CONTRACT FOR

OPERATION OF LEGISLATIVE OFFICE BUILDING FOOD SERVICE FACILITY

Contract #: JCLM14REG0006

CONTRACT, between Lessing's Food Service Management (The Contractor) and the Joint Committee on Legislative Management (JCLM) on behalf of the Connecticut General Assembly (CGA).

RECITALS

WHEREAS, the CGA desires to enter into this Contract for the operation of the food service facility in the Legislative Office Building;

WHEREAS, the CGA solicited Proposals for the operation of the food service facility in the Legislative Office Building;

WHEREAS, the Contractor submitted a proposal for the operation of the food service facility in the Legislative Office Building dated August 6, 2013;

WHEREAS, the CGA has, through a process conforming to the requirements of Connecticut General Statutes Section 2-71p, accepted the Proposal submitted by the Contractor;

NOW, therefore, in consideration of this Contract herein contained, the parties hereto agree as follows.

SCOPE OF WORK

1. The Contractor shall operate the food service facility in the Legislative Office Building (LOB) as specified in the CGA's Request for Proposal dated July 2, 2013, and outlined in the original Proposal response dated August 6, 2013.

2. The Request for Proposal dated July 2, 2013, and the Proposal dated August 6, 2013, are incorporated by reference into this Contract. Should there be any conflict between the above-mentioned documents, the terms and conditions of this Contract shall take precedence.

3. The Contractor affirms it has the requisite power and authority to enter into this Contract and to perform the obligations under this Contract.

Contractor Initials/Date: _____

4. The Contractor affirms it has the requisite expertise and resources to fully perform the obligations under this Contract.

5. The Contractor affirms it will devote adequate personnel and resources to perform the work outlined in this Contract.

6. The CGA will schedule quarterly job meetings, and the Contractor or the CGA may request additional job meetings.

7. The Contractor shall provide the following services:
   a. Offer the following food services during the contract term:
      i. Breakfast, including, but not limited to, the following:
         A. Pancakes, waffles, omelets, bacon, sausage, etc.;
         B. Coffee (including Starbucks), teas, juices, milk, etc.;
         C. Daily breakfast specials rotating throughout each week;
         D. Freshly baked muffins and pastries;
         E. Bagels; and
         F. Additional items as the Contractor and the CGA determine.
      ii. Lunch, including, but not limited to, the following:
         A. Soups On: Broth- and cream-based soups;
         B. Just Grillin: Hamburgers, cheeseburgers, frankfurters, grilled cheese sandwiches, chicken fingers, grinders, and breakfast sandwiches;
         C. Uncle Tony's: Pizza, calzones, sausage and pepperoni rolls, and Stromboli;
         D. The Home Zone: Variety of home-cooked meals;
         E. Action Station/Made-to-Order: Prepared-to-Order specialties such as stir fry, sautéed pasta, or carved-to-order meats;
         F. Salad Central: Assorted greens, hearty proteins, and farm fresh produce;
         G. Sensational Sandwiches: Sandwiches, Panini sandwiches, wraps, grilled chicken Caesar salads, chef salads, veggie wraps, and a choice of five (5) Boar's Head Cold Cut selections;
         H. The Corner Bakeshop: David's cookies and other freshly baked pastries and cakes;
         I. Fresh Start Items: Moderate-calorie, low-fat selections available daily. These items are prepared from scratch with limited use of processed foods, preservatives, artificial flavorings, irradiated and genetically engineered food, and high levels of sodium and sugar. Minimal

amounts of fat are used in preparing these items. Olive and canola oils are used for salad dressings and cooking, with 100% non-hydrogenated canola oil used for fried preparations. Locally grown season fruits and vegetables are prioritized in menu planning and incorporated into fresh salads whenever possible;

J. Grab-and-Go: A variety of grab-and-go items including specialty salads, wraps, Panini sandwiches, and specialty sandwiches; and

K. Additional items as the Contractor and the CGA determine.

iii. Catering, including, but not limited to, the following:

A. Online, phone, and in-person ordering;

B. Catering Expos where the Contractor shall introduce new catering menu items to regular catering users. These Expos will be held at the CGA approximately two (2) to three (3) times per year. The Contractor will also survey customers for feedback at these Expos; and

C. Bartenders and alcohol for catered events, as requested. A three (3) hour minimum shall apply for bartending, with an exception only when the event calls only for a toast, in which circumstance only a one (1) hour minimum shall apply.

b. The following new or improved items, as mutually agreed upon by the Contractor and the CGA:

i. Fresh bagels;

ii. Improved pizza offerings;

iii. Portable Food Stand, including, but not limited to, grab-and-go items and beverages. This stand shall operate during mutually agreeable hours and at one or more mutually agreeable locations; and

iv. Menus that feature locally- or regionally-produced, organic, and whole grain items. This may be accomplished by the Contractor working in partnership with Performance Food Group, GrowNYC's Greenmarket, and the Jersey Fresh Farmer's Coalition. The Contractor shall work together with the CGA to determine the best manner in which to notify customers of these initiatives within six (6) months of contract execution. The Contractor and the CGA shall also work together to notify customers of any specific items sold through these initiatives; and

v. All-natural, antibiotic- and hormone-free beef, chicken, turkey, and pork, when possible, for food items sold through the FreshStart program. The Contractor shall notify customers when these all-natural and antibiotic- and hormone-free items are available.

c. Abide by the following guidelines when developing menus:
   i. Sell items in accordance with the Per-Item Pricing Page in Attachment 6;
   ii. Meet the portion specifications included in Attachment 7;
   iii. Abide by the food purchasing standards included in Attachment 8;
   iv. Complete advance cooking, where practical, a maximum of one (1) day prior to the day of service;
   v. Create menus based on a five (5) week cycle menu with two (2) weeks of alternative menu items as substitutions. The Contractor shall maintain variety and an item should not be repeated two (2) weeks in a row. If an item is consistently popular, the Contractor shall add it as a regular menu item when possible, and shall notify customers of this addition; and
   vi. Create food presentation that is comparable to quality commercial cafeteria operations. Food display and plate presentation shall be visually appealing and include appropriate garnish where applicable.

d. Maintain customer satisfaction through the following:
   i. Gather customer feedback throughout the contract term:
      A. Online Surveys: The Contractor shall work with the CGA to develop an online survey. Once finalized, the CGA will distribute the online survey, with results sent directly to the CGA for analysis. The Contractor and the CGA will then work together to review the results and remedy any issues; and
      B. Comment Cards: These cards shall be readily available in the Cafeteria and shall be reviewed at least two (2) times per week.
   ii. Post weekly menus on the CGA intranet;
   iii. Hold special events and promotions at least once per month during the contract term, per the following:
      A. Within three months of contract execution, the Contractor shall submit to the CGA a tentative special events and promotions schedule for the calendar year. This schedule may be revised as necessary throughout the year, provided that at least one special event or promotion is held each month;
      B. Three months prior to expiration of each yearly schedule during the contract term, the Contractor shall submit to the CGA a tentative special events and promotions schedule for the next calendar year, which may be revised as necessary;

C. These special events and promotions shall be publicized, at a minimum, through an email blast; and

D. At the CGA request, the Contractor shall provide customers with in-dining nutrition education during special events, at no additional cost.

e. Operate the cafeteria in the following manner:

i. Hold a grand re-opening within a mutually agreeable timetable;

ii. Coordinate a deep cleaning of the food service facility two (2) times per calendar year during the contract term (the first to be completed prior to the grand re-opening);

iii. Maintain the operating days and hours as included in Attachment 5;

iv. Maintain condiment, permanent and disposable utensils, napkin stands and service pieces as follows:

A. Maintain three (3) stands with double utensil and napkin dispensers and five (5) non-refrigerated, 1/4 size pans with covers for bulk and portion-controlled condiments;

B. Make permanent and disposable ware available at all sections, except for hot and cold beverages, which shall be disposable ware only. Ensure that all disposable ware (cardboard trays, plates, bowls, salad dishes, and flatware) is biodegradable and available throughout the year. Styrofoam is banned;

C. Offer trapezoid trays sized 14" x 18"; and

D. Set tables with disposable salt and pepper shakers.

v. Complete garbage handling and cleaning responsibilities as follows:

A. Food service personnel shall :

1. Empty garbage cans and remove plastic bags to dumpsters located near the rear door as often as required;

2. Clean all food service equipment in addition to floors, walls, and ceilings in the kitchen; servery serving counters; dishwashing area; storeroom; and locker rooms;

3. Clean tables in the cafeteria/dining room seating areas;

4. Comply with all aspects of the CGA's recycling program, which currently includes white paper, newspapers, corrugated cardboard, glass, and metal;

5. Return clean ware to designated service points during and at the end of mealtime; and

6. Check all deliveries as they arrive at the receiving dock adjacent to the main kitchen and are transported on platform

trucks to the main kitchen. Deliveries shall be checked for quality and counted or weighed for quantity, then placed in appropriate main kitchen storage areas;

B. Dish room personnel shall separate items and wash.

f. Ensure all staff remains professional in appearance and behavior by:

i. Donning professional company uniforms, to be approved by the CGA. These uniforms shall be provided to and worn by cafeteria employees at all times;

ii. Refraining from cellular phone usage in public areas while working;

iii. Receiving appropriate training; and

iv. Remaining in assigned staffing locations while working (excluding break periods).

8. The Contractor shall provide the following upon contract execution:

a. Cash registers with scales as described in Section 9(b) below;

b. Small wares (i.e., pots, pans, utensils, service pieces, etc.);

c. Office furniture (beyond desks and chairs);

d. Custom signage and décor, including new menu boards and a directional map to improve traffic flow as described in Section 9(c) below ; and

e. Other required equipment not listed in Attachment 9.

9. The Contractor shall commit one hundred thousand dollars ($100,000) as a capital investment for the items listed below in Sections 9(a) through 9(d). The Contractor shall purchase only moveable items with this money—items that are not permanently affixed to the building and are removable. Throughout the contract term, the Contractor shall maintain a list of items purchased with this money. At the expiration of the five (5) year contract term, or, if for any reason this Contract is terminated at any time prior to the expiration of the five (5) year contract term, the CGA reserves the right to either: (a) retain some or all of the items purchased by the Contractor with this money or (b) request that the Contractor remove the equipment from the premises within thirty (30) days. This money shall be used for the following:

a. Java City Kiosk: Within a mutually agreeable timetable and at a mutually agreeable location within the State Capitol Complex, the Contractor shall furnish and install a Java City Kiosk. The Contractor shall purchase the necessary equipment to fully equip the kiosk, and the CGA shall be responsible for the build-out of construction and utilities. The Contractor's estimated contribution for this project is fifty thousand dollars ($50,000);

b. New Cash Register System: The Contractor shall purchase four (4) new cash register systems, each equipped with credit card capability and scales. All cash register scales

shall be recalibrated annually. These new cash registers shall be installed and fully functioning in time for the grand re-opening. The Contractor's estimated contribution for this project is ten thousand dollars ($10,000);

c. Menu Monitors and Directional Map: The Contractor shall purchase three (3) large screen television monitors to display the current menus and daily specials for the service stations in the servery. The Contractor shall also provide an approximately three foot by five foot (3'x5') directional map in the entryway to let customers know the layout of the cafeteria, and a large screen television monitor in the entryway displaying daily specials. All four (4) monitors and the directional map shall be available for installation by the CGA for the grand re-opening. The Contractor's estimated contribution for this project is twenty thousand dollars ($20,000); and

d. Additional items upon mutual agreement of the Contractor and the CGA ($20,000).

10. Logos, advertising, or proprietary information is allowed on uniforms, menu boards, and other items installed at the State Capitol Facilities upon approval by the CGA.

11. The following is a list of the approved subcontractors authorized to work under this Contract:

Bureau of Education and Services for the Blind (BESB),
184 Windsor Avenue, Windsor, CT 06095

Hartford Association for Retarded Citizens (HARC),
900 Asylum Avenue, Hartford, CT 06105

CONDITIONS

1. The following conditions shall be satisfied before a purchase order is authorized and performance by the Contractor can begin:

a. The Contractor shall comply with all applicable federal, State of Connecticut, and local laws, rules, regulations, orders and ordinances in performing its obligations hereunder.

b. The Contractor shall submit the following documentation with this Contract and on an annual basis, for the duration of this Contract:

i. Insurance: The Contractor shall submit sufficient commercial general liability insurance at levels as delineated in this Contract. The Contractor shall name the State/CT General Assembly as an additional insured on the policy, shall provide a certificate of insurance or a copy of the policy and provide an endorsement indicating the State/CT General Assembly has been added to the policy as an additional insured prior to the effective date of this Contract. Insurance coverage shall be maintained during the time that any provisions

survive the term of this Contract. The Contractor shall not begin performance until the delivery of the policy to the CGA. (Attachment 2)

ii. Nondiscrimination Form: The Contractor shall complete and submit the Nondiscrimination Certification pursuant to C.G.S. §4a-60(a) and C.G.S. §4a-60a(a). Pursuant to C.G.S. §4a-60(a)and C.G.S. §4a-60a(a), the nondiscrimination provisions of the Connecticut General Statutes now include gender identity or expression as an existing protected class and require state contractors to adopt policies in support of the new statutes by means of an affidavit or resolution. Accordingly, Attachment 3 is a form certification that the Contractor must deliver executed at the time that it executes this Contract. The execution and submittal of this certificate is a condition precedent to the State's executing this Contract, unless the Contractor is exempt from this statutory requirement, in which case the Contractor must obtain a written waiver from the State's Commission on Human Rights and Opportunities. (Attachment 3)

iii. Background Check: The Contractor shall complete the State Capitol Police Department Background Check Form for each employee that will be working on site under this Contract. This form is included with this Contract and shall be completed two (2) weeks prior to the start of work. (Attachment 4)

iv. Performance Bond: The Contractor shall furnish a performance bond in accordance with C.G.S. §49-41(b) in the amount of $150,000 within fifteen (15) days of notification of contract award and prior to the execution of this Contract.

v. Licenses and Permits: The Contractor shall provide copies of the following licenses and permits, which must be recorded at the Hartford Town Clerk's Office upon contract award:

A. Food license from the City of Hartford Department of Health and Human Services;

B. Connecticut Liquor Permit from the Connecticut Liquor Commission. The Contractor may begin performance without a valid liquor license as long as it provides documentation that it has applied for the liquor license and that the application is being processed; and

C. Caterer's permit.

INDEMNIFICATION

1. The Contractor shall be responsible for all injuries or damages to the Contractor 's employees or agents incurred or sustained at the property while performing, or in any way associated with, their responsibilities as defined herein.

2. The Contractor shall indemnify, defend and hold harmless the State/CT General Assembly and its officers, representatives, agents, servants, employees, successors and assigns from and against any and all (1) claims arising, directly or indirectly, in connection with this Contract, including the acts of commission or omission (collectively, the "Acts") of the Contractor or the Contractor's parties; and (2) liabilities, damages, losses, costs and expenses, including but not limited to, attorneys' and other professionals' fees, arising, directly or indirectly, in connection with claims, acts or this Contract. The Contractor shall use counsel reasonably acceptable to the State/CT General Assembly in carrying out its obligations under this section. The Contractor's obligations under this section to indemnify, defend and hold harmless against claims includes claims concerning confidentiality of any part of or all of the bid or any records, any intellectual property rights, other proprietary rights of any person or entity, copyrighted or uncopyrighted compositions, secret processes, patented or unpatented inventions, articles or appliances furnished or used in the performance of this Contract.

3. The Contractor shall reimburse the State/CT General Assembly for any and all damages to the real or personal property of the State/CT General Assembly caused by the acts of the Contractor or any the Contractor's employees or agents. The State shall give the Contractor reasonable notice of any such claims.

4. The Contractor's duties under this section shall remain fully in effect and binding in accordance with the terms and conditions of this Contract, without being lessened or compromised in any way, even where the Contractor is alleged or is found to have merely contributed in part to the acts giving rise to the claims and/or where the State/CT General Assembly is alleged or is found to have contributed to the acts giving rise to the claims.

5. The rights provided in this section for the benefit of the State/CT General Assembly shall encompass the recovery of attorneys' and other professionals' fees expended in pursuing a claim against a third party.

6. The Contractor shall not be responsible for indemnifying or holding the State harmless from any liability arising due to the negligence of the State or any other person or entity acting under the direct control or supervision of the State.

7. This section shall survive the termination, cancellation or expiration of this Contract, and shall not be limited by reason of any insurance coverage.

CONTRACT TERM

The term of this Contract shall commence upon the date of execution of this Contract and end upon October 31, 2018, with the option to extend this Contract up to an additional one year upon mutual agreement of both parties.

COMPENSATION AND PRICING

The compensation for services hereunder shall be in accordance with this Contract and any signed purchase orders issued pursuant to this Contract. All invoices shall reflect the appropriate signed purchase order. Respondents shall submit properly prepared invoices for all catering services. A properly prepared invoice shall reflect the lines on the signed purchase order and shall include the following:

a. Purchase order number;
b. Invoice date;
c. Invoice number; and
d. A description of the service provided and the services dates, including the host of the event, the number of guests served, and a detailed description of the food and beverages provided for the event.

The CGA reserves the right to reject invoices for payment if they are not considered properly prepared as defined above. An early payment discount of 2%, 10 days applies to this Contract. Any early payment discount will be taken from the date of receipt of a properly prepared invoice and all required supporting documentation.

The Contractor shall reimburse the CGA in an amount of seven percent (7%) of the monthly net cafeteria and catering sales during the term of this Contract. Net is defined as gross less sales tax. The CGA shall receive these funds by the 20th day of the subsequent month. These funds are to reimburse the CGA for utility and building maintenance costs associated with the operation of the cafeteria. The following expenses will be paid directly by the CGA:

a. Utility costs for the area, including cooking fuel;
b. Depreciation and interest on CGA-owned furniture, fixtures, and equipment;
c. Repairs and maintenance of state-owned fixtures, furniture, and equipment;
d. Exterminating service; and
e. Garbage removal.

The Contractor shall also submit the Weekly Sales and Cash Report for cafeteria and catering sales on a monthly basis, to be received by the 20th day of the subsequent month.

The pricing standard for all products shall be market-competitive, and established pricing shall be subject to approval by the CGA. The Contractor shall maintain the pricing listed on the Per-Item Pricing Page (Attachment 6) until both parties agree to a rate adjustment in writing. The Contractor shall not implement any proposed pricing changes until the CGA has approved the rate change in writing. The Contractor may submit a price adjustment proposal on a semi-annual basis: no more than one (1) month before December 1 and July 1 of each year of the contract term. Any proposed price adjustments shall be in an amount equal to the lesser of 4% or the percentage change in the Consumer Price Index published by the United States Department of Labor, Bureau of Labor Statistics, Food Away from Home, or a comparable index if that index is not available. The Contractor shall not implement a price increase any sooner than ten (10) business days following the CGA's written approval of said price increase. If a price increase is not requested by the dates indicated above, the Contractor shall forfeit its right to adjust prices until the next semi-annual opportunity. Price increases subsequent to a year when a price increase was forfeited shall not be cumulative for the year or years the option to increase prices was not exercised. The Contractor may also submit a price adjustment proposal in the event of unforeseen market conditions. The CGA reserves the right to deny any price adjustment proposal submitted in accordance with this section.

There shall be no reimbursement for travel-related expenses. All expense reimbursements shall be supported by detailed paid receipts for charges incurred prior to payments being made by the CGA. Credit card slips or statements are not acceptable. Compensation under this Contract is contingent upon the appropriation of funds by the CGA.

Payment shall be considered in accordance with C.G.S. § 4a-71, if the payment is mailed or delivered on the date specified in the contract documents, or, if no date is specified, within forty-five (45) days of receipt of a properly completed claim or receipt of goods and services, whichever is later. As such, payments shall be made in arrears within forty-five (45) days of receipt of a properly prepared invoice. A properly prepared invoice is defined as a billing that is dated subsequent to the date the services have been received and that is accompanied by all the required information and supporting documentation.

This is considered a Service Wage project. All of the Contractor's employees shall be paid a minimum wage of the Service Wage (Attachment 10). If an employee performs work under two (2) or more service wage categories in one (1) day, that employee shall be paid the higher rate for all hours worked that day. The Contractor shall submit weekly certified payroll statements on a monthly basis, by the 20th day of the subsequent month, that reflect the applicable service wage rates. The Contractor shall be responsible for monitoring Department of Labor rate changes and for instituting these changes for its employees. In reviewing the certified payrolls, if the CGA notices a discrepancy between the Service Wage Rate and the rate paid by the Contractor, the CGA will notify the

Contractor. The Contractor shall then rectify the difference by making the employee whole within thirty (30) days of notification by the CGA, and shall provide documentation evidencing that the discrepancy has been corrected within forty five (45) days of notification by the CGA. The Contractor shall submit the attached Certified Payroll Form and Contractor Wage Certification Forms (Attachment 11) for this Service Wage project. These forms can also be found at the following links:

a. Certified Payroll Form: http://www.ctdol.state.ct.us/wgwkstnd/forms/foodservicepayroll.pdf; and
b. Contractor Wage Certification Form: http://www.ctdol.state.ct.us/wgwkstnd/forms/contractwage.pdf.

SECURITY

Background Check Forms shall be completed and provided to the CGA at the time of contract execution and throughout the contract term for employees who will be working on site for more than one day and who will not be supervised by a representative of the CGA. Completed Background Check Forms shall be accompanied by a photographic identification. The processing of a background check takes two (2) to three (3) weeks. If an employee of the Contractor is required to work on site prior to the check having been completed and approved by the CGA, the employee(s) shall be supervised by a CGA representative during performance of work on site. The Contractor shall notify the CGA immediately of any arrests of its employees as soon as the Contractor becomes aware of such occurrence.

All of the Contractor's staff shall submit completed Background Check Forms (Attachment 4), and upon approval shall obtain a badge from the State Capitol Police for entrance into the LOB parking garage and building.

CORRESPONDENCE

Any notice or other communication required or permitted hereunder shall be in writing and shall be deemed effective when delivered in person, or, if mailed, on the date of deposit in the mail, postage prepaid, addressed, in the case of the Contractor to John S. Lessing, Jr., Executive Vice President, Lessing's Food Service Management, 3500 Sunrise Highway, Building 100, Suite 100, Great River, NY 11739, and in the case of the CGA to Financial Administrator, Office of Legislative Management, 300 Capitol Avenue, Room 5100, Legislative Office Building, Hartford, CT 06106.

PERSONNEL

No person hired by the Contractor is an employee of the CGA. The Contractor acknowledges its duty to obtain, supervise, compensate, and take responsibility for the performance of its employees. Such responsibility shall also require adherence to all applicable state and federal laws and regulations,

including but not limited to those concerning taxes, labor practices, wage rates, unemployment, non-discrimination, and worker's compensation insurance.

The Contractor shall employ on the premises only persons skilled and trained in the work assigned to them. The CGA, in its sole discretion, can determine that any person employed by the Contractor is not performing in accordance with the standards outlined in this Contract or the Request for Proposal dated July 2, 2013. Upon receiving written notification, the Contractor shall remove said employee from the facilities subject to this Contract and shall promptly substitute another employee. The Contractor shall promptly furnish qualified substitutes for any employees that, in the sole opinion of the CGA, are unsatisfactory.

FORCE MAJEURE

The CGA and the Contractor shall not be excused from their duty to perform in accordance with this Contract except in the case of Force Majeure events and as otherwise provided for in this Contract. In the case of any such exception, the nonperforming party shall give immediate written notice to the other, explaining the cause and probable duration of any such nonperformance. These Force Majeure events are events that materially affect the cost of the goods or services or the time schedule within which to perform and are outside the control of the party asserting that such an event has occurred, including, but not limited to, labor troubles unrelated to the Contractor, failure of or inadequate permanent power, unavoidable casualties, fire not caused by the Contractor, extraordinary weather conditions, disasters, riots, acts of God, insurrection or war.

ENTIRETY OF CONTRACT

This Contract, along with all attachments to this Contract, constitutes the entire agreement between the parties with respect to the subject matter, and supersedes all prior agreements, proposals, offers, counteroffers, and understandings of the parties, whether written or oral. No alteration, modification, or interpretation of this Contract shall be binding unless in writing and signed by both parties. This Contract has been entered into after full investigation, neither party relying upon any statement or representation by the other unless such statement or representation is specifically embodied in this Contract.

SEVERABILITY

In the event that one or more provisions of this Contract are held unenforceable in the jurisdiction as indicated below, the remaining provisions of this Contract will remain in full force unless agreed otherwise by the parties in writing.

FORUM AND CHOICE OF LAW

The parties deem the Contract to have been made in the City of Hartford, State of Connecticut. Both parties agree that it is fair and reasonable for the validity and construction of the Contract to be, and it shall be, governed by the laws and court decisions of the State of Connecticut, without giving effect to its principles of conflicts of laws. To the extent that any immunities provided by Federal law or the laws of the State of Connecticut do not bar an action against the State, and to the extent that these courts are courts of competent jurisdiction, for the purpose of venue, the complaint shall be made returnable to the Judicial District of Hartford only or shall be brought in the United States District Court for the District of Connecticut only, and shall not be transferred to any other court, provided, however, that nothing here constitutes a waiver or compromise of the sovereign immunity of the State of Connecticut. The Contractor waives any objection which it may now have or will have to the laying of venue of any Claims in any forum and further irrevocably submits to such jurisdiction in any suit, action or proceeding.

The parties are signing this Contract on the date below their respective signatures.

Connecticut General Assembly

James P. Tracy

James P. Tracy
Its Executive Director
Joint Committee on Legislative Management
Date: 1/8/14

Lessing's Food Service Management

John S. Lessing, Jr.
Its Executive Vice President
Date: Dec 30 2013

ATTACHMENT 3

NONDISCRIMINATION CERTIFICATION

Operation of Legislative Office Building
Food Service Facility
JCLM14REG0006

The Connecticut General Assembly
Joint Committee on Legislative Management
300 Capitol Avenue
Legislative Office Building, Room 5100
Hartford, CT 06106
(860) 240 – 0100
FAX: (860) 240 - 0122

Affidavit By Entity For Contracts Valued at $50,000 or More (FORM C)

Documentation in the form of an affidavit signed under penalty of false statement by a chief executive officer, president, chairperson, member, or other corporate officer duly authorized to adopt corporate, company, or partnership policy that certifies the contractor complies with the nondiscrimination agreements and warranties under Connecticut General Statutes §§ 4a-60(a)(1) and 4a-60a(a)(1), as amended

INSTRUCTIONS:

For use by an entity (corporation, limited liability company, or partnership) when entering into any contract type with the State of Connecticut valued at $50,000 or more for any year of the contract. Complete all sections of the form. Sign form in the presence of a Commissioner of Superior Court or Notary Public. Submit to the awarding State agency prior to contract execution.

AFFIDAVIT:

I, the undersigned, am over the age of eighteen (18) and understand and appreciate the obligations of an oath. I am

Executive V.P. of Lessing Food Service Management, an entity.
Signatory's Title — Name of Entity

duly formed and existing under the laws of New York.
Name of State or Commonwealth

I certify that I am authorized to execute and deliver this affidavit on behalf of

Lessings Food Service Management and that Lessing Food Service Management
Name of Entity — Name of Entity

has a policy in place that complies with the nondiscrimination agreements and warranties of Connecticut

General Statutes §§ 4a-60(a)(1)and 4a-60a(a)(1), as amended.

Authorized Signatory

John S. Lessing JR.
Printed Name

Sworn and subscribed to before me on this _____ day of _____, 20____.

Commissioner of the Superior Court/ Notary Public — **Commission Expiration Date**

New Resolution By Entity For Contracts Valued at $50,000 or More (FORM D)

Documentation in the form of a corporate, company, or partnership policy adopted by resolution of the board of directors, shareholders, managers, members or other governing body of a contractor that certifies the contractor complies with the nondiscrimination agreements and warranties under Connecticut General Statutes §§ 4a-60(a)(1) and 4a-60a(a)(1), as amended

INSTRUCTIONS:

For use by an entity (corporation, limited liability company, or partnership) when entering into any contract type with the State of Connecticut valued at $50,000 or more for any year of the contract. Complete all sections of the form. Submit to the awarding State agency prior to contract execution.

CERTIFICATION OF RESOLUTION:

I, John S. Lessing JR Exec. V.P., of Lessing Food Service Management.
Authorized Signatory — Title — Name of Entity

an entity duly formed and existing under the laws of New York.
Name of State or Commonwealth

certify that the following is a true and correct copy of a resolution adopted on the 30 day of Dec, 2013 by the governing body of Lessing Food Service Management.
Name of Entity

in accordance with all of its documents of governance and management and the laws of New York, and further certify that such resolution has not been modified
Name of State or Commonwealth

or revoked, and is in full force and effect.

RESOLVED: That the policies of Lessing Food Service Management comply with the
Name of Entity

nondiscrimination agreements and warranties of Connecticut General Statutes §§ 4a-60(a)(1) and 4a-60a(a)(1), as amended.

The undersigned has executed this certificate this 30 day of Dec., 2013.

Authorized Signatory — Date: Dec 30 2013

John S. Lessing JR
Printed Name

Prior Resolution By Entity For Contracts Valued at $50,000 or More (FORM E)

Documentation in the form of a corporate, company, or partnership policy adopted by a prior resolution of the board of directors, shareholders, managers, members or other governing body of a contractor that certifies the contractor complies with the nondiscrimination agreements and warranties under Connecticut General Statutes §§ 4a-60(a)(1) and 4a-60a(a)(1), as amended

INSTRUCTIONS:

For use by an entity (corporation, limited liability company, or partnership) when entering into any contract type with the State of Connecticut valued at $50,000 or more for any year of the contract. Complete all sections of the form. Attach copy of previously adopted resolution (*State of CT, Nondiscrimination Certification, Form D: New Resolution*). Submit all documentation to the awarding State agency prior to contract execution.

CERTIFICATION OF PRIOR RESOLUTION:

I, the undersigned, am a duly authorized corporate officer or member of Lessing Food Service Management
Name of Entity

I have reviewed the attached prior resolution. I certify that:
(1) the attached prior resolution complies with the nondiscrimination agreements and warranties of Connecticut General Statutes §§ 4a-60(a)(1) and 4a-60a(a)(1), as amended; and
(2) the prior resolution remains in full force and effect on the date this documentation is submitted to the awarding State agency.

Authorized Signatory — Executive Vice President
Title

John B Lessing Jr — Dec 30 2013
Printed Name — Date

RESERVED FOR STATE USE

I, the undersigned head of the awarding State agency, or designee, certify that the attached prior resolution complies with the nondiscrimination agreements and warranties of Connecticut General Statutes §§ 4a-60(a)(1) and 4a-60a(a)(1), as amended.

Signature of Agency Head (or designee) — Date

CT General Assembly
Awarding State Agency

ATTACHMENT 5

OPERATING DAYS AND HOURS
Operation of Legislative Office Building
Food Service Facility
JCLM14REG0006

The Connecticut General Assembly
Joint Committee on Legislative Management
Legislative Office Building, Room 5100
Hartford, CT 06106
(860) 240 – 0100
FAX: (860) 240 – 0122

The food service facility shall be open continuously from 6:30 AM - 4:00 PM, Monday through Friday, in both in- and off-session periods, except in July and August.

The type of service available shall be as follows:

While the Legislature is in Session

Full Breakfast Menu	6:30 AM - 10:00 AM
Continental Breakfast Menu	10:00 AM - 11:00 AM
Lunch Menu	11:00 AM - 3:00 PM (Salad Bar closes at 2:00 pm)
Snack and Beverages Menu	3:00 PM - 4:00 PM

July and August

Full Breakfast Menu	7:00 AM - 10:00 AM
Continental Breakfast Menu	10:00 AM - 11:00 AM
Lunch Menu	11:00 AM - 2:00 PM
Snack and Beverages Menu	2:00 PM - 3:00 PM

All Remaining Times

Full Breakfast Menu	6:30 AM - 10:00 AM
Continental Breakfast Menu	10:00 AM - 11:00 AM
Lunch Menu	11:00 AM - 2:30 PM
Snack and Beverages Menu	2:30 PM - 4:00 PM

Cashier Stands: Three (3) cashier positions with scales and registers shall be maintained. These three (3) cash registers must be in service and staffed from 11:30 a.m. to 1:30 p.m. each day during the regular legislative session. During non-session periods, two (2) cash registers must be in service and staffed between 11:30 a.m. and 1:30 p.m. The Contractor shall provide scales and registers. Registers must have the capability to handle debit and credit transactions.

Extended Hours: In recent years, the Legislature has held late evening meetings, hearings, and/or sessions when the Legislature is in session, on average between ten (10) and twenty (20) evenings per year. The CGA will provide twenty-four (24) hours' advance notice when the cafeteria will be required to be open for the additional hours of 5:00 p.m. to 8:00 p.m. At these times, the Contractor is expected to provide free coffee service to each of the four (4) caucuses and a limited specialty menu.

Weekend Hours: There are occasional Saturday or Sunday sessions for which the cafeteria will need to open with a limited menu.

ATTACHMENT 6

PER-ITEM PRICING PAGE
Operation of Legislative Office Building
Food Service Facility
JCLM14REG0006

The Connecticut General Assembly
Joint Committee on Legislative Management
Legislative Office Building, Room 5100
Hartford, CT 06106
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The following per-item pricing, without tax, shall apply upon the grand re-opening. The Contractor shall maintain the pricing listed below until both parties agree to a rate adjustment in writing per the Compensation and Pricing section of this Contract.

	PORTIONS	SELLING PRICE
BEVERAGES		
Tropicana Juice	10 oz.	$1.40
Tropicana Seasons Best	16 oz.	$2.05
Tropicana Pure Premium	16 oz.	$2.05
Poland Spring Water	16.9 oz.	$1.35
Coffee Regular & Decaffeinated	8 oz.	$0.80
Coffee Regular & Decaffeinated	12 oz.	$0.95
Coffee Regular & Decaffeinated	16 oz.	$1.10
Flavored Coffee	All sizes	+$0.10
Starbucks Coffee	12 oz.	$1.60
Starbucks Coffee	16 oz.	$1.90
Tea	1 Bag	$0.55
Fountain	12 oz.	$0.95
Fountain	16 oz.	$1.10
Fountain	20 oz.	$1.35
Fountain	32 oz.	$1.75
Soda Bottles	20 oz.	$1.60
Milk	8 oz.	$0.90
Milk	16 oz.	$1.75
Quick	16 oz.	$1.85
Snapple	16 oz.	$1.85
Gatorade	20 oz.	$1.95
V-8 Juice	16 oz.	$1.75
Vitamin Water	20 oz.	$2.90
Sparkling and Flavored Water	16-20 oz.	$1.80
Xyience Energy Drink	16 oz.	$3.90
Red Bull	8.3 oz.	$2.90
Naked Juice	15.2 oz.	$1.80
DESSERTS & FRUITS		
Pie, Fruit	1/8 slice	$1.75
Pie, Cream	1/8 slice	$1.70
Pudding	6 oz.	$0.95
Jell-O	6 oz.	$0.95
Cake Layered	1/16 slice	$1.75
Specialty cakes/Cheesecake	Slice	$2.95
Brownies	Each	$1.20
Cookie (fresh-baked)	Each	$0.70
Yogurt	8 oz.	$1.30
Fresh Fruit (whole)	Each	$0.85
Fresh Fruit Cup	Per oz.	$0.36
Sabra Hummus Cups	Each	$3.35
Greek Yogurt	Each	$3.35

Kind/NUGO Bars	Each	$2.85
BREAKFAST-PASTRY		
Muffins	Each	$1.30
Cinnamon Bun/Twist	Each	$1.70
Bagel/Hard Roll	Each	$1.00
Toast	2 slices	$0.75
English Muffin	2 halves	$0.90
2 eggs with toast	Each	$1.75
1 egg on a roll	Each	$1.45
1 egg on a roll w/cheese	Each	$1.85
Egg on a croissant instead of roll or bagel	Each	$2.35
Omelet, 2 egg cheese with toast	Each	$2.05
Omelet, 2 egg with meat or veggie and cheese with toast	Each	$3.05
French Toast (3)	Slice	$1.05
Breakfast Sandwich Special (2 strips of bacon)	Each	$2.35
Doughnut	Each	$0.95
Cream Cheese/Peanut Butter	Each	$0.50
Cereal	1 box	$0.95
Danish	Each	$1.45
Mexican-Style Breakfast Burrito	Each	$2.50
Breakfast Bowl	Each	$2.95
Breakfast Pizza	Slice	$2.95
SANDWICHES		
Hot Dog 8/1	Each	$1.50
Chili Cheese Dog	Each	$2.45
Garden Burger	¼ lb.	$3.35
Garden Burger with cheese	¼ lb.	$3.75
Chicken Burger	¼ lb.	$3.35
Hamburger	¼ lb.	$2.45
Cheeseburger	¼ lb.	$2.85
Bacon Cheeseburger – two slices	¼ lb.	$3.50
Grilled Cheese	3 slices of cheese	$1.65
Grilled Cheese with tomato	3 slices of cheese 2 slices of tomato	$2.05
Grilled Cheese with bacon	3 slices of cheese 3 slices of bacon	$2.85
Tuna Melt	¼ lb.	$4.50
Ham Melt	¼ lb.	$4.50
BLT	4 slices of bacon 2 slices of tomato	$3.25
Chicken Tenders	Per oz.	$0.36
Philly Steak and Cheese	6 oz.	$4.45
Monte Cristo	2 oz. Turkey, 1 oz. Ham, 1 oz. Cheese	$4.45
Grill Specials	Each	$5.15
Panini Sandwiches	Each	$5.15
Specially Wraps	Each	$5.15
Chicken Parmesan Grinder	Each	$4.95
Meatball Parmesan Grinder	Each	$4.50
Eggplant Parmesan Grinder	Each	$4.50
DELI		
Bologna	4 oz.	$3.50
Egg salad	4 oz.	$3.50

Ham	4 oz.	$4.35
Genoa Salami	4 oz.	$4.35
Roast Turkey	4 oz.	$4.35
Tuna Salad	4 oz.	$4.35
Chicken Salad	4 oz.	$4.35
Seafood Salad	4 oz.	$4.70
Roast Beef	4 oz.	$4.95
Chicken Breast	4 oz.	$4.95
Turkey Club	Each	$5.25
Roasted Vegetable Sandwich	Each	$4.35
Add Cheese	Slice	$0.40
Extra Bacon	Slice	$0.45
Overstuffed Specialty Sandwich	6 oz.	$5.20
Wabbits Delight Wrap	Each	$4.25
Chicken Casesar Wrap	Each	$5.15
Tex-Mex Chicken Wrap	Each	$5.15
Buffalo Chicken Wrap	Each	$5.15
Deli Special	Each	$5.45
Boar's Head Cold Cut Sandwich	Each	$5.25
"Fresh Choice" Specials	Each	$5.25
Gluten-Free Specials	Each	$5.15
SALADS		
Salad Bar per Ounce	Per oz.	$0.36
Greek Salad	4 oz. Meat & Cheese	$5.15
Chef Salad	4 oz. Meat & Cheese	$5.15
Chicken Caesar Salad	4 oz. Meat & Cheese	$5.15
Cobb Salad	4 oz. Meat & Cheese	$5.15
Buffalo Chicken Salad	4 oz. Meat & Cheese	$5.15
3-Scoop Salad	1.5 oz. per scoop	$5.15
"Fresh Start" Salad	4-8 oz./recipe/oz.	$0.36
ENTREES		
Chili with Cheese Topping	8 oz. with 1 oz. Cheese	$2.70
Pork Chop	4 oz. Raw	$4.20
Pasta with Clam Sauce	2 oz. Cooked Pasta, 4 oz. Sauce	$4.20
Quiche	1/4 of 9" Pie	$3.65
Roast Chicken	1/4 of 3½ lb.	$4.20
Baked Fish	4 oz.	$4.20
Fresh Fish Dinners	Each	$6.15
Carvery Dinner	Each	$6.15
Display Cooking	Each	$6.15
Daily Rotating Hot Bar Specialties	Per oz.	$0.36
SIDE ITEMS		
Sausage	1 patty	$1.25
Bacon	Slice	$0.45
Home Fries	5 oz.	$1.10
Onion Rings	5 oz.	$1.80
French Fries	5 oz.	$1.30
Vegetable Du Jour	5 oz.	$1.05
Chips	Each	$1.05
Cheese Slice	Each	$0.40
Tomato Slices	Per order	$0.40
Cole Slaw, Potato Salad	3 oz.	$1.05
Croissant	Each	$1.65
Cottage Cheese	4 oz. carton	$1.25
Soup	8 oz.	$1.45

Soup	12 oz.	$2.05
Chili Con Carne	8 oz.	$2.70
Chili Con Carne	12 oz.	$3.85
Starch	3 oz.	$1.05
Fresh Start Vegetable Sides (from steam table)	4 oz.	$1.65
Pizza Cheese	Slice	$2.35
Pizza Topping	Slice	$2.95
Calzones	Each	$3.45
Stromboli	Each	$3.45
CATERING BREAKFAST		
Coffee and More	Per person	$4.25
Continental Breakfast	Per person	$6.25
Hot and Cold Buffet Breakfast	Per person	$7.75
Breakfast Sandwich Buffet	Per person	$8.25
Executive Power Breakfast	Per person	$11.95, Add fresh fruit salad $1.95
Regular, decaf and tea service	Per person	$2.50
Bottled assorted juices	Per person	$2.00
16 oz. Bottled Water	Per person	$1.50
20 oz. Bottled Soda or Snapple	Per person	$1.75
CATERING SANDWICHES, SOUP, AND SALAD		
Working Lunch	Per person	$11.95
Deluxe Luncheon Buffet Deli Platter	Per person	$13.95
Freshly made soups	Per person	$2.95
Cobb Salad	Per person	$10.95
Chicken Caesar Salad	Per person	$10.95
Add grilled fresh vegetables	Per person	$1.75
Greek Salad	Per person	$8.50, add grilled chicken 3.25
**All salads served with choice of dressing, rolls and butter, cookies or brownies, and assorted beverages*		
CATERING ENTREES		
Grilled or Sautéed Chicken Breast	Per person	$14.95
BBQ or Fried Chicken	Per person	$12.95
Roasted Pork Loin	Per person	$15.95
Burgundy Beef Tips	Per person	$15.95
Asian Stir Fry	Per person	Chicken $13.95 Beef $14.95
Penne with Chicken and Broccoli	Per person	$14.95
**All entrees served with tossed garden salad, rolls, butter, and chef's choice of vegetables, dessert, and assorted beverages. Dessert is choice of cookies, brownies or assorted pastries.*		
CATERING HORS D'OEUVRES		
Assortment of Bruschetta	Dozen	$10.00
Stuffed Mushroom Caps	Dozen	$17.99
Crab Cakes	Dozen	$20.99
Scallops wrapped with bacon	Dozen (min. 3 doz.)	Market price
Shrimp cocktail	Dozen (min. 3 doz.)	Market price
Fresh fruit and cheese table	Per person	$4.95
Fresh Vegetable Platter and Dip	Per person	$3.75
CATERING BUFFETS		
Buffet Luncheon	Per person	$19.95
Buffet Dinner	Per person	$25.95
Buffet Dinner w/ one carved item	Per person	$29.95
International Buffet	Per person	$25.95

ATTACHMENT 7

PORTION SPECIFICATIONS
Operation of Legislative Office Building
Food Service Facility
JCLM14REG0006

The Connecticut General Assembly
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SOUP, JUICES AND FRUITS

Juice	6 Ounce Can
Soup	8 and 12 Ounces
Cantaloupe Melon	1/4 #45
Honey Dew Melon	1/8 #9

BEVERAGES

Coffee, Tea	8, 10, 12, and 16 Ounces
Milk	1/2 Pint
Soda	8, 12, and 20 Ounces

BREAKFAST ITEMS

Butter/Oleo	1 Each #90 Cut
Jelly	1 Each, 1/4 Ounce
Doughnut, Muffin, Roll, Bagel, Danish 4 ½"	1 Each

PRE-MADE SALADS

Turkey and other Meats	4 Ounces
Poultry or Seafood Salad with Greens	4 Ounces

HOT ITEMS

Quiche.	1/8 of a 10" Pie
Pastrami & Cheese	3 Ounces Pastrami, 1 Ounce Cheese
Baked Pork Chop	4 Ounces Raw, Portion Control
Hot Wedge	4 Ounces Total
Monte Cristo	2 Ounces Turkey, 1 Ounce Ham, 1 Ounce Cheese
Reuben	3 Ounces Corned Beef, 1 Ounce Cheese, 1 Ounce Sauerkraut
Frankfurter	8 per Pound
Hamburger	4 Ounces
Steak Sandwich	3 Ounces
Pasta with Sauce	6 Ounces Cooked Pasta, 4 Ounces Sauce

COLD SANDWICHES

Chicken, Tuna & Egg Salad	4 Ounces
Sliced Cheese	4 Ounces
Ham and Cheese	2 Ounces Ham, 2 Ounces Cheese
Salami, Turkey, Ham	4 Ounces
Corned Beef and Cheese	3 Ounces Corned Beef, 1 Ounce Cheese

SIDE ITEMS

3 Bean, Macaroni & Potato Salads	3 Ounces
Cole Slaw, Vegetable, or Starch	3 Ounces
Potato Chips	1/2 Ounce Package
Cottage Cheese	4 Ounce Carton

DESSERTS

Pies	1/8 of 9" Pie
Pudding/Jell-O	4 ounces
Cake	1/12 of a 10" Cake
Yogurt	8 ounces

ATTACHMENT 8

FOOD PURCHASING STANDARDS
Operation of Legislative Office Building
Food Service Facility
JCLM14REG0006

The Connecticut General Assembly
Joint Committee on Legislative Management
Legislative Office Building, Room 5100
Hartford, CT 06106
(860) 240 – 0100
FAX: (860) 240 – 0122

Food purchase standards shall be of the quality that is accepted within the industry. However, products shall not be below the following quality standards:

Item	Standard
All meat products	No preservatives, tenderizers, or coloring agents; imported fresh or frozen meat products are prohibited
Beef, Lamb, and Veal	USDA Grade Choice or higher
Pork	USDA #1
Poultry (fresh or frozen)	USDA Grade A
Fresh Fish and Seafood	USDA Grade A
Frozen Fish and Seafood	Nationally distributed brand, packed under continuous inspection of the U.S. Dept. of the Interior
Provisions or variety meats	USDA Grade #1
Eggs	Fresh USDA or state Grade AA
Butter	USDA Grade AA; 92 score
Grated cheese	USDA Grade A
Dairy	USDA Grade A
Fresh fruits and vegetables	USDA Fancy to USDA # 1
Dry stored items and canned goods	Grade A Fancy
Frozen fruits and vegetables	USDA Grade A
Canned Vegetables	Fancy; Choose frozen over canned whenever possible
Roast Beef	May be purchased fully-cooked
Kosher Style corned beef	Shall be purchased fully-cooked
Turkey for sandwiches or plates	Shall be breast and may be purchased fully cooked. Turkey Roll is not acceptable.
Sausage Patties	Shall be all meat
Ham	Domestic canned Pullman Hams are acceptable
Salami	May be domestic hard
Steak for sandwich	Steak Umms may be used
Hamburgers	All beef and based on a 90/10 ratio of meat to fat
Shrimp meat	May be used for shrimp salad, chow mein or newburgs
Tuna and Shrimp Salad	May not have any filler except celery, which may not exceed 20% of total finished weight
Frankfurter and knockwurst	Shall be all beef
Veal cutlet	May be commercially formed patties of chopped veal
Breaded fish, clams, scallops, oysters	Frozen, raw, pre-portioned for frying may be used
Cole slaw	May not use purchased
Potato and macaroni salad	May not use purchased
Frozen strawberries	Frozen in liquid may be used. Ratio of berries to total weight shall be a minimum of 80%
Canned fruits	Choice; May be purchased in light syrup
Canned puddings	May be purchased
Visual products/taken by customers	Only brand name products

ATTACHMENT 9

CGA-OWNED KITCHEN EQUIPMENT
Operation of Legislative Office Building
Food Service Facility
JCLM13REG0006

The Connecticut General Assembly
Joint Committee on Legislative Management
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The Contractor may utilize all existing equipment located in the kitchen and the kitchen servery. The following is a list of CGA-owned kitchen equipment, which the CGA will maintain. Any CGA-owned equipment not listed below shall be maintained and replaced (when necessary) by the Contractor. Any CGA-owned equipment not listed that the Contractor replaces during the contract term, excluding equipment purchased with the $100,000 capital investment per this Contract's Scope of Work Section 9, is the property of the Contractor.

Inventory Tag Number	Description	Location
37910	Soup Table with 2 wells 54 1/2	Kitchen
30417	Alto Sham Halo, Heat Cook Hold	Kitchen
01592	Banquettes	Kitchen
41334	Belleco JT2-H Conveyor	Kitchen
23530	Broiler/Oven Double	Kitchen
37254	Condiment Stand	Kitchen
23526	Convection Oven, Double	Kitchen
37919	Convection Steamer	Kitchen
37255	Convection Steamer/Kettle C	Kitchen
37519	Cooks Table	Kitchen
37920	Counter (center, back kitchen)	Kitchen
24180	Counter Vegi Prep	Kitchen
31155	Deep Fryer - Multiglobal	Kitchen
24166	Dishwasher Exhaust System	Dish Room
24165	Dishwasher – Hobart	Dish Room
24167	Disposal Food/Waste Compacto	Dish Room
23538	Exhaust Canopy in Front Kitchen Oven	Kitchen
23536	Exhaust Ventilator	Kitchen
23537	Fire Suppression System	Kitchen
23547	Fryer/Frymaster	Kitchen
37917	Garbage Disposal Incinerator	Dish Room
37316	Griddle Star Max 36	Kitchen
37395	Hobart Food Cutter Model #8418	Kitchen
37868	Hoshizaki Ice Machine #KM-901M	Kitchen
23572	Ice Cream Freezer by Terris OF	Kitchen
24179	Medalic Food Warmer 1925	Kitchen
23566	Mixer Welbilt	Kitchen
37518	Mobil Shelving	Dish Room
23555	Pizza Oven/Warmer Display	Kitchen
37820	Portable Food Warmer	Kitchen
23557	Pot Rack Cream (in corner)	Kitchen
24171	Pot Washer Sink	Kitchen
23559	Protective Sneeze Guard w/ Trayslide	Kitchen
23558	Protector Sneeze Guard w/ Trays	Kitchen
23560	Protector Sneeze Guard w/ Trays	Kitchen
23539	Quincher Plumbing and Control	Kitchen
23561	Range/Oven (4 Burner)	Kitchen
23576	Refrigerator Hi-Side	Kitchen
37373	SS Server Counter	Kitchen
41346	Tabletop Salad Bar	Kitchen
37918	Tray Conveyor	Dish Room
23564	Tray Dispenser Shellymatic AS	Kitchen
23563	Under-Counter Freezer	Kitchen
23569	Walk-in Freezer/Refrigerator	Kitchen
24170	Water Booster Heater	Dish Room