



**Title III – C1
Older Americans Act Nutrition Program:
Congregate Dining Projects
Based in Restaurants
Request for Proposal
For Contracting Period January 1, 2027 – December 31, 2030**

Area Agency on Aging 3
2423 Allentown Road
Lima, Ohio 45805

Phone: 419-222-7723
Web: www.aaa3.org

Serving the counties of:

Allen, Auglaize, Hancock, Hardin, Mercer, Putnam and Van Wert

Date RFP Publicized: April 13, 2026

Requests for Proposals are due by 12:00 pm on May 15, 2026
No proposals will be accepted after this time.

Applicants will be notified in writing of approval or denial of program funding by
Friday, July 31, 2026

For More Information Contact:
rfp@psa3.org

The Area Agency on Aging 3 is seeking local restaurants with dine-in service to participate in D.I.S.H (Dining to Improve Socialization and Health), a congregate meal alternative funded by the Older Americans Act for 2019. The restaurants are asked to work with the AAA3 program staff to establish a program menu from their main menu for older adults that meets program guidelines.

Why would a Restaurant want to participate?

- Support older adults in the community!
- Provide nutritious meal to older adults that may not be able to go out to eat without the D.I.S.H. Program!
- Reimbursement for meals is timely!

What is D.I.S.H.?

D.I.S.H. is a restaurant voucher program. The purpose of D.I.S.H. is to promote health, to reduce risk of malnutrition, to improve nutritional status, to reduce social isolation, and to link older adults to community services. D.I.S.H. allows eligible participants to receive 6 certificates monthly to redeem for an approved meal at a participating restaurant in the community. The program is available in Allen, Auglaize, Hancock, Hardin, Mercer, Putnam, and Van Wert counties. This program is brought to you by the Area Agency on Aging 3 and funded by the Older Americans Act through the Ohio Department of Aging.

In 2018, we served just over 1100 older adults, which totaled over 41,000 meals served by our contracted restaurants. Adults age 60 or older can apply for the program. Since the program is in high demand, the applications are prioritized based on nutrition risk, living alone, low income, minority, and disability status. Participants apply annually in order to allow new people an opportunity to participate.

How the Program Works:

- When enrolled onto the program, participants receive a pre-loaded card, similar to a gift card, which is credited with 4 meals each month.
- The credits expire at the end of the month and are re-loaded with 4 new credits the first of each month.
- Transactions will be submitted through the SeniorDine Point of Sale platform.
- The participant's name is on the front of the card along with the program logo.
- The card can only be used by the person whose name is on the card.
- Restaurants are encouraged to ask for ID if there is a question and can refuse service if necessary.
- The meal must be chosen from the program menu and should be eaten at the restaurant..
- Participants are asked to give a donation to the program monthly when they receive their certificates.
- Tips are left up to the participant.
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What must each restaurant offer or be willing to offer to meet the menu requirements?

Most restaurants already offer items to set up a program menu that will meet requirements.

AAA3 program staff will work with you and based on your current menu assist in developing a menu you are agreeable with and meets the requirements. Restaurants must offer milk as a drink option; vegetables like potatoes, salads, and others; fruits and they can be individual cups; meats or sandwiches; bread or dinner rolls; and condiments. A restaurant can serve breakfast, lunch, and/or dinner.

Here are a few sample menu options that meet requirements:

Sample BREAKFASTs

- **Pancakes** Two 4 inch fluffy pancakes, syrup, two sausage links, 1/2 c. hashbrowns, 1/ 2 c. Orange Juice, and choice of beverage.
- **Classic:** Two eggs cooked to order, choice of bacon, ham, sausage or turkey sausage, 1/2 c. hashbrowns, 2 sl. toast, 1/2 c. orange juice, and choice of beverage.
- **Breakfast Sandwich:** One Egg and sausage on toast or English muffin, 1/2 c. hashbrowns, 1/2 c. fruit or Orange Juice, and choice of beverage.
- **Biscuits and gravy:** 1 Biscuit with 3 oz. sausage gravy, 1/2 c. hashbrowns, 1/2 c. Orange Juice, and a beverage.

Sample LUNCH AND DINNER MENUS

Soup & Salad Plate – All you can eat. Make sure you get meat, veggies, fruit, bread, and dairy

SANDWICHES

Served with a cup of soup or vegetable, and fruit (peaches, mix fruit, or applesauce)

- **3 oz. Hamburger or Cheeseburger** with lettuce and tomato
- **3 oz. Lightly Breaded Fish Sandwich** served with lettuce and tomato
- **3 oz. Turkey, Lettuce and Tomato** on toast or **Grilled Cheese**
- **3 oz. Grilled Chicken Sandwich** served with lettuce and tomato
- **3 oz. Steak Sandwich** w/ swiss steak, sautéed mushrooms,

ENTREES

Served with Choice of 1/2 c. Potato (mashed, hashbrowns, French fries, or after 4:00 baked or sweet potato), choice of 1/2 c. vegetable (broccoli, green beans, side salad, baked beans, veggie of the day, cole slaw, or cup of soup), and choice of 1/2 c. fruit (Scalloped Apples, applesauce, Cup of Fruit)

One Piece Perch or Catfish Dinner

Grilled Chicken Dinner

Ham Dinner

Chopped Sirloin Dinner

Shrimp Dinner

BEVERAGES

Milk, Coffee, Iced Tea, Lemonade, Hot Tea, Juices, and Soft Drink

Milk is the preferred drink for strong bones.

Applications will be scored based on the **Provider Application Scoring Guide** Appendix A of this application. This process is a competitive bid that offers open and free competition.

Step 1:

AAA3 staff will work with you and a dietician to review and approve the menu. Items are selected from your current menu that comply with the guidelines set in Ohio Administrative Code 173-405 and you have final approval of the items included on the menu. Changes can be made if/when your menu options change throughout the year.

Step 2:

Each restaurant determines the rate they wish to be reimbursed for the meals. One price point is assigned to the menu items. Keep in mind the cost affects how many individuals will be able to participate in the program.

Which meals would you like to include in your DISH menu?

_____ Breakfast _____ Lunch _____ Dinner

Please give us an itemization of the costs of the meal(s) you are willing to provide that comprise a total bid price:

Bid Rate per unit	\$
Minus match amount/value of 15% match	\$
Reimbursement rate per unit	\$

USE OF FUNDING AND GRANT PERIOD

Funding for the following services is being awarded through Title III of the Older Americans Act. Funds will be available January 1, 2027 through December 31, 2030.

Award Recipients of per unit services will be required to contribute a match of a minimum of fifteen (15%) percent of the project’s total cost. The applicant’s match contribution must be from non-federal sources.

Due to the multi-year term of the proposal and subsequent provider agreement, providers may anticipate an annual increase of 2% each year beginning in 2028. In the event funding availability changes, the Area Agency on Aging 3 may amend any funding award to reflect such changes.

Step 3:

Name of Restaurant: _____

Name of Owner/manager/contact: _____

Address to send correspondence:

_____ OH _____
Street address or PO Box City Zip Code

Phone Number: (_____) _____ Cell Number: (_____) _____

Email address: _____

Restaurant Locations	Hours of operation	Phone Number
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_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Please attach copies of the following to the completed application.

- Copy of Current Food Service License
- Copy of last Health Department inspection
- Copy of current food menu(s) (i.e.breakfast and or lunch/dinner)
- Proof of registration with the secretary of state as a non-profit organization, association, or trust, a co-operative, or, a for-profit business, limited liability company, limited partnership, or partnership having limited liability;
- A written statement of agreement to comply with nondiscrimination laws, Federal wage and hour laws, and workers' compensation laws in the recruitment and employment of individuals;
- Evidence of at least one million dollars of commercial liability insurance coverage and insurance coverage for consumer loss due to theft or property damage and the written procedure describing the step-by-step instructions a consumer may follow to file a claim.

Please answer the following questions:

7. Is your restaurant and restrooms handicap accessible? Yes No
8. Do you offer your menu in another language or a limited proficiency menu? Yes No
9. Do you have staff that can help someone order or carry food to a table if needed? Yes No

Step 4: Proposals may be submitted electronically via the online DocuSign application, by mail or in person.

Faxed proposals will not be accepted

All proposals received will receive a Proposal Receipt Notice indicating that AAA 3 has received your proposal and the date/time received at our office.

[Click here to complete](#)



Provider Application Scoring Sheet
Appendix A

Category	Points Available	Scoring Methodology	Points Awarded
Complete Application	20	20=Complete 0=Incomplete	
Total Bid Price	30	30=Lowest bid or tie 28=2 nd Lowest 26=3 rd Lowest 24=4 th Lowest 22=5 th Lowest 20=6 th Lowest 18=7 th Lowest 16=8 th Lowest 14=9 th Lowest 12=10 th Lowest	
Menu compatible with OAC meal guidelines or agreed upon D.I.S.H. menu from their regular menu	30	30=Complete 0=Incomplete	
Verifications Received i.e. Food Service License Health Dept. Inspection	20	20=Complete 0=Incomplete	
Handicap accessibility facility	10	10=Yes 0=No	
Menus in another languages	5	5 = Yes	
Staff that can assist participant in ordering/carrying food if needed	5	5=Yes 0=No	
Provider is not excluded on federal SAM database	N/A	N/A	If provider is excluded; cannot be awarded funds
Totals:	120		