

TRINITY SERVICES
GROUP, INC.



February 21, 2024

Tooele County Sheriff's Office
Attn: Lt. Darin Durfey
1960 South Main Street
Tooele, UT 84074

TOOELE COUNTY CORPORATION
CONTRACT # 24-03-09

RE: Food Service Agreement for Inmate

Dear Lt. Durfey:

It has been an honor and a privilege to provide inmate food service for the Tooele County Correctional Facility. Per your conversations with myself as well as Jake Watson we have worked to increase the level of service and quality requested. To that end, we now propose amending our contract to reflect serving three hot meals per day with a 3100-calorie menu. Finally, we have added an additional full-time position to cover the conversion to a three hot meal rotation. In addition, we are proposing our wages be increased to match the current local market and stabilize the unit for the long term. Also, we look forward to extending the term of the Agreement from June 1, 2024 through May 31, 2025.

In anticipation of meeting your approval, I have asked our legal department to draft a proposed Amendment, two copies of which are enclosed. If this indeed does meet with your approval, I ask that you have both copies signed and sent to our corporate address, Trinity Services Group, Attn. Sonia Jackson, 477 Commerce Boulevard, Oldsmar, FL 34677. A fully executed copy will be returned to you. Of course, please let me or our sales representative Jake Watson know if you have any questions regarding this request.

Trinity sincerely appreciates the opportunity to provide inmate food services for Tooele County. Thank you for your business and collaboration in the process. We always strive to exceed our client's expectations and I urge you to call me if you ever have any questions or concerns regarding the food services we provide.

Very truly yours,

Steve Weirich
District Manager
Phone: (336) 383-2901
steve.weirich@trinityservicesgroup.com

CC:
Jake Watson, Regional Sales Director
David Thumma, Regional Vice President

TOOELE COUNTY
AMENDMENT

THIS AMENDMENT dated April 1, 2024 is by and between Tooele County, Utah (“Client”) and Trinity Services I, LLC, (“Trinity”). The Client and Trinity are referred to herein collectively as the Parties.

WHEREAS, Client and Trinity Services I, LLC, successor in interest to the Canteen Corrections Services Division of Compass Group USA, Inc. are parties to a certain agreement dated April 2, 1996 as amended (“Agreement”), whereby Trinity manages Client’s inmate food service operation and facilities; and

WHEREAS, the parties now desire to amend the Agreement as stated herein.

NOW, THEREFORE, in consideration of the promises contained herein and for other good and valuable consideration, the parties hereto agree as follows:

1. Exhibit A to the Agreement, Financial Arrangements, Section 1 Inmate Food Services, Number of Inmates & Price Per Meal Schedule is hereby deleted in its entirety and the following substituted therefore

FROM		TO	PRICE
115	-	139	\$ 3.620
140	-	164	\$ 3.167
165	-	189	\$ 2.852
190	-	214	\$ 2.620
215	-	239	\$ 2.441
240	-	264	\$ 2.300
265	-	289	\$ 2.198
290	-	And over	\$ 2.112

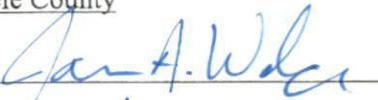
Staff meals: \$2.858

2. Upon the effective date of this Amendment Trinity will service three hot meals per day utilizing a 3100-calorie menu. Additionally, Trinity will employ one additional worker to accommodate the revised meal service.

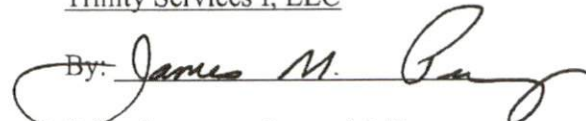
3. This Amendment is effective April 1, 2024. In all other respects, the terms and conditions contained in the Agreement, as previously amended, shall remain unchanged and in full force and effect.

IN WITNESS WHEREOF, the parties have executed this amendment in duplicate, each of which shall be deemed an original, on the dates affixed by their signatures.

Tooele County

By: 
Printed name: James Welch
Title: County Manager
Date: 3/12/24

Trinity Services I, LLC

By: 
Printed name: James M. Perry
Title: Sr. Vice President
Date: 2/21/24

APPROVED AS TO FORM:


Nathan Harris
Deputy Tooele County Attorney

Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Breakfast						
Oatmeal w/Margarine Sweet 1 1/2 Cup	Cold Cereal 1 Cup	Oatmeal w/Margarine Sweet 1 1/2 Cup	Oatmeal w/Margarine Sweet 1 1/2 Cup	Cold Cereal 1 Cup	Cold Cereal 1 Cup	Oatmeal w/Margarine Sweet 1 1/2 Cup
Scrambled Eggs 1/2 Cup	Breakfast Gravy 1 Cup	Scrambled Eggs 1/2 Cup	Pancake 2 Each	Scrambled Eggs 1/2 Cup	Breakfast Gravy 1 Cup	Pancake 2 Each
Hash Brown 1 Cup	Biscuit 2/48 Cut	Hash Brown 1 Cup	Syrup 1/4 Cup	Hash Brown 1 Cup	Biscuit 2/48 Cut	Syrup 1/4 Cup
Biscuit 1/48 Cut	Fruit 1/2 Cup	Biscuit 1/48 Cut	Sausage Breakfast Patty 2 Each	Coffee Cake 1/48 Cut	Fruit 1/2 Cup	Sausage Breakfast Patty 2 Each
Jelly 1 FZ	Milk 1 Each	Jelly 1 FZ	Margarine 1 Tbsp	Fruit 1/2 Cup	Milk 1 Each	Margarine 1 Tbsp
Fruit 1/2 Cup		Fruit 1/2 Cup	Fruit 1/2 Cup	Milk 1 Each		Fruit 1/2 Cup
Milk 1 Each		Milk 1 Each	Milk 1 Each			Milk 1 Each
Lunch						
Chicken Patty 1 Each	BBQ Poultry 1 Cup	Chili Mac 1 1/2 Cup	Tetrazzini GM 1 1/2 Cup	Poultry Ham 3 WZ	Country Fried Steak 1 Each	Poultry Frankfurter 2 Each
Gravy 1/4 Cup	Macaroni & Cheese 1 Cup	Seasoned Corn 1/2 Cup	Seasoned Mixed Vegetables 1/2 Cup	Sliced Cheese 1 Slice	Country Gravy 1/4 Cup	Bread 2 Slice
Potatoes Mashed Seasoned 1 Cup	Green Beans 1/2 Cup	Cornbread 1/48 Cut	Dinner Roll 1 Each	Bread 2 Slice	Potatoes Mashed Seasoned 1 Cup	Carrots 1/2 Cup
Carrots 1/2 Cup	Dinner Roll 1 Each	Margarine 1 Tbsp	Margarine 1 Tbsp	Salad Dressing PC 1 Each	Green Beans 1/2 Cup	Ketchup PC 2 Each
Dinner Roll 1 Each	Margarine 1 Tbsp	Pudding 1/2 Cup	Brownie 1/48 Cut	Salad Pasta 1/2 Cup	Dinner Roll 1 Each	Beans Baked 1 Cup
Margarine 1 Tbsp	Cookie Creme 3 Each			Vegetable Soup 1 Cup	Cookie Creme 3 Each	Glazed Cake 1/48 Cut
Glazed Cake 1/48 Cut				Glazed Cake 1/48 Cut		
Dinner						
Burrito Filling 1 1/2 Cup	Stew Country 1 1/2 Cup	Teriyaki 1/2 Cup	Spanish Rice w/Meat 1 1/2 Cup	Yakisoba 1 1/2 Cup	Shepherd's Pie 3/4 Cup	Spaghetti w/Meat Sauce 1 1/2 Cup
Flour Tortilla 2 Each	Broccoli 1/2 Cup	Rice 1 Cup	Carrots 1/2 Cup	Broccoli 1/2 Cup	Mashed Potatoes 3/4 Cup	Green Beans 1/2 Cup
Rice 1 Cup	Cornbread 1/48 Cut	Seasoned Mixed Vegetables 1/2 Cup	Jalapeno Cornbread 1/48 Cut	Cornbread 1/48 Cut	Carrots 1/2 Cup	Dinner Roll 1 Each
Seasoned Corn 1/2 Cup	Margarine 1 Tbsp	Dinner Roll 1 Each	Margarine 1 Tbsp	Margarine 1 Tbsp	Biscuit 1/48 Cut	Margarine 1 Tbsp
Salsa 1/4 Cup	Pudding 1/2 Cup	Margarine 1 Tbsp	Brownie 1/48 Cut	Pudding 1/2 Cup	Margarine 1 Tbsp	Brownie 1/48 Cut
Pudding 1/2 Cup		Glazed Cake 1/48 Cut			Glazed Cake 1/48 Cut	

Dietary Consultant _____

Approval Date _____

Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Breakfast						
Cold Cereal 1 Cup	Oatmeal w/Margarine 1 1/2 Cup	Oatmeal w/Margarine 1 1/2 Cup	Cold Cereal 1 Cup	Oatmeal w/Margarine 1 1/2 Cup	Oatmeal w/Margarine 1 1/2 Cup	Cold Cereal 1 Cup
Scrambled Eggs 1/2 Cup	Sweet Pancake 2 Each	Sweet Scrambled Eggs 1/2 Cup	Breakfast Gravy 1 Cup	Sweet Pancake 2 Each	Sweet Scrambled Eggs 1/2 Cup	Breakfast Gravy 1 Cup
Biscuit 1/48 Cut	Syrup 1/4 Cup	Scrambled Eggs 1/2 Cup	Biscuit 2/48 Cut	Syrup 1/4 Cup	Hash Brown 1 Cup	Biscuit 2/48 Cut
Jelly 1 FZ	Sausage Breakfast 2 Each	Hash Brown 1 Cup	Fruit 1/2 Cup	Sausage Breakfast 2 Each	Hash Brown 1 Cup	Fruit 1/2 Cup
Fruit 1/2 Cup	Patty Margarine 1 Tbsp	Biscuit 1/48 Cut	Milk 1 Each	Patty Margarine 1 Tbsp	Coffee Cake 1/48 Cut	Fruit 1/2 Cup
Milk 1 Each	Fruit 1/2 Cup	Jelly 1 FZ		Fruit 1/2 Cup	Fruit 1/2 Cup	Milk 1 Each
	Milk 1 Each	Fruit 1/2 Cup		Milk 1 Each	Milk 1 Each	
		Milk 1 Each				
Lunch						
Jambalaya w/Rice 1-1/2 Cup	BBQ Poultry 1 Cup	Taco Mix 3/4 Cup	Sauce Pot Pie 1 1/2 Cup	Poultry Frankfurter 2 Each	Mac & Cheese w/Meat 1 1/2 Cup	Chicken Patty 1 Each
Seasoned Mixed Vegetables 1/2 Cup	Dinner Roll 1 Each	Shredded Cheese 1/2 WZ	Broccoli 1/2 Cup	Bread 2 Slice	Broccoli 1/2 Cup	Gravy 1/4 Cup
Cornbread 1/48 Cut	Macaroni & Cheese 1 Cup	Shredded Lettuce 1/4 Cup	Biscuit 1/48 Cut	Beans Baked 3/4 Cup	Dinner Roll 1 Each	Potatoes Mashed Seasoned 1 Cup
Margarine 1 Tbsp	Green Beans 1/2 Cup	Beans Pinto Seasoned 1 Cup	Margarine 1 Tbsp	Ketchup PC 2 Each	Margarine 1 Tbsp	Green Beans 1/2 Cup
Glazed Cake 1/48 Cut	Margarine 1 Tbsp	Seasoned Corn 1/2 Cup	Cookie Creme 3 Each	Green Beans 1/2 Cup	Brownie 1/48 Cut	Dinner Roll 1 Each
	Cookie Creme 3 Each	Flour Tortilla 2 Each		Glazed Cake 1/48 Cut		Glazed Cake 1/48 Cut
		Glazed Cake 1/48 Cut				
Dinner						
Chicken Patty 1 Each	T Ham Au gratin 1 1/2 Cup	Tetrazzini GM 1 1/2 Cup	Goulash 1 1/4 Cup	Poultry Ham 3 WZ	Cajun Rice with Meat 1 1/2 Cup	Chili Mac 1 1/4 Cup
Gravy 1/4 Cup	Carrots 1/2 Cup	Seasoned Mixed Vegetables 1/2 Cup	Seasoned Corn 1/2 Cup	Gravy 1/4 Cup	Green Beans 1/2 Cup	Beans Pinto Seasoned 1 Cup
Rice Pilaf 1 Cup	Biscuit 1/48 Cut	Dinner Roll 1 Each	Biscuit 1/48 Cut	Potatoes Mashed Seasoned 1 Cup	Dinner Roll 1 Each	Cornbread 1/48 Cut
Green Beans 1/2 Cup	Margarine 1 Tbsp	Margarine 1 Tbsp	Margarine 1 Tbsp	Carrots 1/2 Cup	Margarine 1 Tbsp	Margarine 1 Tbsp
Cornbread 1/48 Cut	Glazed Cake 1/48 Cut	Glazed Cake 1/48 Cut	Glazed Cake 1/48 Cut	Dinner Roll 1 Each	Glazed Cake 1/48 Cut	Pudding 1/2 Cup
Pudding 1/2 Cup				Brownie 1/48 Cut		

Dietary Consultant _____

Approval Date _____

Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Breakfast						
Oatmeal w/Margarine Sweet 1 1/2 Cup Scrambled Eggs 1/2 Cup Hash Brown 1 Cup Biscuit 1/48 Cut Jelly 1 FZ Fruit 1/2 Cup Milk 1 Each	Cold Cereal 1 Cup Breakfast Gravy 1 Cup Biscuit 2/48 Cut Fruit 1/2 Cup Milk 1 Each	Oatmeal w/Margarine Sweet 1 1/2 Cup Scrambled Eggs 1/2 Cup Hash Brown 1 Cup Coffee Cake 1/48 Cut Fruit 1/2 Cup Milk 1 Each	Oatmeal w/Margarine Sweet 1 1/2 Cup Pancake 2 Each Syrup 2 FZ Sausage Breakfast Patty 2 Each Margarine 1 Tbsp Fruit 1/2 Cup Milk 1 Each	Cold Cereal 1 Cup Breakfast Gravy 1 Cup Biscuit 2/48 Cut Fruit 1/2 Cup Milk 1 Each	Oatmeal w/Margarine Sweet 1 1/2 Cup Scrambled Eggs 1/2 Cup Hash Brown 1 Cup Biscuit 1/48 Cut Jelly 1 FZ Fruit 1/2 Cup Milk 1 Each	Oatmeal w/Margarine Sweet 1 1/2 Cup Pancake 2 Each Syrup 1/4 Cup Sausage Breakfast Patty 2 Each Margarine 1 Tbsp Fruit 1/2 Cup Milk 1 Each
Lunch						
Rotini Casserole 1 1/2 Cup Seasoned Mixed Vegetables 1/2 Cup Dinner Roll 1 Each Margarine 1 Tbsp Glazed Cake 1/48 Cut	Stew Country 1 1/2 Cup Broccoli 1/2 Cup Dinner Roll 1 Each Margarine 1 Tbsp Cookie Creme 3 Each	Tetrazzini GM 1 1/2 Cup Carrots 1/2 Cup Bread 2 Slice Margarine 1 Tbsp Glazed Cake 1/48 Cut	Poultry Frankfurter 2 Each Bread 2 Slice Green Beans 1/2 Cup Ketchup PC 2 Each Beans Baked 1 Cup Cookie Creme 3 Each	Spanish Rice w/Meat 1 1/2 Cup Seasoned Corn 1/2 Cup Jalapeno Cornbread 1/48 Cut Margarine 1 Tbsp Pudding 1/2 Cup	Sausage Link 1 Each Carrots 1/2 Cup Bread 2 Slice Macaroni Salad 1 Cup Mustard PC 1 Each Cookie Creme 3 Each	Country Fried Steak 1 Each Gravy Brown 1/4 Cup Potatoes Mashed Seasoned 1 Cup Carrots 1/2 Cup Bread 2 Slice Glazed Cake 1/48 Cut
Dinner						
Poultry Ham Grilled 3 WZ Beans Pinto Seasoned 1 Cup Green Beans 1/2 Cup Cornbread 1/48 Cut Brownie 1/48 Cut	Chili 1 1/2 Cup Rice 1 Cup Green Beans 1/2 Cup Cornbread 1/48 Cut Margarine 1 Tbsp Pudding 1/2 Cup	Teriyaki 1 Cup Rice 1 Cup Carrots 1/2 Cup Dinner Roll 1 Each Margarine 1 Tbsp Cookie Creme 3 Each	Shepherd's Pie 3/4 Cup Mashed Potatoes 1 Cup Green Beans 1/2 Cup Biscuit 1/48 Cut Margarine 1 Tbsp Brownie 1/48 Cut	Spaghetti w/Meat Sauce 1 1/2 Cup Seasoned Mixed Vegetables 1/2 Cup Dinner Roll 1 Each Margarine 1 Tbsp Pudding 1/2 Cup	Yakisoba 1 1/2 Cup Seasoned Mixed Vegetables 1/2 Cup Cornbread 1/48 Cut Margarine 1 Tbsp Pudding 1/2 Cup	Burrito Filling 1 1/2 Cup Flour Tortilla 2 Each Rice 1/2 Cup Seasoned Corn 1/2 Cup Salsa 1/4 Cup Glazed Cake 1/48 Cut

Dietary Consultant _____

Approval Date _____

Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Breakfast						
Oatmeal w/Margarine Sweet 1 1/2 Cup	Cold Cereal 1 Cup	Cold Cereal 1 Cup	Oatmeal w/Margarine Sweet 1 1/2 Cup	Cold Cereal 1 Cup	Oatmeal w/Margarine Sweet 1 1/2 Cup	Oatmeal w/Margarine Sweet 1 1/2 Cup
Scrambled Eggs 1/2 Cup	Breakfast Gravy 1 Cup	Scrambled Eggs 1/2 Cup	Pancake 2 Each	Breakfast Gravy 1 Cup	Scrambled Eggs 1/2 Cup	Pancake 2 Each
Hash Brown 1 Cup	Biscuit 2/48 Cut	Hash Brown 1 Cup	Syrup 1/4 Cup	Biscuit 2/48 Cut	Hash Brown 1 Cup	Syrup 1/4 Cup
Coffee Cake 1/48 Cut	Fruit 1/2 Cup	Coffee Cake 1/48 Cut	Sausage Breakfast Patty 2 Each	Fruit 1/2 Cup	Biscuit 1/48 Cut	Sausage Breakfast Patty 2 Each
Fruit 1/2 Cup	Milk 1 Each	Fruit 1/2 Cup	Margarine 1 Tbsp	Milk 1 Each	Jelly 1 FZ	Margarine 1 Tbsp
Milk 1 Each		Milk 1 Each	Fruit 1/2 Cup		Fruit 1/2 Cup	Fruit 1/2 Cup
			Milk 1 Each		Milk 1 Each	Milk 1 Each
Lunch						
Chicken Patty 1 Each	Poultry Ham 3 WZ	Tamale Pie Filling 1 1/2 Cup	Poultry Frankfurter 2 Each	Chili Mac 1 1/2 Cup	BBQ Poultry 1 Cup	Sausage Link 1 Each
Gravy 1/4 Cup	Sliced Cheese 1 WZ	Rice 1/2 Cup	Bread 2 Slice	Broccoli 1/2 Cup	Bread 2 Slice	Mustard PC 1 Each
Potatoes Mashed Seasoned 1 Cup	Bread 4 Slice	Seasoned Mixed Vegetables 1/2 Cup	Seasoned Corn 1/2 Cup	Cornbread 1/48 Cut	Macaroni & Cheese 1 Cup	Seasoned Rice 1 Cup
Carrots 1/2 Cup	Salad Dressing PC 2 Each	Jalapeno Cornbread 1/48 Cut	Ketchup PC 2 Each	Margarine 1 Tbsp	Carrots 1/2 Cup	Green Beans 1/2 Cup
Dinner Roll 1 Each	Salad Pasta 1 Cup	Margarine 1 Tbsp	Beans Baked 1 Cup	Cookie Creme 3 Each	Margarine 1 Tbsp	Bread 2 Slice
Margarine 1 Tbsp	Cookie Creme 3 Each	Cookie Creme 3 Each	Pudding 1/2 Cup		Glazed Cake 1/48 Cut	Glazed Cake 1/48 Cut
Glazed Cake 1/48 Cut						
Dinner						
Stew Country 1 1/2 Cup	Tetrazzini GM 1 1/2 Cup	Country Fried Steak 1 Each	Meat Sauce 3/4 Cup	Taco Mix 3/4 Cup	Yakisoba 1 1/2 Cup	Stroganoff 1 1/2 Cup
Broccoli 1/2 Cup	Seasoned Mixed Vegetables 1/2 Cup	Gravy Brown 1/4 Cup	Rotini 1 Cup	Shredded Cheese 1/2 WZ	Carrots 1/2 Cup	Seasoned Mixed Vegetables 1/2 Cup
Dinner Roll 1 Each	Bread 2 Slice	Potatoes Mashed Seasoned 1 Cup	Green Beans 1/2 Cup	Shredded Lettuce 1/4 Cup	Cornbread 1/48 Cut	Biscuit 1/48 Cut
Margarine 1 Tbsp	Margarine 1 Tbsp	Carrots 1/2 Cup	Dinner Roll 1 Each	Beans Pinto Seasoned 1 Cup	Margarine 1 Tbsp	Margarine 1 Tbsp
Glazed Cake 1/48 Cut	Glazed Cake 1/48 Cut	Bread 1 Slice	Margarine 1 Tbsp	Seasoned Corn 1/2 Cup	Brownie 1/48 Cut	Glazed Cake 1/48 Cut
		Margarine 1 Tbsp	Brownie 1/48 Cut	Flour Tortilla 2 Each		
		Pudding 1/2 Cup		Glazed Cake 1/48 Cut		

Dietary Consultant _____

Approval Date _____