing 1/3 Oz Whipped Margarine 1 Each Dessert Bar 54ct 8 Fl Oz Fruit Drink, Vit C	3 Oz Turkey Deli Meat 1 Cup Rice Pilaf 1 Cup Lettuce/Cabbage Salad 1/2 Cup Plain Green Beans 2 Oz Bread 1/3 Oz Whipped Margarine 1/2 Oz RC Salad Dressing 1 Each Dessert Bar 54ct 8 Fl Oz Fruit Drink, Vit C	3 Oz Turkey Chili Con Carne 1/2 Cup Fluffy Rice 1/2 Cup Plain Corn 1 Each Cornbread 54ct 1/3 Oz Whipped Margarine 4 each Sandwich Cookie 1 svng Fruit 8 Fl Oz Fruit Drink, Vit C	3 Oz Turkey Fajita 3 Each Flour Tortilla 1 Cup Spanish Rice 1 Cup Pinto Beans 1/4 Cup Sautéed Peppers/Onions 1 Oz Salsa 1 Each Dessert Bar 54ct 8 Fl Oz Fruit Drink, Vit C	1 Each Egg Salad on White 1 Cup Potato Salad 1 Cup Navy Bean Soup 1 svng Fruit 4 each Sandwich Cookie 8 Fl Oz Fruit Drink, Vit C	4 Oz Taco Meat 2 Each Taco Shell 1/2 Cup Mexican Condiments 1 Cup Spanish Rice 1/2 Cup Pinto Beans 2 Oz Salsa 1 each Frosted Brownie 54ct 8 Fl Oz Fruit Drink, Vit C	4 Oz Taco Meat 2 Each Taco Shell 1/2 Cup Mexican Condiments 1 Cup Spanish Rice 1/2 Cup Pinto Beans 2 Oz Salsa 1 each Frosted Brownie 54ct 8 Fl Oz Fruit Drink, Vit C	
E N D O F M E N U	3 Oz BBQ Turkey 1 Whole Hamburger Bun 1 Cup Ranch Beans 1/2 Cup Plain Carrots 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C	1 Each Chicken Patty 3 Fl Oz Poultry Gravy 1 Cup Mashed Potatoes 1/2 Cup Plain Carrots 2 Oz Bread 1/3 Oz Whipped Margarine 1 svng Fruit 4 each Sandwich Cookie 16 Fl Oz Fruit Drink, Vit C	6 Oz Burrito Mix w/ Ground Chicken 2 Each Flour Tortilla 1 Cup Cottage Potato Fries 1 Cup Refried Beans 2 Oz Green Chili Sauce 1/2 Cup Fruit Crisp 16 Fl Oz Fruit Drink, Vit C	1 1/4 Cup Turkey Ranch Pasta Salad 1/2 Cup Three Bean Salad 2 Oz Garlic Bread 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C	3 Oz Meatballs 1 Cup Lyonnaise Potatoes 1/2 Cup Plain Mixed Vegetables 1 Cup Lettuce/Cabbage Salad 2 Oz Bread 1/2 Oz RC Salad Dressing 1/3 Oz Whipped Margarine 1 Each Cookie Square 54ct 16 Fl Oz Fruit Drink, Vit C	3 Oz Meatballs 1 Cup Lyonnaise Potatoes 1/2 Cup Plain Mixed Vegetables 1 Cup Lettuce/Cabbage Salad 2 Oz Bread 1/2 Oz RC Salad Dressing 1/3 Oz Whipped Margarine 1 Each Dessert Bar 54ct 16 Fl Oz Fruit Drink, Vit C	1 Each Fish Square 1 Whole Hamburger Bun 1 Each Lettuce, Tomato, Onion Garnish 1 Whole Baked Potato 1/2 Cup Plain Carrots 1/2 Cup Creamy Cole Slaw 1/2 Oz Tartar Sauce 1/3 Oz Whipped Margarine 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C	1 Each Fish Square 1 Whole Hamburger Bun 1 Each Lettuce, Tomato, Onion Garnish 1 Whole Baked Potato 1/2 Cup Plain Carrots 1/2 Cup Creamy Cole Slaw 1/2 Oz Tartar Sauce 1/3 Oz Whipped Margarine 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C

NOTE 3100 calories

Santa Fe County Adult S/F Final - WEEK 4

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B R E A K F A S T	1 1/2 Cup Hot Cereal 1 Each Biscuit 48ct 8 Oz LF Sausage & Gravy 2 Packet Sugar 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 1 Oz Breakfast Turkey Ham 2 Each Waffles 2 Packet Sugar 1/3 Oz Whipped Margarine 2 Fl Oz Maple Syrup 8 Fl Oz 1% Milk 8 Fl Oz Coffee	1 1/2 Cup Hot Cereal 1/2 Cup Scrambled Egg 2 each Hash Brown Patty 2 Oz Bread 2 Each Flour Tortilla 2 Packet Sugar 2 Oz Salsa 1 Tbsp Jelly 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 1/2 Cup Scrambled Egg 2 Oz Bread 1 Each Coffeecake 48ct 2 Packet Sugar 1 Tbsp Jelly 1/3 Oz Whipped Margarine 8 Fl Oz 1% Milk 8 Fl Oz Coffee	1 1/2 Cup Hot Cereal 2 Each Egg Hard Cooked 3 each Pancakes 2 Packet Sugar 1/3 Oz Whipped Margarine 2 Fl Oz Maple Syrup 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Cold Cereal 1 each Breakfast Burrito 1 each Coffeecake 54ct 2 Packet Sugar 8 Fl Oz 1% Milk 8 Fl Oz Coffee	4 Oz Juice 100% Vit C 1 1/2 Cup Hot Cereal 1/2 Cup Scrambled Egg 2 each Hash Brown Patty 2 Each Flour Tortilla 2 Packet Sugar 8 Fl Oz 1% Milk 8 Fl Oz Coffee
L U N C H	2 Each Turkey Frank 1/2 Cup Coney Sauce 2 Each Flour Tortilla 1 Cup Plain Rice 1 Cup Lettuce/Cabbage Salad 1/2 Oz RC Salad Dressing 1 Each Dessert Bar 54ct 8 Fl Oz Fruit Drink, Vit C	1 Each Turkey Cheese Wrap 1 Cup Wedge Fries 1 Cup Creamy Cole Slaw 1 Tbsp Ketchup 1/2 Oz Mayonnaise 1 srgv Fruit 4 each Sandwich Cookie 8 Fl Oz Fruit Drink, Vit C	1 Each Hamburger on Bun 1 Cup Potato Salad 1/2 Cup Plain Green Beans 1/2 Cup Lettuce & Tomato 1 Tbsp Ketchup 1 srgv Mustard 1 srgv Fruit 4 each Sandwich Cookie 8 Fl Oz Fruit Drink, Vit C	1 srgv Chef Salad 6 Oz LS Cream of Potato Soup 1 Each Cornbread 54ct 1 Oz RC Salad Dressing 1/3 Oz Whipped Margarine 1 srgv Fruit 4 each Sandwich Cookie 8 Fl Oz Fruit Drink, Vit C	2 each Bean & Cheese Burrito 1 Cup Spanish Rice 1/2 Cup Plain Corn 1/2 Cup Pudding 8 Fl Oz Fruit Drink, Vit C	1 Cup Italian Meat Sauce 1 Cup Spaghetti Noodles 1/2 Cup Plain Carrots 1 Cup Lettuce/Cabbage Salad 2 Oz Garlic Bread 1/2 Oz RC Salad Dressing 1 Each Dessert Bar 54ct 8 Fl Oz Fruit Drink, Vit C	1 Each Fish Square 1 Whole Hamburger Bun 1 Cup Macaroni & Cheese 1/2 Cup Plain Green Beans 1/2 Oz Tartar Sauce 4 each Sandwich Cookie 1 srgv Fruit 8 Fl Oz Fruit Drink, Vit C
C I N E R	3 Oz Meatballs 3 Fl Oz Marinara Sauce 1 Whole Hoagie Bun 1 Cup Italian Pasta Salad 1/2 Cup Plain Peas 4 each Sandwich Cookie 1 srgv Fruit 16 Fl Oz Fruit Drink, Vit C	1 srgv Turkey Taco Sid 1 Cup Red Beans & Rice 2 Each Flour Tortilla 2 Oz Salsa 1 each Frosted Brownie 54ct 16 Fl Oz Fruit Drink, Vit C	1 1/4 Cup T.Ham Macaroni & Cheese 1/2 Cup Plain Carrots 1 Cup Lettuce/Cabbage Salad 2 Oz Bread 1/3 Oz Whipped Margarine 1/2 Oz RC Salad Dressing 1/2 Cup Pudding 16 Fl Oz Fruit Drink, Vit C	1 1/4 Cup Turkey Chow Mein 1/2 Cup Sweet-n-Sour Cole Slaw 1/2 Cup Plain Mixed Vegetables 2 Oz Bread 1/3 Oz Whipped Margarine 1 Each Dessert Bar 54ct 16 Fl Oz Fruit Drink, Vit C	3 Oz Taco Meat 2 Each Taco Shell 2 each Hash Brown Patty 1/2 Cup Refried Beans 2 Oz Salsa 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C	1 Each Tuna Salad Sandwich 1 Cup Navy Bean Soup 1/2 Cup Three Bean Salad 4 each Sandwich Cookie 1 srgv Fruit 16 Fl Oz Fruit Drink, Vit C	10 Oz Tamale Pie 1 Cup Plain Rice 1 Each Cornbread 54ct 1/3 Oz Whipped Margarine 1 each Frosted Cake 54ct 16 Fl Oz Fruit Drink, Vit C

NOTE 3100 calories

Santa Fe County Adult S/F Final - WEEK 5

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B	1 1/2 Cup Hot Cereal	4 Oz Juice 100% Vit C	1 1/2 Cup Hot Cereal	4 Oz Juice 100% Vit C	1 1/2 Cup Hot Cereal	4 Oz Juice 100% Vit C	4 Oz Juice 100% Vit C
R	2 Each Breakfast Sausage	1 1/2 Cup Cold Cereal	1 Each Biscuit 48ct	1 1/2 Cup Cold Cereal	1 1/2 Cup Scrambled Egg	1 1/2 Cup Cold Cereal	1 1/2 Cup Hot Cereal
E	2 each French Toast	1/2 Cup Scrambled Egg	8 Oz LF Sausage & Gravy	1 each Breakfast Burrito	2 Each Waffles	1/2 Cup Scrambled Egg	2 each Hash Brown Patty
A	2 Packet Sugar	4 Oz Bread	2 Packet Sugar	2 Oz Bread	2 Packet Sugar	1/2 Cup Scrambled Egg	1/2 Cup Scrambled Egg
K	1/3 Oz Whipped Margarine	2 Packet Sugar	8 Fl Oz 1% Milk	2 Packet Sugar	1/3 Oz Whipped Margarine	1 Oz Breakfast Turkey Ham	2 Each Flour Tortilla
F	1/3 Oz Whipped Margarine	1 Tbsp Jelly	1/3 Oz Whipped Margarine	1 Tbsp Jelly	2 Fl Oz Maple Syrup	4 Oz Bread	2 Packet Sugar
A	2 Fl Oz Maple Syrup	1/3 Oz Whipped Margarine	1/3 Oz Whipped Margarine	1/3 Oz Whipped Margarine	8 Fl Oz 1% Milk	2 Packet Sugar	8 Fl Oz 1% Milk
S	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	8 Fl Oz Coffee	1/3 Oz Whipped Margarine	8 Fl Oz Coffee
T	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee	8 Fl Oz Coffee
L	3 Oz T.Ham	10 Oz Lasagna Casserole	10 Oz Turkey Stew	1/2 Cup Sloppy Joe	10 Oz Chili Con Carne	3 Oz T.Ham	1 each Kielbasa
U	1 1/2 Cup Scalloped Potatoes	1/2 Cup Plain Green Beans	1 Cup Mashed Potatoes	1 Whole Hamburger Bun	1 Cup Plain Rice	1 Cup Potato Salad	1 Cup Red Beans & Rice
M	1/2 Cup Plain Mixed Vegetables	1 Cup Lettuce/Cabbage Salad	1 Cup Creamy Cole Slaw	1 Cup Pasta Salad	1/2 Cup Baked Beans	1/2 Cup Plain Corn	1/2 Cup Plain Corn
C	1/2 Cup Plain Mixed Vegetables	2 Oz Breadstick	1 Each Cornbread 54ct	1/2 Cup Plain Peas	2 Oz Bread	2 Each Flour Tortilla	2 Each Flour Tortilla
H	1 Cup Lettuce/Cabbage Salad	1/2 Oz RC Salad Dressing	1/3 Oz Whipped Margarine	1 each Frosted Cake 54ct	1 srgv Fruit	1 Tbsp Mustard	2 Oz Salsa
I	1/2 Oz RC Salad Dressing	1 each Frosted Brownie	1 Each Dessert Bar 54ct	8 Fl Oz Fruit Drink, Vit C	4 each Sandwich Cookie	1 each Frosted Cake 54ct	4 each Sandwich Cookie
N	1/3 Oz Whipped Margarine	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	1 srgv Fruit
E	1 Each Frosted Chocolate Cake 54ct	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C
C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C	8 Fl Oz Fruit Drink, Vit C
I	10 Oz Chile Macaroni Casserole	2 Oz Turkey Deli Meat	6 Oz Burrito Mix w/Ground Chicken	4 Oz Savory Meatloaf	3 Oz Taco Meat	1 Cup Turkey Ranch Pasta Salad	1 Each Chicken Patty
N	1 Cup Lettuce/Cabbage Salad	2 slice Cheese Slice	1 Each Flour Tortilla	1 Cup Mashed Potatoes	2 Each Taco Shell	1 Cup Lettuce/Cabbage Salad	1 Cup Cajun Potato Fries
E	1/2 Cup Plain Corn	1 Whole Hoagie Bun	1 Cup Spanish Rice	1/2 Cup Plain Carrots	1/2 Cup Mexican Condiments	1 Cup Lettuce/Cabbage Salad	1/2 Cup Plain Peas
H	1 Each Cornbread 54ct	1 Each Lettuce, Tomato, Onion Garnish	1 Cup Pinto Beans	2 Oz Bread	1 Cup Refried Beans	2 Oz Bread	1/2 Oz Mayonnaise
A	1/3 Oz Whipped Margarine	1 Cup Potato Salad	1 Cup Lettuce/Cabbage Salad	1/3 Oz Whipped Margarine	2 Oz Salsa	1/2 Oz RC Salad Dressing	1 each Frosted Cake 54ct
S	1/2 Oz RC Salad Dressing	1/2 Cup Creamy Cole Slaw	2 Oz Red Chile Sauce	1 Each Dessert Bar 54ct	1 Each Frosted Chocolate Cake 54ct	1 Each Dessert Bar 54ct	16 Fl Oz Fruit Drink, Vit C
I	4 each Sandwich Cookie	1 Tbsp Mustard	1/2 Oz RC Salad Dressing	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C
T	1 srgv Fruit	1 srgv Fruit	4 each Sandwich Cookie	1 srgv Fruit	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C
N	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C	16 Fl Oz Fruit Drink, Vit C

NOTE 3100 calories

Santa Fe County Juvenile - WEEK 1

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice
R	1 Cup Whole Grain Cereal	1 each Fresh Fruit	1 each Fresh Fruit	1 each Fresh Fruit	1 Cup Whole Grain Cereal	1 Cup Whole Grain Cereal	1 Cup Whole Grain Cereal
A	1 each Fresh Fruit	1/4 Cup Scrambled Egg	1 slice Cheese Slice	2 each WG Pancakes	1 each Fresh Fruit	1 each Fresh Fruit	1 each Fresh Fruit
E	1/4 Cup Scrambled Egg	2 each WG French Toast	1/4 Cup Scrambled Egg	1 Each Breakfast Sausage	1/4 Cup Scrambled Egg	1/4 Cup Scrambled Egg	1 Each Hard Boiled Egg
K	1 Each WG Toast	1 1/2 Fl Oz Maple Syrup	1 Each WG Bagel	1 1/2 Fl Oz Maple Syrup	1/2 Cup Breakfast Potatoes	1 each WG Muffin Square	1 Each WG Toast
F	1 Each WG Toast	8 Fl Oz Skim Milk	1 Oz Green Chile	8 Fl Oz Skim Milk	1 Each Ketchup	54ct	2 Packet Sugar
A	1 Oz Green Chile		8 Fl Oz Skim Milk		2 Packet Sugar	1 each TFF Margarine Cup	1 Tbsp Jelly
S	1 each TFF Margarine Cup				2 Oz Salsa	1 each TFF Margarine Cup	1 each TFF Margarine Cup
T	1 Tbsp Jelly				8 Fl Oz Skim Milk	8 Fl Oz Skim Milk	8 Fl Oz Skim Milk
	8 Fl Oz Skim Milk						
L	1 Each Hamburger Patty	4 Fl Oz Italian Meat Sauce	1 piece Red Enchilada	3 1/4 Oz Roast Turkey	3 Oz Taco Meat	3 Each Porcupine Meatballs	1 Each WG Chicken Patty
U	1/2 Cup Wedge Fries	1/2 Cup WG Spaghetti	Casserole	2 Fl Oz Poultry Gravy	1/2 Cup Mexican Corn	1 Oz Chips Tortilla Rounds	1/2 Cup Wedge Fries
M	1/2 Cup Seasoned Carrots	1 Cup Broccoli	2/3 Cup Brown Spanish Rice	1/2 Cup Mashed Potatoes	2 each WG Tortilla Gin	Bulk	1/2 Cup
C	1 Each Hamburger Bun (WG)	1 Each WG Garlic Toast	1/2 Cup Pinto Beans	1/2 Cup Seasoned Carrots	1/2 Cup Lettuce/Tomato	1 Cup Mixed Vegetables	Lettuce/Onion/Tomato
H	1 Oz Green Chile	1 each Fresh Fruit	1 Cup Shredded Lettuce	2 slice WG Bread	2 Oz Salsa	1 Each WG Bun	1 Each WG Bun
	1 Each Ketchup	8 Fl Oz 1% Milk	1 each Fresh Fruit	1 each TFF Margarine Cup	1 each Fresh Fruit	1/2 Cup Canned Fruit	1 Each Salad Dressing
	1 Each Mustard	4 Oz 100% Fruit Juice	8 Fl Oz 1% Milk	1/2 Cup Canned Fruit	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	1 Each Ketchup
	1 each Fresh Fruit		4 Oz 100% Fruit Juice	8 Fl Oz 1% Milk	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	1/2 Cup Canned Fruit
	8 Fl Oz 1% Milk			4 Oz 100% Fruit Juice			8 Fl Oz 1% Milk
	4 Oz 100% Fruit Juice						4 Oz 100% Fruit Juice
C	1/2 Oz Chicken Pot Pie	2 Each Turkey Corn Dog	1 Each Country Fried Steak	1/2 Oz Chili Con Carne	2 Slices WG Pepperoni Pizza	1/2 Oz Green Chile Stew	1 1/4 Cup Frito Pie
I	1 1/2 Cup Mashed Potatoes	1 1/2 Cup Oven Brown Potatoes	3 Oz Cream Gravy	1 1/2 Cup Plain Rice	1/2 Cup Green Beans	1/2 Cup Seasoned Corn	1 Cup Brown Spanish Rice
N	1 Cup Seasoned Peas	1 Cup Green Beans	1 1/2 Cup Mashed Potatoes	1 Cup Mixed Vegetables	1 Cup Lettuce/Cabbage Salad	2 Each Flour Tortilla WG	1/2 Cup
E	2 each TFF Margarine Cup	1 Tbsp Ketchup	1/2 Cup Seasoned Corn	1 Each Combread 48ct	1/2 Oz RC Salad Dressing	1 each TFF Margarine Cup	Lettuce/Onion/Tomato
R	1 srgv Fruit	1 Tbsp Mustard	2 slice WG Bread	1 srgv Fruit	1 srgv Fruit	1 srgv Fruit	1 Cup Pinto Beans
	1 each Frosted Cake 48ct	2 each Sugar Cookie	1 each TFF Margarine Cup	1 each Dessert Bar 48ct	1 each Cookie Square 48ct	1 each Frosted Cake 48ct	1 each Frosted Cake 48ct
	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	1 srgv Fruit	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk

NOTE 2700 calories

Santa Fe County Juvenile - WEEK 2

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1 A K F S T	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 2 each Fresh Fruit 1 1/2 Fl Oz Maple Syrup 1 each TFF Margarine Cup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1 1/4 Cup Western Scrambled Egg 1 Each WG Toast 1 Oz Green Chile 2 Packet Sugar 1 each TFF Margarine Cup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1 Each Egg Hard Cooked 1 Each WG Toast 1 Tbsp Jelly 1 each TFF Margarine Cup 2 Packet Sugar 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup WG Cinnamon Oatmeal 1 each Fresh Fruit 1/4 Cup Scrambled Egg 1/2 Cup Breakfast Potato 2 Packet Sugar 1 Each Ketchup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG French Toast 1 1/2 Fl Oz Maple Syrup 1 each TFF Margarine Cup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 1 Piece Huevos Rancheros 1/2 Cup Hashbrowns 1 Each WG Toast 1 Each Ketchup 2 Packet Sugar 1 each TFF Margarine Cup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1/4 Cup Scrambled Egg 1 Each WG Toast 2 Packet Sugar 1 Tbsp Jelly 1 each TFF Margarine Cup 8 Fl Oz Skim Milk
1 U M C H	1 srgv Beef Nachos 1/2 Cup Calabacitas 1/4 Cup Diced Tomato 2 Oz Salsa 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	2 each BBQ Chicken 1/2 Cup Tator Tots 1/2 Cup Seasoned Carrots 1/2 Cup Baked Beans 1 Each WG Bun 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 srgv Taco Salad 1/2 Cup Brown Rice 1/4 Cup Diced Tomato 2 Oz Salsa 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	2 Oz Roast Beef 1/2 each Baked Potato 1/20ct 1/2 Cup Mixed Vegetables 1/4 Cup Sauteed Peppers/Onions 1 Each WG Bun 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	2 Oz Baked Ham 1/2 Cup Scaloped Potatoes 1/2 Cup Spinach 1 Each Homemade WG Roll 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 Each Sloppy Joe on WG Bun 1/2 Cup Wedge Fries 1/2 Cup Seasoned Carrots 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 piece Chicken Enchilada 2/3 Cup Brown Spanish Rice 1 Cup Mixed Vegetables 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice
1 I M N E R	1 each Polish Sausage 1 1/2 Cup Parslaid Potatoes 1/2 Cup Green Beans 1 Each WG Bun 1 Tbsp Mustard 1 srgv Fruit 1 each Dessert Bar 48ct 8 Fl Oz 1% Milk	1 Each Salisbury Steak 2 Fl Oz Brown Gravy 1 Cup Mashed Potatoes 1 Cup Seasoned Corn 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Dessert Bar 48ct 8 Fl Oz 1% Milk	1 each Beef, Bean & Cheese burrito 1/2 Cup Brown Rice 1/2 Cup Mexican Corn 1 srgv Fruit 1 each Frosted Brownie 48ct 8 Fl Oz 1% Milk	1 Each BBQ Pork Riblet 1 1/2 Cup Tator Tots 1 Cup Baked Beans 1 Each WG Bun 1 Oz Ketchup 1 srgv Fruit 1 each Cookie Square 48ct 8 Fl Oz 1% Milk	12 Oz Green Chile Stew 1 Cup French Fries 1 Cup Seasoned Mixed Vegetables 1 Each Cornbread 48ct 1 Each Ketchup 1 each TFF Margarine Cup 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	6 Oz Roast Turkey 4 Fl Oz Poultry Gravy 1 1/2 Cup Mashed Potatoes 1 Cup Seasoned Corn 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	1 Each Meatloaf 1 1/2 Cup Macaroni & Cheese 1 Cup Broccoli 2 slice WG Bread 2 each TFF Margarine Cup 1 srgv Fruit 3/4 Cup Fruit Crisp 8 Fl Oz 1% Milk

NOTE 2700 calories

Santa Fe County Juvenile - WEEK 3

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
B R E A K F A S T	4 Oz 100% Fruit Juice 1 each Fresh Fruit 1/4 Cup Scrambled Egg 1/2 Cup Breakfast Potatoes 1 Each WG Toast 1 Each Ketchup 1 Oz Salsa 1 each TFF Margarine Cup 2 Packet Sugar 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1 Each Breakfast Sausage 1/4 Cup Scrambled Egg 1 each WG English Muffin 1 Oz Green Chile 2 Packet Sugar 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1 Each Breakfast Sausage 1/4 Cup Scrambled Egg 1 each WG English Muffin 1 Oz Green Chile 2 Packet Sugar 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG Pancakes 1 each TFF Margarine Cup 1 1/2 Fl Oz Maple Syrup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG Pancakes 1 each TFF Margarine Cup 1 1/2 Fl Oz Maple Syrup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG Pancakes 1 each TFF Margarine Cup 1 1/2 Fl Oz Maple Syrup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG French Toast 1 each TFF Margarine Cup 1 1/2 Fl Oz Maple Syrup 8 Fl Oz Skim Milk	
L U N C H	3 Oz Taco Meat 1/2 Cup Calabacitas 1 Cup Shredded Lettuce 1/4 Cup Diced Tomato 2 each WG Tortilla bin 2 Oz Salsa 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 Each WG Chicken Patty 1/2 Cup Shredded Lettuce 1/4 Cup Diced Tomato 1/2 Cup Green Beans 1 Each WG Bun 1 Each Salad Dressing 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 piece Chicken Enchilada 1/2 Cup Refried Beans 2/3 Cup Brown Spanish Rice 1/2 Cup Corn Salad 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	6 Oz Beef Stroganoff 1/2 Cup WG Pasta 1 Cup Carrot Sticks 2 slice WG Bread 1 Each LoCal Ranch Dressing 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	3 1/4 Oz Roast Turkey Casserole 1 Cup Green Beans 1 each Homemade WG Breadstick 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	8 Oz WG Chili Mac 1 Cup Green Beans 1 each Homemade WG Breadstick 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	8 Oz WG Chili Mac 1 Cup Green Beans 1 each Homemade WG Breadstick 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	
D I N E R	12 Oz Pork Posole 1 Cup French Fries 1/2 Cup Mexican Corn 2 slice WG Bread 1 Tbsp Ketchup 1 srgv Fruit 1 each Frosted Brownie 48ct 8 Fl Oz 1% Milk	12 Oz Pork Roast 1 1/2 Cup O'Brien Potatoes 1 Cup Creamy Cole Slaw 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Red Chile Sauce 1 each TFF Margarine Cup 1 srgv Fruit 1 each Dessert Bar 48ct 8 Fl Oz 1% Milk	16 Oz Turkey Fried Rice 1 Cup Creamy Cole Slaw 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Red Chile Sauce 1 each TFF Margarine Cup 1 srgv Fruit 1 each Dessert Bar 48ct 8 Fl Oz 1% Milk	2 Each Cornflake Chicken 1 Cup Cottage Fries 1 Cup Seasoned Mixed Vegetables 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	2 Each Cornflake Chicken 1 Cup Cottage Fries 1 Cup Seasoned Mixed Vegetables 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	2 Each Cornflake Chicken 1 Cup Cottage Fries 1 Cup Seasoned Mixed Vegetables 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	2 Each Cornflake Chicken 1 Cup Cottage Fries 1 Cup Seasoned Mixed Vegetables 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	2 Each Cornflake Chicken 1 Cup Cottage Fries 1 Cup Seasoned Mixed Vegetables 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk

NOTE 2700 calories

Santa Fe County Juvenile - WEEK 4

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B P E A K F A S T	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG French Toast 1/4 Cup Breakfast Potato 1/4 Cup Scrambled Egg 1 each WG Muffin Square 4 Sckt 1 Each Ketchup 1 each TFF Margarine Cup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG French Toast 1 each TFF Margarine Cup 1/2 Fl Oz Maple Syrup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 1 Oz Breakfast Ham 1/4 Cup Scrambled Egg 1 Each WG Bagel 1 Oz Green Chile 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1/2 Cup Canned Fruit 1/4 Cup Potato Egg & Cheese Mix 1 each WG Flour Tortilla 1 each TFF Margarine Cup 1 1/2 Fl Oz Maple Syrup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 1/2 Cup Potato Egg & Cheese Mix 1 each WG Flour Tortilla 1 1/2 Fl Oz Maple Syrup 2 Oz Salsa 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup WG Cinnamon Oatmeal 1 each Fresh Fruit 1 each Egg Hard Cooked 1 Each WG Toast 2 Packet Sugar 1 Oz Green Chile 1 each TFF Margarine Cup 1/2 Tbsp Jelly 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1/4 Cup Scrambled Eggs and Cheese 1 Each WG Toast 2 Packet Sugar 1 each TFF Margarine Cup 8 Fl Oz Skim Milk
L U N C H	2 Each Beef Fajita with Tortillas 1/2 Cup Pinto Beans 1/2 Cup Lettuce/Tomato 2 Oz Salsa 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 Each Ham Sandwich on WG Bread 1/2 Cup French Fries 1/2 Cup Carrot Sticks 1 Each Fresh Jalapeno 1 Each Mustard 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	3 Oz Meatloaf 1 each Baked Sweet Potato 1/2 Cup Broccoli 1 Each Homemade WG Roll 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 Each Sloppy Joe on WG Bun 1/2 Cup Baked Beans 1/2 Cup Cauliflower 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 Each Chicken Pamesan Breast 4 Fl Oz Marinara Sauce 1/2 Cup WG Spaghetti 1/2 Cup Green Beans 2 each Homemade WG Breadstick 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 piece Chicken Enchilada 1 Cup Mexican Corn 1 each WG Flour Tortilla 10in 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 Each Turkey Fajita 2/3 Cup Brown Spanish Rice 1 each WG Tortilla 6in 1 Cup Shredded Lettuce 1/4 Cup Diced Tomato 2 Oz Salsa 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice
D I N E R	2 each Beef, Bean & Cheese Burrito 2/3 Cup Brown Spanish Rice 1/2 Cup Mexican Corn 2 Oz Salsa 1 Each Vanilla Ice Cream 1 srvg Fruit 8 Fl Oz 1% Milk	1 Each Cube Steak w/Gravy 2 Fl Oz Brown Gravy 1 1/2 Cup Mashed Potatoes 1 Cup Green Beans 2 slice WG Bread 2 each Oatmeal Cookie 1 srvg Fruit 8 Fl Oz 1% Milk	1 Each Hawaiian Chicken Patty 1 Cup Brown Rice 1/2 Cup Seasoned Peas 1 Each WG Bun 1/2 Cup Peach Cobbler 1 srvg Fruit 8 Fl Oz 1% Milk	1 Cup Macaroni & Cheese 4 Oz Baked Ham 1/2 Cup Seasoned Corn 2 slice WG Bread 1 each TFF Margarine Cup 1 srvg Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	2 each Hot Dog 1 Cup Wedge Fries 1/2 Cup Seasoned Carrots 2 Each WG Bun 1 Tbsp Ketchup 1 Tbsp Mustard 1 srvg Fruit 1 each Frosted Brownie 48ct 8 Fl Oz 1% Milk	1 Each Hamburger Patty 1 slice Cheese Slice 1 1/2 Cup French Fries 1/2 Cup Baked Beans 1 Each Hamburger Bun (WG) 1 Tbsp Ketchup 1 Tbsp Mustard 1 srvg Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	2 each WG Cheese Quesadilla 1 Cup Pinto Beans 1/2 Cup Mixed Vegetables 2 slice WG Bread 1 each TFF Margarine Cup 2 each Sugar Cookie 1 srvg Fruit 8 Fl Oz 1% Milk

(NOTE: 2700 calories)

Santa Fe County Juvenile - WEEK 5

Regular/Regular

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
B	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice	4 Oz 100% Fruit Juice
H	1 Cup WG Cinnamon Oatmeal	1 each Fresh Fruit	1 each Fresh Fruit	1 Cup WG Cinnamon Oatmeal	1 each Fresh Fruit	1 each Fresh Fruit	1 Cup Whole Grain Cereal
E	1 each Fresh Fruit	2 Each WG Waffles	1/4 Cup Scrambled Egg	1 each Fresh Fruit	2 each WG Pancakes	1/2 Cup Egg, Cheese & Potato Burrito Mix	1 each Fresh Fruit
A	1/2 Cup Migas w/Eggs	1 Each Breakfast Sausage	1 slice Cheese Slice	1 Piece Huevos Rancheros	1 1/2 Fl Oz Maple Syrup	1 each WG Flour Tortilla	1/4 Cup Scrambled Eggs and Cheese
K	F 2 Packet Sugar	1 1/2 Fl Oz Maple Syrup	1 each WG English Muffin	2 Oz Salsa	8 Fl Oz Skim Milk	10in	1 Each WG Toast
A	B Fl Oz Skim Milk	8 Fl Oz Skim Milk	1 Oz Green Chile	2 Packet Sugar	8 Fl Oz Skim Milk	1 Oz Green Chile	1 each TFF Margarine Cup
S			8 Fl Oz Skim Milk	8 Fl Oz Skim Milk		8 Fl Oz Skim Milk	2 Packet Sugar
T							8 Fl Oz Skim Milk
L	3 Oz Roast Beef	2 Each Teriyaki Chicken	3 Oz Taco Meat	4 Fl Oz Italian Meat Sauce	1 Each Turkey Fajita	8 Oz Chili Con Carne	1/2 Cup Egg Salad
U	2 Fl Oz Brown Gravy	1/2 Cup Brown Rice	1/2 Cup Broccoli	1/2 Cup WG Spaghetti	2/3 Cup Brown Spanish Rice	1/2 Cup Shredded Lettuce	1/2 Cup Mexican Corn
M	1/2 each Baked Potato	1/2 Cup Pinto Beans	2 each WG Tortilla 6in	1 Cup Mixed Vegetables	1 Cup Plain Rice	1/4 Cup Diced Tomato	1/2 Cup Carrot Sticks
C	120ct	1/2 Cup Seasoned	2 Oz Salsa	1 Each WG Garlic Toast	1/2 Cup Shredded Lettuce	1/2 Cup California Vegetable Blend	2 slice WG Bread
H	1/2 Cup Seasoned Peas	Oriental Blend Vegetables	1/2 Cup Lettuce/Tomato	1/2 Cup Canned Fruit	2 each WG Tortilla 6in	1 Each WG Cornbread 48ct	1 each Fresh Fruit
I	1 each TFF Margarine Cup	1 each WG Cornbread	1 each Fresh Fruit	8 Fl Oz 1% Milk	2 Oz Salsa	1 each Fresh Fruit	8 Fl Oz 1% Milk
J	1 Each Sour Cream	54ct	8 Fl Oz 1% Milk	4 Oz 100% Fruit Juice	1 each Fresh Fruit	8 Fl Oz 1% Milk	4 Oz 100% Fruit Juice
K	1 each Fresh Fruit	1 each Fresh Fruit	4 Oz 100% Fruit Juice		8 Fl Oz 1% Milk	4 Oz 100% Fruit Juice	
B	Fl Oz 1% Milk	8 Fl Oz 1% Milk			4 Oz 100% Fruit Juice		
A	4 Oz 100% Fruit Juice				10 Oz Enchilada Casserole	2 each Baked Chicken	5 Each Swedish Meatballs
C	1 Each Pork Chop	12 Oz Arroz con Pollo	2 each Hot Dog	1 Each Country Fried Steak	1 Cup Refried Beans	1 Oz Citrus Dressing	3 Oz Cream Gravy
I	2 Oz Red Chile Sauce	1/2 Cup Oven Brown Potatoes	1 Cup French Fries	4 Fl Oz Poultry Gravy	1 Cup Plain Rice	1 1/2 Cup Wedge Fries	1 1/2 Cup Mashed Potatoes
M	3 Oz Cream Gravy	2 Each Baked Beans	1 Cup Baked Beans	1 1/2 Cup Mashed Potatoes	1/2 Cup Seasoned Corn	2 slice WG Bread	potatoes
N	1 1/2 Cup Mashed Potatoes	2 Each WG Bun	2 Each WG Bun	1 Cup Green Beans	1/2 Cup Seasoned Corn	2 slice WG Bread	1/2 Cup Broccoli
E	1 Cup Sage Bread Dressing	2 Tbsp Ketchup	1 Tbsp Mustard	2 Each Biscuit 48ct	2 Each Flour Tortilla	1 each TFF Margarine Cup	2 slice WG Bread
H	1 Cup Seasoned Carrots	1 Tbsp Mustard	1/2 Cup Pudding	2 each TFF Margarine Cup	1 srgv Fruit	1 srgv Fruit	1 each TFF Margarine Cup
I	1 Each Cornbread 48ct	1 srgv Fruit	1 srgv Fruit	1 srgv Fruit	2 Each Snickerdoodle Cookies	1 each Frosted Brownie 48ct	1 srgv Fruit
J	1 each TFF Margarine Cup	1 each Dessert Bar 48ct	8 Fl Oz 1% Milk	1 each Frosted Cake 48ct	8 Fl Oz 1% Milk	8 Fl Oz 1% Milk	1 each Dessert Bar 48ct
K	1 srgv Fruit	8 Fl Oz 1% Milk					8 Fl Oz 1% Milk
A	3/4 Cup Fruit Crisp						
B	Fl Oz 1% Milk						

NOTE: 2700 calories

Santa Fe County Juvenile - WEEK 6

Regular/Regular

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
4 Oz 100% Fruit Juice 1 each Fresh Fruit 1/4 Cup Scrambled Egg 1 slice Cheese Slice 1 each WG English Muffin 1 each TFF Margarine Cup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 1/4 Cup Scrambled Egg 1 slice Cheese Slice 1 each WG English Muffin 1 each TFF Margarine Cup 1 Oz Green Chile 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1/2 Cup Egg, Cheese & Potato Burrito Mix 1 each WG Flour Tortilla 10in 2 Packet Sugar 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup WG Cinnamon Oatmeal 1 each Fresh Fruit 1/4 Cup Scrambled Egg 1 each WG Toast 2 Packet Sugar 1 each TFF Margarine Cup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 2 each WG Pancakes 1 Each Breakfast Sausage 1 1/2 Fl Oz Maple Syrup 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 each Fresh Fruit 1/2 Cup Scrambled Egg 2 each WG Tortilla 6in 1 Oz Salsa 8 Fl Oz Skim Milk	4 Oz 100% Fruit Juice 1 Cup Whole Grain Cereal 1 each Fresh Fruit 1/4 Cup Scrambled Eggs and Cheese 1 Each WG Toast 1 each TFF Margarine Cup 1 Oz Green Chili Sauce 2 Packet Sugar 8 Fl Oz Skim Milk
1 each Beef & Cheese Burrito 1/2 Cup Pinto Beans 2 Oz Salsa 1/4 Cup Diced Tomato 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 Each BBQ Pork Riblet 1/2 Cup French Fries 1/2 Cup Mixed Vegetables 1 Each WG Bun 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	10 Oz WG Chili Mac Casserole 1 Cup Seasoned Carrots 1 Each WG Garlic Toast 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	6 Oz Beef Stroganoff 1/2 Cup WG Pasta 1 Cup Broccoli 1 Each Homemade WG Roll 1 each TFF Margarine Cup 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	3 Each Porcupine Meatballs 1 Cup California Vegetable Blend 1 Each Homemade WG Roll 1 each TFF Margarine Cup 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	3 Oz Chicken Fajita 1/2 Cup Brown Rice 1/2 Cup Calabacitas 1/2 Cup Lettuce/Tomato 1 each WG Tortilla 6in 2 Oz Salsa 1 each Fresh Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice	1 each Homemade WG Breadstick 1 Slice WG Pepperoni Pizza 1 Cup Carrot Sticks 1/2 Cup Canned Fruit 8 Fl Oz 1% Milk 4 Oz 100% Fruit Juice
1 1/2 Cup Turkey Picadillo 1/2 Cup Brown Rice 1 Cup Refried Beans 1/2 Cup California Vegetable Blend 2 slice WG Bread 1 each TFF Margarine Cup 1 srgv Fruit 1 Each Frosted Brownie 8 Fl Oz 1% Milk	1 Each Pizza Burger on WG Bun 1 1/2 Cup OBrien Potatoes 1 Cup Seasoned Peas 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk	16 Oz Beef Lo Mein 1 Cup Seasoned Green Beans 1 Each Bread Selection 2 slice WG Bread 1 each TFF Margarine Cup 1/2 Cup Bread Pudding 1 srgv Fruit 8 Fl Oz 1% Milk	3 Oz Taco Meat 2 Each Taco Shell 1 Cup Red Beans & Rice 1 Cup Mexican Condiments 2 Oz Salsa 1 Each Lemon Bar 1 srgv Fruit 8 Fl Oz 1% Milk	1 Cup Italian Meat Sauce 1 1/2 Cup WG Spaghetti 1/2 Cup Seasoned Corn 2 each Homemade WG Breadstick 1 each TFF Margarine Cup 1 srgv Fruit 1 each Dessert Bar 48ct 8 Fl Oz 1% Milk	4 Oz Roast Turkey 4 Fl Oz Poultry Gravy 1 1/2 Cup Mashed Potatoes 1 Cup Peas & Carrots 1/2 Cup Creamy Cole Slaw 1 Each Combread 48ct 1 each TFF Margarine Cup 1 srgv Fruit 2 Each Peanut Btr Cookies 8 Fl Oz 1% Milk	1 each Fish Fillet Breaded on Wheat Bun 1 Cup Macaroni & Cheese 1/2 Cup Plain Peas 1/2 Oz Tartar Sauce 1 srgv Fruit 1 each Frosted Cake 48ct 8 Fl Oz 1% Milk

NOTE 2700 calories

EXHIBIT C
COST SCHEDULE AND SUMMARY OF RATES

Facility (Daily Quantities Listed)	Food	Supplies	Direct Labor	Tax and Benefits	Profit and Overhead	Total Per Tray
ADF < 1050	\$0.85	\$0.04	\$0.30	\$0.15	\$0.10	\$1.44
ADF = or > 1050	\$0.85	\$0.04	\$0.22	\$0.12	\$0.14	\$1.37
YDP < 100	\$1.45	\$0.04	\$3.34	\$1.84	(\$1.67)	\$3.40
YDP = or > 100	\$1.45	\$0.04	\$1.63	\$0.84	\$1.04	\$3.40

Listed per tray based on daily meal qualities for ADF and, separately, for YDP.

