Please stand by, the webinar will begin shortly.

Department of Family and Support Services New Arrivals Meal Program RFP

Release Date: October 12, 2023 Due Date: November 9, 2023, 12pm



House Keeping

- Due to the volume of participants, everyone has been placed on mute.
- Please submit questions via the question box and we will respond to questions at the midpoint and end of the presentation.
- Please use the question box to notify us of any technical issues.
- This webinar is being recorded.
- A copy of the recording will be posted on the DFSS YouTube channel with a link to the recording and a .pdf of these Power Point slides will be posted to the DFSS webpage at:

<u>https://www.chicago.gov/city/en/depts/fss.html</u> under the 'Alerts" and/or "Funding Opportunities" tabs. This will take up to five business days.



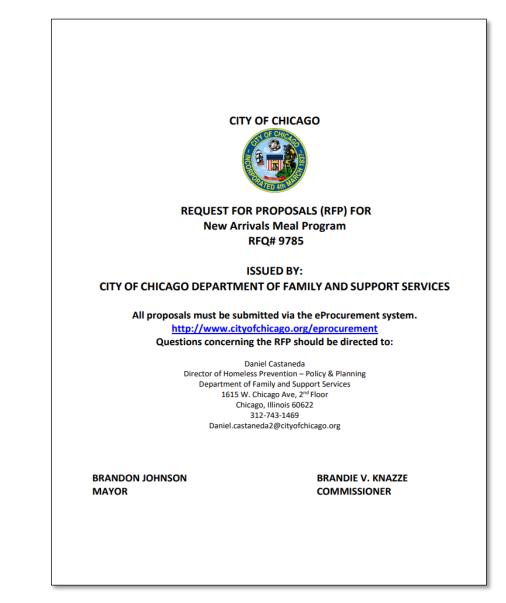


- DFSS seeks applications for an Administrator(s) to establish and manage the New Arrivals Meal Program: providing high quality, culturally congruent, and nutritious meals for the City's New Arrivals shelter system.
- The New Arrivals Meal Program will serve migrants residing in temporary City-coordinated shelters across a variety of settings citywide (e.g., Park District facilities, decommissioned schools, hotels), as well as New Arrivals at temporary respite sites (i.e., Police Stations).





- Welcome and Introductions
- Purpose
- Goals
- Current State
- Priorities for Improvement
- Program Requirements
- Performance Goals and Outcomes
- Selection Criteria
- Site Visits
- > Timeline
- Technical Assistance for Applicants and eProcurement
- Questions





Goals

Provide dignified, culturally congruent, and nutritious food

- In accordance with the United States Department of Agriculture, culturally congruent foods describe safe and nutritious foods that meet the diverse tastes and needs of customers based on their cultural identity.
- Promote the health and well-being of all clients
 - The Centers for Disease Control and Prevention notes that healthy eating in childhood and adolescence is important for proper development.
 Malnutrition is a concern as children arrive to Chicago from the long trek during their migration journey.
 - The provision of frequent and nutrient rich food will ensure that clients are fed, healthy, and on the path towards well-being.
- Avoid adverse health conditions
 - New arrivals come with diverse health needs and the provision of healthy meals prevents exacerbating current ailments, prevent chronic disease, and reduce health care utilization.
 - Special meals will be provided for individuals with dietary restrictions.



Current State

- Over the past year, over 18,000 New Arrivals have arrived in Chicago since last August 2022 with many being bused from the State of Texas and other cities, counties, and states near the southwest border.
- In response to this ongoing response, the City has opened and continues to open and operate a series of New Arrivals emergency shelters.
 - In these shelters, there are over 11,000 occupied beds serving adult individuals and families with children.
- As the number of New Arrivals coming to Chicago continues to grow, paired with the existing shelter system being at capacity, demand for shelter access by New Arrivals outweighs the supply of available shelter beds.
 - Suboptimal sheltering solutions have been implemented (i.e., staying at police stations) while the City has worked to open new shelter facilities across the City



Priorities for Improvement

- Ensure quality food with ingredients, varied recipes, and preparation methods that support good nutrition and are culturally preferred. Note that the top four countries of origin for New Arrivals in Shelter are (in order): Venezuela, Colombia, Haiti, Ecuador.
 - Culturally preferred ingredients include but are not limited to:
 - Rice, Plantain, Chicken, Black Beans, Pasta, Eggs, Corn, Beef, Maize, Yams, and generally foods with limited spice.
- Ensure that all new arrival shelters receive two hot meals as part of the three meal units incorporated in the daily menu, ideally during the lunchtime and dinner meal.
- Provide high quality meals at a sustainable cost.



Program Requirements

Meal Provision

- The Administrator(s) are responsible for ensuring the daily provision of complete, freshly prepared, ready to eat meals at New Arrivals Shelters and temporary respite facilities citywide, as well as provision 11 of snacks and hydration. The volume of meals required fluctuates based on changes inflow and outflow from the New Arrivals Shelter system. The City anticipates that the New Arrivals Meal Program needs capacity to provide meals for up to 15,000 individuals.
- The Administrator shall be responsible for developing and submitting a varied menu sample in advance of program execution. The menu sample shall demonstrate how the Administrator will keep meals varied and culturally congruent. Ongoing, the Administrator will submit a 30-day meal menu to repeat at most three times over the course of the quarter and will be responsible for adjusting and reconfiguring the meal menu in consultation with DFSS to ensure variety.



Food Service Equipment Required

- The Administrator must ensure that the following equipment is provided for use at each shelter site as necessary. Respondents may propose alternative food service equipment in addition to the specified food service equipment specified below; however, the equipment must be described completely and include an extensive explanation for the use of the alternate equipment. The alternate equipment is subject to the approval of DFSS.
 - Steam Tables: Portable electric steam tables for each shelter site, up to a number sufficient to meet the requirements of each shelter site.
 - Steam Table Pans: Pan with tight fitting lids sufficient to maintain hot food for bulk meal service. Pans must meet the temperatures in this specification. Shelter staff will be responsible for serving equipment cleaning prior to returning to the Administrator or subcontracted providers. The Administrator or subcontracted providers will retrieve previous day's food pans for cleaning and sanitizing the following day of service.
 - Coffee Making Equipment: Standard pot with the capacity to serve the average meal count at each site, available upon request.
 - Refrigeration: the availability of refrigeration may vary depending on the site. DFSS cannot guarantee that current or future sites will have refrigeration available. The Administrator shall arrange for or provide refrigeration on-site when necessary. Refer to the table in the "Program Description" section for information about on-site refrigeration that will be already available at shelter sites.



Meal Delivery Specification

- New arrivals shelters: Meal unit deliveries must arrive within the following times, unless otherwise agreed to by DFSS: breakfast (5:30AM-7:00AM); lunch (10:30AM-12PM); dinner (3:30- 5:00PM). Additional time may be required for sites that serve a high volume of meals. Deliveries cannot be made if designated staff are not present at the site. If delivery cannot occur on a given day (e.g. a weekend day), the meal must be provided at the previous day's delivery time and with sufficient equipment to preserve the meals until the following day. The selected agency should be prepared to work with shelter staff ahead of time regarding delivery schedule, storage, and other logistical considerations. Deliveries must be made to the shelter site or relevant staff designated by DFSS.
- Temporary respite sites (e.g. police stations): Meal unit deliveries must arrive within the following times: breakfast (5:30AM-7:00AM); lunch (10:30AM-12PM); dinner (3:30-5:00PM).
- Deliveries must be made into the designated dining areas and may not be left in adjacent hallways, entryways, or outside the building. The driver must remain at the shelter site while the delivery is counted for accuracy and temperatures taken to ensure food safety.
- Hot food must be delivered hot (no less than 135 F) and cold foods must be delivered cold (no more than 41 F) or as required by the Chicago Department of Health. The Administrator and all subcontracted providers must use appropriate hot or cold food carriers and other related equipment as to maintain these temperatures during transit.
- The Administrator and all subcontracted providers are responsible for placing the hot food into preheated electric steam tables at the site and the cold food in or adjacent to the refrigerators at the sites in a ready-to-serve condition. Some hot or cold food carriers may be required to remain at designated sites until after meal service.
- If shelter staff, respite center staff, or DFSS staff notifies the Administrator or subcontracted provider, upon delivery, of any shortages and/or poorly prepared meals or portions of meals, the Administrator shall make every attempt to replace all necessary items prior to the serving time or otherwise issue a credit to DFSS.



Subcontracted Provider Requirements

- In addition to the directly providing catered meals, the selected Administrator may award additional subcontracts to catered meal providers including local restaurants, caterers, and other local support organizations. Secondary providers are expected to meet the same requirements and standards outlined in the above sections (Meal Unit Details, Food Service Equipment, Delivery Specification, Quality Control, and Coordination Requirements).
- The Administrator is encouraged to provide meals using a combination of their own resources and facilities along with subcontracted, local restaurants, caterers, and other local support organizations. These subcontractor responsibilities include, but are not limited to:
 - Providing meals to a newly opened/opening shelter that the primary provider cannot stock in time.
 - Providing meals in line with dietary, medical, or religious restrictions that the primary provider is not able to accommodate.
 - Providing meals in an unexpected surge of migrants at existing shelters or respite center locations when the primary provider is unable to meet the sudden increase in demand
 - Providing ad hoc meal capacity system wide as needed.
 - Ensuring food service staff have and maintain the appropriate training and certifications in accordance with state and local public health codes. As outlined in the Food Handling Regulation Enforcement Act (fG410 ILCS 625), all staff performing food handling duties, are required to receive training and certification as food handlers. Additionally, in accordance with public health codes, all staff working in the food preparation and food service area shall be under the supervision of a Person in Charge (PIC) with a food manager certification who will be present during restaurant hours of operation and ensures the application of hygienic techniques and safe practices in food handling, preparation, service, and delivery are followed.
 - Ensuring all equipment is cleaned, transported, and stored properly
- The Administrator must directly coordinate with subcontracted providers for meal provision. All subcontractors are required to follow the same safety requirements and attend listed trainings as outlined in this RFP, and the Administrator is responsible for ensuring all subcontracted agencies follow these requirements.



Coordination Requirements with Shelter Staff

• After delivery by the Administrator or subcontracted providers, meals shall be served by shelter staff. The Administrator shall work closely with shelter staff to ensure that the Administrator receives feedback on client satisfaction, food quality, and areas of improvement. To ensure consistent communication and improvement, the Administrator shall meet with DFSS staff assigned to New Arrivals operations once a week or as determined by DFSS to discuss food quality, safety, and satisfaction. The Administrator will also meet directly with shelter staff leadership weekly to go over ongoing issues, log those issues through the complaint reporting mechanism, and integrate into service changes as best as possible.



Emergency Procedures and Back Up Plan

 The Administrator must notify DFSS 48 hours in advance if a scheduled delivery cannot be made. The notice must be made via email, including the reason why deliveries cannot be and when deliveries will be resumed. The administrator must provide DFSS a written back up plan for emergencies and other conditions which may prevent the scheduled delivery of meals, such as weather emergencies or equipment failures.



Standards for Quality Control

- The Administrator(s) must ensure compliance with all applicable federal, state and local laws, rules and regulations including but not limited to: those promulgated by the Illinois Department of Public Health, the Chicago Department of Public Health, and DFSS in the performance of this agreement, including but not limited to the procurement, storage, handling, preparation, cooking, heating, and chilling of meals. The Administrator is responsible for ensuring compliance with such laws and regulations for both meals they provide directly, as well as any meals provided by subcontractors.
- Time-temperature testing shall be conducted using an approved food grade thermometer and monitored by staff regularly. The Administrator must ensure that all meals are at the proper temperature before loading and during delivery. Cold meals must be at 41 degrees Fahrenheit or less. Hot meals must be heated to at least 165 degrees Fahrenheit before loading and maintained above 135 degrees Fahrenheit during delivery.
- The Administrator must ensure that it has a process for ensuring and enforcing food safety and sanitation procedures relative to the handling and preparation of food. The Administrator must ensure that all food is prepared in an inspected facility. All foods must be prepared and packaged with methods that avoid the growth of pathogenic organisms



Staffing and Staff Training Requirements

- The Administrator must have sufficient staffing levels for the operation of the New Arrivals Meal Program as outlined in this RFP. The Administrator must have a plan outlining which staff will be assigned to work with the New Arrivals Meal Program within the structure of their organization. The resumes, certifications and any special licenses for staff involved in the New Arrivals Meal Program must be submitted with the application. The Administrator must identify a program coordinator contact(s) that will be responsible for the New Arrivals Meal Program operation and for ensuring the requirements are being met.
- The Administrator must ensure food service staff directly employed or subcontracted by the Administrator have and maintain the appropriate training and certifications in accordance with state and local public health codes. As outlined in the Food Handling Regulation Enforcement Act (fG410 ILCS 625), all staff performing food handling duties, are required to receive training and certification as food handlers. Additionally, in accordance with public health codes, all staff working in the food preparation and food service area shall be under the supervision of a Person in Charge (PIC) with a food manager certification who will be present during shelter site hours of operation and ensures the application of hygienic techniques and safe practices in food handling, preparation, service, and delivery are followed.
- In addition, the Administrator is responsible for ensuring that all Shelter Staff who will be serving food have completed the appropriate food handler certification (e.g., SafeServ), and that sufficient Shelter staff have received the food service manager training to ensure that there is a certified food service manager on site at each shelter for each meal. The Administrator must coordinate with DFSS, Shelter staff, or Shelter Providers to enroll shelter staff in the appropriate food handling and food service manager trainings. Based on the currently operating shelters (and subject to change) approximately 300 Shelter staff will need to be trained to handle food and approximately 40 will need to be trained as food managers. This number may increase if the City adds additional New Arrival shelter facilities.
- The Respondent may either directly provide shelter staff these trainings and certifications if they are licensed to do so or may coordinate with shelters and DFSS to register and pay for staff to attend these trainings provided by other entities.



Resident Training and Information

- The Administrator will engage residents in monthly nutrition trainings at each shelter site, and provide written informational materials related to health and nutrition. Trainings should cover the following areas as appropriate:
 - Proper food preparation and storage
 - Basic nutritional standards and how those inform the chosen meal units
 - Dietary restrictions and risks associated with noncompliance
 - Health information specific to the migrant population, specifically the causes, effects, outward signs, and solutions for malnutrition and other food-related health maladies (e.g. food poisoning)
- Written informational materials should be made available at each training based on the average number of attendees. Additional written informational materials should be made available to shelter staff to have on hand for distribution as needed between monthly trainings, in a volume to be determined in collaboration with shelter staff (anticipated to be in an amount sufficient for about 30% of shelter population).
- All training and information, written and oral, must be culturally competent and available in the following languages: English, Spanish, French, and Creole as requested by specific shelter sites.
- The Administrator may engage a subcontracted, local restaurants, caterers, and other local support organizations for this purpose.



Performance Goals and Outcomes

- To track progress toward achieving the outcome goals of this program and assess success, DFSS will monitor a set of performance indicators that may include, but are not limited to:
 - 100% of client complaints are logged through proper channels to DFSS, and are brought to attention into regular check-in meetings with DFSS program managers and shelter staff
 - 100% of meal units are delivered on time, barring inclement weather and/or events that might prohibit timely delivery
- To monitor and recognize intermediate progress toward the above performance indicators, DFSS also intends to track output metrics that may include, but are not limited to:
 - Number of meal units provided by site
 - Number of staff and resident trainings provided, as well as attendance at those trainings
 - Number of on-site inspections at both shelter and respite centers
 - Food safety presentations to shelter staff are attended by at least 60% of on-site shelter staff, and safety presentations following a rotten or spoiled food complaint receive 100% attendance for on-site shelter staff.
- DFSS encourages Respondents to propose additional indicators and metrics, including those that demonstrate early success and are indicative of participants' progress.



Selection Criteria - Community Involvement

- The Respondent demonstrates a clear understanding of the target population, including their strengths and assets and needs and challenges.
- The Respondent demonstrates client and community engagement activities that inform service delivery.
- The Respondent has expertise working with the target population and has relevant capabilities and/or infrastructure needed to serve this group.
- The Respondent demonstrates a commitment to diversity, equity, inclusion, and access.
- The Respondent's leadership reflects and engages the diverse people of the communities it serves



Selection Criteria - Organizational Capacity

- The Respondent has qualified staff responsible for program oversight and management.
- The Respondent has adequate systems and processes to support monitoring program expenditures and fiscal controls.
- The Respondent describes an HR strategy for filling essential positions in a timely manner, including a timeline to execute their plan.
- The Respondent describes the logistics of meal preparation, delivery, and other demands, along with existing infrastructure to support those tasks.



Selection Criteria – Strength of Proposed Program

- The Respondent clearly defines services to be provided (directly or through partnerships/linkage agreements with other agencies) that are appropriate to addressing needs of and achieving desired outcomes for the target population.
- The Respondent provides their experience in the planning, preparation, and delivery of food service.
- The Respondent clearly demonstrates an ability to adjust service delivery to meet changes in the target population including increases or decreases in size of the population.
- The Respondent describes the ways in which their service will include subcontracted and other local support organizations, including letters of agreement or support.
- The Respondent describes how they will source, prepare, and serve meals that support good nutrition and cultural preference for a complex and evolving population.
- The Respondent provides a 30-day meal menu aligned around culturally appropriate foods and other mission-critical elements.
- The Respondent speaks to their ability to provide hot meals at respite centers in compliance with food safety requirements of this RFP.



Selection Criteria - Performance Management and Outcomes

- The Respondent demonstrates evidence of strong past performance against desired outcome goals and performance metrics and/or other notable accomplishments in providing services.
- The Respondent has experience using data to inform/improve its services or practices.
- The Respondent has the relevant systems and processes needed to collect and secure data.



Selection Criteria – Reasonable costs, budget justification, and leverage of funds

- The Respondent has the fiscal capacity to implement the proposed program.
- The Respondent leverages other funds and in-kind contributions to support total program and administrative cost (e.g., state, federal, foundation, corporate, individual donations).
- The Respondent demonstrates reasonable implementation costs and funding requests relative to its financial and human resources. The proposed budget supports the proposed scope of work or work plan.



Selection Criteria - Attachments

- Be sure to attach your organizations **budget** and **cost proposal** for this program
 - These are separate documents included in the application, and are required
 - Please make sure all program requirements are addressed



Site Visits

- In order to ensure respondents can accurately respond to this request for proposal, DFSS is offering site visits at the following times:
 - North Region of Chicago (north of W. Lake Street): Monday, October 23rd starting at 9am and Tuesday, October 24th starting at 9am.
 - South Region of Chicago (south of W. Lake Street): Tuesday, October 24th starting at 1pm and Wednesday, October 25th starting at 9am.
- Respondents must register in advance for a site visit by emailing <u>DFSS-homeless@cityofchicago.org</u> no later than **Thursday, October 19th at 11:59pm** with the name(s) and contact information of who will attend.
- > Please limit attendance to no more than 2 people per agency per site.





- Pre-proposal webinar: October 18, 2023
- Site Visits: October 23, 2023 October 25, 2023
- > Due date to submit pre-proposal questions: October 25, 2023, 11:59pm
- > Applications due: November 9, 2023, 12:00pm
- Program period begins: December 1, 2023



Budgets and Cost Proposals

- The term of contract(s) executed under this RFP will be from December 1, 2023 December 30, 2024. Based on need, availability of funds, and contractor performance, DFSS may extend this term for up to five times for six-month terms. Continued support will be dependent upon the selected Respondent's performance and the continued availability of funding and need.
- Anticipated funding per award will be based on a per client per day meal cost of \$13-\$17. There will be up to two awards for this RFP. This contract will operate on a reimbursement basis only.
- Respondents must submit both an overall budget, and a cost proposal providing information about the cost per meal for a specified set of meal unit types. Applicants should include in their cost proposal the expected cost per meal unit and be prepared to explain the reasoning behind this estimate. Per meal estimates should include all costs related to meal production and delivery, such as staffing, transportation, and direct meal costs. Additionally, applicants should indicate in their proposal whether any in-kind donations or provisions (e.g., equipment, storage, food) would be included in their standard operations for this program. Respondents should include their true estimated costs and should indicate in their budget proposal the cost for staff safety and resident nutrition trainings using the template provided.
- Please submit a budget for ONE year (12 mos.) of services.
- Cost category definitions are attached as Budget instructions in every RFP (except RFPs that have cost proposals).
- > Be thoughtful and inclusive when developing your budget. Apply for your program's actual costs.
- We cannot give you more money than what you ask for- however, we can give you less.
- Use the reasonable costs question on the application to discuss how you determined the costs reflected in the budget.







Applications are due on November 9, 2023 at 12:00, Noon



Budgets or Cost Proposals – Common Errors

Common mistakes we see on budgets are:

- Fringes check your calculations.
- Supplies these are frequently under or over budgeted for.
- Client assistance if this is an appropriate and allowable cost, don't forget to include it. Make sure your job description titles and your job description uploads have the same title. Also put a brief description of the job in the budget document itself, if you have not discussed it specifically in your application.
- Put your budget in the appropriate column.
- Show your match!





Start Early!

- If you have never done business with the City of Chicago, register into iSupplier/eProcurement ASAP.
- Review RFP narratives and application questions closely. Remember they align with the scope and selection criteria. Use the information in the RFP for guidance in formulating your answers.
- There is a 4,000-character limit which includes punctuation and spaces. Each response is allotted 4,000 characters.
- Do not use the back button on your browser.

Save Often!



Tips for Working in eProcurement

- To submit multiple applications for a single RFP applicants will need to set up a unique user account in iSupplier but all the user accounts can use the same email address. The eProcurement system is not capable of submitting more than one distinct proposal per associated e-mail address. Therefore, you must use a separate email address for each submittal proposal.
- You can "submit" your application and later amend it up until the due date November 9, 2023, at 12:00 noon.
- Avoid the rush and possible mishaps by submitting early. Plan on submission taking 30-60 minutes.
- Late applications will not be accepted.
- Make use of the eProcurement hotline for help at 312-744-4357 (HELP).
- Please note that the hotline operates during business hours only, Monday-Friday 9-5.

Save often, submit early!



New Agency Requirements

- 1)Provide Articles of Incorporation and any Amended Articles of Incorporation.
- 2) IRS Affirmation Letter for not-for-profit agencies only. This letter must be dated within sixty (60) days of submittal. You can obtain this by calling the IRS directly at 1-877-829-5500. If you are a for-profit agency, submit your original letter from the IRS showing your FEIN number.
- > 3)DUNS Number.
- 4) SAM Certificate
- 4) Central Contractor Registration (CCR) Provide a copy of the Entity Overview Page on the <u>www.sam.gov</u> website.
- > 5) Certificate of Good Standing Letter with the State of Illinois.



Technical Assistance!

- On the DFSS web page is a link to the RFP of interest and training documents. See "Alerts" Section on our website.
- For Questions on Registration and eProcurement Technical Assistance for Delegate Agencies –

CustomerSupport@cityofchicago.org

or call 312-744-HELP (4357)

Training Materials (Documents and Videos) – <u>https://www.cityofchicago.org/city/en/depts/dps/isupplier/online-training-materials.html</u>



How to accept an amendment



New Arrivals Meal Program RFP

How to accept an amendment – Step 1

- If the RFP you are interested in has been amended. In order to start an application, you will need to acknowledge and accept the amendment first.
 (Please not that the RFP shown in this and subsequent slides is an example).
 To accept the amendment, click on "View Amendment History".
- If the RFP has not been amended (yet), select "Create Quote" from the drop-down menu in the "Actions" box and click on "Go". This will take you to the application page, where you can get started.





How to accept an amendment – Step 2

- To begin the acceptance and acknowledgment process, to open the RFP in view only: (1) click on the Document number. (2) To review the amended changes to the RFP, click on the infinity or eyeglass icon. (3) To acknowledge receipt and understanding of these changes and proceed, click on the "Acknowledge Amendments" button.
- By acknowledging the amendment, you are indicating that you are aware of the changes made to the RFP in the amendment.

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Negotiations Active Solicitation	DEO: 6459.1 >			
Amendment History (RFQ 6459)	15 × NLQ, 0403, 1 ×			
	st acknowledge each amendment and submit (or resubmit) all your responses to ensure that	t they comply with the changes.		Acknowledge Amendments
Show All Details Hide All Details				
Details Document Number 🔻	Title	Status	Acknowledgement Date	Review Changes
<u>⊣ Hide</u> 6459,1	Community Housing Development Organization (CHDO) Certification	Active		2 00
	Amendment Description This addendum is to remind applicants that the CHDO cer Published Date 28-Aug-2018 13:25:01	tification and recertification proce	ss is not a request for funding. Close Date 14-Aug-2020 14:01	:32
H Show 6459	Community Housing Development Organization (CHDO) Certification	Amended		
<u>Return to RFQ: 6459,1</u>			3	Acknowledge Amendments



How to accept an amendment – Step 3

When you get to this screen, click on the "I accept..." check box and then click on "Acknowledge"

Acknowledge Amendment (RFQ) To be considered for award you mu	6 459,3) st acknowledge each amendment and submit (or resubmit) your response to ensure your response complies with the changes.	Cancel Back Step 3 of 3 Acknowledge
I accept the terms and	onditions of the RFQ and also acknowledge the changes made to the RFQ amendment document 6459,3.	
Reader		
Label	RFQ 6459,2	RFQ 6459,3
Amendment Description	This amendment was created to extend the closing date.	Updating Issuing Officers information
Terms		
Label	RFQ 6459,2	RFQ 6459,3
Bill-To Address	054-2819 HOME INVESTMENT PARTNERSHIP	021-2819 HOME INVEST
Ship-To Address	054-2819 HOME INVESTMENT PARTNERSHIP	021-2819 HOME INVEST



How to accept an amendment – Step 4

Click on "Yes" to indicate that you confirm your acknowledgement of the amendment.

No <u>Y</u> es
Copyright (c) 2006, Oracle. All rights reserved.



How to accept an amendment – Step 5

- Finally, (1) click on the checkbox that you accept the terms and conditions and then (2) click on "Accept" to accept them.
- > This is the final step in acknowledging and accepting the amendment.

Negotiations									
Terms and Condition									
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How to submit an application



New Arrivals Meal Program RFP

When you are ready to submit, start by saving your draft one last time. Then click Continue.

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If you are missing information, you will be given an error message on the top of the page.

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- Usually the error messages direct to something left undone in the application.
- In the last example, the error message indicated that the lines (found under the lines tab) had not been filled out.

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In this example, the error is about an unanswered question in the application (or Requirements section). The Quote Value refers to your (in this case, missing) answer.

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Once your application is free from errors, you are ready to proceed and submit! At this point, clicking "Continue" should put your application into the "Review and Submit" phase.

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This is your last chance to review all your data and confirm that it is accurate. Check your attachments and scroll to the bottom of the screen to see all your responses.

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Title	Туре	Description	Category	Last Updated	Ву	Last Updated	U	sage	Update	Delete
No results found.										
Requirements										
Show All Details Hide All Details										
Details Section										
Hide Contact Information										
Requirement		Target Value			Quote Value					
First Name					lohn					
Last Name					Chicago					
Telephone					364-855-9999					
E-mail Address					FheBestAgency@childcare.com					
Contact Type					Email Applicant					
Hide Organization Information										
Requirement								Target Value	e Quote Value	
Legal Organization Name									Super Leaders Academ	y Nation
Address									18555 E. 32nd St	
City									Chicago	
State									IL	
Zip									60699	
Telephone Number									845-251-XXXX	
Federal Employer Identification Number									84-992289	
DUNS Number									92-8992-5110	
Head of Agency Name Head of Agency Title									Jane Doe Executive Director	
Head of Agency Contact Telephone									845-251-XXXX	
Head of Agency E-mail Contact									JaneDoe@superLeader	sAcademy com
Chief Finance Officer Name									Terry Doe Jr.	SACOUCHIYICOM
Chief Finance Officer Title									Finance Officer	
Chief Finance Officer Telephone									845-251-XXXX	
Chief Finance Officer E-mail									terrdoe@superLeaders	Academy.com
Website Address									NA	
Year Org. Established									2008	
Did you attach the following in your Admin. sect	ion? *Liability Insura	nce *Board Member Identification *IRS Dete	rmination Letter *SAM Certifica	ate *Certificate of Good Stand	ing *Bylaws and Articles of Incorporati	ion *Financial Statement			Yes	
E Show Geographic Area(s) Served										



At the bottom of the screen you will be asked to provide an electronic signature. Be sure to fill in the signature before checking the box!

0	100011 Admin 11		20,000.00	0.00	1 20,000.00				
0	110100 - Admin - Op		7,400.00	USD	1 7,400.00				
0	12 0140 - Admin - Pr		25,000.00	USD	1 25,000.00				
0	13 0200 - Admin - Tr		1,500.00	USD	1 1,500.00				
0	140300 - Admin - Ma		6,000.00	USD	1 6,000.00				
0	15 0400 - Admin - Eq		1.00	USD	1 1.00				
0	16 0801 - Admin - In		1.00	USD	1 1.00				
0	17 0999 - Admin - Ot		2,500.00	USD	1 2,500.00				
0	18 1240 - Program		19,500.00	USD	1 19,500.00				
line	1: 0005 - Program - Personnel								
	to Buyer ments								
tle		Туре	Description	Category	Last Updated By	Last Updated	Usage	Update	
o rest	lts found.								
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Elec	tronic Signature								
*	By submitting a bid/proposal/application an bid/proposal/application are true, accurate Name: KMA * Title: President Test ates required fields. Before submitting the response please enter			below certifies that he/she is a person signing below understan	uthorized p submit this bid/proposal/applica ds that th s submission will be binding on the	ation on behalf of the submitting party and a submitting party.	warrants that all certifications and s	tatements contained in the	
	ates required news, before submitting the response prease enter	Name and The and acc	cept the disclaimer by checking the box above.						



> Then click **"Submit**".

	25,000.00	USD	1	25,000.00			
	1,500.00	USD	1	1,500.00			
	6,000.00	USD	1	6,000.00			
	1.00	USD	1	1.00			
	1.00	USD	1	1.00			
	2,500.00	USD	1	2,500.00			
				40 500 00			
 Personnel	19,500.00	USD	1	19,500.00			
•	19,500.00	USD	1 Last Updated By		Last Updated	Update	Delete





Make sure that you see this submittal confirmation screen. The eProcurement system will send a confirmation email within 24 hours of your submission. Please call or email me if you desire confirmation prior to then.

Confirmation Quote 427990 for RFQ 6459,3 (Community Housing Development Organization (CHDO) Certification) has been submitted.			
Return to Sourcing Home Page			
Nego	otiations H	ome Logout	Preferences



Questions?

Program Questions:

Daniel Castañeda

312-743-1469

daniel.castaneda2@cityofchicago.org

Non-Program Questions on Registration, eProcurement, and additional technical assistance:

CustomerSupport@cityofchicago.org or 312-744-4357 (HELP)