

**PORT OF PALM BEACH DISTRICT
REQUEST FOR DISCUSSION AND
COMMISSION ACTION**

**OLD BUSINESS
ITEM I-3**

PREPARED BY: Ken Hern Sr. Director, Operations, Security & Facilities August 16, 2018

SUBJECT: Award of RFP for Food Service Provider

- Old School Food Services

BACKGROUND:

At the Commission Meeting on April 18, 2018, Port Staff requested and received approval to conduct a Request for Proposals for Food Service Providers. The RFP was advertised in the Palm Beach Post and on the Port's website. A preproposal meeting was conducted on June 12th, with Café Hub and Old School Food Services in attendance. All RFPs were required to be submitted to the Port on June 26th by 2 pm.

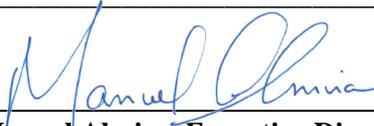
Only one proposal was submitted by Old School Foods. This proposal identifies 5% of monthly gross sales to the Port, being reviewed every three months for the first year. Should the business be successful, a gross revenue share goal would reach 10% to 15%.

FINANCIAL IMPACT: This project will generate 5% of all gross revenues in the first year, with a goal of 10% to 15% in the following years. At this time, there is no data to estimate projected revenues to the Port.

ADDITIONAL INFORMATION ATTACHED: No _____ Yes X _____

RECOMMENDATIONS: Port staff respectfully requests the Board of Commissioners award the Food Service Provider contract to Old School Food Services and authorize the Executive Director to execute all documentation.

Respectfully Submitted By:



Manuel Almira, Executive Director

DATE ACTION TAKEN: _____
Approved: _____
Disapproved: _____
Deferred To: _____
Incorporated into Minutes: _____

Motion By: _____
Seconded By: _____
Unanimous: Yes _____ No _____
By: _____

NWAA Old School Food Service Inc.

480 Amador Lane #5

West Palm Beach, FL 33401

Mobile Food Services Provider #06-2018

Narrative Statement

Old School will be utilizing all the strengths of the mobile food industry. With a mobile kitchen, and an employee that can deliver, no one is out of reach or left out. The option of both mass production and culinary creativity can be established as well as balanced. Simplicity will be good for the beginning, and the simplest thing to do is park in a spot where majority of the demographic will and can walk to the truck. Given the amount of traffic near the cruise terminal, in addition to the accessibility of the Port staff/TWIC holders from all corners of the property, in motion we put the kitchen close to the bulk of the people, which is close to cruise ships. I have two spots in mind, both very close to the building, out of the path of car traffic and liability, yet very visible. One is near valet, the other is next to the red curb at the entrance of the building. From there, we branch out.

The goal is to make it convenient for the bulk of our daily demographic to come to the food truck, deliver quality and efficient service, while providing a delivery service to those who do not have the access. We will provide everyone the opportunity/option to order. Once we solidify good sales from a parking spot, we will then start expanding outward. We will utilize all efficiency methods for lunch rush or any rush with pre-orders via email for the Port staff if need be. Phone calls will be avoided as they can obstruct service at the window, however text messages/emails can be implemented. Good and proper articulated communication is a must from both parties, and it will be well articulated in the menus or flyers we hand out. I would like to initially gauge ticket times before going crazy with the pre orders. Ultimately, we will use whatever medium necessary to cater to our customers' needs, within reason. All in all, we will cover the entire property, and anyone on it, or entering.

I see three types of potential daily customers: We have our cruise passengers, which is a constant turnover, requiring less changes of the menu, and avoiding all redundancy. As I watched one morning, they are not hurrying, and the time valet takes provides me with more than ample time to keep FRESH food coming out efficiently. Delivery, pre-ordering, and such amenities aren't necessary.

We have our Port staff/cruise staff/valet/the many businesses shipping side. Said demographic is approached slightly different, we want to build "regulars" as referred to in the service industry. They will be here 5 days a week, which means we must offer a menu that avoids redundancy on top of those looking for value, volume, something different, something healthy, hearty, or something fast. We will have a good idea of what our customers want because they're going to come up and ask regardless of what menu I put out, they will ask for what

they're palate is craving. This is good honest feedback, and there may a pattern in said request to boost sales.

I have managed to build a good foundation with the truck drivers/port staff that operate and drive through shipping side, and they will not be forgotten. The peak hours have been documented for the last year, and I will set up an order service for them much like the operation currently works. Most times they order ahead and come back 15 minutes later. I would initially like to limit deliveries to truckers shipping side only. The port staff I've spoken with on shipping side has no qualms driving their vehicles/carts to cruise side for service. If we feel sales are impacted otherwise, adjustments will be made. This type of order/delivery system can be functional. I have tested, and successfully used a similar system at a previous location. A \$1-2 deliver fee will be instituted.

There is a marina next door, and there is social media to bring in more revenue from the outside world, to be held off and focused on after port property has been established. I was informed of a private yacht also planning renovations on the property for private parties, parking, and what not. I know there is more yacht parking throughout the year, as various crews sporadically come to my kitchen on shipping side. I would like to correlate with Jeff on that schedule, but ultimately I will offer my services to anyone on the property. I foresee the kitchen running around the clock, a short breather overnight, with a full staff cycling in and out.

I offer a litany of menu items, not all will be served the same day or week. As I stated, we will start very simple. I don't want to commit to a set menu, because we don't know what sells. It might be pre-prepped subs, it might be churros, or 2 for \$3 hot dogs, or \$2 street tacos. We will start with something very well rounded.

I can commit to this: I will figure it out, applying all of my knowledge, resources, and energy doing so, as I have getting to this very opportunity. I know this property, I've learned the nooks, crannies, and alcoves holding 10-15 employees at a time, and I am accessible to them within minutes.

Sales on shipping side were never quite up to par, they were very close though. I can bring those sales with, and in combination with relocating the kitchen to cruise side, I can make this operation a huge success for all parties involved. Ten percent is the rough number of patrons a vendor can expect from a typical event. When dealing with over 2,000 people a day, 200 tickets is a solid number to work with. By offering value, and volume, quality, and consistency, we will push those numbers up.

I have a 60 gallon water tank for coffee, capable of over 400 cups of coffee a day, and a 20' full kitchen ready to go. If the aforementioned 10% happens to go better than expected, Old School is ready. Three people is all it takes to run this operation, one on the griddle, and the other two rotating window/prep, and deliveries. My trailer is made for mass production, suitable for crew-space and product, and I would love to push it to max speed.

NWAA Old School Food Service Inc

480 Amador Lane #5

West Palm Beach, FL 33401

Mobile Food Services Provider #06-2018 Proposal

Price Proposal Form

Products

- Breakfast Burrito – 2 jumbo eggs, 2 strips of bacon/sausage/both, 1 hash brown, and shredded cheese, rolled into a griddled tortilla. - \$6 / \$8 for both meat
- French Toast Sticks – 6 sticks and a hash brown, \$5
- Hot Coffee – 12 oz - \$2, 16oz - \$3
- Iced Coffee – 16oz - \$3
- Muffins – Chocolate Chip. Blueberry, Banana - \$2
- Hot Dogs – Hebrew National All Beef - \$4
- Special - Hot Dogs – Sabrett, smaller portions served 2 for \$3
- Special - Corn Dogs – 2 for \$4
- Special – Churros – \$1-2
- Special – \$2 street taco- small corn tortilla taco, consisting of meat, cheese, and pico
- Chicken Tenders – ½ lb(4) of Home-style Tenders and Fries - \$8
- Philly Cheesesteak – 6 oz of Original Philly, peppers, onions, white American, on an 8” Hoagie Roll -\$10
- Chicken/Beef Tacos -3 tacos – 2-3 Oz of protein, lettuce, tomato, and cheese on flour tortilla - \$10/\$9
- Cheeseburger- 6 oz fresh Angus, cheddar cheese, lettuce, tomato, onion, on a toasted Kaiser Roll- \$10
- Chicken and Waffles – Our tenders, dropped in Old School waffle batter, and lightly fried. Served with butter infused maple syrup
- Chicken/ Steak Quesadilla – 5 oz of protein, grilled onions, peppers, and a Monterey/Cheddar blend – Chicken -\$10/Steak \$11
- Teriyaki Chicken Wrap – romaine/iceberg, teriyaki chicken, tomatoes, diced onions rolled in a tortilla or whole wheat wrap - \$9
- Steak Sriracha Truffle Fries – Loaded fries, covered in cheese, doused in truffle oil, and topped with steak, parmesan, and Sriracha- \$11
- Bacon Balsamic Gouda Grilled Cheese on Parmesan Crusted Sourdough - \$10
- Sub Sandwiches- BLT’s, Turkey/Ham, Italians, various cheeses, served in ½ or full subs- \$5-10

- 702 Salad – Romaine, fresh cut sweet bell peppers, black beans, tomatoes, Cajun chicken, tortilla strips, shredded cheese. Dressings include Ranch, Honey Mustard, Vinaigrette - \$9
- Cuban – Sliced ham, pulled pork, Swiss cheese, mayo, mustard, pickle on toasted Cuban bread. Served in ½ or full portions. \$6/\$10
- Turkey Swiss Cranberry Wrap – Chive cream cheese spread, turkey, swiss, spinach, and cranberries rolled into a whole wheat wrap - \$10
- Side of Fries -\$3
- Bottled 16.9 oz soda - \$2
- Gatorade 20oz bottles - \$2
- Zephyrhills 16.9oz bottled water - \$1

We accept cash, and debit/credit. Prices and portions may have to vary. At first, I am staying close to my original and consistent menu and prices that have proven success. Whatever is conducive to sales, be it volume, portions, or value, we can adjust where necessary.

Proposed Operating License Fee- \$500-\$1,000 per year in addition to a percentage of monthly gross sales.

Commission Schedule – Starting at 5% of monthly gross sales with said percentage to be revisited every month for 3-6 months, and then re-negotiated every 3 months for first year, and then yearly after first year. Ideally, I'd like to get you, The Port, in a sweet spot of %10-15 of gross sales permanently.

NWAA Old School Food Service Inc.

480 Amador Lane #5

West Palm Beach FL, 33401

Mobile Food Services Provider #06-2018

Specific References

Laurie Helfman – Afterschool Director - 561-989-7530

Calusa Elementary School - 2051 Clint Moore Rd, Boca Raton, FL 33496

May 14th & 24th 2018

Served 600 kids lunch in less than 3 hours.

Lorie Stinson – South Florida Fairgrounds Exhibits and Special Events Manager – 561-790-5245

9067 Southern Blvd, West Palm Beach, FL 33411

Three years contracted for Yesteryear Village, a multi weekend October event consisting of large crowds, constant lines, and mass production.

Mario Vega – Contractor/Builder Restoration Hardware – 415-683-8738

560 Okeechobee Blvd, West Palm Beach, FL 33401

November 11th 2017

Served 175 fresh meals, entrée, side, and drink in 2 hours. Menu was Philly, BBQ Burger, Cheeseburger, and Chicken Tenders, with a side of fries.

Old School Food Service has maintained perfect 5-star service rating on both Facebook and Thumbtack. Please use all 4 words when searching.

I have yet to be terminated, and often invited back.

ATTACHMENT 5
SWORN STATEMENT

(SECTION 287.133(3)(A)) FLORIDA STATUTES, ON PUBLIC ENTITY CRIMES)

(NOTE: THIS MUST BE COMPLETED WITHOUT ALTERATION OR QUALIFICATION
OR YOUR RESPONSE TO THE RFP WILL BE REJECTED)

THIS FORM MUST BE SIGNED AND SWORN TO IN THE PRESENCE OF A NOTARY
PUBLIC OR OTHER OFFICIAL AUTHORIZED TO ADMINISTER OATHS.

1. This sworn Statement is submitted to the PORT OF PALM BEACH DISTRICT ("PORT") by OD School / Nick Wagner whose business address is 480 Amador Lane #5 WPB FL 33401, and (if applicable) its Federal Employer Identification Number (FEIN) is: 47-5168345. (If the entity has no FEIN, include the Social Security Number of the individual signing this Sworn Statement: _____).

I understand that a "public entity crime" as defined in Florida Statutes §287.133(1)(g), means a violation of any state or federal law by a person with respect to and directly related to the transaction of business with any public entity or with an agency or political subdivision of any other state or of the United States, including, but not limited to, any bid or contract for goods or services to be provided to any public entity or an agency or political subdivision of any other state or of the United States and involving antitrust, fraud, theft, bribery, collusion, racketeering, conspiracy, or material misrepresentation.

I understand that a "convicted" or "conviction" as defined in Florida Statutes §287.133(1)(b), means a finding of guilt or a conviction of a public entity crime, with or without an adjudication of guilt, in any federal or state trial court of record relating to charges brought by indictment or information after July 1, 1989, as a result of a jury verdict, non-jury trial, or entry of a plea of guilty or nolo contendere.

I understand that an "affiliate" as defined in Florida Statutes §287.133(1)(a),

Means:

- a) A predecessor or successor of a person convicted of a public entity crime: or
- b) An entity under the control of any natural person who is active in the management of the entity and who has been convicted of a public entity crime. The term "affiliate" includes those officers, directors, executives, partners, shareholders, employees, members and agents who are active in the management of an affiliate. The ownership by one person of shares constituting a controlling interest in another person, or a pooling of equipment or income among persons when not for fair market value under an arm's length agreement, shall be a prima facie case that one person controls another person. A person who knowingly enters into a joint venture with a person who has been convicted of a public entity crime in Florida during the preceding 36 months shall be considered an affiliate.

I understand that a "person" as defined in Florida Statutes §287.133(1)(c), means any natural person or entity organized under the laws of any state or of the United States with the legal power to enter into a binding contract and which bids or applies to bid on contracts for the provision of goods or services let by a public entity, or which otherwise transacts or applies to transact business with a public entity. The term "person" includes those officers, directors, executives, partners, shareholders, employees, members and agents who are active in management of an entity.

Based on information and belief, the statement which I have marked below is true in relation to the entity submitting this Sworn Statement. [Indicate which statements apply.]

(A) NW (No Convictions) Neither the entity submitting this Sworn Statement, nor any of its officers, directors, executives, partners, shareholders, employees, members, or agents who are active in the management of this entity, nor any affiliate of the entity has been charged with and convicted of a public entity crime subsequent to July 1, 1989.

(B) _____ (Convictions) The entity submitting this Sworn Statement or one or more of its officers, directors, executives, partners, shareholders, employees, members, or agents who are active in the management of this entity, or any affiliate of the entity has been charged with and convicted of a public entity crime subsequent to July 1, 1989, but the entity and no such person is on the Convicted Vendor List as defined in Florida Statute §287.133. [PORT STAFF – If this item is checked, you must consult with the District Executive Director or CFO]

I UNDERSTAND THAT THE SUBMISSION OF THIS FORM TO THE CONTRACTING OFFICER FOR THE PORT IS FOR THAT PUBLIC ENTITY ONLY AND THAT THIS FORM IS VALID THROUGH DECEMBER 31 OF THE CALENDAR YEAR IN WHICH IT IS FILED. I ALSO UNDERSTAND THAT I AM REQUIRED TO INFORM THE PORT OF ANY CHANGE IN THE INFORMATION CONTAINED IN THIS FORM PRIOR TO ENTERING INTO A CONTRACT IN EXCESS OF THE THRESHOLD AMOUNT PROVIDED IN SECTION 287.017, FLORIDA STATUTES FOR CATEGORY TWO.

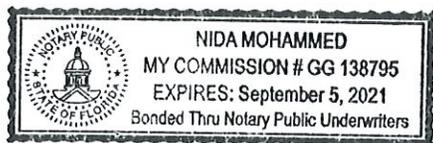
NW _____ (Signature of person signing)

Nick Wagner _____ (Printed name of person signing)

STATE OF FLORIDA
COUNTY OF PALM BEACH

The foregoing instrument was acknowledged before me this 7th day of June, 2018 by Nick Wagner, as Owner (Title) of Old School Food Servi.a Florida Corporation (Type of entity) on behalf of the entity. He/she is personally known to me or has produced Florida Drivers Lic as identification.

SEAL



Notary Public Commission No. GG138795
Nida Mohammed
Name of Notary, typed, printed or stamped

ATTACHMENT 1
PRICE PROPOSAL FORM

PROPOSAL REQUIREMENTS (To be submitted on your company's letterhead)

1. Products:

- List of products, including serving size and proposed sale price, for each product to be sold in Mobile Food Production Vehicle or Cart at the District.

2. Product Selection to include:

- Selection of items to be sold (Food, Snacks, Drinks)
- Type of selection (Cans, Bottles, Containers)
- Type of Monetary Acceptance (Bills, Coins, Credit Cards)

3. Proposed Operating License Fee

4. Commission Schedule

- Respondent will describe commission schedule or other proposed compensation methodology on separate page. The Vendor will pay monthly commission to the District computed as a percent (%) of Gross Sales. *Vendor will deliver a single check each month to the District. Check shall be sent to:

Port of Palm Beach District
Attn: Accounts Receivable
1 E. 11th Street, Ste. 600
Riviera Beach, FL 33404

*Vendor will list rates for any subsequent renewal period(s), if applicable.

PROPOSAL BY:

Company: NWAA Old School Food Service Inc

By: Nick Wagner Title: Owner / President / CEO

Printed Name of Signer: Nick Wagner

Address: 480 Amador Lane #5 WPB FL 33401

Phone Number: 702 606 5113 E-mail: oldschoolfoodservice@gmail.com

Mobile Food Services Provider
RFP #06-2018
Port of Palm Beach
1 E. 11th Street, Suite 600
Riviera Beach, FL 33404

ADDENDUM NO. 1

DATE: June 11, 2018

PREPARED BY: Port of Palm Beach District
One East 11th Street, Suite 600
Riviera Beach, Florida 33404

GENERAL:

- A. This Addendum modifies, changes from or adds to the Request for Proposals dated June 5, 2018 and shall become a part of the Proposal Documents.
- B. Proposers shall acknowledge receipt of this Addendum with their submittal. Failure to do so may be cause for disqualification of Proposer.

ADDENDUM ITEMS:

Exhibit A Description of Work – Experience – Section 7.0

From: Proposers are highly encouraged to attend the pre-proposal conference scheduled for Tuesday, June 5, 2018 at 10:00 a.m. to familiarize themselves with the locations and environments to be serviced.

To: Proposers are highly encouraged to attend the pre-proposal conference scheduled for Tuesday, **June 12**, 2018 at 10:00 a.m. to familiarize themselves with the locations and environments to be serviced.

ACKNOWLEDGE RECEIPT.

Bidder acknowledges the receipt of Addendum numbers:

1. TW 2. _____ 3. _____ 4. _____ 5. _____

Dated this 15th day of June, 2018.

NAME OF THE PROPOSER: Nick Wagner / Old School

ADDRESS OF THE PROPOSER: 480 Amador Lane HS WPB FL 33401

BY: _____

TITLE: Open / Revised _____

END OF ADDENDUM NO. 1

FORM OF AGREEMENT – EXHIBIT C

Port Of Palm Beach District

Contract Between

Owner And Contractor

(Mobile Food Provider Services)

[Use this form where (i) the Port has put the work out for bid or (ii) or the contract is exempt from bid) or (iii) the Port is Piggy-backing on a bid that was put out by another entity (State, City or County) and accepted by the issuing entity.]

This Contract (the "Contract"), is made and entered into as of this 17th day of June 2018 ("Effective Date"), by and between the **PORT OF PALM BEACH DISTRICT**, a political subdivision of the State of Florida, created under chapter 7082, Laws of Florida, 1915, and the various special acts that are supplementary and amendatory thereto, (the "Owner") and OX School Food Service, a Florida corporation (the "Contractor"), whose address is 480 Arador Lane #5 WPB FL 33401, Florida 33401. This is a non-exclusive contract, and Owner retains full rights to use any contractor it deems appropriate for the types of services provided for under this Contract.

NOW, THEREFORE, in consideration of the mutual promises, covenants and agreements stated herein, and for other good and valuable consideration, the sufficiency of which is hereby acknowledged, the parties agree:

Section 1 DOCUMENTS INCORPORATED BY REFERENCE

This Contract includes the work ("Work") described on EXHIBIT A, as described in the Port of Palm Beach District "**Invitation to Bid or Request for Bid for MES Provider #06-2018**", dated 6/6/18". Documents not included or expressly contemplated in this Section 1 do not, and shall not, form any part of this Contract.

Section 2 TERM

The term of this contract shall be for 1 year(s) commencing August 15th, 2018. This contract shall be renewable for one additional year at the option of the Owner upon written notice given to Contractor prior to termination.

Section 3 REPRESENTATIONS OF THE CONTRACTOR

In order to induce the Owner to execute this Contract, Contractor hereby makes the following representations and warranties, each of which shall survive the execution and expiration or earlier termination of this Contract:

a) The Contractor is fully qualified to perform the Work and has, and shall maintain, any and all licenses, permits or other authorizations necessary to perform same.

b) Contractor is duly authorized and fully empowered and has the legal capacity to execute, deliver and perform this Contract, and to consummate the transactions contemplated

FORM OF AGREEMENT – EXHIBIT C

hereby, and this Contract is and shall be the valid and binding obligation of Contractor, enforceable against it in accordance with its terms.

c) Neither the execution nor delivery of this Contract, nor the consummation of the transactions contemplated hereby, will conflict with, or result in, a breach or violation of the charter, articles of incorporation or bylaws of Contractor, as applicable, violate or conflict with any statute, law, rule or regulation or any order, writ, injunction or decree of any Court or governmental authority or require the consent, license, permission, action, or approval by or registration with or notice to any governmental authority or third party, other than as contemplated hereby, or violate or conflict with or constitute a default under (or give rise to any right of termination, cancellation or acceleration under the terms, conditions or provisions of) any contract, agreement, understanding, arrangement or restriction of any kind to which contractor is a party or by which Contractor may be bound.

d) All Work shall strictly conform to the requirements of this Contract.

e) The Work shall be properly supervised, the Contractor bearing full responsibility for any and all acts or omissions of those engaged in the Work on behalf of the Contractor.

Section 4 PRICE AND CONTRACT PAYMENTS

a) The Owner shall pay, and the Contractor shall accept, as full and complete payment for the Contractor's timely performance of its obligations hereunder the amounts set forth on EXHIBIT B (“Contractor’s Rate Schedule”), if applicable, attached hereto, which amounts shall be billed monthly in the form of a Payment Request, based upon the Work Order (described in Section 5, which shall not be modified except by Change Order as provided in this Contract.

b) Owner shall make payment in full, less any disputed amounts, to Contractor of the Contract Price, not later than thirty (30) days following submission of a Payment Request.

c) The submission by the Contractor of a Payment Request also constitutes an affirmative representation and warranty that all Work for which the Payment Request is being submitted, and all Work for which Owner has previously paid is free and clear of any lien, claim, or other encumbrance of any person whatsoever.

Section 5 WORK ORDERS

All Work to be performed shall be by separate work order (“Work Order”) signed by Owner. The Contractor shall perform, at its expense, all of the Work required, implied or reasonably inferable from the Work Order including, labor, supervision, services, materials, supplies, equipment, fixtures, appliances, facilities, tools, transportation, storage, power, fuel, heat, light, cooling, or other utilities, permits required for repair, debris removal, and legal disposal, where applicable. The Contract Price for the Work Order may be determined by applying the Contractor’s Rate Schedule, unless a fixed Contract Price is established in advance, based generally, on the Contractor’s Rate Schedule. Where the Contract Price is fixed, it shall not be subject to modification except by Change Order. All Work Orders shall include a time for completion.

Section 6 CHANGE ORDERS

FORM OF AGREEMENT – EXHIBIT C

a) One or more changes to the Work Order may be ordered by Change Order. The Contractor shall proceed with any such changes, and same shall be accomplished in strict accordance with the following terms and conditions:

b) Change Order shall mean a written order to the Contractor executed by the Owner after execution of this Contract, directing a change in the work and may include a change in the Contract Price or the time for the Contractor's performance, or any combination thereof.

Section 7 SWORN STATEMENT

The Sworn Statement under Florida Statutes Section 287.133(3)(a) attached hereto is a part of this contract.

Section 8 GENERAL CONDITIONS

The General Conditions attached hereto form a part of this Contract.

Attachments	
<input type="checkbox"/>	Exhibit A (Description of Work – If contract comes from a Port Bid, use the description from the Bid; If the contract comes from a Piggy-Back, use the description of the Work in the Piggy Back; If contract comes from a no-bid scenario, use the description of the Work for which bids were requested)
<input type="checkbox"/>	Exhibit B (Contractor's Rate Schedule)
<input type="checkbox"/>	Exhibit C (Sworn Statement, per Section 7)
<input type="checkbox"/>	Exhibit D (General Conditions, per Section 8)

IN WITNESS WHEREOF, the parties hereto have executed this Contract as of the day and date first set forth above, and acknowledges that they have received all of the above attachments.

WITNESSES:

Printed Name of
Witness: _____

Printed Name of
Witness: _____

OWNER:

PORT OF PALM BEACH DISTRICT

BY:

_____, Chairman

FORM OF AGREEMENT – EXHIBIT C

CONTRACTOR
NWAA Old School Food Services ^{Inc.}
Corporation

[Signature]

BY: Nick Wagner
CEO, President (Title)

Printed Name of
Witness: Liliya Heretsun Herets

Printed Name of
Witness: Joseph Pepe

STATE OF FLORIDA]
COUNTY OF PALM BEACH]

The foregoing instrument was acknowledged before me this _____ day of _____, 2017
by _____, who is personally known to me or who produced Florida Driver's
license as identification, as _____ of PORT OF PALM BEACH
DISTRICT, a Political Subdivision of the State of Florida.

[SEAL] _____
NOTARY PUBLIC
My commission expires:

STATE OF FLORIDA]
COUNTY OF PALM BEACH]

The foregoing instrument was acknowledged before me this 7th day of June, 2018 ^(10M)
by Nick Wagner, who is personally known to me or who produced Florida Driver's
license Florida Drivers License as identification, as Owner of
Old School Food Service Inc a Corporation.

[SEAL] _____
NOTARY PUBLIC
My commission expires: September 5th 2021

