**HGMD RESTAURANT COMMITTEE**

**REPORT**

**FEBRUARY 2, 2024**

**ICE MACHINE & ICE:** It was determined that the best way to go regarding the broken ice machine was not to replace it, but lease the machine. It makes more sense to lease a machine rather than own it because the life span of the condenser is not very long. The cost of the ice service, which also includes preventive maintenance twice a year, is $205 per month. This cost is in the operating budget of the restaurant.

**FRYER OIL SYSTEM:** The purpose of this system was to filter and replace fryer oil by providing an automatic system to do so. After some discussion, the decision was not to utilize this service because the restaurant does not use enough fryer oil in a month to justify the cost.

**FREEZER:** The Board had approved the cost of the new freezer in the 2023 budget as a capital expenditure. The purchase and installation was put on hold as the Restaurant Committee developed its Three Phase Plan. Based upon the advice of our project manager, it was decided that we place the freezer on epoxy pallets, allowing for the flexibility to place the freezer indoors or outdoors. On February 1st, the vendor met with the committee to complete all details for removal of the old freezer and installation of the new one. There is a 5-year compressor warranty, 1-year parts and labor, and 15-year panel warranty. The cost to the District is $29,548.78, plus the electrical work.

**ARCHITECT:** With the recommendation by project manager Joshua Bottini of Battleborn & Company, we have elected to create a contract with architect Marc Shen of Maliakai Architectural Design,

[https://www.maliakaidesign.com/](https://www.maliakaidesign.com/%22%20%5Ct%20%22_blank), who already did a walk through of the restaurant, will submit a proposal soon. His work will include drafting options for restaurant design and estimated cost.

**MARKETING:** Plans continue to be developed for the advertising meal specials, special events and restaurant “re-launch” event in mid April.

**VOLUNTEERS:** The sub-committee addressed the possibilities of utilizing volunteers in the restaurant. Working with the clubhouse committee, policy, training, and opportunities will be developed for implementation. Nancy Linsenbigler and Crystal Guise

**STAFFING SUPPORT:** This sub-committeemet with the Colorado Department of Labor to discuss employing developmentally disabled adults and the programs in place to hire individuals interested in the food industry. Many possibilities were discussed. Follow-up will occur when the restaurant is ready to hire more staff. Mike Thoma, Cormac Ronan, and Robin O'Meara

The next meeting of the Restaurant Committee Meeting is February 29, 2024 at 3:00 PM in the Boardroom and via Zoom.