Division of PortionPac Chemical Corp.

PortionPac Chemical Corporation
400 N Ashland Avenue
Chicago IL 60622
(800) 289-7725 x 5703

San Leandro U.S.D. : San Leandro, CA
Child Nutrition Department
Service Agreement

SFSPac® shall deliver a complete food safety & sanitation system, including education, just-in-time delivery of detergents and accessories, and HACCP verification from October 01, 2016 to September 30, 2017.

SFSPac Food Safety & Sanitation System

SERVICE

SFSPac is a complete system of food safety and sanitation for your district-not a detergent delivery service. Our service model distinguishes our program from all others.

+ You will be notified of all service visits and activities with a pre-visit notification.
+ Your service representative will visit on a 30-working-day rotation.
+ Site visits include education, support, and routine checks as well as on-the-spot corrective action as part of our HACCP verification service.
+ SFSPac's certified Food Safety Specialists are certified ServSafe® instructors and proctors and participate in a Factory Certification program that includes OSHA, HACCP and SNA Level 1 curriculum.
+ Hazardous Materials Audits in each facility assess liability as part of a Hazardous Communication Plan.
+

After each service call, service reports detailing areas of success and concern are sent electronically to the Child Nutrition Director within 48 hours. Reports include date, service duration, education provided, services provided, corrective action taken, and results of the HACCP verification and compliance check.

EDUCATION

With our ongoing education, your team receives the support they need to succeed. We conduct food safety and sanitation education at every site visit. Educational material can be used between visits and for new hires:

+ An Education Module Calendar based on OSHA Guidelines, ServSafe and HACCP principles. Education Module topics include proper hand washing; sanitizing techniques; food safety; temperature logs; calibrating thermometers and record keeping.
+ An SFSPac Procedure & Reference guide that provides standard operating procedures, product mixing and use instructions, MSDS, sanitizer logs and equipment cleaning procedures.
+ Instructional posters including proper mixing, sanitizer testing, proper hand washing, manual ware washing and proper dining table cleaning.
+ SFSPac educational videos on food safety and sanitation practices.
+ An online learning portal with cleaning procedures, cleaning modules, and quizzes to track progress.

MATERIALS

SFSPac will provide environmentally preferred cleaning detergents, sanitation tools and education to help maintain proper levels of sanitation to the 12 sites in the district as required by the San Leandro U.S.D. Child Nutrition Department and the County Health Department.

SFSPac liquid cleaning detergents are manufactured in America in pre-measured portion-controlled Pac® brand pouches. Package labeling has clear dilution and use instructions in English and Spanish. Detergents dilute instantly in hot or cold water, make an effective cleaning solution which leaves no film or residue, and will not stain or discolor equipment when used at recommended proportions. SFSPac cleaning detergents are biodegradable, butyl free, acid free, phosphate free and carcinogen free. SFSPac cleaning detergents are Green Seal™ certified or are in the process of seeking certification under available protocols. A full materials list is attached.

AGREEMENT TERMS

This set-cost agreement, which includes delivery of the specified SFSPac Food Safety & Sanitation System, from October 01, 2016 to September 30, 2017, may be extended at the discretion and consensus of both parties.

- Price changes may be absorbed by the district based on the Consumer Price Index or Wholesale Price Index but may not exceed 5% in any year unless this agreement is renegotiated.
- Service billings are based on 12 equal installments on the 1st day of each month from October 01, 2016 through September 30, 2017.
- Any Child and Adult food care programs (CAFCP) will be billed separately.
- Sites with year-round calendars or summer feeding programs will be billed at a prorated monthly rate.

12	Sites	$2,040.00 Monthly Billing Amount
12	Billings	$24,480.00 Annual Billing Amount

TERMINATION

Either party may terminate this agreement with 60 days written notice. If either party breaches its material obligations and fails to cure the breach within 15 days of receiving written notice, the agreement may be terminated. All materials, dispensers, accessories and instructional charts that are provided as part of this program remain the property of PortionPac® Chemical Corp. and may be removed if the program is cancelled.

Billing and Remittance

All billings will be from PortionPac Chemical Corporation, unless otherwise notified. Remittance should be made payable to: **PortionPac Chemical, Dept 20-7031, P.O. Box 5997, Carol Stream, IL 60197-5997.**

	DeeAnne Cortes	
San Leandro U.S.D. Authorized Signature	Printed Name	Date
	Kyle Thatcher	August 30, 2016
PortionPac Chemical Corporation Representative Authorized Signature	Printed Name	Date

MATERIALS ATTACHMENT

The below SFSPac materials will be provided along with industry-leading cleaning education and HACCP verification:

SFS17 Sanitizer
SFSPac Degreaser
SFS5 Green Seal-certified All Purpose Cleaner
SFSPac Sanitation & Safety Service
Stoko DuraPro Hand Cream
SFS14 Green Seal-certified Pot & Pan Detergent
SFSPac Laundry Detergent