

SAUK COUNTY AGING & DISABILITY RESOURCE CENTER

2020

Contract between Sauk County Aging & Disability Resource Center

And

Wynn Dedrick; General Manager of The Shed

This contract is made by and between Sauk County, a political subdivision of the State of Wisconsin, through its Sauk County Aging & Disability Resource Center Senior Meal Program (hereafter Sauk ADRC), and Wynn Dedrick, General Manager of The Shed for the provision of congregate meals to the Sauk County Senior Meals Program. Effective dates of this contract are March 11, 2020 thru May 28, 2020.

Contract Information:

For Sauk ADRC

Susan Blodgett
505 Broadway
Baraboo, WI 53913
(608)355-3289
Susan.blodgett@saukcountywi.gov

For Vendor:

Wynn Dedrick
123 N. Lexington Street
Spring Green, WI 53588
(608)588-9049
theshed2004@hotmail.com

Sauk ADRC and Vendor agree as follows:

1. Vendor Obligations

- a. Prepare salad bar for congregate clients in the Sauk County Senior Nutrition Program.
- b. Provide to Sauk ADRC statement of compliance with Wisconsin food code, including facility license, certification of staff handling and preparing food (food manager certification), to include all staff handling and preparing food.
- c. Provide confirmation of insurance coverage for duration of this contract time period, including workers compensation, comprehensive and general liability, for Vendor and Sauk ADRC and Sauk County.
 - i. Minimum coverage levels for Vendor and Sauk ADRC and Sauk County is \$1,000,000.00.
- d. Provide all tableware and napkins for serving purposes.
- e. Allow Sauk ADRC staff to inspect the food preparation and storage areas of Vendor.

- f. Vendor is responsible for the purchase, care, maintenance, and security of the food preparation facility and equipment, including food transport equipment.
- g. Provide meals each week on Wednesday and Thursday from 11:00am – 1:00pm.
- h. Provide meals that comply with the requirements of GWAAR. **Attachment 1.**
- i. Submit to Sauk ADRC on the 5th day of each month, a detailed invoice of the previous month showing participants' names, amount of meals, and dates they were provided. The ADRC site staff will oversee all record keeping requirements.

2. Sauk ADRC obligations:

- a. Pay the Vendor \$8.75 per meal, as detailed below. The total of \$8.75 is inclusive of a 15% tip for The Shed wait staff based upon Vendor's properly submitted monthly invoice.
- b. Within 45 days receipt of monthly invoice, pay Vendor for previous month's meals.

3. Protected Health Information

- a. This contract will comply with the requirements of the Health Insurance Portability and Accountability Act of 1996 ("HIPAA") and HIPAA's implementing regulations dealing with the security, confidentiality, integrity and availability of health or health-related information specific to those services described in this contract and performed by the Vendor and the Sauk ADRC.
- b. The Vendor and Sauk County ADRC will not use or disclose any PHI (personal health information) received from the other, except in performance of those functions described in this contract.
- c. Both the Vendor and Sauk ADRC will hold such PHI in confidence and use or further disclose of this PHI will be pursuant of receipt of this signed contract.
- d. Sauk ADRC staff will provide PHI training to Vendor staff assigned to the Senior Meals Program. Ramifications for such violations would include staff retraining and if violations occur after retraining, Sauk ADRC will ask Vendor to remove violating staff members from Senior Meals Program service.

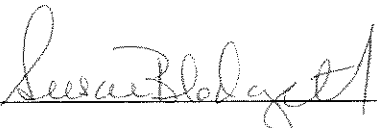
4. Termination

- a. This Agreement may be terminated by either party by thirty (30) days written notice to contract person indicated in this Agreement. Vendor is obligated to fulfill its obligations pursuant of this contract during the 30 day notice period.
- b. Sauk ADRC may terminate this Agreement without notice if Vendor does not adhere to nutrition menu, or if Vendor fails to comply with Wisconsin and Sauk County licensing and certification requirements, or if food contamination is determined by Health Department.

5. Laws

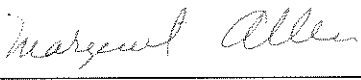
- a. This contract shall be governed and interpreted by the laws of the State of Wisconsin and is meant to replace any and all prior understandings or agreements, written or verbal, on the subject matter hereof.

This contract constitutes the entire agreement between the Vendor and Sauk ADRC. Both parties have read, understand and agree to the terms of this Contract.




Susan Blodgett, Sauk ADRC Director

3/2/20
Date



Margaret Allen, Sauk ADRC Nutrition Director

3/2/2020
Date



Wynn Dedrick, General Manager of The Shed

2-26-20
Date

Salad Bar Supply List

Salad Mixes	Include ALL	Meats	Pick 2	Toppings	Include ALL
Spring Mix	*can combine	Chicken Breast Strips		Hard Boiled Eggs	
Italian Mix	mixes	Tuna		Shredded Cheese	
Spinach Mix		Ham		Dried Cranberries	
Iceburg		Bacon		Sunflower Seeds	
				Croutons	
Fresh Veggies	Pick 4	Dressings	Include ALL	Sides	Pick 2
Shredded Carrots		Classic Ranch		Pickled Beets	
Grape Tomatoes		Creamy French		Canned Peaches	
Cucumbers		Thousand Island		Vanilla	
Sugar Snap Peas		Balsamic Vinaigrette		Yogurt	
Red Onion		Italian		Cottage Cheese	
Fresh Fruits	Pick 1				
Strawberries			Chill foods to an internal		
Grapes			temperature of 41 degrees		
Oranges			Fahrenheit and temp at least		
			every 2 hours.		