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Board of Trustees
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Mr. Jaime Arias
Chips and Salsas

Re: Option to Renew Food Service Contract

Mr. Arias:

Pursuant to *Article 1.1, Contract Term*, of the Food Service Contract dated August 18, 2011, the College wishes to renew the contract for one additional year, July 1, 2016 June 30, 2017.

Please acknowledge acceptance by signing below.

X

John Lau
Vice President for Business Services

X

Jaime Arias
Chips and Salsas

default may be cured during such thirty (30) day period, in which case the notice shall be null and void and the Agreement shall remain in full force and effect.

- 7.8 The College assumes the responsibility for painting the walls and ceilings, outside building and replacement of carpeting, draperies, and window coverings.
- 7.9 **Access:** The College shall have full access at all times to the food service preparation areas and equipment with or without prior notice.
- 7.10 Contractor will manage the College food service in accordance with the State of California health laws and with proper training of employees.

ARTICLE VIII - OPERATIONAL COSTS AND RESPONSIBILITIES

- 8.1 Contractor will assume the cost and expenses of the food service operation in the following areas:
 - a. Consumables, food and products
 - b. Supplies - including cleaning supplies
 - c. Labor - including all personnel who are directly involved with the food service operation
 - d. Uniforms
 - e. Table linen
 - f. Long Distance Calls
 - g. Printing and stationery supplies
 - h. Bookkeeping and payroll preparation
 - i. General Supervision
 - j. Liability insurance as defined in 9.1
 - k. Licenses and permits as defined in 9.9
- 8.2 The above items are expanded in this section to include:
 - a. Daily cleaning and housekeeping of the food service, preparation, and service areas in Contractor's care and control, and washing all dishes, glassware, and utensils in accordance with accepted industry and health standards.
 - b. **When providing catering services only;** prompt cleaning of all service area furnishings, including dining area and patio tables and chairs, so that they are clean, neat, and orderly at all times. All spills on floors and tables shall be cleaned.
 - c. Cleaning of all preparation and food service equipment.
 - d. Equipment repair and replacement (College owned), except freezer and refrigerator compressors.
 - e. Remove grease from the kitchen (Hot Room) on a weekly basis and discard it in the disposal container located near the 1300 building.
- 8.3 The following shall be the responsibility of the College:
 - a. Provision of fully equipped office for the Food Service Manager, to include typewriter, filing cabinet, and calculator
 - b. Painting and redecorating
 - c. Fire insurance
 - d. Outside maintenance
 - e. Pest control

