

Late Backup

City of Austin Mobile Catering Regulations Comparisons

Key Points:

- Major metropolitan cities in Texas require proof of liability insurance.
Slides 2, 5, 6, 9
- Major metropolitan cities in Texas require written documentation of daily commissary use. Slides 3, 4, 8, 12, 13
- Major metropolitan cities state in their ordinances the requirement of a retention tank/grease trap and the required use of that retention tank/grease trap.
Slides 8, 13, 14
- Major metropolitan cities require a low propane gas permit when applicable.
Slides 2, 5, 6, 11
- Major metropolitan cities require an itinerary for truck routes. Slides 6, 7, 9, 10
- Major metropolitan cities require both refrigeration and heating standards for mobile catering vehicles. Slide 6
- Major metropolitan cities in Texas require written permission to utilize restroom facilities at work sites. Slides 7, 9, 11
- Major metropolitan cities in Texas require Commissary usage documentation.
Slides 3, 4, 8, 12, 13

**Presentation to the
Austin City Council
Regarding
Mobile Catering
Requirements**

May 21, 2009

Presented by TRJ Snappy Snacks Mobile Catering, Inc.

City Mobile Food Vendors Requirements

City of Dallas

Mobile Food Vendor Requirements

- Mobile Permit for Lunch Truck (cold truck) requires Notarized Commissary Approval Form, Current TX Drivers License, proof of Liability insurance, low propane gas permit (if propane is used).
- A commercially manufactured motorized mobile food truck for which only prepackaged foods and beverages are sold. Only pre-wrapped, bottled, canned or properly labeled packaged foods in individual servings and non-potentially hazardous beverages in covered urns may be vended.
- All foods must be from an approved source.
- Proper equipment must be provided, such as mechanical ovens and electric refrigerators or blowers, to maintain potentially hazardous foods at proper temperatures.
- The serving of ice for human consumption may be dispensed through an automatic ice machine or stored in an approved ice bin and dispensed by the operator.
- Ice used as a coolant must be drained into a retention tank and must be properly disposed of at a designated servicing area.

City of Austin

Mobile Food Vendor Requirements

- A person must hold a permit issued by the health authorizing the operation of a food enterprise, ***but no proof of liability insurance, written agreement of property owner of each vending location allowing toilet facilities, notarized commissary approval form or low propane gas permit.***
- Name of person responsible for the proposed food enterprise with id number shown on government issued id document
- The signature of each applicant
- Other information reasonably required by the health authority.
- An applicant shall pay the permit fee.
- Permit expires in one year.
- All foods must have complete and proper labels.
- You must register with the Texas Dept. of Health as a Food Manufacturer if you sell any pre-packaged food products. prepare and label the products sold from your mobile food unit. place your label on the food products even if another food establishment prepares these products for you.
- You must have adequate hot and cold food storage facilities to maintain food products at the required temperatures. Hot foods must be held at 135 + degrees and cold foods must be stored at 41degrees.
- Ice used for bedding beverages must drain to a holding tank (no mention of proper disposal in retention tank).

City Mobile Food Vendors Requirements

City of Dallas

Mobile Food Vendor Requirements

- A stem- type thermometer must be used to check the food temperatures.
- All mobile lunch trucks must report daily to the approved commissary and servicing area for food supplies, ad cleaning.
- A commissary is required. If the owner does not own a commissary, a Commissary Approval Form must be obtained for the Food Protection and Education Division and filled out by the commissary owner. The approval form must be signed in the presence of a Notary Public.
- Mobile Catering Vehicles must be enclosed type with smooth, easily cleanable floors, walls and ceilings.
- The vehicle must operate from a fixed, permitted commissary. NO HOME BASED FOOD SERVICE OPERATIONS ARE ALLOWED.

City of Austin

Mobile Food Vendor Requirements

- Metal stem thermometer must be provided on mobile food units.
- No written documentation of daily approved commissary use.
- You must report to your commissary to service your unit but no clear definition of “servicing”.

City Mobile Food Vendors Requirements

City of Dallas

Mobile Food Vendor Requirements

- All food must be transported in approved insulated units, electrical heating and mechanical refrigeration to maintain food temperature
- The vehicle must report daily to a commissary for supplies, cleaning and servicing. If the applicant does not own a commissary, a commissary approval form must be completed and submitted to the Food Protection and Education Division for approval. All commissary forms must be notarized if the owner cannot be present in our office at the time of signing.
- If the commissary is located outside the city limits of Dallas, a copy of the health permit and most recent sanitation inspection conducted by the regulating health authority must be submitted.

City of Austin

Mobile Food Vendor Requirements

- No electrical heating or refrigeration mentioned as a requirement.
- The commissary must allow the mobile food vendor to bring the unit to the establishment for servicing *as needed. (No language as to daily or weekly or how often).*
- *No requirement for notarized commissary forms from owner if owner is unable to be present at the time of signing the form.*
- The commissary must allow all food held overnight to be stored at the commissary.
- You may obtain permission from existing establishments to use their kitchens as your commissary. You must furnish written proof of permission from the establishment's operator.

City Mobile Food Vendors Requirements

City of Dallas

Mobile Food Vendor Requirements

- Mobile Food Preparation Vehicle (hot truck, MFPV) requires Motorized Commissary Approval Form, Current TX Drivers License, proof of liability insurance, Affidavit of Authenticity of MFPV, Food Service Manager registration, written agreement of the property owner of each vending location allowing use of toilet facilities, Commissary Approval Form, low propane gas permit.
- Ventilation systems over cooking equipment must be properly vented and meet all City of Dallas Fire Department requirements
- The retention tank must be permanently installed.

City of Austin

Mobile Food Vendor Requirements

- Unrestricted Vendor requires a Mobile Food Vendor Permit, Drivers License Number, License Plate Number, Name of Commissary *but no proof of liability insurance, written agreement of property owner of each vending location allowing toilet facilities, notarized commissary approval form or low propane gas permit.*
- No mention of ventilation.
- Unit must be equipped with a permanently mounted holding tank.

City Mobile Food Vendors Requirements

City of Dallas

Mobile Food Vendor Requirements

- The refrigeration and hot holding units must be NSF approved and adequate in number to maintain the required temperature of potentially hazardous foods.
- Ice used for drinks must be properly dispensed and drained into a liquid waste retention tank to be disposed of at the designated commissary.
- Prior to being inspected, each operator must submit a low propane fire permit.
- All operators must have proof of Liability Insurance.
- Owners of each MFPC must have a signed and notarized commissary form and an Affidavit of Authenticity of Mobile Food Preparation Vehicle prior to being permitted.
- An itinerary must be provided for each vehicle prior to the first business day of each month. The Health Department must be advised of any changes immediately. Schedules/Stops must be accurate to within 30 minutes. The name, address and telephone number of the owner of the premises must be provided. A description of the food to be sold or served at each premise must accompany the itinerary.

City of Austin

Mobile Food Vendor Requirements

- The vehicle must be equipped with facilities to hold potentially hazardous foods at a temperature either above 135 degrees F or below 41 degrees F. by using mechanical or other active means. No mention of refrigeration.
- No low propane fire permit required
- No Liability Insurance proof required.
- No notarized commissary form is required.
- No itinerary necessary

City Mobile Food Vendors Requirements

City of Dallas

Mobile Food Vendor Requirements

- The owner must maintain a written agreement with one or more businesses to provide toilet facilities for use by employees of the mobile food preparation vehicle at locations where unit is stopped for vending.
- The owner must have written agreement from the property owner of each vending location.

City of Austin

Mobile Food Vendor Requirements

- No written agreement required to provide toilet facilities for use by employees of the mobile food preparation vehicle.
- No written agreement for the property owner of each vending locations.

City Mobile Food Vendors Requirements

City of Ft. Worth

Mobile Food Vendor Requirements

- All Mobile food units shall operate from a commissary or other fixed food service establishments that are regularly inspected by a regulatory health agency. All mobile food units handling potentially hazardous food shall report at least once a day to their commissary to clean and service the mobile unit.
- Each mobile unit operator must maintain a log that contains the date of servicing and the signature of the commissary operator. This log will be made available to the director upon request.
- Each approved commissary must maintain a log that contains the date of servicing for each mobile food unit operator and the signature of the mobile food unit operator after each servicing. This log will be made available to the director upon request.
- All mobile food units handling open foods shall have a servicing area which shall have draining and flushing liquid wastes, and a location for the loading and unloading of food and related supplies.
- All liquid waste shall be flushed and drained daily in the servicing area. No flushing or draining of liquid waste shall be permitted on public streets or in any area other than the servicing area.
- All liquid waste shall be stored in a retention tank.

City of Austin

Mobile Food Vendor Requirements

- Mobile food units not required to document use of commissary once a day.
- No log required by the mobile unit operator documenting date of servicing and the signature of the commissary operator.
- No log required.
- No specific area for draining and flushing of liquid wastes.
- Without documentation from commissary, draining and flushing of liquid waste may end up in city drains.
- No documentation of liquid waste stored in retention tank.

City Mobile Food Vendors Requirements

City of Houston

Mobile Food Vendor Requirements

1. Current proof of insurance
2. Current Texas Driver's License (motor vehicles and towing vehicles only)
3. Current vehicle registration (motor vehicles, trailers and towing vehicles only)
4. Current safety inspection (motor vehicles and trailers over 4500 lbs)
5. Valid Sales Tax Permit issued by the Texas Comptroller of Public Accounts
6. An initial route list or itinerary
7. Approved menu
8. Written and notarized property agreement and documentation of the availability of restrooms for the mobile food unit operator and employee's use.

City of Austin

Mobile Food Vendor Requirements

- No requirement for proof of insurance.
- No sales tax permit required.
- No initial route list or itinerary required.
- No approved menu required.
- No written agreement regarding the availability of restrooms for the mobile food unit operator and employee's use.

City Mobile Food Vendors Requirements

City of Houston

Mobile Food Vendor Requirements

- A mobile food unit shall provide a written standard operating procedure including the food unit's waste water disposal site and process and other servicing operation details.
- The operator of the mobile food unit shall submit to the department of health a list of locations where the mobile food unit will be in operation. The operator shall also give written notice at least two business days prior to beginning operations at or relocating operations to any location not currently included on the list of active locations submitted to the department.
- The operator of a mobile food unit that will be operated on private property for more than one hour in a single day shall submit proof of ownership of the property or a signed and notarized written statement from the owner, including the name, address and telephone number of the property owner, granting permission for operation of the mobile food unit at the proposed location.

City of Austin

Mobile Food Vendor Requirements

- No such written standard operating procedure required.
- No requirement by the mobile unit operator to submit a list of locations where the mobile unit will operate.
- No requirement of the mobile food unit operator to submit documentation granting the operation of the mobile food unit at the proposed location.

City Mobile Food Vendors Requirements

City of Houston

Mobile Food Vendor Requirements

- The operator of a mobile food unit shall submit proof of the availability of restroom with toilets for the use of the mobile food unit employees located in the business establishment. Proof of such facilities will be in the form of a written statement from the owner of the property.
- A mobile food unit must demonstrate mobility at any reasonable time if requested by any peace officer or health officer.
- The operator of a mobile food unit in, on or in conjunction with which LP-gas is used to cook or otherwise prepare food shall obtain from the fire department a permit for the use of LP-gas and LP-gas equipment for each mobile food unit and shall make the permit available for inspection and/or copying upon the request of any peace officer, fire department employee, or health officer.
- Disposal of waste water should be in accordance with all city, state and federal regulations

City of Austin

Mobile Food Vendor Requirements

- No requirement documentation of restroom availability.
- No permit for the use of LP gas equipment.

City Mobile Food Vendors Requirements

City of Houston

Mobile Food Vendor Requirements

- Servicing mobile food units shall operate from a commissary approved by the health officer and shall report to such location of supplies, cleaning and servicing operations.
- Mobile food units shall return to the commissary at least once a\per day of operation for the performance of all servicing operations.
- It shall be unlawful for an operator of a mobile food unit to be in operation without a valid servicing record in his possession and for a period of one year form the date of servicing. Servicing records must be available to any peace officer or health officer for inspection and copy at the mobile food unit during the unit's hours of operation.
- The commissary form which a mobile food unit operates shall issue and maintain servicing records for each mobile food unit in a manner and form prescribed by the health officer.
- A commissary shall supply the mobile unit with fresh water, emptied of waste water into a proper waste disposal system, and cleaning facilities, including washing , rinsing and sanitizing of those food-contact surfaces.

City of Austin

Mobile Food Vendor Requirements

- Mobile food units have no documentation of working from a commissary for supplies, cleaning and servicing operations on any required, documented, regular basis.
- No requirement of written documentation for mobile food units returning to the commissary at least once a day.
- No servicing records required by mobile unit operator.
- No servicing records required by commissary.

City Mobile Food Vendors Requirements

City of San Antonio

Mobile Food Vendor Requirements

- All persons vending must have background checks.
- A mobile food establishment shall be operated from a commissary and shall report to the commissary each day of operation for all cleaning and servicing operations. The mobile food establishment shall acquire needed supplies from the commissary or other approved source. The mobile food establishment shall provide documentation of each visit to the commissary and shall have that documentation available for inspection.
- A mobile food establishment servicing area shall be provided at the commissary and shall include at least overhead protection for cleaning and servicing operation.
- Liquid waste resulting from any mobile vending operation shall be stored in permanently installed retention tanks. All liquid waste shall be discharged to an approved sanitary sewage disposal system at the commissary.
- The commissary will provide a date/time device, with associated means to record the date and time, and require each mobile food establishment that is serviced to document the date and time of arrival and departure from the commissary. The mobile food establishment will make available for inspection the record of the date and time of the servicing at the commissary.

City of Austin

Mobile Food Vendor Requirements

- No criminal background check required.
- No written documentation for daily commissary use for cleaning and servicing operations.
- No overhead protection for cleaning or servicing operations.
- No specific language to the necessity for retention tanks.
- No requirement of commissary documenting date and time of arrival and departure from the commissary.

City Mobile Food Vendors Requirements

City of Lakeway, Texas

- Application for Certificate of Registration includes: Name and address of present place of residence and length of residence, business address, address of residence during the past three years, age of applicant, physical description of the applicant, name and address of person or company whom the applicant is employed or associated and the length of time so associated, name and address of employer during the past three years if other than self employed, proposed method of operation, social security number of applicant, drivers license number.
- Grease traps shall be installed and properly operated..

City of Austin

Mobile Food Vendor Requirements

- **Lack of detailed information on applicant required.**
- **There are no grease traps installed in most car washes where many trucks are being cleaned. A wash bay with grease trap should be required.**

Relationship with the City of Austin

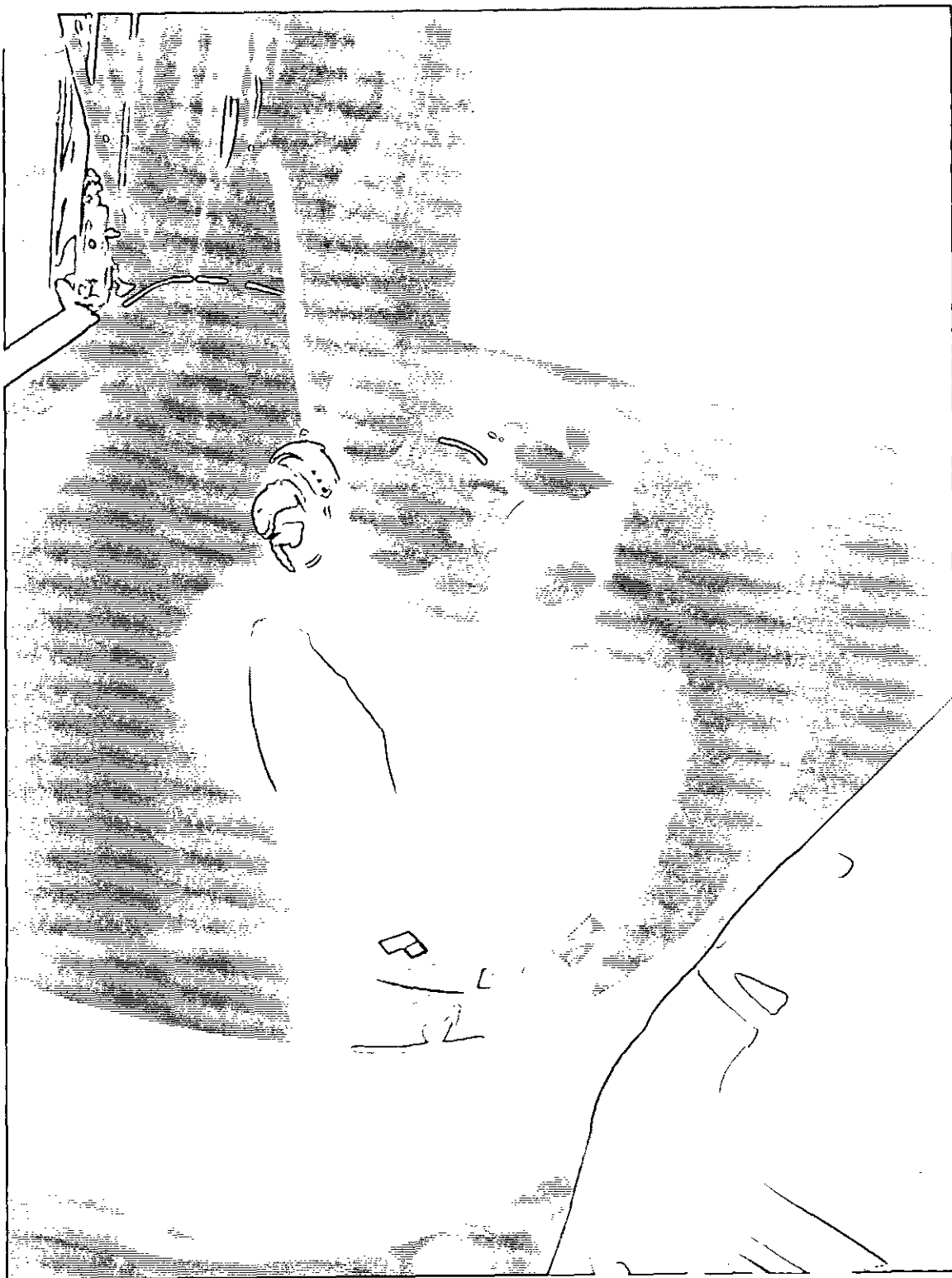
Activities at Snappy Snacks	Meetings with COA	Outcomes
Catering Business Needed Water Shed/Retention Pond	City and State Code Required Water Retention Pond	Began Plans to Develop Water Shed Retention Pond
Catering House Needed Grease Trap for Catering Truck Disposal	City and State Require Grease Trap to Capture and Dispose of Cooking Grease	Updated and Expanded Grease Trap and Put in Newer Grease Disposal Receptacle
Hired Architect to Design Water Retention Pond and Wash Bay in Early 2007	Had Round Table Meeting with Health Department, Code Enforcement, Environmental Health, Planning Department, Fire Department, Assistant City Manager, City Ordinance Representative, and others	City Representatives Communicated that all other Catering Houses/Commissaries Would be Required to Follow the Same Course of Action to be in Compliance with City and State Codes, Laws and Ordinances
Snappy Snacks Completed Construction in December of 2007	City Officials gave Snappy Snacks One Year to Complete Modifications to Catering House. City Affirmed Inspections of Mobile Trucks would be Inspected at Snappy Snacks Location	Snappy Snacks Catering House Began New Construction in January 2008. No Inspections of Catering Trucks Have Taken Place on Snappy Snacks Property
Since January 2008, Snappy has Observed and Documented Other Mobile Caterers Non-Compliance w/ City and State Codes and Laws	Reporting of Non-Compliant Mobile Catering Operations from the Austin Area including Grease Disposal, Propane Tanks, Insurance, Sales Tax Violations, Commissary Use, etc.	Many Mobile Catering Trucks are Cooking out of Home and Working without Proper Credentials, Commissary Facilities, Proper Waste Disposal, Insurance, etc.

Wash Bay Violation – Grease drop and Water Tank disposal



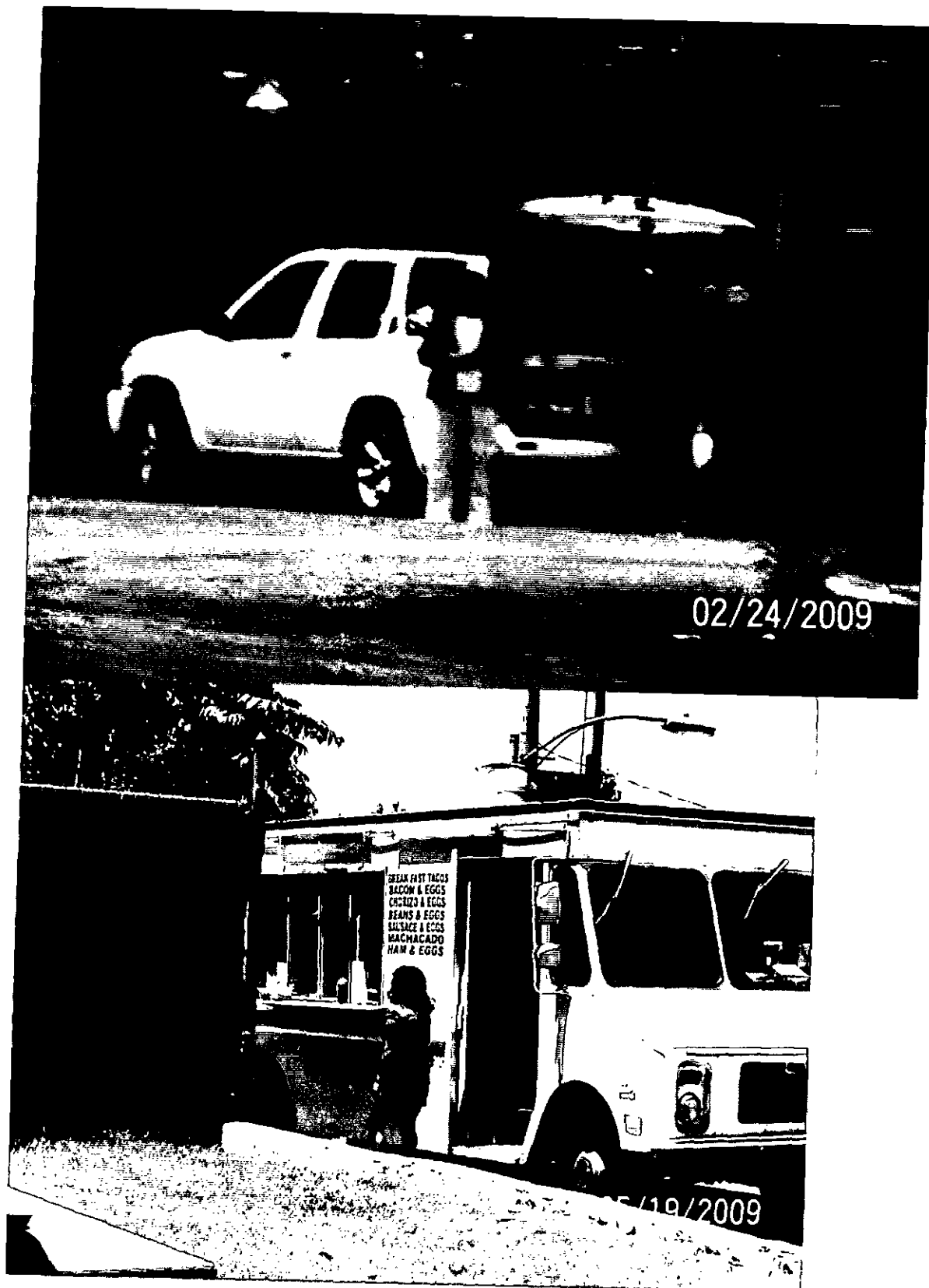


Heating and Cooking Violation – Gas Apartment Stove bolted to truck bed



Low Propane Gas Violation – non approved device, storage, same vehicle

Heating and Refrigeration Violation – using coolers for hot or cold food storage





Contact Information

Snappy Snacks Mobile Catering
15630 Vision Drive
Pflugerville, Texas 78660
www.snappysnacksmobilecatering.com
Tom Ramsey, President
Phone: 512/251-6544
Fax: 512/251 1744
HUB CERTIFIED

Welcome to Snappy Snacks Mobile Catering.

We continue in our effort to set a new standard in Austin's mobile catering services. Snappy Snacks Mobile Catering is HUB certified and specializes in quality foods, variety and service. We will provide you with the best catering services, both white collar and blue collar catering available today. In addition, Snappy Snacks provides products and services listed below.

Snappy Snacks Products and Services

Mobile Catering Services
Food Distribution Services
Concessions and Catering Service
Cafeteria and Restaurant Services
Vending Services
Cafeteria Equipment and Supplies

Sampling and Sample Preparation
Hospitality Services
Staple Groceries
Advertisement Services
Signage Services
Logo Branding

Some of Our Customers

- AUSTIN-BERGSTROM INTERNATIONAL AIRPORT
- DELL
- FIELD ASSET SERVICES
- BECK
- SAMSUNG
- TEXAS BBL
- AMLI
- AUSTIN UNITED CAPITAL SOCCER
- UNIVERSITY OF TEXAS

Safety and Security

1. Snappy Snacks Mobile Catering provides risk management procedures.
2. Snappy Snacks Mobile Catering works closely with its insurance carriers, loss prevention consultant, and implements his/her recommendations.
3. Snappy Snacks Mobile Catering employs a full risk manager to handle any claims quickly and courteously. He also works with key managers and supervisors on safety concerns.
4. Monthly action management meetings are held in order to review and plan operations. Safety prevention and loss damage control ideas are discussed and developed.
5. Safety signs and rules are posted throughout the catering vehicles and Snappy Snacks Mobile Catering facilities.

State of the Art Facilities

1. We know that most customers look for cleanliness in food and service establishments. If they have any doubts about the sanitation, we could lose potential customers. With this in mind, we are committed to maintaining a level of cleanliness that would impress the tidiest person.
2. We have a substantial investment in our equipment. We maintain and care for our equipment to optimum conditions, thus protecting our investment.
3. Snappy Snacks Mobile Catering route supervisors inspect equipment continually to ensure cleanliness on each of our mobile kitchens as well as timely completion of deliveries and contractual commitments.
4. Snappy Snacks will meet or exceed all city, county, state, and federal health and sanitation standards.

There are many reasons to choose Snappy Snacks Mobile Catering; the following are just a few:

- Developing single telephone contact for all service needs.
- 24-hour emergency contact available.
- Large variety of fresh foods prepared daily.
- Consistent in both pricing and products.
- Services available 24-hours a day, 7 days a week.
- Vending machines available upon request.
- The finest liability insurance program in the industry, designed to protect both operator and customers.
- Great Food! Great People! Great Service!



TRJ SNAPPY SNACKS MOBILE CATERING, INC.

All items below must be placed in your file prior to beginning your catering.

CHECKLIST

- ☐ Copy of Drivers License
- ☐ Copy of Resale Number
- ☐ Copy of Tax Number
- ☐ Copy of Vehicle Registration
- ☐ Driving Record
- ☐ Information Sheet
- ☐ Commissary Responsibilities
- ☐ Job Applicant Procedures Sheet
- ☐ New Operator Form



TRJ SNAPPY SNACKS MOBILE CATERING, INC. NEW OPERATOR FORM

Date _____ Route # _____ Truck # _____

Full Name _____

Address _____ Apt # _____

City _____, Texas Zip Code _____

Home Phone # _____ Cell # _____

Social Security Number _____ - _____ - _____

Resale # _____

In case of an emergency, contact the follow:

Name: _____ Phone # _____

Name: _____ Phone # _____

Bank Name _____ Bank Phone # _____

Bank Account # _____

Please List Two Credit Cards:

Credit Card #1 _____

Credit Card #2 _____

I understand that Snappy Snacks Mobile Catering may, at its sole discretion, extend credit for my purchases. I agree to pay a late charge of 10% per day on my past due balances and I authorize Snappy Snacks Mobile Catering to make a credit investigation required by the provisions of Chapter 319, Section 6074 of the Revenue and Taxation Code of the State of Texas to obtain a resale permit for the purpose of buying foods and beverages for resale from a catering truck. I declare under penalty of perjury that the information provided above is true and correct.

EXECUTED AT _____, TEXAS ON THIS
_____ DAY OF _____, 20____

INDEPENDENT CONTRACTOR



TRJ SNAPPY SNACKS MOBILE CATERING, INC.

To Job Applicant for Independent Operators, Cooks and Drivers:

In order for us to help you in a new job, it is necessary for us to explain our procedures.

1. Snappy Snacks Catering leases catering trucks and routes to individuals wanting a career in catering.
2. You are responsible for hiring and firing as well as paying and reporting taxes withheld from your own employees.
3. Snappy Snacks will keep cook and driver job applications on file for independent operators who may review these applications for their possible employment by the independent operator.
4. Snappy Snacks will provide at no cost or obligation, training with an experience caterer. An appointment can be scheduled from one to five days with an independent operator.
5. It is highly recommended that applicants spend this valuable opportunity to familiarize with the operation requirements. This does not guarantee but will increase your likelihood for being an independent contractor, cooks and drivers.

Please remember the following:

1. Snappy Snacks Catering is not going to hire you.
 2. You will be an employee of an independent caterer, not Snappy Snacks.
 3. You will be the employee of the independent contractor that hired you, who will manage your employment, not Snappy Snacks.
 4. You will not be covered under Snappy Snacks Workman's Compensation
 5. If you would like to observe a working catering truck, you will do that on your own time and will in no way be compensated by Snappy Snacks.
- We do not charge you nor do we pay you for this experience.

I understand the above information and have received a copy of this sheet.

SIGNATURE: _____ DATE: _____

PRINT NAME: _____ DATE: _____

State of Texas

Historically Underutilized Business Certification and Compliance Program



The Texas Comptroller of Public Accounts (CPA),
hereby certifies that

SNAPPY SNACKS MOBILE CATERING

has successfully met the established requirements of the
State of Texas Historically Underutilized Business (HUB) Program
to be recognized as a HUB.

This certificate, printed 18-OCT-2008, supersedes any registration and certificate previously issued by the HUB Program. If there are any changes regarding the information (i.e., business structure, ownership, day-to-day management, operational control, addresses, phone and fax numbers or authorized signatures) provided in the submission of the business' application for registration/certification as a HUB, you must immediately (within 30 days of such changes) notify the HUB Program in writing. The CPA reserves the right to conduct a compliance review at any time to confirm HUB eligibility. HUB certification may be suspended or revoked upon findings of ineligibility.

A handwritten signature in cursive script that reads "Paul A. Gibson".

Certificate/VID Number: 1742972909200
File/Vendor Number: 57440
Approval Date: 15-OCT-2008
Expiration Date: 15-OCT-2012

Paul A. Gibson
Statewide HUB Program Manager
Texas Comptroller of Public Accounts
Texas Procurement and Support Services Division

Note: In order for State agencies and institutions of higher education (universities) to be credited for utilizing this business as a HUB, they must award payment under the Certificate/VID Number identified above. Agencies and universities are encouraged to validate HUB certification prior to issuing a notice of award by accessing the Internet (<http://www.window.state.tx.us/procurement/cmbi/hubonly.html>) or by contacting the HUB Program at (888) 863-5881 or (512) 463-5872.



Samsung Texas
Construction Inc.

12100 SAMSUNG BLVD. #100 , AUSTIN, TX 78754

TEL 512 672 3136 , FAX 512 672 3255

August 5, 2008

Attn : Tom Ramsey
Snappy Snacks Mobile Catering, Inc.
15630 Vision Drive
Pflugerville, Texas 78660

Subject : Samsung A² Project Catering Services

Dear Tom,

We are very pleased with the coordinated effort your company and employees provided our award winning project. As you know, it takes a major effort to be able to provide a full service catering solution for over 2,200 construction workers working on one of the largest semiconductor facilities in North America. Your firm achieved this with no interruptions to our aggressive schedule.

By using this onsite catering method of providing hot and cold meals at a cost that was more than competitive and fair for our workers allowed us to keep the majority of the workers onsite and back to work as quickly as possible. This helped our team to meet our aggressive schedule and keeping our Project moving forward.

You and your employees went above and beyond your responsibilities' throughout the entire project, from arriving and setting up before the first workers were onsite in the mornings to keeping your area clean and debris free. Using the Snappy Bucks concept as part of our safety incentive program helped us to keep the workers involved with suggestions on ways of improving our overall safety awareness for the project.

It is my pleasure to write this unsolicited letter of recommendation to anyone considering utilizing your firm in the future.

If you or any future business associates have any question, please feel free to call me at any time.

Sincerely,

Samsung Texas Construction, Inc.

Johnny Boyd
Construction Manager

A² PROJECT



1/19/99

Dell Computer Corp.
8801 Research Blvd.
Austin, Texas 78758

To Whom It May Concern:

King Arthur Mobile Catering has been serving this location for approximately two months. During this time frame the employees have been very pleased with the service and the food. I personally have not heard of any complaints concerning this food vendor. This is a manufacturing site and the employees have varied break times and we have to have a food vendor here on time and ready to go when they take their breaks and King Arthur's have so far done a good job regarding this.

Regards,
Paula C. Ray
Sr. Asst. Admin. for
Jim Boyle, Director of Service Logistics



AUSTIN COMMUNITY COLLEGE

District Administrative Offices 5930 Middle Fiskville Road Austin, Texas 78752 512 483-7000 FAX 483-7786

June 2, 1997

TO WHOM IT MAY CONCERN:

RECOMMENDATION FOR KING ARTHUR'S MOBILE CATERING

We at Austin Community College, Riverside Campus have been privileged to have King Arthur's Mobile Catering on site since March 1997. King Arthur has proven to be a most needed asset to our campus. Prior to their arrival, we did not have any means of hot food on our campus.

King Arthur provides a wide variety menu, which catered to most appetites. The food is delicious, fresh and hot and most orders are prepared while you wait. In addition, the staff is very courteous and always willing to prepare orders to taste. The truck is kept very clean and sanitized at all times.

I highly recommend King Arthur's Mobile Catering. I believe you will be satisfied with their food and catering service. If you have any additional questions, please give me a call at (512) 223-6025.

Sincerely,

Marilyn E. Lee
Campus Manager
Austin Community College
Riverside Campus



DEPARTMENT OF THE ARMY
HEADQUARTERS, U.S. ARMY GARRISON
DIRECTORATE OF MORALE, WELFARE, AND RECREATION
BLDG 194, 37th STREET
FORT HOOD, TEXAS 76544-5024

JUN - 2 2006

REPLY TO
ATTENTION OF

Directorate of Morale, Welfare
and Recreation

Mr. Tom Ramsey
Snappy Snacks
15630 Vision Drive
Pflugerville, Texas 78660

Dear Mr. Ramsey:

On behalf of the Directorate of Morale, Welfare & Recreation and Army Community Service, I would like to personally thank you for the generous contribution your organization made to the Army Community Service food pantry. It had to be your compassion for Soldiers and their families that would bring you on a day trip to Fort Hood with non-perishable food items.

The items you graciously donated will benefit many Soldiers and families in our community who may have encountered financial hardship. Your generosity means a lot to Army Community Service and the families we serve.

Again, your thoughtfulness and consideration for others is greatly appreciated. Please extend our thanks to the staff and members of Promiseland West Church for all their support.

Sincerely,

Nicholas R. Johnsen, Director
Directorate of Morale, Welfare &
Recreation

CERTIFICATE OF APPRECIATION

Presented to

TRJ SNAPPY SNACKS MOBILE CATERING
TOM RAMSEY

On 20 December 2005

In recognition for achieving the greatest overall improvement from prior year within the Fort Hood Exchange Food Concessions. The staff demonstrated dedicated team efforts with consistent professionalism, enthusiasm, and positive attitudes in support of our military community. During periods of emergencies, deployment and adverse conditions their expertise, efficiency and diligence contributed greatly to the quick actions taken to provide meals to our soldiers. No matter how remote the location, whether at a motor pool, training range or railhead, the route drives remained highly motivated and met the demands of frequent and high volume periods. As a result, a substantial increase of sales and income were generated. The overall results reflect tremendous credit to the Mobile Catering, the Army and Air Force Exchange Service and towards the Morale, Welfare and Recreation to improve the quality of life within our military community.



DAN CARMICHAEL
General Manager
Fort Hood Exchange





City of Austin

Aviation Department

Austin-Bergstrom International Airport

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www.abia.org

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To Whom It May Concern:

Snappy Snacks Mobile Catering has been operating at Austin-Bergstrom International Airport (ABIA) since August 1999. It consistently provides quality catering service and is renowned for quality food and professional service. Snappy Snacks' trucks are immaculate, employees are courteous and the variety of food is appetizing, as well as competitively priced. Snappy Snacks' emphasis on customer service distinguishes it from many of its competitors.

In addition, all permit fees have been submitted in a timely manner. Responses to any and all ABIA requests to Snappy Snacks Mobile Catering are submitted promptly. No Health Department failures have been reported and all permit requirements, such as general liability, automobile insurance and security deposits remain current.

It is my pleasure to work with Snappy Snacks Mobile Catering. I would readily recommend this concession as food provider for any job site, organization or entity. If you need additional information regarding Snappy Snacks' performance at ABIA, please contact the undersigned at (512) 530-7523, or via e-mail, Cynthia.green@ci.austin.tx.us.

Sincerely

Cynthia R. Green
Contract Compliance Specialist