

Attachment B

Application To Provide Catering Services

Title III-C1 Congregate Meals and Title III-C2 Home Delivered Meals

<u>1. Company Information</u>		<u>2. Primary Food Preparation Site (If Different)</u>	
Organization Legal Name	PurFoods, LLC dba Mom's Meals	Organization Legal Name:	
Address:	3210 SE Corporate Woods Drive Ankeny, IA 50021	Address:	
Main phone number:	(866) 716-3257	Main phone number:	
County:	Polk	County:	
Primary Contact:	Nathan Jensen	Primary Contact:	
Title:	SVP of Sales Operations & Business Enablement	Title:	
E-mail:	Nathan.jensen@momsmeals.com	E-mail:	

3. Days/Hours/Type of Service

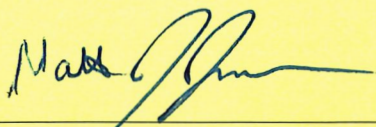
Please indicate your capabilities in each of these categories. See application instructions- **Attachment A** for more details about meal types and delivery options.

<u>Days of the week you are able to deliver meals to sites</u>	<u>Types of meals (check all that apply)</u>	<u>Delivery Options</u>
<input type="checkbox"/> Monday <input type="checkbox"/> Tuesday <input type="checkbox"/> Wednesday <input type="checkbox"/> Thursday <input type="checkbox"/> Friday Delivery Hours Between:	<input checked="" type="checkbox"/> Regular/General <input checked="" type="checkbox"/> Hispanic cuisine <input checked="" type="checkbox"/> Chinese cuisine <input checked="" type="checkbox"/> Southeast Asian/Indian <input checked="" type="checkbox"/> Korean cuisine <input checked="" type="checkbox"/> Ethnic <input checked="" type="checkbox"/> Italian	Congregate Meals delivered to sites: <input type="checkbox"/> Hot <input type="checkbox"/> Cold <input type="checkbox"/> Pre-Portioned "Deli-Bar" Items Individually packaged HDMs delivered to sites:

<p>_____ A.M. & _____ P.M.</p> <p>Are you willing to provide equipment to meal sites?</p> <p><input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>	<p><input checked="" type="checkbox"/> Ethnic _____ Halal</p> <p><input checked="" type="checkbox"/> Kosher</p> <p><input type="checkbox"/> Deli or Salad Bar</p> <p><input checked="" type="checkbox"/> Fresh Grocery Box</p> <p><input checked="" type="checkbox"/> Shelf stable meals</p> <p><input type="checkbox"/> Holiday or special event meals</p> <p><input type="checkbox"/> Other _____</p> <p>Special Therapeutic Diets (check all that apply)</p> <p><input checked="" type="checkbox"/> Diabetic Friendly</p> <p><input checked="" type="checkbox"/> Renal Friendly for those receiving dialysis</p> <p><input checked="" type="checkbox"/> Heart Healthy</p> <p><input checked="" type="checkbox"/> Vegetarian</p> <p><input checked="" type="checkbox"/> Gluten Free</p> <p><input checked="" type="checkbox"/> Pureed</p>	<p><input type="checkbox"/> Hot <input type="checkbox"/> Cold <input type="checkbox"/> Frozen</p> <p>Individually packaged HDMs delivered to homes:</p> <p><input type="checkbox"/> Hot <input checked="" type="checkbox"/> Cold <input type="checkbox"/> Frozen</p>
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4. Application Agreement

By signing this application, I certify that I am an authorized representative to sign for this Agency. I certify that I will adhere to all AgeGuide requirements and policies for provision of services, including Definitions and Standards and Request for Application. I certify that the specifications outlined in this application represent the Applicant Agency's commitments from **October 1, 2025 – September 30, 2028**. All costs for the preparation of this application shall be the responsibility of the Applicant Agency and not the responsibility of AgeGuide. I hereby certify that all the information and answers provided in this application are true and accurate to the best of my knowledge.

Typed Name:	Nathan Jensen	Signature:	
Title:	SVP of Sales Operations & Business Enablement	Date:	12/12/24

5. Application Instructions

- Please answer all questions as thoroughly as possible.
- Submit both the narrative and pricing matrix.
- AgeGuide accepts applications to provide catering services throughout the year.
- Submit the application to Lchew@AgeGuide.org.
- Questions should be e-mailed to Lchew@AgeGuide.org.

Notes:

- (1) This application does not request financial information about your organization, however, AgeGuide does reserve the right to request financial data as necessary to assess the financial viability of the organization.
- (2) This application is not a contract. If a contract is offered by a Nutrition Provider, this application becomes part of the contract.
- (3) Contracts will not vary from the information included in the Caterer Request for Application unless specifically approved by the Nutrition Provider.
- (4) See **Attachment D** for FY24 Estimated Meal Volumes by Delivery Location (reference only).

6. Application

A. General

Are you applying for

- Caterer**
- On-Site Caterer**
- Shelf-stable meal vendor**
- Fresh grocery box provider**

B. Performance History

1. When was your company established? Who are the owners of the company?

PurFoods, LLC dba Mom's Meals ("Mom's Meals") is a USDA inspected food preparation and home delivered meal service dedicated to providing delicious meals to our customers nationwide. Mom's Meals strives to be the leading provider of aging, disabled and patient nutrition solutions that preserve health, help combat chronic disease, support recuperation and nourish independence for high quality living at home.

Mom's Meals was established in 1999.

Since 1999, Mom's Meals strives to help keep seniors & individuals with disabilities in the comfort of their home as long as possible by delivering nutritious meals directly to their home. Mom's Meals initially began delivering meals to Medicaid Waiver clients in Iowa in 2001. Since then, we have grown to provide daily in-home nutrition support for over 600,000 customers across the country. We utilize a HIPAA compliant database that tracks each client's ordering history, feedback, notes from Case Managers, etc. Every client's order is maintained in their respective account and includes the number of meals for each delivery and delivery verification. Our teams have continued to grow to accommodate the steady increase in clients choosing Mom's Meals as their home delivered meal provider.

Mom's Meals' established track record of timely meal delivery will allow AgeGuide Lead Agencies and Case Managers to rely on our team and focus their time on other care and service coordination activities.

Mom's Meals Core Values reflect our pledge to our customers. We strive to meet our obligations to our customers and commitments to our colleagues – we are **committed to being relentlessly dependable** and accountable **every** day, so AgeGuide clients eat **every** day.

Mom's Meals CEO is Chris Choi. Please see our Disclosure of Ownership enclosed in the packet.

2. How many meals did your company prepare and deliver for service in 2024? Please report which category of meals: **home delivered meals, Congregate meals, shelf-stable meals and or fresh grocery boxes.**

In 2024, Mom's Meals prepared and delivered 70+ million home delivered meals, 50,000+ shelf-stable meals and 10,000+ fresh grocery boxes through the United States. In 2024, year-to-date we have provided over 2,000 home delivered meals to AgeGuide members.

3. What volume of daily meals can your operation produce on the **first day of contract service on October 1, 2025?** Please explain (e.g., expansion plans or other changes to production).

Mom's Meals has the capacity to provide as many meals as necessary to serve AgeGuide and/or the Townships/Providers clients on the first day of contract service (October 1, 2025). Mom's Meals is currently under contract with AgeGuide and providing meals to members as determined by AgeGuide.

4. Have you done work similar in scope and size to the Senior Nutrition program? Give examples of the number of meals served.

As a leader in the home delivered meal market, Mom's Meals is positioned to be a true enterprise provider and holds over 1,000 contracts nationwide. With respect to our experience, Mom's Meals has been providing home delivered meals for 25 years under several different programs nationwide, including Older Americans Act, Title III C-2, PACE, Medicaid, Medicare Advantage, Cares Act, local grant funds and pilot programs.

Mom's Meals currently provides home delivered meals to approximately 100 AgeGuide clients.

C. Quality

1. What is the maximum number of hours between preparation of the entrées, and arrival at the designated nutrition site?

Mom's Meals will provide home delivered meals to eligible participants, as determined by AgeGuide or the Townships/Providers. Meals are delivered timely and efficiently to the client's home bi-weekly via a reputable third-party carrier or Mom's Meals delivery driver, within 1-5 business days after processing referral. Mom's Meals does not provide meals to a nutrition site. Fresh grocery boxes will be delivered by a third-party carrier and will arrive within 5-7 business days.

2. How will you document food temperatures at the time of leaving your facility and the time of delivery?

Another PurFoods Core Value is commitment to innovation and constant improvement. We always seek ways to improve and emphasize a fearless approach to trying new things and learning from our mistakes and successes. Mom's Meals' quality management program incorporates monitoring of our service performance so we can rapidly identify and resolve any potential barriers to achievement of our service targets.

For meal preparation, Mom's Meals utilizes a Food Safety Management Plan (FSMP) that is based upon HACCP principles. Fulfillment of participant orders and delivery of meals occurs under cold chain maintenance procedures. The production and delivery of safe, wholesome foods to participants is our first priority. The FSMP includes: GMPs, SSOPs, SOPs, employee training, monitoring, and quality assurance, and HACCP.

- **Employee Training:** Employee training in operations and food safety begins the day the employee is hired and annually thereafter, at minimum. The employee is trained in GMP requirements and food safety. Key management members are certified in HACCP through classes conducted by the International HACCP Alliance.
- **GMPs:** The kitchen facilities operate under Good Manufacturing Practices as mandated by the USDA Food Safety Inspection Service and FDA. This includes but is not limited to kitchen layout, pest control, operations, lighting, and employee hygiene and health.
- **SSOPs:** The critical operations of cleaning and sanitizing (Sanitation Standard Operating Procedures) are documented daily and verified by pre-operational inspections by trained and qualified quality assurance employees.
- **Standard operating procedures (SOPs)** are in place for critical aspects of the facility including environmental microbiological assessment, metal detection, cold chain maintenance, recall/traceability and allergen control.
- **Quality Assurance** includes monitoring records of all critical functions of operations. Food safety is maintained and verified through routine temperature monitoring, observation, microbiological analysis, and/or sensory analysis. Sensory analysis of finished product is verified at points that include the day of production. Microbiological analysis of meals and the environment is done according to USDA and FDA requirements.
- **HACCP Plan:** The hazard analysis and critical control point method of managing food borne hazards is an important part of the FSMP. The HACCP program is reassessed at least annually. As with all HACCP programs, monitoring records are maintained, verified, and stored for three years or more. The HACCP plan documentation is reviewed daily by USDA inspection personnel.

Before daily operations begin, a Sanitation Pre-Operational inspection of the entire facility is conducted to ensure that Good Manufacturing Practices ("GMP") and Sanitation Standard Operating Procedures ("SSOP") are achieved. This food safety inspection is designed to determine if cleaning and sanitation practices meet company requirements before beginning of operations. Should any area of the cleaning and sanitation practices fail this inspection, corrective actions are documented and taken to bring the area back into compliance. Following this inspection, the USDA Consumer Safety Inspector conducts a pre-operational sanitation evaluation

prior to the start of operations. Again, any non-compliance is immediately corrected and documented before operations can commence. Throughout the day, GMP's are enforced and monitored by both USDA and company management and QA (Quality Assurance). Plant employees are trained routinely on GMPs and food safety.

Meals are produced in a cook and chill method of operation. Each subcomponent (vegetable, starch, protein, etc.) of the meal is individually prepared following exact recipes and strict methods. Components of the meals are thermally processed to the critical limits set out in the HACCP plan using standard food service equipment (ovens, kettles, stove tops, etc.) followed by rapid chilling using special processing equipment according to regulatory requirements (USDA and FDA). Cooling method and critical limits have been accepted by USDA and FDA and importantly have been validated by microbiological laboratory testing and other methods to assure that the critical control points are effectively working.

Quality assurance and production managers oversee the correct preparation techniques. Once cold, food is kept under constant refrigeration at temperatures below 40°F. Meal components are taken from cold storage and plated in refrigerated controlled rooms and under modified atmosphere packaging to control shelf-life. While maintaining rigid hygiene requirements, meals are plated into a recyclable two (2) compartment dual ovenable and microwavable trays, with a temperature range of -40°F to +400°F and sealed with a strong peelable film that prevents migration of odors, flavors, and food product.

Each entrée is individually labeled in accordance with US government standards. Each USDA and FDA approved label includes food safety instructions, heating instructions, lot coding for traceability, Julian Date, use by date, ingredients, and nutrition panel. After labeling, meals are moved in temperature-controlled trailers to the fulfillment centers. In the fulfillment center, meals are packed for delivery to participants in a box with a system designed to prevent crushing, jumbling of food, or damage to the meals in transit. In addition, the participant's first delivery includes a welcome letter with instructions on storing and preparing meals. Twice a year, participants receive a delivery insert with information on safe preparation and handling, including proper refrigeration, of their Mom's Meals.

D. Capacity

1. Please describe how you will respond to special meal requests (holiday-related meals, occasional themed meals, etc.) and accommodate menu changes (e.g. when meals do not meet client satisfaction?)

Mom's Meals offers a holiday meal around the Thanksgiving and Christmas holidays that clients are able to choose from to be included in their order.

Each meal is designed by our team of executive chefs who develop menus that offer maximum variety and meals with a great flavor profile. Meal choices include a variety of ingredients and preparation methods with consideration for flavor, consistency, texture, and temperature to maximize the appearance and palatability of each individual meal. Meals are developed with a variety of proteins, vegetable combinations, fruits, grains and dairy to provide enough choices to satisfy participants. Additionally, we conduct an annual survey to collect and evaluate client feedback on meal quality and satisfaction which helps provide direction in meal and menu development.

2. Please describe how you will provide meals on days that service is required but your kitchen is closed due to your organization's or the Nutrition providers' holiday policy.

If a schedule change is planned due to a holiday our Customer Care Team will advise the client of the schedule delivery change.

If there are circumstances that cause a schedule change in a client's delivery, such as a delay or cancellation, Mom's Meals Customer Care Team will notify the clients and case manager, via phone, of the delay or the new scheduled delivery date.

3. Please describe your company's ability to provide a Fresh-served deli or salad bars at a congregate site. *Not applicable to Mom's Meals.*
 - a. Do you have the additional capacity to do the Fresh-served deli portioning work? If yes, what is the effect on the per meal price? *Not applicable to Mom's Meals.*
 - b. Are you able to provide the salad bar equipment? If yes, what is the effect on the per meal price? *Not applicable to Mom's Meals.*
4. Do you have the capacity to pack Home Delivered Meals in delivery carriers according to the routes set by the Nutrition providers? If yes, what is the effect on the per meal price?

Meals are delivered timely and efficiently, bi-weekly, to the client's home via a third-party courier or a Mom's Meals driver. As authorized by AgeGuide and/or the Townships/Providers, Mom's Meals will deliver meals to eligible clients on the same day of the week allowing the client to become accustomed to a consistent delivery date.

5. What packaging system do you use for individually packing home delivered meals? (List brand.)

Our meals are packaged using the M.A.P. (modified atmosphere packaging) process in high barrier CPET trays that are dual-ovenable (standard oven or microwave). A high barrier film is used to seal the meals. Our special packaging allows meals to remain good in a refrigerator for two weeks after delivery, which helps retain superior quality, texture and appeal, while providing a much easier heating experience.

Meals are packed for delivery utilizing a structure designed to prevent crushing, jumbling of food or damage to the meals in transit and are delivered in an insulated cooler housed in a cardboard box of recyclable material. The temperature in the cooler is carefully controlled based on the cooler design, the use of radiant heat reflective materials, and the use of frozen biodegradable gel packs.

E. Pricing

1. Please complete Attachment C - "Caterer Pricing Matrix" Remember to enter information for each County you are able to cater.

Please see Mom's Meals Pricing Matrix enclosed in the packet.

F. Attachments

If your organization is invited by AgeGuide to provide a taste test, you will be asked to submit one set of the attachments listed below. Please label any attachments with your company name.

1. Current health department inspection(s)
2. Current fire department inspection(s)
3. Current sanitation certificate (CFPM) for the supervisor of meal preparation
4. Three client references, including client's name, primary contact's phone number and e-mail address
5. Current caterers must submit a sample menu for any home delivered meals, congregate dining meals, shelf-stable meals and/or fresh grocery boxes that will be approved by a licensed Registered dietitian for AgeGuide's review.

Please see our current menus for home delivered meals, shelf-stable meals and fresh grocery boxes, as well as Mom's Meals Dietitians' Statement and Meal Approval, enclosed in the packet.

NEW CATERERS must submit a cycle menu for any home-delivered meals, congregate dining meals, shelf-stable meals and or fresh grocery boxes that will be approved by a licensed Registered dietitian indicating the menus meet 1/3 of the daily nutritional requirements for older adults.

- A one-month sample menu and nutritional analysis or meal pattern using the IDOA approval sheet. AgeGuide will provide approval sheets.

6. Written confirmation that the caterer has read the menu standards and can provide menus that meet these standards (**Attachment D.**)

Purfoods, LLC
TaxID: 41-2096639
Ownership > 5%

<u>Owners</u>	<u>Address</u>	<u>City</u>	<u>State</u>	<u>Zip</u>	<u>DOB</u>	<u>State/County of Birth</u>	<u>SS#/TaxID</u>	<u>% of Ownership</u>	<u>Title</u>
CC PF AIV, LP	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	N/A	N/A	[REDACTED]	28.7	N/A
CC PF Blocker, LLC	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	N/A	N/A	[REDACTED]	12.3	N/A
Cressey & Company Fund VI, LP	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	N/A	N/A	[REDACTED]	6	N/A
PF Fund IX Acquisition Partners I, LP	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	N/A	N/A	[REDACTED]	18.7	N/A
David Ramsay 2010 GRAT	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	N/A	N/A	[REDACTED]	10.5	N/A

Dietitians' Statement and Meal Approval

As Registered Dietitians employed Mom's Meals, a PurFoods company, we work with a team of executive chefs to develop meals that are not only great tasting, but also nutritionally appropriate for elderly & disabled customers. The nutritional goal of each individual meal offered on the Mom's Meals menu is in compliance with the current Dietary Guidelines for Americans as published by the United States Department of Health and Human Services (HHS) and the United States Department of Agriculture (USDA), and to meet the current recommended dietary allowance (RDA)/dietary reference intakes (DRI) established by the Food and Nutrition Board of the Institute of Medicine of the National Academy of Sciences.

Using a nutrient analysis software program, FoodWorks version 18.0, the recipe formulas that have been developed are entered using either USDA standard reference information or custom ingredient information on an as-consumed basis to determine the nutritional within the entrée or tray. The nutritional for the entrée are then entered into a spreadsheet that also contains nutrition information on our side items (that we've received from the manufacturer) and based on menu guidelines, we pair the entrée with a variety of different sides and an 8oz serving of non-fat dry milk to meet 1/3 of the DRI of 14 different macro and micro nutrients.

Because of the variety of plans and differences in state standards and procedures, staff at Mom's Meals continues to evaluate meals to improve nutrient content and customer satisfaction. In addition, we work to accommodate state agencies requiring specific nutritional information. Our menus are reviewed quarterly and updated as appropriate to ensure the nutritional information reported is current and up to date. Our goal is to provide well prepared, tasty meals that are easy and safe for elderly & disabled clients to handle and consume.

Please feel free to contact us with any additional questions at julie.gieseaman@momsmeals.com or amanda.daines@momsmeals.com.

Sincerely,

Julie Gieseaman

JULIE GIESEMAN, RD, LD, CDCES

Mom's Meals
3210 SE Corporate Woods Drive
Ankeny, Iowa 50021
515-963-7555

Amanda Daines

AMANDA DAINES, RD, LD

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Julie Gieseaman, RD, LD, CDCES Dietitian – Mom's Meals

Julie received her Bachelor of Science degree and completed her dietetic internship from Iowa State University in 1998. Julie is a Certified Diabetes Care and Education Specialist and has provided diabetes education in hospitals, clinics in group classes, individually and telephonically for over 20 years. Prior to joining the Mom's Meals team in 2021, she had additional experience as a registered dietitian in outpatient clinics in weight and lipid management, prenatal and child nutrition with the WIC (Women, Infants and Children) program. She has foodservice management experience in hospitals and long-term care facilities as well as experience as a retail dietitian. As a corporate dietitian for Mom's Meals on the Research & Development team, Julie enjoys striving to create delicious, yet nutritious, balanced meals for clients to enjoy the convenience of wholesome nourishment to sustain health over a variety health conditions.

Amanda Daines, RD, LD Dietitian – Mom's Meals

Amanda completed her dietetics degree and internship at Iowa State University in 2006. Amanda had previously graduated from Coe College in Cedar Rapids, Iowa with a Biology degree and has also completed coursework in culinary arts at Des Moines Area Community College. Amanda joined the Moms Meals team in August 2013. Prior to working at Mom's Meals, Amanda held roles in both clinical dietetics and food service management. In her current role as Director of R&D and Nutrition Services, Amanda strives to keep the Mom's Meals mission in the forefront when leading her team in the development of new meals by providing nutrition solutions for patients that preserve health, help combat chronic disease, support recuperation and nourish independence for a higher quality of life.



Menu

TO PLACE AN ORDER
or if you have comments
or concerns, please call:
1-866-204-6111
M-F 7 AM to 6 PM CST
ORDER DEADLINE:
Tuesday at 5 PM CST for
delivery the following week

Carbs (g): Approximate grams of carbohydrates are shown for the **tray only** and the full meal including milk

* **Lower Sodium:** <800mg sodium ♥ **Heart friendly:** <800mg Sodium <30% Fat <10% Sat. Fat

V **Vegetarian:** Free from meat protein - may include dairy, eggs, beans, plant protein and nuts

D **Diabetes friendly:** ≤65g of carbohydrates for the **tray only** and ≤110g for the full meal including milk.

P+ **Protein Plus:** >600 calories and >25g Protein

ITEM	American Classics		CARBS (g)
* D 025	UPDATE	Salisbury Steak with Mushroom Gravy, White Rice and Vegetables and Fudge Round	31 66
* DP+ 133	HOLIDAY MEAL	Turkey with Apple Cranberry Gravy, Potato Medley, and Seasoned Corn and Pumpkin Loaf	43 78
* DP+ 137	NEW	Chicken Bacon Ranch Pasta and Seasoned Vegetables, and Oatmeal Cream Pie	38 76
VDP+ 258	UPDATE	Macaroni & Cheese and Seasoned Vegetables and Oatmeal Cream Pie	48 86
* D 423		Cheesy Chicken and Rice with Broccoli and Sweet Pineapple & Apples and Fudge Round	49 84
* D 498		Chicken Tender over Potatoes and Roasted Peppers & Onions and Smokehouse Creamed Corn and Oatmeal Cream Pie	38 77
* D 904		Beef Little Smokies with Baked Beans and Seasoned Vegetables and Oatmeal Cream Pie	44 82
* DP+ 958		Homestyle Meatloaf with Pasta and Seasoned Vegetables, Whole Wheat Bread and Margarine	47 73

Soup or Sandwich

DP+ 347	UPDATE	Cheeseburger and Cinnamon Apples and Whole Wheat Bun	24 64
* ♥ DP+ 315		Meatball Marinara Sandwich and Sweet Pineapple & Apple Crisp and Whole Wheat Bun	47 88
* D 495		Chicken & Vegetable Pot Pie Soup and Cinnamon Apple Crisp, Whole Wheat Bread and Margarine	60 86
D 605		Cheeseburger Soup and Pretzel Bites and Oatmeal Cream Pie	35 73
* D 699		White Bean and Ham Soup and Cornbread and Cookie	41 80
* ♥ VD 922		Tomato Soup with Pretzel Bites, Oatmeal Cream Pie and Orange	42 98

International Flavors

* ♥ DP+ 013		Pasta & Meatballs with Marinara Sauce and Seasoned Vegetables and Oatmeal Cream Pie	53 91
* VD 147	NEW	Whole Wheat Rotini with Pesto Sauce and Seasoned Vegetables and Fig Bar	45 89

Customer Favorite

Available for a Limited Time

ITEM	International Flavors (continued)		CARBS (g)
* DP+ 427	Chicken Alfredo Pasta and Seasoned Vegetables and Fig Bar		45 89
DP+ 559	Pasta Primavera with Ham and Cornbread and Cookie		59 90
*♥ 745	Pork Stir Fry Rice and Spiced Fruit Medley and Fudge Round ⌚		69 104
*♥VD 751	Creamy Risotto with Mushroom and Seasoned Peas and Carrots and Fig Bar ⌚		54 98
D 768	Korean Style BBQ Meatballs, White Rice and Seasoned Vegetables and Cookie		55 86
DP+ 800	Mexican Style Beef Macaroni and Cheese with Fiesta Blend Vegetables		55 67
DP+ 905	Beef Soft Tacos with Cheese and Santa Fe Style Rice and Flour Tortillas		47 85

Breakfast Meals

D 110	Biscuits & Pork Sausage Gravy and Peaches & Cherries and Fig Bar		46 90
VDP+ 142	NEW Strawberries & Cream Oatmeal and Scrambled Eggs, Whole Wheat Bread and Peanut Butter		38 70
* D 277	Whole Grain Pancakes with Pork Sausage Patty and Cranberry-Apple Crisp and Syrup —●		59 99
*♥ D 418	Cowboy Breakfast Skillet and Cranberry Apple Crisp and Fig Bar —●		51 78
DP+ 592	Farmer's Breakfast Scramble (Eggs, Pork, Breakfast Gravy, Cheese and Biscuit) and Cinnamon Apple Crisp —●		53 65
DP+ 594	Cheesy Egg and Turkey Scramble with Cranberry Rice Pudding, Whole Wheat Bread and Peanut Butter		37 69
*♥V 919	Buttermilk Pancakes with Egg Patty and Cinnamon Apple Crisp and Syrup —●		75 115
DP+ 924	Breakfast Sandwich (Pork Sausage, Egg, Cheese) and Brown Sugar Peaches & Apple Crisp and Whole Wheat English Muffin		24 58

—● Customer Favorite

⌚ Available for a Limited Time

REFRIGERATE MEALS UPON ARRIVAL.

All meals include milk or milk alternative.

Please select the meals that are most appropriate for your dietary needs.

Menus are subject to change.

As with any kitchen, there are times when availability of ingredients can fluctuate causing us to utilize alternative options with like nutritional.



Item #	Description	Calories	Protein (g)	Carb (g)	Fiber (g)	Sugar (g)	Fat (g)	Sat Fat (g)	Chol. (mg)	Trans Fat (g)	Calcium (mg)	Iron (mg)	Magnesium (mg)	Phosphorus (mg)	Potassium (mg)	Sodium (mg)	Zinc (mg)	Vit A (RE)	Vit A (IU)	Vit C (mg)	Vit D (mcg)	Thiamin (mg)	Folate (mcg)	Vit B6 (mg)	Vit B12 (mcg)	Vit A % (IU)	Vit C %	Calcium %	Iron %	Magnesium %	Phosphorus (%)	Zinc %	Vit B6 %	Vit B12 %	Vit D %	Folate %	Thiamin %
55502	Cheese Ravioli with Tomato Basil Sauce , Applesauce, Grape Juice, Oatmeal Cream Pie and NFDM	523	16	92	5	56	11	4	15	0	696	2.3	50	296	1220	668	1.4	151	542	150	2.9	0.2	30	0.2	1.24	11%	167%	58%	29%	12%	42%	12%	12%	52%	20%	7%	17%
55504	Lentils and Beef with Vegetables in Sauce , Applesauce, Grape Juice, Oatmeal Cream Pie and NFDM	553	22	92	13	52	14	5	15	0	576	3.6	50	296	1140	688	1.4	151	542	150	2.9	0.2	30	0.2	1.24	11%	167%	48%	45%	12%	42%	12%	12%	52%	20%	7%	17%
55505	Chicken Pasta Parmesan with Tomato Sauce , Applesauce, Grape Juice, Oatmeal Cream Pie and NFDM	543	23	87	4	55	12	5	35	0	646	2.1	50	296	1000	688	1.4	151	542	150	2.9	0.2	30	0.2	1.24	11%	167%	54%	26%	12%	42%	12%	12%	52%	20%	7%	17%
55506	Southwest Style Bean and Grain Bowl , Applesauce, Grape Juice, Oatmeal Cream Pie and NFDM	583	18	107	13	52	12	4	5	0	586	3.5	50	296	1250	678	1.4	151	542	150	2.9	0.2	30	0.2	1.24	11%	167%	49%	44%	12%	42%	12%	12%	52%	20%	7%	17%
55507	Pasta Fagioli with Beans in Sauce , Applesauce, Grape Juice, Oatmeal Cream Pie and NFDM	523	20	87	8	55	10	4	5	0	666	3.5	50	296	1260	668	1.4	151	542	150	2.9	0.2	30	0.2	1.24	11%	167%	56%	44%	12%	42%	12%	12%	52%	20%	7%	17%
55508	Creole Style Chicken with Brown Rice , Applesauce, Grape Juice, Oatmeal Cream Pie and NFDM	553	19	94	5	54	12	4	20	0	616	2.0	50	296	1190	658	1.4	151	542	150	2.9	0.2	30	0.2	1.24	11%	167%	51%	25%	12%	42%	12%	12%	52%	20%	7%	17%

PRODUCE BOXES

Three different box options available

- A wide variety of fresh fruit, vegetables.
- Items may vary depending on seasonal availability



PRODUCE BOX #1



PRODUCE BOX #2



PRODUCE BOX #3

PRODUCE BOX #1

12 lbs of mixed fruit and vegetables

Mom's Meals Item # B00012

- Apples (4)
- Carrots (16 oz)
- Celery (1 bundle)
- Mango (2)
- Oranges (4)
- Red Bell Peppers (4)
- Petite Sweet Potatoes (4)
- Zucchini (4)



PRODUCE BOX #2

12 lbs of mixed fruit and vegetables

Mom's Meals Item # B00018

- Avocado (3)
- Apples (4)
- Onions (4)
- Green Bell Peppers (4)
- Lemons (4)
- Mango (2)
- Oranges (4)
- Roma Tomatoes (6)



PRODUCE BOX #3

12 lbs of mixed fruit and vegetables

Mom's Meals Item # B00019

- Apples (4)
- Red Bell Pepper (4)
- Carrots (16 oz)
- Cauliflower (1 head)
- Celery (1 bundle)
- Onion (2)
- Pear (6)
- Yellow Squash (4)



PANTRY BOXES

Two different box options available

Pantry boxes containing versatile items to assist with easy meal preparation

- Includes low sodium or no salt added items
- Allergen free box does not contain products with the 9 allergens



PANTRY BOX



PANTRY BOX ALLERGEN FREE

PANTRY BOX

Includes some items containing soy or wheat

Mom's Meals Item # B00013

- Whole Wheat Tortillas (8)
- Brown Rice (1 lb.)
- Black Beans (2, 15 oz. cans)
- Whole Wheat Pasta (1 lb.)
- Tomato Sauce (2, 15 oz. cans)
- Oatmeal (16 oz.)
- Raisins (3, 1 oz. boxes)
- Walnuts (2 oz. chopped)
- Garbanzo Beans (15 oz. can)*
- Pinto Beans (15 oz. can)*
- Kidney Beans (15 oz. can)*
- Diced Tomatoes (15 oz. can)*



PANTRY BOX ALLERGEN FREE

Does not contain products with the 9 allergens: milk, eggs, wheat, fish, shellfish, peanuts, soybean or tree nuts, also free of sesame and /or sesame oil

Mom's Meals Item # B00014

- Corn Tortillas (10)
- Brown Rice (1 lb.)
- Black Beans (2, 15 oz. cans)*
- Gluten Free Pasta (1 lb.)
- Tomato Sauce (2, 15 oz. cans)
- Cream of Rice (14 oz.)
- Raisins (3, 1 oz. boxes)
- Garbanzo Beans (15 oz. can)*
- Pinto Beans (15 oz. can)*
- Kidney Beans (15 oz. can)*
- Diced Tomatoes (15 oz. can)*



*Denotes low sodium or no salt added items

Report of Inspection / Test

Annual NFPA 25



2024-10-26

Property

Purfoods LLC
810 Blakely Cir
Grinnell IA 50112
Craig Schultz 641-236-9650
Print Date: 2024-10-31
WO #: 313260

Conducted by: Joseph Heitink
Backflow

Continental Fire Sprinkler Company
98006
4518 South 133rd St
Omaha NE 68137

info@continental-fire.com

Inspector Signature

I state that the information on this form is correct at the time and place of my inspection, and all equipment tested at this time was left in operational condition upon completion of this inspection except as noted.

Inspector Name

Joseph Heitink
Backflow

Signature

A handwritten signature in black ink, appearing to read 'J. Heitink', written over a white background.

Date Completed

2024-10-31

Client Signature

I state that the information on this form is correct at the time and place of my inspection, and all equipment tested at this time was left in operational condition upon completion of this inspection except as noted.

Client Name

Mario Marin

Signature

A handwritten signature in black ink, appearing to read 'Mario Marin', written over a white background.

Date Completed

2024-10-26