

BIDDER: NC Farm to School Cooperative

 <p>STATE OF NORTH CAROLINA NC Department of Agriculture & Consumer Services Purchasing Office</p>	INVITATION FOR BIDS NO. 10-IFB-006682	
	Bids will be publicly opened: 3:00 PM, May 27, 2014	
Contract Type: Open Market		Commodity: 390 Fresh Fruits and Vegetables
Refer ALL Inquiries to: Amy Beddingfield Telephone No. 919-707-3056		Using Agency Name: Food Distribution
E-Mail: amy.beddingfield@ncagr.gov (See page 3 for mailing instructions.)		

NOTICE TO BIDDERS

Sealed bids, subject to the conditions made a part hereof, will be received at this office 2, W Edenton Street, Room 412, Raleigh NC 27601 until 3:00p.m., May 27, 2014 and then opened, for furnishing and delivering the commodity as described herein. Refer to page 3 for proper mailing instructions.

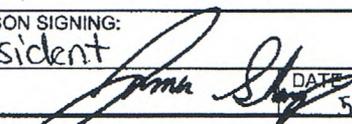
Bids submitted via telegraph, facsimile (FAX) machine, telephone, and electronic means, including but not limited to e-mail, in response to this Invitation for Bids **will not** be acceptable. Bids are subject to rejection unless submitted on this form.

Please review the new additions to the Instructions to Bidders, which are found in new paragraphs 22 ("Confidentiality of Bids," which prohibits certain types of communications during the procurement process and any violation of this provision may subject bidder's bid to disqualification) and 23 (Executive Order #50-Price-Matching Preference); and review the changes to paragraphs 15 (Award of Contract) and 19 (Protest Procedures) in the Instructions to Bidders, which are required to implement Executive Order 50.

EXECUTION

In compliance with this Invitation for Bids, and subject to all the conditions herein, the undersigned offers and agrees to furnish and deliver any or all items upon which prices are bid, at the prices set opposite each item within the time specified herein. By executing this bid, I certify that this bid is submitted competitively and without collusion (G.S. 143-54), 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 1 felony.

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

BIDDER: <u>NC Farm to School Cooperative</u>		
STREET ADDRESS: <u>7802 Sadie Road</u>	P.O. BOX:	ZIP:
CITY & STATE & ZIP: <u>Kenly, NC 27542</u>	TELEPHONE NUMBER: <u>252-237-1260</u>	TOLL FREE TEL. NO (800)
PRINCIPAL PLACE OF BUSINESS ADDRESS IF DIFFERENT FROM ABOVE (SEE INSTRUCTIONS TO BIDDERS ITEM #21):		
N.C.G.S. § 133-32 and Executive Order 24 prohibit the offer to, or acceptance by, any State Employee of any gift from anyone with a contract with the State, or from any person seeking to do business with the State. 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 offered, accepted, or promised by any employees of your organization.		
PRINT NAME & TITLE OF PERSON SIGNING: <u>James Sharp, President</u>	FAX NUMBER: <u>252-237-6133</u>	
AUTHORIZED SIGNATURE: 	DATE: <u>5/27/14</u>	E-MAIL: <u>jsharp@freshpk.com</u>

Offer valid for 45 days from date of bid opening unless otherwise stated here: _____ days (See Instructions to Bidders, Item 6). Prompt Payment Discount: _____ % _____ days (See Instructions to Bidders, Item 7).

- 11 The successful bidder shall have product ready for pickup at assigned date and time defined herein and location or pickup point designated by NCDA&CS, Food Distribution Division.
- 12. All produce is to be the current season's harvest.

Responsibilities of NC Department of Agriculture and Consumer Services:

- 1. Coordinating pickup and delivery of fresh produce from the NC Growers and packing facility to the NC Schools.
- 2. Assuring quality of produce from pickup to delivery
- 3. Invoicing the schools and payments to the growers.

Mail only one fully executed bid document, unless otherwise instructed.

Item	Description	Qty	Unit	Unit Price	Extended Price
1	<p>Apples Slices- Packed: 100 two ounce bags packed per case, apple slices are to be packed in a modify atmosphere bag. Quality: Rome, gala, golden delicious variety, apple slices are to be stored at 34-38 degrees F.</p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>June 9, 2014.</u></p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>June 16, 2014.</u></p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Apple Slices <u>175</u> cases to be picked up on the farm on <u>August 4, 2014.</u></p>	1400	Case	\$ <u>23.85</u>	\$ <u>33,390</u>

<p>2</p> <p>Week 1</p> <p>Week 2</p> <p>Week 3</p> <p>Week 4</p> <p>Week 5</p>	<p>Blueberries: Packed: 12/one pint clam shells per flat. Quality: US Grade A No.1, handling temperatures 34-38 degrees F from harvest to final destination.</p> <p><u>Delivery:</u> Blueberries <u>175</u> flats to be picked up on the farm on <u>June 2, 2014.</u></p> <p><u>Delivery:</u> Blueberries <u>175</u> flats to be picked up on the farm on <u>June 9, 2014.</u></p> <p><u>Delivery:</u> Blueberries <u>175</u> flats to be picked up on the farm on <u>June 16, 2014.</u></p> <p><u>Delivery:</u> Blueberries <u>175</u> flats to be picked up on the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Blueberries <u>175</u> flats to be picked up on the farm on <u>July 7, 2014.</u></p>	<p>875</p>	<p>Flats</p>	<p>\$ _____</p> <p>\$ <u>22.00</u></p> <p>\$ <u>22.00</u></p> <p>\$ <u>21.00</u></p> <p>\$ <u>20.00</u></p> <p>\$ <u>20.00</u></p>	<p>\$ _____</p> <p>\$ <u>3850</u></p> <p>\$ <u>3850</u></p> <p>\$ <u>3675</u></p> <p>\$ <u>3500</u></p> <p>\$ <u>3500</u></p>
<p>3</p>	<p>Cantaloupes: Packed: 6 to 12 count, a 35-40 pound case Quality: Eastern type variety, US Grade A No. 1, cantaloupes must be washed in 100-150 parts per million chlorine solution, handling temperatures 46-41 degrees F from harvest to final destination.</p> <p><u>Delivery:</u> Cantaloupes <u>150</u> cases to be picked up on the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Cantaloupes <u>150</u> cases to be picked up on the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Cantaloupes <u>150</u> cases to be picked up on the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Cantaloupes <u>150</u> cases to be picked up on the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Cantaloupes <u>150</u> cases to be picked up on the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Cantaloupes <u>150</u> cases to be picked up on the farm on <u>August 4, 2014.</u></p>	<p>900</p>	<p>Case</p>	<p>\$ <u>14.50</u></p>	<p>\$ <u>13,050</u></p>
<p>4</p>	<p>Cucumbers: Packed: in 1/2 bushes box. Quality: US #1. Temperature shall be 45-55 degrees from harvest to final destination.</p> <p><u>Delivery:</u> Cucumbers <u>50</u> boxes to be picked up at the farm on <u>June 16, 2014.</u></p> <p><u>Delivery:</u> Cucumbers <u>50</u> boxes to be picked up at the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Cucumbers <u>50</u> boxes to be picked up at the farm on <u>July 7, 2014.</u></p>	<p>350</p>	<p>Box</p>	<p>\$ <u>15.50</u></p>	<p>\$ <u>5,425</u></p>

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	<p><u>Delivery:</u> Cucumbers <u>50</u> boxes to be picked up at the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Cucumbers <u>50</u> boxes to be picked up at the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Cucumbers <u>50</u> boxes to be picked up at the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Cucumbers <u>50</u> boxes to be picked up at the farm on <u>August 4, 2014.</u></p>				
5	<p>Grape Tomatoes: <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.</p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>June 2, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>June 9, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>June 16, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Grape tomatoes <u>50</u> boxes to be picked up on the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>50</u> boxes to be picked up on the farm on <u>August 4, 2014.</u></p>	450	Box	\$ <u>15.35</u>	\$ <u>6907.50</u>
6	<p>Grape Tomatoes: <u>Packed:</u> 100 X 2.0 oz. bags. <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."</p> <p><u>Delivery:</u> Grape Tomatoes <u>10</u> cases to be picked up on the farm on <u>June 9, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>10</u> cases to be picked up</p>	80	Case	\$ <u>24.35</u>	\$ <u>1948</u>

	<p>on the farm on <u>June 16, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>10</u> cases to be picked up on the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>10</u> cases to be picked up on the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>10</u> cases to be picked up on the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>10</u> cases to be picked up on the farm <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Grape tomatoes <u>10</u> cases to be picked up on the farm <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Grape Tomatoes <u>10</u> cases to be picked up on the farm on <u>August 4, 2014.</u></p>				
7	<p><u>Peaches:</u> <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.</p> <p><u>Delivery:</u> Peaches <u>50</u> cases to be picked up on the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Peaches <u>50</u> cases to be picked up on the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Peaches <u>50</u> cases to be picked up on the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Peaches <u>50</u> cases to be picked up on the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Peaches <u>50</u> cases to be picked up on the farm on <u>August 4, 2014.</u></p>	250	Case	\$ <u>18.50</u>	\$ <u>4625</u>

8	<p>Seedless Watermelons: <u>Packed:</u> 2 to 3 melons per box, melons shall weigh between 10 -15 pounds each, 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.</p> <p><u>Delivery:</u> Watermelons <u>175</u> boxes to be picked up at the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Watermelons <u>175</u> boxes to be picked up at the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Watermelons <u>175</u> boxes to be picked up at the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Watermelons <u>175</u> boxes to be picked up at the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Watermelons <u>175</u> boxes to be picked up at the farm on <u>August 4, 2014.</u></p>	875	Box	\$ <u>9.50</u>	\$ <u>8312.50</u>
9	<p>Slicing Tomatoes: <u>Packed:</u> 10 pound case <u>Quality:</u> US Grade A No. 1, pink number three color, 5x6 size, tomatoes must be washed; variety should be that of a slicing tomato. Handling temperatures 62-68 degrees F from harvest to final destination.</p> <p><u>Delivery:</u> Tomatoes <u>50</u> boxes to be picked up at the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Tomatoes <u>50</u> boxes to be picked up at the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Tomatoes <u>50</u> boxes to be picked up at the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Tomatoes <u>50</u> boxes to be picked up at the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Tomatoes <u>50</u> boxes to be picked up at the farm on <u>August 4, 2014.</u></p>	250	Box	\$ <u>13.50</u>	\$ <u>3375</u>
10	<p>Sprite Melons: <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 2% or higher to ensure good flavor. The melons should be 3/4 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 <u>50</u> boxes to be picked up at the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Sprite Melons <u>50</u> boxes to be picked up at the farm on <u>July 14, 2014.</u></p>	250	Box	\$ <u>15.50</u>	\$ <u>3875</u>

	<p><u>Delivery:</u> Sprite Melons <u>50</u> boxes to be picked up at the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Sprite Melons <u>50</u> boxes to be picked up at the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Sprite Melons <u>50</u> boxes to be picked up at the farm on <u>August 4, 2014.</u></p>				
11	<p>Squash: <u>Packed:</u> in 3/4 bushel box <u>Quality:</u> Squash should be US Grade No. 1 and be kept at 40-45 degrees.</p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>June 2, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>June 9, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>June 16, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Squash <u>50</u> boxes to be picked up at the farm on <u>August 4, 2014.</u></p>	450	case	\$ <u>17.50</u>	\$ <u>7875</u>
12	<p>Strawberries: <u>Packed:</u> 8/one pound clam shells per flat <u>Quality:</u> Variety will be anything but a Sweet Charlie, US Grade A No. 1, picked ripe, handling temperatures 34-38 degrees F from harvest to final destination.</p> <p><u>Delivery:</u> Strawberries <u>200</u> flats to be picked up at the farm on <u>June 2, 2014.</u></p> <p><u>Delivery:</u> Strawberries <u>200</u> flats to be picked up at the farm on <u>June 9, 2014.</u></p> <p><u>Delivery:</u> Strawberries <u>200</u> flats to be picked up at the farm on <u>June 16, 2014.</u></p>	600	Flat	\$ <u>15</u>	\$ <u>9000</u>

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13	<p>Zucchini: <u>Packed:</u> in 1/2 bushel boxes. <u>Quality:</u> Zucchini should be US Grade No. 1 and kept at 40-45 degrees.</p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>June 2, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>June 9, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>June 16, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>June 23, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>July 7, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>July 14, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>July 21, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>July 28, 2014.</u></p> <p><u>Delivery:</u> Zucchini <u>50</u> boxes to be picked up at the farm on <u>August 4, 2014.</u></p>	450	Box	\$ <u>15.50</u>	\$ <u>6975</u>
GRAND TOTAL					\$ <u>123,133</u>

INSTRUCTIONS TO BIDDERS

1. **READ, REVIEW AND COMPLY:** It shall be the bidder's responsibility to read this entire document, review all enclosures and attachments, and comply with all requirements specified herein.
2. **NOTICE TO BIDDERS:** All bids are subject to the provisions of the Instructions to Bidders, special terms and conditions specific to this Invitation for Bids, the specifications, and the North Carolina General Contract Terms and Conditions.
 NCDA&CS objects to and will not evaluate or consider any additional terms and conditions submitted with a bidder response. This applies to any language appearing in or attached to the document as part of the bidder's response. **DO NOT ATTACH ANY ADDITIONAL TERMS AND CONDITIONS.**
 By execution and delivery of this document, the bidder agrees that any additional terms and conditions, whether submitted purposely or inadvertently, shall have no force or effect.
3. **DEFINITIONS:**
 - **BIDDER:** Company, firm, corporation, partnership, individual, etc., submitting a response to an Invitation for Bids.
 - **TERM CONTRACT:** A contract generally intended to cover all normal requirements for a commodity for a specified period of time based on estimated quantities only.