**BUSINESS ENTERPRISE PROGRAM OF OREGON BECC Special Meeting**

**Friday, August 25th, 2023**

**3:00 PM-4:00 PM**

OREGON COMMISSION FOR THE BLIND

This meeting will be held by videoconference. Attend the meeting using the Zoom.com platform or by telephone.

• Any agenda item may become an action item.

• Any of these items may be a conflict of interest.

AGENDA

1. Call to order- Chairman Hauth.
	1. Roll call.
2. Public comments.
3. Camp Rilea.
	1. Bid announcement.
	2. Facilities profitability.
	3. Additional sites to add on.
4. General equipment repair challenges.
	1. Lack of responsiveness.
	2. Long waiting periods.
	3. Recommendations for resolve.
5. 2023 Fall In-Service update.

Adjournment.

**Transcript**

Hauth: So, I heard Lewanda is present. I heard Art is present. Celyn is present. Char is present. Michael is here for the agency. Is there any, wh--, body with you, Michael?

Wolff: Just me.

Hauth: Okay, and do we have any other vendors on the line or any members of the public other than Chris at this time that'd like to identify themselves? Okay, hearing none, Chris, why don't you go ahead if you don't mind and introduce yourself. And I know that there were some questions. First of all, thanks for being here. And Michael, thank you for, you know, having Chris be here as well and helping orchestrate that. So, I know there was some excitement around this bid. There were some questions as you had received them. So, hopefully you'll have that information and the information you don't have, hopefully Michael can fill in with that either today or, you know, prior to any kind of bid submission, but the floor is yours. Go ahead and introduce yourself Chris and have at it.

Haskell: Thank you very much for having me here. I really appreciate it. My name is Chris Haskell. I am the, I'm the food service and billeting manager at Camp Rilea. In short, that means that I'm in charge of beans and beds for any of the military units, or police units or anything like that, that come to visit us. Part of that job is also the contract support for what is currently the Port Light Cafe on base. I've been working for the Oregon Military Department for about 10 months now, I'm brand new to this role. Prior to that, I spent 25 years as a chef, a restaurant manager, a bar manager, a line cook. I've done it all. I've opened four different restaurants. I've been a part of two remodel and relocation efforts. I have worked for and built catering programs. Most of my experience is private. So, this is my first role in a public forum. So, I say all of this to say, I have a tremendous amount of insight and, and hope for the Port Light, but I also am acutely aware of the concerns that anyone who would be stepping into this role as the, as the, as taking over the contract could have. And so, I do have, Teresa sent me a list of 15 questions. All of which I can answer and then if there are additional things that you have questions, I will happily answer those as well. So, I guess I can just, I was just gonna sort of summarize maybe some of the answers to the questions that I see here, if that works best for everyone.

Miranda: Sure.

Haskell: Taking over the Port Light, and I'm just gonna refer to it as the Port Light for ease of use here. Taking over the Port Light, you will be able to operate as the sole proprietor of the building. You will be in charge of making your own menu, setting your own prices, hiring your own staff, and being in charge of hours of operation, as well as days of the week that you are open. I'm more than happy to offer support and insight. We understand that it is a very unique challenge being on a base. While we are open to the public, much of the public doesn't know that. We do, at last count, we had a quarter of a million, 255,000 bed nights. Meaning that there were, over the course of 365 days, a quarter of a million people sleeping in a bed at some point during the year. That's a tremendous captive audience. And that is, that is, the way that we look at them. Understanding that these folks are overwhelmingly here for training. Meaning that they're, their schedule is very strict. And when they are done training for the day, they're looking for something to do. We have a DFAC, we have a dining facility. Many of the units contract breakfast and dinner through the DFAC, that means that they're on their own typically to have an MRE for lunch. Those aren't great. So, there, there's an opportunity, even if a unit has contracted two meals for a lunch meal, in many cases, after they eat.

A Stevenson: Am I off, am I off mute? Am I off mute?

Haskell: You, you are.

A Stevenson: Can anybody hear me?

Haskell: Yes, sir, I can.

A Stevenson: Okay, okay, I, thank you. I have a very important question to ask, because I'm really concerned. Has this, this is the food contract, correct? And you are a military base, correct?

Haskell: Yes and no. We are a state facility. We are a state run and owned facility. We are funded by both state and national. The national would be military funds. However, the training site manager, myself, and all of our staff are civilians.

A Stevenson: Okay, okay, now I have a very important question, [inaudible] because, well, I've been in the Randolph Sheppard Vending Program for, since 1986, okay, and I'm quite familiar with military contracts for food service. And I need to ask, are you bound, because you are a military base, to put this out for a competitive bid, by the law? Because now, don't get me wrong, the, the vending program, under the federal Randolph Sheppard Act has the right to bid on food service contracts. And if we're within the competitive range, then you are obligated, being a, you know, bound to comply with the law, if we are within the competitive bid range, then you have to award this location to, you know, the vending program. However, I have a real concern here, okay, that if all the I’s have not been dotted and the T's been crossed, and people that do food service contracts other than in the vending program, may come back on this and say, hey, you didn't put this out for competitive bid. We want the opportunity to do that. And therefore, we would have problems with the food service contract. Now, the vending is different, because it's supposed to be done as, it can be done by permit basis, which we in the vending program have a priority. However, when it comes to military dining and this, you know, from what I'm looking at, falls under that parameter and so, I have a real concern if this hasn't gone out for competitive bid that we may have some problems. Were you aware of that?

Haskell: So, I'm gonna correct you on a couple of things. It's not a food service contract. It's not a food contract. I already have a food contract with Service Care America, and that's who does, that's who's contracted to feed our units who come on base. This is a, this is a lease agreement to occupy the restaurant space on base and you are the sole proprietor, or if you have a partner, however that works, you would be the proprietor of that building, and, which functions as a restaurant. Because we are not military, because we are state, the state has an agreement with, with the Commission, that any facility like this is open to you first. That's my understanding of this. So, it's not necessarily vending and it's certainly not a food service contract. It would be the lease agreement to the building to run a restaurant out of, which is outside the scope of the military food service contracts.

A Stevenson: Okay, so, I, I understand that part, okay, and then now I have another question. We do not, okay, have a priority for a restaurant in the state of Oregon, and therefore, okay, it does, by state law, have to be put out to bid because there is not a priority. And so, I just want to make sure that all the, the T's are crossed and, and the I's are dotted, so the proper protocol has been followed. And so, you know, and I, I'm, I'm not trying to be a hard nose here, but we do not in the, in the vending program in the state of Oregon, have a priority on restaurants, on food service, on, on, on cafeterias, whatever the heck you want to call it, and so, I just want to make sure that all, everything has been done appropriately, and that somebody doesn't come and say, hey, you didn't solicit this in accordance with, you know, even and, and it says this in the Mini Randolph Sheppard Act, we have, you know, we do not have a priority for this kind of facility.

Haskell: So, my contact at the OMD installation division and procurement services, Jana Hart, has told me otherwise. We have a solicitation that's ready to go, come September, if no one picks it up. I have a public solicitation that is chambered and ready to go. What I was told by Jana Hart, who's our contract administrator in the installation division, was that you folks indeed did have priority. And that was then, that was reaffirmed with my meeting a few weeks ago when Teresa and her folks came down and we met, and we talked about it. So.

A Stevenson: Teresa? Teresa from the Commission?

Haskell: Teresa Field, yes.

A Stevenson: Yeah, well, okay.

Haskell: So, so.

A Stevenson: I went through all this thing with state legislature, the attorney general's office, and during the process when we actually lost, okay, and I do repeat lost the priority for cafeteria food service. Now, and so, I, again, I would check with the Oregon Attorney General's Office and, and legislators and stuff like that because the law, the state statutes took away our right of priority for cafeterias, and I think hey, Randy, you were part of the process, my brother, when we went to the state legislature and all this occurred, because we used to have a priority in cafeterias in state locations and then we lost it when they did some dickering with our state statutes, lost our priorities with colleges. And we lost our priority with cafeterias. Am, am I not speaking correctly, Randy?

Hauth: Hey, guys, I'm sorry, I was on mute, but, yeah, I think you, I think you are. Let's, please go ahead and move on and let the gentleman answer the questions that were asked, and then, you know, if we have some discussion afterwards that would be best. And I'm sorry, I wasn't able to jump in sooner, but you know, Art does make some valid concerns, but please go ahead, Chris, and finish, finish up, and we'll go from there.

Webber: Mr. Chair? Mr. Chair?

Hauth: Yes, yes, Carole?

A Stevenson: I'm going back on mute.

Webber: This is Carole.

Hauth: Yes.

Webber: And I'm sorry I'm late but I just wanted to let you know I'm here.

Hauth: Thank you very much. Okay, go ahead, Chris.

Haskell: Oh, that's fine. What I will say to that, just to wrap that up is that, as I said, I do have a public solicitation that's ready to go, and there would be little to no hesitation in pulling the trigger on that if it is found that you do not have priority or that the Commission does not have priority, we can put it out to the public. I, I am going off of the information that I've been given by Salem and our partners at, installation branch and our contract people. So, if they are incorrect, then I am also incorrect. And that's fine.

Hughes: [Inaudible]

Haskell: I, we, we, we can go from there. As far as the building itself…

Hughes: Cafeteria, oh yeah, [inaudible]. Camp Riley. Yeah, Camp Riley. That place is just…

A Stevenson: Go on mute, Randy.

Hughes: Hey, is that… Three o’clock!

Hauth: Hey, guys. Let’s, let’s, yeah, hey, I think, I think Gary, I think you might be off of mute. Or Ted, I think you be off of mute. Go ahead, Chris.

Hughes: [inaudible]

Haskell: That's all right. The cafe itself, the building itself, the cafe itself is about 1,500 square feet. That includes the kitchen, the restrooms, office space, and things like that. The actual dining space is approximately 975 depending on what you're going to count as the dining space. I believe that it was, I believe that in the information it was shown or talked about, there's, there's a specialized space for gaming machines. There is no limit to what can go there or will go there. The machines were taken out at the request of the current proprietor. So, there were no laws broken, there were no, there was no, nothing bad happened. So, gaming is still allowed on base. And gaming is still allowed there, if you were to take it over and wanted to put gaming machines in. Our estimate is that it could take at least eight gaming machines comfortably. I would recommend speaking with the Gaming Commission or having someone out to talk to you about if more could be possible, but I believe that there's more than enough space for at least eight gaming machines. The space, the dining space as it were, and the way that it's arranged could easily be used for more than just dining. I don't believe it's large enough for something like a dance floor, depending on how you want to define dance floor. But we have hosted live music there before, several times in fact in the past three months we've had a few house bands come in. There is a pool table that's very popular with some of the linemen who occupy base for a couple of months out of the year. It needs a little TLC, but it would become the property of the proprietor upon moving in. The kitchen will come fully furnished. I provided a list of the equipment that is furnished in there currently. The current proprietor would like to sell off her small wares and that was something that I was going to work with her on cataloging and coming up with a reasonable price for, but that would allow the new proprietor to come in and be able to operate without interruption at a relatively low cost, considering how expensive some of these wares can be. The building itself, the building is also furnished. It does have a dishwasher. The dish machine is old, and I am on a 24-month path to purchasing new dish machines. It is my responsibility to, to replace it. It's also my responsibility to see that it is working. The building itself is Camp Rilea's responsibility. We are in charge of maintenance of the physical structure, as well as minor electrical. We, we have a DPW on site so, water, sewer, electrical projects and things like that, would be our staff would do those. Cleanliness of the building, cleaning the building and the facilities and things like that would be the responsibility of the proprietor and staff. We are, we have scheduled repairs and upgrades to the space. And those are being put off until after this contract expires and before the new one takes, takes ownership of, and own, and, and takes occupancy. Our goal was to work with the new contractor, the new proprietor, to make the alterations that they would like to see. There are some things that we are gonna do just because it's easier for maintenance, things like, things like, removing the carpet that's been in there for about 35 or more years. I believe that there's several windows that have been stuccoed over or drywalled over. So, we were thinking of opening those up to bring more natural light in. There's some things that we're going to do. Paint needs to be done. So, there are some things that we're looking to do and touch base with the new, whoever’s going to be the new contract or the new priotor [sic], to make sure that it, it sort of fits what they would like to have. So, currently, there are two staff members, a bartender and a cook, as well as the owner. And those are the only three staff that are currently there. That's a part time fourth person who's a family member. This is where I believe there's the most room for improvement. They're very limited in what they can do and what they can offer and how they can operate, based on their staff. I'm going to be very frank with you. Staffing is going to be the most difficult thing out here on the coast. It is, it is very, it has been proven to be a little difficult to get staffed in the way that you may need to. A lot of that is going to depend on your hours of operation as well as days that you're open. My recommendation would be Wednesday through Sunday. Close two days a week. Operating somewhere around 10 AM until 10 PM. I would not go until midnight. Nothing good happens after midnight. So, somewhere between 10 and 11 would be the end of it. Running a shift like that would require two shifts, so two cooks, and two bartenders potentially, or two counter people. So, you're looking at four full time staff members, not including a dishwasher or prep or things like that. Your actual needs are gonna depend on your style of menu, how labor intensive it is and things like that. But that's, your baseline is somewhere in the neighborhood of four or five people. I will say that out here on the coast, we're hiring line cooks in most of our restaurants somewhere between $19.75 and $21.50 an hour. Some of these restaurants are also promising tip shares with the front of the house staff. Just so you can get an idea of what the labor is sort of looking like, as far as that goes. As far as counter service, order pickup, this is, this space is probably best run as a fast service style, quick service style, counter service style outlet. This is, there's no need to over complicate it, is what I'm going to say. Most of the people that are going to be coming are going to be either active-duty military or retired military personnel, or police, fire, or, I'm trying to think, Coastguard on training. They don't need the extra layer of, of service, having waiters or waitresses, hostesses, bussers, things like that. It's all very casual and so, having a counter service at the bar is probably your most efficient way. But again, those decisions are absolutely up to you. In the event of any problems that may occur we do, base does have security. We have RAMS Security 24/7. There's two or three on base at all times and they can assist. Obviously, 911 is very effective as well and they will be in support as well. I don't anticipate a situation arising where you would need to hire a bouncer or need to have security. Many of these units are self-policing and they're pretty respectful of the space. I have yet to have an encounter with someone, that's problematic, and I'm going to knock on wood, but we believe that’s, that's continues on. The, as far as, as far as distributors, deliveries, I believe the current proprietor goes to Cash and Carry, which is a restaurant supply store in Warrenton not far from us. And I believe that they do that because, their orders don't… I believe there was an issue with the supplier and the proprietor, and I'm gonna leave it at that. We do, our DFAC has produce delivered as well as regular deliveries from Sysco two or three times a week even. They know their way on base. They know how to get here. They're allowed on base. So, there are no issues. I do know that her liquor comes from a local, and I don't remember who the distributor is, but again they're allowed on base. There are no hiccups there. We happily accept deliver, deliveries as well as guide delivery people to where they need to be. It's not a problem. Unfortunately, there is no public transportation at this time to base. It is something that we are looking into. It's a little tricky. We have had some issues with Sunset Transit, I believe, was the company that was running transportation from Astoria down into Seaside and back. They had ceased operations for a short period of time and reopened them. But we currently do not have a stop. I do not know where the closest stop is, now that I’m thinking about it, but we do not have one in front of the base, currently. As far as, as far as challenges. Your biggest one I believe, and I mentioned this already, is going to be staffing. I believe to be successful, you would need to have four to six staff members. I don't believe that you would need to be open seven days a week. I believe that really good planning would allow you to optimize shifts and days when there are the most people on base, and I have all of that information and I'm more than happy to coordinate. We have those numbers typically three to four months out, if not longer. So, we know exactly when people are going to be on base, how many are going to be on base and what they're looking for. I also believe one of the biggest challenges that we faced in the past few years just looking at the numbers historically and talking to people, is that the Port Light is limited in what it serves and what it's capable of doing. We often have 40 or more pizzas delivered on some of these nights to the front gate because there's a unit of 80 people and they want something to do or something to eat after 7 o'clock. And either the Port Light's not open because she didn't have staffing, or they didn't enjoy it the last time they were there. And so, this is where I see the opportunity, and this is where I see a fresh set of eyes coming in being able to make some really positive changes. That's where my optimism from this comes from. Knowing that there's going to be, you know, 250,000 bed nights in the next year and having fresh eyes on it and fresh people in there could be a very positive change. The potential upsides, you have, like I said, you have a captive audience and they're looking for things to do. They're constantly looking for things to do. Most of them aren't allowed off base because they don't have their own vehicle, they came with the unit either by bus or in HUMVs, or military vehicles, or rented whatever, so they can't really leave. So, you have a captive audience of people looking for things to do, and they have disposable income. As far as, as far as the vending part of the agreement, I spoke with, oh, I don't remember his name now. I apologize. I spoke with your vending contractor out here. The high number would be 46 vending machines. Now, I understand that that's probably wildly unrealistic, but the fact of the matter is I have six barracks that house 300 people or more and they have two floors. That right there is 12 vending machines. Actually, that right there's 24 vending machines, two on each floor, one food, one beverage on each floor. I've got, I've got headquarters here. I've got a laundry room. I've got two auditorium centers. I have a staff facility called UTES where we have our mechanics housed. They have a vending machine there and they probably want two more. We have a hotel in two different buildings called Koski Hall. Those have day rooms. We could use a couple there as well. I have a gymnasium and a weight room, those could use energy drinks and water. We also have RV sites and tent sites and with those RV and tent sites are bathrooms, showers, as well as, as sort of a public building. Snacks there wouldn't hurt anybody's feelings either, I don't believe. So, we have a number of opportunities. So, the, the, really, it's a matter of how many are you willing or able realistically to service? And how many would you want to? It, it is spread all over base. It is from one end of base to the other from the front to the back. But they would get use constantly. We just had a group leave here last week, civil, excuse me, not civil air patrol, the sea cadets. The sea cadets were approximately, I think 360 students, teenagers, as well as 60 support staff, maybe, occupying two starships. And they were here for 10 days. I can't imagine what they would have done to vending machines. They were done with dinner at 7 pm, and they were left to their own devices, until, until lights out at around 10. So, the opportunity for vending is extraordinarily high. And I do genuinely believe, and I shared this with Teresa a couple weeks ago, I do believe it's a wildly missed opportunity, not having vending in any of these places right now, and it doesn't look like there's been vending there for quite a while. So, there's that. Also, there's a potential for expansion. There are ideas that we've tossed around that haven't gotten shot down by anyone. Outside of just traditional vending machines, but there's no reason that we couldn't consider food trucks or something along that line. We do have the space. Whether it was temporary and only here on weekends or busy weekends, or only in the summer, or if it was here year-round, that's up for conversation and negotiation, but it is something that we've mulled over. There's space for it, as I said. I believe that there's room for it, as far as our, our customer base goes, get the guests go. And I believe that it could also be a successful avenue in conjunction, not in competition with, the Port Light building. That I believe, covers everything that I was given, as far as questions go. I hope I didn't put anybody to sleep.

Hauth: No, that's a lot of, hey, Chris, this is Randy Hauth, Chair of the Committee. I appreciate your time and that's a lot of information. I know one of the things when I first saw the potential bid come out was the concerns with profitability. You know, the numbers that I saw, and I mean, obviously, listening to your background, you're keenly aware of, you know, many aspects of food service and profitability and staffing and how all that plays in. But the numbers I saw didn't look large enough in volume to kind of substantiate that. So, you know, I don't know if those numbers are true and accurate or how that all worked, but trying to back into it, I thought well, this is going to be a real challenge for anybody, but I don't know if you can speak on the profitability or the food cost or if you know anything about that at all?

Haskell: So, what I can speak to, really, is the idea of missed opportunity. She, the, I'm not entirely sure what her food costs are. I've seen her prices. I know what some of those products go for in Cash and Carry and I have an idea of what they go for in Sysco. So, I believe that her, I believe that her pricing is a little under what it should be, or what it could be. I also know that there were some issues with cash flow, but I, I really believe that most of those are from a history and not, not, it’s not indicative of what that space is capable of. I kind of see it as a floor, frankly. But that's, it's… With a limited menu and a limited offering on liquor and beer, I would say that those numbers are not an assessment of what could be done there.

Hauth: Sure.

Haskell: That's my, that's my biggest thing with that.

Hauth: Okay, does anybody else have any questions?

Brown: Randy, this is Celyn.

Hauth: Does anybody else have any questions? Hi, Celyn, go ahead.

Brown: Hi, my question is in regards to housing. If there is an opportunity for the current manager to live in a trailer on base? Or if there is military housing as a possibility? Or just housing as, it's just is a huge question mark because I know all of us do not live at the coast. So, it would be a huge…

Haskell: I, I actually apologize. That was actually in my notes, and I apologize. I didn't address that. Thank you. Unfortunately, we are not able to house anyone. And I do live in the area and housing is difficult, to be kind. It is a little difficult out here. And I do, I do believe that would be a major outside concern. Part of the reason that when I spoke with everyone about this before, my timeline for an opening was December or January, at the beginning of the new year, was to give everyone a real opportunity to do some research and see if they could find a place, get moved, do all of the million things that life requires you to do to, to move out to the coast. Understanding that that's not an overnight journey. But no, housing is an issue out here, for sure. And unfortunately, we don't have, we're not allowed even, to, to do that.

Hawkins: This is Char. I have actually four questions. The lady is not doing...

Hauth: Go ahead, Char.

Hawkins: The lady isn't doing lottery right now?

Haskell: That is correct.

Hawkins: That correct? Okay, and my investigation of lottery, just for our information, is for every video poker machine you put in, the, the take for the operator is about $20,000 a year. So, that is a huge missed opportunity, and that's what I call gravy for food service, because you know, no big overhead. And the other one is, is she serving wine and beer, or is it hard liquor?

Haskell: It is all three. But again, the missed opportunity, missed opportunity part of this, it's inconsistent and is not very well stocked.

Hawkins: Okay. It's just a difference in the license that we get, you know, for?

Haskell: Yes, I would say, I would say that, that beer is 100% probably her best, best seller.

Hawkins: Yeah.

Haskell: If you didn't want to go the way of getting the, the spirits part of the licensing. You could skate by, I imagine, with a good beer selection.

Hawkins: Great.

Haskell: But yeah.

Hawkins: And then, and then how, how long do you anticipate being closed for the remodel between operators?

Haskell: So, I'm hoping to be up and operational in December or January. And that really was based on a timeline where the current occupant is out. We have someone interim taking over until October, November, that's sort of in flux right now. And then that would give us somewhere between six and 10 weeks, depending on how much needed to be done, before we had to open. It could be pushed back a little bit further. Or it could be moved up if somebody was, really wanted to get in. I didn't wanna get that timeline, I didn't want to etch that in stone, just because I, I'm trying to hedge my bets on how much work needs to be done in a space that is 97 years old. And we're going to, some of these things we're going to take apart for the first time in, in 25 or 30 years. So, we're not entirely sure what we're going to find.

Hawkins: And the last question, is there any, are there any RV parks in close?

Haskell: So, I have 10 full RV hookups, as well as 10 dry sites that we, that we have military people staying in, or, or former military on R&R. We've got 20 here, and then as far as open to the public, KOA has an RV park in Warrenton that is about, I want to say, 12 minutes from here. KOA is across from Fort Stevens. Fort Stevens has, I don't even know how many RV sites Fort Stevens has, and then south of us is Seaside. Seaside, the south end of Seaside, about, I'd say 18 to 22 minutes from here is, I believe it's called Circle Park or Circle Creek Park, which is also an RV park. And I believe there's another one on the north end of Seaside as well.

Hawkins: That's a little far.

Haskell: So, within, within 20 to 25 minutes there are a few hundred?

Hawkins: Oh, okay. And do you guys have Lyft or anything?

Hauth: Hey, Char.

Hawkins: I just wonder do you have Lyft, Lyft, or anything like that for transportation?

Haskell: Do we have?

Jerry Hawkins: Busses?

Char Hawkins: No, it's not. Like Lyft, you know, or Uber or stuff like that?

Wolff: Or Uber, Lyft or Uber, Chris?

Haskell: Oh, yes, actually I believe we have both.

Hawkins: Okay, well that's a positive.

Haskell: I think I just saw, I actually think I just saw an Uber today when I was out for lunch. I believe I saw one cruising around.

Hawkins: Okay, thank you. That was it for me.

Hauth: Thank you, Char. Anybody else have a question or two for Chris? Okay. Art, I don't know if, if you had any follow up questions or not, but if you do, please go ahead and if not, we'll go ahead and let Chris go, and I'm sure we can get back a hold of Chris through the agency for any other follow up questions that we may have missed but sounds like at least there's a little bit of interest there, you know. You know, as a blind person, relocating from one place to another, it's not only hard for a sighted person but a little bit more challenging for a blind person because of the transportation model. So, I think that's, you know, housing and transportation come into play, obviously. So, as you can imagine. So, and profitability, obviously, somebody relocating, you know, it's hard to do it just on potential alone, but you know, it, it sounds like, you know, all the pizzas that are being delivered that aren't being provided by the kitchen or all the other missed opportunities may be enough to kindle a spark in somebody's creative entrepreneurial mind, so that's great. So.

Wolff: Chris…

Hauth: Any other questions?

A Stevenson: [inaudible] for coming. No, this is Art, thanks for all the information and I, I know you're going to check on, you know, what I said concerning preference and priority and all that kind of stuff with the state statutes and stuff, and so, I would definitely appreciate that. I mean, obviously, I, as a member of the Elected Committee, but also being a blind licensed manager, want every lucrative opportunity that we can have in the program. So, don't get me wrong, when I brought up that issue, I just want to make sure that there's no waves as we move forward in the process. And I think there could be some opportunities, I think, if we get a chance and we're able to have teaming partners to be able to do some of the things there. It, it might be a possibility, but those are things that we're going to have to iron out with the agency. So, thank you very much for the information. It was very, very helpful. And, and now, we can move forward and see how we can make, maybe make this a lucrative opportunity for a blind person. Thank you.

Hauth: Yeah. And, and Chris, before you leave, I just want to let you know, that there's a lot of skilled, capable persons in our program. Obviously, this is our livelihood, we take a lot of pride in it. So, you know, the, the profit has to be there, but there's nothing that prohibits an agency from working with the Commission for the Blind, you know, priority or preference, or whatever it would be. There's nothing that prohibits that from occurring. So, I appreciate your time, and hopefully this will be a good successful opportunity for somebody. So.

Haskell: No, I, I appreciate you all giving me this platform. I, I believe in what it is that we're doing, and I believe that there's an opportunity. It's not without its challenges for sure. Even more so for someone who has to relocate. I relocated from the state of New York two years ago. I get it. It's not great. So, I just wanted to make sure that everybody was equipped with all the information possible, because I really want whoever comes in to be as successful as possible here. So, that's my only goal, that's my mission. So, if you have any other questions, I believe that Mr. Wolff has my contact information and Teresa Fields [sic] has my contact information. Please feel free to send me any additional questions. I am still trying to dig out some of the historical numbers to see if I can make sense of anything else as far as liquor sales or anything like that. It is not easy. But I'm, I'm still trying to do it. So, if there's anything that you need in follow up, please, please reach out. I am happy to help. Thank you so much, everyone.

Hauth: We'll do it and thanks for your, thanks for your service and thanks for what you do. So.

Wolff: Chris, thank you so much for the time today.

Miranda: Thanks.

Hauth: Hey, so, it looks like, it looks like we are, like, probably, well, we have like 10 minutes. So, is, just a question, is Salvador on the line by chance? So.

Miranda: I couldn't get a hold of him today, but I did leave him a message.

Hauth: Well, I know in talking with Art earlier, and Art, I'll give you the floor here in a minute. I know you wanted to try and schedule a meeting to, you know, in the near, near future to discuss some items. I certainly appreciate, Michael, you working to put this together based on this bid, and it does sound like there's a little bit of interest and, you know, we'll go forward with that, but, you know, just so, anybody who doesn't know, I did receive a call from Lewanda and then I spoke with Salvador, and there was a concern about Salvador losing product from his freezer based on not having a timely repair or, you know, I'll let him speak to that when we get it, when we get a chance to do that, but... You know, that was supposed to be on the agenda to address. You know, what we can do to assist Salvador and what we can do to make sure that these type of things don't happen again, so... Again, I don't have all the facts. I'm regurgitating what Salvador provided to me and he said he lost a lot of money and the agency didn't respond in a timely manner and so forth and so on. But go ahead, Art.

A Stevenson: Okay. Hey, Michael, we definitely need to have an emergency meeting in the next, in the, in the future. Are you available for a flow, full blown meeting either next Thursday or Friday?

Wolff: How much time do you need?

A Stevenson: Oh, at least an hour and a half.

Miranda: Can I mention something? Can I mention something?

A Stevenson: At least an hour and a half.

Miranda: Art.

A Stevenson: Yes.

Miranda: So, I was working with Kathy today on the Fall In-Service. And I wanted to talk to you guys about this, the repairs and the, the problems that we have especially in, in emergency situations. And we were talking about maybe asking if you guys would like to have that on the Fall In-Service for putting together a process that we could use to, you know, make it more, well, to make it better for the managers.

A Stevenson: I, Lewanda, I, hey, I agree that this is an issue that needs to be dressed, addressed. I think it needs to be addressed sooner than later and, and, and not wait until Fall In-Service. Obviously, the Elected Committee has continuously talked about this, and I'll say it, bogus repair process. In fact, we rejected it in the handbook. We rejected the whole, the whole handbook, and you know, we need to get some resolve sooner than later.

Hauth: Art.

A Stevenson: Because I know that managers are suffering. So, I would just, I would just like to call for…

Hauth: Hey, Art. Let me, let me jump in here real quick, please. So, I think, Lewanda, yes, I think going forward in the In-Service would be a great time to work through the process. You know, it is governed by rule though, even though we didn't approve the handbook like, or, or the rules like Art said. It's still governed in rule and so, how do we work around that and make sure that these things don't happen. So, that's one thing, I agree, it should happen, but as far as Art calling for a meeting, if it needs to be an emergency meeting or not, I'm not sure, but I do believe we need to have a meeting. I would agree with Art just to, you know, address a few items. So, maybe what we should do instead of just putting Michael right now on the spot, you know, he might not have his calendar or maybe he does, but maybe we could reach out and seek availability over the next, you know, week or two and see what's available and we'll have a meeting. If you guys are good with that, I think that would work as well, Art.

A Stevenson: Hey, Randy?

Hauth: Yes?

A Stevenson: Yeah, Randy. I.

Hauth: Yes, Art?

A Stevenson: You know, I don't, I don't necessarily need the emergency part. I mean, emergency, we can, you know, require within 24 hours. I think a special meeting is appropriate and so, you know, if we can find out from Michael if he's available on Wednesday, Thursday, or Friday of next week, that would be appropriate and then we can go ahead and throw together the agenda and get it to him and be in compliance with the rules and regulations. So, let me say I think it needs to be a special meeting and not an emergency meeting, and we have to, I, I believe we have to have it sometime next week.

Hauth: Okay, well, we will, we'll reach out to, Michael, we'll reach out to you and try and figure out how we can, you know, get...

Brown: Celyn.

Hauth: Get to the, get to the table, and work through some of these things. Go ahead, Celyn.

Brown: I have a question. I'm just, I'm thinking about what Chris said and all the information he gave us. And if, so, my understanding is that after the 29th, if there is not any managers that bid on that location, it goes out to the public. Does that mean that the public then will receive all of the vending as well as the Port Light Cafe? Or is it just the cafe and the vending is still an opportunity for us to put together that route with, like, the other machines that was in the bid for the coast? Does that make sense? Am I being clear?

Wolff: It, it makes sense…

Hauth: Yeah.

Wolff: Go ahead, Rick. Go ahead, Mr. Chair. Go ahead.

Hauth: Yeah, Michael, I know, you know, I know you're, I know you're in a tight spot. Listen, you know, I know you're trying to hit the deck a running and you have a big learning curve to catch up on. So, we all get that. I don't think anybody expects you to be an expert overnight, right? So, what I can share, it's my understanding, Celyn, what I can share is that we do have, if it goes out to bid to the public, the agency still has the right to exercise the priority on vending, because we do have a priority on vending. And so, you know, that's one of the things that maybe during, you know, I mean, is there anybody on this line that is going to submit a bid? I mean, is that something anybody wants to share? Is there any interest there? Are you still kind of thinking through it? But you know, if not, and that ends up going away from the program, there is some discussion I think we should have with Michael and the agency about, you know, what was formally known as the Coastal Vending Route that also includes the Sheridan Prison that hopefully, one of these days in the near future will reopen. So, I think those are healthy discussions that we need to have regardless, you know, of what happens. But that's my two cents and Michael, I mean, you know, feel free to add in if you have other information or not, or anybody else? So.

Wolff: Yeah, I'd be happy to dig into that question too, so, I don't have a problem looking into it. I did have a hard stop today at 4 o'clock though, so, I wasn't sure...

Hauth: Okay.

Wolff: Mr. Chair, how you want to handle additional questions or if we want to...

Hauth: We can, we can, you know what, we, we can go ahead and adjourn the meeting and we'll go ahead and reach out to you in the near future and try and, you know, schedule a meeting. And again, I appreciate you, and I think others do. You know, trying to gather that information.

Wolff: I appreciate all the, all the questions you brought today and all the questions you had for Chris. So, it was, yeah, it was good to get that information.

Brown: Yes, thank you.

Hauth: Let's go ahead and adjourn the meeting. Thank you, everybody.

Hawkins: Thank you.

Webber: Bye.

Wolff: Bye.

**Motions passed**

None