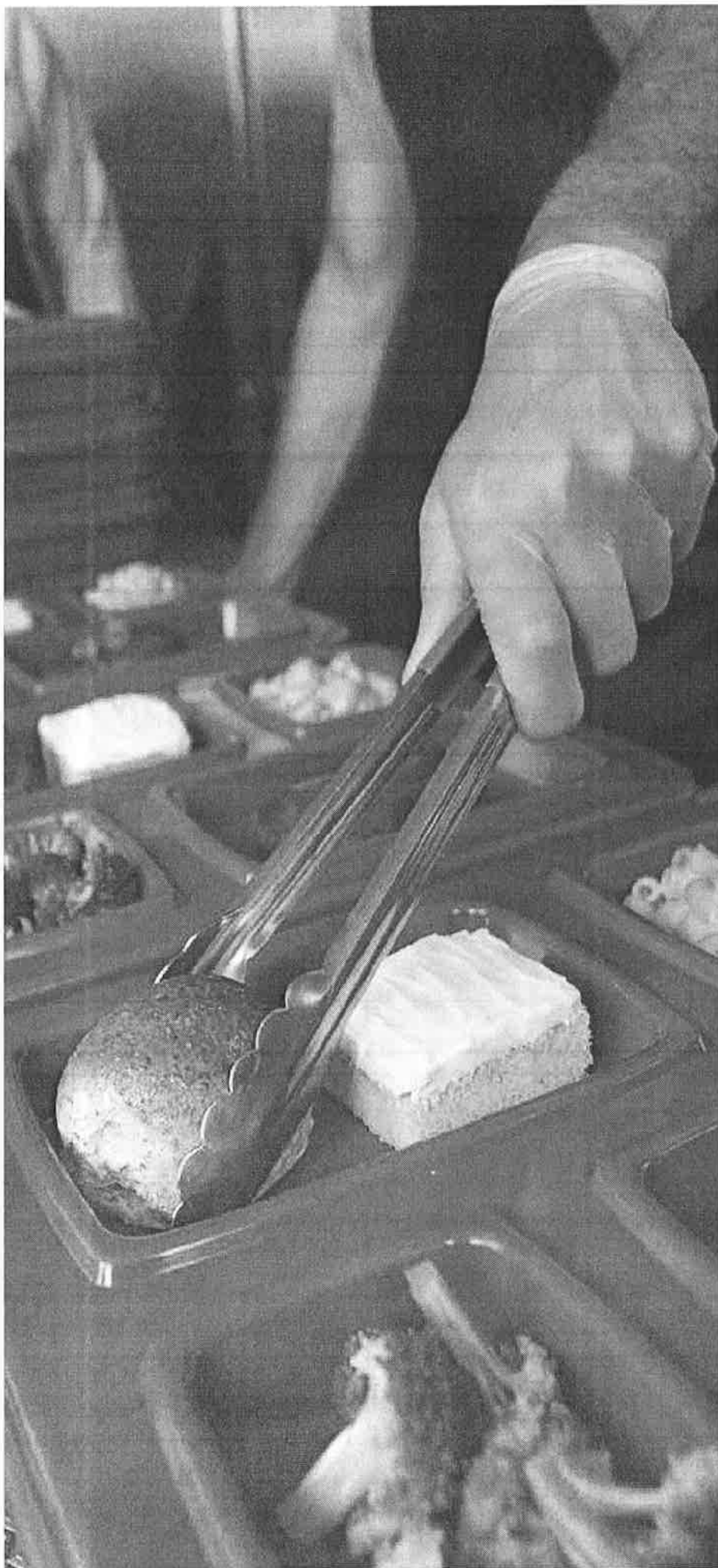




TRINITY
SERVICES GROUP

Technical Proposal

Food Service for DuPage County Jail

23-026_SHF

March 29, 2023

Liability Insurance

Included in this proposal, is a sample Certificate of Insurance (COI) that identifies the types of insurance coverages typically maintained by Trinity Services Group, Inc. The statements below help to clarify this comprehensive program but are not definitive. In most cases, our insurance program can be modified to meet your needs, upon request.

- Upon contract award, you can be added as an Additional Insured with respect to General Liability if required by written contract.
- Notice of cancellation of any insurance policies required herein shall be subject to ACORD 25 Certificate of Liability standards, and will be delivered, as applicable, in accordance with policy provisions.
- Copies of Trinity's actual insurance policies cannot be distributed outside of the company. Therefore, certificates evidencing all required policies will be provided upon execution of an agreement and upon request thereafter.
- Professional Liability is part of Trinity's comprehensive insurance program.



March 27, 2023

TRINITY SERVICES
GROUP



Commander John Putnam
Corrections Administration/Training
The County of DuPage
421 North County Farm Road
Wheaton, IL 60187

Dear Commander Putnam:

Trinity Services Group, Inc. is proud to submit our proposal to continue the professional management of the DuPage County Jail inmate food service program. Trinity has provided quality food service for the corrections industry for over 40 years.

Our commitment is to deliver a quality food service program, including good food, properly trained staff, fiscal responsibility, and efficient response while maintaining safety and security. Trinity's programs are built upon a solid foundation of operating systems, controls and strong local management, and comply with the American Correctional Association Standards for Food Service. Trinity's qualified teams are part of our plan to attain our mutual security goals with no inmate disruptions.

Trinity has received Addendum #1.

We welcome any questions you may have, and we look forward to our presentation so that we can elaborate on our proposal and capabilities for providing services to the DuPage County Jail. Please feel free to contact our representative, Jacque Woosley, at jacque.woosley@trinityservicesgroup.com or 636-399-4406.

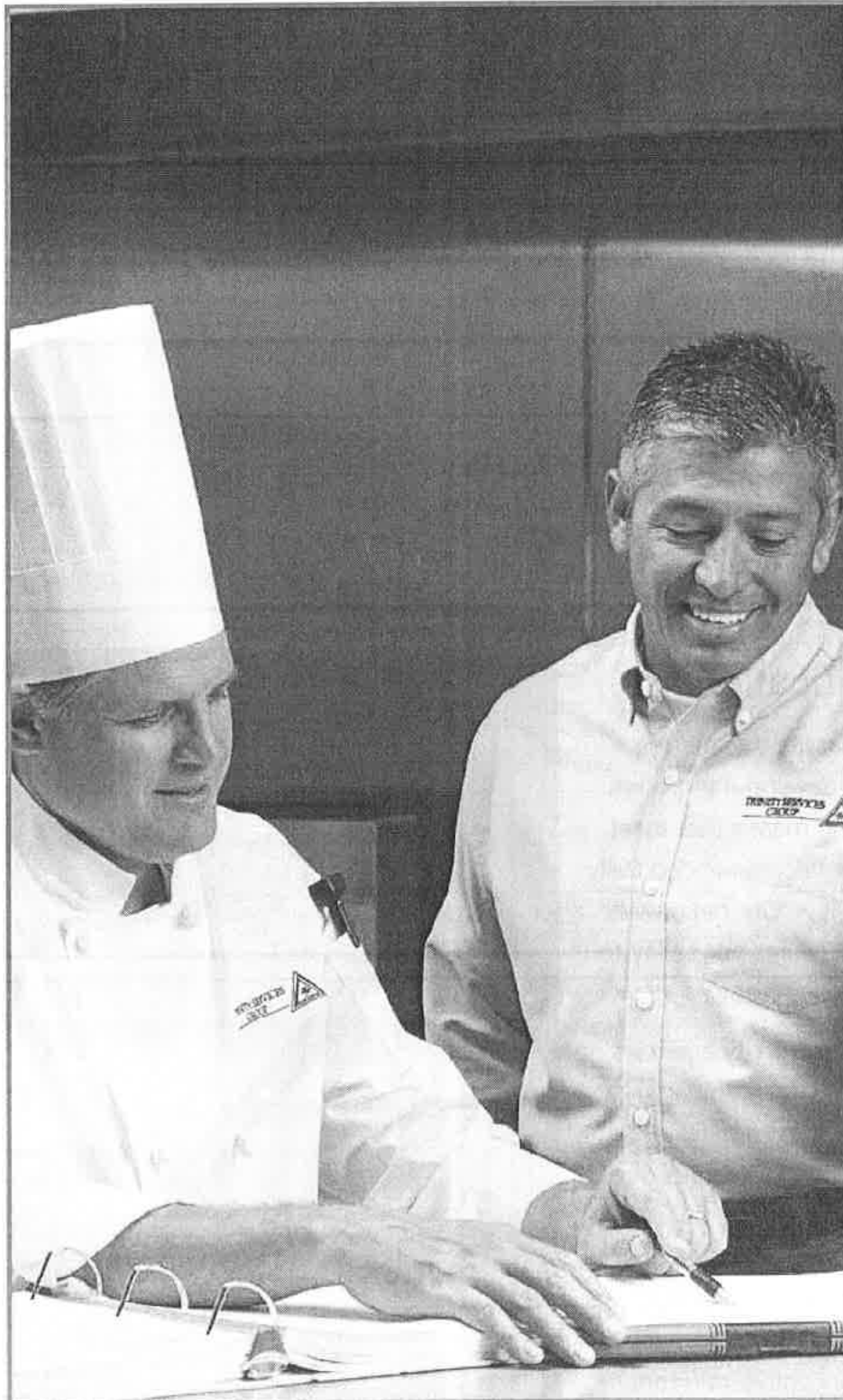
I am authorized to commit Trinity Services Group, Inc. to this proposal.

Sincerely,

Signature on File

Jim Perry
Senior Vice President, Sales
Trinity Services Group, Inc.

Firm Qualifications



Firm Qualifications

Trinity Services Group, Inc., was formed in 1990 to provide food services in correctional settings for inmates and correctional staff. Originally focused in the Southeast, Trinity Services grew quickly and by 2000 was the largest provider of inmate food services in the region.

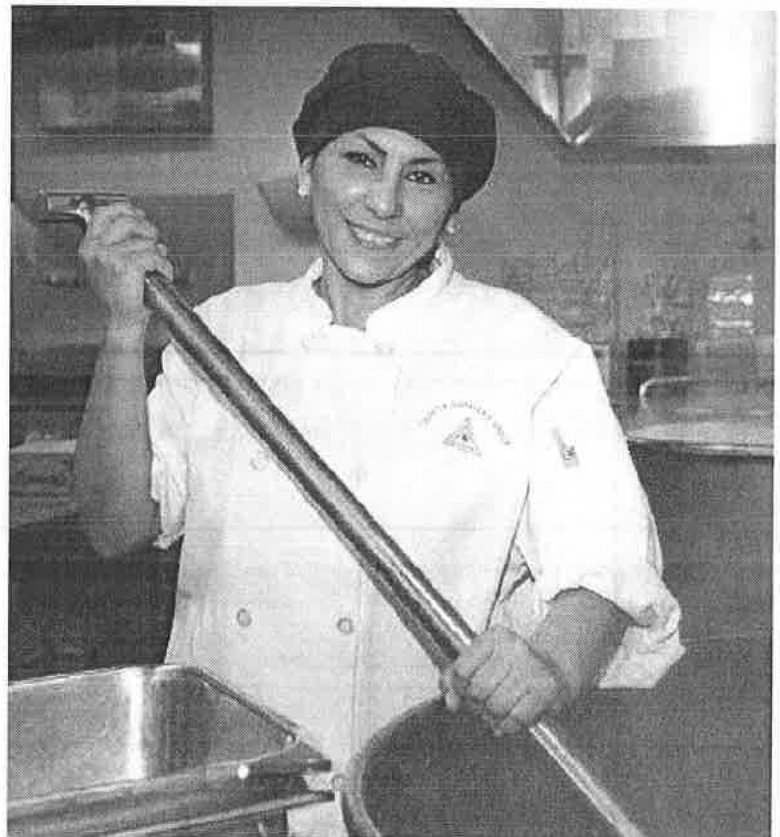
Over the years, mergers and acquisitions have taken place, including acquiring 100% ownership of Keefe Group and Courtesy Products to form a new entity, TKC Holdings, Inc., This combination of resources resulted in a nationwide company focused solely on serving the corrections industry and affords us more than 40 years of corrections experience.



a. General Qualifications

Trinity's experience with facilities across the nation has enabled us to develop a thorough understanding of providing menus that meet the national standards for Recommended Daily Allowances and Special Diets. Our nationwide purchasing network also ensures our ability to deliver cost efficiencies to our clients.

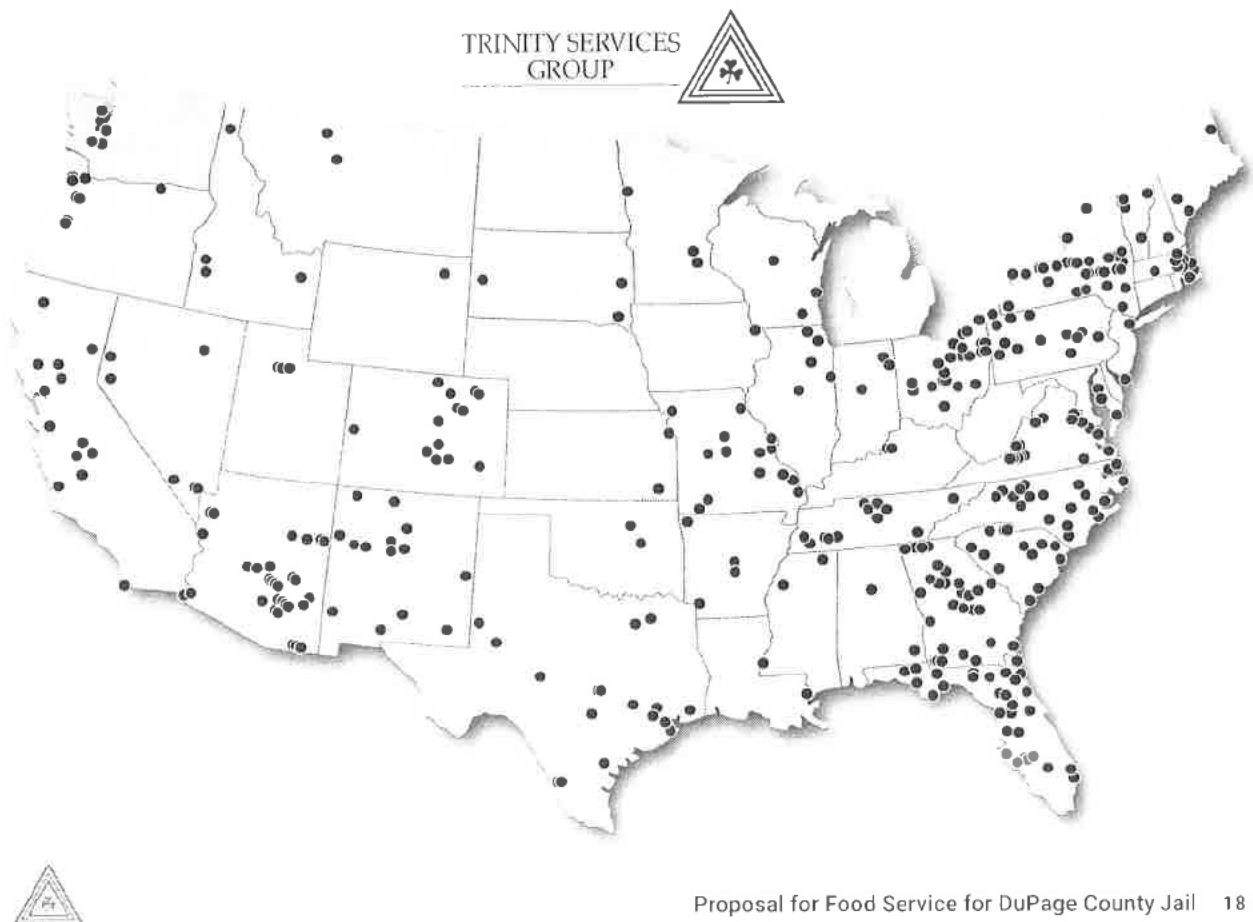
Our clients include county and city agencies, statewide Departments of Correction, partnerships with private corrections providers, rehabilitation sites for alcohol treatment, Meals on Wheels, and Senior Nutritional programs. Serving these various types of facilities allows us to expand our service knowledge, enhance problem-solving expertise, and develop innovative solutions.



About Trinity

- MORE THAN 2400 TEAM MEMBERS, 7,500+ SUPERVISED INMATE WORKERS
- MORE THAN 340 LOCATIONS
- SERVING 190,000+ INMATES IN 40 STATES
- SERVING OVER 200 MILLION MEALS A YEAR
- PARTNERSHIPS WITH LARGE CORRECTIONAL FACILITIES INCLUDING ARIZONA DEPARTMENT OF CORRECTIONS, REHABILITATION AND REENTRY, CORECIVIC, MANAGEMENT AND TRAINING CORPORATION AND VERMONT DEPARTMENT OF CORRECTIONS
- MEMBER OF AMERICAN CORRECTIONAL ASSOCIATION (ACA), AMERICAN JAIL ASSOCIATION (AJA), NATIONAL ASSOCIATION OF DEPUTY WARDENS, NATIONAL SHERIFF'S ASSOCIATION

Trinity Food Service Locations



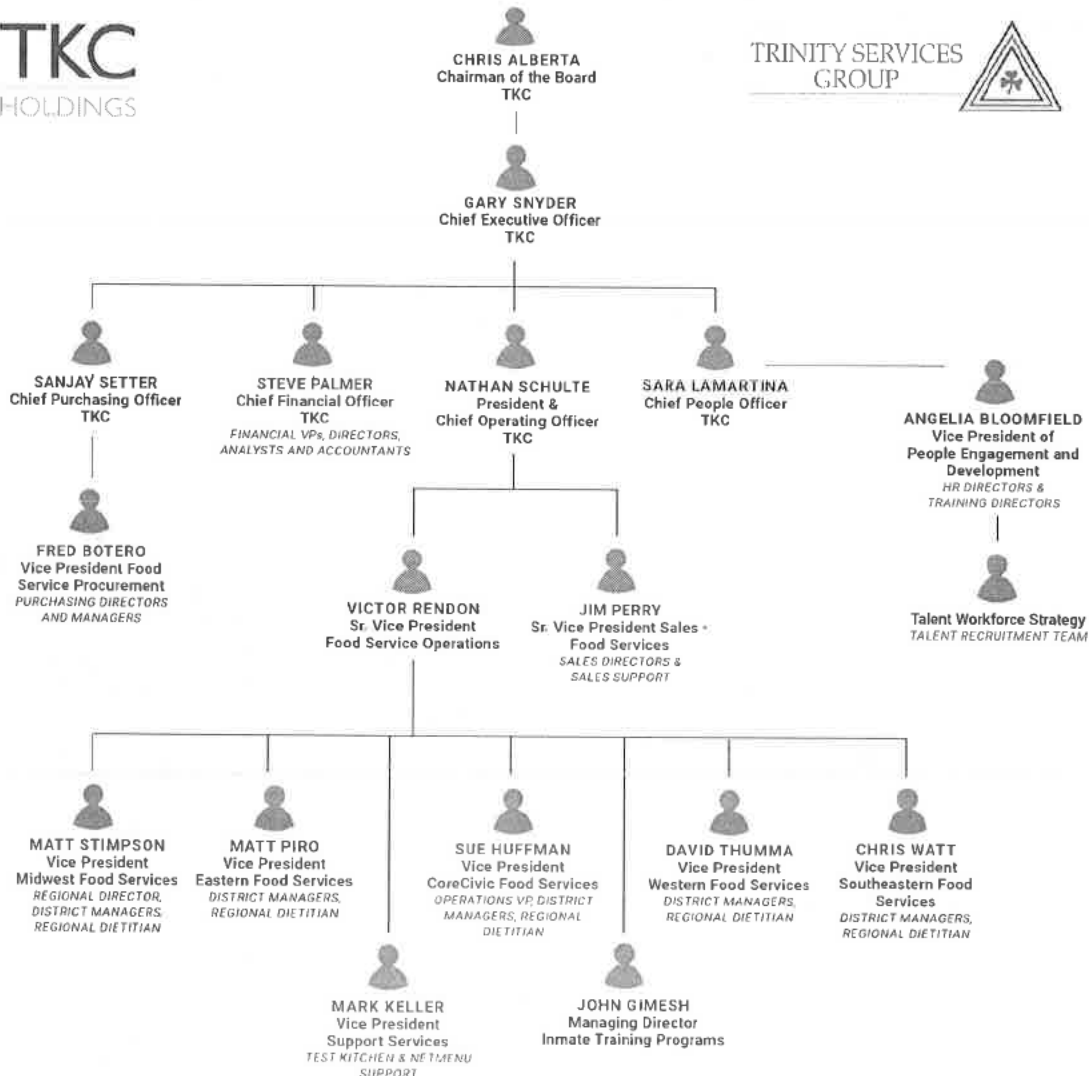
b. Depth and Breadth of Experience

Trinity believes the key to success in our industry is management strength at the local and account level. A strong support network is essential, and that is where the corporate staff provides the foundation for success. Our field management and clients are encouraged to call on corporate departments and personnel to solve problems and provide direction. Our corporate teams are actively involved in our field organization's day-to-day operations to ensure quality service and financial performance.

CORPORATE ORGANIZATION SUPPORTING DUPAGE COUNTY



TRINITY SERVICES
GROUP



Support Services Plan

People have always made Trinity Services Group successful. We dedicate ourselves to people – ours, yours, and your population. Our success hinges on great people, our passion for excellent service, and our performance standards that deliver great results. Together, these elements help create and sustain leadership for our company and our clients.

The expertise, understanding, and dedication of our staff enables us to anticipate and exceed our clients' needs. To retain good people, we have created incentives that include bonus programs, educational assistance, special event recognition, and awards for jobs well done.

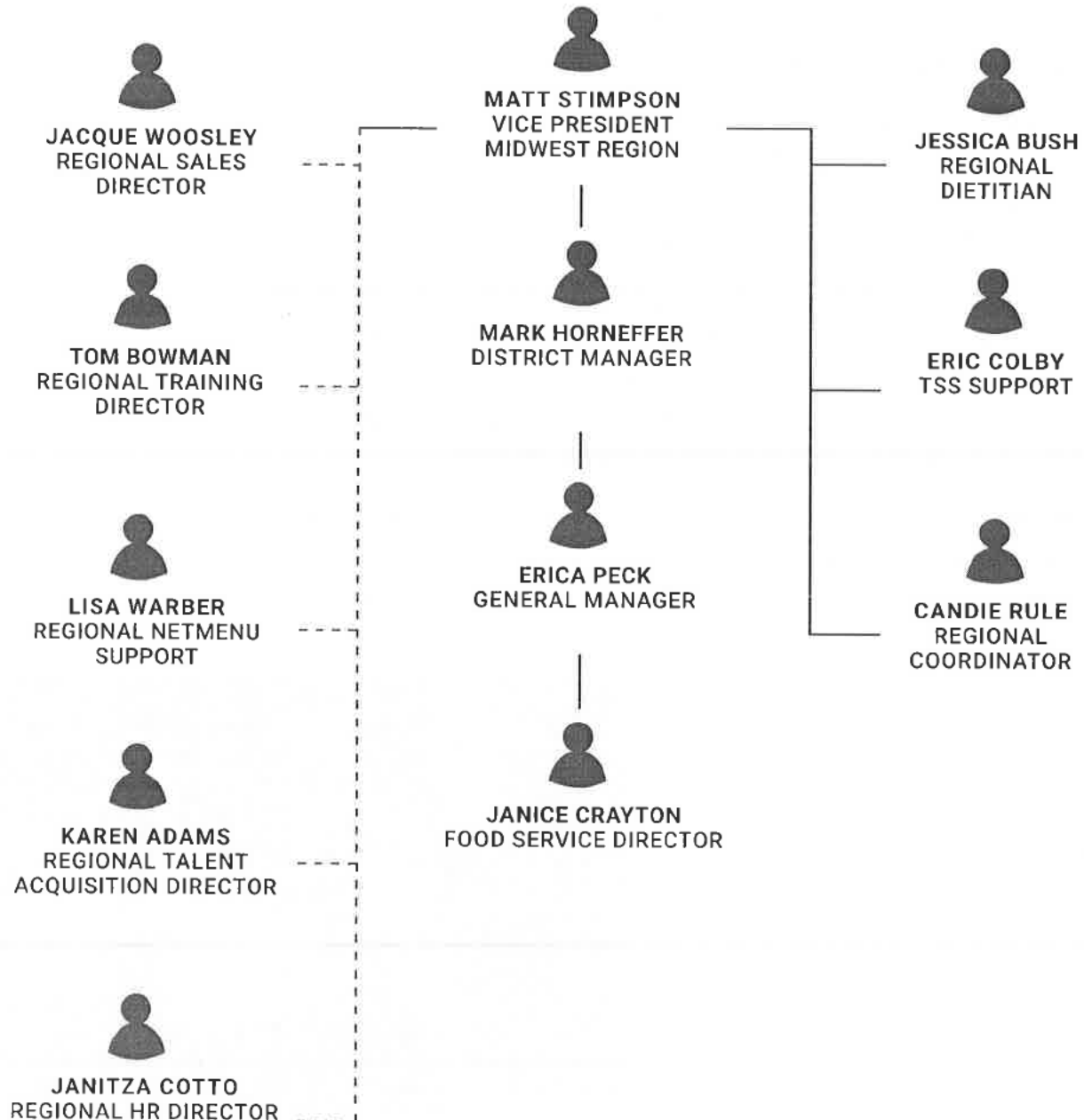
Trinity offers our staff medical, dental, vision, short and long term disability, and additional benefits. As such, we expect them to be responsible, productive, and security and safety conscious. Staff wear company branded uniforms and are trained onsite by experienced personnel. Our employee handbook covers every aspect of employment with Trinity.

All Trinity candidates must pass a criminal background check and drug screen. Each facility has the option to review and approve candidates and perform their own background check before we offer a candidate employment.



Operations Support Personnel

Trinity is proud of our key staff who are involved with the DuPage County Jail project. Our team has a significant number of years of experience in Corrections Food Service!



Key Personnel

Matt Stimpson **REGIONAL VICE PRESIDENT**

Current Position with Trinity

Provides leadership and direction for all business aspects in the Midwest Region of Operations including account operations, growth, and retention, staff development and training, and financial growth and accountability.

Summary of Previous Experience

Matt is a highly motivated, energetic, and engaging leader with 15+ years of experience providing impeccable management in the healthcare and corrections field. Practiced in providing strategic and business planning to meet organizational objectives and goals. Devoted to meeting quality standards and providing optimum customer service.

Most recently Matt served as the Regional Vice President responsible for food service operations in the Michigan DOC acting as the contractual liaison in all facet of the relationship.

Matt lives in Waterford, MI.



PROFESSIONAL BACKGROUND

TRINITY SERVICES GROUP
Regional Vice President - Southeast
2016 - present

SODEXO
Vice President of Operations
Eastern Region
2014 - 2016

District Manager
2012 - 2013

General Manager
2006 - 2012

ST. JOHN MACOMB HOSPITAL
Retail Manager
2005 - 2006

CRITTENDON HOSPITAL
Retail Manager
2003 - 2005

EDUCATION

Ferris State University
Bachelor of Science
Hospitality Management



Janice Crayton
FOOD SERVICE DIRECTOR

Current Position with Trinity

Janice plans, directs and coordinates the activities associated with running a single site, stand-alone food service operation. She oversees the operational and financial responsibilities for the kitchen and supervises an a team of Food Service Workers who are involved with the preparation, serving and clean-up of food at DuPage County.

Summary of Previous Experience

Janice has been working in the food service industry since 2010. In addition to ServSafe certifications, she is a Registered Dietitian and has an HACCP certification. Has was awarded the Job Corps' Top Chef Award for First Place Side-Dish Preparation Certificate.

Janice has managed daily food service operations, interviewed, recruited and trained staff. She has experience overseeing a budget, purchase orders, preparation, quality and presentation.



PROFESSIONAL BACKGROUND

TRINITY SERVICES GROUP
Food Service Director
2023 - Present

OUR LADY OF ANGELS
Certified Dietary Manager
2022 - 2023

NEXUS-INDIAN OAKS ACADEMY
Food Service Supervisor
2020 - 2022

HARRAHS CASINO AND HOTEL
Stewarding Supervisor
2019 - 2020

JOLIET JOB CORPS CENTER
Food Services Manager
2010 - 2019

CERTIFICATIONS

ServSafe Food Protection Manager
Food Handler Certification

EDUCATION

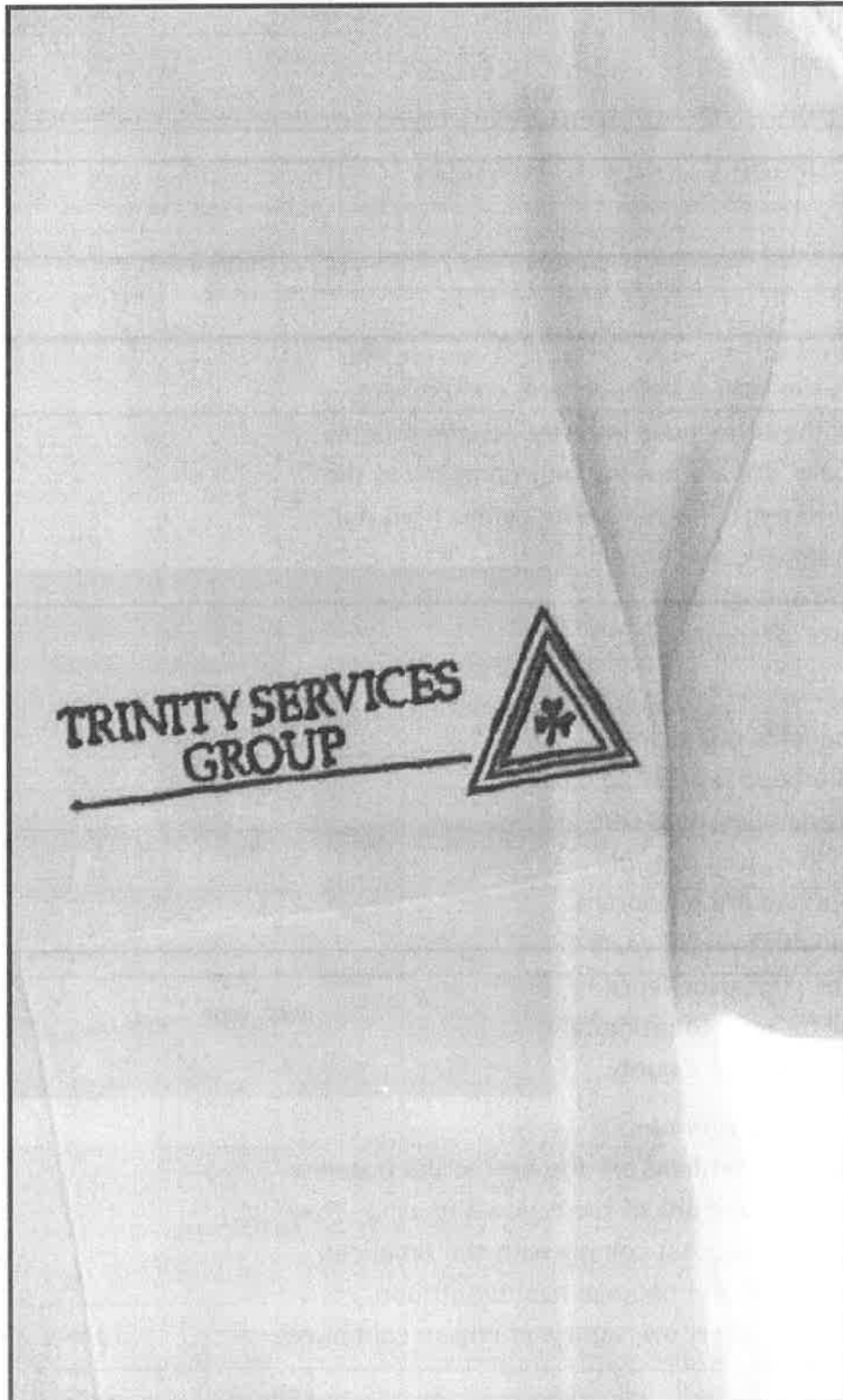
Certification in Dietary Management
Parkland College, IL



Firm Qualifications



Project Understanding



Executive Summary

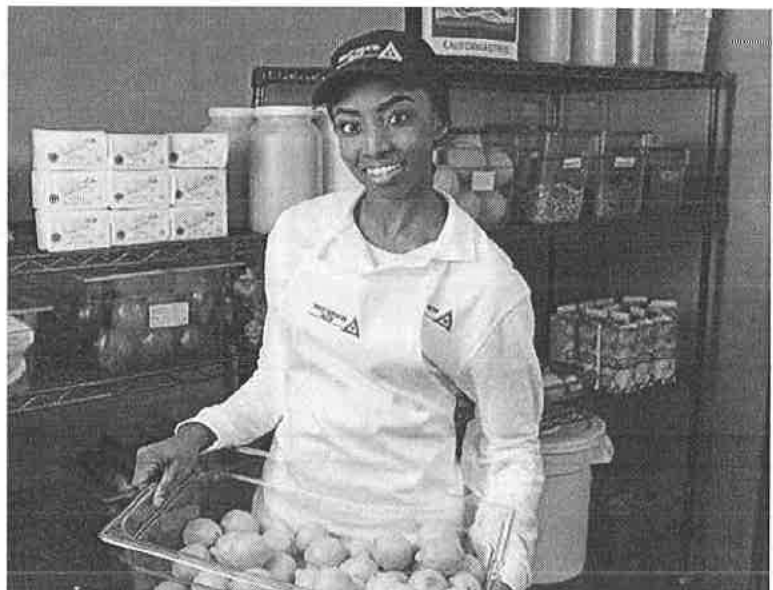
We are very excited about the opportunity to continue providing high-quality, cost-effective food services at DuPage County Jail. We are experienced and well-qualified to meet your needs, managing food service operations like DuPage County in 40 states for more than 35 years.

Introduction

Trinity Services Group is the largest independent, comprehensive food service provider in the corrections industry, serving roughly 300 million meals annually. We are not the only company in the business, but we ARE different! This difference comes from our focus – our primary mission is correctional food service. Not schools and colleges, sporting venues, business cafeterias, and other venues.

Our corrections focus benefits our clients, with practices centered around promoting safety, security, and orderly operations. We train our employees in PREA, tool control, and inmate management; we are supported by a management team with over 30 years of corrections experience! This experience is second to none and will be used to promote a positive environment at DuPage County.

Our exceptional service begins with our Registered Dietitians. Trinity's dietitians are the best in the business and are well-versed in the regulations of correctional feeding. They develop menus and diet manuals that comply with the American Correctional Association (ACA) and national health/nutrition standards. They also provide expert oversight and ensure continued compliance with regular audits.



We formulate our operation plan with a complete understanding of food service's critical role in the overall correctional environment. Well-fed inmates are generally happier and more content, generating fewer complaints, grievances, and incidents. That said, we promise to work collaboratively with correction staff to positively contribute to your goal of running safe, secure, and orderly facilities.

In addition to being corrections-oriented, Trinity prides itself on being customizable. We realize that every correctional institution is unique and has specific needs. We are not cookie-cutter and are committed to tailoring our operational plan to meet those needs. This commitment has resulted in high customer service satisfaction. We are very proud of this achievement!

Trinity excels in all areas outlined in our proposal and can deliver on what we promise. We have extensive knowledge of

correctional food service regulations and pledge that our food service operations will meet or exceed all requirements. Our promise includes operating humanely with respect shown to all inmates and staff at all times!

Trinity is known for its **excellent customer service**, including:

- Open communication
- Willingness to address the needs of our clients
- Integrity on all levels of business
- Financial stability
- Robust Quality Assurance Program

We Understand YOUR Needs!

Trinity's approach to doing business is simple yet highly principled: be innovative and exceed our customers' every expectation. We will treat DuPage County like you are our **ONLY** customer. This "One Customer" approach engages the resources, processes, and systems of a national company applied with our singular focus on DuPage County.

From this humble philosophy emerged our mission to "Satisfy Customers with Integrity and Innovation." It's at the heart of our key goals, which we aim to achieve day in and day out:



- Always operate in an honest, ethical business manner
- Deliver outstanding customer service
- Encourage and foster our employees' development and success

We are proud that DuPage County chose to partner with Trinity Services Group in June 2019. We count ourselves fortunate to have been your partner over these past four years and look forward to the prospect of many more. If awarded a new contract, we will continue to build our partnership with DuPage County to provide further program enhancements and innovative custom solutions for your operation.

Here is our plan!

Trinity will continue to ensure that our staff is committed to providing high-quality food service and the appropriate training and direct supervision of the inmate workers for the DuPage County Jail. Our plan is carefully developed based on what we know is important to you.

Our offer addresses the following items:

- **Staff wages that will support strong recruitment and retention.** Trinity has conducted a wage analysis of the Wheaton, IL, area. Our pricing includes higher wages to reflect current trends and a staff structure

of **1 manager and three full-time supervisors**. We know that failing to account for proper wages will only result in a high vacancy rate, leading to operational problems that negatively affect the kitchen operation and your security efforts. We respectfully encourage the county to consider each vendor's proposed wages in the overall evaluation of the cost per meal of service. Low wages will result in a lower price per meal but will directly impact the vendor's ability to find and retain staffing.

- Trinity's Operational support team provides oversight from a management team with corrections experience. We aim to develop the onsite team and **promote leadership career opportunities** in the food service industry.
 - ▣ Janice Crayton will remain as **Food Service Director** for DuPage County Jail.
 - ▣ Erica Peck was recently promoted to **Illinois General Manager** from Food Service Director at Tazewell County Jail. She will support the onsite team and operations at DuPage County Jail



- Trinity Services Group will continue to provide your administration and medical support staff with a dedicated Registered Dietitian. Trinity's Registered Dietitian will be on call and address any immediate needs for new diets.
- Inmate workers will participate in our new innovative vocational, leadership, and managerial training program, ASCEND, designed to prepare participants for post-incarceration employment and ultimately reduce recidivism.

Food Service Operations

We have many satisfied customers with food service operations like DuPage County in scope and population.

Some of our valued Midwest Partnerships Include:

- McHenry County, IL (services beginning on 1/7/2023)
- Tazewell County, IL
- Cheatham County, TN
- Montgomery County, TN
- Jackson County, MO
- Cass County, MO (services beginning on 1/1/2023)
- Jefferson County, MO
- Franklin County, MO

- Stone County, MO
- Cape Girardeau County, MO
- Marion County, MO
- Boone County, MO
- Andrew County, MO
- Dent County, MO
- Scott County, MO
- Sherburne County, MN
- Ozaukee County, WI

And there are many more nationwide!

Key Personnel

Janice Crayton is your current Food Service Director and is responsible for the food service operations' supervision, training, and management. She will continue to ensure all team members are trained and capable of performing their jobs safely and competently.

Erica Peck is the Illinois General Manager, and is based in Springfield, IL. Her sole responsibility is to support accounts in the State of Illinois. She will be your first line of communication for all operational needs and can step in to run the operation in an emergency.

Mark Horneffer is the District Manager. He is responsible for the supervisory oversight of our Midwest



accounts. He has over 24 years of experience providing impeccable facilities management and food service management within county jails and state department of corrections facilities.

Jessica Bush is Trinity's Registered Dietitian for Illinois. She provides oversight to ensure strict conformity with all dietary requirements.

Matt Stimpson is the Vice President with responsibility for the Midwest. He works proactively with his team to provide the support and tools necessary to perform the tasks at hand.

Jacque Woosley is the District Sales Manager. She has 13 years of experience in correctional contract management and is dedicated to ensuring the highest level of integrity in creating a long-term partnership.

The experience of these key people, combined with the tremendous overall resources Trinity possesses, will be instrumental in this project's success.

Budget-Friendly Operations

Trinity understands administrators' challenges as you strive to make sound budgetary decisions while upholding security, maintaining food service quality, and meeting correctional nutritional and health standards.

Trinity Take-Out (TTO) allows inmates to purchase specialty food items (including several healthy options) on days designated by you. TTO.



- Receives excellent reviews from the inmate population for variety, taste, and price
- Can be expanded to allow your staff the opportunity to purchase
- Generates commissions for your inmate welfare fund!

ASCEND™ Vocational Program

ASCEND™ is our new innovative vocational, leadership, and managerial training program designed to prepare participants for post-incarceration employment and ultimately reduce recidivism. Our universal approach provides end-to-end vocational and education training and ongoing practical support when rejoining society to obtain gainful employment from entry-level to management opportunities.



Dedicated People with a Passion for Success!

Our team's years in the business and correctional food service experience are second to none. This experience gives us a tremendous advantage in knowing the best implementation options to serve your specific needs and optimize cost efficiency. You can rest assured we will put our knowledge to good use at DuPage County.

We have thoroughly researched this project and have prepared a detailed competitive response. We also completely understand the Scope of Services and agree to comply with these minimum requirements, but our goal is to EXCEED your expectations.

We believe that your staff and the inmate population deserve quality at affordable prices. We are confident that you agree and look forward to an open forum to explain our innovative approach, answer your questions, and refine our program to provide you with the optimum balance of quality, service, and affordability. Please allow us to prove why Trinity is the best option to continue managing your correctional food service program.



Operation Plan

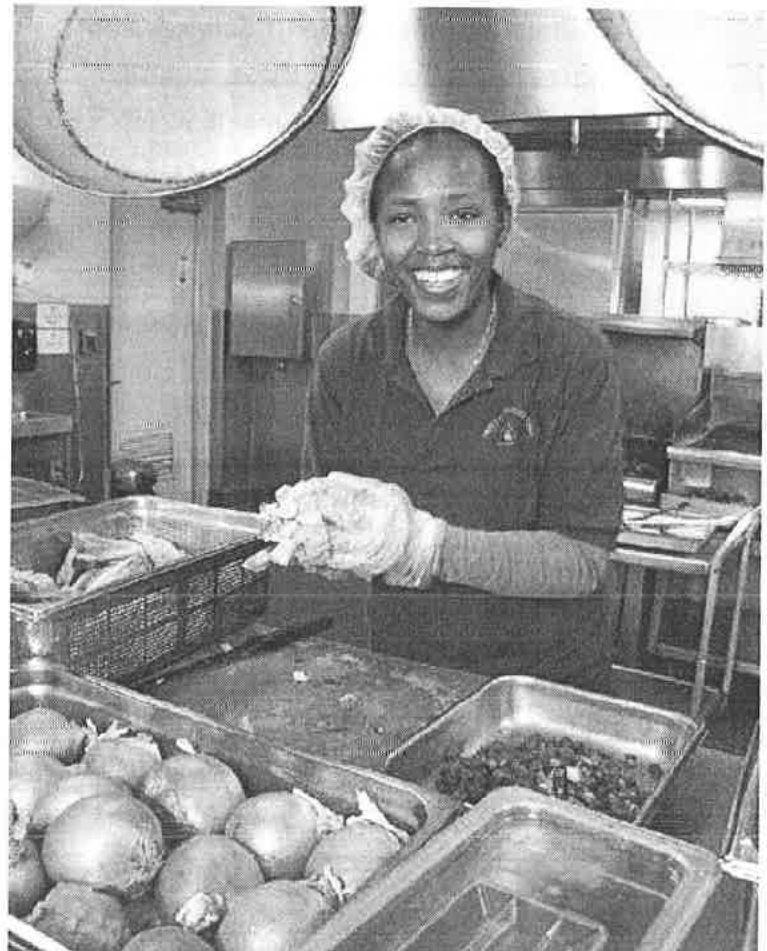
Trinity's considerable experience with correctional food service has allowed us to refine our operating procedures to efficiently and cost-effectively provide a quality food service program.

Operational Overview

Our registered dietitians develop our menus and meal plans to meet the specified dietary requirements of your facility. Our procurement team ensures we have the best food and supplies needed to produce all your facility's required meals. Our management and kitchen staff are qualified and trained in the duties of meal preparations and distribution. ***We are confident that we can establish an ideal meal program that works within your guidelines.***

We have provided several critical components of our Food Service operations for your review on the following pages:

- Standards
- Menu Development
- Quality Assurance
- Staffing
- Meal Ordering & Delivery
- Inmate Labor
- Staff Meals
- Catering & Special Events
- Billing Procedures
- Communication & Problem Resolution
- Crisis Management Services
- Transition Planning



Local, State and Federal Standards

Facility: Our Staff will use the procedures you have established as a benchmark for your operation. We will offer suggestions for improvements in cases where our process may amend your food service operation's security and quality.

ACA: Our Standard Operating Procedures meet ACA Standards at a minimum.

NCCHC: Our menus satisfy adult dietary guidelines for adults and nutritionally approved for incarcerated adults.

HACCP: We train Trinity staff to understand the specific hazards of food handling and the preventive measures necessary to ensure food safety.

Menu Development

Cycle Menus: Menus are included in our proposal, developed to meet your requested daily nutritional goals and applicable standards.

Special Diets: Menus will follow the regular menus as closely as possible with the modifications necessary to meet the specific restriction.

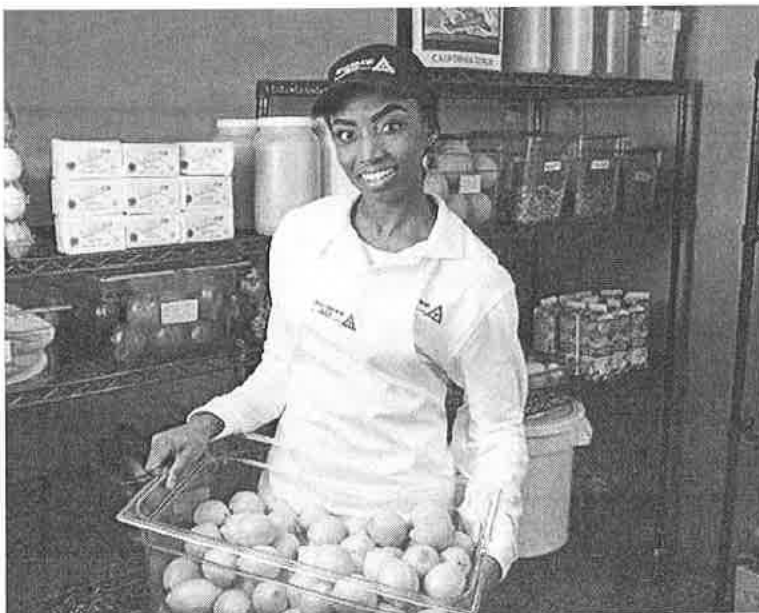
Dietitians: Our Registered Dietitians design and develop our menus to provide tasty, appetizing, wholesome quality food. They will regularly review the implemented menus and provide special diet menus and substitution guidelines as needed.

Flexibility and Variety: We will consult with your facility for approval on any menu substitutions and requests for menu changes that could be advantageous for the operation.

Holiday Meals: We will serve Holiday/ Spirit Lifter meals on your predefined days.

Product Specifications: We will meet or exceed your required product standards. Our product lines are in use and successful every day, in hundreds of operations across the country.

Production System: NetMenu® by Cbord is our web-based, back-of-the-house food service management tool. It enables our Staff to update standards and share common recipes and menus instantly, across all of our operations and access nutritional information, manage inventory and purchasing, and generate production reports.



Purchasing Programs: Our pre-established network of approved suppliers follows and meets HACCP guidelines and is thoroughly familiar with the quality of corrections-specific products used in our daily operations and the frequencies of deliveries and quantities needed.

Quality Assurance

We will prepare and serve food that meets or exceeds the terms of this proposed agreement, as well as ACA food service industry standards. Factors include:

- **Food Safety** – portion control, temperature control, and recipe adherence and conversion
- **Food Production System** – proper meal count forecasting, preparation, and product pull schedules
- **Security Procedures** – procedures for chemicals, sharps, refrigeration, keys, and utensils
- **Sanitation** – routine cleaning schedules and regular inspections to correct any deficiencies
- **Safety in the Workplace** – open and close checklists, regular safety training meetings, and award incentives for safety champions

- **Regulating Agency Compliance** – inspection preparation programs and procedures
- **Inventory** – product accountability, proper product labeling, storage, and stock rotation

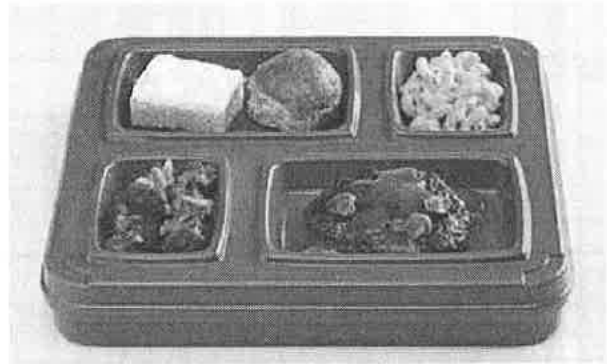
We also have a full complement of policy and procedure manuals for use in our kitchen operations.



Staffing

We will provide staffing necessary to maintain an efficient, safe, and secure operation. Trinity staff will supervise the inmate workers and ensure we meet food safety parameters and kitchen sanitation standards. Our wage rates and benefit programs are designed to attract and maintain a quality workforce. Key components include:

- District Manager Support
- Detailed Job Descriptions
- Competitive Wage and Benefit Programs
- ServSafe Training
- In-Service Training
- Human Resources Support
- Employee Recognition



Meal Ordering and Delivery

Our Staff will prepare meals according to the meal count provided by the facility before each meal service. We will prepare meals using the cook-serve method, consistently portioning food items on the serving line into individual, thermal trays, and load them onto appropriate meal carts for delivery by housing location. We label Diet trays according to the inmate, type of diet, and housing location. The Housing Officer will verify the number of trays, and deliver them to the respective inmates. The meal delivery schedule will follow the facility's meal serving times.

Inmate Labor

Trinity will use inmate workers for food preparation, serve/tray-line meals, and perform sanitation and cleaning of the kitchen, and equipment. They will be assigned a position and provided with the proper training and supervision needed to effectively handle food handling and safety, personal hygiene, and basic sanitation.

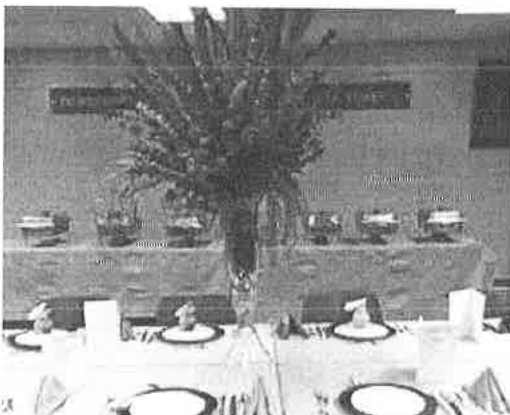




Staff Meals

Staff will be offered a meal from the approved 28 day menu which will be served on a Styrofoam tray. These meals will be billed to DuPage County and the same price per meal.

We have other programs available (and in use at other facilities) that include a 24/7 micromarket, a hot/cold line and a cook-to-order meal style service should your needs change. We have included a sample menu in this response should you wish to expand the staff dining program.



Catering and Special Events

Catering and Special Events could include meals, cookies, pastries, celebrations, cakes, or customized packages. Our on-site Staff can prepare fresh food items. We will review the needs of each specific occasion and mutually agree on an acceptable plan and cost.



Billing Procedures

We will prepare and provide food service statements to your facility. The statements will reflect the exact number of meals served. Our transparent philosophy provides any backup material you require to ensure an easy to follow and open audit trail exists.

Communication and Problem Resolution

You will receive a complete contact list of all appropriate support levels in our organization. Our Food Service Director will collaborate with DuPage County to establish an emergency call-in procedure in an emergency or failure to report. The Food Service Director will also become a liaison to your facility's management team and attend regularly scheduled meetings with your administration.

Should problems or concerns arise, we will work with you to resolve them as quickly as possible to satisfaction. We will follow your established policies on complaint resolution and develop a plan that meets your approval. Your Food Service Director will perform routine audits to ensure your satisfaction and compliance with the contract. Your District Manager will conduct a yearly review to ensure we meet all local, state, and federal regulations and standards.

Crisis Management Services

To assist with critical incident response, Trinity is proud to be the first in the corrections industry to offer Crisis Management Services (CMS).

CMS provides immediate response and advisement for any food-related emergency in the facilities we serve. Our team of Experts on Demand (EOD) is available to assist your Staff with incident response, 24/7. We believe that timely, precise direction can positively affect outcomes, and we want to do our part to bring swift resolutions to these types of incidents. The CMS program can also provide expert-generated after-action reports to assist you with potential media inquiries, grievances, and lawsuits.

Transition Planning

As your incumbent vendor Trinity's Transition Plan will be very basic, as we currently have experienced management, procedures, and programs in place. However, we will conduct a thorough review of all programs and procedures with all staff members to guarantee you that we are in 100% compliance with the new contract.





The Trinity Take-Out Program (TTO) can help DuPage County reinforce positive inmate behavior, boost inmate morale and support inmates' connections with family and friends.

Trinity recognizes the emphasis DuPage County places on inmate behavior improvement. TTO is one way DuPage County can encourage the inmate's behavioral modification while boosting morale. TTO is already proving to be an excellent tool to accentuate the power of positive reinforcement for improved behavior in following rules and meeting/exceeding the standards prescribed in other Trinity-run facilities. TTO can be used as a reward for housing area cleanliness or other areas of concern that DuPage County would like to emphasize.

- TTO offers a variety of restaurant-quality food prepared by professionally trained staff
- All products sold within this program can be developed explicitly for DuPage County with regional preferences in mind
- Not only available to inmates but your Officers and staff can also purchase TTO!
- The TTO program is currently established in other Trinity-run facilities
- TTO is made available only to the inmates DuPage County deems eligible to participate



SAMPLE TTO MEALS



CHICKEN ALFREDO

Fresh grilled chicken served up old world style, on top of a generous pile of fettuccine dressed in the creamiest parmesan sauce this side of Grandma's kitchen. Served with buttery garlic bread, a fresh garden salad and ranch dressing.

CARNE ASADA

An ample five ounces of tender, seasoned beef strips simmered in scratch-made red chili sauce. Served with bell pepper studded and melty white cheese topped "street corn" style roasted corn, flavorful Charro beans, a warm soft flour tortilla, crispy tortilla chips and a side of salsa for dipping.



BEEF AND BROCCOLI

A bed of fresh steamed broccoli topped with five oz. of beef simmered in a thick, savory Asian-inspired sauce. Served with a side of steamed white rice, a vegetable eggroll, and soy sauce for dipping.



SAMPLE TTO MEALS



CHOPPED POLLO

An ample five ounces of tender, seasoned chicken thighs simmered in scratch-made red chili sauce. Served with bell pepper studded and melty white cheese topped "street corn" style roasted corn, flavorful Charro beans, a warm soft flour tortilla, crispy tortilla chips and a side of salsa for dipping.

CHICKEN QUESADILLA

Two 10-inch flour tortillas stuffed with seasoned chicken and shredded cheese, then griddled until hot and melty and cut into quarters. Served with bell pepper studded and melty white cheese topped "street corn" style roasted corn, flavorful Charro beans, crispy tortilla chips and a side of salsa for dipping.



The five preceding meals come with a 20 oz. bottle of Pepsi.



SAMPLE TTO MEALS



CHEESEBURGER

A grilled American classic topped with cheese, lettuce, tomato, and onion. Brought to you on a buttered toasted bun and served with our signature Whole Shabang chips.

CHICKEN SANDWICH

A tender all white meat chicken patty fried and topped with cool mayo, lettuce, tomato, and Pickles served on a buttered toasted bun. Accompanied with the side of our signature The Whole Shabang chips.



SAMPLE TTO MEALS



PHILLY CHEESESTEAK

Tender thinly sliced beef freshly grilled with onions and Peppers and stuffed into a large hoagie roll. Presented underneath a blanket of hot melted provolone cheese. Served with our signature The Whole Shabang chips.

CHICKEN TENDERS

4 gold and crispy jumbo breaded chicken tenders until golden and crisp. Try these monsters out with a side of smokey baroque sauce and creamy ranch dressing for dipping. And don't forget a bag of our signature The Whole Shabang chips.



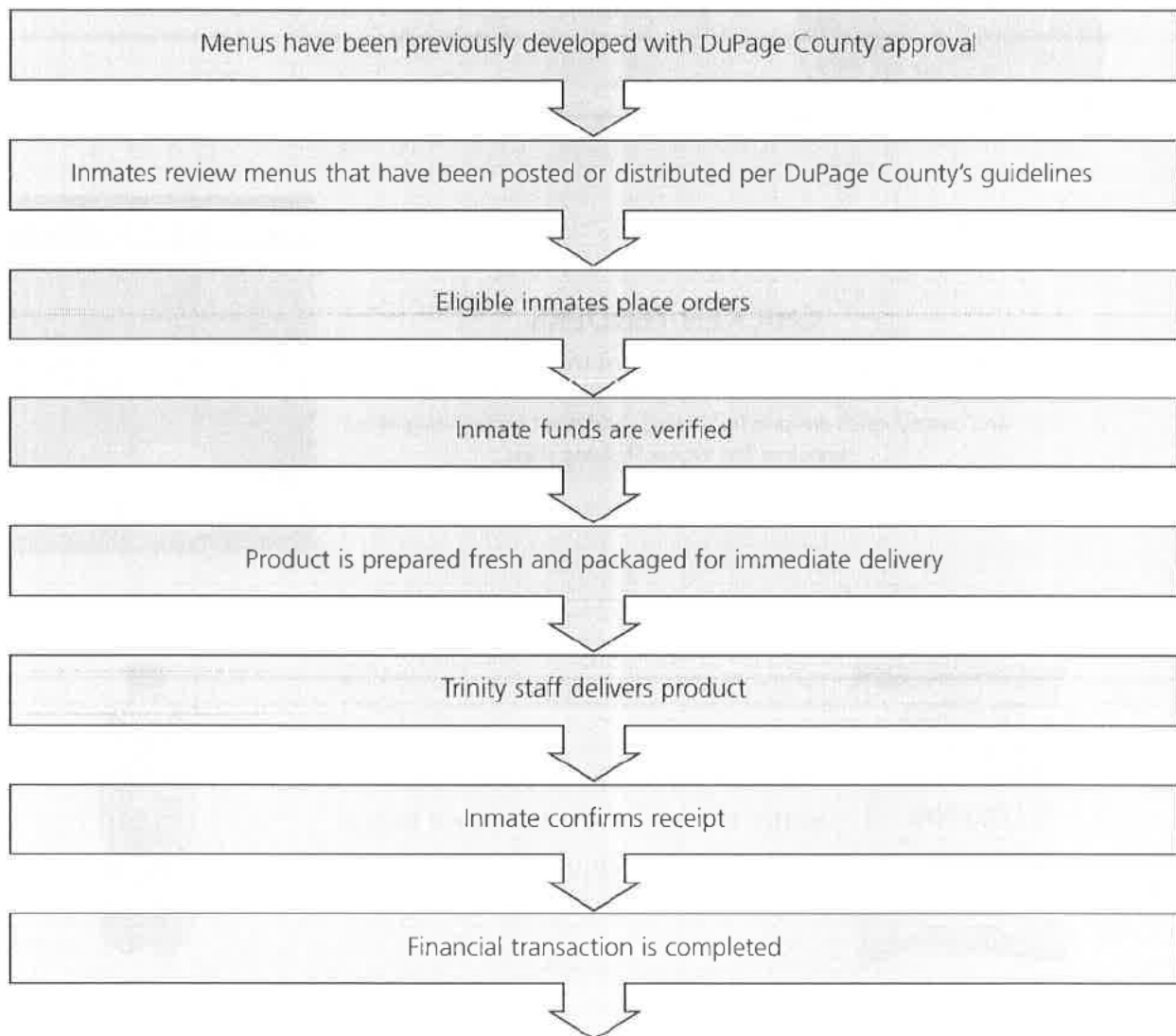
The four meals above come with a 20 oz. bottle of Pepsi and a six ounce bag of The Whole Shabang potato chips.



Inmate Ordering Process

Inmates eligible for TTO may place their order on a schedule that has been set and approved by the DuPage County. Orders may be placed by manual order for or via the commissary system dependent upon DuPage County provider and ordering system. Trinity Services Group will work to customize an ordering program that will work for you!

HOW THE PROGRAM WORKS



Friends and Family Ordering

Should DuPage County be interested and give permission to do so, Trinity can implement our Friends and Family ordering platform.

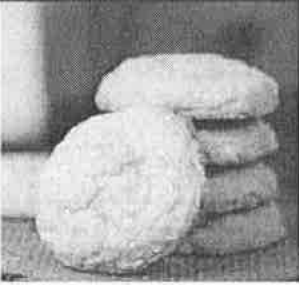
The Friends and Family platform provides an online ordering system enabling friends and family to order for the inmates through a credit card transaction. The ability of a friend or family member to send an inmate TTO while incarcerated aids in maintaining family ties.



Now Available...

Fresh from the Kitchen Treats!

Reinforce positive inmate behavior, boost morale and provide great meals to staff who can also purchase



Tell Family & Friends they can make purchases at www.TTOFood.com

EASY. SECURE. MULTI PLATFORM.



Officer and Staff TTO

Understanding the importance of accommodating Officers remaining at their posts during their shift, TTO is available for Officers and Staff to purchase on the same days the program is offered to the inmates.

Trinity has an established online ordering platform that can be customized for DuPage County. This platform can enable the Officers and staff to purchase and pay for TTO items without leaving their posts.

- Ordering is available by visiting the website URL while at the facility or scanning a QR code and ordering by phone
- The website processes credit card payments securely and in real-time
- The only information needed is the name of the officer, location, and credit card information
- When the order is successfully processed, a receipt will print out with an order number and "pick-up" details



SECTION 9 - PROPOSAL FORM

(PLEASE TYPE OR PRINT THE FOLLOWING INFORMATION)

Full Name of Offeror	Trinity Services Group, Inc.
Main Business Address	477 Commerce Blvd.
City, State, Zip Code	Oldsmar, FL 34677
Telephone Number	636-399-4406
Fax Number	
Proposal Contact Person	Jacque Woosley
Email Address	jacque.woosley@trinityservicesgroup.com

The undersigned certifies that he is:

☐ the Owner/Sole Proprietor
 ☐ a Member of the Partnership
 ☒ an Officer of the Corporation
 ☐ a Member of the Joint Venture

herein after called the Offeror and that the members of the Partnership or Officers of the Corporation are as follows:

Gary Snyder, CEO

(President or Partner)

James M. Perry, Senior VP Sales

(Vice-President or Partner)

Alex Lee, Secretary

(Secretary or Partner)

Steve Palmer, CFO

(Treasurer or Partner)

Further, the undersigned declares that the only person or parties interested in this Proposal as principals are those named herein; that this Proposal is made without collusion with any other person, firm or corporation; that he has fully examined the proposed forms of agreement and the contract specifications for the above designated purchase, all of which are on file in the office of the Procurement Manager, DuPage Center, 421 North County Farm Road, Wheaton, Illinois 60187, and all other documents referred to or mentioned in the contract documents, specifications and attached exhibits, including Addenda No. #1, _____, and _____ issued thereto;

Further, the undersigned proposes and agrees, if this Proposal is accepted, to provide all necessary machinery, tools, apparatus and other means of construction, including transportation services necessary to furnish all the materials and equipment specified or referred to in the contract documents in the manner and time therein prescribed.

Further, the undersigned certifies and warrants that he is duly authorized to execute this certification/affidavit on behalf of the Offeror and in accordance with the Partnership Agreement or by-laws of the Corporation, and the laws of the State of Illinois and that this Certification is binding upon the Offeror and is true and accurate.

Further, the undersigned certifies that the Offeror is not barred from proposing on this contract as a result of a violation of either 720 Illinois Compiled Statutes 5/33 E-3 or 5/33E-4, proposal rigging or proposal-rotating or as a result of a violation of 820 ILCS 130/1 et seq., the Illinois Prevailing Wage Act.

The undersigned certifies that he has examined and carefully prepared this proposal and has checked the same in detail before submitting this proposal, and that the statements contained herein are true and correct.

If a Corporation, the undersigned further certifies that the recitals and resolutions attached hereto and made a part hereof were properly adopted by the Board of Directors of the Corporation at a meeting of said Board of Directors duly called and held and have not been repealed, nor modified and that the same remain in full force and effect. (Offeror may be requested to provide a copy of the corporate resolution granting the individual executing the contract documents authority to do so.)

Further, the offeror certifies that he has provided services comparable to the items specified in this contract to the parties listed in the reference section below and authorizes the County to verify references of business and credit at its option.

Finally, the offeror, if awarded the contract, agrees to do all other things required by the contract documents, and that he will take in full payment therefore the sums set forth in the cost schedule.

PROPOSAL AWARD CRITERIA

This proposal will be awarded to the most responsive, responsible vendor meeting specifications based upon the highest score compiled during evaluation of the proposals outlined in the selection process.

The Contractor agrees to provide the service described above and in the contract specifications under the conditions outlined in attached documents for the amount stated.

Signature on File

X (Signature and Title)
James M. Perry, Senior Vice President, Sales

CORPORATE SEAL
(If available)

PROPOSAL MUST BE SIGNED FOR CONSIDERATION

Subscribed and sworn to before me this 10th day of March AD, 2023

Signature on File

My Commission Expires: 6/3/2026

(Notary Public)

HOLLY MARIE KARLESKINT
Notary Public - Notary Seal
STATE OF MISSOURI
Commissioned for St. Louis County
My Commission Expires 6/3/2026
Commission # 18241512