

Summary les, approval of flyers, potential price increases for drinks, changes to the pet policy, and the need for donations for coffee on Fridays. Other key points included addressing the lack of sales despite a packed venue, plans for Valentine's Day and Super Bowl arrangements, guest limits, cleaning crew costs, and maintenance issues with urinals, faucets, and the ice maker. The meeting also discussed the need for better control over guest limits, a new ice maker, and storage issues in the electrical room. Additionally, the organization of storage rooms, finding a new food service contractor, and negotiating a kitchen contract were discussed, leading to the decision to establish a flat rate of \$800 per month for rent. Action items include addressing the environmental fee, insurance coverage, tax collection responsibilities, kitchen rules, responsibilities of kitchen staff, contractor agreements, and the need for legal counsel. The meeting also addressed the use of emails for post-business, the possibility of a pro bono attorney, and the implementation of happy hour and price changes, as well as potential changes in work schedules, health issues, and planning a veterans golf tournament for next November.

Outline House Committee Meeting, Convened 10:05

1. Nomination of House Committee Chairperson •

- Guido - Nominations for the chairperson of the House committee were open, with a suggestion to continue the current chairperson until other matters are resolved. Nominate - John Picken

2. Food Events for Mondays and Tuesdays •

- Proposed food events for Mondays and Tuesdays, including sloppy Joe Sliders and taco and Margarita days, to attract more people. Volunteers Need To Have Food Handlers Card
- Discussion on changing the menu variety and using crock pots for cooking.

3. Issues with Mardi Gras Ticket Sales •

- Concerns raised about bartenders handling ticket sales without prior consent.
- Suggestions - S. A. L. to have someone else handle ticket sales and reconsider the ticket prices.

4. Approval of Flyers •

- Need for all flyers to be approved by the House committee before posting.
- Plan to discuss the issue in the board and general meetings.

5. Potential Price Increases for Drinks •

- Consideration of a one-dollar price increase for drinks due to rising costs.
- Discussion on the need to inform members and seek their input before implementing the price increase.
- Lesli - Drink Price Increases For Non Member Events

6. Changes to Pet Policy •

Cmdr. John Picken

- Discussion on changes to the pet policy, including restrictions on non-service animals.
- Plan to inform individuals about the upcoming changes and differentiate between service, companion, and comfort animals.

7. Donations for Coffee on Fridays •

- Ed - Proposal to request a dollar donation for coffee consumed on Fridays to cover costs.
- Consideration of placing a donation jar for coffee contributions.

8. Sales and Venue Usage •

- Sales are low despite a packed venue on Fridays
- Discussion about addressing the lack of sales and potential solutions

9. Valentine's Day and Super Bowl •

- Valentine's Day event not planned due to Super Bowl weekend
- Discussion about potential decorations and events for Valentine's Day and Super Bowl

10. Guest Limits •

- Discussion about setting a limit of six guests per member
- Consideration of the impact of guest limits on table availability and spending

11. Cleaning Crew Costs •

- Concerns about high cleaning crew costs
- Consideration of alternative cleaning crew options and potential family members for the job

12. Maintenance Issues •

- Cmdr;- Issues with urinals, faucets, and ice maker repairs
- Ed - Discussion about the need for new equipment and repairs around the bar area

13. Storage Problems •

- Ed - Concerns about storage of equipment and decorations in the electrical room
- Discussion about the need for better organization and storage solutions

14. Storage Room Organization •

- Towels and other items need to be relocated from the storage room behind the meeting room.Ed
- Ed- A new door needs to be installed for the storage room.
- Consider de cluttering and repurposing the storage room for auxiliary church use.

15. Kitchen Contract Discussion •

- The kitchen contract needs to be reviewed for spelling mistakes and other issues.
- Juan, One of the contractors may require surgery, potentially impacting operations.
- Consider finding new contractors for the food service, potentially from the air museum.

16. Discussion on Food Service Contractor •

- Consider replacing the current contractor with someone more willing to adapt and improve the menu offerings.
- Potential candidates for the food service contractor were discussed, including the possibility of the son of the current contractor taking over.

17. Hours of Operation and Menu •

- Agreement on reasonable hours of operation and menu offerings for lunch, dinner, and special events.
- Consider implementing a daily special and displaying the menu on TV screens instead of physical menus.

18. Rental Fee and Utility Costs •

- Discussion on revising the rental fee for the facility and potentially prorating utility costs for the contractor's rental fee.
- Consideration of a \$800.00 fixed monthly fee for the facility rental, with potential adjustments based on utility usage.

19. Rent and Utilities Terms •

- Consider including rent and utilities as part of an all-inclusive contract to simplify billing.
- Concerns about potential rent increase and impact on food service pricing.
- Discussion about high electricity costs and potential solutions like flat fees or service charges.

20. Finding a Replacement •

- Considering advertising for a replacement while allowing the current contractor to stay temporarily.
- Concerns about potential loss of business and the need for a clear explanation to the membership.
- Discussion about the need for attorney input on the wording of the agreement.

21. Contract Terms and Responsibilities •

- Discussion about the contractor's income, expenses, and ability to afford a higher rent.
- Concerns about equipment maintenance and the need to address it in the contract.
- Consideration of the contractor's responsibility for insurance, taxes, and indemnification.

22. Additional Fees and Expenses •

- Discussion about an environmental fee and its payment frequency.
- Concerns about the contractor's refusal to contribute to the environmental fee.
- Consideration of the contractor's responsibility for grease trap maintenance and trash disposal.

23. Insurance Coverage •

- Discussion about the contractor's insurance policy and the need for additional insured coverage.
- Concerns about the contractor's past failure to maintain insurance and potential liabilities.
- Consideration of indemnification and liability for injuries and damages.

24. Contractual Terms and Agreements •

- Discussion about the appointment of a kitchen manager and their responsibilities.
- Consideration of the entire agreement, modification, and waiver clauses.
- Concerns about tax collection, employee payments, and the need for clear contractual terms.

25. Kitchen Rules and Meal Announcements •

- Discussion about volunteer requirements and item removal permissions.
- Consideration of meal announcement procedures and pre-selling arrangements.
- Concerns about inventory management and equipment security.

26. Kitchen Rules and Responsibilities •

- All volunteer kitchen workers must comply with specific kitchen rules posted in the kitchen area.
- Kitchen staff must wear proper clothing, hair net, gloves, and wash hands when dealing with food.
- Kitchen equipment must be properly cleaned and stored in the designated area.
- Individuals without a certified food handler's card are not permitted in the kitchen area.
- The restaurant manager is responsible for inventory and oversight during shifts.

27. Contractor Agreements •

- The contractor is responsible for keeping inventory and feeding everybody.
- The contractor will collect sales tax on food items and handle all taxes collected.
- The contractor will provide menus for customers and food for post 519 social events at an agreed price.
- The contractor will work with the House committee to maintain regional prices for all meals.
- The contractor will be responsible for maintaining the cleanliness and sanitary conditions of all areas of operation.

28. Legal Counsel and Post Business •

- Discussion about the need for legal counsel to finalize governing documents.
- Exploration of options to contact all 700 members via email for post business.

- Consideration of pro bono attorneys and the use of electronic signatures.
- Exploration of a service to obtain all 700 members' email addresses for post communication.
- **29. Happy Hour and Price Changes •**
- Implementation of happy hour every Monday with potential expansion to other days.
- Consideration of raising prices and the need to communicate the unique nature of the American Legion to patrons.
- Discussion about the possibility of happy hour on other days and the potential impact on pricing.

30. Work Schedule Changes •

- Ed - Employee considering going part-time in a year
- Employee planning to work part-time when she goes to Marriott
- Employee's health issues affecting work schedule

31. Kitchen Management • 01:58:36

- Employee expressing interest in managing the kitchen
- Taking baby steps in assigning new responsibilities

32. Health Issues • 01:58:52

- Employee and another person needing medical procedures

33. Veterans Golf Tournament • 01:59:00

- Planning to organize a veterans golf tournament for next November
- Positive conversation with Cole about the tournament

Meeting Adjourned @12:05