PROCUREMENT SUMMARY

FOOD SERVICES OPERATOR / PS88880000

1.	Contract Number: PS88880000			
2.	Recommended Vendor: CulinArt Group			
3.	Type of Procurement (check one): ☐ IFB ☐ RFP ☐ RFP-A&E			
	☐ Non-Competitive ☐ Modification ☐ Task Order			
4.	Procurement Dates:			
	A. Issued : April 10, 2017			
	B. Advertised/Publicized: April 11, 2017			
	C. Pre-proposal/Pre-Bid Conference: May 2, 2017			
	D. Proposals/Bids Due: June 21, 2017			
	E. Pre-Qualification Completed: Pending			
	F. Conflict of Interest Form Submitted to Ethics: September 25, 2017			
	G. Protest Period End Date: October 23, 2017			
5.	Solicitations Picked up/Downloaded: 15	Bids/Proposals Received: 6		
6.	Contract Administrator:	Telephone Number:		
	Rommel Hilario	(213) 922-4654		
7.	Project Manager:	Telephone Number:		
	John Flores	(213) 922-2770		

A. Procurement Background

This Board Action is to approve a contract award in support of General Services to provide cafeteria, catering, and vending machine services to the Union Station Gateway (USG) Building and Central Maintenance Facility (CMF) cafeterias as outlined in Request for Proposal (RFP) No. PS25924. Board approval of contract awards are subject to resolution of any properly submitted protest.

The RFP was issued as a competitive negotiated procurement in accordance with Metro's Acquisition Policy. The new contract does not require any payment from Metro.

Four amendments were issued during the solicitation phase of this RFP:

- Amendment No. 1, issued on May 8, 2017, provided pre-proposal documents including agenda, sign-in sheets, and planholder's list;
- Amendment No. 2, issued on May 17, 2017, provided 2016 net sales information for USG and CMF cafeterias;
- Amendment No. 3, issued on May 24, 2017, extended the proposal due date from May 31, 2017 to June 21, 2017;
- Amendment No. 4, issued on June 1, 2017, restated proposal submittal requirements.

A pre-proposal conference was held on May 2, 2017. A total of nine participants representing six firms were in attendance. On June 21, 2017, Metro received six proposals.

B. Evaluation of Proposals

The Proposal Evaluation Team (PET), consisting of staff from General Services, the Office of the CEO, Environmental Compliance/Sustainability, and the Central Maintenance Facility, reviewed proposals based on the technical criteria consistent with the experience and resources necessary to meet the requirements of the RFP. Proposals were evaluated according to the criteria established in the RFP and in compliance with Metro's Acquisition Policy.

•	Skills and Experience	25%
•	Operating Plan	20%
•	Menus and Pricing	20%
•	Staffing Plan	20%
•	Site Visit and Food Tasting	15%

The evaluation criteria are appropriate and consistent with criteria developed for other, similar RFPs. Several factors were considered when developing these weights, giving the greatest importance to skills and experience.

The six proposals received were determined to be within the competitive range and are listed below in alphabetical order:

- 1. Aramark
- 2. California Dining Services
- 3. Company Kitchen
- 4. CulinArt Group
- 5. Fooda
- 6. High Rise Goodies Restaurant Group (Trimmana)

Site visits for all proposing firms were conducted by the PET at local sites operated and managed by the proposers in order to observe operations and taste the food. Site visits were scheduled and completed between August 14 and August 23, 2017.

1	FIRM	Average Score	Factor Weight	Weighted Average Score	Rank
2	CulinArt Group				
3	Skills and Experience	97.6	25%	24.4	
4	Operating Plan	93.5	20%	18.7	

5	Menus and Pricing	90.0	20%	18.0	
6	Staffing Plan	90.5	20%	18.1	
7	Site Visit and Food Tasting	98.7	15%	14.8	
8	Total		100.00%	94.0	1
9	Trimmana				
10	Skills and Experience	85.2	25%	21.3	
11	Operating Plan	80.0	20%	16.0	
12	Menus and Pricing	79.0	20%	15.8	
13	Staffing Plan	79.0	20%	15.8	
14	Site Visit and Food Tasting	94.0	15%	14.1	
15	Total		100.00%	83.0	2
16	Company Kitchen				
17	Skills & Experience	95.2	25%	23.8	
18	Operating Plan	71.5	20%	14.3	
19	Menus and Pricing	76.5	20%	15.3	
20	Staffing Plan	76.5	20%	15.3	
21	Site Visit and Food Tasting	89.3	15%	13.4	
22	Total		100.00%	82.1	3
23	Aramark				
24	Skills and Experience	82.4	25%	20.6	
25	Operating Plan	77.5	20%	15.5	
26	Menus and Pricing	81.0	20%	16.2	
27	Staffing Plan	76.5	20%	15.3	
28	Site Visit and Food Tasting	93.3	15%	14.0	
29	Total		100.00%	81.6	4
30	Fooda				
31	Skills and Experience	82.4	25%	20.6	

32	Operating Plan	82.0	20%	16.4	
33	Menus and Pricing	57.5	20%	11.5	
34	Staffing Plan	66.5	20%	13.3	
35	Site Visit and Food Tasting	75.3	15%	11.3	
36	Total		100.00%	73.1	5
37	California Dining				
38	Skills and Experience	82.0	25%	20.5	
39	Operating Plan	60.0	20%	12.0	
40	Menus and Pricing	66.6	20%	13.3	
41	Staffing Plan	64.5	20%	12.9	
42	Site Visit and Food Tasting	80.7	15%	12.1	
43	Total			70.8	6

C. Cost/Price Analysis

There are no costs associated with this contract that will be incurred by Metro. However, it should be noted that the recommended contractor, CulinArt Group, has committed up to \$200,000 in capital improvements for the Metro Café.

D. <u>Background on Recommended Contractor</u>

CulinArt Group is a dining services management company, headquartered in Plainview, NY, with regional offices in Malvern, PA, North Haven, CT, Orange County, CA and Scottsdale, AZ. The firm brings a "Food First" approach to their clients' dining programs, allowing them to develop menus specifically for their facility. They provide full-scale dining services management — including café, catering, office coffee service and vending — as well as dietary consulting and nutritional services.

CulinArt Group provides dining services at reputable corporate dining accounts such as Intuit, Synaptics, TE Connectivity, TD Ameritrade, Jet Propulsion Laboratory, Thermo Fisher Scientific, Allergan, Pacific Life, Con Edison, Entergy, National Grid, The McGraw Hill Companies, Parker Hannifin, General Atomics, Carefusion, Solar Turbines, Gibson Dunn & Crutcher LLP, Pitney Bowes and Oakley, among others.