VENDOR QUESTIONNAIRE

TO BE SUBMITTED WITH BID

1. Will you be able to meet the specified delivery timeframe? □ Yes □ No

2. What is your company's average "fill rate" to your customers? Fill rate is defined as delivering originally ordered items (non-substitutes), not including backordered items.What is your company's average "fill rate" to your customers? Fill rate is defined as delivering originally ordered items (non-substitutes), not including backordered items.

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3. What is your cut-off for emergency orders? How will emergency deliveries (deliveries not on a scheduled date) be handled?

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4. Is your storage facility approved by the California Department of Education Food Distribution Division to receive, store, handle, and distribute Processed USDA Foods? Do you have the ability to track USDA Foods and provide real-time reporting?

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5. Can orders be placed online □ Yes □ No or by e-mail? Please describe ordering procedures.

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6. What is the lead time you require for orders? Do you require a minimum number of cases, pounds, or value for deliveries?

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7. What is the deadline for add-ons for scheduled next day delivery?

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8. What is your procedure for notifying customers of shortages, substitutions and product recall? Will substitute items be price matched with the original item requested?

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9. Will you be able to provide a designated and experienced point of contact with whom the District can communicate through e-mail and by phone in a timely manner? Will this representative be able to answer emails and phone calls by the end of the same business day?

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10. Please check off the reports that you make available to your customers:

□ market reports □ velocity reports □ monthly statements □ price lists.

Please list any additional reports available. How are customers able to access these reports?

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11. Do you have a truck with a freezer/refrigerator to deliver frozen and refrigerated items?

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12. What percentage of products sourced within 250 miles South Bay Area, CA are you able to provide?

Please mark one: □ 50% or more □ 30-49% □ 20-29% □ 0-19%.

What percentage of products is sourced from socially disadvantaged farmers/producers? Describe your procedure for communicating an item's point of origin to school district personnel.

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13. Can you currently produce reports to show the percent of local (within 250 miles of South Bay Area, CA) products provided, including farm name and origin? □ Yes □ Including percent, but not Farm name and Origin, □ No. If so, please describe current reporting/tracking mechanisms below. If not, are you willing to develop reporting/tracking mechanisms? □ Yes □ No

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14. How many years has your company been in the K-12 business?

_____

15. Which school districts with student populations greater than 7,000 does your company currently serve in California?

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16. Has your firm resigned or been replaced at the will of a district(s) during the school year within the last 24 months? □ Yes □ No If so, explain

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Extra Space Provided for answers above. Please reference the number.