



STATE OF TENNESSEE
DEPARTMENT OF GENERAL SERVICES

**REQUEST FOR PROPOSALS # 32101-02132026-SR1
AMENDMENT # 3
FOR DINING SERVICES FOR PUBLIC SAFETY
TRAINING ACADEMY**

DATE: SEPTEMBER 11, 2026

RFP # 32101-02132026-SR1 IS AMENDED AS FOLLOWS:

1. **This RFP Schedule of Events updates and confirms scheduled RFP dates. Any event, time, or date containing revised or new text is highlighted.**

EVENT	TIME (central time zone)	DATE
1. RFP Issued		June 22, 2026
2. Disability Accommodation Request Deadline	2:00 p.m.	June 25, 2026
3. Pre-response Conference (virtual)	9:00 a.m.	July 1, 2026
4. Notice of Intent to Respond Deadline	2:00 p.m.	July 2, 2026
5. Written "Questions & Comments" Deadline	2:00 p.m.	July 8, 2026
6. State Response to Written "Questions & Comments"		September 11, 2026
7. Second Written "Questions & Comments" Deadline (limited to five Questions or Comments)	2:00 p.m.	September 18, 2026
8. State Response to Second Round of Written "Questions & Comments"		October 12, 2026
9. Response Deadline	2:00 p.m.	October 20, 2026
10. State Completion of Technical Response Evaluations		November 4, 2026
11. State Schedules Respondent Oral Presentation		November 5, 2026
12. Respondent Oral Presentation (virtual)	8 a.m. - 4:30 p.m.	November 9-10, 2026
13. State Opening & Scoring of Cost Proposals	2:00 p.m.	November 12, 2026
14. Negotiations	4:30 p.m.	November 13-17, 2026

15. State Notice of Intent to Award Released <u>and</u> RFP Files Opened for Public Inspection	2:00 p.m.	November 18, 2026
16. End of Protest Period		November 25, 2026
17. State sends contract to Contractor for signature		December 1, 2026
18. Contractor Signature Deadline	2:00 p.m.	December 2, 2026

2. State responses to questions and comments in the table below amend and clarify this RFP.

Any restatement of RFP text in the Question/Comment column shall NOT be construed as a change in the actual wording of the RFP document.

RFP SECTION	PAGE #	QUESTION / COMMENT	STATE RESPONSE
Pro Forma Contract section D.30., Attachment E		1. There is an Attachment E listed in Pro Forma Contract section D.30. However, there is not an Attachment E posted.	This was an administrative error. There is no Attachment E associated with this solicitation. Please see revised Pro Forma Contract section D.30.
RFP section 1.1.2 and Attachment 6.3 Cost Proposal & Scoring Guide		2. How many operating days are anticipated each year?	The State estimates approximately 262 operating days each year. Given that this is a new operation, that number is subject to change. Please see revised RFP section 1.1.2. and revised Evaluation Factor for the Daily Rate in RFP Attachment 6.3 Cost Proposal & Scoring Guide.
RFP section 1.1.2		3. How many training weeks are anticipated each year?	The State estimates 52 training weeks each year. Different training programs operate under individual schedules that vary. Given that this is a new operation, that number is subject to change. Please see revised RFP section 1.1.2.
Pro Forma Contract section A.4		4. Please clarify the regular meal service schedule. Is Friday dinner included in the base contract?	See Revised Pro Forma Contract section A.4. Regular meal service will be from Sunday dinner through Friday lunch.
Pro Forma Contract section A.2.g.		5. Please confirm the anticipated facility opening date and when the contractor will have access for startup and training.	The State anticipates the Contractor will have access to the facility at least ninety (90) days prior to the Full Operational Start Date for startup and training.
Pro Forma Contract Attachment D		6. Please provide an inventory of all kitchen equipment and identify what is State-owned versus Contractor-provided.	Please see RFP Attachment D for all items that are State-owned, except for items noted as "by vendor." The Contractor shall provide all other necessary items needed to provide the services outlined in the contract.

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Pro Forma Contract sections A.2. and A.14		7. Who is responsible for providing and replacing smallwares (pots, pans, utensils, knives, sheet pans, hotel pans, etc.)?	The Contractor shall be responsible for replacing smallwares. See revised Pro Forma Contract sections A.2. and A.14.
Pro Forma sections A.2. and A.14		8. Who is responsible for providing and replacing dining room items (trays, china, flatware, cups, serving utensils, furniture)?	The Contractor shall be responsible for replacing dining room items, with the exception of furniture. See revised Pro Forma Contract sections A.2. and A.14.
Pro Forma Contract section A.14.c.		9. Who is responsible for equipment maintenance and repairs?	The Contractor shall be responsible for preventative maintenance, calibration, and minor repairs outside of warranty on equipment. The Contractor shall be responsible for consulting with the State to determine the effect of a repair on the warranty of the equipment. See Revised Pro Forma Contract section A.14.
Pro Forma Contract section A.17.		10. Which utilities are paid by the State and which, if any, are the Contractor's responsibility (electric, gas, water, sewer, internet, trash, grease, cooking oil)?	The Contractor shall only be responsible for grease and cooking oil disposal and recycling. See revised Pro Forma Contract section A.17.
		11. Is the Contractor required to purchase food or supplies through specific State-contracted vendors? If so, please identify the required distributors and any exclusive purchasing agreements.	No.
Pro Forma Contract Attachment D		12. Will the State provide any startup inventory, or is the Contractor responsible for furnishing all food, chemicals, disposables, and supplies?	The Contractor shall be responsible for furnishing all food, chemicals, disposables, and supplies. See Attachment D for State-provided supplies and equipment.
Pro Forma Contract sections A.19.e. and A.27		13. Are there any delivery restrictions or security requirements for foodservice vendors?	The Contractor shall coordinate with the State once the contract is awarded. The State reserves the right to inspect deliveries, per Pro Forma Contract sections A.19.e. and A.27.
		14. Does this contract grant the successful contractor exclusive rights to provide vending machine services, micro-markets, or other unattended retail food and beverage services anywhere on the Public Safety Training Academy campus?	No.
		15. If vending or micro-market services are considered part of the successful contractor's	See QC item #14.

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		scope, may those services be subcontracted with State approval in accordance with the contract terms?	
		16. Does the State anticipate unattended food and beverage service (such as vending or micro-markets) being available in residential, administrative, classroom, or training buildings outside normal dining hall operating hours?	No.
		17. If vending or micro-market services are outside the scope of this solicitation, does the State maintain a separate contract for those services at the Public Safety Training Academy, or would such services be procured under a future solicitation?	There is not an active contract for micro-market services at the Public Safety Training Facility. Vending services may be handled through the Department of Human Services Tennessee Business Enterprise (TBE) or another solicitation method at the discretion of the State. Opportunities can be found at the Central Procurement Office's website.
Section A.7		18. Section A.7 (Digital Signage): Please identify the State-provided hardware and required software platform: A. What are the supported file formats? B. Will the State be responsible for the software and licensing? C. Will the State provide technical training and technical support?	See revised Pro Forma section A.7. The State-provided hardware and software for the weekly menu has not been determined at this time. A. Please see Pro Forma Contract section A.7.a. B. No. C. No.
Pro Forma Contract section A.13.a., Attachment C		19. Attachment C (Seos Badge Information): A. Will the State provide a recommended or required POS system compatible with the existing Seos badge/card system? If not: B. What interface specifications, APIs, middleware, or communication protocols must the contractor's POS support? C. Will technical documentation and integration requirements be provided? D. Will the State provide technical assistance during implementation and testing?	See Pro Forma Contract section A.13.a. and Attachment C. A. The State does not have a recommendation, preferred, or required POS System. B. The POS System must be able to read the SEOS badge. C. No. The Contractor shall provide a compatible POS System without State intervention. D. The Contractor shall be responsible for the successful implementation of the system. The State will provide its best effort to assist during implementation and testing.
Pro Forma Contract section A.14 and A.17		20. Who is responsible for: A. Preventative maintenance, calibration, repairs, warranty service, and emergency repairs on all equipment?	See revised Pro Forma Contract section A.14. and A.17.e.

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		B. Grease trap maintenance and removal? C. Semi-annual hood cleaning and inspection? D. Fire suppression system inspections for all equipment and systems?	
Pro Forma section A.19.		21. Please confirm whether the successful contractor will receive dedicated office space. A. Will the contractor be provided with internet connectivity, telephone service, printer access, furniture, and secure storage?	The Contractor will have dedicated office space with internet connectivity, printer access, furniture, and secure storage. The Contractor shall provide their own phone service. See revised Pro Forma Contract section A.19.f.
Pro Forma section A.17.e, A.18.e.		22. Who is responsible for: A. Trash removal? B. Grease disposal? C. Pest control and inspection? D. Recycling?	A. The Contractor shall be responsible for removing trash from the dining facility. B. The Contractor shall be responsible for grease disposal. See revised Pro Forma section A.17.e. C. The Contractor shall be responsible for arranging and completing health inspections. See revised Pro Forma section A.18.e. D. No recycling is required.
		23. Transition / Mobilization With the anticipated July 2027 contract start date, will the successful contractor be granted access to the facility at least sixty (60) days prior to commencement of services to complete mobilization activities? If so, please clarify the anticipated scope of access during the mobilization period.	Please see QC item # 5.
		24. When a minimum of 1 meat item, as provided in Contract Section A.8.j. and a minimum of 1 starch item, as provided in Contract Section A.8.k., are required, do starch-containing entrees such as lasagna fulfill 1 meat and 1 starch requirement? The same question applies to vegetables.	No. The Contractor shall provide one selection per required item. If lasagna is served to fill the meat requirement during lunch, an additional starch item is also required. The same answer applies to vegetables.
		25. Is the expected menu rotation a 4 week cycle?	Yes.
RFP section 1.1.2.		26. How are special event meals defined? Section 1.1.2. states an estimated 300 special event meals will be needed in year 1. Does this refer to the number of persons served? How many calendar days are anticipated to require special events?	300 is the estimate of actual number of meals, not meal services. This would include Tennessee State Government leadership visits; agency family days, etc. The State estimates Special Events will range from 10 to

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			30 people per event, with approximately 10 events per year.
		27. Meals that are Certified Gluten Free would need to be prepackaged and sourced from a facility that maintains Gluten Free Certification. Is this the expectation for these meals given the potential for cross contamination exists in a shared kitchen?	Yes.
Pro Forma Contract section A.2., A.8.d., A.8.i., and A.12.		28. Please clarify if fresh fruit is required to be available for all meals and Supplemental Nutrition periods.	Fresh fruit is required at each meal service per Pro Forma Contract section A.8.i. Seasonal items include fresh fruit and are required at each meal. Supplemental Nutritional Items are no longer required. See revised Pro Forma Contract section A.2., A.8.d., and A.12.
		29. Please clarify if the low-fat chocolate milk can be provided in a pre-packaged, single serve bottle versus a dispenser for self-service?	Pre-packaged, single-serve bottled milk is acceptable.
		30. Will special events require vendors to secure catering equipment (chafing dishes, dinnerware, linens) for events?	Yes.
		31. Will the state provide internet connectivity for the vendor's computer/ office use/ POS system?	Yes.
		32. Is there access to laundry facilities for vendors to use to wash kitchen rags/ towels, etc.?	No.
		33. Is there any need for the food services vendor to have a vehicle for food transportation needs on the campus?	No.
		34. What is the usual program length for trainees?	The State plans for three agencies to conduct their training academies at this campus. One is 12 weeks (4 times per year); one is 17 weeks (3-4 times per year); and one is 16 weeks (2 times per year). Additionally, regular in-service training is provided to current law enforcement officers throughout the year.
RFP section 1.1.2.		35. What is the estimated breakdown of meals provided to trainees, staff, and other guests/ visitors?	Please see RFP section 1.1.2.
Pro Forma Contract section		36. Can you provide clarification on how the vendor will use the SEOS cards in Attachment C?	See Pro Forma Contract section A.13. The Contractor shall ensure that the

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A.13., A.20.c.			POS System can accept the SEOS cards as a form of payment. The Contractor shall also be able to track meal plan information using the meal balances available on each SEOS card. See Revised Pro Forma Contract section A.20.c.
A.13.a.		37. What are the required methods of payment for the POS system?	See Pro Forma Contract section A.13.a.
A.13.		38. Can further detail be provided regarding the request for the vendor's POS system to connect with the statewide merchant service contract, as described in A.13?	The State requirement is subject to change due to various contract durations, and the Contractor shall be required to adjust as needed.
Pro Forma Contract section A.20.		39. In regards to requirement A.20.c. and A.20.e., is the vendor's POS system required to manage ascending and descending meal plan balances for trainees? Most programs can provide a balance of what is used; is this reporting sufficient to meet the requirements?	The Contractor shall track the total number of meals used for each customer. Please see the changes to Pro Forma Contract section A.20.
Section 1.1.2 - third paragraph		40. Can you please clarify the "special event meals"? Regarding "three hundred special event meals" does that mean 300 special events with various numbers of attendees or does "three hundred special event meals" mean pricing for simply 300 people, and as a one-time event? Please clarify frequency and overall total number of meals to price?	Please see QC item #26.
Attachment B		41. There are three (3) cashier stations in the middle of the layout. Are cashiers scanning diners for a "meal plan swipe" or a la carte pricing, or both?	Both.
Attachment B		42. What is the intended purpose of the five (5) grab-n-go coolers and two (2) freezers? Are these to be retail a la carte priced items or included in a "meal plan swipe"? How does retail pricing impact the daily rate amount to be listed in the Cost Proposal (page 28 of the RFP)?	The grab-n-go items and the freezer items are intended to be included in the meal plan swipe. The Respondent shall decide how the retail pricing impacts their proposed cost for the Daily Rate.
Attachment B		43. The beverage station is located beyond the cashier stands. Will diners be allowed to have complementary refills or bring their own cups to fill?	The Contractor shall provide complimentary refills. The Contractor shall be prepared to fill cups of diners if they choose to bring their own.

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RFP section 1.1.2.		44. What is the intended annual calendar of attendees to the Training Academy? Should financial models be built based on a 52-week schedule, or are there specified dates when the Academy will not be utilized beyond holidays?	A 52-week training calendar is anticipated. See Revised RFP section 1.1.2.
Contract Template - Page 10, section A.15		45. This specifically calls out one (1) primary point of contact (manager) and three (3) total POS employees (cashiers) during all dining hours. Are any other Contractor personnel required to be defined or are staffing levels dependent on the number of diners in a given week? Also, are there any State of Tennessee employees that need to be factored into the labor model?	Aside from the primary point of contact (manager) and the three POS employees, the Contractor shall determine the number of personnel required to effectively run the dining services. While the Contractor shall have no obligation to hire any current or previous State employee, when staffing to provide these services, the Contractor shall interview and consider for employment any current, qualified employees of the State who submit an employment application and have been providing services to the State similar to the services required under this Contract. See Pro Forma Contract section A.16.
Pro Forma Contract section A.8.d.		46. Supplemental Nutritional Items: Are these items offered as a serving? What is currently offered (if anything) so we can understand the potential cost? Since this occurs during the 6 PM - 8 PM period, are beverages also available during this time?	Supplemental Nutritional Items are no longer required. See revised Pro Forma Contract sections A.2.s., A.8.d., and A.12.
Section 1.1		47. Are the supplemental nutrition items considered part of the regular meal plan rate?	Please see QC item #46.
C.10		48. How many digital signs are there?	The Contractor shall provide and display digital menu boards for each food service station. See Revised Pro Forma section A.7.
C.12		49. Will the point-of-sale need to integrate with any room keys or other types of badge system?	The Dining Area POS System must be able to read the State-provided SEOS badge, which will also serve as a room key. See Pro Forma section A.13. and Attachment C.
C.13		50. What is the anticipated date the contractor would be allowed on site?	See QC item #5.

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A.8.		51. Are we limited to the listed menu items in the RFP or are we allowed to serve other items as well?	All items listed are provided as examples/suggestions. The Contractor is encouraged to serve items at their discretion.
A.8.v.		52. Are the only items that would be available for purchase with a credit card the a la carte items?	No. All items should be available to purchase with a credit card.
		53. Will the state or contractor have the responsibility of providing phone or internet?	See QC item #21.
		54. Will the state or contractor have the responsibility of pest control and hood cleaning?	See QC# 20 and 22.

3. **Delete RFP # 32101-01232026-SR1, in its entirety, and replace it with RFP # 32101-01232026-SR1, Release # 2, attached to this amendment.** Revisions of the original RFP document are emphasized within the new release. **Any sentence or paragraph containing revised or new text is highlighted.**

4. **RFP Amendment Effective Date.** The revisions set forth herein shall be effective upon release. All other terms and conditions of this RFP not expressly amended herein shall remain in full force and effect.