DETROIT AREA AGENCY ON AGING REQUEST FOR PROPOSAL for Nutrition Services

FISCAL YEAR 2027-2029

Congregate, Home Delivered, Holiday Meals, Oral Nutrition Services, Shelf-Stable Meals, Culturally-Specific Meals and Medically Tailored Meals

Technical Assistance
Workshop



Detroit Area Agency on Aging

- * Private, non-profit organization responsible for planning, coordinating, developing and funding meal programs.
- * This Nutrition RFP will seek to include all populations, providing high quality, and culturally appropriate meals for the following categories:
 - * Congregate Meals
 - * Home Delivered Meals
 - * Holiday Meals
 - * Oral Nutrition Supplements
 - * Shelf-Stable Meals
 - Culturally Appropriate Meals
 - Medically Tailored Meals

Service Area

- * Service area consists of:
 - * Detroit, Hamtramck, Harper Woods, Highland Park, and the five Grosse Pointes

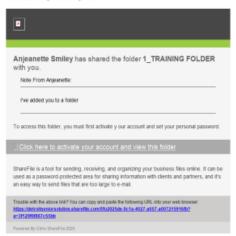
RFP Timeline

- * Legal Notice November 28, 2025
- * RFP Released DAAA Website & Social Media December 2, 2025
- * Technical Assistance Workshop December 9, 2025 10AM 12PM
- December 17, 2025, all questions must be submitted by 5pm to Contracts
 Management
- Progress Sharefile Access request available December 3 January 9, 2026, PM EDT.
- * Proposals Due in the sharefile, Friday, January 9, 2026, by 11:59 p.m. (EST)
- Contract/Contracts Awarded February 15, 2026
- Contract Begins October 1, 2026

Submitting Through ShareFile

Accessing the secure ShareFile portal.

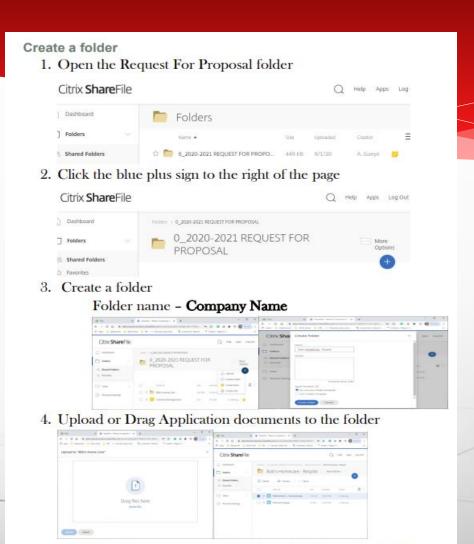
- 1. Email contractmgt@daaala.org to receive access
- 2. Include the name and email address of everyone in your organization that will need access
- 3. Allow one business for response
- 4. You will receive an email from Sharefile (Citrix) inviting you to the shared folder



5. Create a profile or log in to your folder.



Submitting Through ShareFile

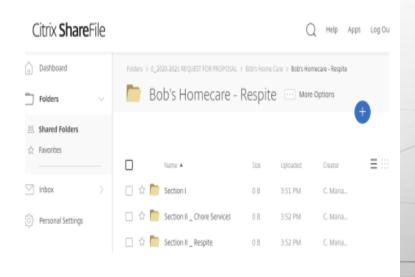


Document name - name of application requirement
 (Attachment 7 - Insurance)

Submitting Through ShareFile

Additional Information

- You may delete documents but not folders
- If applying for more than one service:
 - Create one folder for your business
 - Create one folder for Section 1
 - Pre-screening and Attachments A-M etc.
 - Create a folder for each submission for Sections II
 - Attachments 1-5,Budget and additional information



Topics of Discussion for Today

- Instructions to Applicants
- * Contract Period
- * Eligibility
- * Proposal Requirements
 - * Subcontracting
 - * Contract Start Up
 - * Insurance
 - * Termination

- * Scope of Services
 - * Capacity
 - * Staffing
 - * Information Technology
 - * Quality Assurance
 - * Food Packaging
 - * Local Match
 - * Compliance
- * Questions/Answers

Instructions to Applicants

- *BID PROPOSALS MUST BE SUBMITTED TO THE DAAA PORTAL BY 11:59PM January 9, 2025
- * Late applications will not be accepted

Contract Period

- * Contract period will be from FY 2027-2029
- *October 1, 2026-September 30, 2029

Eligibility Criteria

- * Must have been in business for a minimum of 3 years
- * Must be financially viable as demonstrated by having a positive fund balance or retained earnings
- * Must demonstrate that they are current in all local, state and federal taxes
- * May be a private for-profit or non-profit organization.

Eligibility Criteria Cont.

- * Kitchen location should allow for meals to be delivered in 30 minutes inside of DAAA service area (PSA 1-A)
- * Production capacity and mechanism for delivery of approximately 2,500 home-delivered meals and eight hundred hot congregate meals per day
- * Storage for a minimum of 2,000 five pack shelf-stable meals, 8,400 liquid meals per month, and up to 5,500 holiday meals

Proposal Requirements

- * Applications must be submitted via the DAAA's Progress Sharefile portal
- * Applications must address all provisions of the meal programming for which they are bidding
- * Authorized personnel must sign the application in all required places if funding is awarded
- * All attachments must be properly labeled
- * Applicants wishing to bid on portions of the grant must:
 - Identify what services they intend to provide
 - * Define the maximum capacity their facility can produce
 - * Provide descriptions of how they intend to deliver meals
 - Preference will be given to vendors within the DAAA service area

Proposal Requirements Cont.

- * Applicants who do not meet the minimum criteria outlined below will not be considered.
 - Financial Viability
 - Food Safety and Sanitation
 - Access and Transportation
 - Staffing Qualifications and Background Checks
 - Service Delivery and Capacity

Proposal Requirements Cont.

- * Emergency/Business Continuity Plan
- Food Sampling/Meal Variety/Quality and Meal Cost
- * Transition Plan/ Building New Construction
- Communication Plan
- Data Reporting and Technology
- * Applicants must maintain Policies and Procedures
- Local Match Requirement

Subcontracting

The successful applicant shall NOT subcontract meal preparation and delivery services unless authorized by the DAAA

Contract Start-Up

The successful applicant must submit a transition plan/timeline that demonstrates transition to full operations effective October 1, 2026.

Insurance and Surety Bond

- * The applicant must provide proof of insurance and maintain required product liability insurance and a surety bond of \$100,000.00
- * Proof of Cybersecurity Insurance should be provided as well

Scope of Services

- * Congregate: Production and delivery of hot food in bulk form to meal sites.
- * **HDM:** Production and delivery of chilled/frozen meals to individuals in homes or apartments five days a week (Mon-Fri),
- * Culturally Specific: Production and delivery of Culturally specific congregate or HDM meals up to five days a week
- * Oral Nutrition Supplement (ONS): In two 12 meal cases, delivered monthly, regular and diabetic
- * Shelf Stable: Five-pack shelf stable meals annually
- * Medically Tailored Meals (MTM): Production/delivery

Scope of Services Cont.

- * Holiday Meals: Production and delivery of up to 18,000 hot meals on four holidays:
 - * Easter Day Approximately 3,500 home-delivered meals
 - * Labor Day Approximately 3,500 meals homedelivered meals
 - * Thanksgiving Approximately 5,500 homedelivered meals
 - * Christmas Day Approximately 5,500 homedelivered meals

Facility/Capacity

- * 2,500 home-delivered meals and 800 congregate meals per day.
- * Description of kitchen, meal prep equipment and vehicles used for transport and delivery
- * Must show the facility has the capacity and floor space to allow for the staging of holiday meals.
- * Proof the kitchen facility passes required building codes and city inspections

Staffing

- * Must show proof of adequate staffing, credentialing/licensing, and provide criminal background checks for each employee.
- * The successful applicant must have:
 - * Access to a dietitian (menu development/analysis)
 - * Food handlers licensing and certification

Information Technology

- * Must have software for routing and data management system for delivery tracking and electronic signature
- * Software must track units of service and provide documentation for billing purposes as well as be HIPAA compliant
- * Must be able to interface with DAAA software system (Mon Ami)

Quality Assurance

- * Must maintain and quality improvement P&P including a contingency plan for meal services in the event of the following:
 - * Food or supply shortages
 - Replacement of meals due to quality or unsafe temps
 - * Delivery vehicle breakdowns and/or accidents
 - * Driver shortages, or employee strike
 - * Inaccessible roads due to adverse weather conditions
 - * Loss of utilities or power outages

Food Packaging

- * Packaging must meet USDA requirements, certifications, and all DAAA packaging requirements described in the RFP
- * Must be willing to provide food samples to the DAAA Grants & Contract Review Committee upon request

Local Match

- * Must provide an in-kind or cash local match (non-federal and non-state) which will enhance the program operations (in accordance with ACLS guidelines)
- * A 10 percent local match for a new contract and 15 percent for existing contract

Compliance

Must meet all United States Department of Agriculture (USDA) and ACLS minimum standards for the Nutrition Services Programs including the following:

- * Must maintain a 6-week cycle menu
- * Maintain operational policies and procedures
- * Menus must provide, at a minimum, 1/3rd of the daily recommended dietary allowances (DRI)
- * "Scratch" cooking is preferred to processed foods
- * Serving sizes of meal components must meet the ACLS guidelines

Compliance Cont.

- * Ability to report units per client along with cost
- * Must be able to submit reports electronically for:
 - * Missed deliveries
 - * Inability to complete the delivery (provide reason)
 - * Clients that may have passed, moved or no longer need meals
- * Sanctions for late, incomplete, and meals that fail to match the menu and/or meet DAAA quality standards will take the form of non-payment.
- * Vendor will abide by HIPAA (Heal Insurance Portability and Accountability Act) for program participants.

Termination of Contract

- * The DAAA has the right to terminate the contract at any time
- * The vendor must provide 90-days' notice in writing to terminate the Contract
- * At the effective date of the termination, the DAAA will be obligated to pay the contractor the meal costs for units completed and accepted in accordance with the contract

Questions?



Reminder: Any issues with accessing the Progress Sharefile, please contact DAAA Contract Management

Send all questions to ContractMgt@daaa1a.org by Wednesday, December 17, 2025, and answers will be posted on the DAAA website by Friday, December 19th for all to benefit

