

Farm to School Vendor Application and Comparison

<u>Evaluation Criteria</u>	Source 1	Source 2	Source 3
	<u>Total Points</u>	<u>Total Points</u>	<u>Total Points</u>
Timely Submission +1: yes +0: no			
Willingness to host farm inspection +2: yes +0: no			
Origin +10 points: Within Burke County lines +7 points: Within 50 miles of Burke County +5 points: Within the GA state lines or 70 miles of the GA-SC state line +3 points: Southeast region (NC,FL,AL,TN)			
Cost +2 lowest cost			
Delivery -2 points if unable to deliver product to all schools +1 point if product is delivered to in town schools only +2 points if product is delivered to all schools			
Packaging and Labeling (5 possible pts) +5 points: <i>Product meets BCSNP requirements</i>			
Harvest date [before delivery date] ** +3 If product is harvested 48-72 hours before delivery. +0 If product is harvested \geq 73 hours before delivery.			
Other ** +1: Can host students or staff for farm tours +1: Insurance +1: GAP-certified (or similar)			
Total points received:			

**value added. Used for consideration in tie.

updated 06/13/2017

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1. Farm or Business Name: _____

2. Owners Name: _____

3. Address: _____

4. Phone Number: _____

5. Fax Number: _____

6. Email address: _____

7. What size is your farm? How many acres are in production?

8. Do you currently sell to any other school system?

Yes No

If yes, please list with references.

9. Does your farm currently hold insurance? (circle one)

Yes No

*If yes, please provide proof of insurance

10. How do you plan to package your product(s)?

11. Do you currently have any certifications?

- Certified Organic
- Certified Naturally-Grown
- Good Agricultural Practices (GAP) Certified
- Other: _____

12. Have you participated in any training pertinent to produce safety, farm to school, etc?

13. Are you willing to deliver your product(s) to the appropriate school?

Yes No

14. How much lead time do you need for orders?

15. Do you have a minimum amount, volume, or dollar value for orders and/or delivery?

Yes No

16. What are your requirements for payment?

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17. What is your policy for products for poor quality? Are you willing to offer credits or returns?

Farm and Production Practices:

1. Is the water tested annually?

Yes

No

a. If yes, can you provide proof?

Yes

No

2. Is all processing equipment properly cleaned and sanitized? *If yes, please complete letter A and B:*

Yes

No

a. If yes, could you provide proof?

Yes

No

b. If yes, please list address of facility or equipment

3. Is the source of wash water used on food products and storage containers protected from cross contamination? (i.e. manure, livestock, pets, etc)

Yes

No

4. If raw manure is incorporated into soil, is it added at least 2 weeks prior to planting or 120 days prior to harvest?

Yes

No

5. What type vehicle do you have to transport the food in? Is it air conditioned (if applicable)?

Is produce held at appropriate temperature while in transit and can you provide proof?

6. Is the produce you are intending to sell to BC SNP grown and harvested on a sole location or multiple locations? If grown on more than one, please list all locations that produce is sourced from.
