

*Lake Ashton  
Community Development District*

*Meeting Agenda*

*December 20, 2021*

# AGENDA

# *Lake Ashton*

## *Community Development District*

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December 13, 2021

**Board of Supervisors  
Lake Ashton  
Community Development District**

Dear Board Members:

The regular meeting of the Board of Supervisors of the **Lake Ashton Community Development District** will be held **Monday, December 20, 2021, at 9:30 AM** at the **Lake Ashton Clubhouse Ballroom, 4141 Ashton Club Drive, Lake Wales, FL 33859.**

Members of the public may attend the meeting in person or participate in the meeting utilizing the following options from your computer, tablet, or smartphone. To participate using video, please go to the link address below. To participate by telephone, please use the call-in number below and enter the **Meeting ID** when prompted. Members of the public are further encouraged to submit comments or questions in advance of the meeting by email to [jburns@gmscfl.com](mailto:jburns@gmscfl.com), or by telephone by calling **(407) 841-5524**, up until **2:00 PM** on **Friday, December 17, 2021.**

**Zoom Video Link:** <https://us06web.zoom.us/j/96959231158>

**Zoom Call-In Information:** 1-646-876-9923  
**Meeting ID:** 969 5923 1158

Following is the advance agenda for the meeting:

### **Board of Supervisors Meeting**

1. Roll Call and Pledge of Allegiance
2. Approval of Meeting Agenda
3. Public Comments on Specific Items on the Agenda (*the District Manager will read any questions or comments from members of the public in advance of the meeting; those members of the public wanting to address the Board directly should first state his or her name and his or her address.*<sup>1</sup>)
4. Consideration of Minutes from the November 15, 2021 Board of Supervisors Meeting
5. Restaurant
  - A. Ashton Tap & Grill Update

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<sup>1</sup> All comments, including those read by the District Manager, will be limited to three (3) minutes

- B. Presentation of Restaurant Financials for November
- C. Restaurant Financial Dashboard and Analysis (*requested by Supervisor Realmuto; all back-up pertaining to this item provided by Supervisor Realmuto*)
- D. Ratification of Restaurant Reorganization Agreement
- 6. New Business/Supervisors Requests
  - A. Organizational Matters
    - I. Acceptance of Resignation from Supervisor Krumrie
    - II. Discussion Regarding Filling of Vacant Seat
  - B. Consideration of 2022 Data Sharing and Usage Agreement with Polk County Property Appraiser
  - C. Consideration of Contract Agreement with Polk County Property Appraiser
- 7. Monthly Reports
  - A. Attorney
  - B. Engineer
    - I. Consideration of Quote from S&S Contracting to Repair Asphalt –  
**ADDED**
  - C. Lake Ashton Community Director
    - I. Consideration of Quotes to Purchase a Two-Door Sandwich Prep Table
    - II. Focus 2025 Review
  - D. Operations Manager
  - E. District Manager's Report
- 8. Financial Report
  - A. Combined Balance Sheet
  - B. Capital Projects Reserve Fund
  - C. Statement of Revenues, Expenditures, and Changes in Fund Balance
  - D. Approval of Check Run Summary
- 9. Public Comments
- 10. Supervisor Requests/Supervisor Open Discussion
- 11. Adjournment



# MINUTES

**MINUTES OF MEETING  
LAKE ASHTON I  
COMMUNITY DEVELOPMENT DISTRICT**

The regular meeting of the Board of Supervisors of the Lake Ashton Community Development District was held on Monday, **November 15, 2021** at 9:30 a.m. at the Lake Ashton Clubhouse Ballroom, 4141 Ashton Club Drive, Lake Wales, FL.

Present and constituting a quorum were:

Robert "Bob" Plummer	Chairman
Mike Costello	Vice Chairman
Harry Krumrie	Assistant Secretary
Steve Realmuto	Assistant Secretary
Lloyd Howison	Assistant Secretary

Also present were:

Jill Burns	District Manager, GMS
Jan Carpenter	District Counsel
Christine Wells	Community Director
Matt Fisher	Operations Manager
Alan Rayl	District Engineer
Garrett Posten	District Engineer
Annie Toth <i>via phone</i>	Metz

**FIRST ORDER OF BUSINESS**

**Roll Call and Pledge of Allegiance**

Ms. Burns called the meeting to order at 9:30 a.m., called roll, and the pledge of allegiance was recited. Five Supervisors were present constituting a quorum.

**SECOND ORDER OF BUSINESS**

**Approval of Meeting Agenda**

Mr. Plummer: First item on the agenda to take place is the approval of the meeting agenda. Does anybody have any additions, corrections, or changes to the agenda they would like to propose?

On MOTION by Mr. Howison, seconded by Mr. Realmuto, with all in favor, the Meeting Agenda, was approved.

**THIRD ORDER OF BUSINESS**

**Public Comments on Specific Items  
on the Agenda (*the District Manager*)**

*will read any questions or comments  
received from members of the public  
in advance of the meeting)*

Mr. Plummer: We'll move on to public comments about the specific items on the agenda. I'm going to have them just in the way they're stacked here. You may have turned them in a different way, but this is the way they showed up at my table. The first one is Iris Realmuto.

Iris Realmuto (Lot 1031): The first thing I want to talk about is the alternate side of the street parking. It will eliminate the weaving situation. However, it introduces a new problem when it comes to visibility. I've already witnessed where two trucks with trailers were parked near a corner and both cars on the opposite side couldn't see each other, started moving in towards each other and one had to back out and the one that was backing out already had another car behind it. The result is that luckily, they were going slow, but it could have been a messy accident. There are trade-offs in switching to the alternate side of the parking. The other thing I want to talk about is purchasing a new golf cart. I don't think it's necessary when we have one that sits idle in the parking lot all day long. I suggest using the delivery golf cart. We already have spent enough in lost revenue. Why not take advantage of using the golf cart instead. But if you choose purchasing a new golf cart, I recommend that you purchase the one that has hard sides so that it protects our security guards from the elements.

Mr. Plummer: Thank you. Next one here on the stack is Tom Scali.

Tom Scali (3084 Dunmore): I'd like to talk about alternate side parking. I think it's a great suggestion and I hope that we could do the homework to make sure that it comes out successfully. Iris has one concern. I think communications is going to be a concern, especially with the vendors. One way to control that is, every time a vendor comes into the parking lot, he's told he's got to park on the left side. Communication with the residents because a lot of people just don't read emails, and aren't concerned about anything. I think that's something you're going to have to address. Changing the sides of the street, I'm assuming you're not going to keep it on one side of the street all the time. One suggestion would be that we have odd and even addresses. We have odd and even months. If we have odd months, odd address, even months, even address, and that would be the side that it would be on, a suggestion. And then is there enough room, if we do go

to one side of the street with all of the people cutting grass and all of the maintenance that's going on in the community. If we do both one side, do we have enough room? I don't know the answer to that. I'm hoping you guys do before you make the decision. That's all I have to say. Thank you.

Mr. Plummer: Thanks, Tom. Next one here on my list is Jack Van Sickle.

Jack Van Sickle (Lot 573): I've got some concerns and I want to voice them to the complete Board. I sent an email to the Board questioning why Canadians were given a discount instead of all residents. This was an advertisement on the website here. I found the advertising divisive. Why put Canadians and Americans? Would it have been better to advertise the savings for everyone to get people in the restaurant? I also included my personal experiences hoping for some solutions. Unfortunately, your response Harry, is why I think we continue to have issues in the restaurant. Instead of addressing the comments on the issues that I wrote to you about, you went on a personal attack of me. The first step in working towards improvement in a restaurant operation is to admit that there are problems and work cooperatively to find solutions. That is why I suggested in my email for a survey of the residents who don't regularly frequent the restaurant to find out why they don't, find out why the restaurant is often empty. I'd like to point out that I directed my comments to the Board. I did not put negative comments on social media as we see a lot in here. My wife and I have probably been in the taproom close to 30 times. But as I said in my previous email to you, we only did personal dining twice due to my health concerns. It's not up to you to make those decisions for me. After a heart valve replacement, pacemaker, and sceptors last year, my cardiologist suggested that I do the utmost caution going out. The majority of the curbside pickup is what we did. In the e-mail that I sent to you earlier, there were issues with the pizzas and the pizza oven and so on. I won't go into those details. As far as my failure to be elected in the last election, I might point out to you, you also failed. You were appointed. You think it's funny, but I won't go into more than that specifically. There are those who have always had wonderful experiences in the restaurant. My wish is for everyone to have that experience, a wonderful experience. I would like to request this Board choose a different member to oversee this restaurant or turn the responsibility over to the city staff because obviously, Harry does not have an open mind when it comes to the restaurant. In my opinion, Harry

should resign or be replaced with someone who does not issue a personal text when a resident comes to them with a problem. That's why we have a problem. We tend to go to certain members up there, because certain members are responsive to the community. Since you've broken it up in different areas, you have to go to that person. I didn't find being attacked was being helpful. Thank you.

Mr. Realmuto: Before we move on to the next item, I do have a question for Jack, because I hate coming into the middle of a conversation and clearly, we weren't privy to that conversation. Now that it's on the public record, I know any resident could, I guess, request whatever that they wanted. My question is, can we as Supervisors somehow under the law get a copy of, I think we all got Jack's email. But what we didn't get is Harry's responses. Is there a way that can be provided since we're in a public meeting now?

Ms. Carpenter: If it was in writing yes, it's a public record, but if it was verbal, there's no way to document it.

Mr. Realmuto: Just to be clear, it would not be a violation of the Sunshine law for either Harry or Jack, to send that to us or for someone to make a request to get a copy of the response.

Ms. Carpenter: If it was writing send it to Jill and we'll look at it and make sure there is no opinions or anything that would be communicated. But if it were just a factual discussion, it's a public record, and it could be distributed.

Mr. Plummer: Alright. Next on the list is Brenda Van Sickle.

Brenda Van Sickle: I'd be happy to answer everyone's question. I wanted to do this in a public forum, so it's not a Sunshine violation. My husband went to Harry. He had a few concerns. He had a question. I believe he made some suggestions on how to fix things. I think we all want a restaurant in here, but we want it to be successful, and for it to be successful, we all need to support it, but it needs to come up to our standards. Because if you have low expectations, that's exactly what you're going to get. This is the response my husband got from Harry, "Jack, my money is on the fact that you have rarely supported past restaurants. I have never seen you down there. So if you are looking for more votes for your third failed attempt at running for the CDD, spend your time elsewhere." I will have you know we've been down there at least 30 times, and like Jack said the cardiologist told me that if he gets COVID, it'll kill him. So we did pick up, we

tipped well because we wanted this restaurant to succeed. I find this just ludicrous, Harry. This is the way you're going to answer questions to people that have genuine concerns? You've got to take the good with the bad and come up with the best solution. Because I think everybody here wants it to succeed. But making excuses and talking down to people is not the way to do it. Having different experiences, I can tell you what we've had. Like I said, we don't go on social media and spread this. If not, if you read it, I'm sure you'll get some of that, but people are attacked if they have different opinions. But a lot of times if you take those different opinions, come together and honestly work together, you'll come up with a solution that works for everybody. I hope that's what the Board will do.

Mr. Plummer: Next is John Sebastian.

John Sebastian (Lot 931 14230 Coconut Drive): I'm here about Agenda item 8, C as in Charlie, Roman numeral 2, titled Lake Ashton Community Director Consideration of a quote for a one-time maintenance of an area near hole number 5, obviously on the east golf course. The quote is for \$3,510. It's a onetime charge. There are no reoccurring charges as Yellowstone has agreed to maintenance the area ongoing just as part of our contract with them. Actually speaking for myself and on behalf of some of my neighbors on Sable Loop Drive from about 4053 to 4013, the area that's overgrown. It's one of those "missing areas" where when the golf course changed hands for some reason the areas that were being cut just stopped. This is one of these areas. This is the missing area that was once maintained, cut, and treated quarterly by the golf course, and since the ownership changed, it's just been growing and growing and growing and it has grown into either partially blocking or almost entirely blocking the view to the lake from the home. I believe this might be the last area to be identified when we're working on these earlier this year. Like I said, it's a onetime charge, \$3,510, no reoccurring charges. I respectfully request or urge you to approve this charge and to get this work done, and that's why I'm here. I also wanted to thank Lloyd Howison. Lloyd has done a lot of work with SWFWMD, wildlife people, the vendors, Christine and Matt. I want to thank him. Thank you so much for all the time and effort you put into this. Thank you. I sincerely appreciate it. That's all. Thank you.

Mr. Plummer: Thank you. I believe there are two that were emailed, and Jill if you want to read those.

Debbie Landgrebe (emailed comment): Regarding the restaurant, it says now that things are getting back to a new normal, I'd like to make a restaurant recommendation regarding the day the Tap is closed. It was recently brought to my attention that on Mondays many restaurants are closed. Why not take advantage of the situation and have the Tap open? With Bingo starting up, this would also be an excellent time for the restaurant to serve as the players and for our CDD not to allow any outside drinks, food, etc., being sold. Certainly this would help the bottom line.

David Fix (4444 Turnberry Lane, emailed comment): I moved to Lake Ashton in July of 2020, since the Ashton Tap and Grill opened at December 2020, I've been very supportive of the restaurant. I post events on the talk of Lake Ashton Facebook page. I posted so regularly that the administrator of the Facebook page questioned if I was receiving monetary benefits from all my posts, I do not. Since I was not receiving payment for my posts, I was asked why I post, my answer to the administrator is because I want to do anything I can to help Ashton Tap and Grill succeed. At the beginning of 2021, I regularly ate at the restaurant sometimes two or three times each week. I was an almost daily customer when drink and food service started at the swimming pool. I was instrumental in bringing live music here on Sunday Funday by meeting with the restaurant manager and discussing the particulars and benefits of live entertainment. I was responsible for personally booking the musicians, which led to increased business on Sundays. Recently, after discussions with the restaurant manager, I've begun submitting scheduled entertainment to the local newspaper, The Ledger, for inclusion and the weekly entertainment calendar. I firmly believe in the power of social media in promoting a business as a way to increase business to a particular establishment. Sadly, social media can also be detrimental to a business, especially if the business is a restaurant. Negative reviews of the food served as well as service can be a killer to a restaurant. It is sad to see that Ashton Tap and Grill regularly lose thousands of dollars, only to have the losses offset by money provided to METS via the CDD. Things must change, and preferably sooner rather than later. Just days ago, it was posted on the Ashton Tap and Grill Facebook page that a special is being provided this week. Draft beer and wine are being provided to a certain segment of our community, not all. When I questioned the manager of the special, that according to me, as well as a larger segment of Lake Ashton is unfair,

I was told it was being provided to our Canadian residents only. Passports or driver's license which were to be shown to receive discounted prices. The special seems only to divide the community and not be very welcoming in the community. It was further explained by the manager that the Canadians were not here to enjoy the soft opening of the restaurant nor the drink specials at the time. If Ashton Tap and Grill is now being customer specific in providing specials, what about our residents that were not here during soft opening because they were already home last December to enjoy their Christmas and New Year's holiday with their families up north? What about those in our community that live alone and maybe widowed or widowers? They may not have been able to participate in their two for one steak night at the restaurant. Should we have a special for half price steak for those members of our community? I believe this special felt flat and it's done nothing to increase business to Ashton Tap and Grill. When questioned about this unfair special, I was told by the manager, from what I understand, the community has a handful to a dozen Canadians coming back this week. If Ashton Tap and Grill wants to build on their failing business plan, I believe they need to work to unite the community versus divide it by this complete failure in advertising.

Mr. Plummer: Thank you Jill. I believe that's the last comment that we have. We've gone through all of them that have verbally presented.

#### **FOURTH ORDER OF BUSINESS**

#### **Consideration of Minutes from the October 18, 2021 Board of Supervisors Meeting**

Mr. Plummer: The next item on the agenda is consideration of the minutes from the October 18th Board of Supervisors meeting. Are there any additions or corrections to the minutes that were presented electronically?

Ms. Burns: And just one note as noted in the minutes, but when we came back after the closed security session, the recording did not pick back up for whatever reason. So the end of the meeting is a summary as opposed to verbatim that is noted in there. So if you see that, that is why.

Mr. Plummer: That answers my question. Any others?



On MOTION by Mr. Howison, seconded by Mr. Realmuto, with all in favor, the Minutes of the October 18, 2021 Board of Supervisors Meeting, were approved.

**FIFTH ORDER OF BUSINESS**

**Restaurant**

**A. Ashton Tap & Grill Update**

**B. Presentation of Restaurant Financials for October**

Mr. Plummer: Next item on the agenda is the restaurant, Ashton Tap and Grill update. Is Annie on Zoom? Are you there, Annie?

Ms. Toth: Can you hear me?

Ms. Burns: A little bit. I think it's the best we're going to do.

Ms. Toth: Okay. Now, in the month of October, we had a 31-day month, a four-week period. They revenue comes to \$1,860.44 per day, and this was an increase from September which was \$225.44 or \$1,352.64 per week. Our strongest week was week 4 and Sunday Funday revenue was in between \$2,200 and \$2,900 and that stayed strong. It stayed strong for the month of October. The average ticket was down a little bit from September, it's \$1,573. Our catering was up from the month before, which is \$7,438.68 in total for the month. We know that the register system is automatically connected to our C2 accounting system, that's how we get the numbers. Food cost was up 35.5%. Labor, again, is up 73.5% with a number that is shown on the financials here. That \$29,478, did not include the tax and the franchise so, the \$37,691 in October does include those two. We've been up on overtime to \$631. We will continue to see an impact on labor rates, as we all know came September 1st, bartenders now make \$10 versus \$8.56 and the servers make \$7, which was \$5.65 before that. For the unusual costs, the credit card charges were \$1,692.44 for the month, Metz balances the credit card charges quarterly as charges don't hit our end with accounting periods. In the notes, the overall charge of \$15,908 represents \$39.77 per week. Our Winter menu roll out took place October 18th this year. We have our little happy hour that is 4:00-6:00, seven days a week with some our feature drinks and food. That's all I had for today.

Mr. Realmuto: I had a couple of questions on that report. For those of you who may not be aware, Annie does provide this report in written form to us in advance. Though it was rather late, so I didn't have the chance to ask the questions directly to her earlier.

My first question is on the revenue number. You said in your report that revenue inclined to \$1,860.

Ms. Toth: I cannot hear you.

Mr. Realmuto: I'm going to go on for the Board. Maybe we can follow up later and get answers. I think it's important to bring this information up. I can speak louder if that helps you Annie, but it's pretty loud here. Let me just go ahead and ask. Basically, Annie said revenue inclined to \$1,860 per day. Quite frankly I'm not sure how these numbers were arrived at. I can tell you they're not supported by the numbers in the invoice. According to the invoice, revenue, did incline, I believe, to \$1,802. There's a difference of about \$1,635 per month that appears to be in the catering amount. In her report, she says catering was up \$7,438.68. Well, if you look at the invoice and add up the two catering amounts, you see that it totals \$5,776. That's most, but not all of that difference. I think we need to look into that, and clearly, we weren't credited for the amount we're being invoiced for, so it needs to be resolved prior, I think, to paying that invoice. Because there is a discrepancy. Moving on, as Annie pointed out, labor after being near an all-time low last month is up significantly to 73.5% this year. That's very, very concerning because it basically makes it impossible for them to meet the budget, and certainly, I think not anywhere near break-even, so I think that's something I'd like to hear more about. I will say in my fellow Supervisor Krumrie's defense, I know he's become a lot more proactive in managing and requesting help from the Metz corporation on some of these difficulties. He did share with us in an email earlier this week his areas of concern and the steps that he's taking and has asked Metz to address and I applaud him for that. It's unfortunate that apparently Annie can't hear us and no other management from Metz is here because quite frankly, we all understand what's been asked of them by the designated liaison. But my question for Metz, and I think this would have been more of a Metz management question than a general manager question, was, what is Metz doing to respond, to Supervisor Krumrie's request? And maybe Supervisor Krumrie, if you've got some information on that, you can shed some light on that for us.

Mr. Krumrie: I don't have any great answers, but I have some answers. Number one they have hired an area manager now to replace Mr. Brown. He'll be on site this Friday, as well as Mr. Brown so we will have two people here on Friday. I don't think

anything major is going to be accomplished by that day, but on the 29th of November, later this month, Metz is sitting down, I understand, to be a team of people that will help in training and so on. But clearly, we need help. There's no doubt that, as Jack pointed out, our service is not very good, the service is questionable. We have good days, we have not good days. We have to have consistency in delivery of service.

Mr. Howison: I have a quick question and that is for these trainers coming in on the 29th. Is it your understanding that they're going to try and charge us for that, or will that be provided by Metz?

Mr. Krumrie: I don't know the answer to that question, I can't answer it. They should not be charging us.

Mr. Howison: A second thing I'd just like to throw out there, piggybacking on what Steve said is that our food costs as Annie said, were 35.5% for the month, but for the middle two weeks, they were 43.4% and 52.9% respectively. In addition, on week 3, our catering revenue was negative \$1,136. Those are two other points I'd like to get cleared up when you sit down, either one of you.

Mr. Costello: One of the biggest things that I've noticed, I read what you had put out, Steve. Numbers, they're all over the place and they don't match. They simply do not match. I'm not talking about simple differences of let's say \$100. I'm talking about \$33,000 and I don't know where you're getting your figures from. Believe me, I'm not trying to fault either one of you. The only thing is, I would like to be able to pick up two pieces of paper and have either say A or B. I mean, the numbers are all over the place.

Mr. Realmuto: Mike, I'd like to respond to that and I can cover it in more detail. The answer is very simple. Quite frankly, the numbers do match exactly with the numbers GMS publishes in its budget, they match exactly. Where there's a difference, the difference is in the Metz contribution because it's a different line item. So the only difference you will see is in revenue. That's because depending on which figures you're looking at, that contribution is included or not included, that accounts for the difference. I believe is a difference actually of \$36,000, whatever is listed as the Metz contribution in our budget numbers. Again, the reason I don't include that is because essentially that's an amount we owe, it's a liability that's pro-rated over a five-year period. If something were to happen, we essentially would have to then pay at this point more than 80% of

that amount back to Metz. But that is the only difference, I've done double checks and triple checks with the numbers that are provided in my spreadsheet. There is one minor error in the update I provided you that, I guess, count average check for the year. But other than that, I'm confident that the numbers match what Metz has provided and what's in the budgets and financial updates provided by GMS, everything agrees. I'd be happy to sit down with you at perhaps the conclusion of this meeting to go over it. But I feel pretty confident in that.

Mr. Costello: Another problem is and I think we've heard it pretty loud and clear this morning, is the fact that there are a lot of people who have some dissatisfaction with what's going on. We have a suggestion box I think in the hall by Christine's office. People going to one Supervisor or another with the laws being the way they are, we can't talk to one another. But if they do put something in the suggestion box, I'm sure that Mr. Krumrie would follow up on it.

Mr. Krumrie: What we're going to do, and Jan and I have been talking as the Supervisor standpoint. If the Supervisors have a concern, were hoping that maybe perhaps we channel the questions to Christine. Christine and I would meet with Annie or Metz management or whatever try to get answers to those questions. What do you think about that as compared to taking more time and so on?

Mr. Costello: I'm sorry to interrupt you. Another thing that did come up this morning was why are we not opened on Monday when bingo is in session. I could tell you last Monday being the first time that we were back, many of the people came to us and asked how come the restaurant isn't open. Because in the past we have had it, where when Nina was here, she would make sandwiches and they would sell sandwiches that are there. I had to ask John if he had spoken to Annie about that and he said yes, he did, but he got no response. We're at a point right now if we're going to make a success of this thing, we've got to go after every penny we can, we have a situation where the rentals on this room are down. I mean, thank God that bingo did come back because I mean it's \$20,000 a year. Right now we have to do everything we can in an effort to try, and let people know that this restaurant is here.

Ms. Carpenter: I'll follow up with Harry a little bit that there seems to be some frustration in obviously that you can't talk with one another. Harry and I tried to come up

with a system and I think this month he put out an email to the Board. He's going to do monthly a factual list of things that happened that came to his attention, so you all will know what he's seen and not seen. Then if you have questions or comments or things that he has not been made aware of, send them to Christine and Jill. Then Harry will try to meet with Christine or Jill and meet with the restaurant ahead of time so when we get to the meeting, hopefully we'll have answers and not have either putting the restaurant on the spot or not have to have last minute questions that aren't addressed. In that way, hopefully everybody's issues will be addressed before the meetings without having to breach Sunshine Laws.

Mr. Howison: In a quantitative point of view, I know there's a survey out there but it's issued sporadically. If we're going to have a suggestion box, I wonder if we could have some survey that just somebody can check off pretty quickly; how was your service, how was your food etc.? They put it in that box and then Christine gives us a weekly, or monthly quantitative report of what that is, before it goes through the hands of the restaurant management or can be interpreted. I also think that Harry needs to see them first, but we want to avoid the constant negative feedback on Talk of Lake Ashton and other social media outlets. I know we've all talked about it, there are a lot of negative experiences taking place right now at that restaurant and we've got to get our arms around it and we've got to get people back. I'd be willing to bet that a large percentage of people have sworn off the restaurant and won't come back.

Mr. Costello: Well, I think one of the things we have to do like you said, is we've got to stop the negative things about the restaurant and we've got to concentrate on a few more positive things. One of the things that I heard this morning was the restaurant is not consistent, the service isn't consistent, the food isn't consistent. Usually you go back to a place because of the fact that they're either consistent or you stay away from a place due to the fact that they're inconsistent. I realized that the turnover of employees has been detrimental to running the restaurant. But we have to find a way to get past that and make it a positive dining experience.

Mr. Realmuto: Part of what I'm hearing here is the desire to change what's said on social media. It almost sounds like a desire to control communications. I think most of us have been around long enough to know that's not going to happen. The way to improve

it is to improve what people are commenting on. With regard to sending questions on things that occur between meetings through Christine, I think that's essentially what we've been doing and I have no problem with it. If what you're trying to do is eliminate those questions at this meeting, I do have an issue with it. A lot of the questions that came up and that I asked previously and a few more that I still have, frankly, couldn't be asked because that report that Annie presented was only sent to us, I think on Thursday. We get that information very late, it takes some time to sift through it and digest it. It's a contractual obligation that the Metz corporation have someone here at this meeting to provide a report and respond to the questions, that's the proper place. If I have the information far enough ahead of time, that would mean with the agenda packet at the beginning of the week. I'm more than happy, I prefer sending people questions and getting answers before the meeting. But it's clear with the lateness of some of this information, we're not able to do that. I just think we need to reserve the right to ask questions during this meeting.

Ms. Carpenter: There's no intention to cut off questions and I think with a new manager starting a new training, it sounds like Metz has gotten the direction of the Board to get things back up to shape. One question that came up, this came up from the Board and from the residents offering a discount to Canadian residents. You'll see often restaurants will offer a benefit to veterans or to some special group on a certain day to mothers on Mother's Day, it's a promotion. It sounds it was certainly not well received by many, so that would be something that I will direct the restaurant to not do that kind of promotion.

Mr. Plummer: First of all, Steve, I want to thank you for your pounding of the numbers if you will. But anyway, I appreciate that and answering those questions. Harry, I think that you started down the correct road to get Metz in here. I think we've all expressed an interest in the fact that we weren't getting the help from Metz that we needed to get and the guidance. I think that you're getting them in here and especially getting a new regional manager that will work with this on a frequent basis instead of the way it's been will be a great help. But I think that if you can continue to use that line of communication through Christine to allow us to know how those meetings are going so that we don't have to wait till the next meeting to find that out because we all know that

quite frankly, time is of the essence to get this ship righted and get it done correctly and I realize that social media is social media, and I don't really care what happens. You can't control it. Quite frankly, you don't want to control it. But anyway, I think that the only way we can ever get that to improve is to actually improve the product that we have out there. If we can improve that, then the social media will take care of itself in that regard. I think we've started down the right road, but I also would like to say that it's imperative that we make sure that the Metz corporation knows that this is not something that we can wait time to be able to take care of. We need to get on this issue immediately and get some resolution on what the best way to do that is and obviously there's a multitude of things that they need to look at to get that done. Not only at training staff, but how are we doing with the total management and everything that they need to look at the whole thing top the end and figure out what we need to do to fix the issue and get us back to where we need to be.

Mr. Realmuto: I did have one question for Harry before we move on to the section that includes my report and that is, you raised an issue that was really concerning to me, Harry, It sounds like it's something that might not have shown up yet in the October financials. But for this month it sounds like we're actually being forced to use temporary help for labor in the restaurant at the rate of \$25 an hour. As you'll see in my report and we'll talk about this more soon, the numbers are going in the wrong direction while we have residents returning, and that's really concerning. We budgeted a loss of a certain amount that we felt we could live with. But they've diverged dramatically from that in the month of November, basically, the weeks we have between the October report and now and I'm really concerned about that and if there's no way we're going to be able to dig ourselves out of that hole. If that were to continue for the rest of the year, I'm sure we'd all feel compelled to act, and not allow that to happen.

Mr. Costello: One of the things there is the fact that a year ago when Metz took over, we gave it to Metz. They were asked about being able to hire people during the pandemic and their response was, if I remember correctly, they more or less said, we're a big corporation, we will hire people, bringing people in, like you said, at \$25 an hour. I might be willing to go back to work.



Mr. Plummer: Harry, we will wait until here in the next 10 days, you'll have some meetings that should shed some light on the direction we're going in and maybe they can give us some ideas about how long it's going to take to get this accomplished. Anything else about the restaurant?

**C. Restaurant Financial Dashboard and Analysis** *(requested by Supervisor Realmuto; all back-up pertaining to this item provided by Supervisor Realmuto)*

Mr. Realmuto: This section C, which is essentially the financials I provide and for those in the audience, if you looked at the agenda packet, we hadn't gotten the restaurant invoice yet, so essentially the first page hadn't been updated. We did get that invoice. I believe it was Wednesday or Thursday, and I was able to incorporate the numbers. I provided those to the Supervisors and I believe Christine will make them available to everybody when she sends out the wrap-up report, there'll be a link to the updated report from me. But meanwhile, what I did is I updated the numbers to include the October financial expenses as well as income and a couple of things jumped out after having one of the best months we had, basically since they opened in September, October shaped up to be one of the worst months, quite frankly. The bottom line is, we had a deficit of almost \$16,000 in the restaurant last month. To put that into perspective, we lost \$568 each of the 28 days that comprise that October period. That cost each resident of Lake Wales \$16.53. I'm trying to make the numbers relatable. Clearly, if that were to continue, we really run ourselves into the ground that exhaust our reserves. On a positive note, for revenue for the month was down slightly. But that's because September was a five-week month and October was a four-week month. If you look at the numbers casually, it looks like a revenue went down, on a positive note, I want to point out that the average per week or per day revenue actually went up. I'm sure that's partially due to returning residents and perhaps all the other factors. The problem I don't believe is on the revenue side, although I do encourage all residents to patronize their restaurant, the only way we're going to keep it here is to use it. Obviously, there are other issues that need to be addressed but those are in Harry's hands. But the real concern here is that I included something new on this first page this month, and that was the variances from the prior month. The real variance is essentially the reason we're so negative, I believe is labor. Labor at 73.5% of your revenue is unheard of in the restaurant industry. No one could



survive for very long at those rates and with what we heard about having to go out to the market and pay \$25 an hour, that's going to get substantially worse. Just the cost of food and labor alone much less all the other costs are now more than what the restaurant takes in. That's really something that needs to be addressed and I trust Harry will work with Metz management to take care of that going forward, but that's what we have to keep an eye on, be ready to address it if this situation can't be corrected. Thank you.

Mr. Costello: Harry, do we have any reasoning as to why we have such turnover of waiters and waitresses in here and from what I understand, the cook staff, there's been a major turnover there. Do we have the reasoning behind as to why they're leaving?

Mr. Krumrie: We don't have exact knowledge. I can share with you about what we see in the rest of the world and that's it. Last month, 4.4 million people quit their jobs in the United States, 4.4 million in September. Of the 4.4 million and you start looking at the data on the microscope, the biggest area of concern is people who are lower paying jobs. It was like 63% turnover, and the lower paying jobs is around \$10 an hour and it doesn't work anymore. If we have employees who refused to work New Year's Eve. What do you do? You can't fire them.

Mr. Costello: But we're looking at the negative side of it. What can we do on the positive side of it in order to retain the employees that are here?

Mr. Krumrie: I suppose we could offer bonuses or something along those lines.

Mr. Realmuto: My contribution or comment would be that we have to look at the reasons that they're leaving and there are some things out of our control, that we can't control naturally, but perhaps if we were to understand better why they leave, there are things we can do about it. Some of our residents are cheap and don't tip enough so they're not making enough. I think it probably has more to do with the number of people coming in, at least I hope so. But if we if we could really identify on a factual basis with data where the issues are and they're multifaceted, you are probably not going to get the whole story from any one person. I think you all heard how I spoke to some of the employees who left. Then I got a pretty well-rounded picture. It's nuanced. There's more to it than any one thing. I think we really need to address some of that and frankly, management has to take responsibility for their decisions and actions and tell us what they're doing about it and be proactive.

Mr. Costello: This is what I'm trying to bring about it. Is there a problem in the restaurant that these people are moving because other restaurants have retained some of their waiting staff and everything else but when we're bringing in people in at \$25 an hour, I mean, it is getting very expensive and then you start counting their tips like I said, I might be willing to go back to work.

Mr. Krumrie: Metz has to look at this very closely. No question about it. They're the ones that understand. They're the ones that know how much turnover there it actually is, they should understand the issue.

Mr. Costello: I just hope that we're not going to get the answer that it's totally related to COVID because, I hate to say it, but COVID quite honestly, it still exists. But I don't know that it is the problem that it was six months ago.

Mr. Krumrie: Clearly, it's Metz' issue, ultimately it is our issue, but Metz' issue.

Mr. Realmuto: One concern is that we essentially pay a 5% administrative fee on top of our monthly administrative fee or the cost of labor. It sounds like we could potentially be paying 5% of that \$25 an hour to temp agency. I don't think Metz should be rewarded financially for the situation we find ourselves in when they are the company. We need to negotiate something as far as that 5% goes.

Mr. Plummer: Another item to talk to Metz about, Harry. The thing about it is, and we all go to other restaurants in the area, in my experience with other restaurants is, they have turnovers in waitstaff as well. However, there seems to be a core in those restaurants that they keep. There's a number of servers that seem to stay and I don't see that here. I don't see us having a core that stays and that concerns me as to what's causing that if you don't have anybody with any loyalty that's staying, there's got to be a reason for that. I hope that when you talk to Metz, we can work on that and find out why we can't even keep the core of employees, it's just a complete turnover. It's not just peripheral. Whatever that may be caused by, we need to find that out and make that so that that's changed and made a better option for our employees.

## **SIXTH ORDER OF BUSINESS**

## **Focus 2025 Review**

Mr. Plummer: Now, we will go to item six and the Focus 2025 review.

Ms. Wells: Just wanted to give Supervisors a couple of updates on some of the projects that you approved previously in regards to the Focus 2025 survey. We do have the hand railing installed on the east parking lot here. Looks great, really happy with that. Matt met with a gentleman that's helping us with the refurbishing of the horseshoe courts. They're working on that. Hopefully they'll have that done by the end of this month, beginning of next, it's a cooler season now so it's able to get a little bit more things done than in the hot sun. Still waiting on a scheduled time for the door opener for the east parking lot to be installed, that's the only thing we're waiting on. I'm still going through those comments. I wanted to ask the Board since a lot of this stuff, I cover it in my community directory report anyways, if you want me just to add a section to my community direct report moving forward on the Focus 2025 review?

Mr. Plummer: Yes. I think that would be good.

Ms. Wells: Okay, perfect, and that's all I had.

## **SEVENTH ORDER OF BUSINESS**

### **New Business/Supervisors Requests**

#### **A. Consideration of Quotes for the Purchase of a New Golf Cart for Security** *(1 quote provided; 2 more quotes to be provided under separate cover)*

Mr. Plummer: Next item on the agenda. It's under Item 7, consideration of "Purchase golf cart for security." I think you were provided two or three quotes and Christine, I'll let you go through those.

Ms. Wells: One quote from Art's Golf Cars was included in the agenda packet. This was the original quote that was used for the place holder amount on the budget for fiscal year 2022. Just as a reference, the budget has \$7,650 allocated for the replacement of a security golf cart. There were three additional quotes that were sent to Supervisors and you should have a copy of those. The first one is an additional option for Art's Golf Cars, staff was asked to get quotes on golf carts with hard sides. The original quoted golf cart that was included in the agenda packet did not have the option to add hard sides. Art's presented another golf cart, which is a 2022 Club Car, onward, two passenger, with hard doors, windshield, mirrors, deluxe LED lights, and a three-year warranty, it was \$13,000, Bargain Golf Cars for a Yamaha with lights, turn signals, brake lights, torn windshield and a charger was \$9,400, and the option to add hard sides would be an additional \$3,500, and that one had a four-year warranty. Then finally, Performance Golf Cars presented a

2021 icon for \$7,695. Actually, sorry, it's \$8,888. There was an additional \$630. I see they added taxes here. It is the \$7,695 plus the \$630 and the \$13. It is a little under \$8,800 for the performance of golf carts. They do not have the option to add hard sides to that model. They didn't have a model in stock that would accommodate hard sides. That cart had a warranty of two years. The Art's Golf Cars quote that was included in the agenda packet, had a one-year warranty. Then the second option they did with the hard side option was a three-year warranty.

Mr. Plummer: I'm the one that asked to get the quote on the hard sides and that's based upon talking to the roving patrols about their patrolling in inclement weather, if you will, obviously, rain is an issue. The other is in January and February in the later hours of the evening it's cooler. The soft sides flop around and let air in and let rain in and etc. Those folks keep a variety of pieces of equipment that really would like not to see wet, but sometimes they're reporting paperwork and etc. But so that was the reason that I asked for that to be included as an option, was based upon what I learned from talking to the roving patrol folks.

Mr. Costello: Do we have a cart that was donated to us for the restaurant? It is by Art?

Mr. Plummer: Yes. It's by Art and we do. Obviously, it has a tray on it. Instead of the short back side.

Mr. Costello: What I'm saying here is the fact that they've been good to us. I think we may want to go out of the way to be good to them.

Mr. Realmuto: To be clear, when we say that was donated to us, I would call it more bartered. We traded an equal amount of value in advertising for the value of the cart. We appreciate it. I appreciate the support Art's has given us in advertising. It was not free.

Mr. Plummer: It was not free and it was not donated. It was bartered out in exchange for advertising.

Mr. Costello: Yeah, but it was also something that we spoke to another, one of the vendors on and they wouldn't even consider it. I believe they didn't consider doing it, am I right or wrong?

Mr. Plummer: I don't know that they wouldn't consider it. There were some issues with doing it. We felt that Heart had the better offer with what they wanted to do.

Mr. Realmuto: I just wanted to say that I think in considering the three quotes or perhaps two if we want to go with the hard side, since it's not available on the third, that we need to take into account the warranty periods and what we spend in maintenance on the golf cart. I understand that, basically, maintenance on the carts, the two security carts cost us \$150 a month each or \$1,800 a year over a two, three or four-year period, that adds up to almost as much as the cart itself. I guess my line of thinking here is a cart with a four-year warranty, that \$1,800 a year is \$7,200 over that four-year period, we might not need to have that maintenance agreement. Maybe that makes that the best choice. Those are kind of the lines I'm thinking about which vendor I think I would favor. Then that's up to a discussion on the hard sides.

Mr. Plummer: The maintenance contract was added after they left warranty.

Mr. Realmuto: Right. My point is a cart with a longer warranty period, we wouldn't be spending that \$1,800 a year.

Mr. Plummer: I just wanted you to understand how we got to the maintenance agreement side of that, and that was not done during the warranty period.

Mr. Realmuto: But again, I'm suggesting to equalize the crossover, they might look very similar now but when you subtract out not needing to start maintenance on the cart for an additional one or two years, that's an additional savings over time. That's all I'm pointing out.

Mr. Plummer: Okay. Other questions. Do we want to talk about the restaurant cart as Iris raised? It's not ideal for the security folks.

Mr. Costello: I had no intent of saying that we should use that as security. What I'm saying is, they've worked with us so let's take a good look at them. Let's reward loyalty if we can in any way, shape, or form.

Mr. Plummer: Fully I agree. I think that the cart that has the box on the cargo box, if you will, would be better suited for maintenance to use as opposed to security. Simply because it does not have the availability for the hard sides and etc. I think that using that in another fashion, if we're not going to use it restaurant wise would be a wise thing to do.

But I'm not sure that if we really want to go the hard sides, that might not be the best way to go.

Mr. Costello: Has it been used for the restaurant, the cart?

Mr. Plummer: Limited.

Mr. Costello: Yeah. I have realized. But I'm saying how much uses it's gotten from the restaurant?

Mr. Realmuto: I also agree that the restaurant cart shouldn't certainly be the primary security guard. In fact, I'm in favor of the hard sides for at least one. Just so folks know, we really need two for security. But the reason we're looking at just one is again, an attempt to be frugal with your money and the expenses in any one year and keep it down. But I think there is a strong need for a reliable cart, one with hard sides that can be used in inclement weather. I'll also point out that the soft sides don't last forever. We recently spent a lot of money replacing the soft sides on both carts, whereas I would expect the hard side should last and certainly are not going to wear out.

Mr. Costello: What has been the life expectancy or how many years are we getting out of these carts because I can tell you living on a corner that a lot of times, I can hear it that cart coming before I see him.

Ms. Wells: Yes. We've gotten about five years out of it. That's why we went to the preventative maintenance plan, is to try extend the life of the carts and it has. You've gotten your money's worth with the preventative maintenance plan. They just recently increased. It was \$90 per month per cart and this last month they increased to a \$150 per cart per month. That increase was just in the past month.

Mr. Plummer: To touch on your question, we do have two security carts. The reasoning behind two security carts is obviously when one's down for repairs, you have another to use. The second is they're electric carts, so when you're using one for eight hours and then switching for another eight hours for the second, generally you need the other cart because the first one is out of charge at that point. That's the theory behind the two. Using the restaurant cart or cargo cart in a pinch, there's no problem doing that. We just have never told them to do that, I guess.

Mr. Costello: How many times have we replaced batteries in a cart? Because that can get fairly expensive. I think somebody said something about one of them including batteries.

Ms. Wells: It does. We have with the preventive maintenance includes a change out of one set of batteries. I know we have done at least one change out in both cart since we started the preventative maintenance plan and I believe we did it one other time. This would be two change outs.

Mr. Costello: That's something that we really seriously have to take a look at it because a set of batteries is minimal, \$600.

Mr. Plummer: Having recently replaced them in my own personal cart, I can tell you it's \$1,000 for 8-volt batteries.

Mr. Costello: That's what am saying. It's not a cheap proposition in order to change the batteries out. If it includes a set of batteries during the course of the warranty, you know, sometimes you spend a dollar more and it saves you \$500 more. I mean, let's not forget that too.

Mr. Realmuto: I'm going to assume we're going with one of the two that offer a hard side option that both of those offer the warranty period that includes the batteries. I know for a Yamaha just because I own one. I have no relationship with the dealer, that I had the occasion to have my batteries replaced under that four-year warranty and they have to meet a certain electrical standard and they'll replace them one at a time until it does. But I know they honor that warranty because they replaced all six batteries near the end of that four years for me.

Ms. Wells: Art's Golf Cars just said three-year warranty. They didn't specify on what it was for and the Yamaha version just stated a four-year warranty as well. They didn't specify what was included in the warranty.

Mr. Plummer: Okay. How do we want to move forward here?

Mr. Realmuto: I guess I'll throw this out there. I'm going to make a motion to approve the quote from Bargain Carts with which is the Yamaha with a four-year warranty with a hard side. I realize it's more than what was budgeted, but I think it will pay us back over the long term and causes us to spend less money.

Mr. Howison: I'd like clarification on the warranties, whether they include batteries from each of the two dealers, Art's and Bargain carts. I think that would make sense. I don't know whether time is of the essence in this purchase.

Mr. Plummer: Yes, it is. Because we've got one that's down.

Ms. Wells: What I can do, I can call them as soon as I sit down because I think that there's a couple of things before, I have to come up again, and I can just give them a call and under community director report, I can report back on the warranty.

Mr. Plummer: Okay. Let's do that.

Mr. Realmuto: Yeah, let's do that.

Ms. Burns: Just for the sake of record. Steve, do you want to withdraw your motion then?

Mr. Realmuto: I withdraw it for now.

**B. Discussion Regarding Alternate Side Street Parking** *(requested by Supervisor Costello)*

Mr. Plummer: We'll move to the next item on the agenda and that's the discussion regarding alternate side street parking. Mike, you requested that.

Mr. Costello: I did. A couple of weeks ago. We had the, I believe it was Lake Wales Police Department here, and one of the things that was brought up to them, is that as you go through the community you have landscaping people who are parking right across from each other. You could barely get a golf cart through and I've seen it happen many times. The only way that we're going to alleviate this problem I think is to go with the alternate side of the street parking. We could do it on the main thoroughfares as a test. What would probably be the best bet would more than likely be that fire hydrants are all on one side of the road, so we make alternate side of the street parking on the other side of the road. I realize that the signage is going to cost us money. But by the same token, if you have an emergency and you have to get a vehicle in here, it's going to be virtually impossible. I think that it's come to a point where people didn't even realize that if the vehicle is parked on your side of the road, you're supposed to yield to the people that are coming from the opposite side of the road. What we could do is maybe try it here on Ashton Club Drive, Dunmore Drive, and see how it works out in order to stop this thing where the road is blocked up. Anybody have any questions on it?



Mr. Plummer: I was little confused when you talked about up the sides and then something about the fire hydrants.

Mr. Costello: Well, the fire hydrants are all on one side of the road.

Mr. Plummer: Yes. That's correct.

Mr. Costello: So you let them park on the other side of the road. If for some reason department has to use the fire hydrant, it should be free and clear. In this way here, I mean, we could do it, like I said, I think Ashton Club Drive and Dunmore, see how it works out. See if we have trouble in other areas and just go from there if need be.

Mr. Plummer: It's really not alternate side parking that you're proposing. It It's prohibiting parking on one side of the road, is that right?

Mr. Costello: It's considered to be alternate side of street parking. You can label it anyway you want to. In reality, it's alternate side of the street parking. New York City, I used to live nearby and I used to go all the way over there quite a bit and you could only park on that side of the street in some areas. It's like I say, with the people cutting grass and everything else, they're parking right across from each other. You're lucky to get your golf cart through there.

Mr. Plummer: Are we convinced that it would actually solve a problem rather than create one, the one Iris raised during a public comments. I've seen that happen too on occasion, and that is when you have a lot of cars parked on one side, cars start down that path and then you can't see the other end.

Mr. Costello: Is it going to be any better off if we just allow them to park wherever they want?

Mr. Howison: The other issue I run into is that they park on curves or they park very near an intersection and you just can't see.

Mr. Costello: You see some of them park and you really wonder where their mind is when they parked the car. It's more like they abandoned it than they parked it. You have to use what God gave you and not block the street up. But some of these people, it seems that it doesn't bother them in the least. It's not the residents. It's mostly people who come in here, contractors and everything.

Mr. Plummer: Enforcement, where is exactly headed at some point when we do this.

Mr. Costello: I agree with you. You are the person who could probably go talk to the police department and see what their feelings are on it.

Mr. Plummer: Well, absent of a city ordinance, I can tell you with our state statute they would do nothing with it.

Ms. Burns: Right. We have a lot of Districts in Polk County in particular who have parking and towing enforcement on CDD on roads because Polk County allows you to build roads narrower than a lot of other jurisdictions. I actually have probably 10 Districts in this county that have a parking policy that you can park on the odd side of the street only. Any cars parked on even side of the road would be towed at the owner's expense. That's generally the CDD's enforcement option is to tow vehicles who are not in compliance with the policy. The CDD kept levy fines, so we have to do a rule hearing. There's a public hearing. We can't just test this on a preliminary basis, it would have to be a public hearing where this rule is adopted, and then there's signage requirements that would have to go into place in order for the CDD to be able to park and tow. That being said, if you're not going to actually tow, you could put signs up with no enforcement ability and just say, "Parking is allowed on this side versus that side." Now if people don't comply, we don't have the ability to do that. If you wanted to do it on a trial basis with some signs, that would be an option, but we just won't have the enforcement ability over it.

Mr. Costello: Well, I would hope that we would go to the authorities and make sure that they were in agreement, and that they would authorize it in some way.

Ms. Burns: Police jurisdictions will not enforce. It's not a law. They're not going to come in and enforce the CDD rule. The only thing they'll ticket for is a traffic violation of the cars facing the wrong way, if they're blocking a sidewalk, things of that nature. If the CDD sets a rule and puts up a sign that says "No parking," and somebody parks there, the police will not enforce it.

Mr. Realmuto: I think I would like to see enhanced enforcement of existing laws and that is laws around not parking to obstruct and parking around curves to obstruct or need too close to stop sign or an intersection. I think that would alleviate a lot of the issue. I'm not convinced that only allowing parking on one side of the street would actually be an improvement, it would with having to zigzag, but not as much with again traffic backups where you can't see what's coming down the other end. I can see it potentially being

worse. I don't know if it would be better or worse, but I'm not sure we should jump to that, and what I would call sign pollution, having to post those signs. That's a pretty long boulevard. To me the downsides outweigh the potential positives which are far from, sorry.

Ms. Burns: I can give you a little bit of feedback that some residents and communities that have this stuff have given and it's a little bit of what you're saying Steve, is that when you designate the one side that you now have a long stretch where if somebody's coming down this way, and there's somebody coming down the other way, now you can't zigzag around anymore. Now you have two cars who are now trying to go half the route. Once you get down there, if you've got long stretches of road can be a little bit difficult. These are also communities that I would say tend to have a lot more vehicle parking, where they might be multifamily and lots of people with teenagers, there are a lot of cars parked on, so it is not uncommon for every single spot to be filled. I do not think that is the case in this community, but that is just some of the feedback we've gotten from residents.

Mr. Plummer: In discussion with the local police department about parking enforcement, I'll just be very frank. They'll tell you that that's not high on their priority list, they've got a lot of other things to deal with as oppose to that, they will do it if it is a complaint driven or if it's obvious when they walk through that somebody's blocking in a driveway or some things like that or parking in front of the fire hydrant, those things are pretty easily on. But when it comes down to our rules, obviously they will not do that. The other thing that they mentioned was if you want to paint your curb yellow then they can't park on that side, and then there is a statutory requirement in the city if they're painted yellow but I don't know that we want to paint the curbs yellow on one side of the street. I'm not necessarily opposed to the one side parking, I just think that there's some issues in enforcement that how we're going to deal with that to get it to be compliant and see if it does work or doesn't work. If we want to try it on a temporary basis, I guess we could do so without having to go through the rules and putting through the thing about the towing and all that stuff.

Ms. Burns: Yes.

Mr. Plummer: That could be an option to try this, and see what happens. What's the pleasure of the Board?

Mr. Costello: I don't know. You're telling me that in order to do it in reality we have to go, I guess, before the City Committee.

Ms. Burns: No, you don't. This Board needs to hold a public hearing. We would have to advertise for a public hearing just like we do with the budget, give residents the opportunity to come and provide input to that policy, and then we adopt a rule. There are two advertisements. We could set a hearing date, and then we have to advertise for it, and then the Board could adopt the policy. There's usually maps that the District Engineer puts together that outlines the side of the street where the parking has signage requirements that in both sides would have to be installed. The signage requirements, I will say depending on the areas that you're going to do, we usually get varying legal opinions on this on is just one sign at the entry of the community that say the policy is sufficient or do you need the signs every certain number of feet. That is something we get pretty wide range based on case study. The statute on it is not clear, so it's open to interpretation and generally it's driven by what the community wants if they don't want a lot of sign pollution, as we call it or sign clutter. You might have one at every entrance as you go. Lake Ashton has the benefit of having everybody go through the gate, so you don't have an issue of people driving in and not really knowing, you could hand them a flyer that has that so. If you wanted to avoid putting signs all up and down the boulevard, you may have the option to just do signage at the entry.

Mr. Plummer: The way I understand what you just said, if we're going to go to rules that have towing, etc., we need to go through all of that. If you're going to try it as a temporary basis, you wouldn't have to do that.

Ms. Burns: Correct. You just couldn't tow violators.

Mr. Plummer: Okay. You could think of enforcement action.

Mr. Krumrie: I'll make a motion that we continue with the current program.

Ms. Burns: If you're not going to do anything, then there wouldn't be a motion. It would just be that no action was taken on the item.

Mr. Plummer: Hearing no further, we'll move on.

**C. Review of Management Contracts with GMS**

**i. District Management Services**

**ii. On-Site Management Services Contract**

Mr. Plummer: The next item is review of the management contract with GMS.

Ms. Burns: We included both contracts in there just for the courts review. The first is the management contract, the second is the on-site services contract, which is for all your amenity staff that you see here. One thing to point out on that contract, obviously, it's an old contract that's been in place for quite some time. A lot of the job titles and descriptions haven't been updated. I think in the next year we may see some changes if you want us to bring that back around, during budget time with updated job descriptions that fit your current staff, I think that's probably good. There are also some new requirements with E-Verify and some other things. These have been here a long time. Some of that information could probably be updated.

Mr. Costello: Jan, have you reviewed this?

Ms. Carpenter: It's as Jill says, it's probably time for an update coming this budget season to have it updated. Once we do a new contract that we have to put in the E-Verify and some of the other requirements. I'd recommend to ask them to present a new contract in say March, April.

Mr. Realmuto: I think it makes sense to ask staff. Essentially, we are asking the people who work for the company, who the contract is with to review and tells us what needs to change. But it sounds that's needed, and I have to say reviewing it from a financial perspective, to me, this is the contract we want to enter into with management companies. Again, from my financial perspective, just so everyone understands, we essentially set their rate and agree to the contracted amount when we set the budget. What the contract says is, it's basically a not to exceed amount. It's not to exceed the amount that's budgeted. If it costs less, we will pay less. In no case will it cost more. That's the contract I'd like to see negotiated with all of our management companies. I think it's fairly advantageous to us, the working relationship has been reasonable. I just want to point that out to folks. It is important to pay attention to that budget number because that's essentially the contract amount when it comes to budget. That's my perspective.

Ms. Burns: Steve is right. There was an incident I think a few years ago where there was a lot of overtime and stuff like that and it exceeded when we didn't charge the District the excess.

Ms. Carpenter: That's not typical. In other Districts we see flat fee for each month, so this is an advantageous structure.

Mr. Plummer: Other questions or concerns? We've covered both items.

Mr. Krumrie: Do we need a motion to have you restructure?

Ms. Carpenter: No, we'll just bring, probably March, I would say, we'll bring something back, and then the Board can just approve at that time if that's your desire.

**i. Consideration of Resolution 2022-02 Amending the District's Fiscal Year 2021 Budget**

Mr. Plummer: Item 7D is a consideration of Resolution 2022-02 regarding amending the District's fiscal year 2021 budget.

Ms. Burns: That's just an administrative item for the audit. The auditors require if the budget is over a certain amount, if the District has gone over the budget by a certain amount that we bring it back to the Board to adopt an amended budget. This is just amending it so that the revenues and expenses match the amount that was actually expended so it's administrative in nature. If anybody has any questions, I'll be happy to answer them.

Mr. Realmuto: Jill, I emailed you some questions just yesterday. I don't know if you had a chance to see them. I do want a response.

Ms. Burns: Sharon did respond to it this morning.

Mr. Realmuto: Okay. I haven't seen it.

Ms. Burns: Which one?

Mr. Realmuto: Both the question and the answer. I guess while you're bringing that up, I'll just mention that, I guess my main concern is just that, there are actually three exhibits attached to the text of the resolution. I just want to be sure we're including all that need to be included.

Ms. Burns: What I'm just going to do is instead of typing, I think she had them labeled A, B, and C. I'm just going to remove the B and C and it will all just be part of Exhibit A rather than amending the resolution, it would be composite Exhibit A.

Mr. Realmuto: Okay. Because the most recent resolution, you sent us an update to it, I think it said A and B. The point is all the pages are going to be included in whatever the exhibit is called, I guess is the main idea. There's three. I think it includes essentially the general fund budget, capital projects fund budget, as well as work out the restaurant numbers. It's those three that are being amended.

Ms. Burns: Yeah. I think originally it was just the one exhibit then I think you had asked for some updates to it and I think it just didn't tie back to the resolution.

Mr. Realmuto: Exactly. That was the main concern. But I was trying to understand only a couple of the rows are presented even in those exhibits to be amended. There was a couple of rows in the general fund and from the capital projects funds, but there were also and I'm essentially paraphrasing the question I asked you. There are others that are also significantly over the originally budgeted amount or under in the case of revenue. For example, in the general fund the budgeted line item for gas is over \$15,500 over or 86% over the originally budgeted amount, but it's not included in the figures to be amended. I don't have a problem with that. I'm just trying to understand how the line items that were chosen to amend were chosen versus the ones that were left out. There are similar examples in the capital projects funds, which include payment management, restaurant equipment, bathroom refurbishment and landscaping. Is there a reason we didn't include those in the amended amounts?

Ms. Burns: Sharon's response said, "Regarding the budget amendment instead of amending every line item on the budget, I chose the main significant lines to adjust so that the District is not over budget for the audit." For the audit, the auditor uses the total revenue which is amended and total expenditures amended, not line by line budget, if that makes sense. Which is why the original one you saw, was just a lump sum. That's really what they're looking for and that's how we put it together.

Mr. Realmuto: You say the lump sum includes those overages then?

Ms. Burns: Correct.

Mr. Realmuto: I have no problem with approving it this time. I guess in the future I'd like to see basically all the lines that have changed. I don't so much care about maybe small changes of a few percent, but some of these were significant and I just think they should be on the record so everyone's aware of how we varied.

Ms. Burns: She said we could. In the year on financials in the audit ultimately reflected the actual expenditures for all of them.

Mr. Realmuto: If it's the Board's pleasure, I'm just pointing out that I don't think that those are the only things that were over or under budget. There were others.

Ms. Burns: Yeah.

Mr. Plummer: Okay. We have a resolution on the table.

On MOTION by Mr. Realmuto, seconded by Mr. Costello, with all in favor, Resolution 2022-02 Amending the District's Fiscal Year 2021 Budget, was approved.

## **EIGHTH ORDER OF BUSINESS**

### **Monthly Reports**

#### **A. Attorney**

Mr. Plummer: Next item on the agenda is the monthly attorneys report.

Ms. Carpenter: This month we worked on the contract and that took some time and then just responses to emails, phone calls. It was a relatively quiet month.

Mr. Plummer: We like those quiet months.

#### **B. Engineer**

Mr. Plummer: Next item on the agenda is the engineer's report.

Mr. Rayl: Thank you. Just a brief report this month. We've completed a lot of repairs recently. The hole number one cart paths, Ashton Palms, he planned those, and the pavement issues have been resolved. The flume work that was undertaken has been completed. We have some items pending, and some upcoming repairs at the center line of Turnberry. We have some sunken pavement there. We're going to be meeting with a contractor to give us bids to do some maintenance and repair work on the pumps to do our slip lead certification. They overshot the scope of work on one of the ponds and we're going to review it together on site to get them to bring down both the scope and the fee on that work. To follow up with the Bridge Program, we've set a date for Supervisor Howison to do a first day of going out to do an assessment and an inventory similar to the pavement inventory. Each bridge will be photographed. We're talking about the substructure construction method. There were two different degrees of construction that



were used at once. We reported to be superior to the other so we just want to make a note of that condition. Then any of the superstructure of the decking, the railing, those type of things will be assessed. Then the Board will have a basis to create a program to move forward with maintenance and just to ongoing conditions, comparison year end to see if those things are failing or if they're staying in decent shape. We'll have a benchmark to compare against. Also, we had a budget number for quite a while ago on the Berwick paving that's been a place holder in the budget in years outstanding. We're going to go back and revisit that, get a more current number just to make sure that we've got some real relatable numbers that are the placeholder for moving forward. Additionally, we've talked about the possibility of piggybacking the Lake Wales paving contract with Tucker Paving and their rates. That may also be worth looking into to see what budget that would create for that same project. Those are some more near-term pending items. Then a little bit further out, not too much though, is this new statement dated assessment of the Storm-water management system. We're going to be looking into that. We're going to just itemize the next area of localized pavement repairs. If the Board wants to keep that program going then we'll bring up the next, the worst top five or whatever. The next ones that need some attention, that you can decide if you want to add or change or go ahead and get bid quotes on. Then finally, I think we're going to try to come up with maybe some modifications out by the dumpster pad that will keep cooking oil spills from reaching the pavement. If we're going to look at and we did get a quote back in June from one of the Asphalt companies locally about them repairing that area that was initially impacted and it was \$26,000 or something along those lines. But that would be something that would be best to do onetime, not after every time there is a spill. If we can stop those things from getting to the pavement, we'll be ahead of the game. We're going to start looking into that and bring some options for the Board to consider on how we can keep that from happening. That's all I have for the Board this morning. I'll be happy to stay for any questions.

Mr. Plummer: Any questions for Alan?

Mr. Realmuto: Just one quick question. The bridge assessment you're doing, will that include the linear feet or dimensions for our bridges so we have that and incorporate that into our capital projects plan?

Mr. Rayl: Yeah. We already have the length quantities in hand. It was intended to itemize and come up with a map of, we have a 200-foot-long bridge. We're going to identify Boards that need some immediate attention and then we'll have a list we can compare just like pavement repairs. Devote X number of dollars to do two little ones or one big one that kind of thing.

Mr. Plummer: Any other questions for Alan? If not. Thank you, Alan for that report.

**C. Lake Ashton Community Director**

Mr. Plummer: Community Director, you want to start with the answer to the questions about the golf carts?

Ms. Wells: I got hold of both vendors and both include batteries and the warranty. That will make a little more difficult for you.

Mr. Realmuto: But to be clear, one is for four years and the other, at least are the more expensive cart that can do the hard sides is three years.

Ms. Wells: It's for three and there is a difference of a \$100. With the hard sides with Bargain Carts is \$12,900, Art's was \$13,000 so you have a difference of \$100 and then difference of a year warranty.

Ms. Carpenter: Microphones, please.

Mr. Howison: I'm showing \$13,514 for Bargain Carts and \$13,000 for Art's. Four-year warranty of Bargain Carts, three-year, Art's.

Ms. Wells: Bargain Carts had taxes included, so I took the \$9,400 plus the \$3,500.

Mr. Howison: Okay.

Ms. Wells: It's \$12,900 for Bargain Carts and Art's Golf Carts is \$13,000. It says plus EPA on Art's Golf Carts. Let me see. Not sure what's the EPA. Is that the battery and tire disposal? It's probably very minimal. I know performance plus, they quoted like \$13.

Mr. Howison: I've got one last question and I know you won't be able to give us an exact number or anything like that. But can we compare at all or quantify the value of the support that we get both in advertising within L. A. Times and sponsorships of various social events? Is there a comparison between what we see from Art's and what we see from Bargain Carts?

Ms. Wells: I will say we do have more advertising and sponsorship support from Arts.

Mr. Howison: You couldn't quantify it?

Ms. Wells: No.

Mr. Realmuto: Okay. With that point taken on that, from a financial perspective, I guess the way I evaluate it is that since it's a three-year warrant assuming they would cover batteries the same, that's the route that whatever the warranty period is, the way I look at it is we need to start a maintenance program for the cart from Art's one-year earlier because it's a three-year warranty. Over the four-year period, that's an additional \$1,800 at their current rate. Maybe that rate would be less because it's a newer cart, but then again that's three years from now, so maybe not. Who knows? But there will be an additional cost to maintain it.

Mr. Howison: What I was trying to get to is that \$1,800 covered one way or the other to Mike's point.

Mr. Realmuto: I'm sensing a desire to go with Art's, so I'm going to allow someone else to make that motion. I'll vote for whichever the Board's pleasure is.

Mr. Krumrie: It will cost us \$13,000.

Mr. Plummer: Yeah, the 2022 Club, that's what I was after. I wanted to get the club car with the hard sides on it for \$13,000.

Ms. Wells: Plus EPA.

Mr. Plummer: Plus EPA. Which if you look at performance, they have a battery and tire fee for \$13. I'm sure that's the same thing. Any additional discussion?

Mr. Realmuto: No discussion. I'm certainly in favor of it. I feel like I wouldn't be doing my duty as the financial guy to point out that this is a little more than \$5,000 over what we budgeted. Again, I'm in support of it, but these amounts add up over time and I just want the Board to be aware of it.

Mr. Plummer: Thank you for the input.

On MOTION by Mr. Krumrie, seconded by Mr. Costello, with all in favor, the Bid from Art's Golf Cars to Purchase the 2022 Club Car with the Hard Side, was approved.
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Ms. Wells: We are doing well with season tickets. We've made it through the renewal and upgrade period. We start new season ticket sales tomorrow. Looking forward to that. There are still some good seats available. It was good. A lot of people are very happy with the upgrade exchange period, which was good. Also, let's see. As I mentioned, the handrail that was approved was installed. Mike, did you want to touch on that? Because I know at the last Board meeting, we had a request from Calvin Eakins in regards to pickleball courts and I know that they asked us to give an update at the next meeting.

Mr. Costello: Basically, what happened was he spoke with Phil Hines who's the head of the tennis players and the request was withdrawn by Calvin. They more or less settled it for us. There were no problems with it, and we move on.

Ms. Wells: There also were some items that I was seeking for Board approval to surplus. One is the salad bar then the pool lift. We did order the new pool lift. The pool lift is not currently working that's being stored on the pool deck. But we're going to harvest some of the parts so we can use them because we saw that the same model we'll be using for the spa. We'll harvest some of those items and then ask to surplus that as well as five smoker's outposts and the seven chandeliers that were removed from the restaurant. I did have a question. I know we've asked this before and Jan, I can't remember what you said, are we able to sell any of the items? The only item I think that we probably could sell would be the chandeliers.

Mr. Costello: It's got to be an auction, doesn't it?

Ms. Carpenter: Yeah, I can't remember offhand. I think we have to either take bids or have an auction. I think we have to take bids. I'll have to look up. I know I wrote it up, but it escapes me. I'll let you know.

Mr. Costello: We had a situation like this once before and I believe you said it had to be like an auction or something of that nature.

Ms. Wells: I have those items. There are pictures of the items included in the community director report if anyone wants to look at that along with the quantities. We did retain some of the smokers' outposts that had trash cans included because we figured we could use this for alternative areas. But there were outposts at various areas throughout the clubhouse grounds that would allow for people to put their cigarettes out before entering the building. We just found more people were taking that as, "I can smoke

right here," versus actually putting their cigarette out and moving along. Since we removed the smokers' outposts, I haven't had any issues of people smoking in the areas where they were at one time.

Mr. Realmuto: I'm not sure it'll be worth the trouble, but I have to believe things like the salad bar and even the smokers' outpost might have some value to somebody and they'd be willing to bid a minimal amount for those or even on the west since they seem to have more smoking going on there with the cigar club, etc. Maybe they would be interested. It's worth offering. I guess if we're able to do something like that. I just want to see them used or just get whatever we can for the value. Restaurants have gone back and forth on the salad bar too, so I'm a little concerned with getting rid of it now and then coming back at some point in the future because it's someone's new great idea.

Mr. Costello: How old is that salad bar? It's not that old, is it?

Ms. Wells: No, it's probably about two to three years old. I would say maybe three or four. We bought it when Nini's first came in.

Mr. Realmuto: I guess that's the one item I guess I'm not in favor of surplus. Although, I do recognize it takes storage space, so that needs to be dealt with. But maybe we could wait on that one.

Mr. Costello: One of the problems that we have is storage. I mean, it's nonexistent. We are, in the future, going to have to find a way to store some of these items. Taking it that Steve is saying we're not using it now but who knows about tomorrow and to continuously go out and buy the same thing over and over again, that's not right. It's not the right thing to do. If we could find a way to store that, it would probably be good.

Ms. Wells: Matt's good at finding places to store things. Maybe we have garage space open.

Mr. Plummer: It's a tough item to get in the attic.

Mr. Costello: It is. Like I say, we do have a problem with storage. The only thing, and I think, Christine, you and I spoke about it the other day is maybe getting one of these pods and put it behind where the dumpster is, or find a location so that we do have some storage because there are items that maybe we're not going to use it for a while, but then all of a sudden we're going to turn around and we're going to want to use them again.

Ms. Wells: Do you want to keep the salad bar and dispose of the others? When I say, "dispose," obviously, we would see if anyone in the community would want them as far as if Eagle's Nest or Lake Ashton II CCD could use any of the items. Then if not, we could just donate them to Care Center, which is what we've done in the past. I guess, I would just like direction on which items we want to get rid of and which ones you want to keep?

Mr. Plummer: I think the only thing that we've expressed interest in keeping is the salad bar. I would say, let's dispose of the rest and move forward.

On MOTION by Mr. Realmuto, seconded by Mr. Costello, with all in favor, to Surplus the Noted Items with the Exemption of the Salad Bar, was approved.

Ms. Wells: Then on the project tracking list, there's couple things I wanted to point out. The restaurant redesign project, we have removed the chandeliers and I have scheduled painting. It's going to take long, I guess there's a difficulty with finding interior paint right now, so he won't even give me a date to schedule that.

Mr. Krumrie: You have a quote for the painting?

Ms. Wells: From Jimmy Bock, yes.

Mr. Krumrie: Okay.

Ms. Wells: It's under the amount that was approved at the last Board meeting. That is that. Let me see if there's anything else on that.

Mr. Howison: Christine, when you say it's lower than the amount approved, does it still accommodate what would have been included in the approved amount?

Ms. Wells: The only item that was removed, so it would be under that amount was the painting of the wood in the bottom of the riser. Just taking that throughout, that's the part when added, put it way over-budget.

Mr. Howison: Okay. Thank you.

Ms. Wells: I believe that is all I had on that. As Alan mentioned, we did have another cooking oil spill. Matt came in Sunday, and cleaned up what he could to prevent the pooling of the oil. Then we have staff today to put down basically some kitty litter just

to help with the friction of the tires to prevent further damage. That's all I had unless Supervisors had any questions on the report or the project tracking list.

Mr. Howison: I have one question for the project tracking list. We talk about a Robellini Palm that was approved. It's on hold until the refurbishment plan is presented. When do we expect that refurbishment plan to be presented? This has been going on a long time.

Ms. Wells: It has. This past fiscal year budget, that was approved, includes an item on there for the replacement of the boulevard. I was instructed, I believe, by the Board to hold off until later on in the year to see if we have the funds still available to allocate towards that project. I'm just waiting on getting to the point where the Board wants me to present that project for the boulevard transplanting. Then I believe, the next item is the awning quotes?

**i. Consideration of Quotes for Restaurant Awning Options** *(2 quotes provided; 1 more quote to be provided under separate cover)*

Mr. Plummer: That's the next one on the agenda.

Ms. Wells: Okay. There was one quote included in the agenda packet, but since the agenda packet was distributed, the contractor came back to staff actually this past Friday and increased their price. I guess, there is an ever-changing price increase on the supplies that are needed. I sent that revised quote to Supervisors, which is included. All of the vendors quoted the projects separately. It was the recovering of the existing awning with a vinyl covering, and then the extension of the awning to go basically just before where the closet is on the restaurant deck for the pool, and the recovering of that, as well as adding manual screen curtains to the different sections. The quote for Parker's Custom Canvas for the new cover was \$19,260. The additional new awning section, which is approximately 21 1/2 inches wide by 23 feet long was \$14,659. Then to add 10 manual drop curtains and then one at the end of the new awning, it was \$14,910 plus an additional \$2,782. Then Ard's Awning presented a quote to recover the existing awning was \$19,500. To add the extension and cover that was \$16,500, and for the 11 drop curtains was \$11,400. Then we received the third quote from Sunshades Awning Company and to recover the existing awning is \$7,999, and to extend and cover that portion is \$13,000. Then for the 11 manual screens, it was \$10,450. You'll see the major difference, Ard's

and Parker's was pretty close on their pricing, Sunshades was a lot lower, and that lower amount was coming from the recovering of the existing awning. I do have a note here. They said, they needed to add 250 to the Sunshades Awning for additional metal that they didn't take into consideration, so it's actually \$31,699 for Sunshades.

Mr. Howison: Okay. I think, you mentioned that Parker and Ard's were vinyl?

Ms. Wells: Yes.

Mr. Howison: What's the covering currently?

Ms. Wells: The covering currently is canvas.

Mr. Howison: Okay. Sunshades would be canvas as well, Sunbrella?

Ms. Wells: Sunshades is actually a vinyl.

Mr. Howison: It is?

Ms. Wells: Yes.

Mr. Realmuto: Okay. Is it the same weight vinyl?

Ms. Wells: Yes.

Mr. Howison: They're all three vinyl equivalent?

Ms. Wells: Yes.

Mr. Realmuto: What kind of warranties come with these things?

Ms. Wells: I can call and come back at the end to give you the warranty as well.

Mr. Realmuto: One of my questions, is there an urgency to this? I realize, there is since quotes seem to be going up rather rapidly. From that perspective, we might be interested in getting it done sooner. But in terms of people being interested in eating on the patio during the season when it's colder, I just wonder if there's going to be a lot of need forward over the next few months and if it's not something that could be deferred, at least, from that perspective.

Ms. Wells: That's up to the Board. I agree that there's not a huge interest in the cold.

Mr. Costello: After seeing this past month everything, the restaurant not doing as well as it's done, and that it had done in the month before. We're not even a year into this, it has been a rollercoaster ride. I think, I agree with Steve that, at this time, to move forward with this, we may be better off just sitting back, and seeing if we can stabilize the restaurant, and then make a move to make improvements.



Mr. Howison: I agree. I wonder in the meantime, if we could go back and find out what their warranties are on the fabric, and both materials, and installation, but I agree.

Mr. Costello: A question here, though.

Ms. Wells: Yes.

Mr. Costello: What's out there right now? Are we having problems? Is it leaking?

Ms. Wells: It cannot be stretched any further. There are areas where the water will pool and there are areas where it leaks water through the sieves. It's a canvas, so it's not water-resistant anyways.

Mr. Costello: I know we have pricing for just replacing what's there. Did we not in here?

Ms. Wells: We do.

Mr. Costello: It's itemized in that way?

Mr. Plummer: Yes.

Ms. Wells: For Sunshades, it was \$7,999. For Parker's, it was \$19,260, and Ard's was \$9,500.

Mr. Costello: I would make a motion that we have that done, that we've recovered the existing, that's \$7,999 from Sunshades because if it's leaking, I mean, it's useless.

Mr. Realmuto: Let's understand. No awning is completely leak-proof. Even vinyl awnings leak where the stitching is unless they're maintained.

Mr. Costello: I realize that.

Mr. Realmuto: Obviously, it could be better than what we currently have.

Mr. Costello: From what they're saying, it's excessive, though. What's going to happen there is you're going to have damage to some of the stuff that's sitting out there, I would think.

Ms. Wells: Matt reached out to the vendor also to ask about the warranty for Sunshades, and it was 10-years on the fabric.

Mr. Realmuto: Although, I feel it could be deferred, it's also something like painting in the restaurant that needs to be done regardless of what's there and it will need to be done eventually. The bargain hunter in me almost wants to jump on that quote to replace what's there and it seems like a very reasonable price.

Mr. Krumrie: That's also the issue, remainder drop curtains as well? That's intended to give this away and so forth. Since it warms up in February, the mosquitoes will be back.

Ms. Wells: Those are priced out separately as well. Sunshades is \$10,450. Parker's is around \$17,000, actually, a little bit more \$17,682, and Ard's was \$11,400.

Ms. Burns: Could those be added after?

Ms. Wells: Yes, they can.

Mr. Realmuto: I agree with Mike, my view is if we're going to consider anything, let's do essentially the bargain and recover the existing awning which clearly is in need of repair or replacement and the rest could be added later or discussed later.

Mr. Howison: Did these companies assess the structure as well?

Ms. Wells: Yes. All three of them came on-site to evaluate the project and give a quote.

Mr. Howison: Okay. And they deemed the structure to be okay?

Ms. Wells: Matt met with two of them, did they have any concerns with that? We did some structural repairs after Hurricane Irma as well. Steve and I looked at the reserve study and it did originally have the replacement of the awning in the fiscal year of '22. It was moved a little further along because at that time there were no issues with the awning when we updated the reserve study.

Mr. Plummer: Did you make a motion on that, Mike?

Mr. Costello: Yes, I did. I'll repeat it. I made a motion that we accept the recovering of the existing for \$7,999 from Sunshades Awnings.

Mr. Realmuto: I'll second that motion. One less thing on the capital reserve list to do.

Mr. Plummer: I have a motion on the table to accept Sunshade's quote of \$7,999 to replace the existing awning covering not the structure but just the awning covering. We cannot answer that question, correct? We don't have the answer to that question.

Ms. Wells: They quoted everything separately in the case that if you wanted to approve it in sections that you could. I'm assuming at this point that it wouldn't need to be removed to add on the items. Or it could be done while it's still up.

Mr. Costello: We could piecemeal it?

Ms. Wells: Yes, that's why they did that. I would think any three of them would have said, "Hey, no, you have to do this all at the same time. You're going to have to remove it". They did it in sections just in case the Board wanted to do it in sections.

Mr. Plummer: We could approve this with the caveat that Christine would check to make sure that this is not the case they would have to come down. Are we okay with that?

Mr. Krumrie: We need to modify that.

Mr. Plummer: We need to modify the motion.

Ms. Burns: With the amendment that it would have to come down if we're going to add those other pieces down the road that we would bring it back to the next meeting and not move forward. If that's the intent.

Mr. Plummer: This quote is only good till the 31st of January anyway, so if we don't do it, they're going to reprice it.

Mr. Costello: Why don't we have Christine investigate what's going on? What we're going to have to do? Whether we are going to have to take it down or whether we're going to have to add additional things to it, and if it's good until the 31st January. We have a meeting next month, we'll let it move forward then.

Mr. Krumrie: We could do it not to exceed.

Mr. Plummer: My suggestion was just having her check and if it didn't require bringing it down, then we just move forward.

Ms. Wells: If it requires bringing it down, I can bring it back to you.

Mr. Plummer: If it did require an additional cost to bring it down and redo it then bring it back to us.

Mr. Realmuto: Mike, if you're okay with that, I would certainly accept that as the secondary friendly amendment to the motion.

Mr. Costello: Well, what I'll do is I'll remove the motion. You can move forward with checking this or what the availability is to do it?

Ms. Burns: I think the intent was to keep the motion, but just to amend the motion that if Christine investigated and found out that there were additional steps or costs involved with that enough down the line that we would bring it back. I'm assuming there's not we would go forward if you're comfortable with that.

Mr. Costello: Yes. Let's move forward in that direction, I'm not even going to try and repeat it.

On MOTION by Mr. Costello, seconded by Mr. Realmuto, with all in favor, the Quote from Sunshade Awnings for \$7,999 to Replace the Existing Restaurant Awning Covering, Unless there are Additional Steps or Costs Involved, was approved.

**ii. Consideration of Quote for One-Time Maintenance of Area Near Hole #5**

Mr. Plummer: The next item on the agenda is consideration of the core of the one-time maintenance area near hole 5.

Ms. Wells: That was a tough one to put on there because I didn't know how to give you guys the location of it. In the community director report, there's a map overview of the area. I understand it's hard to see the box because it was done in red and I believe the agenda packets were printed in black and white. But if you look carefully, you'll be able to see a grayscale box bordering the lake on the right side.

Mr. Howison: And to clarify this is the old driving range area?

Ms. Wells: That might help you guys a little bit more.

Mr. Plummer: Yes, it is.

Ms. Wells: Applied Aquatic gave us a quote that was included in the agenda packets for \$3,500.10. That was for the initial cleanup of that area, keeping within SWFWMD parameters. We met with them, they told us what we could and couldn't do. After that point, there is not an ongoing maintenance fee from Applied Aquatic because that is an area that can be mowed. Yellowstone already mows around the pond, so they're going to mow that area as well. There are some areas bordering the lake that we cannot do anything with. They'll mow up to the point that SWFWMD told us we could mow up to, then we would maintain that area. It is a one-time fee of \$3,500.10.

Mr. Plummer: Questions, concerns, discussion?

On MOTION by Mr. Howison, seconded by Mr. Realmuto, with 4 in favor, the Quote for One-Time Maintenance of Area Near Hole 5, was approved 4-0.

(The motion was approved 4-0 due to Supervisor Costello briefly leaving the room)

Ms. Wells: That's all I have unless Board members have any other questions.

Mr. Plummer: Are there any questions for Christine? Thank you, Christine.

**D. Operations Manager**

Mr. Plummer: The next item is the operations manager, Matt.

Mr. Fisher: Included in the agenda packet is the operations manager's report. One little note is that I met with the Applied Aquatics and we rode around and checked the majority of the back ponds and they have made great progress with the continued treatments. It was basically the only remedy for the algae is to be persistent with it. The cooler weather is definitely going to help stunt the growth of that spread of the algae so we'll keep on top of that with Archie, the account manager for Applied Aquatics. Going over to field services, the maintenance, we did have some floor drain backup in the gatehouse. We reached out to a plumber and they came and assessed the pump behind the gatehouse and the check valve was faulty so they replaced that. That valve is in place so when maintenance is done on the sanitary area next to the sale center, that back flow pressure will push fluids through that drain so that valve is in place to help that to not happen. We did contact a septic tank company to pump the grease track to the restaurant. We did purchase an additive to the floor drains in the restaurants to help emulsify the grease clumping. He did notice that when he was cleaning and vacuuming out the grease trap, that there were huge clumps so Jared and I make sure every month we add a cup full in the floor drain to help prevent that. Also, a couple of notes I added that's pending is a portion of the walkway lights along the Western path to the parking lot is out. We reached out to the vendor then installed them so hopefully, they'll get us scheduled to get that taken care of. The Boulevard lights has an issue with the timer box. It was pretty saturated with water and that timer box, I'm assuming there was a short somewhere in there. They're scheduled to be out tomorrow to take a look at that so I'll updated the Board in the next meeting on the remedy for that. I did meet with Jared and we looked at the pool tiles and we spoke to the pool vendor and got his price and I believe it's something that Jared and I can remedy to save money. I believe it was about \$1,000 for him to repair that so we can keep that in-house and get those tiles tacked back on until we decide to

replace the entirety of the tile. I know that's around the corner. Also the staff did complete the listed stop bars painting, I believe it was a couple of meetings ago. I did put a new list that we'll tackle before the 22nd of November. We'll have that completed. Last thing, MJ's Landscaping did come out and replace the deco drain with pavers. There are two pictures to show what the difference is. He did send me the invoice and there was a difference from what he quoted to what he invoiced. I'm bringing it to the Board for approval of that excess. It was \$232.25 in unforeseen labor and materials that he had invoices for. He did have to come back several times because he didn't want to make cuts on the patio while residents were there, and he did need extra pavers and concrete finds to put along that wall that he didn't anticipate needing. Just passing that along. The grand total for the project would be \$1,139.75 and his initial bid was \$907.50, which was approved by the Board.

Mr. Realmuto: On that question, I thought it was too good to be true, the initial price, and I certainly wouldn't want to set a precedent. I mean, that was a fixed bid contract so I don't believe we're already under any obligation to pay additional cost unless we did something that caused the increased costs in responding to our requests. But with that said, I wonder if we envision using the same contractor in the future to do other work. They do seem to be very cost-effective. They did do a lot of work out there. There for a part of it. I also don't want to deny them their reasonable cost. What's your take on that?

Mr. Fisher: MJ's is quite prevalent in the community. They do great work and they're easy to get a hold of and do work in a timely manner, even during the COVID. They did a great job on the sidewalk to the tennis courts and the paper walkway to the bocce courts so we'd like to keep in good with them.

Mr. Howison: You did say part of the reason was that they didn't want to do those cuts while there were people was because why?

Mr. Fisher: Well, they were being cognizant of the residents and they didn't want to put dust in their face so they had to come back a few times. Again, majority was the pavers that were there, to get some out we had to break a few to drain out. He informed me of his quality of work and he didn't want his name on something that was half done. I didn't know he was going to change the price when he had said that because I thought

the pavers that were there were sufficient to be put back down. He had to purchase different size pavers to complete the project satisfactorily.

On MOTION by Mr. Howison, seconded by Mr. Realmuto, with all in favor, the Additional Amount to MJ's Landscaping, was approved.

Mr. Fisher: All right. That's all I had. Thank you very much.

Mr. Realmuto: Matt, before you leave, just a quick thing and I'm sorry, I didn't mention this to you before the meeting. There are certain tiles that fell down. But if you look at the tiles to either side of that, they're also very loose so we wanted to address that.

Mr. Fisher: We will remove those. I'm going to get with Jared on a schedule, he can get out there and start removing those old ones, and get all the fence set off the back and tuck them back up appropriately.

Mr. Realmuto: Just so the residents know the idea behind this is it's just a temporary fix. We know it doesn't look great, but we're planning on replacing all of them in a year or so.

Mr. Fisher: We'll take pride in putting it back so it doesn't look too terrible. Thank you.

Mr. Realmuto: There was a recent report of the timer on the hot tub, apparently it doesn't shut off anymore. It's a common problem that seems to happen within a year that it's been replaced.

Mr. Fisher: I checked it and I got it to shut off but I'll revisit that and let our pool vendor know. I didn't have any troubles with it, but it may just get stuck occasionally.

Mr. Realmuto: This was a resident that came on a cold day and it was still on. Their assumption was that it had been on for a long time was their concern. I don't know if we can get a better timer or one that's perhaps protected from the weather.

Mr. Fisher: Sure.

Mr. Realmuto: They seem to need to be replaced frequently.

Mr. Fisher: They are fairly pricey, believe it or not. Let me see if I can get a bid and bring it to the next meeting to get approval.

Mr. Realmuto: That's good.

Mr. Fisher: I'm going to take care of it.

Mr. Plummer: Thanks, Matt. Also extend thanks to Jared for what he does as well.

Mr. Fisher: Thank you.

**E. District Manager's Report**

Ms. Burns: The only thing that I have is just to bring to the Board's attention, the only thing we currently have pending on the December agenda is the review of the engineering contract. That meeting is the week of Christmas, it's Monday the 20th. I will be here, but I didn't know if a lot of residents would be gone, the Board was going to be gone, if there's any desire to look at maybe moving that one agenda item to January and canceling December altogether, or perhaps moving that to a different time. I'm here, and it works for me, but I just wanted to bring that up just timing-wise. But I didn't know if we'd have a quorum issue with the Board if people were traveling or anything like that.

Mr. Plummer: What's the Board's pleasure? I had that in my notes as well to talk about that. I know that that meeting is Monday if Christmas is Saturday, but that's the Monday prior to Christmas and I didn't know what the travel plans of the Board were. I'm available. Doesn't make me any difference one way or the other, but I understand what Jill's saying, so it's to the pleasure of the Board. The only thing that makes me want to have the meeting is getting a report back from Harry about where we're at in any further discussion restaurant-wise that we might need to have. It could be maybe a more of abbreviated meeting, but I think that's an important agenda item that I would hate to put off 60 days. I think that we need to revisit that sooner than later.

Mr. Krumrie: I am likely to be remote coming via Zoom. But that's not a big deal.

Ms. Burns: We just need to make sure we have three people who are available, so that was really what we're looking at. If at least three of you are going to be in town.

Mr. Plummer: Three people in-person?

Ms. Burns: In-person. Yes. You guys can attend remotely for anyone who will be gone. I just want to make sure we do have more, you know.

Mr. Costello: I should be here.

Mr. Plummer: I'll be available.

Ms. Burns: Okay. Then that works. We'll keep it on the schedule.



Mr. Plummer: If it wasn't for the restaurant issue to take care of it in a timely manner, I would say let's don't do that. Let's just not have a meeting in December, but I think that's important enough. We need to revisit that at that time-frame.

Ms. Wells: If it's okay with the Board, I may attend by Zoom. It just depends. The way Christmas falls this week, I have like 15 things closing 20th and 21st, and 22nd.

Mr. Plummer: If you're via Zoom, I'm assuming you'll send the gifts in advance.

Ms. Wells: Hopefully, I'll be here in person. But just depending if the things are falling really bad that week, from a closing perspective. Thanks.

Mr. Realmuto: Do we want to abbreviate the agenda? Clearly, the restaurant should be on it. I'd like to see the financial reports from GMS so I think they're late enough for the month but that won't cause anyone any issue.

Mr. Plummer: We need to move the engineering question to January. That's one thing we could do and it just depends on what the rest of us put on the agenda. But I just wanted to make sure that the restaurant was on it for sure. I wasn't really worried about a lot of the rest of it.

Mr. Realmuto: We can save money. Perhaps the engineer's presence isn't necessary at that meeting.

Mr. Plummer: He's bringing gifts then too.

Mr. Realmuto: Just trying to save money.

Mr. Plummer: No. I think that we can make that determination after we see what's on the agenda. If something arises that we need Allan here, we can have the meeting. If not, if we are going to just basically come down to restaurant issues or anything around that particular case, we could have that. Are you traveling? All right. Let's leave the meeting. Let's just try to abbreviate the agenda.

Mr. Krumrie: Jill, last month we talked about property taxes for the restaurant.

Ms. Burns: There were no property taxes on the bill.

Mr. Krumrie: Okay like zero. Yeah, that's confirmed, okay.

Mr. Realmuto: And as for the following year, we haven't got there yet, right.

Ms. Burns: The textbook came out in November so we did not receive a tax bill for this District in November so that's right. Yeah. So it's just one bill.

Mr. Plummer: And that's a \$13,000 saving. Is that the number?

Ms. Burns: Correct.

Mr. Realmuto: I just remember seeing an invoice where we did pay a tax bill. Was it really a year ago that we did that? Yeah, I guess so.

Ms. Burns: They come out every November so February is when we submit.

Mr. Plummer: That's right.

Ms. Burns: They did just send them last week. I know because we get a ton of calls when they come in. So we have not seen anything since they've gone out. We don't anticipate based on the bill that's online receiving one.

Mr. Plummer: Okay.

Ms. Burns: That's all I have unless anybody has anything else.

Mr. Plummer: Any questions for Jill? If not, we'll move to the financials.

## **NINTH ORDER OF BUSINESS**

## **Financial Report**

### **A. Combined Balance Sheet**

### **B. Capital Projects Reserve Fund**

### **C. Statement of Revenues, Expenditures, and Changes in Fund Balance**

Ms. Burns: These are through September 30th, so these are year-end financials, assuming we don't get any more invoices coming in and we anticipate this being the year end. If anybody has any questions, I would be happy to answer them.

Mr. Realmuto: I have no questions just emphasizing this is essentially our FY 2021 year-end report. So other than adjustments that need to be made, that's where we stand for the year.

Ms. Burns: So no action on the financial statements? It would just be approval of the check run summary unless anybody has any questions on that portion.

### **D. Approval of Check Run Summary**

Mr. Plummer: Questions on the check run summary?

On MOTION by Mr. Realmuto, seconded by Mr. Costello, with all in favor, the Check Run Summary, was approved.

Mr. Krumrie: I just have one comment. I was going through payments, are we still doing business with Amerigas? I think there was another issue where we ran out of gas again last month at the restaurant?

Ms. Wells: Yes, we did. We didn't run out of gas in the restaurant, we ran out of gas in the pool.

Mr. Krumrie: Oh, is that what it was?

Ms. Wells: Yes.

Mr. Krumrie: Okay.

Ms. Wells: And we are working on that. They have since moved their customer service from being local to being remote and we've had difficulty. We believe that we now have everything set up correctly. The change happened when we took over providing gas for the restaurant. So since December we've been battling with them, but I believe that we have everything set up on a fixed schedule with deliveries every Friday.

## **TENTH ORDER OF BUSINESS**

### **Public Comments**

Mr. Plummer: Other questions, if not, public comments.

Unidentified Resident: Two quick comments. With the alternate side parking, I would recommend that security tell all contractors coming in, to please not park when there is another vehicle on the opposite side of the street. That should minimize or eliminate the problem. Secondly, I recommend that the Board meet privately, to minimize negative responses to residents and character assassinations during meetings. Please come together. Thank you.

Unidentified Resident: I've mentioned this before, but I'll do it again. I love seeing Alan's face. However, he has a very brief reason to be here. You have him here for a couple of hours today, before he had his opportunity to give his report. I wonder if we are paying him for all of those hours. We might be able to save something if we be reasonable about his attending only when he is needed.

Mr. Plummer: Thank you for your input. Anybody else? John?

John Sebastian (Lot 931): I just had a suggestion about the quotes for the new golf cart for security. I personally bought a new cart in 2019. I went to Bargain Carts, got a price, then went to Art's, and got a price. I actually spoke to Art himself, just asked him

well, Bargain Carts said they would give me, this was the price for the car, and so he came out, blah, blah, blah, and he matched it. I'm just wondering if we would ask Art, because he told me that they pretty much work together to keep their prices similar so one person doesn't get an advantage for the cost. Maybe Art's would give us that one extra year warranty if we just simply asked him or begged him or asked him to match Bargain Carts at the four years. The Bargain Carts was four years, just ask him to match it. That's just a suggestion based on just my own personal experience. That was all.

Mr. Plummer: Thanks, John. Obviously, it's worth a try.

Al Goldstein: I want to make two comments. One on the alternate parking. Unless you get the city to change its ordinance, there will not be any enforcement from the city, there's no question about that. Two, on the restaurant; as an American veteran, I was appalled to hear about discounts going to Canadian citizens. I'm not opposed to discounts going to anybody. But why pick out Canadians while we have veterans living here, who are all over 60 years old, and we have other neighbors living here from other countries. I know Panamanians, Guatemalans, Brazilians, all live here, so it's a slap in the face. I myself haven't had any problems in the restaurant with food or anything else, but this is something that causes a problem with me, and until that's removed, I'm not going back into the restaurant. I have a luncheon date with eight people on Thursday. I'll move it. Thank you.

## **ELEVENTH ORDER OF BUSINESS**

### **Supervisor Requests / Supervisor Open Discussion**

Mr. Plummer: Anybody else? If not, Supervisors?

Mr. Costello: I have a couple of items. Christine, the spill in the parking lot on the east side. Are we going to talk to these people and find out how? The stench out there is unbelievable. Have they made any offers as far as helping us or paying for their mistakes or what?

Ms. Wells: I believe our insurance company is still working with the cooking oil removal company, is the last update I have heard. They've had some push back and so they are still continuing to try to work. Jill, I don't know if you've had in the other communication with her.

Ms. Burns: No, they reached out to the company to request their insurance provider information and are still pursuing that.

Mr. Costello: The only other thing that I have is somebody did come to me and I forgot all about it. They were requesting an espresso machine in the restaurants, so we may want to look into that. It may be something that, I don't know, may help a little. I see you're taking a note of it, so hopefully at the next meeting we'll have a little more information on that. Other than that, I'd like to wish everybody a Happy Thanksgiving and make a motion that we adjourn, if nobody else has anything.

Mr. Realmuto: No, I do have something. It's a little disingenuous to raise two motions and then try to adjourn. One, I just wanted to follow up on Margo's comments and just ask the Board, is there a reason we can't have the engineer go at the beginning of the agenda and then allow him to go, as long as we're conscientious to bring up any engineering related items at the beginning?

Ms. Burns: This Board used to do that, and then decided to change. Previously, it was at the beginning and then the engineer left, and then it changed and we requested that he stay for the whole meeting.

Mr. Plummer: Would it be advantageous to have him come in later in the meeting, and then if there are questions arisen earlier, we could save them for when he got here?

Mr. Realmuto: Yeah, that could work too. It's hard to predict.

Mr. Rayl: I'll tell you, CDD2 has moved our report up in the agenda, but more times than not, there are things later in the agenda that I'm asked to stay for and comment on, so it's a mixed bag. I appreciate the discussion about making the best use of time. But it seems like things come up early, they can come up late.

Mr. Realmuto: Bob's suggestion would essentially defer those items to a set time, perhaps 11:30. I like that idea.

Mr. Plummer: If you came in, let's say just for the discussion an hour later, so that he's here for the second half of the meeting as opposed to the first half and put his report there and we can save any questions that arose in the first half for the second half.

Mr. Howison: We have never been done by 11.

Mr. Realmuto: That's for sure. It's probably a safe bet.

Mr. Krumrie: What do you think about trying to get the report in writing before the meeting? Is it reasonable to get it in writing?

Mr. Plummer: We could.

Mr. Krumrie: Can we get the report in writing?

Mr. Rayl: We could. Usually it's something I update with everything to do, to the last minute, so I include things that have gone on in the day before. But I can cut it off and get it out early for our report.

Mr. Plummer: Obviously, you could add stuff to it, if you did it in writing. Let's try having him come at 10:30, let's see how that works. That way, if anything does arrive in the first hour we can defer until he arrives. Anything else under supervision?

Mr. Realmuto: One other thing, I think I understood that the new manager with retail experience is going to be coming here on Friday and that you're going to be meeting with him, Harry. I'm asking the Board this because it's been somewhat controversial in the past. I would like at least 10 minutes to talk to him about finances for the restaurant and anyway, get his take on things, get to know him. I'm asking the Board if anyone has any objections, if the ten minutes could be set aside for me to meet him and talk to him strictly about the restaurant financials?

Mr. Plummer: I don't think any of us have any objection to that at all.

Ms. Carpenter: As long as Harry leads so you're not talking at the same time.

Mr. Realmuto: I assume, that's why, yeah.

Mr. Plummer: Anything else?

Mr. Krumrie: Once again, I'd like to wish everybody a happy Thanksgiving.

Mr. Realmuto: Happy Thanksgiving, everybody.

## **TWELTH ORDER OF BUSINESS**

## **Adjournment**

On MOTION by Mr. Costello, seconded by Mr. Krumrie, with all in favor, the meeting was adjourned.

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Secretary / Assistant Secretary

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Chairman / Vice Chairman

# SECTION V

## SECTION B



# Metz Culinary Management

## Ops Statement

Date Range: 10/24/2021 to 11/20/2021

Report Group: Lake Ashton Community

Stores Reporting: 100%

Ops Configuration: **Default**

Budget Behavior: **Standard**

Just This Timeframe: **Yes**

Prior Year B(W) Variance % Calculation: **Standard**

Transaction Types: **ALL**

Fill Out Weeks: **No**

Budget B(W) Variance % Calculation: **Standard**

	Week 1 10/24-10/30		Week 2 10/31-11/6		Week 3 11/7-11/13		Week 4 11/14-11/20		PERIOD		BUDGET		VARIANCE B(W)		PERIOD PRIOR YEAR		VARIANCE B(W)	
<b>SALES</b>																		
RETAIL	\$15,040	98.4%	\$11,812	98.0%	\$9,862	100.0%	\$9,842	61.0%	\$46,555	87.3%	\$74,592	87.4%	(\$28,037)	(37.6%)	\$0	0.0%	\$46,555	0.0%
CATERING	\$250	1.6%	\$241	2.0%	\$0	0.0%	\$6,295	39.0%	\$6,785	12.7%	\$10,800	12.6%	(\$4,015)	(37.2%)	\$0	0.0%	\$6,785	0.0%
BOARD	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
FLEX	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
SUMMER	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
PROGRAM	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
OTHER	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
<b>TOTAL SALES</b>	<b>\$15,290</b>	<b>100.0%</b>	<b>\$12,053</b>	<b>100.0%</b>	<b>\$9,862</b>	<b>100.0%</b>	<b>\$16,136</b>	<b>100.0%</b>	<b>\$53,341</b>	<b>100.0%</b>	<b>\$85,392</b>	<b>100.0%</b>	<b>(\$32,051)</b>	<b>(37.5%)</b>	<b>\$0</b>	<b>0.0%</b>	<b>\$53,341</b>	<b>0.0%</b>
<b>COST OF SALES</b>																		
Dry Grocery	\$867	0.0%	\$453	0.0%	\$575	0.0%	\$596	0.0%	\$2,492	0.0%	\$4,376	0.0%	\$1,884	43.1%	\$0	0.0%	(\$2,492)	0.0%
Bakery	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$292	0.0%	\$292	100.0%	\$0	0.0%	\$0	0.0%
Dairy	\$169	0.0%	\$505	0.0%	\$302	0.0%	\$305	0.0%	\$1,282	0.0%	\$3,209	0.0%	\$1,928	60.1%	\$0	0.0%	(\$1,282)	0.0%
Produce	\$368	0.0%	\$197	0.0%	\$448	0.0%	\$821	0.0%	\$1,834	0.0%	\$3,209	0.0%	\$1,375	42.8%	\$0	0.0%	(\$1,834)	0.0%
Grocery	\$966	0.0%	\$1,070	0.0%	\$629	0.0%	\$736	0.0%	\$3,401	0.0%	\$4,376	0.0%	\$975	22.3%	\$0	0.0%	(\$3,401)	0.0%
Protein	\$2,462	0.0%	\$1,899	0.0%	\$1,186	0.0%	\$1,978	0.0%	\$7,524	0.0%	\$10,211	0.0%	\$2,687	26.3%	\$0	0.0%	(\$7,524)	0.0%
Beverages	\$29	0.0%	(\$1,813)	0.0%	\$743	0.0%	\$1,622	0.0%	\$581	0.0%	\$2,042	0.0%	\$1,461	71.5%	\$0	0.0%	(\$581)	0.0%
Misc. Cost	\$0	0.0%	\$0	0.0%	\$3,488	0.0%	\$0	0.0%	\$3,488	0.0%	\$1,459	0.0%	(\$2,029)	(139.1%)	\$0	0.0%	(\$3,488)	0.0%
Vending Supplies	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
C-Store Merchandise	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
<b>TOTAL COST OF SALES</b>	<b>\$4,861</b>	<b>31.8%</b>	<b>\$2,312</b>	<b>19.2%</b>	<b>\$7,371</b>	<b>74.8%</b>	<b>\$6,057</b>	<b>37.5%</b>	<b>\$20,602</b>	<b>38.6%</b>	<b>\$29,174</b>	<b>34.2%</b>	<b>\$8,572</b>	<b>29.4%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$20,602)</b>	<b>0.0%</b>
<b>GROSS PROFIT</b>	<b>\$10,428</b>	<b>68.2%</b>	<b>\$9,741</b>	<b>80.8%</b>	<b>\$2,490</b>	<b>25.3%</b>	<b>\$10,079</b>	<b>62.5%</b>	<b>\$32,739</b>	<b>61.4%</b>	<b>\$56,218</b>	<b>65.8%</b>	<b>(\$23,479)</b>	<b>(41.8%)</b>	<b>\$0</b>	<b>0.0%</b>	<b>\$32,739</b>	<b>0.0%</b>
<b>PAYROLL</b>																		
<b>LABOR</b>																		
MANAGEMENT	\$2,404	15.7%	\$2,404	19.9%	\$2,404	24.4%	\$2,404	14.9%	\$9,615	18.0%	\$9,615	11.3%	\$0	0.0%	\$0	0.0%	(\$9,615)	0.0%
HOURLY	\$4,903	32.1%	\$3,810	31.6%	\$2,951	29.9%	\$6,367	39.5%	\$18,031	33.8%	\$24,627	28.8%	\$6,596	26.8%	\$0	0.0%	(\$18,031)	0.0%
HOURLY DRIVERS	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
OVERTIME	\$49	0.3%	\$18	0.2%	\$355	3.6%	\$460	2.9%	\$882	1.7%	\$0	0.0%	(\$882)	0.0%	\$0	0.0%	(\$882)	0.0%
VAC/SICK/HOL	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
CONTRACT	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$1,710	10.6%	\$1,710	3.2%	\$0	0.0%	(\$1,710)	0.0%	\$0	0.0%	(\$1,710)	0.0%
BONUS	\$67	0.4%	\$67	0.6%	\$67	0.7%	\$67	0.4%	\$269	0.5%	\$481	0.6%	\$212	44.0%	\$0	0.0%	(\$269)	0.0%
<b>TOTAL LABOR</b>	<b>\$7,423</b>	<b>48.6%</b>	<b>\$6,300</b>	<b>52.3%</b>	<b>\$5,777</b>	<b>58.6%</b>	<b>\$11,009</b>	<b>68.2%</b>	<b>\$30,508</b>	<b>57.2%</b>	<b>\$34,723</b>	<b>40.7%</b>	<b>\$4,215</b>	<b>12.1%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$30,508)</b>	<b>0.0%</b>
<b>TAX &amp; FRINGE</b>																		
TAX & FRINGE	\$2,128	13.9%	\$1,813	15.0%	\$1,667	16.9%	\$2,653	16.4%	\$8,261	15.5%	\$9,924	11.6%	\$1,663	16.8%	\$0	0.0%	(\$8,261)	0.0%
<b>TOTAL TAX &amp; FRINGE</b>	<b>\$2,128</b>	<b>13.9%</b>	<b>\$1,813</b>	<b>15.0%</b>	<b>\$1,667</b>	<b>16.9%</b>	<b>\$2,653</b>	<b>16.4%</b>	<b>\$8,261</b>	<b>15.5%</b>	<b>\$9,924</b>	<b>11.6%</b>	<b>\$1,663</b>	<b>16.8%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$8,261)</b>	<b>0.0%</b>
<b>TOTAL PAYROLL</b>	<b>\$9,551</b>	<b>62.5%</b>	<b>\$8,113</b>	<b>67.3%</b>	<b>\$7,444</b>	<b>75.5%</b>	<b>\$13,662</b>	<b>84.7%</b>	<b>\$38,770</b>	<b>72.7%</b>	<b>\$44,648</b>	<b>52.3%</b>	<b>\$5,878</b>	<b>13.2%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$38,770)</b>	<b>0.0%</b>
<b>AFTER PRIME COSTS</b>	<b>\$877</b>	<b>5.7%</b>	<b>\$1,628</b>	<b>13.5%</b>	<b>(\$4,954)</b>	<b>(50.2%)</b>	<b>(\$3,582)</b>	<b>(22.2%)</b>	<b>(\$6,031)</b>	<b>(11.3%)</b>	<b>\$11,570</b>	<b>13.6%</b>	<b>(\$17,601)</b>	<b>(152.1%)</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$6,031)</b>	<b>0.0%</b>

# Metz Culinary Management

## Ops Statement

Date Range: 10/24/2021 to 11/20/2021

Report Group: Lake Ashton Community

Stores Reporting: 100%

Ops Configuration: **Default**

Budget Behavior: **Standard**

Just This Timeframe: **Yes**

Prior Year B(W) Variance % Calculation: **Standard**

Transaction Types: **ALL**

Fill Out Weeks: **No**

Budget B(W) Variance % Calculation: **Standard**

	Week 1 10/24-10/30		Week 2 10/31-11/6		Week 3 11/7-11/13		Week 4 11/14-11/20		PERIOD		BUDGET		VARIANCE B(W)		PERIOD PRIOR YEAR		VARIANCE B(W)	
<b>CONT. EXPENSES</b>																		
TELEPHONE/UTILITIES	\$0	0.0%	(\$48)	(0.4%)	\$0	0.0%	\$0	0.0%	(\$48)	(0.1%)	\$65	0.1%	\$113	174.4%	\$0	0.0%	\$48	0.0%
MENUS & PRINTING	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$446	0.5%	\$446	100.0%	\$0	0.0%	\$0	0.0%
LAUNDRY	\$83	0.5%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$83	0.2%	\$1,098	1.3%	\$1,015	92.5%	\$0	0.0%	(\$83)	0.0%
OFFICE SUPPLIES	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$276	0.3%	\$276	100.0%	\$0	0.0%	\$0	0.0%
UNIFORMS	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$208	0.2%	\$208	100.0%	\$0	0.0%	\$0	0.0%
EQUIPMENT/SUPPLIES	(\$281)	(1.8%)	\$327	2.7%	(\$65)	(0.7%)	\$5	0.0%	(\$14)	0.0%	\$0	0.0%	\$14	0.0%	\$0	0.0%	\$14	0.0%
JANITORIAL/HAZARDOU	\$87	0.6%	\$97	0.8%	\$192	2.0%	\$61	0.4%	\$437	0.8%	\$675	0.8%	\$239	35.3%	\$0	0.0%	(\$437)	0.0%
DISPOSABLES	\$402	2.6%	\$87	0.7%	\$596	6.0%	\$278	1.7%	\$1,363	2.6%	\$1,338	1.6%	(\$25)	(1.8%)	\$0	0.0%	(\$1,363)	0.0%
REPAIRS	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
AUTO EXPENSE	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
SERVICE CONTRACTS	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$27	0.2%	\$27	0.1%	\$544	0.6%	\$517	95.1%	\$0	0.0%	(\$27)	0.0%
CONTRIBUTIONS	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
TRAVEL AND LODGING	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
EQUIPMENT RENTAL	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$250	0.3%	\$250	100.0%	\$0	0.0%	\$0	0.0%
EMPLOYEE RECRUIT	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$50	0.1%	\$50	100.0%	\$0	0.0%	\$0	0.0%
MISC EXPENSE	\$48	0.3%	\$374	3.1%	\$0	0.0%	\$0	0.0%	\$423	0.8%	\$419	0.5%	(\$4)	(1.0%)	\$0	0.0%	(\$423)	0.0%
POSTAGE	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
DUES & SUBS	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
CREDIT CARD	\$461	3.0%	\$393	3.3%	\$317	3.2%	\$417	2.6%	\$1,587	3.0%	\$2,619	3.1%	\$1,032	39.4%	\$0	0.0%	(\$1,587)	0.0%
OVER / SHORT	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
REFUSE/PEST	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
MARKETING/ADV/DECO	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$240	0.3%	\$240	100.0%	\$0	0.0%	\$0	0.0%
<b>TOTAL CONT. EXPENSES</b>	<b>\$799</b>	<b>5.2%</b>	<b>\$1,229</b>	<b>10.2%</b>	<b>\$1,039</b>	<b>10.5%</b>	<b>\$788</b>	<b>4.9%</b>	<b>\$3,855</b>	<b>7.2%</b>	<b>\$8,229</b>	<b>9.6%</b>	<b>\$4,374</b>	<b>53.1%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$3,855)</b>	<b>0.0%</b>
<b>PACE</b>	<b>\$78</b>	<b>0.5%</b>	<b>\$399</b>	<b>3.3%</b>	<b>(\$5,993)</b>	<b>(60.8%)</b>	<b>(\$4,370)</b>	<b>(27.1%)</b>	<b>(\$9,886)</b>	<b>(18.5%)</b>	<b>\$3,341</b>	<b>3.9%</b>	<b>(\$13,227)</b>	<b>(395.9%)</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$9,886)</b>	<b>0.0%</b>
<b>NON-CONT EXPENSE</b>																		
Rent	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
CAM	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
LEASES	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
TECHNOLOGY	\$54	0.4%	\$21	0.2%	\$54	0.6%	\$54	0.3%	\$182	0.3%	\$199	0.2%	\$17	8.3%	\$0	0.0%	(\$182)	0.0%
DEPRECIATION	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
GENERAL INSURANCE	\$124	0.8%	\$92	0.8%	\$118	1.2%	\$96	0.6%	\$429	0.8%	\$533	0.6%	\$104	19.5%	\$0	0.0%	(\$429)	0.0%
LICENSE/PERMITS/TAX	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
DEFERRED CONTRACT	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
COMM / PROFIT	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
ROYALTIES/NATL ADV	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
OPENING EXP	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
INTEREST EXP	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%	\$0	0.0%
<b>TOTAL NON-CONT EXPENSE</b>	<b>\$178</b>	<b>1.2%</b>	<b>\$113</b>	<b>0.9%</b>	<b>\$171</b>	<b>1.7%</b>	<b>\$150</b>	<b>0.9%</b>	<b>\$611</b>	<b>1.2%</b>	<b>\$732</b>	<b>0.9%</b>	<b>\$120</b>	<b>16.4%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$611)</b>	<b>0.0%</b>
<b>INCOME BEFORE FEES</b>	<b>(\$99)</b>	<b>(0.7%)</b>	<b>\$286</b>	<b>2.4%</b>	<b>(\$6,164)</b>	<b>(62.5%)</b>	<b>(\$4,520)</b>	<b>(28.0%)</b>	<b>(\$10,497)</b>	<b>(19.7%)</b>	<b>\$2,610</b>	<b>3.1%</b>	<b>(\$13,107)</b>	<b>(502.3%)</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$10,497)</b>	<b>0.0%</b>
<b>OTHER FEES</b>																		
Mgmt/Admin Fees	\$1,458	9.5%	\$1,458	12.1%	\$1,458	14.8%	\$1,458	9.0%	\$5,833	10.9%	\$5,833	6.8%	\$0	0.0%	\$0	0.0%	(\$5,833)	0.0%
<b>TOTAL OTHER FEES</b>	<b>\$1,458</b>	<b>9.5%</b>	<b>\$1,458</b>	<b>12.1%</b>	<b>\$1,458</b>	<b>14.8%</b>	<b>\$1,458</b>	<b>9.0%</b>	<b>\$5,833</b>	<b>10.9%</b>	<b>\$5,833</b>	<b>6.8%</b>	<b>\$0</b>	<b>0.0%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$5,833)</b>	<b>0.0%</b>
<b>NET INCOME</b>	<b>(\$1,558)</b>	<b>(10.2%)</b>	<b>(\$1,172)</b>	<b>(9.7%)</b>	<b>(\$7,623)</b>	<b>(77.3%)</b>	<b>(\$5,978)</b>	<b>(37.1%)</b>	<b>(\$16,331)</b>	<b>(30.6%)</b>	<b>(\$3,224)</b>	<b>(3.8%)</b>	<b>(\$13,107)</b>	<b>406.6%</b>	<b>\$0</b>	<b>0.0%</b>	<b>(\$16,331)</b>	<b>0.0%</b>



Billed to :  
Lake Ashton

4141 Lake Ashton Club Dr.  
Lake Wales, FL 33859

Invoice # 20771121  
November-21

Invoice Date: 12/3/2021  
Due Date: 12/13/2021

**Total Amount Due**

**\$ 16,330.70**

Service Dates : 10/24/2021 to 11/20/2021  
Monthly Culinary Management Charges

**Purchases**

Dry Grocery	\$ 2,491.86
Bakery	\$
Dairy	\$ 1,281.53
Produce	\$ 1,834.17
Grocery-Refrigerated/Frozen	\$ 3,401.03
Meat-Pork/Beef	\$ 3,666.40
Poultry	\$ 2,194.32
Seafood	\$ 1,663.68
Beverages	\$ 581.23
Misc. Cost	\$ 3,487.61
<b>Total Food</b>	<b>\$ 20,601.83</b>
Telephone/Utilities	\$ (48.27)
Menus	\$
Laundry	\$ 82.58
Office Supplies	\$
Uniforms	\$
Equipment/Supplies	\$ (14.45)
Janitorial/Hazardous	\$ 436.52
Disposables	\$ 1,362.66
Repairs	\$
Auto Expense	\$
Service Contracts	\$ 26.75
Contributions	\$
Entertainment - (Band)	\$
Equipment Rental	\$
Employee Recruitment	\$
Misc. Expense	\$ 422.54
Postage	\$
Dues/Subscriptions	\$
Credit Card Fees	\$ 1,586.91
Over/Short	\$
Refuse/Pest Control	\$
Marketing/Advertising	\$
Technology Expense	\$ 182.17
Licenses	\$
<b>Total Other Operating Expenses</b>	<b>\$ 4,037.41</b>

**\$ 24,639.24**

**Labor**

Management Payroll	\$ 9,884.64
Management Benefits	\$ 2,965.39
<b>Total Management Labor</b>	<b>\$ 12,850.03</b>
Base Payroll (Hourly)	\$ 18,913.65
Taxes/Benefits (Hourly)	\$ 5,295.82
<b>Total Hourly Labor</b>	<b>\$ 24,209.47</b>
Contract Labor (Other)	\$ 1,710.20

**\$ 38,769.70**

**Fees, Investments & Adjustments:**

Management/Administrative Costs	\$ 5,833.32
Opening Expense	\$
General Liability Insurance	\$ 429.30

**\$ 6,262.62**

**Sales:**

Retail Sales	\$ (46,555.46)
Inside Catering	\$ (250.00)
Outside Catering	\$ (6,535.41)

**\$ (53,340.87)**

Please remit to:  
Metz Culinary Management  
Attn: Accounts Receivable  
2 Woodland Drive  
Dallas, PA 18612  
(570) 675-2499

**Total \$ 16,330.70**

*Thank you for your business*

# SECTION C

## Ashton Tap & Grill Financials

Monthly Invoiced Revenue & Expenses (financials from Monthly Invoice / guest count from weekly reports)

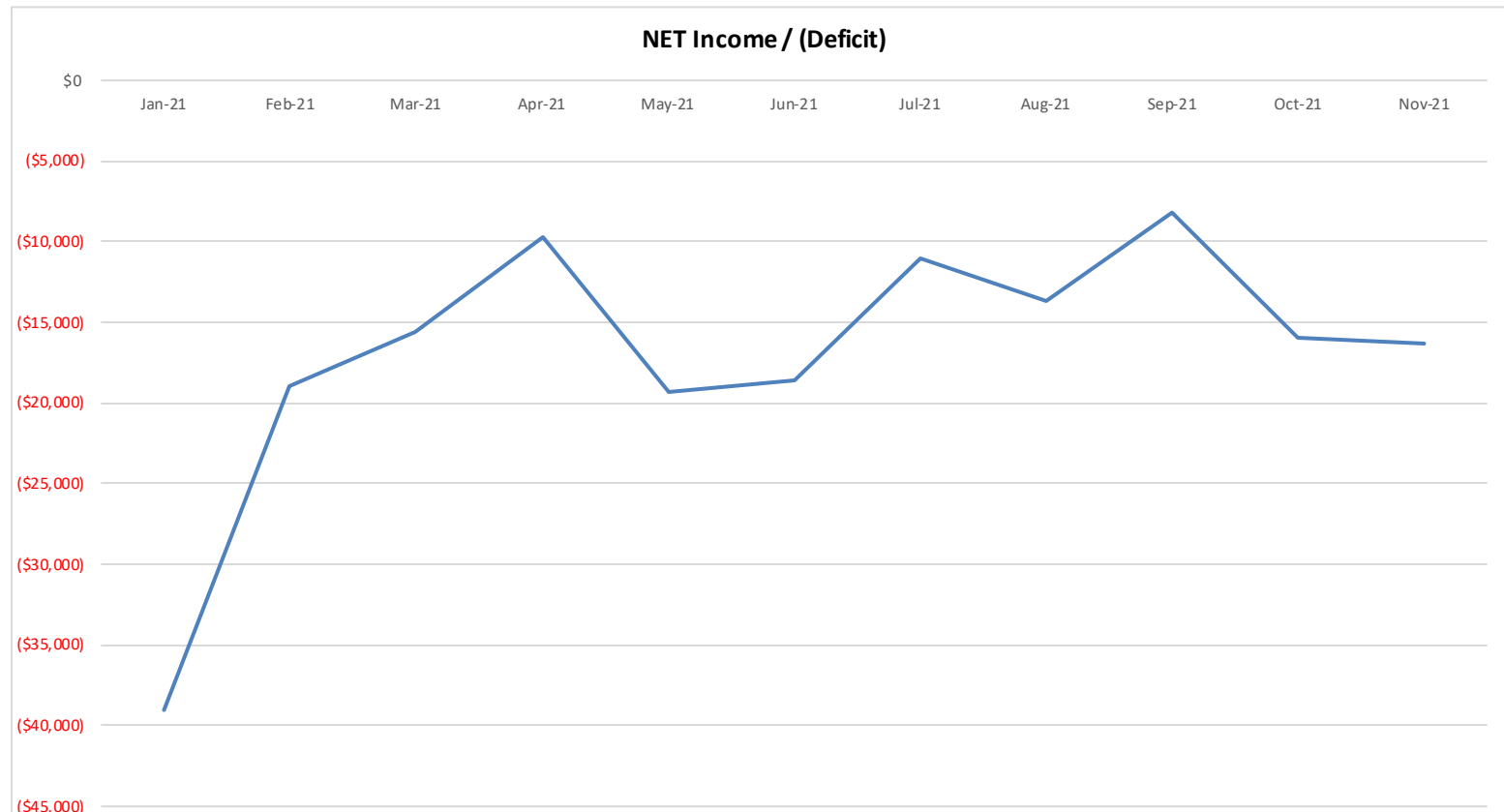
### ACTUAL Dec '20 to Nov '21

Month	Retail Sales	Catering / Other	Total Revenue	Guest Count	Avg. Guest Check	Total Purchases (inc. COS)	Food (COS)	COS %	Total Labor	Labor %	Fees & Other	Total Expense	NET Income / (Deficit)	NET Income / (Loss) %
<b>FY2021</b>	<b>\$604,907</b>	<b>\$66,226</b>	<b>\$671,133</b>	<b>38,576</b>	<b>\$17.40</b>	<b>\$372,953</b>	<b>\$248,155</b>	<b>37.0%</b>	<b>\$459,801</b>	<b>68.5%</b>	<b>\$64,275</b>	<b>\$897,029</b>	<b>(\$225,896)</b>	<b>-33.7%</b>
Oct-21	\$44,681	\$5,776	<b>\$50,457</b>	<b>2838</b>	<b>\$15.74</b>	\$23,024	\$17,888	<b>35.5%</b>	\$37,091	<b>73.5%</b>	\$6,242	<b>\$66,357</b>	<b>(\$15,900)</b>	<b>-31.5%</b>
Nov-21	\$46,555	\$6,785	<b>\$53,341</b>	<b>2800</b>	<b>\$16.63</b>	\$24,639	\$20,602	<b>38.6%</b>	\$38,770	<b>72.7%</b>	\$6,263	<b>\$69,672</b>	<b>(\$16,331)</b>	<b>-30.6%</b>
<b>FY2022</b>	<b>\$91,236</b>	<b>\$12,561</b>	<b>\$103,798</b>	<b>5,638</b>	<b>\$16.18</b>	<b>\$47,663</b>	<b>\$38,490</b>	<b>37.1%</b>	<b>\$75,861</b>	<b>73.1%</b>	<b>\$12,505</b>	<b>\$136,029</b>	<b>(\$32,231)</b>	<b>-31.1%</b>

Variance from prior month													
<b>Nov / Oct</b>	\$1,874	\$1,010	<b>\$2,884</b>			\$1,615	\$2,713		\$1,679		\$20	<b>\$3,314</b>	<b>(\$430)</b>
Avg per week	<b>\$469</b>	\$252	\$721			\$404	\$678		<b>\$420</b>		\$5	\$829	<b>(\$108)</b>
Avg per day	\$78	\$42	\$120			\$67	\$113		\$70		\$1	\$138	<b>(\$18)</b>

### NOVEMBER INVOICE RECEIVED 12/10/21

Note: Only the restaurant operating budget is included in these figures. Amenity support (equipment, improvements, maintenance, repairs, utilities) is not included.



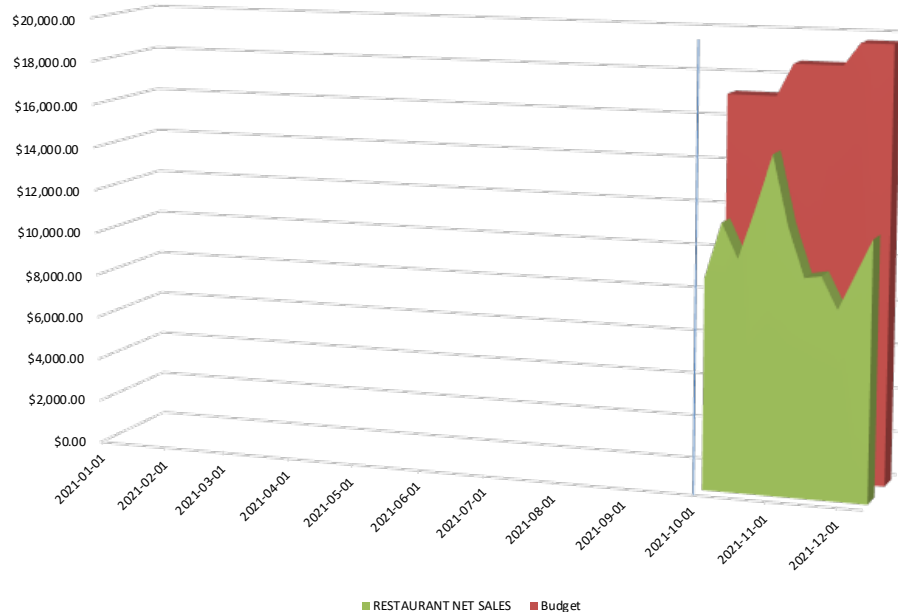
# Ashton Tap and Grill

## Weekly

Retail Sales (provided weekly by General Manager)

	Guest Count	Guest Average	GROSS SALES	DISCOUNT S	RESTAURANT NET SALES	NET SALES PER DAY	Budget	Budget vs. Sales
2020-12-19	913	\$18.26	\$16,673.06	\$0.00	\$16,673.06	\$2,381.87	\$15,600.00	\$1,073.06
2020-12-26	902	\$17.41	\$16,774.71	\$1,070.58	\$15,704.13	\$2,243.45	\$15,600.00	\$104.13
2021-01-02	1,207	\$17.22	\$21,827.67	\$1,045.65	\$20,782.02	\$2,968.86	\$18,200.00	\$2,582.02
2021-01-09	1,166	\$14.23	\$17,506.24	\$912.06	\$16,594.18	\$2,370.60	\$18,200.00	(\$1,605.82)
2021-01-16	965	\$14.78	\$15,258.48	\$995.02	\$14,263.46	\$2,037.64	\$18,200.00	(\$3,936.54)
2021-01-23	1,154	\$15.72	\$19,307.60	\$1,161.60	\$18,146.00	\$2,592.29	\$18,200.00	(\$54.00)
2021-01-30	1,052	\$16.21	\$18,245.22	\$1,189.07	\$17,056.15	\$2,436.59	\$18,200.00	(\$1,143.85)
2021-02-06	1,013	\$15.41	\$16,729.95	\$1,119.81	\$15,610.14	\$2,230.02	\$18,200.00	(\$2,589.86)
2021-02-13	916	\$14.15	\$13,747.18	\$781.55	\$12,965.63	\$1,852.23	\$15,600.00	(\$2,634.37)
2021-02-20	1,086	\$16.73	\$19,191.11	\$1,024.84	\$18,166.27	\$2,595.18	\$18,200.00	(\$33.73)
2021-02-27	1,163	\$16.11	\$19,825.86	\$1,091.60	\$18,734.26	\$2,676.32	\$18,200.00	\$534.26
2021-03-06	1,201	\$15.08	\$19,011.97	\$901.65	\$18,110.32	\$2,587.19	\$18,200.00	(\$89.68)
2021-03-13	1,250	\$14.82	\$19,400.15	\$871.35	\$18,528.80	\$2,646.97	\$18,200.00	\$328.80
2021-03-20	1,544	\$15.33	\$24,528.63	\$866.05	\$23,662.58	\$3,380.37	\$18,200.00	\$5,462.58
2021-03-27	1,222	\$15.44	\$19,626.25	\$754.09	\$18,872.16	\$2,696.02	\$18,200.00	\$672.16
2021-04-03	1,487	\$15.10	\$23,299.41	\$838.63	\$22,460.78	\$3,208.68	\$18,200.00	\$4,260.78
2021-04-10	1,513	\$16.86	\$26,102.73	\$588.95	\$25,513.78	\$3,644.83	\$18,200.00	\$7,313.78
2021-04-17	1,221	\$15.02	\$19,063.76	\$721.92	\$18,341.84	\$2,620.26	\$18,200.00	\$141.84
2021-04-24	927	\$14.94	\$14,407.69	\$557.14	\$13,850.55	\$1,978.65	\$18,200.00	(\$4,349.45)
2021-05-01	1,273	\$14.08	\$18,644.88	\$715.23	\$17,929.65	\$2,561.38	\$17,444.00	\$485.65
2021-05-08	979	\$14.19	\$14,636.04	\$739.81	\$13,896.23	\$1,985.18	\$16,912.00	(\$3,015.77)
2021-05-15	953	\$18.38	\$18,241.13	\$720.38	\$17,520.75	\$2,502.96	\$23,100.00	(\$5,579.25)
2021-05-22	931	\$14.12	\$14,217.21	\$1,067.74	\$13,149.47	\$1,878.50	\$16,912.00	(\$3,762.53)
2021-05-29	933	\$14.44	\$14,022.73	\$551.20	\$13,471.53	\$1,924.50	\$16,912.00	(\$3,440.47)
2021-06-05	804	\$15.72	\$12,995.01	\$358.57	\$12,636.44	\$1,805.21	\$16,912.00	(\$4,275.56)
2021-06-12	912	\$14.89	\$14,104.66	\$526.93	\$13,577.73	\$1,939.68	\$16,912.00	(\$3,334.27)
2021-06-19	679	\$15.33	\$11,047.80	\$637.00	\$10,410.80	\$1,487.26	\$16,912.00	(\$6,501.20)
2021-06-26	882	\$15.50	\$14,335.78	\$663.35	\$13,672.43	\$1,953.20	\$16,912.00	(\$3,239.57)
2021-07-03	674	\$15.30	\$10,703.86	\$392.67	\$10,311.19	\$1,473.03	\$16,912.00	(\$6,600.81)
2021-07-10	673	\$16.67	\$11,411.81	\$194.68	\$11,217.13	\$1,602.45	\$20,608.00	(\$9,390.87)
2021-07-17	727	\$15.26	\$11,371.62	\$274.80	\$11,096.82	\$1,585.26	\$16,912.00	(\$5,815.18)
2021-07-24	767	\$15.97	\$13,101.58	\$851.48	\$12,250.10	\$1,750.01	\$16,800.00	(\$4,549.90)
2021-07-31	684	\$15.23	\$10,916.41	\$496.41	\$10,420.00	\$1,488.57	\$16,800.00	(\$6,380.00)
2021-08-07	612	\$16.81	\$10,438.70	\$152.17	\$10,286.53	\$1,469.50	\$16,800.00	(\$6,513.47)
2021-08-14	676	\$16.06	\$11,146.42	\$291.76	\$10,854.66	\$1,550.67	\$16,800.00	(\$5,945.34)
2021-08-21	575	\$15.42	\$9,140.85	\$275.84	\$8,865.01	\$1,266.43	\$16,800.00	(\$7,934.99)
2021-08-28	568	\$16.26	\$9,472.69	\$235.60	\$9,237.09	\$1,539.52	\$16,800.00	(\$7,562.91)
2021-09-04	578	\$17.03	\$10,203.18	\$357.01	\$9,846.17	\$1,641.03	\$16,800.00	(\$6,953.83)
2021-09-11	602	\$15.96	\$9,866.65	\$256.57	\$9,610.08	\$1,601.68	\$16,800.00	(\$7,189.92)
2021-09-18	577	\$17.98	\$10,533.98	\$158.42	\$10,375.56	\$1,729.26	\$16,800.00	(\$6,424.44)
2021-09-25	615	\$16.24	\$10,050.47	\$65.06	\$9,985.41	\$1,664.24	\$16,800.00	(\$6,814.59)
FY2021 YTD	38,576	\$15.67	\$631,131.13	\$26,474.24	\$604,656.89		\$719,360.00	(\$114,703.11)
2021-10-02	620	\$15.39	\$9,875.28	\$333.66	\$9,541.62	\$1,590.27	\$17,196.00	(\$7,654.38)
2021-10-09	717	\$16.73	\$12,452.09	\$458.62	\$11,993.47	\$1,998.91	\$17,196.00	(\$5,202.53)
2021-10-16	699	\$14.95	\$10,827.47	\$378.39	\$10,449.08	\$1,741.51	\$17,196.00	(\$6,746.92)
2021-10-23	802	\$15.79	\$13,164.14	\$497.68	\$12,666.46	\$2,111.08	\$17,196.00	(\$4,529.54)
2021-10-30	953	\$15.83	\$15,624.14	\$534.56	\$15,089.58	\$2,514.93	\$18,648.00	(\$3,558.42)
2021-11-06	651	\$18.35	\$12,162.05	\$214.35	\$11,947.70	\$1,991.28	\$18,648.00	(\$6,700.30)
2021-11-13	658	\$14.87	\$10,084.13	\$300.36	\$9,783.77	\$1,630.63	\$18,648.00	(\$8,864.23)
2021-11-20	635	\$15.60	\$10,380.33	\$473.38	\$9,906.95	\$1,651.16	\$18,648.00	(\$8,741.05)
2021-11-27	538	\$15.76	\$9,068.02	\$588.75	\$8,497.27	\$1,413.21	\$19,656.00	(\$11,176.73)
2021-12-04	704	\$14.31	\$10,518.42	\$446.92	\$10,071.50	\$1,678.58	\$19,656.00	(\$9,584.50)
2021-12-11	736	\$15.81	\$12,038.20	\$398.74	\$11,639.46	\$1,939.91	\$19,656.00	(\$8,016.54)
FY2022 YTD	7,713	\$15.76	126,194	4,625	\$121,568.86		\$202,344.00	(\$80,775.14)

Weekly Sales



# Ashton Tap and Grill

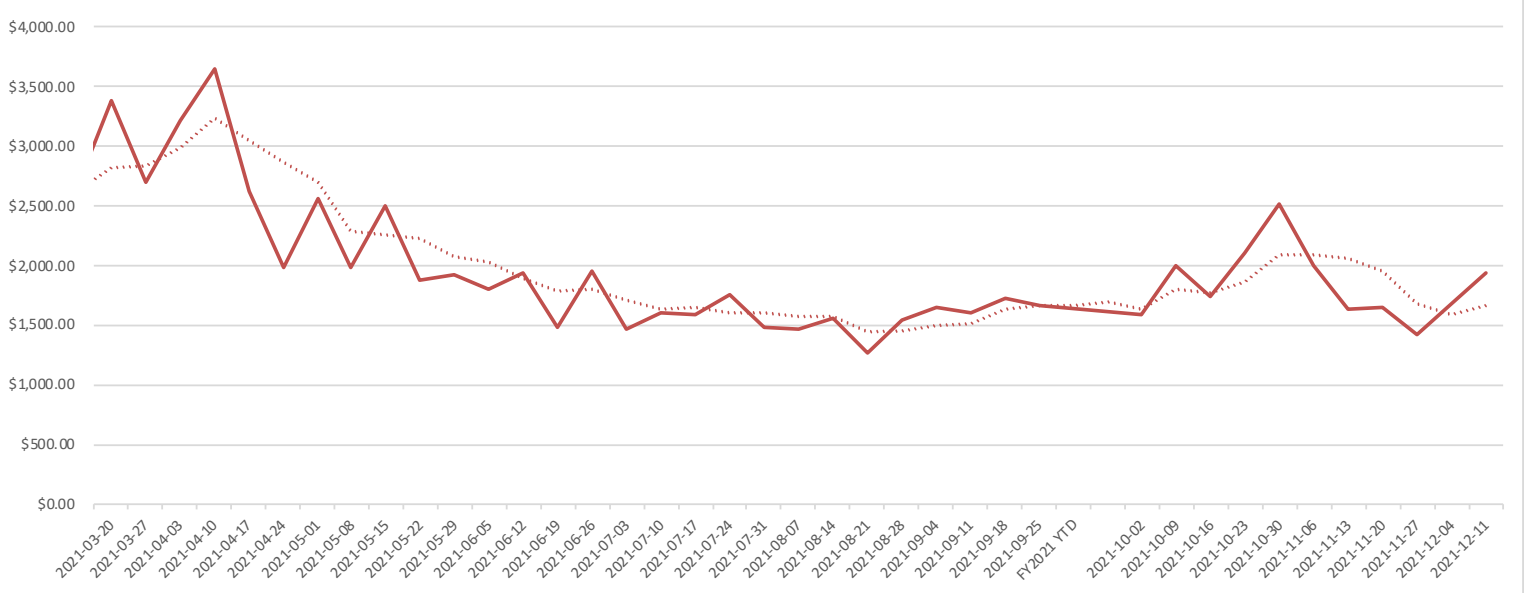
## Day of Week Averages January 2021 - June 2021

DAY	Guest Count	Guest Average	GROSS SALES	DISC.	NET SALES	Daily Average	Observations
SUN	4,659	\$16.76	\$79,879	\$1,800	\$78,079	\$3,003	Sundays are consistently the best day (since entertainment started in March)
MON	4,030	\$14.05	\$70,261	\$13,629	\$56,632	\$2,178	Mondays net revenue are one of the lower (bottom 3) days
TUE	3,793	\$13.63	\$52,915	\$1,229	\$51,709	\$1,989	Tuesdays have been consistently the worst days by every measure, followed closely by Thursdays
WED	4,128	\$14.14	\$59,516	\$1,230	\$58,362	\$2,245	Wednesdays are in the middle
THU	3,623	\$15.59	\$57,539	\$1,060	\$56,479	\$2,172	Thursdays are consistently the 2nd worst or worst day
FRI	4,234	\$16.27	\$70,017	\$1,134	\$68,883	\$2,649	Fridays have been the 2nd best day for BOTH guest count & net revenue
SAT	3,966	\$17.10	\$69,122	\$1,320	\$67,803	\$2,608	Saturdays are a close 3rd to Friday's 2nd best
	28,433	\$15.40	\$459,248	\$21,401	\$437,947	\$2,406	

## July 2021 - November, 2021

DAY	Guest Count	Guest Average	GROSS SALES	DISC.	NET SALES	Daily Average	Observations
SUN	2,214	\$16.34	37,836	1,655	36,181	\$1,508	Sundays are still the best day, but difference over Wednesday and Friday is declining
MON	693	\$14.29	11,766	4,854	9,902		Closed Mondays starting 8/23/21 (included in September monthly)
TUE	1,765	\$13.26	24,092	682	23,410	\$975	Tuesdays and Thursdays are consistently the worst days.
WED	1,842	\$16.50	30,883	493	30,390	\$1,266	Wednesdays are now the 2nd best day
THU	1,304	\$15.99	21,129	273	20,856	\$869	Tuesdays and Thursdays are consistently the worst days.
FRI	1,789	\$16.86	30,448	294	30,154	\$1,256	Fridays have declined to the 3rd best day
SAT	1,559	\$18.03	28,532	419	28,113	\$1,171	Saturdays Daily AVG has declined from 3rd best to 4th
	11,166	\$16.03	\$184,677	\$5,671	\$179,006	\$1,178	Average Daily Revenue decline of 51.1% from first half of the year

## NET SALES PER DAY



# SECTION D



## SUBCONTRACT FOR RESTAURANT AND CATERING SERVICES

This Subcontract (the "Agreement") is made as of November [●], 2021 by and between Metz Culinary Management, Inc., a Pennsylvania corporation ("MCM") and Metz Catering FL, LLC ("Metz Catering"). MCM and Metz Catering are sometimes referred to herein individually as a "Party" and collectively as the "Parties".

- A. MCM and its owners have determined to reorganize the Metz family enterprises so that restaurant and catering services currently provided by MCM will now be provided by newly-formed affiliates (the "Reorganization");
- B. As part of the Reorganization, services provided by MCM under a contract between MCM and Lake Ashton Community Development District c/o Governmental Management Services – Central Florida, LLC (the "Customer") referenced on Exhibit A (the "Contract") will now be provided by Metz Catering.

In furtherance of the foregoing premises and in consideration of the mutual covenants and obligations set forth herein, and for other good and valuable consideration, the receipt and sufficiency of which they hereby acknowledge, the Parties hereto, intending to be legally bound hereby, agree as follows:

1. The Contract. The Parties acknowledge that MCM and the Customer are parties to the Contract pursuant to which MCM currently provides restaurant and catering services under the terms of the Contract (the "Services").

2. Agreement. Metz Catering hereby agrees to perform the Services in accordance with this Agreement and the requirements of the Contract and to assume all of the obligations of MCM under the Contract. Metz Catering shall be entitled to receive all payments required to be made by Customer under the Contract in respect of the Services (including the sale of alcoholic beverages) provided by Metz Catering hereunder.

3. Effective Time. The obligation of Metz Catering to assume the obligations of MCM under the Contract and operate the restaurants and provide the catering services on the premises of the Customer under the terms of this Agreement will become effective only upon (i) the issuance or transfer of the relevant alcohol license(s) that would permit Metz Catering to perform the Services on the premises of the Customer under the Contract and (ii) the execution by the Customer of the Consent to this Agreement.

4. Compliance with Law. Metz Catering shall comply with all laws, regulations, codes and rules of proper governmental authority in connection with performing the Services and shall procure and maintain all licenses and pay all fees and other charges which may be required by such laws, regulations, codes and rules, including the payment of all sales, use other taxes collected on all sales made by Metz Catering in connection with providing the Services. Metz Catering shall comply with all procedures, rules and/or regulations that are from time to time established by the Customer.

5. Miscellaneous.

a. Relationship of the Parties. Nothing in this Agreement will be construed as making one Party a partner, joint venturer, agent, fiduciary or legal representative of the other Party or otherwise as having the power or authority to bind the other Party in any manner, nor do the Parties intend to create by this Agreement an employer-employee relationship.

b. Governing Law. This Agreement and any claim, controversy or dispute arising out of or related to this Agreement, any of the transactions contemplated hereby, the relationship of the parties, and/or the interpretation and enforcement of the rights and duties of the parties, whether arising in contract, tort, equity or otherwise, shall be governed by and construed in accordance with the domestic Laws of the State of Florida (including in respect of the statute of limitations or other limitations period applicable to any such claim, controversy or dispute), without giving effect to any choice or conflict of Law provision or rule (whether of the State of Florida or any other jurisdiction) that would cause the application of the Laws of any jurisdiction other than the State of Florida.

c. Waiver of Jury Trial. EACH OF THE PARTIES IRREVOCABLY WAIVES ANY AND ALL RIGHTS TO TRIAL BY JURY IN ANY ACTION OR PROCEEDING BETWEEN THE PARTIES ARISING OUT OF OR RELATING TO THIS AGREEMENT AND THE TRANSACTIONS CONTEMPLATED BY THIS AGREEMENT.

d. Notices. All notices, requests, demands, claims, and other communications hereunder will be in writing. Any notice, request, demand, claim, or other communication hereunder shall be deemed duly given (i) when delivered personally to the recipient, (ii) when sent by electronic mail or facsimile, on the date of transmission to such recipient, or (iii) one business day after being sent to the recipient by reputable overnight courier service (charges prepaid).

e. Assignment. No Party may assign any of its rights or delegate any of its obligations under this Agreement without the prior written consent of the other Party.

f. Parties in Interest. Except as expressly agreed to in writing between the Parties, none of the provisions of this Agreement are intended to provide any rights or remedies to any Person other than the Parties hereto and their respective successors and permitted assigns (if any); other than the Customer which shall be deemed to be an express third party beneficiary of the provisions of this Agreement.

g. Amendments. This Agreement may not be amended, modified or supplemented except by written agreement of the Parties.

h. Termination. This Agreement will terminate upon the termination of the Contract, or otherwise upon the mutual agreement of the Parties.

i. Execution of Agreement; Counterparts; Electronic Signatures. This Agreement may be executed in several counterparts, each of which will be deemed an original and all of which will constitute one and the same instrument, and will become effective when counterparts have been signed by each Party and delivered to the other Party, it being understood that all Parties need not sign the same counterparts.

*[Signature page follows]*

IN WITNESS WHEREOF, the Parties have caused this Agreement to be executed as of the date first written above by their respective officers thereunto duly authorized.

**METZ CULINARY MANAGEMENT, INC.**

DocuSigned by:  
By: Jeffrey C. Metz  
Name: Jeffrey C. Metz  
Title: President

**METZ CATERING FL, LLC**

DocuSigned by:  
By: Jeffrey C. Metz  
Name: Jeffrey C. Metz  
Title: President

The undersigned hereby consents to the above Subcontract and approves the transactions and matters described therein as of the date set forth below.

November 30, 2021

**LAKE ASHTON COMMUNITY  
DEVELOPMENT DISTRICT C/O  
GOVERNMENTAL MANAGEMENT  
SERVICES – CENTRAL FLORIDA, LLC**

By: Robert J. Plummer  
Name: Robert J. Plummer  
Title: Chairman

**EXHIBIT A**  
**DESCRIPTION OF CONTRACT**

Agreement, dated October 19, 2020, by and between Lake Ashton Community Development District c/o Governmental Management Services – Central Florida, LLC and Metz Culinary Management, Inc.

### GUARANTY BY METZ CULINARY MANAGEMENT, INC.

This Guaranty is being delivered to Lake Ashton Community Development District c/o Governmental Management Services – Central Florida, LLC (the “Customer”) in consideration for the Customer consenting to and approving that certain Subcontract dated November [●], 2021 (the “Subcontract”) by and between Metz Catering FL, LLC (“Metz Catering”) and the undersigned.

The undersigned hereby guarantees any payment obligation of Metz Catering may have to the Customer arising from Metz Catering’s assumption of the obligations described in the Subcontract and providing the services thereunder.

Intending to be legally bound hereby, the undersigned has executed this Guaranty on and as of the date written below.

Date: November \_\_, 2021

METZ CULINARY MANAGEMENT, INC.

DocuSigned by:

By:

*Jeffrey C. Metz*

9442DD9E7A084D4

Name: Jeffrey C. Metz

Title: President

## SECTION VI

# SECTION A

# SECTION 1



Please share with the other CDD supervisors

Effective November 23rd, I'm resigning my position as CDD1 supervisor. I'd like to thank the staff of Lake Ashton, Annie of the Metz corporation, fellow CDD members and the residents of Lake Ashton CDD for all your help, support, and confidence in me to do the right thing. Without question, each of the supervisors are a devoted, hard-working group, for the benefit of the residents of Lake Ashton.

Maybe it was the multitude of emails, texts, and phone calls, that I dealt with each day related to the restaurant. Maybe it was not being able to enjoy dinner at the restaurant without a casual comment, (negative), from a few other patrons of the restaurant. Maybe it was the guy who was served what he thought was frozen fish, which led to him bringing it to my attention, and then leaving the plate next to me while I was enjoying dinner. Maybe it was the myriad of meetings I had with residents regarding a poor experience they had at the restaurant. Maybe it was how a few residents of the community treated the staff of the restaurant. All the above, and more, has led me to this conclusion.

With the upcoming changes to the restaurant, it is a perfect time for me to step aside and we try something different. I wish each of you the best of luck going forward.

Harry Krumrie

## SECTION B



Marsha M. Faux, CFA, ASA  
POLK COUNTY PROPERTY APPRAISER  
**2022 Data Sharing and Usage Agreement**

**LAKE ASHTON CDD**

This Data Sharing and Usage Agreement, hereinafter referred to as “**Agreement**,” establishes the terms and conditions under which the **LAKE ASHTON CDD**, hereinafter referred to as “**agency**,” can acquire and use Polk County Property Appraiser data that is exempt from Public Records disclosure as defined in [FS 119.071](#).

*As of July 1, 2021, the Florida Public Records Exemptions Statute was amended as it relates to the publicly available records maintained by the county property appraiser and tax collector. As a result, exempt (aka confidential) parcels and accounts have been added back to our website and FTP data files. No owner names, mailing addresses, or official records (OR) books and pages of recorded documents related to these parcels/accounts, appear on the Property Appraiser’s website or in FTP data files. In addition, the Polk County Property Appraiser’s mapping site has been modified to accommodate the statutory change. See Senate Bill 781 for additional information.*

***For the purposes of this Agreement, all data is provided. It is the responsibility of the agency to apply all statutory guidelines relative to confidentiality.***

The confidentiality of personal identifying information including: names, mailing address and OR Book and Pages owned by individuals that have received exempt / confidential status, hereinafter referred to as “**confidential data**,” **will be protected as follows:**

1. The **agency** will not release **confidential data** that may reveal identifying information of individuals exempted from Public Records disclosure.
2. The **agency** will not present the **confidential data** in the results of data analysis (including maps) in any manner that would reveal personal identifying information of individuals exempted from Public Records disclosure.
3. The **agency** shall comply with all state laws and regulations governing the confidentiality and exempt status of personal identifying and location information that is the subject of this Agreement.
4. The **agency** shall ensure any employee granted access to **confidential data** is subject to the terms and conditions of this Agreement.
5. The **agency** shall ensure any third party granted access to **confidential data** is subject to the terms and conditions of this Agreement. Acceptance of these terms must be provided in writing to the **agency** by the third party before personal identifying information is released.

The term of this Agreement shall commence on **January 1, 2022** and shall run until **December 31, 2022**, the date of signature by the parties notwithstanding. **This Agreement shall not automatically renew.** A new agreement will be provided annually to ensure all responsible parties are aware of and maintain the terms and conditions of this Data Sharing and Usage Agreement.

In witness of their agreement to the terms above, the parties or their authorized agents hereby affix their signatures.

**POLK COUNTY PROPERTY APPRAISER**

**LAKE ASHTON CDD**

Signature: 

Signature: \_\_\_\_\_

Print: Marsha M. Faux CFA, ASA

Print: \_\_\_\_\_

Title: Polk County Property Appraiser

Title: \_\_\_\_\_

Date: December 1, 2021

Date: \_\_\_\_\_

Please email the signed agreement to [pataxroll@polk-county.net](mailto:pataxroll@polk-county.net).

# SECTION C

# CONTRACT AGREEMENT

This Agreement made and entered into on Friday, December 03, 2021 by and between the Lake Ashton Community Development District, a local unit of special purpose government of the State of Florida hereinafter referred to as the 'Special District', and Marsha M. Faux, Polk County Property Appraiser, a Constitutional Officer of the State of Florida, whose address is 255 North Wilson Ave., Bartow, FL 33830, hereinafter referred to as the 'Property Appraiser'.

1. Section [197.3632](#) Florida Statutes, provides that special assessments of non-ad valorem taxes levied by the Special District may be included in the assessment rolls of the County and collected in conjunction with ad valorem taxes as assessed by the Property Appraiser. Pursuant to that option, the Property Appraiser and the Special District shall enter into an agreement providing for reimbursement to the Property Appraiser of administrative costs, including costs of inception and maintenance, incurred as a result of such inclusion.
2. The parties herein agree that, for the 2022 tax year assessment roll, the Property Appraiser will include on the assessment rolls such special assessments as are certified to her by the Lake Ashton Community Development District.
3. The term of this Agreement shall commence on January 1, 2022 or the date signed below, whichever is later, and shall run until December 31, 2022, the date of signature by the parties notwithstanding. This Agreement shall not automatically renew.
4. The Special District shall meet all relevant requirements of Section [197.3632](#) & [190.021](#) Florida Statutes.
5. The Special District shall furnish the Property Appraiser with up-to-date data concerning its boundaries and proposed assessments, and other information as requested by the Property Appraiser to facilitate in administering the non-ad valorem assessment in question. Specifically, if assessments will be included on the 2022 TRIM Notice, the Special District shall provide **proposed assessments no later than Friday, July 15, 2022**. The Special District's assessments shall, as far as practicable, be uniform (e.g. one uniform assessment for maintenance, etc.) to facilitate the making of the assessments by the mass data techniques utilized by the Property Appraiser.
6. The Special District shall certify to the Property Appraiser the Special District's annual installment and levy **no later than Thursday, September 15, 2022**. The Property Appraiser shall, using the information provided by the Special District, place the Special District's non ad-valorem special assessments on properties within the district for inclusion on the 2022 tax roll.
7. The Property Appraiser shall be compensated by the Special District for the administrative costs incurred in carrying out this Agreement at the rate of 1% of the amount levied on the TRIM Notice or if the TRIM Notice is not used, the rate shall be 1% of the amount levied on the 2022 tax roll. For the TRIM Notice, the Property Appraiser will require **payment on or before Thursday, September 15, 2022** for processing within the Property Appraiser budget year (October 1st – September 30th).
8. If the actual costs of performing the services under this agreement exceed the compensation provided for in Paragraph 7, the amount of compensation shall be the actual costs of performing the services under this agreement.
9. If tax roll corrections are requested by the Special District, the Property Appraiser shall be compensated by the Special District for the administrative costs incurred at the rate of \$5.00 for each tax roll correction exceeding ten (10) corrections per tax year.

The Special District shall indemnify and hold harmless, to the extent permitted by Florida law and without waiving its right of any applicable sovereign immunity, the Property Appraiser and all respective officers, employees, agents and instrumentalities from any and all liability, losses or damages, including attorneys' fees and costs of defense, which the Property Appraiser and all respective officers, employees, agents or instrumentalities may incur as a result of claims, demands, suits, causes of actions or proceedings of any kind or nature arising out of, relating to or resulting from the negligent or intentional acts or omissions of the Special District or its employees, agents, servants, partners, principals, or subcontractors arising out of, relating to, or resulting from the performance of the Agreement. The Special District shall pay all claims and losses in connection therewith and shall investigate and defend all claims, suits or actions of any kind or nature in the name of the Property Appraiser where applicable, including appellate proceedings, and shall pay all costs, judgments, and attorneys' fees which may issue thereon.

EXECUTED By:

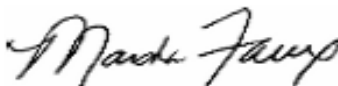
\_\_\_\_\_  
Special District Representative

\_\_\_\_\_  
Print name

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date

Marsha M. Faux, CFA, ASA  
Polk County Property Appraiser  
By:



\_\_\_\_\_  
Marsha M. Faux, Property Appraiser

## SECTION VII

## SECTION B

# SECTION 1





S&S Contracting  
of Polk County Inc.  
P.O. Box 158  
Homeland, FL. 33847  
(863) 537-7734

## Estimate

Date	Estimate No.
11/19/2021	E5325

Name/Address
Lake Ashton I CDD Bob Plummer 4141 Ashton Club Drive Lake Wales, FL. 33859

Fax #	E-mail
863-537-7199	stregear@aol.com

Asphalt Repair @ 4472 Turnberry

Description	Qty	Rate Each	Total
Mobilization (LS)	1	150.00	150.00
Repair Asphalt at Depression in Road (SF)	250	12.50	3,125.00
<p>Notes: 1) All permits, fees, meter costs, governmental charges of any type by others. 2) No removal or replacement of unsuitable materials included. We have assumed all excavated materials are suitable for structural fill. 3) Positive drainage not guaranteed on areas having less than 2% fall. 4) Estimate based on normal daytime work hours, no night or weekend work included. 5) All soils, materials and density testing by others. 6) All submittals / approvals to go through GC. 7) No sod, grassing, seed &amp; mulch, landscaping or irrigation system, installation or repair, of any type included. 8) All surveying, construction layout, asbuilts by others. 9) Construction water / temporary meter by others. 10) Crushed concrete is a recycled product and therefore availability varies this may effect the schedule and /or cost if it is not readily available at required time, multiple sources may also be used. Allowance in materials testing must take this into account. 11) Any item not specifically included in this estimate is hereby specifically excluded. 12) S&amp;S Contracting of Polk County reserves the right to increase prices if quantities are 10% less than proposed or items are removed from proposed work. 13) Estimate good for 30 days. Due to volatility in cost of materials, any cost increase prior to shipping will be passed on to owner. Owner must also beware that the availability of materials may affect completion schedule.</p>			

General Terms and Conditions: Price good for 30 days. Bond not included. Payment terms: Net 30 days upon completion of project, 3% fee monthly on unpaid balances after 30 days. This quotation shall become part of any subsequent contract. Note: Bid based on (1) one application of PAINT and (1) (Price based on Specs at time of estimation Bid does not include: Traffic Control, Cleaning, Drying, Control Layout. Striping / Marking: The area to be striped will be cleaned prior to S & S Contracting arrival. Maintenance of Traffic will be supplied by Contractor for temporary and permanent striping. Bid Based on one (1) Mobilization. Final billing will be based on actual measurements. Pricing excludes any bond, survey, layout, MOT, sod, erosion control, storm water pollution plan.

**Total** \$3,275.00

Approved & Date

# SECTION C

# Community Director Report



## Lake Ashton Community Development District

Submitted by: Christine Wells – Community Director

Meeting Date: December 20, 2021



## Events and Activities

The Clubhouse Ballroom will be decked out to welcome residents into 2022 in style. Tickets are on sale now for the New Year's Eve Party in the Ballroom. Tickets include: choice of a plated meal, entertainment, photo booth, masks, and other New Year's Eve party supplies. The advertisement to the right was included as the back cover in the December 2021 newsletter.

Lake Ashton turns 21 in January 2022. Tickets are on sale now for a 21<sup>st</sup> Birthday Extravaganza. This birthday party lasts all week-long starting January 17 and ending January 22. There will be special activities at the Clubhouse and HFC to celebrate. The poster below was included as an insert in the December LA Times and outlines all of the fun activities for residents.



**THE BIRTHDAY TIMES**

**LAKE ASHTON TURNS TWENTY-ONE**

WEEKLONG CELEBRATION STARTS JANUARY 17, 2022

**PHOTO CONTEST AT THE HFC**

Bring in a photo of yourself at age 21 at any point this week so people can guess who you are!

**KICK-OFF THE WEEK AT MONDAY COFFEE WITH FREE FOOD & PRIZES**

**ARE YOU A TRIVIA STAR?**

Lake Ashton Trivia will be held January 18 at 2 pm in the HFC.

**MOVIE SHOWINGS**

Feature Film Fridays in the Clubhouse Cinema will focus on movies from the year 2001!

**THE LAKE ASHTON CELEBRATION SHOP (CLUBHOUSE ACTIVITIES DESK) WILL BE OPEN ALL WEEK TO PURCHASE SPECIAL LAKE ASHTON MERCHANDISE.**

Enjoy free coffee & doughnuts in the Clubhouse Ballroom on January 17, 2022 at 9 am. 21 door prizes will be given away to celebrate 21 years of LA!

**TIME FOR A GROUP PHOTO!**

Meet on the **CLUBHOUSE LAWN JANUARY 19 AT 3 PM** for a photo shoot. Then, bring your own lawn/portable chairs for a **FREE** block party in the Clubhouse West Parking Lot complete with yard games, a DJ, concession stands, and cash bars. Entertainment begins at **4 PM**.

**JANUARY 22 6 - 10 PM CLUBHOUSE BALLROOM**

**LET'S HAVE A PARTY!**

The **21<sup>ST</sup> BIRTHDAY EXTRAVAGANZA** will feature a live DJ and lots of fun and games throughout the night. A beer, wine, or non-alcoholic beverage is included with your ticket along with hors d'oeuvres, birthday cake, photo booth and a special Lake Ashton 21st Birthday lanyard. Cash bar available.

**ICE CREAM SOCIAL AT THE HFC JANUARY 21**

There will be an Open House at 2 pm with ice cream, snacks, and a history of Lake Ashton will be shown in the background.

**HOROSCOPES :**

Stop by the HFC to view slices of life from the year 2001. **What do you think the next 21 years will have in store?**

**EXTRAVAGANZA TICKETS GO ON SALE DECEMBER 6 FOR \$33 AT THE CLUBHOUSE ACTIVITIES DESK** (check payable to LACDD, Visa, or MasterCard)

Individual tickets for the Entertainment Series shows go on sale starting **December 14 at 9 am**.

From the 2020 Entertainment Series: The Doo Wop Reunion is rescheduled to **March 3, 2022**. Celebrate is rescheduled to **April 1, 2022**. Limited individual tickets are on sale now.

The following additional activities and classes are planned for December 2021 and January 2022:

**December 15:** CPR Class with Polk County Fire Rescue

**December 15:** Faith Xtreme Christmas Concert

**December 15:** Monthly Market

**December 22:** Winter Beading Craft - Beaded Snowflakes

**December 24:** Special Holiday Movie Showing (3 pm)

**December 31:** New Year's Eve Masquerade

**January 5:** Spaghetti Social

**January 10:** Fitness Center Orientation

**January 12:** New Resident Orientation

**January 12:** Sports Trivia

**January 14:** OTown Motown Entertainment Series

**January 17 – 22:** 21st Birthday Celebration with the Clubhouse & HFC

**January 19:** National Popcorn Day - Free Popcorn

**January 19:** 21st Birthday Block Party

**January 22:** 21st Birthday Party Extravaganza

**January 26:** UF IFAS Presentation

**January 27:** Ultimate Golf Cart Challenge

A holiday food drive is being held throughout the month of December. Residents can drop off non-perishable foods to the Clubhouse Ballroom Kitchen.

Red Rooster Produce & Baxter Quality Meats are in the Clubhouse West Parking Lot Wednesdays 1 to 3 pm (1st, 2nd, 4th Wednesdays) 10 am to 2 pm (3rd Wednesday during the Monthly Market)

The Lake Wales Library Bookmobile is in the Clubhouse west parking lot on December 22, 9:30 am to 4:30 pm (closed for lunch 12:30 to 1:15 pm)

Bus Trips Scheduled:

**January 11:** Kennedy Space Center, **February 18:** Broadway Across America, **March 10-11:** Jungle Queen, **April 12:** Starlight Majesty Cruise and Sugar Sand Festival, **May 17:** Gadabout Tour

## Ashton Tap and Grill:

- The advertisement to the right was included in the December edition of the LA Times showcasing entertainment at the Restaurant for the month of December.
- A meeting was held with the new District Manager and previous District Manager on November 19, after the last Board of Supervisors meeting. The Community Director conveyed the concerns of the Board members and residents. Metz's representatives agreed there were some deficiencies and are working to correct the issues presented.
- A 2-door prep table needs to be replaced in the Restaurant Kitchen. The current one has a leaking evaporator coil and staff was informed by Miller's Central Air and TWC that fixing it is cost prohibitive. Quotes are included in the agenda packet for Board consideration.



**ASHTON**  
TAP & GRILL

### DECEMBER'S EVENTS

Join Us For Our Cooking Class  
December 8<sup>th</sup>

**Christmas Eve Lunch**  
11:00 a.m. - 4:00 p.m.

**Weekly Entertainment Includes:**  
December 3<sup>rd</sup> - Karaoke with Wayne  
December 5<sup>th</sup> - Fun Day with Mickinzie  
December 12<sup>th</sup> - Fun Day with Carlos and Company

### HOLIDAY HOURS

December 24<sup>th</sup> - Open for Lunch - Closed for Dinner  
December 25<sup>th</sup> - Closed  
December 31<sup>st</sup> - Open for Lunch - Closed for Dinner  
January 1<sup>st</sup> - Closed



[www.ashtontapandgrill.com](http://www.ashtontapandgrill.com)



- The television on the south side of the bar is no longer working. Staff would like the Board of Supervisors to consider purchasing a 75-inch TV to go on the northwest wall and replace the broken one with the one that is currently in the northwest corner of the bar area. The price at Walmart is \$862 as of 12/13/21 and includes a 5-year protection plan. If the Board would like to move forward with this project, then staff would like to purchase locally so we are able to pick it up versus shipping.
- November financials are included in the agenda packet.
- Ashton Tap and Grill's new General Manager Randy Shaffer starts on December 14. A note from Metz Culinary Management introducing the new District Manager Michael Porricelli and General Manager Randy Shaffer, was sent to the Board and residents the week of December 6.
- Ashton Tap & Grill will be closed at 4 pm on December 24, all day on December 25, at 4 pm on December 31 and all day on January 1. There is a special Christmas Eve Lunch on December 24. Reservations are being accepted.

## Newsletter:



The December Lake Ashton community newsletter was sent out via email blast along with the monthly calendar of events on December 1.

This issue featured a cover promoting the Holiday Golf Cart Parade with a group shot of residents in the parade (left). The back cover featured an advertisement for the NYE Party (right). The distribution date for the January newsletter will be **Thursday, December 30.**



## Monday Coffee:

There will be a special Monday Coffee on **January 17** celebrating Lake Ashton's 21st Birthday with free coffee and donuts in addition to 21 door prizes to celebrate 21 years.

There will be no Monday Coffee on **December 27** due to the Christmas Holiday or **January 24** due to the CDD Meeting

## Focus 2025 Update:



- The Horseshoe Courts are nearing completion. Backboards need to be created and installed and then they will be complete. A special thank you to Ken Keding for all of his work in getting these courts installed and for his donation of stakes that were used.



- The contractor confirmed the handicap door opener that was approved for the east entrance will be installed the week of December 13.
- Several comments on the Focus 2025 survey mentioned parking being an issue. Our first Entertainment Series Show is on January 14. We will test out golf cart parking on the Basketball Court during that show. Signage will be placed at the entrance to the parking lot advising residents that there is additional golf cart parking on the Basketball Court. Email blasts will be sent with pictures letting residents know where this additional parking is as well. Staff will report back to the Board on the number of residents that utilized this parking area.
- Several comments also mentioned the availability of rooms in the amenity facilities. Staff is working with groups labeled “private” to ensure they are aware of the Joint Amenity Facilities Policy regarding Clubs, Groups, and Organizations in Lake Ashton. One of the policies in place states activities must be open to all residents in order for District Media and Facilities to be utilized. Staff would like to change the word “Private” to “Prior Registration Required” with a note informing residents to visit the Activities Desk to get the facilitator contact information to register to attend the class or activity. In addition, as of November 1, one additional day of open bowling was added (Sunday). Now Open Bowling is on Saturday, Sunday and Monday. Bowling leagues were also limited to 2 hours per league to accommodate the increase in leagues wanting to reserve the lanes. Lake Ashton is at build out and staff is already feeling the increase in population when booking rooms at the Clubhouse even though not everyone has moved in yet. These changes will allow for the amenities to be enjoyed by all who want to utilize them.

## Lake Ashton Community Development District Project Tracking List

Project Name	Budget	Final Cost	Board of Supervisor Approval	Scheduled Start Time	Scheduled Completion	Current Status	Status Updated
<b>Clubhouse Projects</b>							
Installation of Replacement Pool Lift	NTE \$5,000	\$3,874.00	10/18/2021	12/8/2021		Installation commenced on December 8. The current pool lift was relocated to the southwest side of the pool so an operable lift is in place during installation. Once installation is complete this pool lift will be moved to the Spa.	12/13/2021
Restaurant Redesign Project	NTE \$8,000		10/18/2021			Includes removal of the chandeliers, painting the walls and baseboards, installation of bar and side lighting, and recovering the acoustic panels. Painting has been scheduled and chandeliers will be removed on 11/8/21. Still waiting for painting to commence.	12/13/2021
Handicap Door Opener	NTE \$1,200		7/19/2021			Installation has been delayed and will now take place before the end of the month. Contractor was delayed so it was not able to be installed by 10/31/21. I was informed it would be installed the week of 12/13/21	12/13/2021
Pressure Wash and Paint Thompson Nursery Road Caps	\$7,895.00		9/20/2021	1/15/2022		Contractor was contacted and informed staff they will not be able to start the project until after the 1st of the year	11/8/2021
Purchase of Golf Cart	\$13,000 + EPA		11/15/2021		end of December	Last update from Art's Golf Carts is that we should receive the golf cart by the end of December	12/13/2021
Horseshoe Pit Refurbishment	NTE \$750		8/16/2021			The courts are nearing completion. The last item to complete is the backboards for the pits.	12/13/2021
LAVA Wall of Honor	\$0.00		12/21/2020			A portion of the LAVA Wall of Honor has been installed in the Clubhouse Foyer. Staff is waiting on the framed list of names then all 3 pieces will be installed.	2/1/2021
<b>Landscape Management and Other Grounds Projects</b>							
Sod Installation at Clubhouse Pet Play Park				12/7/2021	week of December 20 (estimation)	Sod and grass seed were laid at the Clubhouse Pet Play Park on Tuesday, December 7. Yellowstone will be evaluating to see how the sod and seed are taking and will let us know when they recommend reopening the park for resident use.	12/13/2021
<b>Restaurant</b>							
Replacement of Restaurant Patio Awning	\$7,999.00		11/15/2021			Working with the contractor to obtain a revised quote. When the installers came to conduct a more in depth review of the structure they noticed some deficiencies that will require additional materials. A revised quote will be presented at the December 20 meeting for Supervisors to consider.	12/13/2021





## Lake Ashton Community Development District Project Tracking List

Project Name	Budget	Final Cost	Board of Supervisor Approval	Scheduled Start Time	Scheduled Completion	Current Status	Status Updated
<b><i>Pavement Management/Stormwater Management</i></b>							
SWFWMD Certification Repairs						Bids have been requested. District Engineer is working on getting quotes to include all of the requested areas included on one quote	10/11/2021
Depression on Turnberry						The District Engineer has sent out a request for proposals for this project. Need to send quantities out to contractors	11/8/2021
Cooking Oil Spill in the East Parking Lot						Staff has made contact with the insurance provider for the District. Follow-up with the insurance company was made on 9/10/21. Additional communication is being had between the insurance company and the cooking oil company.	11/8/2021
<b><i>Projects on Hold</i></b>							
Applying Sealant to the East Golf Course Bridges						Staff is gathering pricing for the recommended sealant and cost of labor to apply. The materials cost is approximately \$3,800. Staff has received a quote from GMS for workers to pressure wash and seal the golf course bridges. This will be included in the full bridge maintenance proposal.	10/11/2021
Repair to Bridge by the Putting Green						Staff have installed 3 boards on the bridge that runs along the putting green. Staff will be replacing 7 additional boards once it is determined which 7 boards are in most need of replacement. This is pending a walk through with the Engineer.	11/8/2021
Ice Machine Bin Replacement	\$1,497.60		12/21/2020			Metz informed staff that the ordering and installation of the ice bin machine bin has been put on hold and will be completed at a later date	8/9/2021
Palm Tree Replacement on Blvd	\$1,077.93		9/21/2020			A Roebelenii Palm was approved as the replacement for the Medjool palm that was struck by lightning. Replacement is on hold until the refurbishment plan is presented.	1/4/2021

# SECTION 1

<b>To:</b> METZ CULINARY MANAGEMENT 2 WOODLAND DR DALLAS, PA 18616 Customer ID: 864063 Quote #: LE2038JH	<b>Project:</b> Lake Ashton Community 4140 Lake Ashton Club Drive Lake Wales, FL 33859	<b>From:</b> Hubert Company LLC Martha Kuchenbuch 513.367.8690 (Contact)
-------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------

Due to supply chain uncertainty and raw material shortages, manufacturers are having multiple price increases in short periods of time along with long lead times. This quote will only be valid until the end of the current month.

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b>  Atosa USA, Inc. Model No. MSF8302GR Atosa Sandwich/Salad Top Refrigerator, two-section, 48-1/5"W x 30"D x 44-3/10"H, includes (12) 1/6 stainless steel pans, rear-mounted, self-contained refrigeration, 13.4 cu. ft., (2) solid hinged self-closing doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, 10" poly cutting board, ventilated refrigeration, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 5" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation 1 ea 2 year labor & parts warranty, 5 years warranty on compressor	\$2,464.00	\$2,464.00
			Freight:	\$186.50
			<b>ITEM TOTAL:</b>	<b>\$2,650.50</b>
2	1 ea	<b>SANDWICH/SALAD PREP TABLE</b>  Arctic Air Model No. AST48R Sandwich/Salad Prep Table, two-section, 48-1/4"W, 12 cu. ft., self-contained rear mounted capillary tube refrigeration, electronic thermostat with digital LED temperature display, 33°F to 41°F temperature range, stainless steel top with 11-3/8"D cutting board, (12) 1/6 size clear lexan pans included, (3) vaulted solid hinged self-closing doors with 90° stay open feature, (2) shelves, stainless steel front & sides, white ABS interior with stainless steel floor, (4) 3" casters (2 locking), R290 Hydrocarbon refrigerant, 754 BTU/h rejected heated air gain, 1/2 HP, 4.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation 1 ea NOTE: A 12% inbound ocean freight surcharge is currently reflected in the net cost of all equipment & accessories 1 ea 2 year parts & labor, 5 years on compressor warranty standard 1 ea 3" casters (2 locking), set of 4, standard	\$1,939.00	\$1,939.00

Item	Qty	Description	Sell	Sell Total
	1 ea	Arctic Air freight program - (1 unit), priced per ea (NET)	\$135.00	\$135.00
			<b>ITEM TOTAL:</b>	<b>\$2,074.00</b>
3	1 ea	<b>DELIVERY AND INSTALLATION</b>	\$850.00	\$850.00
			Hubert Company LLC Model No. WHITE GLOVE DELIVERY Warehouse to receive kitchen equipment, store for approx. 30 days and handle out for white glove liftgate delivery to include: unload, uncrate, attach casters, light assembly, set in final resting place and remove / dispose of associated debris. Includes removal or disposal of existing refrigerator	
			<b>ITEM TOTAL:</b>	<b>\$850.00</b>
			Total	\$5,574.50

1. Hubert reserves the right to correct obvious errors.
2. Freight cost is not included. A freight estimate can be provided upon request. If a freight estimate is provided it is just an **estimate** and actual shipping charges may vary. Lift gate delivery is available for an additional charge.
3. Hubert will bill tax for all taxable items. If you are tax exempt, Hubert will require a Tax Exemption Certificate before the order is placed, if one is not currently on file.
4. Installation is not included unless otherwise noted. Delivery and installation costs can be provided upon request.
5. Any returns will be subject to restocking fees and return freight costs. In certain cases some items may not be eligible for return. Returns must be sent back in original packaging.
6. It is the responsibility of the customer to **verify all utility requirements** and to ensure equipment specifications match utility connections.
7. The customer must verify the dimensions of equipment to ensure it will fit into it's allocated space and that it will fit through all doorways and hallways.
8. The consignee will need to inspect all shipments and packaging for freight damage before receiving and accepting the shipment. If freight damage is noticed, it is the responsibility of the consignee to report the damage on the BOL before signing or refuse the shipment altogether. The best practice is to refuse shipments with visible freight damage. Concealed freight damage will need to be reported within 5 days of receiving and accepting the shipment.
9. A 50% deposit may be required at time of ordering. Deposit payments will need to be mailed to our remittance address, Hubert Co. 25401 Network Place Chicago, IL 60673.
10. By accepting this quote, you agree to Hubert's terms and conditions listed above.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$5,574.50



***"WE MAKE THE KITCHEN BETTER!"***

Toll Free: 855-855-0399 Email: [info@atosausa.com](mailto:info@atosausa.com)

[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## MODELS:

MSF8301GR / MSF3610GR  
MSF8302GR / MSF8303GR / MSF8304GR

# Standard Top Sandwich Prep Tables

## Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters

## Optional Accessories

- Double overshelf for 48", 60" and 72" models



For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

MSF8301GR



MSF3610GR



MSF8302GR



MSF8303GR



MSF8304GR



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)  
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





**"WE MAKE THE KITCHEN BETTER!"**

Toll Free: 855-855-0399 Email: [info@atosausa.com](mailto:info@atosausa.com)

[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

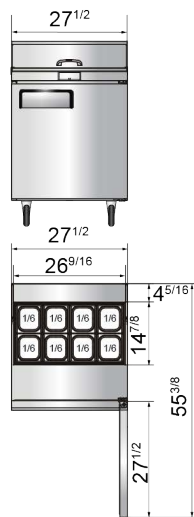
California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## SPECIFICATIONS

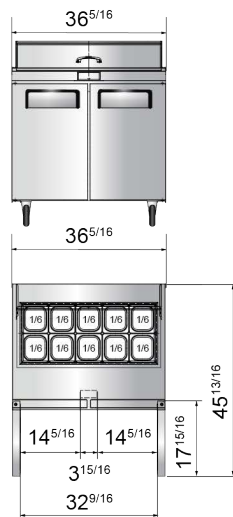
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MSF8301GR	1	7.2	1	5	2.3	115/60/1	1/7	R290	27 <sup>1/2</sup> ×30×44 <sup>3/10</sup>	159	196
MSF3610GR	2	8.7	2	5	2.3	115/60/1	1/7	R290	36 <sup>5/16</sup> ×30×44 <sup>3/10</sup>	173	227
MSF8302GR	2	13.4	2	5	2.3	115/60/1	1/7	R290	48 <sup>1/5</sup> ×30×44 <sup>3/10</sup>	231	276
MSF8303GR	2	17.2	2	5	2.8	115/60/1	1/5	R290	60 <sup>1/5</sup> ×30×44 <sup>3/10</sup>	271	320
MSF8304GR	3	21.1	3	5	2.8	115/60/1	1/5	R290	72 <sup>7/10</sup> ×30×44 <sup>3/10</sup>	317	379

## PLAN VIEW

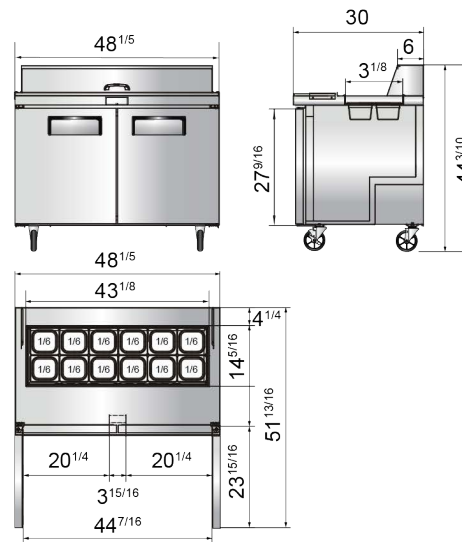
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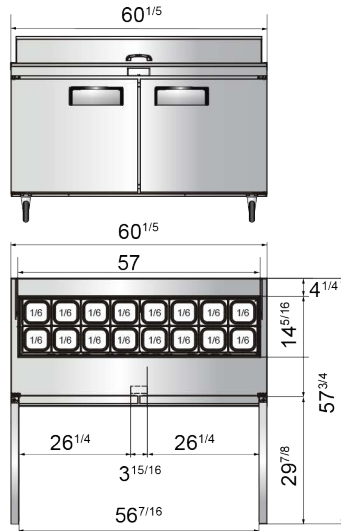
**MSF3610GR**



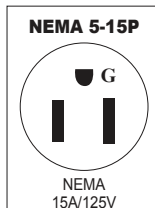
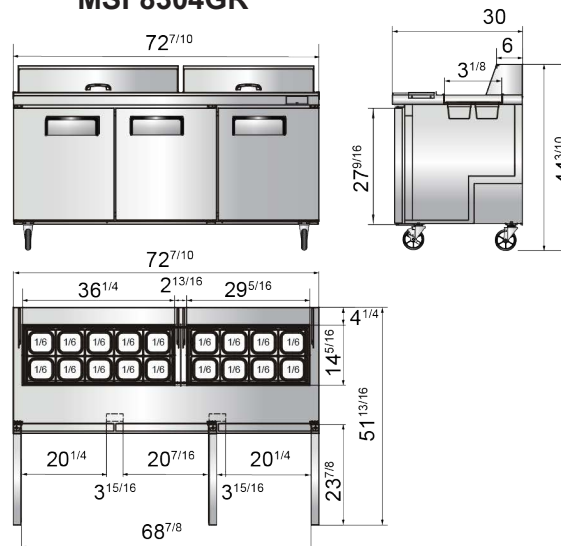
**MSF8302GR**



**MSF8303GR**



**MSF8304GR**





Stainless design.  
Stellar performance.  
Superior value.

Project name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_ QTY: \_\_\_\_\_

Model #: \_\_\_\_\_

## AST48R

REFRIGERATOR

## STANDARD-TOP SANDWICH/SALAD PREP TABLE



### AST48R

- ▶ Tested to NSF Standard 7 requirements for open food storage.
- ▶ Standard with full two year parts and labor warranties and a five year compressor warranty.
- ▶ Arctic Air products must pass numerous quality control inspections throughout the manufacturing process.
- ▶ All products are pressurized with environmentally friendly and more efficient Hydrocarbon gas.



COMMERCIAL FREEZERS & REFRIGERATORS

Division of Broich Enterprises, Inc. 7550 Market Place Dr Eden Prairie, MN 55344  
952-941-2270 Fax: 952-941-3066 [www.arcticairco.com](http://www.arcticairco.com) [info@arcticairco.com](mailto:info@arcticairco.com)



# AST48R

## REFRIGERATOR

## STANDARD-TOP SANDWICH/SALAD PREP TABLE

Added space allows for extra rows of pans.

1/6 size clear Lexan pans included. *Note: will hold up to 6" deep pans (by others).*

Full length, heavy-duty 5/8" thick cutting board is included.

Vaulted self closing doors that remain open at 90 degrees.

Solid door construction with foamed-in-place recessed handle.

Magnetic door gaskets are removable and replaceable without tools.

Easy to mount plate casters (two locking) are standard with all units.

Large fan motors and blades for more efficient air flow ensuring faster temp recovery times.

Interior cabinet is bright white ABS liner with full stainless steel floor with coved corners.

Electronic thermostat with external digital LED display for accurate control and easy reading.

Self contained capillary tube system using environmentally friendly R290 Hydrocarbon gas.

Exterior cabinet construction consists of full stainless steel front and sides.

Efficient condensate hot gas loop built into condensate pan for energy saving evaporation of excess condensate water.

▶ Tested to NSF Standard 7 requirements for open food storage.

▶ Standard with full two year parts and labor warranties and a five year compressor warranty.

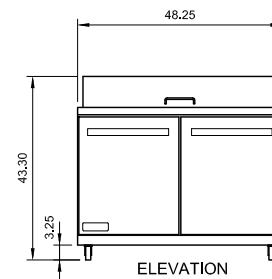
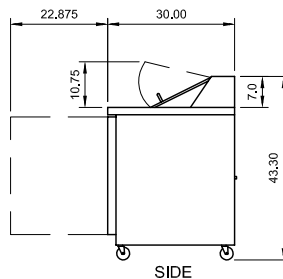
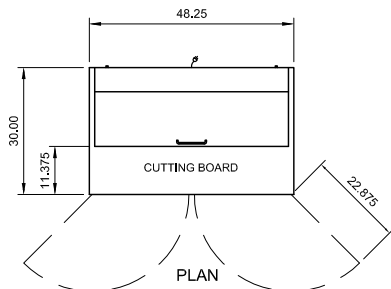
## STAINLESS STEEL DESIGN • STELLAR PERFORMANCE • SUPERIOR VALUE

Model Number	External Dimensions			Doors	Shelves	Pans (1/6 size)	Cubic Feet	Temperature Range	Cord Length	HP	AMPS	REF	NEMA Plug	Crate Weight
AST48R	48.25"	30"	43.3"	2	2	12	12	33°F to 41°F	8'	1/2	4.3	R290	5-15P	300Lbs

\*Depth with door open 90° = 57.875"

\*\*Height includes 3" for casters

Cutting board depth = 11.375"



COMMERCIAL FREEZERS & REFRIGERATORS



**To:**  
 METZ CULINARY MANAGEMENT  
 2 WOODLAND DR  
 DALLAS, PA 18616  
 Customer ID: 864063  
 Quote #: LE2038JH

**Project:**  
 Lake Ashton Community  
 4140 Lake Ashton Club Drive  
 Lake Wales, FL 33859

**From:**  
 Hubert Company LLC  
 Martha Kuchenbuch  
 513.367.8690 (Contact)

Due to supply chain uncertainty and raw material shortages, manufacturers are having multiple price increases in short periods of time along with long lead times. This quote will only be valid until the end of the current month.

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b> Atosa USA, Inc. Model No. MSF8302GR Atosa Sandwich/Salad Top Refrigerator, two-section, 48-1/5"W x 30"D x 44-3/10"H, includes (12) 1/6 stainless steel pans, rear-mounted, self-contained refrigeration, 13.4 cu. ft., (2) solid hinged self-closing doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, 10" poly cutting board, ventilated refrigeration, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 5" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation 1 ea 2 year labor & parts warranty, 5 years warranty on compressor <b>APPROXIMATE LEAD TIME 4-5 WEEKS (SUBJECT TO CHANGE)</b>	\$2,464.00	\$2,464.00
			Freight: \$186.50	\$186.50
			<b>ITEM TOTAL:</b>	<b>\$2,650.50</b>
2	1 ea	<b>SANDWICH/SALAD PREP TABLE</b> Arctic Air Model No. AST48R Sandwich/Salad Prep Table, two-section, 48-1/4"W, 12 cu. ft., self-contained rear mounted capillary tube refrigeration, electronic thermostat with digital LED temperature display, 33°F to 41°F temperature range, stainless steel top with 11-3/8"D cutting board, (12) 1/6 size clear lexan pans included, (3) vaulted solid hinged self-closing doors with 90° stay open feature, (2) shelves, stainless steel front & sides, white ABS interior with stainless steel floor, (4) 3" casters (2 locking), R290 Hydrocarbon refrigerant, 754 BTU/h rejected heated air gain, 1/2 HP, 4.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation 1 ea NOTE: A 12% inbound ocean freight surcharge is currently reflected in the net cost of all equipment & accessories 1 ea 2 year parts & labor, 5 years on compressor warranty standard	\$1,939.00	\$1,939.00

Item	Qty	Description	Sell	Sell Total
	1 ea	3" casters (2 locking), set of 4, standard		
	1 ea	Arctic Air freight program - (1 unit), priced per ea (NET)	\$135.00	\$135.00
			<b>ITEM TOTAL:</b>	<b>\$2,074.00</b>
3	1 ea	<b>DELIVERY AND INSTALLATION</b>	\$850.00	\$850.00
Hubert Company LLC Model No. WHITE GLOVE DELIVERY Warehouse to receive kitchen equipment, store for approx. 30 days and handle out for white glove liftgate delivery to include: unload, uncrate, attach casters, light assembly, set in final resting place and remove / dispose of associated debris. Includes removal or disposal of existing refrigerator				
<b>APPROXIMATE LEAD TIME 4-8 WEEKS (SUBJECT TO CHANGE)</b>				
			<b>ITEM TOTAL:</b>	<b>\$850.00</b>
Total				\$5,574.50

1. Hubert reserves the right to correct obvious errors.
2. Freight cost is not included. A freight estimate can be provided upon request. If a freight estimate is provided it is just an **estimate** and actual shipping charges may vary. Lift gate delivery is available for an additional charge.
3. Hubert will bill tax for all taxable items. If you are tax exempt, Hubert will require a Tax Exemption Certificate before the order is placed, if one is not currently on file.
4. Installation is not included unless otherwise noted. Delivery and installation costs can be provided upon request.
5. Any returns will be subject to restocking fees and return freight costs. In certain cases some items may not be eligible for return. Returns must be sent back in original packaging.
6. It is the responsibility of the customer to **verify all utility requirements** and to ensure equipment specifications match utility connections.
7. The customer must verify the dimensions of equipment to ensure it will fit into it's allocated space and that it will fit through all doorways and hallways.
8. The consignee will need to inspect all shipments and packaging for freight damage before receiving and accepting the shipment. If freight damage is noticed, it is the responsibility of the consignee to report the damage on the BOL before signing or refuse the shipment altogether. The best practice is to refuse shipments with visible freight damage. Concealed freight damage will need to be reported within 5 days of receiving and accepting the shipment.
9. A 50% deposit may be required at time of ordering. Deposit payments will need to be mailed to our remittance address, Hubert Co. 25401 Network Place Chicago, IL 60673.
10. By accepting this quote, you agree to Hubert's terms and conditions listed above.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: \$5,574.50



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[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## MODELS:

MSF8301GR / MSF3610GR  
MSF8302GR / MSF8303GR / MSF8304GR

# Standard Top Sandwich Prep Tables

## Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters

## Optional Accessories

- Double overshelf for 48", 60" and 72" models



For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

MSF8301GR



MSF3610GR



MSF8302GR



MSF8303GR



MSF8304GR



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)  
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

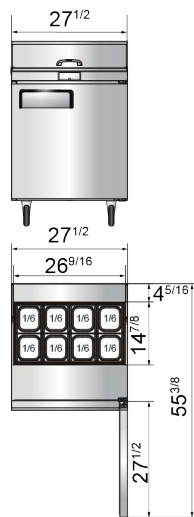
California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## SPECIFICATIONS

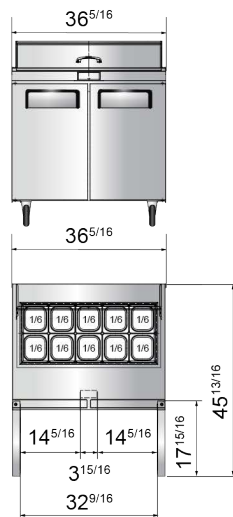
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MSF8301GR	1	7.2	1	5	2.3	115/60/1	1/7	R290	27 <sup>1/2</sup> ×30×44 <sup>3/10</sup>	159	196
MSF3610GR	2	8.7	2	5	2.3	115/60/1	1/7	R290	36 <sup>5/16</sup> ×30×44 <sup>3/10</sup>	173	227
MSF8302GR	2	13.4	2	5	2.3	115/60/1	1/7	R290	48 <sup>1/5</sup> ×30×44 <sup>3/10</sup>	231	276
MSF8303GR	2	17.2	2	5	2.8	115/60/1	1/5	R290	60 <sup>1/5</sup> ×30×44 <sup>3/10</sup>	271	320
MSF8304GR	3	21.1	3	5	2.8	115/60/1	1/5	R290	72 <sup>7/10</sup> ×30×44 <sup>3/10</sup>	317	379

## PLAN VIEW

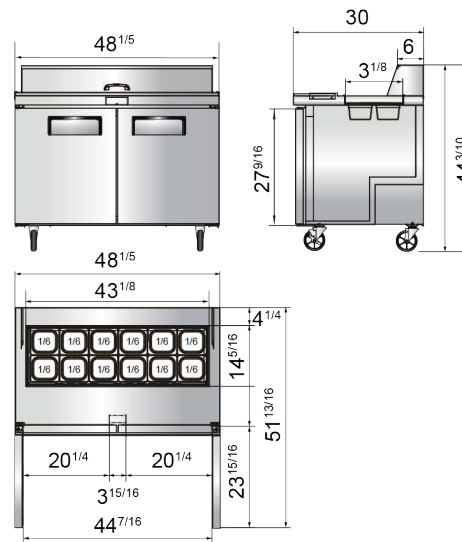
**MSF8301GR**



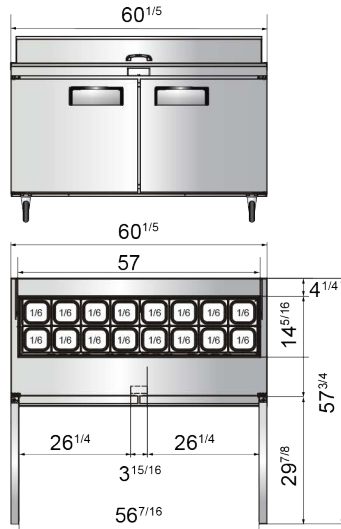
**MSF3610GR**



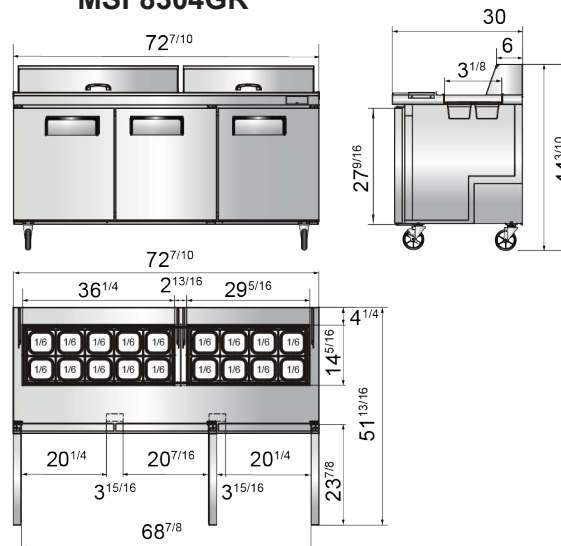
**MSF8302GR**



**MSF8303GR**



**MSF8304GR**



**NEMA 5-15P**





Stainless design.  
Stellar performance.  
Superior value.

Project name: \_\_\_\_\_  
Location: \_\_\_\_\_  
Item #: \_\_\_\_\_ QTY: \_\_\_\_\_  
Model #: \_\_\_\_\_

## AST48R

REFRIGERATOR

## STANDARD-TOP SANDWICH/SALAD PREP TABLE



### AST48R

- ▶ Tested to NSF Standard 7 requirements for open food storage.
- ▶ Standard with full two year parts and labor warranties and a five year compressor warranty.
- ▶ Arctic Air products must pass numerous quality control inspections throughout the manufacturing process.
- ▶ All products are pressurized with environmentally friendly and more efficient Hydrocarbon gas.



COMMERCIAL FREEZERS & REFRIGERATORS

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952-941-2270 Fax: 952-941-3066 [www.arcticairco.com](http://www.arcticairco.com) [info@arcticairco.com](mailto:info@arcticairco.com)



# AST48R

## REFRIGERATOR

## STANDARD-TOP SANDWICH/SALAD PREP TABLE

Added space allows for extra rows of pans.

1/6 size clear Lexan pans included. *Note: will hold up to 6" deep pans (by others).*

Full length, heavy-duty 5/8" thick cutting board is included.

Vaulted self closing doors that remain open at 90 degrees.

Solid door construction with foamed-in-place recessed handle.

Magnetic door gaskets are removable and replaceable without tools.

Easy to mount plate casters (two locking) are standard with all units.

Large fan motors and blades for more efficient air flow ensuring faster temp recovery times.

Interior cabinet is bright white ABS liner with full stainless steel floor with coved corners.

Electronic thermostat with external digital LED display for accurate control and easy reading.

Self contained capillary tube system using environmentally friendly R290 Hydrocarbon gas.

Exterior cabinet construction consists of full stainless steel front and sides.

Efficient condensate hot gas loop built into condensate pan for energy saving evaporation of excess condensate water.

▶ Tested to NSF Standard 7 requirements for open food storage.

▶ Standard with full two year parts and labor warranties and a five year compressor warranty.

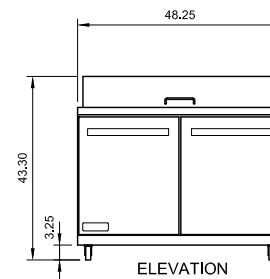
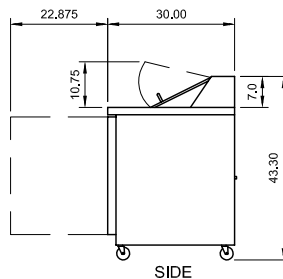
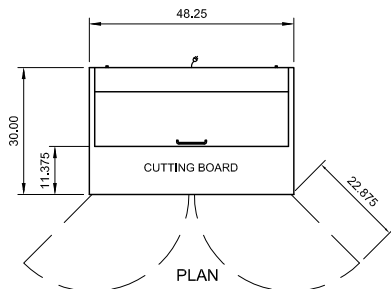
## STAINLESS STEEL DESIGN • STELLAR PERFORMANCE • SUPERIOR VALUE

Model Number	External Dimensions			Doors	Shelves	Pans (1/6 size)	Cubic Feet	Temperature Range	Cord Length	HP	AMPS	REF	NEMA Plug	Crate Weight
AST48R	48.25"	30"	43.3"	2	2	12	12	33°F to 41°F	8'	1/2	4.3	R290	5-15P	300Lbs

\*Depth with door open 90° = 57.875"

\*\*Height includes 3" for casters

Cutting board depth = 11.375"





**To:**  
Melody Seigfried  
Purchasing Agent  
Metz Culinary Management  
Two Woodland Drive  
Dallas PA 18612  
570.674.8743 (O)

**Project:**  
Metz Dining Services -Lake Ashton  
4140 Lake Ashton Club Drive

**From:**  
Louis Wohl & Sons, Inc. - Tampa  
Michelle Rostron  
11101 North 46th Street  
Tampa, FL 33617

Thank you for allowing me to provide you with the following information.

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b> Atosa USA, Inc. Model No. MSF8302GR Atosa Sandwich/Salad Top Refrigerator, two-section, 48-1/5"W x 30"D x 44-3/10"H, includes (12) 1/6 stainless steel pans, rear-mounted, self-contained refrigeration, 13.4 cu. ft., (2) solid hinged self-closing doors, digital temperature control, 33° to 40°F temperature range, (2) adjustable shelves, 10" poly cutting board, ventilated refrigeration, automatic evaporation, air defrost, stainless steel interior & exterior, galvanized steel back, 5" casters, R290 Hydrocarbon refrigerant, 1/7 HP, 115v/60/1-ph, 2.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation  CURRENT FACTORY LEAD TIME IS 8-10 WEEKS TO PRODUCE THE UNIT 1 ea 2 year labor & parts warranty, 5 years warranty on compressor 1 ea MROS-4RE Overshelf, double, 48-1/4"W x 12-8/10"D x 33"H, sound deadened, adjustable, 18/430 stainless steel, NSF 1 ea Surcharge 22%	\$1,643.76	\$1,643.76
			<b>ITEM TOTAL:</b>	<b>\$2,018.75</b>
2	1 ea	<b>FREIGHT</b> Custom estimated shipping from factory	\$127.53	\$127.53
			<b>ITEM TOTAL:</b>	<b>\$127.53</b>
3	1 ea	<b>INSTALLATION</b> LWS Roll into place installation: includes receiving equipment, delivery to property, unbox and set into place.	\$341.00	\$341.00

Item	Qty	Description	Sell	Sell Total
		All electric and plumbing if needed, is not included and excluded from this proposed installation and will be done by other		
			<b>ITEM TOTAL:</b>	<b>\$341.00</b>
			Subtotal	\$2,487.28
			Total	\$2,487.28

The goods in this order are sold net, FOB factory, with freight prepaid and added to address as shown on the order. It is the Purchaser's responsibility to receive all of goods, unload them from the delivery truck, and set them up. It is the Purchaser's responsibility to inspect all goods, and to file any necessary freight claim for visible and/or concealed damage.

The information contained herein represents a quotation on price only. Specific terms and conditions will be applied at the time of order. Prices shown are those in effect on the date of this quotation and are subject to manufacturer price increases, sales taxes, shipping and handling charges, small order charges or miscellaneous vendor charges unless otherwise indicated. If prices change before the order is placed, the new pricing shall take effect unless a signed order and first payment have been received. Pricing is good for 30 days. If shown, storage has been figured for 30 days.

It is essential that you examine all goods upon arrival. Please note that trucking regulations have changed regarding concealed damage. For claims to be valid, customers must notify the freight carrier within five (5) days of receipt. We strongly advise that you open boxes and crates upon delivery if there is any sign of external damage to packaging. Do not sign freight bill until you have examined the goods. If there is an issue with damage, please call Customer Service at our office, 1-800-226-9645, for direction on how to proceed.

Pricing and/or cost estimates are provided with the latest, most accurate costing information available. Due to recent tariffs imposed on steel and aluminum, there is both uncertainty and unpredictability in the current marketplace. In the event of a change in pricing from a manufacturer or supplier, costs provided will be increased or decreased in the same percentages as the changes received.

**Per company policy any purchases \$3,000 or more being paid by credit card are subject to a 3% convenience fee due upon purchase.**

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_  
 Printed Name: \_\_\_\_\_





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[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## MODELS:

MSF8301GR / MSF3610GR  
MSF8302GR / MSF8303GR / MSF8304GR

# Standard Top Sandwich Prep Tables

## Standard Features

- Stainless steel exterior & interior
- Rear mount compressor with environmentally friendly R290 refrigerant
- Dixell digital controller
- Maintains temperatures between 33°F - 40°F
- Pre-installed 4" deep stainless steel pans
- 10" cutting board
- Recessed door handle(s)
- Self-closing door(s) with stay open feature
- Magnetic door gasket(s) standard for positive door seal
- One(1) pre-installed shelf per section
- Pre-installed casters

## Optional Accessories

- Double overshelf for 48", 60" and 72" models



For the best results of food preservation we recommend setting your refrigerator between 33 °F to 38 °F

1. Don't forget to leave the unit some room to breathe!
2. Please clean the condenser frequently to give the unit more fresh air.

MSF8301GR



MSF3610GR



MSF8302GR



MSF8303GR



MSF8304GR



2 YEAR PARTS AND LABOR WARRANTY (US ONLY)  
5 YEAR COMPRESSOR PART WARRANTY (US ONLY)





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[www.atosa.com](http://www.atosa.com) | [www.atosausa.com](http://www.atosausa.com)

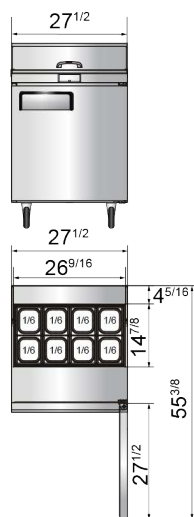
California, Colorado, Florida, Georgia, Illinois,  
Massachusetts, New Jersey, Ohio, Texas, Washington

## SPECIFICATIONS

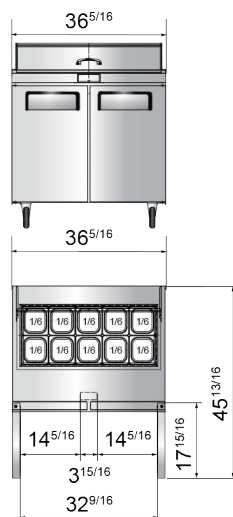
Models	Door	Capacity (Cu.Ft.)	Shelves	Casters (inch)	Amps (A)	Voltage (V/Hz/Ph)	HP	Refrigerant	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
MSF8301GR	1	7.2	1	5	2.3	115/60/1	1/7	R290	27 <sup>1/2</sup> ×30×44 <sup>3/10</sup>	159	196
MSF3610GR	2	8.7	2	5	2.3	115/60/1	1/7	R290	36 <sup>5/16</sup> ×30×44 <sup>3/10</sup>	173	227
MSF8302GR	2	13.4	2	5	2.3	115/60/1	1/7	R290	48 <sup>1/5</sup> ×30×44 <sup>3/10</sup>	231	276
MSF8303GR	2	17.2	2	5	2.8	115/60/1	1/5	R290	60 <sup>1/5</sup> ×30×44 <sup>3/10</sup>	271	320
MSF8304GR	3	21.1	3	5	2.8	115/60/1	1/5	R290	72 <sup>7/10</sup> ×30×44 <sup>3/10</sup>	317	379

## PLAN VIEW

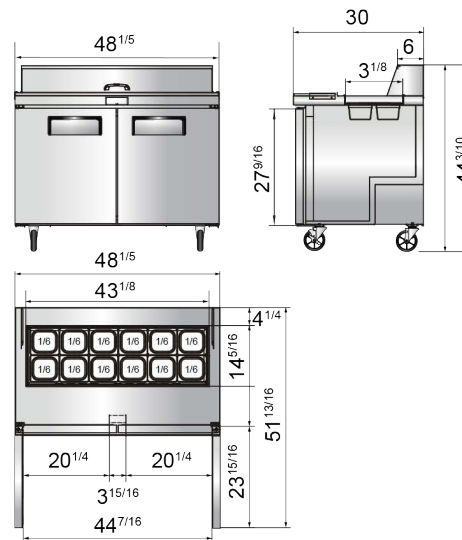
**MSF8301GR**



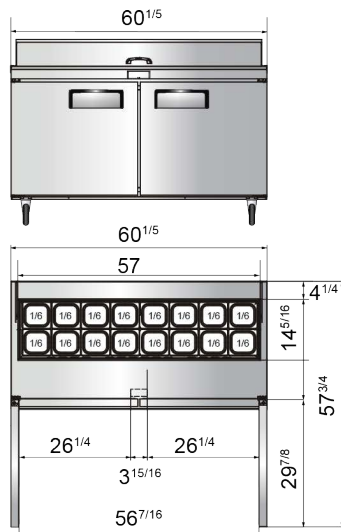
**MSF3610GR**



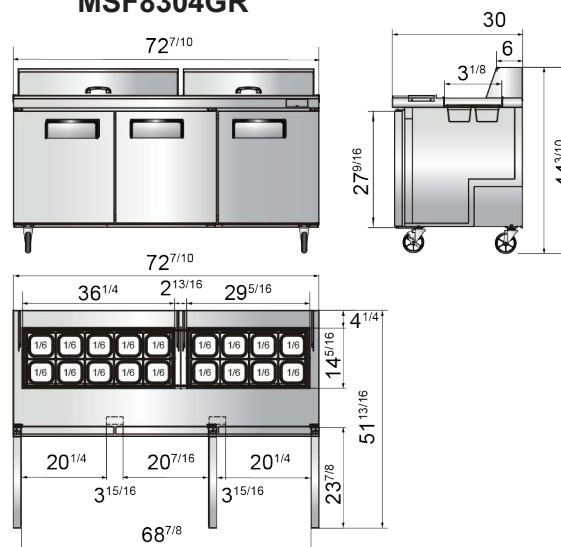
**MSF8302GR**



**MSF8303GR**



**MSF8304GR**



**NEMA 5-15P**



NEMA  
15A/125V



ATOSA CATERING EQUIPMENT INC.

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California, Colorado, Florida, Georgia, Illinois,

Massachusetts, New Jersey, Ohio, Texas, Washington

# Stainless Steel Over Shelf

## Standard Features

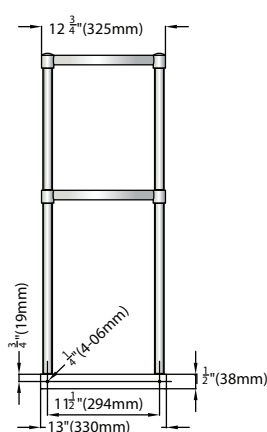
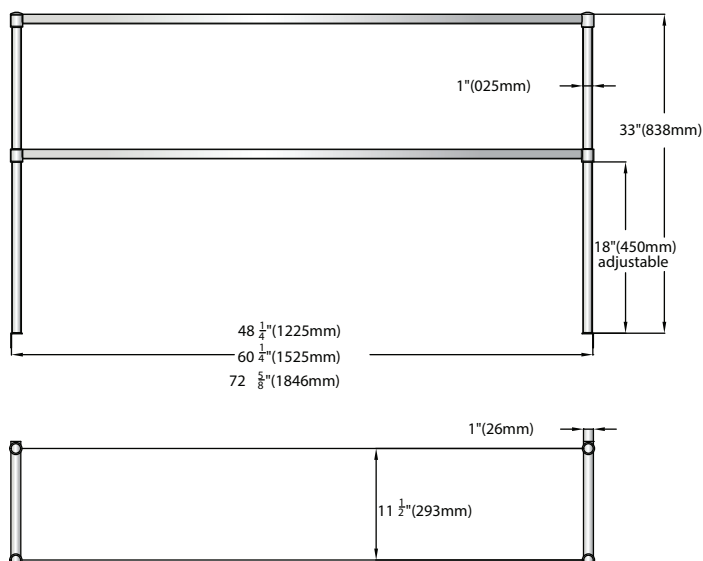
- 18 Gage Stainless steel double shelf
- Under shelf can be adjusted to desired height
- Three sizes over shelves can fit Atosa 48", 60" and 72" sandwich prep refrigerator
- Top and bottom shelves are sound deadened
- Stainless steel support pipe
- Easy to assemble
- NSF approval



## SPECIFICATIONS

Model	Size (DxWxH)	Material	Packing Size	Net Weight	Gross Weight
MROS-4RE	12.8"x48 1/4"x33"	SUS430 Gauge 18	345X1245X96	11.9 lbs	26 lbs
MROS-5RE	12.8"x60 1/4"x33"		345X1550X96	14.2 lbs	31 lbs
MROS-6RE	12.8"x72 5/8"x33"		345X1865X96	16.5 lbs	36 lbs

## PLAN VIEW



## OVERSHELF ON UNIT



**Project:**

Lake Ashton Community, Attn:  
Metz Dining Services  
Client Purchase  
4140 Lake Ashton Club Drive  
Lake Wales, FL 33859

**From:**



US Foods - Tampa  
Melody Seigfried  
7004 E. Hanna Ave.  
Tampa, FL 33610

Job Reference Number: 1272194

Consultant: US Foods Culinary Equipment  
& Supplies (Marie E Ponferrada)

**\*\*FINAL PRICE TO CUSTOMER\*\***

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>SANDWICH/SALAD PREP TABLE</b> Arctic Air Model No. AST48R Sandwich/Salad Prep Table, two-section, 48-1/4"W, 12 cu. ft., self-contained rear mounted capillary tube refrigeration, electronic thermostat with digital LED temperature display, 33°F to 41°F temperature range, stainless steel top with 11-3/8"D cutting board, (12) 1/6 size clear lexan pans included, (3) vaulted solid hinged self-closing doors with 90° stay open feature, (2) shelves, stainless steel front & sides, white ABS interior with stainless steel floor, (4) 3" casters (2 locking), R290 Hydrocarbon refrigerant, 754 BTU/h rejected heated air gain, 1/2 HP, 4.3 amps, cord, NEMA 5-15P, cETLus, ETL-Sanitation	1,677.56	1,677.56
	1 ea	NOTE: A 12% inbound ocean freight surcharge is currently reflected in the net cost of all equipment & accessories		
	1 ea	2 year parts & labor, 5 years on compressor warranty standard		
	1 ea	3" casters (2 locking), set of 4, standard		
Class 150		Weight: 300 lbs total	Shipping & Handling: 250.60	250.60
			<b>ITEM TOTAL:</b>	<b>1,928.16</b>

Item	Qty	Description	Sell	Sell Total
2	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b> MVP Group LLC Model No. ISP48  IKON Sandwich / Salad Prep Unit, two-section, 12 cu. ft. capacity, 48-1/5"W x 29-9/10"D x 43-1/5"H, stainless steel top with opening for (12) 1/6 pans (included), (2) solid hinged doors, (2) adjustable shelves, removable cutting board, electronic thermostat, 33° - 40°F temperature range, digital LED temperature display, automatic defrost, interior: 304 stainless steel floor, aluminum back wall, ABS side walls & door backs, stainless steel exterior, 2-1/2" swivel casters (2) braked, rear mounted self-contained refrigeration system, R290 refrigerant, 1/2 HP, 115v/60/1-ph, 4.3 amps, NEMA 5-15P, cULus, UL EPH	1,575.66	1,575.66
	1 ea	2 year parts & labor warranty, standard		
	1 ea	5 year part warranty on compressor (self-contained only), standard		
	1 ea	Surcharge 25%	368.15	368.15
		<b>* MVP Group ships freight paid, lift gate service \$ 75.00 extra</b>		
		Weight: 322 lbs total		
<b>ITEM TOTAL:</b>				<b>1,943.81</b>
3	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b> Turbo Air Model No. MST-48-N  M3 Series Sandwich/Salad Unit, two-section, rear mount self-contained compressor, 12.0 cu. ft., 12-pan top opening with hood, (2) swing doors, (2) adjustable PE coated wire shelves, 9-1/2" deep cutting board with side rail, digital temperature control, self-cleaning condenser, cold bunker system, stainless steel top, front & sides (galvanized steel back & bottom), aluminum interior, stainless steel floor & ABS door liner, LED interior lighting & fan control, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1-ph, 4.4 amps, NEMA 5-15P, cETLus, ETL-Sanitation	3,113.26	3,113.26
	1 ea	Note: Contact factory representative for parts & accessories discounts		
	1 ea	3 year parts & labor warranty, standard		
	1 ea	Additional 2 year compressor warranty (5 year total), standard		
	1 ea	Self-cleaning condenser device equipped, standard		
	1 ea	1/6 size, 4" deep condiment pan & pan dividers included, standard		
	1 st	Caster Set, swivel, locking front wheels, standard		
Class 150		Weight: 242 lbs total	Shipping & Handling: 257.95	257.95
<b>ITEM TOTAL:</b>				<b>3,371.21</b>

Item	Qty	Description	Sell	Sell Total
4	1 ea	<b>SANDWICH / SALAD PREPARATION REFRIGERATOR</b> Continental Refrigerator Model No. SW48N12 Sandwich Unit, 48"W, 13.4 cu ft capacity, two-section, (12) 1/6 size x 4" deep pans with 12" cutting board, (2) field rehingeable doors, stainless steel top, front & end panels, aluminum back & interior, unit comes standard with expansion valve, rear mounted self-contained refrigeration, automatic hot gas condensate evaporator, R290 Hydrocarbon Refrigerant, 1/4 hp, cETLus, NSF, Made in USA	4,253.76	4,253.76
	1 ea	Standard warranty (for the United States & Canada Only): 3 year parts and labor; additional 4 year compressor part		
	1 ea	115v/60/1-ph, 4.5 amps, cord, NEMA 5-15P, standard		
	1 ea	Left Door hinged on left & right door hinged on right, standard		
	1 ea	Casters, 5" standard		
	Class 150	Weight: 270 lbs total	Shipping & Handling: 179.55	179.55
<b>ITEM TOTAL:</b>				<b>4,433.31</b>
5	1 ea	<b>LIFT GATE SERVICE</b> Culinary Equipment and Supplies Model No. LIFT GATE Lift gate service is available for an additional fee of \$55.00 for each shipping location unless noted otherwise, if requested on PO. Lift Gate service includes - bringing items from truck to ground level only.  Please provide the customer's delivery contact name and telephone number when placing the order.	55.00	55.00
<b>ITEM TOTAL:</b>				<b>55.00</b>
<b>Total</b>				<b>11,731.49</b>

Prices Good Until: 12/29/2021

**\* IMPORTANT NOTES**

1. Quote valid through date shown above
2. Sales taxes are not included unless noted
3. Any changes by the customer at time of purchase will negate this quote (including freight). Changes include but are not limited to quantities and omission/addition of an item.
4. Final pricing may change due to increases in vendor pricing, surcharges, freight, or fees between the time of initial quote and when the order is placed. Customer will be advised by US Foods of any changes prior to the order being processed.
5. Prices quoted are per manufacturer's standard spec and do not include any optional accessories unless specified
6. Order/Quote May be subject to credit approval and may require deposit
7. Shipping & handling, lift gate, installation, delivery, or "set in place" are not included unless noted
8. If you are not ordering lift gate/white glove delivery, please have a plan in place to remove the equipment from the truck



9. Please have a plan for storage if items need to be held for installation
10. Any changes to delivery time and location may impact additional shipping and storage fees
11. All returns are subject to restock fee plus freight
12. Images may not accurately represent items being quoted

THANK YOU FOR YOUR ORDER!

**\* RECEIVING YOUR EQUIPMENT AND SUPPLIES DELIVERY**

Congratulations on the purchase of your new equipment!

Thank you for choosing US Foods Culinary Equipment and Supplies as your E&S source.

To promote a smooth delivery process, please ensure that these easy steps are shared with the appropriate personnel who will be present to receive your delivery. Be aware that any damage or missing items will be your responsibility if no personnel is present to accept and sign off on the delivery.

**BEFORE** signing the Freight Bill:

- Confirm the pieces received match the Freight Bill and note any discrepancies on the freight bill such as shortages/overages.
- Check for any visible product, packaging, or pallet damage and notate on the freight bill. Look for:
  - Crushed corners
  - Puncture holes
  - Broken pallets
- If possible, open the carton(s) to check that the product is in good condition.
- If you find even slight damage to the packaging and/or pallet, note "DAMAGED SHIPMENT" on the freight bill and have the driver acknowledge the damage by signing all copies.
- Call US Foods CES Customer Support immediately - 1-888-909-2080.

**AFTER** signing the Freight Bill:

- Un-crate as soon as possible to check for concealed damage.
- Packaging must be free of any visible damage and must be saved for inspection purposes.
- Product should not be moved to a different location.
- Report the concealed damage immediately but no later than 5 days from delivery by calling US Foods CES Customer Support – 1-888-909-2080.

Note – It is good practice to take clear pictures of any damage, including packaging/pallet, as the carrier and manufacturer will request them.

Thank you again for your business,



Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

Project Grand Total: 11,731.49

# SECTION D





## Lake Ashton Community Development District *Operations Manager Report*

**DATE:** December 20, 2021

**FROM:** Matthew Fisher  
Operations Manager

**RE:** Lake Ashton CDD Monthly Managers Report – December 20, 2021

The following is a summary of activities related to the field operations of the Lake Ashton Community Development District:

### Aquatic Maintenance

Staff met with Applied Aquatic's site manager. Minimal algae observed during the site visit in the CDD ponds.



Staff checked the progress made on GC7. This pond has been reported the past several months with excessive amount of algae present.

Visually it appears to be making a lot of progress.

Applied Aquatic continues to pay close attention to this pond and treat on a timely manner.

Attached below are the treatments completed by Applied Aquatic's on November 1st – November 30th.

**Applied Aquatic Management Inc.**

P.O. BOX 1469  
EAGLE LAKE, FLORIDA 33839  
(800) 408-8882  
(863) 533-8882

**MANAGEMENT REPORT**

Customer: Lake Aston  
Equipment No.: 2002  
Date: 11-1-21 Time: 7:00  
Applicator: Josh T.

Site	INSPECTION	TREATMENT	HAND SPREAD	BOAT	ATV	BACKPACK	SUBMERSED	EMERSED	FLOATING	ALGAE	BRUSH / GRASSES	DYE	WATER LEVEL	WEATHER	POSTING	# DAYS	RESTRICTION
1. E10		/				/					/		low	clear			
2. E9		/				/					/		low				
3. E6		/				/					/						
4.																	

**Applied Aquatic Management Inc.**

P.O. BOX 1469  
EAGLE LAKE, FLORIDA 33839  
(800) 408-8882  
(863) 533-8882

**MANAGEMENT REPORT**

Customer: Lake Aston CPD  
Customer Code No.: 1003  
Date: 11-2-21 Time: 8:30  
Applicator: Travis

Site	INSPECTION	TREATMENT	HAND SPREAD	BOAT	ATV	BACKPACK	SUBMERSED	EMERSED	FLOATING	ALGAE	BRUSH / GRASSES	DYE	WATER LEVEL	WEATHER	POSTING	# DAYS	RESTRICTION
1. E1	/	/															
2. E2		/			/					/			low	partly cloudy			
3. E3		/			/					/			low				
4. E4		/			/					/			low				
5. E5	/	/								/			low				
6. E6		/			/					/			low				
7. E7		/			/					/			low				
8. E9		/			/					/			low				

**Applied  
Aquatic  
Management Inc.**

P.O. BOX 1469  
EAGLE LAKE, FLORIDA 33839  
(800) 408-8882  
(863) 533-8882

**MANAGEMENT REPORT**

Customer: Lake Ashton CDD  
Equipment No.: 1803  
Date: 11-2-01 Time: 8:30  
Applicator: Travis

Site	INSPECTION	TREATMENT	HAND SPREAD	BOAT	ATV	BACKPACK	SUBMERSED	EMERSED	FLOATING	ALGAE	BRUSH / GRASSES	DYE	WATER LEVEL	WEATHER	POSTING	# DAYS	RESTRICTION
1. E10	/	/								/			low	partly cloudy			
2. E11	/	/			/		/										
3. E12	/	/								/							
4. E13	/	/			/		/										
5. E14	/	/															
6. GCS	/	/								/							
7. GC6	/	/								/							
8. GC7	/	/								/							

**Applied  
Aquatic  
Management Inc.**

P.O. BOX 1469  
EAGLE LAKE, FLORIDA 33839  
(800) 408-8882  
(863) 533-8882

**MANAGEMENT REPORT**

Customer: Lake Ashton CDD  
Equipment No.: 1803  
Date: 11-22-01 Time: 8:10  
Applicator: Travis / BCA

Site	INSPECTION	TREATMENT	HAND SPREAD	BOAT	ATV	BACKPACK	SUBMERSED	EMERSED	FLOATING	ALGAE	BRUSH / GRASSES	DYE	WATER LEVEL	WEATHER	POSTING	# DAYS	RESTRICTION
1. GL18	/	/											low	cloudy			
2. GL19	/	/					/										
3. GL20	/	/					/			/							
4. GC21	/	/															

**Applied  
Aquatic  
Management Inc.**

P.O. BOX 1469  
EAGLE LAKE, FLORIDA 33839  
(800) 408-8882  
(863) 533-8882

**MANAGEMENT REPORT**

Customer: Lake Ashby CDP  
Equipment No.: 1863  
Date: 11-22-21 Time: 8:10  
Applicator: Travis/Ben

Site	INSPECTION	TREATMENT	HAND SPREAD	BOAT	ATV	BACKPACK	SUBMERSED	EMERSED	FLOATING	ALGAE	BRUSH / GRASSES	DYE	WATER LEVEL	WEATHER	POSTING	# DAYS	RESTRICTION
1. GL2	/	/												low cloudy			
2. GL3	/	/															
3. GL1	/	/															
4. GL4					/		/										
5. GL5					/		/			/							
6. GL7					/					/							
7. GL8					/		/			/							
8. GL6					/					/							

**Applied  
Aquatic  
Management Inc.**

P.O. BOX 1469  
EAGLE LAKE, FLORIDA 33839  
(800) 408-8882  
(863) 533-8882

**MANAGEMENT REPORT**

Customer: Lake Ashby  
Equipment No.: 2002  
Date: 11-20-21 Time: 9:30  
Applicator: Josh

Site	INSPECTION	TREATMENT	HAND SPREAD	BOAT	ATV	BACKPACK	SUBMERSED	EMERSED	FLOATING	ALGAE	BRUSH / GRASSES	DYE	WATER LEVEL	WEATHER	POSTING	# DAYS	RESTRICTION
1. E1	/	/			/						/		Normal				
2. E2	/	/			/						/						
3. E3	/	/			/						/						
4. E4	/	/			/						/						
5. E5	/	/			/						/						
6. E6	/	/			/						/						
7. E7	/	/			/						/						
8. E8	/	/			/						/						

**Applied Aquatic Management Inc.**  
P.O. BOX 1469  
EAGLE LAKE, FLORIDA 33839  
(800) 408-8882  
(863) 533-8882

Pg. 2

MANAGEMENT REPORT													
Customer: <u>Lake Ashten</u>													
Equipment No.: <u>2002</u>													
Date: <u>11-30-21</u> Time: <u>8:30</u>													
Applicator: <u>Tosh T.</u>													

Site	INSPECTION	TREATMENT	HAND SPREAD	BOAT	ATV	BACKPACK	SUBMERSED	EMERSED	FLOATING	ALGAE	BRUSH/GRASSES	DYE	WATER LEVEL	WEATHER	POSTING	# DAYS	RESTRICTION
1. E9		/			/						/		None	Clear			
2. E10		/			/						/						
3. E11		/			/						/						
4. E12		/			/						/						
5. E13		/			/						/						
6. E14		/			/						/						
7. G9291		/			/						/						

### Facility Maintenance and Field Services Updates

A portion of the paver walk way lights are out on the western paver walkway.

- Update: Installer is checking into if the repair is covered under warranty.

An electrical issue is causing the landscaping up-lights along the boulevard to not turn on.

- Update: Kincaid replaced the timer which was bad.

Staff is repairing pool tiles that have fallen off.

- Update: Staff is still working on completing this maintenance item.

Staff will be painting the listed stop bar locations.

- Update: Last reported to be completed November 22<sup>nd</sup>. Staff was unable to complete by that time. These locations be completed promptly.

**Berwick Dr./ Waterford**  
**Berwick Dr./ Aberdeen**  
**Berwick Dr./ Turnberry Lane**  
**Strathmore Dr./ Turnberry Lane**

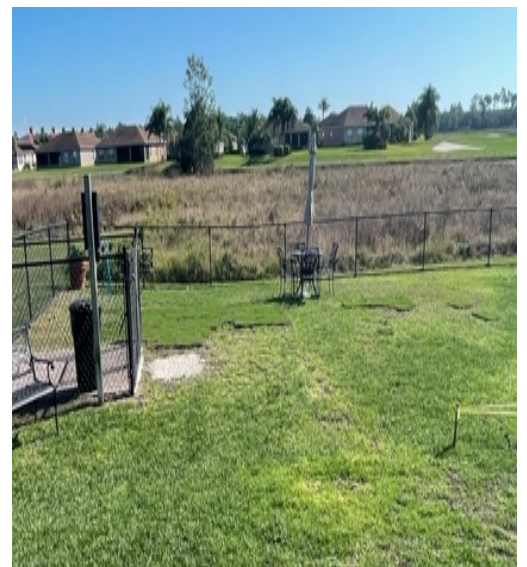
Staff is currently installing the new Pool handicap lift. Upon installing the lift staff noticed a part was missing in the shipment. Staff has made contact with the supplier and the part is being sent.

Hartline Alarm Company completed A/C ducts and alarm panel inspection. No issues reported.

Lake Wales fire inspector inspected Clubhouse extinguishers and emergency exits + lights. No issues reported.

Heartland Pools replaced spa timer.

Yellowstone installed Bermuda sod and Rye grass seed at the dog park. These pieces of sod were placed over areas of dirt and the seed was spread. It was recommended to close the park until Yellowstone evaluated the progress.



## SECTION VIII

# SECTION A



**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**  
**COMBINED BALANCE SHEET**  
October 31, 2021

	Major Funds			Total
	General	Debt Service	Capital Reserve	Governmental Funds
<b>ASSETS:</b>				
Cash-Wells Fargo	\$167,295	---	\$12,479	\$179,774
Accounts Receivable	\$204	---	---	\$204
Due from Other Funds	\$4,159	---	\$150,000	\$154,159
Investment - State Board	\$1	---	---	\$1
Investment - State Board Capital Reserve	---	---	\$209,733	\$209,733
Investments:				
Series 2015				
Reserve A	---	\$214,125	---	\$214,125
Revenue A	---	\$101,843	---	\$101,843
Prepayment A-1	---	\$68,043	---	\$68,043
Prepayment A-2	---	\$14,822	---	\$14,822
Sinking	---	\$0	---	\$0
Prepaid Expenses	\$458	---	---	\$458
<b>TOTAL ASSETS</b>	<b>\$172,118</b>	<b>\$398,833</b>	<b>\$372,213</b>	<b>\$943,164</b>
<b>LIABILITIES:</b>				
Accounts Payable	\$45,160	---	\$6,078	\$51,238
Due to Other Funds	\$150,000	---	\$4,159	\$154,159
Deposits-Room Rentals	\$6,225	---	---	\$6,225
<b>TOTAL LIABILITIES</b>	<b>\$201,385</b>	<b>\$0</b>	<b>\$10,237</b>	<b>\$211,622</b>
<b>FUND BALANCES:</b>				
Restricted:				
Debt Service	---	\$398,833	---	\$398,833
Assigned:				
Capital Reserve	---	---	\$346,075	\$346,075
Assigned	\$118,295	---	---	\$118,295
Unassigned	(\$148,020)	---	---	(\$148,020)
<b>TOTAL FUND BALANCES</b>	<b>(\$29,267)</b>	<b>\$398,833</b>	<b>\$346,075</b>	<b>\$715,641</b>
<b>TOTAL LIABILITIES &amp; FUND BALANCES</b>	<b>\$172,118</b>	<b>\$398,833</b>	<b>\$356,312</b>	<b>\$927,263</b>

## SECTION B

**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**  
**CAPITAL PROJECTS RESERVE FUND**  
Statement of Revenues, Expenditures, and Changes in Fund Balance  
For the Period Ended October 31, 2021

DESCRIPTION	ADOPTED BUDGET	PRORATED BUDGET THRU 10/31/21	ACTUAL THRU 10/31/21	VARIANCE
<b><u>REVENUES:</u></b>				
Interest Income	\$1,000	\$83	\$24	(\$59)
Capital Reserve-Transfer In FY 22	\$349,813	\$29,151	\$0	(\$29,151)
<b>TOTAL REVENUES</b>	<b><u>\$350,813</u></b>	<b><u>\$29,234</u></b>	<b><u>\$24</u></b>	<b><u>(\$29,210)</u></b>
<b><u>EXPENDITURES:</u></b>				
Capital Projects:				
Golf Course Reserves	\$25,000	\$2,083	\$0	\$2,083
Exercise Equipment - Cardio	\$10,000	\$833	\$0	\$833
Security Golf Carts	\$7,650	\$638	\$0	\$638
Enclose Activities Desk	\$26,000	\$2,167	\$0	\$2,167
Lake Ashton Blvd. Landscape Refurbishment	\$28,250	\$2,354	\$0	\$2,354
Pavement Management	\$90,000	\$7,500	\$0	\$7,500
Replace Restaurant Awning	\$38,250	\$3,188	\$0	\$3,188
Restaurant Dining Room Redesign	\$10,000	\$833	\$0	\$833
Restaurant Kitchen Redesign	\$10,000	\$833	\$0	\$833
Restaurant Equipment	\$15,000	\$1,250	\$0	\$1,250
Stormwater Management	\$25,000	\$2,083	\$0	\$2,083
HVAC	\$25,000	\$2,083	\$0	\$2,083
Other Current Charges	\$650	\$54	\$46	\$8
<b>TOTAL EXPENDITURES</b>	<b><u>\$310,800</u></b>	<b><u>\$25,900</u></b>	<b><u>\$46</u></b>	<b><u>\$25,854</u></b>
Excess (deficiency) of revenues over (under) expenditures	<b><u>\$40,013</u></b>	<b><u>\$3,334</u></b>	<b><u>(\$22)</u></b>	<b><u>(\$3,357)</u></b>
<b>OTHER FINANCING SOURCES/(USES)</b>				
Interfund Transfer In/(Out)-Restaurant	(\$110,356)	(\$9,196)	(\$24,093)	(\$14,897)
<b>TOTAL OTHER FINANCING SOURCES/(USES)</b>	<b><u>(\$110,356)</u></b>	<b><u>(\$9,196)</u></b>	<b><u>(\$24,093)</u></b>	<b><u>(\$14,897)</u></b>
Net change in fund balance	<u>(\$70,343)</u>	<u>(\$5,862)</u>	<u>(\$24,115)</u>	<u>(\$18,254)</u>
FUND BALANCE - Beginning	\$406,391		\$370,190	
FUND BALANCE - Ending	<u>\$336,048</u>		<u>\$346,075</u>	

# SECTION C

**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**  
**GENERAL FUND**  
Statement of Revenues, Expenditures, and Changes in Fund Balance  
For the Period Ended October 31, 2021

DESCRIPTION	ADOPTED BUDGET	PRORATED BUDGET THRU 10/31/21	ACTUAL THRU 10/31/21	VARIANCE
<b><u>REVENUES:</u></b>				
Special Assessments - Levy <sup>(1)</sup>	\$1,789,053	\$0	\$0	\$0
Rental Income	\$40,000	\$3,333	\$500	(\$2,833)
Special Events Revenue	\$130,000	\$86,234	\$86,234	\$0
Newsletter Ad Revenue	\$80,000	\$6,667	\$15,031	\$8,364
Interest Income	\$1,000	\$83	\$1	(\$82)
Retail Sales-Restaurant <sup>(2)</sup>	\$865,535	\$72,128	\$44,681	(\$27,447)
Catering Sales-Restaurant <sup>(2)</sup>	\$118,400	\$9,867	\$5,776	(\$4,091)
Miscellaneous Income	\$5,000	\$417	\$1,397	\$980
<b>TOTAL REVENUES</b>	<b>\$3,028,988</b>	<b>\$178,729</b>	<b>\$153,620</b>	<b>(\$25,109)</b>
<b><u>EXPENDITURES:</u></b>				
<b><u>ADMINISTRATIVE:</u></b>				
Supervisor Fees	\$4,000	\$333	\$450	(\$117)
FICA Expense	\$306	\$26	\$34	(\$9)
Engineering	\$60,000	\$5,000	\$1,994	\$3,006
Arbitrage	\$600	\$50	\$0	\$50
Dissemination	\$1,000	\$83	\$83	\$0
Dissemination-Amort Schedules	\$0	\$0	\$350	(\$350)
Attorney	\$30,000	\$2,500	\$3,567	(\$1,067)
Annual Audit	\$3,750	\$313	\$0	\$313
Trustee Fees	\$4,310	\$359	\$0	\$359
Management Fees	\$60,236	\$5,020	\$5,020	\$0
Computer Time	\$1,000	\$83	\$83	\$0
Postage	\$2,500	\$208	\$67	\$141
Printing & Binding	\$1,000	\$83	\$10	\$73
Newsletter Printing	\$35,000	\$2,917	\$3,903	(\$986)
Rentals & Leases	\$5,500	\$458	\$163	\$296
Insurance	\$48,639	\$48,639	\$50,686	(\$2,047)
Legal Advertising	\$1,500	\$125	\$0	\$125
Other Current Charges	\$1,250	\$104	\$137	(\$33)
Property Taxes	\$13,500	\$1,125	\$0	\$1,125
Office Supplies	\$125	\$10	\$3	\$8
Dues, Licenses & Subscriptions	\$175	\$175	\$175	\$0
<b>TOTAL ADMINISTRATIVE</b>	<b>\$274,391</b>	<b>\$67,612</b>	<b>\$66,725</b>	<b>\$887</b>

**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**  
**GENERAL FUND**  
Statement of Revenues, Expenditures, and Changes in Fund Balance  
For the Period Ended October 31, 2021

DESCRIPTION	ADOPTED BUDGET	PRORATED BUDGET THRU 10/31/21	ACTUAL THRU 10/31/21	VARIANCE
<b><u>Field:</u></b>				
Field Management Services	\$362,786	\$30,232	\$32,536	(\$2,304)
Gate/Patrol/Pool Officers	\$260,614	\$21,718	\$18,292	\$3,426
Pest Control	\$4,690	\$391	\$305	\$86
Security/Fire Alarm/Gate Repairs	\$7,500	\$625	\$0	\$625
Telephone/Internet	\$13,600	\$1,133	\$1,093	\$40
Electric	\$216,000	\$18,000	\$17,409	\$591
Water	\$20,000	\$1,667	\$941	\$725
Gas-Pool	\$20,500	\$1,708	\$1,862	(\$154)
Gas-Restaurant	\$15,000	\$1,250	\$2,283	(\$1,033)
Refuse	\$14,000	\$1,167	\$1,213	(\$47)
Repairs & Maintenance-Clubhouse	\$57,600	\$4,800	\$1,318	\$3,482
Repairs & Maintenance-Fitness Center	\$3,000	\$250	\$0	\$250
Repairs & Maintenance-Restaurant	\$17,400	\$1,450	\$1,816	(\$366)
Repairs & Maintenance-Bowling Lanes	\$17,000	\$1,417	\$0	\$1,417
Furniture, Fixtures, Equipment	\$15,000	\$1,250	\$0	\$1,250
Repairs & Maintenance-Cart path & Bridges	\$7,000	\$583	\$0	\$583
Repairs & Maintenance-Golf Cart	\$5,400	\$450	\$3,440	(\$2,990)
Repairs & Maintenance-Pool	\$20,000	\$1,667	\$1,161	\$506
Landscape Maintenance	\$194,514	\$16,210	\$15,442	\$768
Plant Replacement	\$7,000	\$583	\$0	\$583
Irrigation Repairs	\$3,500	\$292	\$0	\$292
Lake Maintenance	\$46,740	\$3,895	\$0	\$3,895
Wetland Mitigation and Maintenance	\$34,800	\$2,900	\$0	\$2,900
Permits/Inspections	\$1,500	\$125	\$0	\$125
Office Supplies/Printing/Binding	\$6,000	\$500	\$271	\$229
Operating Supplies	\$23,000	\$1,917	\$2,929	(\$1,012)
Credit Card Processing Fees	\$4,000	\$333	\$190	\$143
Dues & Subscriptions	\$9,000	\$750	\$165	\$585
Decorations	\$2,000	\$167	\$0	\$167
Special Events	\$130,000	\$10,833	\$20,234	(\$9,400)
Restaurant Expenditures <sup>(2)</sup>	\$1,094,291	\$91,191	\$66,357	\$24,834
<b>TOTAL FIELD</b>	<b>\$2,633,435</b>	<b>\$219,453</b>	<b>\$189,257</b>	<b>\$30,196</b>
<b>TOTAL EXPENDITURES</b>	<b>\$2,907,826</b>	<b>\$287,065</b>	<b>\$255,983</b>	<b>\$31,083</b>
Excess (deficiency) of revenues over (under) expenditures	<b>\$121,162</b>	<b>(\$108,336)</b>	<b>(\$102,363)</b>	<b>\$5,974</b>
<b>OTHER FINANCING SOURCES/(USES)</b>				
Capital Reserve-Transfer Out	(\$349,813)	(\$29,151)	\$0	\$29,151
Capital Reserve-Transfer In (Restaurant)	\$110,356	\$9,196	\$24,093	\$14,897
<b>TOTAL OTHER FINANCING SOURCES/(USES)</b>	<b>(\$239,457)</b>	<b>(\$19,955)</b>	<b>\$24,093</b>	<b>\$44,048</b>
<b>Net change in fund balance</b>	<b>(\$118,295)</b>	<b>(\$128,291)</b>	<b>(\$78,269)</b>	<b>\$50,022</b>
FUND BALANCE - Beginning	\$118,295		\$49,003	
FUND BALANCE - Ending	<u>\$0</u>		<u>(\$29,267)</u>	

<sup>(1)</sup> Assessments are shown net of Discounts and Collection Fees.

<sup>(2)</sup> See page 4 for breakdown of restaurant revenues and expenses.

**LAKE ASHTON CDD**  
**RESTAURANT OPERATIONS - FY 2022**

	Oct-21	Nov-21	Dec-21	Jan-22	Feb-22	Mar-22	Apr-22	May-22	Jun-22	Jul-22	Aug-22	Sep-22	TOTAL
<b>PURCHASES:</b>													
DRY GROCERY	\$ 2,270	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,270
BAKERY	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
DAIRY	\$ 1,069	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,069
PRODUCE	\$ 1,406	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,406
GROCERY-REFRIGERATED/FROZEN	\$ 2,598	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,598
MEAT-PORK/BEEF	\$ 4,068	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 4,068
POULTRY	\$ 1,366	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,366
SEAFOOD	\$ 1,298	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,298
BEVERAGES	\$ 1,667	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,667
MISC. COST	\$ 2,147	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 2,147
<b>TOTAL</b>	<b>\$ 17,888</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ 17,888</b>
<b>OTHER OPERATING EXPENSES</b>													
TELEPHONE/UTILITIES	\$ 65	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 65
MENUS	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
LAUNDRY	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
OFFICE SUPPLIES	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
UNIFORMS	\$ 81	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 81
EQUIPMENT/SUPPLIES	\$ 160	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 160
JANITORIAL/HAZARDOUS	\$ 489	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 489
DISPOSABLES	\$ 1,506	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,506
REPAIRS	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
AUTO EXPENSE	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
SERVICE CONTRACTS	\$ 139	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 139
CONTRIBUTIONS	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
TRAVEL AND LODGING	\$ 1,300	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,300
EQUIPMENT RENTAL	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
EMPLOYEE RECRUITMENT	\$ 34	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 34
MISC. EXPENSE	\$ 62	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 62
POSTAGE	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
DUES/SUBSCRIPTIONS	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
CREDIT CARD FEES	\$ 1,110	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,110
OVER/SHORT	\$ (115)	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ (115)
REFUSE/PEST CONTROL	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
MARKETING/ADVERTISING	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
TECHNOLOGY EXPENSE	\$ 248	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 248
LICENSES	\$ 58	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 58
<b>TOTAL</b>	<b>\$ 5,136</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ 5,136</b>
<b>LABOR:</b>													
MANAGEMENT PAYROLL & BENEFITS	\$ 12,850	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 12,850
BASE PAYROLL (HOURLY)	\$ 18,938	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 18,938
BASE TAXES/FRINGES	\$ 5,303	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 5,303
CONTRACT LABOR (OTHER)	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
<b>TOTAL</b>	<b>\$ 37,091</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ 37,091</b>
<b>FEES, INVESTMENTS &amp; ADJUSTMENTS</b>													
MANAGEMENT/ADMINISTRATIVE COSTS	\$ 5,833	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 5,833
SERVICE CONTRACT	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
GENERAL LIABILITY INSURANCE	\$ 409	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 409
DEPRECIATION/AMORTIZATION	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
<b>TOTAL</b>	<b>\$ 6,242</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ 6,242</b>
<b>SALES CREDIT</b>													
RETAIL SALES	\$ 44,681	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 44,681
CATERING-INSIDE	\$ 4,486	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 4,486
CATERING-OUTSIDE	\$ 1,290	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ 1,290
OTHER CATERING SALES	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
CONTRIBUTION (METZ)	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
<b>TOTAL</b>	<b>\$ 50,457</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ 50,457</b>
<b>EXCESS REVENUES (EXPENDITURES)</b>	<b>\$ (15,900)</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ (15,900)</b>
<b>OTHER FINANCING SOURCES</b>	<b>\$ 15,900</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>
<b>NET CHANGE</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ -</b>	<b>\$ (15,900.49)</b>

**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**  
**SERIES 2015**

**DEBT SERVICE FUND**

Statement of Revenues, Expenditures, and Changes in Fund Balance  
For the Period Ended October 31, 2021

DESCRIPTION	ADOPTED BUDGET	PRORATED THRU 10/31/21	ACTUAL THRU 10/31/21	VARIANCE
<b><u>REVENUES:</u></b>				
Interest Income	\$500	\$42	\$2	(\$40)
Assessments - Levy	\$435,837	\$0	\$0	\$0
<b>TOTAL REVENUES</b>	<b><u>\$436,337</u></b>	<b><u>\$42</u></b>	<b><u>\$2</u></b>	<b><u>(\$40)</u></b>
<b><u>EXPENDITURES:</u></b>				
<b><u>Series 2015A-1</u></b>				
Interest - 11/01	\$81,625	\$0	\$0	\$0
Interest - 5/01	\$81,625	\$0	\$0	\$0
Principal - 5/01	\$230,000	\$0	\$0	\$0
<b><u>Series 2015A-2</u></b>				
Interest - 11/01	\$12,250	\$0	\$0	\$0
Interest - 5/01	\$12,250	\$0	\$0	\$0
Principal - 5/01	\$20,000	\$0	\$0	\$0
<b>TOTAL EXPENDITURES</b>	<b><u>\$437,750</u></b>	<b><u>\$0</u></b>	<b><u>\$0</u></b>	<b><u>\$0</u></b>
Excess (deficiency) of revenues over (under) expenditures	<b><u>(\$1,413)</u></b>	<b><u>\$42</u></b>	<b><u>\$2</u></b>	<b><u>(\$40)</u></b>
Net change in fund balance	<b><u>(\$1,413)</u></b>	<b><u>\$42</u></b>	<b><u>\$2</u></b>	<b><u>(\$40)</u></b>
FUND BALANCE - Beginning	\$156,320		\$398,832	
FUND BALANCE - Ending	<b><u>\$154,908</u></b>		<b><u>\$398,833</u></b>	



**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**  
**Long Term Debt Report**  
**FY 2022**

<b>Series 2015-1, Special Assessment Bonds</b>		
Interest Rate:	5.000%	
Maturity Date:	5/1/25	\$715,000.00
Interest Rate:	5.000%	
Maturity Date:	5/1/32	\$2,500,000.00
Reserve Requirement:	50% Maximum Annual Debt Service	
Bonds outstanding - 9/30/2021		\$3,215,000.00
	May 1, 2022 (Mandatory)	\$0.00
<b>Current Bonds Outstanding</b>		<b>\$3,215,000.00</b>

<b>Series 2015-2, Special Assessment Bonds</b>		
Interest Rate:	5.000%	
Maturity Date:	5/1/25	\$50,000.00
Interest Rate:	5.000%	
Maturity Date:	5/1/37	\$435,000.00
Reserve Requirement:	50% Maximum Annual Debt Service	
Bonds outstanding - 9/30/2021		\$485,000.00
	May 1, 2022 (Mandatory)	\$0.00
<b>Current Bonds Outstanding</b>		<b>\$485,000.00</b>

<b>Total Current Bonds Outstanding</b>		<b>\$3,700,000.00</b>
----------------------------------------	--	-----------------------

**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**

General Fund  
Statement of Revenues and Expenditures (Month by Month)  
FY 2022

	OCT 2021	NOV 2021	DEC 2021	JAN 2022	FEB 2022	MAR 2022	APR 2022	MAY 2022	JUN 2022	JULY 2021	AUG 2021	SEP 2021	TOTAL
<i>Revenues</i>													
Maintenance Assessments	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Rental Income	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Special Events Revenue	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Newsletter Ad Revenue	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Interest Income	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
#REF!	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Retail Sales-Restaurant (2)	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Miscellaneous Income	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
<i>Total Revenues</i>	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
<u>ADMINISTRATIVE:</u>													
Supervisor Fees	\$450	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$450
FICA Expense	\$34	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$34
Engineering	\$1,994	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$1,994
Arbitrage	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Dissemination	\$83	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$83
Dissemination-Amort Schedules	\$350	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$350
Attorney	\$3,567	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$3,567
Annual Audit	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Trustee Fees	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Management Fees	\$5,020	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$5,020
Computer Time	\$83	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$83
Postage	\$67	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$67
Printing & Binding	\$10	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$10
Newsletter Printing	\$3,903	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$3,903
Rentals & Leases	\$163	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$163
Insurance	\$50,686	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$50,686
Legal Advertising	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Other Current Charges	\$137	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$137
Property Taxes	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Office Supplies	\$3	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$3
Dues, Licenses & Subscriptions	\$175	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$175
<i>Total Administrative</i>	\$66,725	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$66,725

**LAKE ASHTON**  
**RESTAURANT OPERATIONS THRU AUGUST 2021**

General Fund  
Statement of Revenues and Expenditures (Month by Month)  
FY 2022

OCT	NOV	DEC	JAN	FEB	MAR	APR	MAY	JUN	JULY	AUG	SEP	TOTAL
2021	2021	2021	2022	2022	2022	2022	2022	2022	2021	2021	2021	

Field:

Field Management Services	\$32,536	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$32,536
Gate/Patrol/Pool Officers	\$18,292	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$18,292
Pest Control	\$305	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$305
Security/Fire Alarm/Gate Repairs	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Telephone/Internet	\$1,093	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$1,093
Electric	\$17,409	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$17,409
Water	\$941	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$941
Gas-Pool	\$1,862	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$1,862
Gas-Restaurant	\$2,283	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$2,283
Refuse	\$1,213	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$1,213
Repairs & Maintenance-Clubhouse	\$1,318	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$1,318
Repairs & Maintenance-Fitness Center	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Repairs & Maintenance-Restaurant	\$1,816	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$1,816
Repairs & Maintenance-Bowling Lanes	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Furniture, Fixtures, Equipment	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Repairs & Maintenance-Cart path & Bridges	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Repairs & Maintenance-Golf Cart	\$3,440	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$3,440
Repairs & Maintenance-Pool	\$1,161	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$1,161
Landscape Maintenance	\$15,442	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$15,442
Plant Replacement	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Irrigation Repairs	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Lake Maintenance	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Wetland Mitigation and Maintenance	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Permits/Inspections	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Office Supplies/Printing/Binding	\$271	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$271
Operating Supplies	\$2,929	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$2,929
Credit Card Processing Fees	\$190	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$190
Dues & Subscriptions	\$165	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$165
Decorations	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Special Events	\$20,234	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$20,234
Restaurant Expenditures (2)	\$61,222	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$61,222
<b>TOTAL FIELD</b>	<b>\$184,122</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$184,122</b>

OTHER FINANCING SOURCES/(USES)

Capital Reserve-Transfer Out	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Capital Reserve-Transfer In (Restaurant)	\$18,958	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$18,958
<b>TOTAL OTHER FINANCING SOURCES/(USES)</b>	<b>\$18,958</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$18,958</b>
Excess Revenues (Expenditures)	<b>(\$231,889)</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>	<b>(\$231,889)</b>

# SECTION D

# LAKE ASHTON

## COMMUNITY DEVELOPMENT DISTRICT

### Check Run Summary

**December 20, 2021**

<i><b>Date</b></i>	<i><b>Check Numbers</b></i>	<i><b>Amount</b></i>
<u><b>General Fund</b></u>		
11/22/21	7848-7861	\$46,564.47
12/1/21	7862	\$1,139.75
12/6/21	7863-7890	\$95,021.46
<b>General Fund Total</b>		<b><u><u>\$142,725.68</u></u></b>

AP300R  
\*\*\* CHECK NOS. 007848-050000

YEAR-TO-DATE ACCOUNTS PAYABLE PREPAID/COMPUTER CHECK REGISTER  
LAKE ASHTON CDD - GF  
BANK A LAKE ASHTON - GF

RUN 12/13/21

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CHECK DATE	VEND#	.....INVOICE..... DATE INVOICE	...EXPENSED TO... YRMO DPT ACCT# SUB SUBCLASS	VENDOR NAME	STATUS	AMOUNT	....CHECK..... AMOUNT #
11/22/21	00085	10/29/21 1158942	202110 320-57200-54500	REPLACE BALL VALVE/CHECK	*	526.00	
				A.D. BAYNARD PLUMBING, INC.			526.00 007848
11/22/21	00522	10/29/21 31282526	202110 320-57200-43201	PROPANE	*	602.69	
		10/31/21 31284378	202110 320-57200-43200	SITE:POOT HEAT	*	1,862.31	
				AMERIGAS			2,465.00 007849
11/22/21	00673	11/09/21 13014611	202111 320-57200-52000	SUPPLIES	*	46.74	
		11/16/21 13014617	202111 320-57200-52000	SUPPLIES	*	46.74	
				AUS CENTRAL LOCKBOX			93.48 007850
11/22/21	00621	11/10/21 901680	202111 320-57200-54501	BED BUG PREVENTION	*	145.00	
		11/10/21 901691	202111 320-57200-54501	PEST CONTROL	*	305.00	
				COUNTRY BOY PEST CONTROL			450.00 007851
11/22/21	00693	11/04/21 11202021	202111 320-57200-49400	SAM COOKE SHOW DEPOSIT	*	2,500.00	
				CREATIVE BOOKING AGENCY			2,500.00 007852
11/22/21	00003	11/02/21 75525067	202110 310-51300-42000	DELIVERIES THRU 11/02/21	*	35.49	
				FEDEX			35.49 007853
11/22/21	00067	11/02/21 213950	202111 320-57200-34500	REPLACE CONTROL BOARD	*	745.00	
				THE HARTLINE ALARM COMPANY, INC.			745.00 007854
11/22/21	00538	11/01/21 10069	202111 320-57200-54506	GOLF CART MAINTENANCE	*	300.00	
		11/07/21 343489	202111 320-57200-54520	GOLF CART MAINTENANCE	*	87.95	
				PERFORMAMCE PLUS CARTS			387.95 007855
11/22/21	00631	11/04/21 19-165-2	202110 310-51300-31100	SERVICE THRU 10/31/2021	*	1,994.05	
				RAYL ENGINEERING & SURVEYING, LLC			1,994.05 007856
11/22/21	00470	11/08/21 110821	202111 320-57200-52000	REGULAR COFFEE	*	22.98	
				SHUFFLIN'S SQUARES			22.98 007857
				LAKA LAKE ASHTON SHENNING			

AP300R  
\*\*\* CHECK NOS. 007848-050000

YEAR-TO-DATE ACCOUNTS PAYABLE PREPAID/COMPUTER CHECK REGISTER RUN 12/13/21  
LAKE ASHTON CDD - GF  
BANK A LAKE ASHTON - GF

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CHECK DATE	VEND#	.....INVOICE..... DATE INVOICE	...EXPENSED TO... YRMO DPT ACCT# SUB SUBCLASS	VENDOR NAME	STATUS	AMOUNT	....CHECK..... AMOUNT #
11/22/21	00061	11/11/21 NOVEMBER	202111 320-57200-43000		*	17,179.57	
		SERVICE THRU 11/05/2021					
			TECO				17,179.57 007858
11/22/21	00664	11/03/21 1561-110	202110 320-57200-52000		*	3,422.93	
		CC PURCHASES THRU 11/3/21					
			WELLS FARGO				3,422.93 007859
11/22/21	00587	10/18/21 21036	202109 320-57200-54500		*	1,300.35	
		SEPT 21 SERVICES					
			XS BOWLING SERVICE LLC				1,300.35 007860
11/22/21	00445	11/01/21 OS282943	202111 320-57200-46200		*	15,441.67	
		NOV 21 LANDSCAPE MAINT.					
			YELLOWSTONE LANDSCAPE				15,441.67 007861
12/01/21	00675	8/20/21 4141	202108 320-57200-54500		*	1,139.75	
		PAVERS					
			MJ LANDSCAPING				1,139.75 007862
12/06/21	00522	11/13/21 31289270	202111 320-57200-43201		*	838.38	
		PROPANE-RESTAURANT					
		11/13/21 31289270	202111 320-57200-43200		*	1,720.38	
		POOL					
		11/13/21 40486439	202111 320-57200-43201		*	7.99-	
		REFUND					
		11/13/21 40486439	202111 320-57200-43200		*	7.99-	
		REFUND					
		11/18/21 31290956	202111 320-57200-43201		*	199.55	
		PROPANE-RESTAURANT					
		11/20/21 31291800	202111 320-57200-43200		*	1,208.33	
		POOL HEAT					
		11/20/21 31291800	202111 320-57200-43201		*	154.14	
		PROPANE-RESTAURANT					
			AMERIGAS				4,104.80 007863
12/06/21	00582	1/20/21 1202021	202112 320-57200-49400		*	150.00	
		LIGHTING MAINT					
			ARNOLDO OFFERMANN				150.00 007864
12/06/21	00673	11/23/21 13015015	202111 320-57200-52000		*	46.74	
		SUPPLIES					
		11/30/21 13015191	202111 320-57200-52000		*	46.74	
		SUPPLIES					
			AUS CENTRAL LOCKBOX				93.48 007865

LAKA LAKE ASHTON SHENNING

AP300R  
\*\*\* CHECK NOS. 007848-050000

YEAR-TO-DATE ACCOUNTS PAYABLE PREPAID/COMPUTER CHECK REGISTER RUN 12/13/21  
LAKE ASHTON CDD - GF  
BANK A LAKE ASHTON - GF

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CHECK DATE	VEND#	.....INVOICE..... DATE INVOICE	...EXPENSED TO... YRMO DPT ACCT# SUB SUBCLASS	VENDOR NAME	STATUS	AMOUNT	.....CHECK..... AMOUNT #
12/06/21	00583	12/02/21 12112021	202112 320-57200-49400	SPEC EVENT-CARSHOW ENTERT	*	650.00	
				DUKE BURR			650.00 007866
12/06/21	00055	11/15/21 20735-11	202111 320-57200-43100	SVCS 11/21-4141 ASHTON CL	*	856.59	
		11/15/21 22109-11	202111 320-57200-43100	SVCS 11/21-GATE ENTR IRRI	*	100.66	
		11/15/21 37767-11	202111 320-57200-43100	SVCS 11/21-PALMS CDD IRRI	*	157.55	
				CITY OF LAKE WALES-UTILITIES DEPT			1,114.80 007867
12/06/21	00502	12/01/21 1948	202111 320-57200-34501	SVCS 11/21	*	205.50	
				COMMUNITY WATCH SOLUTIONS, LLC			205.50 007868
12/06/21	00466	9/30/21 45378	202110 310-51300-42501	10/21-LA TIMES NEWSLETTER	*	3,903.00	
		9/30/21 45406	202110 320-57200-49400	2022 ENTERTAINMENT SERIE	*	245.00	
		12/03/21 45697	202110 310-51300-42501	12/21 LA TIMES NEWSLETTER	*	4,459.00	
				CUSTOMTRADEPRINTING.COM			8,607.00 007869
12/06/21	00561	11/24/21 003205	202111 320-57200-54520	SVCS / GLYCOL MOTOR	*	288.99	
				DRAFT MEDIC LLC			288.99 007870
12/06/21	00133	12/06/21 15085	202112 320-57200-43000	RENEW POLICY-12/21-12/22	*	1,083.00	
				EGIS INSURANCE ADVISORS,LLC			1,083.00 007871
12/06/21	00003	11/30/21 75824166	202111 310-51300-42000	DELIVERIES THRU 11/23/21	*	51.03	
				FEDEX			51.03 007872
12/06/21	00215	11/23/21 435	202111 320-57200-34000	FACILITY MGMT-11/21	*	28,148.60	
				GMS-CENTRAL FLORIDA, LLC			28,148.60 007873
12/06/21	00036	12/01/21 203	202112 310-51300-34000	MGMT FEES 12/21	*	5,019.67	
		12/01/21 203	202112 310-51300-44000	RENT	*	458.33	
		12/01/21 203	202112 310-51300-35100	COMPUTER TIME	*	83.33	

LAKA LAKE ASHTON SHENNING



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YEAR-TO-DATE ACCOUNTS PAYABLE PREPAID/COMPUTER CHECK REGISTER RUN 12/13/21  
LAKE ASHTON CDD - GF  
BANK A LAKE ASHTON - GF

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CHECK DATE	VEND#	.....INVOICE..... DATE INVOICE	...EXPENSED TO... YRMO DPT ACCT# SUB SUBCLASS	VENDOR NAME	STATUS	AMOUNT	.....CHECK..... AMOUNT #
		12/01/21 203	202112 310-51300-31300		*	83.33	
			DISSEMINATION AGT SVCS				
		12/01/21 203	202112 310-51300-51000		*	2.50	
			OFFICE SUPPLIES				
		12/01/21 203	202112 310-51300-42000		*	12.19	
			POSTAGE AND DELIVERIES				
		12/01/21 203	202112 310-51300-42500		*	12.15	
			COPIES				
				GMS - SO FLORIDA, LLC			5,671.50 007874
12/06/21 00059		11/01/21 32139	202112 320-57200-45300		*	1,150.00	
			SVCS 12/21				
				HEARTLAND COMMERCIAL POOL SERVICES			1,150.00 007875
12/06/21 00098		11/05/21 1285-102	202110 320-57200-52000		*	535.56	
			SUPPLIES				
		11/05/21 1285-102	202110 320-57200-49400		*	21.12	
			SUPPLIES				
				HOME DEPOT CREDIT SERVICES			556.68 007876
12/06/21 00498		11/20/21 52255	202111 320-57200-54500		*	444.86	
			SVCS 11/21-WO#58788				
				JURIN ROOFING SERVICES, INC			444.86 007877
12/06/21 00504		11/23/21 101649	202111 320-57200-54500		*	1,172.28	
			SVCS 11/21-SITE LIGHTING				
				KINCAID ELECTRICAL SERVICES			1,172.28 007878
12/06/21 00512		12/01/21 2106655	202112 320-57200-41000		*	47.69	
			SVCS 12/21				
				KINGS III OF AMERICA, INC.			47.69 007879
12/06/21 00164		11/22/21 99961	202110 310-51300-31500		*	3,566.93	
			SVCS 10/21				
				LATHAM, LUNA, EDEN & BEAUDINE,LLP			3,566.93 007880
12/06/21 00361		10/18/21 1109176	202110 320-57200-54500		*	89.00	
			SVCS 10/21				
				MILLER'S CENTRAL AIR, INC.			89.00 007881
12/06/21 00665		11/22/21 1292	202111 320-57200-54500		*	151.25	
			11/21-EVENT CLEAN UP				
				OCS COMMERCIAL CLEANING SVCS INC			151.25 007882
12/06/21 00337		12/06/21 12062021	202112 320-57200-49400		*	219.50	
			SPEC EVENT-TENT CAR SHOW				
				PARTY RENTALS UNLIMITED AND PREMIER			219.50 007883
				LAKA LAKE ASHTON SHENNING			

AP300R  
\*\*\* CHECK NOS. 007848-050000

YEAR-TO-DATE ACCOUNTS PAYABLE PREPAID/COMPUTER CHECK REGISTER RUN 12/13/21  
LAKE ASHTON CDD - GF  
BANK A LAKE ASHTON - GF

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CHECK DATE	VEND#	.....INVOICE..... DATE INVOICE	...EXPENSED TO... YRMO DPT ACCT# SUB SUBCLASS	VENDOR NAME	STATUS	AMOUNT	....CHECK..... AMOUNT #
12/06/21	00217	11/14/21 65400104	202112 320-57200-43300	SVCS 12/21	*	1,047.55	
				REPUBLIC SERVICES #654			1,047.55 007884
12/06/21	00669	10/14/21 9236	202110 320-57200-54506	SVCS 10/21	*	3,250.00	
				S&S CONTRACTING OF POLK COUNTY INC			3,250.00 007885
12/06/21	00671	12/03/21 12102021	202112 320-57200-49400	SPEC EVENT-DJ HOLIDAYS	*	350.00	
				TRAVELING SOUND AND LIGHT			350.00 007886
12/06/21	00671	12/03/21 12312021	202112 320-57200-49400	SPECIAL EVENT-NYE DJ 2021	*	625.00	
				TRAVELING SOUND AND LIGHT			625.00 007887
12/06/21	00671	12/03/21 12312021	202112 320-57200-49400	SPEC EVENT-NYE PHOTOBOOTH	*	650.00	
				TRAVELING SOUND AND LIGHT			650.00 007888
12/06/21	00445	11/22/21 OS293596	202111 320-57200-46202	SVCS 11/21-IRRIG REPAIRS	*	648.68	
		12/01/21 OS294351	202112 320-57200-46200	MAINT 12/21	*	15,441.67	
				YELLOWSTONE LANDSCAPE			16,090.35 007889
12/06/21	00445	10/15/21 OS277538	202110 320-57200-46200	MAINT 10/21	*	15,441.67	
				YELLOWSTONE LANDSCAPE			15,441.67 007890
				TOTAL FOR BANK A		142,725.68	
				TOTAL FOR REGISTER		142,725.68	

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