

BIDDER: NC Farm to School Cooperative, Inc.

 <p><b>STATE OF NORTH CAROLINA</b>          NC Department of Agriculture          &amp; Consumer Services          Purchasing Office</p>	<b>INVITATION FOR BID NO: 10-IFB-006188</b>
	Quotes will be publicly opened:  <b>3:00 PM June 14, 2012</b>
	Contract Type: Open Market
	Commodity: Fresh Fruits and Vegetables
Refer <b>ALL</b> Inquiries to: Amy Cannady Telephone No. (919) 707- 3056	Using Agency Name: Food Distribution, Farm 2 School Program
E-Mail: amy.cannady@ncagr.gov	
(See page 2 for mailing instructions.)	
INTERNET ADDRESS: <a href="http://www.pandc.nc.gov/">http://www.pandc.nc.gov/</a>	

**NOTICE TO OFFEROR:** Bids subject to the conditions made a part hereof, will be received at this office (NCDA&CS) until 3:00 PM on January 4, 2012 and then opened, for furnishing and delivering the commodity as described herein. Refer to page 4 for proper mailing instructions.

**BIDS SUBMITTED VIA** telegraph, facsimile (FAX) machine, telephone, and electronic means, including but not limited to email, in response to this Invitation for Bid will not be acceptable. Bids are subject to rejection unless submitted on this form. Please review the new addition to the Instructions to Bidders, which are found in new paragraph 22 ("Confidentiality of Bids") which prohibits certain types of communications during the procurement process.

**EXECUTION** In compliance with this Request for Quotes, and subject to all the conditions herein, the undersigned offers and agrees to furnish and deliver any or all items upon which prices are offered, at the prices set opposite each item within the time specified herein. By executing this offer, I certify that this quote is submitted competitively and without collusion, that none of our officers, directors, or owners of an unincorporated business entity has been convicted of any violations of Chapter 78A of the General Statutes, the Securities Act of 1933, or the Securities Exchange Act of 1934 (G.S. 143-59.2), and that we are not an ineligible vendor as set forth in G.S. 143-59.1. False certification is a Class I felony.

**Failure to execute/sign quote prior to submittal shall render bid invalid. Late bids are not acceptable.**

OFFEROR: <u>NC Farm to School Cooperative, Inc.</u>		
STREET ADDRESS: <u>7802 Sadie Road</u>		P.O. BOX:
CITY & STATE & ZIP: <u>Kenly, NC 27542</u>		TELEPHONE NUMBER: <u>252-237-1260</u>
PRINT NAME & TITLE OF PERSON SIGNING: <u>James Sharp, President</u>		TOLL FREE TEL. NO (800)
AUTHORIZED SIGNATURE: 		FAX NUMBER: <u>252-237-6133</u>
DATE: <u>6-13-12</u>	E-MAIL: <u>jsharp@freshpik.com</u>	
<p>N.C.G.S. § 133-32 and Executive Order 24 prohibit the offer to, or acceptance by, any Department of Agriculture and Consumer Services employee of any gift from anyone with a contract with the Department, or from any person seeking to do business with the Department. By execution of any response in this procurement, you attest, for your entire organization and its employees or agents, that you are not aware that any such gift has been made, offered, or promised by any employee of your organization.</p>		

Offer valid for 45 days from date of opening unless otherwise stated here: \_\_\_\_ days (See Instructions for Quotes, Item 5). Prompt Payment Discount: \_\_\_\_ % \_\_\_\_ days (See Instructions for Quotes, Item 6). **ACCEPTANCE OF BID**

In an effort to support the sustainability efforts of the State of North Carolina we solicit your cooperation in this effort.

<b>FOR STATE USE ONLY</b>
Offer accepted and contract awarded this _____ day of _____
by _____ (Authorized representative of the NC Department of Agriculture and Consumer Services).

Item	Description	Qty	Unit	Unit Price	Extended Price
1	<p><b>Seedless Watermelons</b>  <u>Packed:</u> 2 to 3 melons per box, melons shall weigh between 10-15 pounds a piece, case weight 30-35 pounds  <u>Quality:</u> melons shall be US Grade A No. 1, melons should be packed in NC Farm to School watermelon boxes. Handling temperatures 50 to 60 degrees F from harvest to final destination. Melons must arrive at school systems receiving point fresh as possible.</p> <p><u>Delivery:</u> Seedless Watermelons 200 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Delivery: Seedless Watermelons 200 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Delivery: Seedless Watermelons 200 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	600	Box	\$ 8.25	\$ 4,950.00
2	<p><b>Cantaloupes</b>  <u>Packed:</u> 6 to 12 count, a 35-40 pound case  <u>Quality:</u> Athena type variety, US Grade A No.1, cantaloupes must be washed in 100-150 parts per million chlorine solution, handling temperatures 36-41 degrees F from harvest to final destination. Cantaloupes must arrive at school systems receiving point fresh as possible.</p> <p><u>Delivery:</u> Cantaloupes 100 cases to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Delivery: Cantaloupes 100 cases to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Delivery: Cantaloupes 150 cases to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	350	Case	\$ 12.50	\$ 4,375.00

<p>3</p>	<p><b>Tomatoes</b>  <u>Packed:</u> 10 pound case  <u>Quality:</u> US Grade A No. 1, pink number three color, 5 by 6 size, tomatoes must be washed, variety should be that of a slicing tomato.          Handling temperature 62-68 degrees F from harvest to final destination. Tomatoes must arrive at school systems receiving point as fresh as possible.   <u>Delivery:</u> Tomatoes 70 cases to be purchased and picked up at the farm on <b>July 6, 2012.</b>           Tomatoes 80 cases to be purchased and picked up at the farm on <b>July 20, 2012.</b>           Tomatoes 100 cases to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	<p>250</p>	<p>Case</p>	<p>\$ 8.25</p>	<p>\$ 2,062.50</p>
<p>4</p>	<p><b>Grape tomatoes</b>  <u>Packed:</u> 12 / one pint clam shells  <u>Quality:</u> US Grade A No. 1, color red, firm, small to medium size, must be washed, handling temperatures 62-68 degrees F from harvest to final destination. Tomatoes must arrive at school systems receiving point as fresh as possible.   <u>Delivery:</u> Grape tomatoes 50 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b>           Grape Tomatoes 50 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b>           Grape Tomatoes 100 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	<p>200</p>	<p>Box</p>	<p>\$ 13.95</p>	<p>\$ 2,790.00</p>
<p>5</p>	<p><b>Peaches</b>  <u>Packed:</u> 50-60 peaches per 25 lb. box  <u>Quality:</u> US No. 1, size 2 ½ and up. Yellow or White variety depending on availability, peaches must be stored at 40 degrees, peaches must arrive at school systems receiving point as fresh as possible.   <u>Delivery:</u> Peaches 50 cases to be purchased and picked up at the farm on <b>July 6, 2012.</b>           Peaches 50 cases to be purchased and picked up at the farm on <b>July 20, 2012.</b>           Peaches 100 cases to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	<p>200</p>	<p>Box</p>	<p>\$ 17.00</p>	<p>\$ 3,400.00</p>

6	<p><b>Apple Slices</b>  <u>Packed</u>: 100 two ounce bags packed per case, apple slices are to be packed in a modify atmosphere bag,  <u>Quality</u>: rome, gala, golden delicious variety, apples slices are to be stored at 34-38 degrees F.</p> <p><u>Delivery</u>: Apple slices 125 cases to be purchased and picked up at packing facility on <b>July 6, 2012</b>.</p> <p>Apple slices 150 cases to be purchased and picked up at packing facility on <b>July 20, 2012</b>.</p> <p>Apple slices 175 cases to be purchased and picked up at packing facility on <b>August 3, 2012</b>.</p>	450	Case	\$ 24.85	\$ 11,182.50
7	<p><b>Squash</b>  <u>Packed</u> in ¾ bushel box weighing 30 lbs.  <u>Quality</u>: Squash should be US Grade No. 1 and be kept at 40-45 degrees. Squash must arrive at school systems receiving point as fresh as possible.</p> <p><u>Delivery</u>: Squash 60 boxes to be purchased and picked up at the farm on <b>July 6, 2012</b>.</p> <p>Squash 80 boxes to be purchased and picked up at the farm on <b>July 20, 2012</b>.</p> <p>Squash 80 boxes to be purchased and picked up at the farm on <b>August 3, 2012</b>.</p>	220	Box	\$ 16.85	\$ 3,707.00
8	<p><b>Zucchini</b>  <u>Packed</u> in ½ bushel boxes weighing 30 lbs.  <u>Quality</u>: Zucchini should be US Grade No. 1 and kept at 40-45 degrees. Zucchini must arrive at school systems receiving point as fresh as possible.</p> <p><u>Delivery</u>: Zucchini 50 boxes to be purchased and picked up at the farm on <b>July 6, 2012</b>.</p> <p>Zucchini 50 boxes to be purchased and picked up at the farm on <b>July 20, 2012</b>.</p> <p>Zucchini 100 boxes to be purchased and picked up at the farm on <b>August 3, 2012</b>.</p>	200	Box	\$ 14.85	\$ 2,970.00

9	<p><b>Sprite Melons</b>  <u>Packed</u> in 15, 18, 20, 24, and 28 count cartons.  <u>Quality:</u> All sprite melons should have soluble solids (sugar level) of 12% or higher to ensure good flavor. The melon should be ¾ to 2 pounds. It is recommended that temperatures be held in the 45 degree to 55 degree F. range.</p> <p><u>Delivery:</u> Sprite melons 80 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Sprite melons 80 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Sprite melons 90 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	250	Box	\$ 12.50	\$ 3,125.00
10	<p><b>Sweet Corn</b>  <u>Packed</u> in wire bound box or sacks containing 4 1/2 - 5 dozen ears.          Types: Yellow, White, Bicolor or Supersweets  <u>Quality:</u> Corn shall be US No. 1. Corn shall be hydro, vacuum or forced air cooled and maintained as near 34 degrees as practical.</p> <p><u>Delivery:</u> Sweet corn 25 containers to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Sweet corn 30 containers to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Sweet corn 45 containers to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	100	Container	\$ 17.00	\$ 1,700.00
11	<p><b>Cucumbers - Addendum</b>  <u>Packed</u> in ½ bushel box  <u>Quality:</u> USDA Grade 3A or Deal 1.          Temperature shall be 45 to 55 degrees from harvest to final destination.</p> <p><u>Delivery:</u> Cucumbers 75 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Cucumbers 90 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Cucumbers 85 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	250	Boxes	\$ 13.00	\$ 3,250.00

12	<p><b>Grape Tomatoes</b>  <u>Packed:</u> 100 x 2.0 oz. bags, bags must equal ½ cup  <u>Quality:</u> US Grade A No. 1, color red, firm, small to medium size, washed, handling temperatures 62-68 degrees F from harvest to final destination. Variety "Smarty" Grape tomatoes must be fresh as possible.</p> <p><u>Delivery:</u> Grape tomatoes 80 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Grape tomatoes 80 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Grape tomatoes 100 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	260	Boxes	\$ 24.85	\$ 6,461.00
GRAND TOTAL					\$ 49,973.00



Steven W. Troxler  
Commissioner

North Carolina Department of Agriculture  
and Consumer Services  
*Budget and Finance Division*

Melinda C. Williams  
Purchasing Officer

<b>Issue Date:</b>	June 8, 2012	<b>Using Agency:</b>	Food Distribution
<b>Bid Number:</b>	10-IFB-006188	<b>Commodity:</b>	Fresh Fruits and Vegetables
<b>Addendum Number:</b>	2	<b>Bid Opening Date:</b>	June 14, 2012 3:00 PM
<b>Responsible Agent:</b>	Amy Cannady		

This addendum is not required to be returned. The opening time and date remain the same, 3:00 PM, June 14, 2012.

**Corrections:**

- 1, On page 3, Paragraph titled "Notice to Offeror", the date should read June 14, 2012.
2. Item 11 Cucumbers.

Change from: Quality: USDA Grade 3A or Deal 1. Temperature shall be 45 to 55 degrees from harvest to final destination.

Change to: Quality: US #1 – 36 count super select. Temperature shall be 42 to 50 degrees from harvest to final destination

3. Remove the wording in Item 1, Seedless Watermelons, under Quality – melons should be packed in NC Farm to School watermelon boxes. The melons will be packed in boxes provided by the vendor.

**Question/Answer**

**Q** Page 7, Item 1, Watermelons, states that the watermelons "should be packed in NC Farm to School watermelon boxes". Are the boxes going to be supplied to the awarded vendor?

**A** No. The statement should be removed. The awarded vendor will supply boxes. The box is to be labeled per Item 2, Page 6 under General Specifications. Also see #3 above.

# United States Department of Agriculture



This is to verify that **Howell Farming Company, Incorporated**, Goldsboro, North Carolina has successfully passed the initial elements of the voluntary

*USDA Audit Program for*

**GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES**

To verify continued adherence to the program, please visit <http://www.ams.usda.gov/eaotbp>

*Watermelons-Farm Review, Field Harvesting & Field Packing Activities, House Packing Activities*

*Cheri Cousting*

Fresh Products Branch

**August 2011**

Date Valid for One Year



## Farm/Ranch- Food Safety & GAP Systems

Company/Contact Information		Audit Information	
<b>Facility:</b>	C0037217 Fresh-Pik Produce, Inc - Ranch 1	<b>Audit# - Visit#:</b>	603618 - 406058
<b>Address:</b>	N 35 41, 188 W 78 05, 386, Kenly, North Carolina, United States, 27542	<b>Audit Type:</b>	DFARM Farm/Ranch- Food Safety & GAP
<b>Contact:</b>	Jim Warena	<b>Template Version:</b>	1.8
<b>Title:</b>		<b>Auditor:</b>	Edmund (Ed) Laclair
<b>Phone:</b>	252-237-1260	<b>Audit Start Time:</b>	30-JUN-2011 12:30:00 PM
<b>Fax:</b>	252-237-6133	<b>Audit End Time:</b>	30-JUN-2011 02:15:00 PM
<b>Email:</b>	jwarena@freshpk.com	<b>Commodities:</b>	Meatons, Watermelon

Score Summary By Section		
Section I	Ranch Identification	Acceptable
Section II	Ranch Documents	Acceptable
Section III	Water Sources	Acceptable
Section IV	Employee Documents	Acceptable
Section V	Chemicals	Acceptable
Section VI	Ranch Observations	Acceptable
Section VII	Employee Habits and Conditions	Needs Improvement
Section VIII	Harvest Operations	Acceptable
Section IX	General Observations	Acceptable
<b>Audit Score:</b>		475/480 - 99.0%

**Status:** PASS

**Disclaimer:**  
 NSF-Davis Fresh states that the report as given herein reflects the findings at the time and date of the audit. No warranty or guarantee related to the safety of food products referred to in this audit report is either written or implied by NSF-Davis Fresh. NSF-Davis Fresh assumes no risks or liabilities associated with the advice which is or is not acted upon by the client or its contracting associates related to the growing, harvesting, cooling, handling, distribution and/or processing of food products in this report. Any action or decision undertaken by any party based on information contained in this report is under the party's sole responsibility and risk.



Davis Fresh

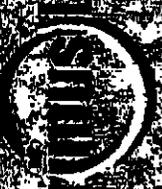
## Packing Facility - Food Safety & GMP Systems

Company Contact Information		Audit Information	
<b>Facility:</b> C0069347 Fresh-Pik Produce, Inc - Packing <b>Address:</b> 7802 Sadie Road, Kenly, North Carolina, United States, 27542 <b>Contact:</b> Jim Warenda <b>Title:</b> <b>Phone:</b> <b>Fax:</b> <b>Email:</b>	<b>Audit# - Visit#:</b> 603619 - 406059 <b>Audit Type:</b> DFPACK <b>Audit Information:</b> Packing Facility - Food Safety & GMP Systems <b>Template Version:</b> 1.5 <b>Auditor:</b> Edmund (Ed) LaClair <b>Audit Start Time:</b> 30-JUN-2011 02:30:00 PM <b>Audit End Time:</b> 30-JUN-2011 05:00:00 PM <b>Commodities:</b> Melons, Watermelon		

Score Summary by Section	
Section ID	Facility Information
Section I	Pre-requisite programs
Section II	Hazard Analysis
Section III	Harvest/Transport Materials
Section IV	Produce Wash Water and Ice
Section V	Employee Hygiene
Section VI	Plant and Equipment
Section VII	Pest Control
Section VIII	Facility Supplies and Equipment
Section IX	Control of Allergens
Section X	Trace & Recall Program
Section XI	Transportation
Section XII	Food Security
Section CL	Closing Question
<b>Audit Score:</b>	1370/1545 - 89.7%

**Status:** PASS

**Disclaimer:** NSF-Davis Fresh states that the report as given herein reflects the findings at the time and date of the audit. No warranty or guarantee related to the safety of food products referred to in this audit report is either written or implied by NSF-Davis Fresh. NSF-Davis Fresh assumes no risks or liabilities associated with the advice which is or is not acted upon by the client or its contracting associates related to the growing, harvesting, cooling, handling, distribution and/or processing of food products in this report. Any action or decision undertaken by any party based on information contained in this report is under the party's sole responsibility and risk.



MEMBER SERVICE CENTER

MEMBERSHIP

PROCESSING

MEMBER SERVICE

Audit # 163468

# “Quality in Food Safety”



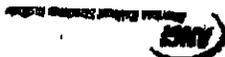
This is to verify that Apple Wedge Packers, Inc. of Hendersonville, NC has successfully passed the applicable elements of the Primuslabs.com Packinghouse with HACCP Audit Program with a superior score of 95%.

July 30, 2011

Kelly Norris Williams  
 Affiliated Audit # 151006

Palmetto Agri- Services • 1011 Ratchford Rd. York, SC 29745 • (910) 990 - 2465

The document is subject to change. The current information and status of this operation is posted in the advertiser's website at: www.primusgfs.com



Primus Labs # 2810 Industrial Pkwy # Santa Maria California United States 93455 # (805) 922-0000 / F 805.922.1500

CS No.0000

Robert F. Skowicki, President, Primus Labs

For more information about these operations, go to the website at www.primusgfs.com

Label Peppers, Cucumbers, Eggplant, Green Beans, Onions, Hot Peppers, Peaches, Potatoes, Pumpkins, Spinach, Tomatoes, Zucchini

The scope of this certificate covers only the items mentioned above. This represents an opinion expressed by the lab based on the sampling operation performed.

Primus Labs certifies that this operation has complied with the applicable requirements of Produce Safety Act - Part 18

Certificate Level: 88.67 Superior

Products: Eggplant, Bell Peppers, Cucumbers, Tomatoes Roma, Onions, Winter Squash, Summer Squash, Zucchini, Green Beans, Round Tomatoes, Green Beans, Sweet Corn, Hot Peppers, Potatoes, Pumpkins

Operation: Flavor 1st Growers & Packers

Organization: Flavor 1st Growers & Packers, Inc.

Certificate Valid From: Jan 10, 2012 to Jan 08, 2013

Certificate Issued To:



PrimusGFS ID:2661

CS Registration No.: PL-PRFS-1413-1

Revision: 1

# United States Department of Agriculture



This is to verify that Deal Orchards, Taylorsville, North Carolina  
has successfully passed the initial elements of the voluntary

*USDA Audit Program for*

## **GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES**

To verify continued adherence to the program, please visit <http://www.ams.usda.gov/gapghn>

*Apples, Peaches, Asian Pears, Nectarines-Farm Review, Field Harvesting & Field Packing Activities, House Packing Facility*

*Chai Country*

Fresh Products Branch

**August 2011**

Date Valid for One Year

# United States Department of Agriculture



This is to verify that **T.C. Smith Produce Farm, Incorporated; Seven Springs, North Carolina**

has successfully passed the initial elements of the voluntary

*USDA Audit Program for*

**GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES**

To verify continued adherence to the program, please visit <http://www.ams.usda.gov/gapghp>

***Cantaloups-Farm Review, Field Harvesting & Field Packing Activities, House Packing Facility, Storage & Transportation***

*Cheri Conroy*

Fresh Products Branch

**August 2011**

Date Valid for One Year

# United States Department of Agriculture



This is to verify that T.C. Smith Produce Farm, Incorporated; Seven Springs, North Carolina  
 has successfully passed the initial elements of the voluntary

*USDA Audit Program for*

**GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES**

To verify continued adherence to the program, please visit <http://www.ams.usda.gov/gapghp>

***Strawberries-Farm Review, Field Harvesting & Field Packing Activities, Storage & Transportation***

*[Signature]*  
 Fresh Products Branch

**May 2012**

Date Valid for One Year

BIDDER: W.R. Vernon Produce Co, Inc.

 <p><b>STATE OF NORTH CAROLINA</b>          NC Department of Agriculture          &amp; Consumer Services          Purchasing Office</p>	<b>INVITATION FOR BID NO: 10-IFB-006188</b>
	Quotes will be publicly opened: <b>3:00 PM, June 14, 2012</b>
	Contract Type: Open Market
	Commodity: Fresh Fruits and Vegetables
Refer <b>ALL</b> Inquiries to: Amy Cannady Telephone No. (919) 707- 3056	Using Agency Name: Food Distribution, Farm 2 School Program
E-Mail: amy.cannady@ncagr.gov	
(See page 2 for mailing instructions.)	
INTERNET ADDRESS: <a href="http://www.pandc.nc.gov/">http://www.pandc.nc.gov/</a>	

**NOTICE TO OFFEROR:** Bids subject to the conditions made a part hereof, will be received at this office (NCDA&CS) until 3:00 PM on January 4, 2012 and then opened, for furnishing and delivering the commodity as described herein. Refer to page 4 for proper mailing instructions.

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**EXECUTION** In compliance with this Request for Quotes, and subject to all the conditions herein, the undersigned offers and agrees to furnish and deliver any or all items upon which prices are offered, at the prices set opposite each item within the time specified herein. By executing this offer, I certify that this quote is submitted competitively and without collusion, that none of our officers, directors, or owners of an unincorporated business entity has been convicted of any violations of Chapter 78A of the General Statutes, the Securities Act of 1933, or the Securities Exchange Act of 1934 (G.S. 143-59.2), and that we are not an ineligible vendor as set forth in G.S. 143-59.1. False certification is a Class I felony.

**Failure to execute/sign quote prior to submittal shall render bid invalid. Late bids are not acceptable.**

OFFEROR: <u>W.R. Vernon Produce Co, Inc.</u>		
STREET ADDRESS: <u>1035 N. Cherry St.</u>	P.O. BOX: <u>4054</u>	ZIP: <u>27115</u>
CITY & STATE & ZIP: <u>Winston-Salem, NC 27101</u>	TELEPHONE NUMBER: <u>336 725-9741</u>	TOLL FREE TEL. NO (800)
PRINT NAME & TITLE OF PERSON SIGNING: <u>William R. Ross, General Manager</u>	FAX NUMBER:	
AUTHORIZED SIGNATURE: <u>[Signature]</u>	DATE: <u>6/13/12</u>	E-MAIL:
N.C.G.S. § 133-32 and Executive Order 24 prohibit the offer to, or acceptance by, any Department of Agriculture and Consumer Services employee of any gift from anyone with a contract with the Department, or from any person seeking to do business with the Department. By execution of any response in this procurement, you attest, for your entire organization and its employees or agents, that you are not aware that any such gift has been made, offered, or promised by any employee of your organization.		

Offer valid for 45 days from date of opening unless otherwise stated here: \_\_\_ days (See Instructions for Quotes, Item 5). Prompt Payment Discount: \_\_\_ % \_\_\_ days (See Instructions for Quotes, Item 6). **ACCEPTANCE OF BID**

In an effort to support the sustainability efforts of the State of North Carolina we solicit your cooperation in this effort.

<b>FOR STATE USE ONLY</b>
Offer accepted and contract awarded this _____ day of _____
by _____ (Authorized representative of the NC Department of Agriculture and Consumer Services).

Item	Description	Qty	Unit	Unit Price	Extended Price
1	<p><b>Seedless Watermelons</b>            Packed: 2 to 3 melons per box, melons shall weigh between 10-15 pounds a piece, case weight 30-35 pounds  <u>Quality:</u> melons shall be US Grade A No. 1, melons should be packed in NC Farm to School watermelon boxes. Handling temperatures 50 to 60 degrees F from harvest to final destination. Melons must arrive at school systems receiving point fresh as possible.</p> <p><u>Delivery:</u> Seedless Watermelons 200 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Delivery: Seedless Watermelons 200 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Delivery: Seedless Watermelons 200 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	600	Box	\$ 16.00	\$ 9,600 -
2	<p><b>Cantaloupes</b>            Packed: 6 to 12 count, a 35-40 pound case  <u>Quality:</u> Athena type variety, US Grade A No. 1, cantaloupes must be washed in 100-150 parts per million chlorine solution, handling temperatures 36-41 degrees F from harvest to final destination. Cantaloupes must arrive at school systems receiving point fresh as possible.</p> <p><u>Delivery:</u> Cantaloupes 100 cases to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Delivery: Cantaloupes 100 cases to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Delivery: Cantaloupes 150 cases to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	350	Case	\$ 15.50	\$ 5,425 -

<p>3</p>	<p><b>Tomatoes</b>  <u>Packed:</u> 10 pound case  <u>Quality:</u> US Grade A No. 1, pink number three color, 5 by 6 size, tomatoes must be washed, variety should be that of a slicing tomato.          Handling temperature 62-68 degrees F from harvest to final destination. Tomatoes must arrive at school systems receiving point as fresh as possible.   <u>Delivery:</u> Tomatoes 70 cases to be purchased and picked up at the farm on <b>July 6, 2012.</b>           Tomatoes 80 cases to be purchased and picked up at the farm on <b>July 20, 2012.</b>           Tomatoes 100 cases to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	<p>250</p>	<p>Case</p>	<p>\$ 8.00</p>	<p>\$ 2000 -</p>
<p>4</p>	<p><b>Grape tomatoes</b>  <u>Packed:</u> 12 / one pint clam shells  <u>Quality:</u> US Grade A No. 1, color red, firm, small to medium size, must be washed, handling temperatures 62-68 degrees F from harvest to final destination. Tomatoes must arrive at school systems receiving point as fresh as possible.   <u>Delivery:</u> Grape tomatoes 50 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b>           Grape Tomatoes 50 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b>           Grape Tomatoes 100 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	<p>200</p>	<p>Box</p>	<p>\$ 15.75</p>	<p>\$ 3150 -</p>
<p>5</p>	<p><b>Peaches</b>  <u>Packed:</u> 50-60 peaches per 25 lb. box  <u>Quality:</u> US No. 1, size 2 ½ and up. Yellow or White variety depending on availability, peaches must be stored at 40 degrees, peaches must arrive at school systems receiving point as fresh as possible.   <u>Delivery:</u> Peaches 50 cases to be purchased and picked up at the farm on <b>July 6, 2012.</b>           Peaches 50 cases to be purchased and picked up at the farm on <b>July 20, 2012.</b>           Peaches 100 cases to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	<p>200</p>	<p>Box</p>	<p>\$ 22.50</p>	<p>\$ 4500 -</p>

6	<p><b>Apple Slices</b>  <u>Packed:</u> 100 two ounce bags packed per case, apple slices are to be packed in a modify atmosphere bag,  <u>Quality:</u> rome, gala, golden delicious variety, apples slices are to be stored at 34-38 degrees F.</p> <p><u>Delivery:</u> Apple slices 125 cases to be purchased and picked up at packing facility on <b>July 6, 2012.</b></p> <p>Apple slices 150 cases to be purchased and picked up at packing facility on <b>July 20, 2012.</b></p> <p>Apple slices 175 cases to be purchased and picked up at packing facility on <b>August 3, 2012.</b></p>	450	Case	\$ NA	\$
7	<p><b>Squash</b>  <u>Packed</u> in ¼ bushel box weighing 30 lbs.  <u>Quality:</u> Squash should be US Grade No. 1 and be kept at 40-45 degrees. Squash must arrive at school systems receiving point as fresh as possible.</p> <p><u>Delivery:</u> Squash 60 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Squash 80 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Squash 80 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	220	Box	\$ 17.50	\$ 3,850-
8	<p><b>Zucchini</b>  <u>Packed</u> in ½ bushel boxes weighing 30 lbs.  <u>Quality:</u> Zucchini should be US Grade No. 1 and kept at 40-45 degrees. Zucchini must arrive at school systems receiving point as fresh as possible.</p> <p><u>Delivery:</u> Zucchini 50 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Zucchini 50 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Zucchini 100 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	200	Box	\$ 16.75	\$ 3,350-

9	<p><b>Sprite Melons</b>  <u>Packed</u> in 15, 18, 20, 24, and 28 count cartons.  <u>Quality:</u> All sprite melons should have soluble solids (sugar level) of 12% or higher to ensure good flavor. The melon should be ¾ to 2 pounds. It is recommended that temperatures be held in the 45 degree to 55 degree F. range.</p> <p><u>Delivery:</u> Sprite melons 80 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Sprite melons 80 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Sprite melons 90 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	250	Box	\$ 21.50	\$ 5,375-
10	<p><b>Sweet Corn</b>  <u>Packed</u> in wire bound box or sacks containing 4 1/2 - 5 dozen ears.          Types: Yellow, White, Bicolor or Supersweets  <u>Quality:</u> Corn shall be US No. 1. Corn shall be hydro, vacuum or forced air cooled and maintained as near 34 degrees as practical.</p> <p><u>Delivery:</u> Sweet corn 25 containers to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Sweet corn 30 containers to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Sweet corn 45 containers to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	100	Container	\$ 16.50	\$ 1,650-
11	<p><b>Cucumbers</b>  <u>Packed</u> in ½ bushel box  <u>Quality:</u> USDA Grade 3A or Deal 1.          Temperature shall be 45 to 55 degrees from harvest to final destination.</p> <p><u>Delivery:</u> Cucumbers 75 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Cucumbers 90 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Cucumbers 85 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	250	Boxes	\$ 13.50	\$ 3,375-

12	<p><b>Grape Tomatoes</b>  <u>Packed:</u> 100 x 2.0 oz. bags, bags must equal ½ cup  <u>Quality:</u> US Grade A No. 1, color red, firm, small to medium size, washed, handling temperatures 62-68 degrees F from harvest to final destination. Variety "Smarty" Grape tomatoes must be fresh as possible.</p> <p><u>Delivery:</u> Grape tomatoes 80 boxes to be purchased and picked up at the farm on <b>July 6, 2012.</b></p> <p>Grape tomatoes 80 boxes to be purchased and picked up at the farm on <b>July 20, 2012.</b></p> <p>Grape tomatoes 100 boxes to be purchased and picked up at the farm on <b>August 3, 2012.</b></p>	260	Boxes	\$ NA	\$
				<b>GRAND TOTAL</b>	\$42,275-