



STATE OF TENNESSEE
DEPARTMENT OF GENERAL SERVICES

**REQUEST FOR PROPOSALS # 32101-02132026-SR1
AMENDMENT # 4
FOR DINING SERVICES FOR PUBLIC SAFETY
TRAINING ACADEMY**

DATE: OCTOBER 12, 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
RFP Attachment 6.3 Cost Proposal and Pro Forma Contract section C.3. Payment Methodology		1. could you share previous contracts that are similar to this scope, such as the food program for the Tennessee Law Enforcement Academy? Access to these documents and their pricing structures would help us better understand your vendor selection criteria.	Please review RFP Attachment 6.3 Cost Proposal and Pro Forma Contract section C.3. Payment Methodology for pricing information. Regarding vendor selection criteria, please review RFP section 5. This details the process for determining the best evaluated Respondent. To request documents for previous solicitations coordinated by the State of Tennessee Central Procurement Office, please submit a request through the Public Records Request portal. https://www.tn.gov/generalservices/about-dgs/public-records-requests.html Please note that this RFP is for new services at a new facility, and was not developed based on historical data for similar services.
Pro Forma Contract section A.13.		2. regarding the POS system requirement, the RFP notes that pricing is structured per day or per meal rather than per item. Could you clarify if participants pay for full meals, or if the system needs to support a la carte purchasing? Or is it just for tracking sales/use?	The POS system needs to support a la carte purchasing as well as meal tracking for cadets.
RFP Attachment D, Pro Forma Contract section A.2.s, A.14.		3. Following up from question #6 and #7 initially responded by the State, "smallwares" as now defined as "portable, non-electrical, and hand-held items used in a kitchen, such as pots, pans, utensils, knives, sheet pans, hotel pans, trays, flatware, etc." however, there is no definition for tablewares and catering equipment: china, flatware, cups, mugs, serving utensils, trays, center of	The State will not provide an initial inventory of smallwares, tableware, or catering equipment beyond what is provided in Attachment D. See updated Pro Forma Contract section A.2.s. Please see Pro Forma Contract section A.14. The Contractor shall determine how these costs will fit into its Cost Proposal.

RFP SECTION	PAGE #	QUESTION / COMMENT	STATE RESPONSE
		table items, serving vessels, catering tablewares, etc. The answer to #7 states "The Contractor shall be responsible for replacing dining room items..." Will the State either provide an initial inventory of dining room and catering items or provide reimbursement of said items as start up costs for the operation? Is the state providing the initial inventory of smallwares as well? Right now, it is just referencing initial inventory for catering and dining room.	
RFP Attachment D		4. If the Contractor is responsible for the initial inventory and replacement of smallwares, tablewares, and catering items, as well as other items the Contractor must provide (including point-of-sale equipment) will the Contractor retain title to all such items if there is a change in provider at a future date?	Yes.
		5. Please provide the most recent copy of the projected 2027-28 training calendar, including any observed holidays when MALETA may be closed as well as the projected number of attendees per training session. Regarding the response to question #34, how often will the three agencies' training sessions overlap on the calendar?	A projected 2027-28 training calendar is not available at this time. The State anticipates being closed Thanksgiving and the Friday after, as well as Christmas Eve through New Year's Day. The State anticipates being operational on all other State holidays. The State anticipates that Academy classes will overlap throughout the year with a lighter presence on campus in June, July, and December.
		6. Also related to question #34, please provide the historical attendance and meal counts for the 12-weeks, 16-weeks, and 17-weeks training academies, as well as the "regular in-service training" provided to current law enforcement officers for the past 3 years.	Tennessee Law Enforcement Training Academy (TLETA) conducts (4) 12-week academy classes per year that do not overlap. Tennessee Highway Patrol (THP) conducts multiple 17-week classes per year that begin at the end of February, May, August, and November. These classes have approximately three weeks of overlap with an average class size of 60. Tennessee Bureau of Investigation (TBI) conducts (2) 16-week classes per year that do not overlap, with an average class size of 25. Additionally, all 4 agencies conduct regular in-service training throughout the year of varying class sizes and frequencies. The State projects 75-100 staff members on the MALETA campus daily. The State anticipates having the ability to provide forecasts to the Contractor 30 days in advance of scheduled training.

RFP SECTION	PAGE #	QUESTION / COMMENT	STATE RESPONSE
Pro Forma Contract section A.2.b., A.2.g., A.2.j.		7. Amendment 3 states that products offered in the five grab-and-go coolers and two freezers will be included in the meal plan swipe. Please define the quantity and combination of products a participant may select with one meal plan swipe.	The Contractor shall provide Meal Equivalency options included in its Implementation Plan to be approved by the State.
RFP Attachment E		8. To support accurate operational planning, is the State able to provide available architectural floor plans, kitchen equipment layout drawings, utility plans, and back-of-house layouts (including receiving, storage, warewashing, production, service, and dining areas), and would the State be open to collaborating with the selected Contractor during the facility build-out to optimize workflow, equipment placement, and overall operational efficiency?	Please see Pro Forma Contract section A.3.a. and RFP Attachment E. The build-out is complete.
RFP Section 1.1.2		9. Section 1.1.2 provides estimated annual meal volumes but does not identify the anticipated average or peak daily trainee and staff population used to develop those estimates. Can the State provide the anticipated average daily residential population (or average daily diners), anticipated peak daily population, any expected seasonal or training-cycle fluctuations, and clarify whether the facility's stated capacity of 1,400 meals per meal period (4,200 meals per day) represents the anticipated operating population or the maximum design capacity of the facility?	The State anticipates the average daily number of diners at 300-350 with peaks at 400-450 diners.
RFP section 3.6		10. The RFP outlines the required menu components but appears to allow flexibility in how service is delivered. To what extent is the State open to Respondents proposing innovative service models—such as self-service, buffet-style service, employee-served stations, self-checkout, or other technology-enabled solutions—that leverage the Respondent's culinary and operational expertise to	Per RFP section 3.6, "If a response offers goods or services in addition to those required by and described in this RFP, the State, at its sole discretion, may add such services to the contract awarded as a result of this RFP. Notwithstanding the foregoing, a Respondent must not propose any additional cost amounts or rates for additional goods or services. Regardless of any additional services offered in a response, the Respondent's Cost Proposal must only record the proposed cost as required in this RFP and must not record any other rates, amounts, or information. NOTICE: If a Respondent fails to submit a Cost Proposal exactly as required, the State may deem the response non-responsive and reject it. "

RFP SECTION	PAGE #	QUESTION / COMMENT	STATE RESPONSE
		optimize customer flow, throughput, and the overall dining experience, provided all minimum menu, nutritional, and service requirements are met?	
Pro Forma Contract A.13.		11. The RFP requires the Contractor's POS system to integrate with the State's SEOS badge system. Can the State clarify what technical resources and integration support will be provided (e.g., APIs, interface specifications, test environment, or technical contacts) to facilitate successful implementation?	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, such as support and information required to integrate the SEOS badge system and POS system, and facilitation of the coordination with the OEM to provide APIs and SDKs.
RFP Attachment 6.2. item C.6., Pro Forma Contract section A.8.		12. The RFP provides detailed menu and service requirements. To what extent is the State open to Respondents leveraging their culinary expertise and innovative service concepts to enhance the dining experience, provided all minimum menu, nutritional, and service requirements are met, and will value-added culinary approaches and operational innovations be considered favorably as part of the technical evaluation?	The State welcomes and encourages Respondents to apply their culinary expertise and innovative service concepts to enhance the dining experience, provided such activities support the overall goal of providing nutritious options for a high intensity training environment and the requirements of the Pro Forma Contract as written.

3. **Delete RFP # 32101-01232026-SR1 Release # 2, in its entirety, and replace it with RFP # 32101-01232026-SR1, Release # 3, 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.