

**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, **August 16, 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
Jeff Brown	Metz
Annie Toth	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: Good morning, do we have a motion to approve the agenda as presented?

On MOTION by Mr. Realmuto, seconded by Mr. Krumrie, with all in favor, the Meeting Agenda, was approved.
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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: Next item is public comments.

Ms. Burns: I do not have any that were handed to me from anybody here, but I do have one that I got via email that they asked that I read so I'll go ahead and read that one now.

Barbara Salvin (4100 Ashton Club Drive): With COVID raging in Florida, it is especially important that our CDD does everything they can to create a safe place for its homeowners. It appears that some procedures need special attention at this time. This is a 55 and older community. Why is it that every evening when I go swim at the pool, there are young children that are obviously too young to be vaccinated swimming? The same children seem to have been there for weeks. Are they visitors or are they living here? Since I have been told visitor logs are not traceable to find out who they are, how is that being enforced? How would a person do contact tracing regarding exposure to COVID? It is questionable if logs are useable at all. I guess the real question is how can our residents that are trying to avoid unvaccinated people use the facility safely? Can we perhaps establish several hours each evening at the pool and exercise room better for residents only? I also understand that there are available safety procedures that we were doing during COVID, and I think those need to be used again. Thank you for any action you can take on behalf of these issues.

Ms. Burns: If there are any public comments on Zoom, you can use Zoom's Raise Hand feature to be called on. I see none, we will move on to the next item.

FOURTH ORDER OF BUSINESS

Consideration of Minutes from the July 19, 2021 Board of Supervisors Meeting

Mr. Plummer: Item 4 on the agenda is consideration of the minutes from the July 19th, 2021 Board of Supervisors meeting. Are there any additions or corrections to the electronic version that was sent to each and every one of us? Hearing none, I would entertain a motion to approve the minutes.

On MOTION by Mr. Realmuto, seconded by Mr. Howison, with all in favor, the Minutes of the July 19, 2021 Board of Supervisors Meeting, were approved.

FIFTH ORDER OF BUSINESS

Restaurant

A. Ashton Tap & Grill Update

Mr. Plummer: Item 5, Jeff and Annie.

Mr. Brown: Good morning. Are we talking about budget or are we talking about just last month?

Mr. Plummer: Both, but if you want to start with last month, that would probably work first.

Mr. Brown: Last month we saw a pretty significant decline in sales. It's expected as we went into the summer. We saw a revenue decline to about \$1,577 a day, which was a pretty significant drop from the prior month. The sales were relatively consistent. Week 4 was little bit stronger. The big thing that was nice is we did see a significant uptick in catering where we're nearly \$10,000 for the month. That's two straight months of much stronger catering. We're seeing the same thing this month. As we've gone through and as we've thought about the future, we are actually projecting to be a little bit higher in catering. That actually helped significantly in the results for the month because we ended up with an overall charge of \$11,041, which is \$2,760 per week, which was down significantly from prior months. There are very few really unusual costs last month, small amount in repairs under service contracts, some equipment purchases. One thing we did have is we had a pretty significant credit for credit card charges. The way the system works, is those bills don't come in on a monthly basis so you're charged basically a percent of sales. It all depends on how much people use credit cards and all that. At the end of each quarter, Metz corporate accounting goes through and balances the account and in this instance, you had a \$900 credit.

Mr. Realmuto: The month did look really good and catering is definitely the true bright spot in all of this. It looks like you've already essentially equalled July's results in August from what we've seen in the weekly. So that's great. Most of the unusual things in this invoice and the statement aren't so much new expenses. They're more on the positive side, almost to the extreme. There were some really significant reductions. For example,

just from other operating expenses under purchases, went down by over \$13,000 to only a little under \$3,000. By the way, when we talk about labor, I think your report mentioned overall labor claim to be 60.9, but I think I mentioned this to you in the meeting Friday. The actual number in your own Ops Report shows 63.4. Everyone can correct that. What surprised me was the management payroll and benefits being only one third of what they were the previous month, granted it was a five-week month and there were some changes regarding whether the chef was classified as management or hourly. Even with those changes, I'm not sure that it accounts for roughly \$11,000 difference. I only bring these up to caution all of us that we might not want to expect August and September to be the same in terms of expenses, although you felt that it was fairly representative in terms of percentages. Did you definitely count on this going forward?

Mr. Brown: In percentages, it should be fairly representative. There's always some things that can happen. There's discussion that's going to happen about repairs, smallwares, and stuff like that, that can make difference. Because in the past, we've paid for a lot of that stuff and that's hit our numbers. Now if it's going to come out, then this is more representative because it was very little of it in the month of July. Those are unusual costs that can happen some months that may not happen in other months. The labor, as I mentioned, what happened last month for the whole month is that we didn't have salary check, first of all. It was one last week for our management labor overall, but there also was no chef labor in that month that I'll hit in hourly. This being because Pablo at that time was an hourly staff member, which actually drove over time up. She had to use him for more hours because a salaried person works more than 40 hours as a rule. He is now salaried so it's balanced. You will see that number return to normal. One thing that I noticed as I was going through later is that the Week 1 payroll in management looks low, and I don't know why, and I need to find that out. It could be just a balancing because there are some things that they'll credit back if they find something was off just a little bit. That I do have to find out. That was not a significant amount. The biggest difference is just the fact that there's one last week of two managers and then four weeks of no chef.

Mr. Realmuto That would have been accounted for in hourly, which hourly actually went up from the five-week prior month.

Mr. Brown: That's why hourly would have been up.

Mr. Plummer: Jeff, is it worth separating catering revenue, distinguishing between what I would call community catering versus in-house catering, or in Lake Ashton catering? For example, when Christine puts an event down at the ballroom, we cater to that event, but that does not joy that markup, that an outside wedding would joy. When I look at catering, I get excited about the number \$10,000, but if \$8,000 was done in-house, then I'm not too excited.

Mr. Brown: Annie, you will have to answer that, but I would say almost all of it is in-house, correct?

Mr. Realmuto: Regarding that one event represented, are we talking about July or August?

Ms. Toth: July was a birthday party, I believe.

Mr. Realmuto: That represented probably half of the income. Didn't it though? No? I'll have to go back and check.

Mr. Costello: My question is for Christine. Do we still have events that were booked prior to Metz being here that are bringing in outside catering? Do we have anymore booked?

Ms. Wells: We're getting down to the end of having outside events, but there are still a couple out there. I don't know how many on top my head, I can look and let you know in just a couple minutes.

Mr. Plummer: I think also some have been refunded as well. I just noticed in the invoices that there is a couple refunds in there for a couple of thousand dollars.

Ms. Wells: Some of that may be damage deposit refunds not room rental refund.

Mr. Plummer: Right. We're not even getting bar service with that, refunding the whole thing.

Ms. Wells: No, there were damaged deposit refunds, not room rental refunds.

Mr. Costello: We have only had one refund, have we not?

Ms. Wells: Yes.

Mr. Costello: There was only one.

Ms. Wells: All events are told that they have to do all alcohol service through Ashton Tap & Grill, but I know Annie has had a couple of events that aren't doing alcohol at all. They aren't doing anything with a couple of the ones that have come in from outside.

Mr. Costello: As far as future bookings goes, what does it look like? How heavily are we booked?

Ms. Wells: We've booked a few. I wouldn't say it's heavy, I wouldn't say it's a lot. We've booked a few. Annie may have more of a judge of it than I do with how many we've booked recently.

Ms. Toth: We only booked a few.

Mr. Plummer: Do we have an idea percentage-wise based on what we've done in previous years?

Ms. Wells: It's definitely down.

Mr. Plummer: Okay. Other questions for Jeff and Annie?

Mr. Realmuto: Since catering seems to be a bright spot, it seems to me it behooves us to promote it as much as possible. What are you doing to basically assure that we get the business from events booking here in the ballroom?

Ms. Toth: We are promoting from within the company. We actually had a couple weddings, which I talked to Christine about, that were booked because of weddings that happened here the past couple of months and we advertised on our website. We've done direct mailing that we've talked about. I had an opportunity the last couple of weeks to go downtown and go and talk to businesses and give out some information as far as what we do and then how open we are for this coming season.

Mr. Realmuto: I know in the past, we, as a CDD have advertised. We used to have a wedding website, which I think went away with COVID essentially. I wonder if we could do more to advertise the ballroom within the local community. I know a member of the Lake Wales Chamber of Commerce, for example. I know the restaurant talked about joining the Chamber of Commerce. If we could do more word of mouth or other types of advertising to promote the fact that this facility is available with complete catering services, etc. to bring people here, and then some of the catering business would follow, I think.

Ms. Wells: We could definitely do that. I talked to Annie too. We were working on the bridal show idea. The event planner that I worked with prior to COVID, we had it all planned out, and then COVID messed up those plans. She's actually in Puerto Rico right now renewing her own vows. When she gets back, I plan on speaking to her about doing

a bridal show, which I think is great advertisement. The way we set it up before, would bring in a little revenue for the CDD as well because she would charge vendors to come here to set up and then obviously, we wouldn't be charged anything. In lieu of being charged a room rental, she would charge vendors and charge admission fees. We're still looking at that option as well.

Mr. Costello: I remember last year when they were looking at doing that. It would give us the exposure that we need in order to have rentals in this ballroom. If we're going to depend that heavily on catering, we're going to have to do something in order to advertise that this hall is available for catering.

Mr. Realmuto: How far do you want to go with that then, Mike?

Mr. Costello: Christine took the thoughts right out of my head when she said that she's already spoken to the person who does the show for wedding planning. Quite honestly, we need all the exposure we can get as far as that goes, and I can't think of a better way to get it than something like that. A few weeks ago, there was a wedding in here. As matter of fact, I believe, Christine, you have the pictures of the way the hall was decorated. You wouldn't even know it's the same hall when you walked in, it was beautiful. Pictures like that more or less sells your place, those are your advertising. We should be throwing pictures of it out there and everything else.

Mr. Realmuto: I just want to point out that what we're talking about is more for us as a CDD to do to advertise the room and the restaurant doesn't necessarily have to do all of this. If we rent this room more often and more weddings come here, the restaurant business will follow.

Mr. Costello: The only thing there, Steve, is the fact that they're telling us that catering has become a big part of the income. Let's do everything we can in order to push rental of this hall.

Mr. Realmuto: I agree, 100%.

Mr. Brown: I can tell you that in the original plan, as we were going through the RFP process here, the thought was that the catering would be significant over time. That's important. If you look at the budgets, there's not a lot of money in there for advertising on our end. In fact, that's been reduced. For us, you can do a lot of it online, there's other

things you can do. Annie going out and word of mouth in the community is a big thing. Anything we can do to help, we definitely want to be a part of it.

Mr. Costello: In the beginning, you had catering as 18%, almost 19% of the income for the restaurant. I would think that we can do better than that.

Mr. Brown: It's quite possible. The thing about catering is, as Harry mentioned, it depends on the type of catering. You've got internal events here that aren't big moneymakers, I'm sure we don't lose money on them for the most part, but they're not big moneymakers. If you can actually get external events like weddings on that, where they run open bars, which we haven't really had any of that type with open bars, that's where the real money is. If you're doing a bar service for a 200-person wedding, even if you're just doing the bar service, but you're doing an open bar service over the course of hours, it's a significant moneymaker for the operation.

Mr. Realmuto: I guess I'd like to see the restaurant work harder at increasing the profit. In other words, lowering the percent cost of sales at catered events. I'm not a marketing person, so it's certainly not my area of expertise. It strikes me that there's lots of things you could do to encourage a beverage service. If it's food only I can't imagine not having beverages, because that includes non-alcoholic, doesn't it? I can't imagine many events here not serving anything other than water.

Mr. Brown: A lot of them will do water and tea probably, correct?

Mr. Realmuto: Yes. What I'm suggesting is that you utilize whatever method at your disposal to encourage the beverage service. One way is, there could be a significant discount on the price of food, or that the food is more essentially if you're not going to be able to make it up on the beverages. Also, don't price yourself too low. I understand that there was a private event that offered a three-meat buffet for \$19.99. That sounds like a fantastic deal. You probably should have gotten more for that. I don't know if alcohol was served at it, but certainly if it wasn't, but probably even if it was. You need to price things appropriately.

Mr. Howison: I'm just glad to hear us talking about revenue generation instead of just cuts. There's never been a business that cut itself to prosperity. We'd need to drive revenue. I think that also goes back to restaurant operations inside the community. When I look at the trend of guests from the high of the week of March 20th, last week was down

over 60%. Now I understand we have COVID, we have summer, those things certainly impact. But I can't believe that that's the entire impact. I'm interested in the surveys that we've done and I've heard several times that we've sent surveys out or surveyed people in the restaurant. Have we quantified that? I've not seen any report on what the results of those have been.

Ms. Toth: I do have them all if you would like to see it.

Mr. Howison: Well, I think it'd be interesting. Generally speaking, where do they fall?

Ms. Toth: Great service, great food, good food. Ambience is one that we're dealing with. That's fair. We hear a lot of comments that say we could do better as far as how the restaurant looks. Residents would invite their family back and even outsiders that commented on the ambience. But overall, it's a great.

Mr. Plummer: Annie, I think what Lloyd is saying is can we actually see that numbers? Maybe put them in whatever category you need to put them in.

Ms. Toth: Of course.

Mr. Plummer: Yeah, you and Christine get together perhaps.

Ms. Toth: Yes.

Mr. Realmuto: I believe Christine actually already has the surveys, both the ones that were returned handwritten as well as ones that were filed. I know I saw them about a month or so ago. I don't know what's been received since then. But quite frankly, that's a rosey picture you're getting. I'm sorry. There's more underlying that. I think we all saw some of that in one of the recent letters that was distributed to all of the Supervisors, I thought that one, frankly, was representative of the negative comments. Granted, I think the majority of people are pretty happy, but I hear those kinds of issues raised almost every day from other residents. I don't think we can ignore them. In general, the concerns raised were about broken promises for follow-up. They say something, they're promised follow-up and they never see it. Poor communication in general. I think you're doing a lot to address that, particularly with communicating the weekly specials for the week in advance so that's good. But inconsistent or poor food quality is one that comes up quite a bit along with poor service. I heard from a group that said they asked for water and there was a pitcher of water slammed down on their table and that they were upset that the

water wasn't poured for them. In fact, they even spoke to Annie about it. They were told that, well, the waitress doesn't have to pour your water, that's not the kind of service we want to see at our restaurant in the Ashton Tap & Grill. Just in general, there's a sense that the restaurant isn't trying very hard to satisfy customers. We have to turn that perception around and I trust you work hard to do that.

Mr. Howison: I would echo Steve's comments. I understand people generally aren't going to come to me and say, boy, what a great job the restaurant did. But I am hearing a good number of complaints that go directly to what Steve said, inconsistency in food, slow service, poor service. I will refer back to karaoke night a week ago. I got a number of complaints about that that night, partly because we were there that night and people saw us. But to me, the one area that I keep hearing is quality of food and consistency of food. I wonder whether we're doing the back-end quality control that we ought to. Examples would be, quesadillas were great one day, the next week, they were hardly even grilled or just that kind of thing. A complaint can't be taken as a personal affront. A customer that cares enough about the relationship to complain rather than walk away is a very valuable customer. But to Steve's point, if their concerns aren't addressed sooner or later, they walk away and when they walk away, they tell their friends. I think it's very important that we look at day-to-day operation in the restaurant and see where we can improve. I think we've already seen how good it can. We have to do some soul searching and go back and determine why people aren't coming. It can't be just COVID, it can't be just because it's summer.

Mr. Krumrie: I think it is because of the summer. If we look at the number of people who are here during the summer. I bet it's 40% of the 100%, if you will. Significantly less people. It's hot outside. People who wish to dine outside cannot dine outside because it is 100 degrees. A number of reasons why people are not dining as much in the summer besides going north. There are other reasons as well. You are going to get complaints. I'm in that restaurant frequently. I see how hard people work and I see how hard Annie works. I'm not saying there's no room for improvement. There is plenty of room for improvement. We need to look at those complaints seriously, and we try to glean from those, what we can do to make the world better. For example, we have a lady who has complained multiple times. She's never had a good meal. We've gone out of our way to

make her, I'm not going to say what the particular item is, but it's one particular item. Then she never comes back and says, "Thank you very much for doing that." We're talking about something that's not on the menu. That's how accommodating we are. We're more accommodating than what you hear is what I'm trying to say, but it's still not perfect and we have a ways to go.

Mr. Howison: I'll also say the wait staff has always been cordial and friendly. I don't have any complaints about that personally. One other area I should mention is carryouts. I've heard that from not just one, but I'm going to say four or five different people that they called in to place a carryout order, and were placed on hold and no one ever came back. In two cases they were told, "You'll need to call back in about 15 minutes, we're too busy to take your order," and that to me would be unacceptable, and I know that the one couple just has given up. They don't come back.

Mr. Realmuto: Yeah, I've also heard that's probably the majority of complaints that I hear about. I can't tell you how many of those that I've heard. There are also cases where people are told, "We're too busy, you need to come in and order and pick it up." There were cases where people were at the pool and they called in in a take-out order and asked if she could bring it to the table. The pool area is a couple of feet outside of the outside restaurant patio, but they were told they couldn't deliver their takeout order there. They would have to come in and pick it up. Those are the kinds of things we need to change about customer service.

Mr. Krumrie: We can address those pretty easily by hiring more people. But I don't know if we want to do that.

Mr. Howison: Maybe we need to look at Steve's analysis. He's done a lot of work in that.

Mr. Costello: The problem I think with part of it is some of the people who have left, they're not going to look to come back. I had one person who said to me, I believe I was with Christine, twice she's been there, twice she's had a problem, she's not coming back. I'm not going to say I blame her. Our biggest problem is the honeymoon's over. The honeymoon is over, people who have been there, they've seen it. They've made their decision whether they're going to continue to go to the restaurant or not. Now, it's imperative that we find a way to keep bringing people back through better service, through

top quality meals and everything else. It's pretty obvious that it's on a downhill slide in a way.

Mr. Howison: If Harry is right and it is summer, we have a really great opportunity because the people will be coming back beginning about now and over the next two months.

Mr. Realmuto: We have the opportunity. Let's not ignore it. Although I acknowledge that the summer is a significant reason for some of the decline, let's not fool ourselves. That's not the whole reason, contrary to the percentages thrown out. Focus 2025 indicated that most of the residents here are full-time. That's not to say they don't travel over the summer and the numbers are down significantly, but if you think the entire decline in restaurant sales is simply due to the season, I'm afraid we're ignoring some various serious issues that we have an opportunity to address and now is the time.

Mr. Howison: Now that we've beat you both to death over this thing, I thin, you know that the five of us strongly support this restaurant and we believe strongly that it's a vital amenity. I know my wife and I are there at least once a week, if not two or three. I know that the rest of these folks are, so please don't take our comments to mean that, they're not personal at all. It's just that it's a critical amenity and we've got to get this right.

Mr. Brown: It's great feedback and I really do appreciate it. It is things that we will look at and continue to work on to try to make things better as we go forward.

Mr. Plummer: Obviously, this community expects service and expects high quality of items to be served there.

Mr. Brown: As they should.

Mr. Plummer: I think they're rightly so in doing that, and I understand that you can't make everybody happy all the time. If you could, the five of us might not be here. Anyway, in that regard, obviously service, pleasantries, and good food is what we're after in this case.

Mr. Costello: One of the things that I know I've heard in the past from Annie is that we've had trouble hiring people for the restaurant. Have we alleviated some of the problems? Do we have people who are coming in? I know that you had a couple of new waiters or waitresses. Has the problem gotten any better as far as that goes?

Ms. Toth: Yes, we are building a strong team for this season coming up.

Mr. Costello: Wednesday night, the night of karaoke, we were told by our waitress that she was breaking in two new waitresses, I think, and it was one of the reasons for slow service.

Ms. Toth: I don't know that one, but it's possible. I haven't heard that one.

Mr. Costello: And the only thing there is how long is it going to take in order to break these people into where they can keep the flow moving?

Ms. Toth: As slow as we are right now, you know I have to be careful. I watch labor, so we have a good team. We're building a team, and we are going to hire a few more people, but it will have to wait until probably the end of September.

Mr. Howison: I will say we had those two waitresses both at our table and they were both delightful and did a good job.

Mr. Costello: I'm not saying that they did bad job. All I'm saying is any job when you start you're not as quick as you are when you're there for 6, 7, 8 months.

Mr. Krumrie: Mike, please keep that thought as we go forward into the discussions about the budget, okay? I mean, that's a good thought so let's keep it. We're going to reference it back in a little while.

B. Presentation of Restaurant Financials for June

a. Discussion Regarding Restaurant Budget for Fiscal Year 2022

Mr. Plummer: Speaking of the budget, I think it's time to move to that area and discuss the numbers and proceed in that regard. Budget numbers, Jeff?

Mr. Brown: Supervisor Steve, I, Dennis, and Annie had a discussion last week and reviewed some of them. There were things we were asked to change in the original budget, which we did. The first of which was we removed all maintenance costs and all smallwares and equipment purchases to become the sole responsibility of the CDD. Those numbers were taken out. We took out some other items. We also removed Yelp Waitlist from our costs and all supporting travel. We made some significant reductions. We took out tablecloths, so we took out a fair amount for linens. We took out some of our promotional projections and we reduced some of the background screening costs. Some of the other stuff was just moving stuff around. I got a much more accurate number for the support from Heartland on our POS system and a couple other things that I was able to get just a little bit more accurate picture on. We went and we built three new models:

one was to close one day, one was to close one day year-round, but another to close lunch for three months except on Sunday. Then we have a fourth model that was to close a second day during the three months and lunch during those three months as well. Each one had a small savings over the other one. We had originally started with \$161,585. When we took out the items that I mentioned at first, we were able to drop it to \$134,391. When we went to closing one day annually, it reduced to \$210,357. Then the next model just closing lunch for three months was a small gain to \$102,000. Then finally, with the additional day and that lunch for three months was taking it down to \$96,000. Obviously, the biggest thing to reduce that would be sales. If sales are higher, if catering is higher, any of those would reduce it significantly. It depends on the number, but you can run a kitchen with X number of people whether you're doing, I'm just going to use a bad example, but 100 people or 130 people. It probably takes you the same number of people in the kitchen. It probably makes very little difference as far as that goes. It might make a small difference on server, but servers are tipped wage so they're less expensive than an employee in a kitchen. That can make a significant savings. As we talk about catering, as you see about other things, if we see increases, you'll see improvements. When I did the original budget, I don't want to say aggressive, but it does show an increase over this year's sales of 20-25%. The biggest portion of the year we've been through so far was heavily impacted by COVID. We saw people getting less sensitive to COVID for a little while. I don't know if they're starting to get more sensitive. I can't tell you that whether that's a big difference or not. I also can't tell you whether as we go through into September and that if people are going to become increasingly more sensitive, but that's yet to be seen. We did increase sales somewhat. As a projection, part of it was to go out to the community and try to sell to the community and some other things. Part of it was hoping that more people would be here this winter than were here last winter because I'm sure there are people, Canadians, who probably didn't come down, so I think there are opportunities outside of just improving service and food. I think there are other opportunities as well.

C. Restaurant Financial Dashboard and Analysis**D. Discussion Regarding Reducing the Restaurant Deficit**

Mr. Realmuto: Thank you for that, Jeff. Before we get too much into the details, and I'm sure we all have questions about some of the details on the different options you've presented, I just wanted to give everyone some context on the different budgets that you see on the page in front of you. Jeff, I believe this was shared with you at the same time as the Supervisors. I basically consolidated everything you put in the different sheet on one page so that we could compare. Just to remind people where we started. At the April meeting, we approved by a vote of three yes and two no, the April baseline budget. Then at the last meeting we, at least I, asked Jeff to review the budget based on the additional history that we had to make sure that it was realistic, and also to identify opportunities to decrease the deficit. That budget, and I do thank you for that Jeff, is the 7/22/21 update that you see here. That actually increased the deficit. It went from \$159,593 to \$161,585, so it increased the deficit by about \$2,000 and the percent of expenses went from basically losing 14.4% to losing 15% for the year. I believe when Jeff talks about the changes that were made, that those came after we met this Friday morning and that's the one labeled "Present conditions." That was the update from that, and then you see the other options. Each one, the differences identified are from the previous option. They get increasingly more savings at the cost of more hours closed. Hopefully that gives a perspective on what you're looking at on this pie chart of the spreadsheet. I did have some specific questions on some of the changes that were made for the present conditions or even in the previous update. You mentioned you increased the revenue. Is that taking into account versus last year, the fact that we weren't open for the full fiscal year, so was that prorated?

Mr. Brown: It's really more about a daily increase. When I did the initial baseline budget, the sales are higher than what you were running a year ago. If you were to compare month to month for, say, January, February, March, April, May, you'll see pretty much every month sales were up somewhat and they were up in two parts. They were up in the restaurant, but they were up in catering. When I look at catering, I took into account more the trend we're doing right now. For the first four or five months, we did \$3,000 maybe a month probably in catering. It was all very slow. But as I said, the last two months

plus what we're doing so far this month, we're trending more towards the \$10,000 a month. I think I projected it up to be more in the range of \$10,000 a month for next year.

Mr. Realmuto: Catering is the big opportunity here. I will point out that things go up probably in the months where we're in peak season. But recently, looking at the first three weeks of August that we have data for, the average daily has gone down at additional \$100 so far, so we're still in the downward trend, unfortunately. I think the late last week was a little better than the previous two. But just to give some current perspective on that, I had some questions on some of the expenses that went up because when you talk about changes, you're talking about the one you presented Saturday. Essentially, the present conditions versus what you had presented in July. In particular, you already mentioned the things that were eliminated. There was one thing that went up a lot. I'm looking at the Present Conditions column. One thing that was added that wasn't in any previous version of the budget, so it appeared for the first time in that budget you presented Saturday afternoon, was adding \$779 for telephone utilities. I know I had asked about this Friday. You may get back to us on what that was.

Mr. Brown: It is actually internet service for PCI compliance. POS systems are running on their own system. It has to do with security. Basically, it's \$79 a month or \$69 a month.

Mr. Realmuto: Okay. But we actually provide the Internet access. Is this something laid on? I thought we did.

Mr. Brown: No. I know if you look back here up in the ceiling, there's another router. I think those were put in by us as we were getting the POS in place if I'm not mistaken.

Ms. Wells: Yes. There's one in the restaurant and I believe one in the ballroom that was set up by Metz. I think it's through spectrum also, but it's set up through Metz.

Mr. Howison: Yeah, it shows up on the invoice of Bright House Networks.

Mr. Costello: It has to be a secured system because you're dealing with people's information.

Mr. Realmuto: Understood. But I know there were charges to install that. That's fine. Again, we need to understand what it was, but I think what you're saying is that was an oversight. You had omitted it from previous versions of the budget or wasn't included elsewhere?

Mr. Brown: There is always a half percent listed under miscellaneous. Sometimes small numbers like that get lumped into the miscellaneous when I'm actually building a budget. Now, admittedly, I left miscellaneous at half percent before you ask that question. It's just there's always some costs. There are opportunities there. It's like if you're doing a building, you will always have a contingency at the end in case you get cost overruns. I always put it about a half percent of sales into a contingency.

Mr. Realmuto: Sure. You essentially moved it from miscellaneous to a new line item without reducing the miscellaneous. That doesn't seem right to me. I would think that should come out of there, otherwise it's essentially an increase. So that's something to think about. I'd like to move on from that because there was another significant increase and that was under service contracts. Every previous version of the budget before the one we received Saturday afternoon had service contracts at \$3,450, and it more than doubled to \$7,600 in your most recent budget. Why is that?

Mr. Brown: I put the service charges for the POS system under service contracts. It's \$460 a month. I'll be honest with you, that may go up next month. It's really just about getting more accurate. I have more of a track. I went through and I was able to pull more invoices. We use a company called POS tech. They don't seem to be very accurate about sending the bills every month so it's very difficult sometimes to find out exactly what it is. I went back to the opening purchase and found the amount. There are two things that hit there. To the best of my memory, there was the knife contract, which is about \$21 a week. I think every other week, \$42 and then there's about \$460 for POS.

Mr. Realmuto: \$460 for the POS times 12 months comes about \$5,500. The point is, these were charges that we've been incurring presumably since day 1 and now they're essentially additions to the expenses. Presumably that came out of another line item. Again, it looks like an increase to me that's being proposed rather late. Is that an increase or did it come out of another line item? Same question as before.

Mr. Brown: Like I said, I was just trying to be more accurate. When I did the updated model back in July, I worked primarily on revenue and labor. I didn't dig in probably as deeply as I could have on miscellaneous expenses. A lot of our miscellaneous expense is about the controllable and non-controllable. They calculate as a percent of sales. There are some items that do not. That's one of them.

Mr. Realmuto: Okay. Again, I just would've thought if it's going to be added on one place. It should be removed from wherever it came from.

Mr. Brown: Again, I'll tell you that the half percent is a catchall. Anything can go in there. The half percent is \$5,300. Again, it's the same as if you're doing a building, it's a contingent. If it doesn't get spent, then you'll come out \$5,300 ahead. I just don't want to give you a super rosey picture and not have something to cover anything.

Mr. Plummer: I look at it as improvement in the budgeting process.

Mr. Realmuto: Okay. That increases the expense to us. I guess the reason we're here though, is we have a lot of options before us. I do think it's important to reduce the net deficit from the last proposed \$161,000 plus. We should probably start the discussion of that. We're jumping ahead into the general items, but I included my usual restaurant financial dashboard and analysis in the agenda packet. You've all looked at that. I don't intend to go over it other than to point out that one of the columns I added was a column in the actuals showing the total expense percent. The reason I did that is, I think it really highlights what our issue is with the deficit. Basically, every month, we're spending significantly more than we're taking in. Even in our best month, we lost 12%. In July, we lost a little over 20%. You can look at the projections for yourself. We need to spend less than we take in if we want to reduce the deficit, particularly in the peak months, to make up for what we acknowledged will be lower utilization in the summer months. With that, I guess we've moved to the discussion of reducing the restaurant deficit. Again, I thank Matt for providing some of the options that they did there. I know Jeff, you had a commentary actually you set out with the original budget and I don't know if other supervisors have questions. I had one on that and that is under labor. You mentioned that you find that it's necessary to add a full-time supervisor at a cost of \$43,264. Is that cost included in all of these options or is that another one that's going to be added at some point in the future and be of surprise?

Mr. Brown: It's only in the baseline.

Mr. Realmuto: Which baseline? The April baseline or the present conditions? Those additional funds for an additional supervisor is included in the present conditions?

Mr. Brown: Pretty sure I took it out for everything afterwards.

Mr. Realmuto: Well, that number doesn't change. The management salaries actually don't change after present condition.

Mr. Brown: No. It's an hourly position.

Mr. Realmuto: That supervisor position is hourly, okay.

Mr. Brown: That cost that I mentioned included benefits.

Mr. Realmuto: Right. It would be divided between the hourly line item and taxes and benefits for it. I think this brings us to a discussion of the options and what we might want to consider to provide guidance or request to the restaurant. I personally think we should utilize some of these options, and frankly we should do it immediately while we're still in the slow season. If you've been in there for lunch, you might have been eating alone in the restaurant or with only one or two other tables. I do think we need to consider them and once we decide on something, implement it as soon as possible in addition for the coming year.

Mr. Krumrie: Okay. I'm on record for closing one day per week. I don't think there's any question about that. I would go on record as I think there's more discussion that has to occur and we're talking about closing lunch other than looking just at the numbers because it has other ramifications regarding personnel and so on. The most valuable asset we have is our employees. What we know from an employee's perspective, they work here not because we gave them a \$200 bonus, not because we're paying \$15 an hour, we are to some of the cooking staff, but because this is a good environment to work in and it's a good employee situation. We don't offer what other places are offering. Just drive by the restaurant that lives up there on Legoland, they offered a \$20 signing bonus, \$10 - \$12 an hour. We aren't offering that. We're offering a good work environment under good conditions. As we go forward and we talk about decreasing lunches and so forth, that impact how many hours we can offer our employees. It impacts how we use the food from the previous day, etc. For me, closing one day a week, I think is a good thing, especially in this environment where it's hard to get employees. It gives the person that one day off they can count on having. Once we go beyond that, I'll be glad to talk more about that but to see if the Board's interested in going beyond that first, and if they are, then we'll talk about these other items and how it affects employees.

Mr. Costello: I agree with you, I think that we could probably start with one day, and if we find it really hasn't met what we want it to, we can always increase it. But I think closing beyond one day a week now is not in our best interests.

Mr. Plummer: I think that Harry brings out some very good points about if you closed for one day, it does give your employees some continuity and they continue to do that, and they are very important to us if we want to continue with what we're doing. I think if you get into additional that we're going to lose some of the good employees we have, then that's not a good thing as the ambient results as well. I think that's a little more depth than just taking the number on the top and figuring that out, I think to get it look past that to where we are going to be eventually. If we're going to improve, we don't want to try to bring back those employees at a later time, and obviously then you go back to the training issue etc.

Mr. Brown: If I can speak to that, one of the biggest differences is a good portion of the positions no longer are full time.

Mr. Realmuto: I'd like to offer some fact-based perspective of the rosey picture in terms of our employment environment, and these are simply the facts as I understand them. The fact is we currently only have one management employee that was here at the restaurant opening, that's Annie, and two or three of the servers that were here on the day the restaurant opened. The rest have left, is that correct? There were issues to address there and as to why we have that turnover and my point is that we have that turnover with the current hours. I'm not convinced that that is going to be a significant factor. I guess I would take from a budgetary perspective, this is the budget we're talking about now, not necessarily immediate changes. When we're talking about closing for lunch, we're talking about doing that only in the three summer months. Effectively, what we budget for is not going to be implemented until next summer. I would rather budget for less, and if it looks like we're doing better because by the time we get there, we will already have had the good months. If we've shown that we built up a little bit of a reserve to cover the losses in the summer months, then we can always add the day back in, but that we shouldn't budget that way. It's harder to go in the other direction. Again, keep in mind it's a budget, not an immediate effect. If you don't want to close for lunch the

summer, fine, I could go along with that. What I have more trouble with is not budgeting for closing two days over the summer if our results are poor in the peak season.

Mr. Krumrie: For me, it's about communicating to our employees what our future plans are. By putting it into budget, you're communicating to them, there's a good chance we're not going to serve lunch next summer. That's the message that we're delivering. That is wrong. I'm with Michael 100%. We talked about that we have to keep those employees. We have to keep consistency in the employees. I would argue that our turnover is not any worse than Carrabas or anywhere else in the world. It's the nature of the business. There is major turnover. We have a 20 minutes to 30 minutes to spend with an employee, decide if they're a good hire or not a good hire. The NFL, National Football League, spends months, millions, and still can't figure it out. For anybody to imply that we've not done a very good job at that is barking up the wrong tree.

Mr. Costello: One of the biggest problems, right down Cypress Gardens Boulevard, if you look at Checkers, there's a sign, "Work today, get paid tomorrow." The competition out there is horrendous, it's beyond belief. We are getting our heads handed to us due to the fact that we are a smaller operation and we cannot afford to pay somebody a \$2,000 signing bonus like some of these places are. So I think that what we have to do is maybe we close one day a week, see how that goes, come back next month, and if we find that we're not hitting the mark, at that point, we're going to have to increase it. We're going to have to pick our weakest day of the week, which would be, I don't know, Monday? The only problem there is the fact that if Bingo comes back, you got problems there, but we can adjust that as we go on. But personally, trying to compete with some of these places is virtually impossible for us. It's beyond our capabilities.

Mr. Brown: There's a small difference, but it's not significant between three or four of the days of the week regarding which day was chosen. There are slower and busier days, but most of them are running 12-14% of sales.

Mr. Realmuto: I'd have to beg to differ on the net there because as the charts I included in the analysis, that was in the original agenda packet, show Tuesdays and Thursdays are significantly below the other days. It's changing a little bit, the mix is changing since July, but those are definitely the lowest two days, very consistently since you brought up the data.

Mr. Costello: We can definitely adjust. I personally have talked with John DeWinkler, the head of Bingo. I don't think we're going to see it coming back right away. The only thing is, once it does come back, we can make adjustments as far as what day of the week we're closing, and hopefully we're going to hit the mark and be open in the best days of the week.

Mr. Howison: I will also point out that by these budget models that Metz has provided to us, closing one day a week versus closing one day per week and lunch five additional days during the summer is a net difference of \$8,000. I would be in favor of closing one day a week for the short term, we review this every month, we look at the financials for the restaurant, and when we get to March, April, May of next year, if we've not seen what we think we ought to have seen, then perhaps we consider the summer months cutting back even further. This is way off, but I wonder if we would ever consider doing Bingo just for internal people only, spreading them out.

Mr. Costello: I don't think we can, legally. We have a license and I believe that we have to open it to everybody. John DeWinkler, I give him a lot of credit. He's done a great job over the years, and I think that he should be the one who should be making the decisions as far as which way we should move going forward. We know that we have the new scare with the coronavirus, and to be bringing in a lot of people in from the outside, I don't think is in our best interests.

Mr. Realmuto: Mike, is that true that we're required to open it to the outside if the prizes are not cash? I don't know. Perhaps the attorney can address that.

Mr. Costello: I don't know what we're going to give away, maybe a chair or something.

Mr. Realmuto: I'll tell you what I'm thinking though. Tickets to a show, the grand prize can be the entertainment series. I don't know, things like that.

Mr. Costello: I don't know. I'll be very honest with you, I shouldn't have said that. But at the same token, I don't know exactly how the license is written. You would have to go to John. John could probably give you the license.

Mr. Realmuto: I'd rather depend on an attorney.

Mr. Costello: But we have an attorney sitting here, so maybe she could answer the question. She probably was going to tell me that she never read the contract.

Ms. Carpenter: I am not following.

Mr. Costello: I was left with the impression that we cannot deny people from outside coming into Bingo.

Ms. Carpenter: That is correct.

Mr. Costello: That is correct?

Ms. Carpenter: Yes.

Mr. Costello: Okay. There's your answer.

Mr. Realmuto: I'm sorry, I missed the answer.

Mr. Costello: You should be paying attention.

Ms. Wells: Because I missed the question. We do allow people to come in and we have allowed them.

Mr. Realmuto: I know what we do. My question to you is, are we allowed to restrict it to Lake Ashton residents only if we're not providing cash prizes? Does that change that equation?

Ms. Carpenter: I don't believe we can exclude them, but cash prizes, that I would look to to see because there is actual statutory language on Bingo, shockingly, but I think we've looked into this before, and we could not exclude them, and that's why it's in the contract.

Mr. Plummer: Okay. Thanks for digressing into the Bingo. Let's get back on task here with the budget for the restaurant and decide. You bordered on making a motion, Lloyd.

Mr. Howison: I'll make a motion that we can close the restaurant one day per week on Mondays for now. We can revisit it at a later date.

Mr. Costello: I'll second it.

Mr. Plummer: Well, we're going to go back to discussion. First of all, we have a motion to close the restaurant one day a week, and we have that second also. The motion was by Lloyd, the second was by Mike. My first question is, if we do that, when are we going to start the one day? Obviously, today is Monday. You're not going to start it today. Is it next week?

Mr. Realmuto: I don't think next week is too soon given the numbers.

Ms. Carpenter: I think you need to look at how far ahead they schedule people too.

Mr. Realmuto: Exactly.

Ms. Carpenter: Also, since this wasn't specifically on the agenda, we should allow public comment. We said reducing deficit, but didn't talk about closing days.

Mr. Realmuto: Actually, the options were included in the agenda. I'm sorry, I take that back. I guess it wasn't in the agenda packet itself.

Ms. Wells: No, it came today.

Mr. Realmuto: Okay.

Mr. Brown: Is Monday the day you would want to do it? I know you mentioned Tuesday.

Mr. Krumrie: What day do you recommend?

Ms. Toth: Monday.

Mr. Realmuto: Okay. Can you explain the reasons for that?

Mr. Krumrie: I can explain some of the reason. Some of the numbers you're looking at, Steve, including Monday's half priced appetizers.

Mr. Realmuto: We don't do half priced appetizers anymore. It's a rotating price special and my information is based on the net which takes into account those discounts.

Ms. Toth: Historically, if you were to look at any country clubs, restaurants, or communities like us, if there was a closure of a day, would be Monday, and they'll just give the residents more of an incentive to come out the rest of the week.

Mr. Krumrie: I think that's the day reserve we're used to anyway. Historically, we've been closed on Monday.

Mr. Realmuto: Again, I'm looking at the numbers I provided to all of you, and Mondays net is essentially the third worst, to be honest with you. There's \$100 difference basically. Currently for July and August, it's Thursday that's the worst day. That is followed by Tuesday and then Monday. I will point out that the guest count on Monday is also, I say are significantly higher. More residents that have been coming on Mondays but then wouldn't be able to come. Also, I guess Monday is a popular day for restaurants in general to close, so there are fewer options in the community. I would think you'd want to stay open on that date to capture the people who maybe want to go out. But there aren't other options and close on a day when there are other options for them to go to in the community. Again, for both of those reasons, I guess I'm opposed to seeing that day be

Monday. I think it has a slightly negative effect on us, as you can see, in the net sales and daily averages from Monday versus the lower two days. It's also more of an inconvenience to residents that want to eat out.

Mr. Plummer: In the motion that is on the table, it is only for closure of one day. It does not address a particular day.

Mr. Realmuto: Okay. Fair enough.

Mr. Plummer: We either need to adjust the motion or vote on the motion that is for one day closure and then decide the day after the fact.

Mr. Realmuto: I view us as just giving the input to the restaurant, if granted, it's their decisions and they need to own the results of that decision. I have no issue with that. With this motion, it does not need to include the day of the week, but they should hear the feedback and the reasons behind it. I'd like to see it more factual based on the numbers.

Mr. Plummer: We're going to vote on the question. Can we move?

Mr. Realmuto: I have one other thing, as we're still discussing the question. I'm pointing out, I think if this is going to pass and probably unanimously, but I am pointing out, so essentially, what we're voting for is endorsing the deficit of \$110,000. That's going to cost each and every one of our residents about a little over \$114 out of their assessment. I'm just trying to bring it down to something real so everyone understands it. With that said, I don't know if there's further discussion.

Mr. Plummer: Any other discussion?

Ms. Burns: I think we just need to ask for the public comment because it wasn't on the agenda. If anybody has a public comment on this, you can come on up.

Carol Corley (Lot 810 on the West side): Really, I have no standing here, however, I would like to say in support of the restaurant, I think they're awesome. As to what day of the week they should close, I just wanted to mention that the Eagle's Nest is crowded on Thursday night due to trivia. That may be why there are a few people coming to this restaurant on a Thursday night. Just a thought. Thank you.

Mr. Costello: Very good point.

Mr. Plummer: Any other comments? Any other discussion? If not, we have a motion on the floor by Lloyd, second by Mike to take the option to close one day a week.

On MOTION by Mr. Howison, seconded by Mr. Costello, with all in favor, To Close the Restaurant One Day Per Week with the Day to be Determined by Metz, was approved.

SIXTH ORDER OF BUSINESS

Focus 2025 Review

A. Consideration of Horseshoe Court Refurbishment

Mr. Plummer: Alright, number 6, the 2025 review and under that consideration of the Horseshoe Court refurbishment. Who wants to address that?

Ms. Wells: Matt and I are going to tag team this one. Again, looking through the Focus 2025 survey, there were quite a few comments when asked about the horseshoe pit that had some suggestions for improving it so that it's more used by residents. What we have recommended is a plan to refurbish those horseshoe pits, which includes relocating the horseshoe courts to the western end of the pavilion, which will allow for better visibility of the courts and eliminate the need for signage. Our first thought was just to add signage to let them know where it is. This would also construct the court's north and south so that when residents are playing, the sun's not in their eyes. It's difficult throwing a horseshoe when sun's glaring in your eyes. Then we would fill the old horseshoe pits with the hay aside. I also want to say before Matt, Matt's going to go down to the materials that are needed for the project. We did reach out to a resident that actually is very good, if not, a professional horseshoe player and asked him his feedback on these items. He actually brought us pictures of courts in the area, courts he had constructed at his home so all of these suggestions are based off of that conversation with him. Matt, you get the hard part.

Mr. Fisher: I don't know if you guys have in front of you the outline. Materials needed for this project are going to be a grand total of roughly \$702 to relocate these four pits. The new designated areas came across as a delight to the horseshoe fellow. I don't believe if we move them that we'll need signage. We don't need any signage because it'll be visible on the side of the pavilion instead of hidden in the back. Lumber prices have come down quite a bit, I think about \$250 worth of lumber would be needed to construct this. Jared and I would take on putting these pits together alongside of Ken. He's one of the avid horseshoe players in the community. From my understanding, he was willing to come out there and oversee Jared and I, make sure we're doing it to his liking. He

recommended some metal stakes that would be concreted into a five-gallon bucket and buried in a specific location in the pit. That came to be about \$130. The concrete mix and the four, five-gallon buckets were about \$80 and the sand and the hay came to be out \$120, so total, \$702 would complete the project.

Mr. Costello: I make a motion that we give \$750 towards this project.

Mr. Howison: I'll second that motion.

Mr. Plummer: I have a motion by Mike to allow \$750 towards the project to move the horseshoe pits and Lloyd seconded the motion. I have a question under discussion, we are moving them to the west end of the pavilion. Is that correct?

Mr. Fisher: Yes, they would be moved to the western, correct.

Mr. Plummer: My only question is, when the pavilion is used heavily, the parking is at the west end and the overflow part of that parking is in the grass area right behind the pavers. Is that going to improve that?

Mr. Fisher: I've tried to peak down there during the Friday golf groups and they all seem to park along in the front eastern end, but we can strategically move them down as far as we can go.

Mr. Plummer: I have no objection, I just want to make sure we understood that that is not only on a Friday group. There are other groups that use that as well.

Mr. Fisher: I can probably reach out to one of the golf leads. Is it Mr. DeLora?

Mr. Plummer: That would be a good place to start.

Mr. Fisher: Okay. We'll research that and then strategically place them so there's enough parking.

Mr. Plummer: Okay. Motion and a second to approve \$750 towards the relocating of the horseshoe pits.

On MOTION by Mr. Costello, seconded by Mr. Howison, with all in favor, the Horseshoe Court Refurbishment, Not-To-Exceed \$750, was approved.
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SEVENTH ORDER OF BUSINESS

New Business/Supervisors Requests

A. Discussion Regarding COVID Procedures

Mr. Plummer: Next item on the agenda is Item 7A, discussion regarding COVID procedures.

Mr. Realmuto: I put this on the agenda because as you know we've received a lot of feedback from residents that I believe has been distributed to supervisors. It's mostly here for discussion. Since the time I asked for it to be put on the agenda two weeks ago, I believe some measures have been implemented. We now have employees wearing masks in situations where they're directly facing the public. I think there are some other things we could do to assure the residents without mandating anything that we should at least consider. For example, one might be signs on the door as currently there are none. We could strongly encourage everyone entering the facility to wear masks. That's one thing we can do that's least intrusive as possible. Another we might do is assure residents that although, I assume we're not doing contact tracing or people signing in anymore, if a resident should notify us that they have been exposed to COVID, we could send out an e-mail blast to let the community know so they could be tested. Again, it just assures individuals with different levels of risk. We don't know what everyone's personal situation is. I think we should be willing to at least communicate that to allow them to do what they need to do. Those are two examples. Others might have others. I just wanted to put it out there on the table.

Mr. Howison: Are we still sanitizing as we were?

Ms. Wells: We have changed our cleaning procedures to include using a sanitary agent on our floors. They're mopped daily, the high traffic areas. We did install hands-free soap dispensers and we're sanitizing once daily high-touch surfaces. I think at one time when it was in the height of it, we were sanitizing every two hours. We're not sanitizing every two hours, but we are sanitizing high-touch areas daily and mopping with antibacterial, or actually I think it's an antiviral agent in the floors and also, the air purifiers that are installed.

Mr. Costello: One of the things that at the church that I attend, several months ago, there was a sign as you walked in, "Masks required beyond this point." They changed it to "Masks recommended beyond this point." I think we're at a point where this with the

masks where I think there are a lot of people, they're beyond wearing masks at this point. The only thing we can do is we can recommend it and it's going to be up to the individual. As we heard in the beginning of the meeting, people are coming in here from the outside. How do we even begin to control that? We can't. Exactly. The only thing is that we can recommend, but I just don't think we're at a point right now where we can bring it back as mandatory.

Ms. Burns: The Governor's order has tied our hands on that. We cannot mandate the masks. We don't have that option.

Mr. Costello: We can always recommend it though.

Ms. Burns: Yes. Correct.

Mr. Plummer: Other comments?

Mr. Howison: One more question I have. Before an event in this ballroom, an outside event, do we do anything special in terms of sanitation after that?

Ms. Wells: We do. We have a professional cleaning company that comes in after every non-resident ballroom rental. We have a list of cleaning procedures that they have to do and they use a peroxide-based cleaner, and they sanitize the ballroom area, the hallways, the restrooms in the hallway, as well as restrooms in the back here. Basically, every area where they could be or non-residents could be in.

Mr. Krumrie: Christine, not to change the subject, but maybe it brings me to the question of, what's the net revenue on a ballroom rental once we subtract cleaning and other costs?

Ms. Wells: Cleaning is at most, I believe, \$200 that they charge us for the cleaning. We actually have a really good plan with them.

Mr. Costello: Is that passed along to whoever is renting the hall?

Ms. Wells: It is not, because general janitorial clean up has historically been included in our room rental, so we include it. Now, if it does go over the 150-\$200 cleaning fee, we do take that additional out from the damage deposit.

Mr. Realmuto: Our net is still very significant from the ballroom rentals.

Ms. Wells: Yes.

Mr. Plummer: What I'm hearing here from the Board members is, I believe signage for recommending wearing masks is the only addition from where we are today.

Mr. Realmuto: We can get creative with that, but I definitely think we should recommend it. You can even encourage it. How there's subtle ways like help protect your neighbors, whatever.

Mr. Costello: The problem there is, this has been going on for over a year now and people, I'm telling you right now, I think that a lot of the people, as I looked at, I do see a couple of masks out there. But the majority of the people are masked out. We can recommend it. People are either going to take the recommendation or they're not. It's going to be their choice.

Mr. Plummer: Exactly. The only addition is some signage.

Mr. Realmuto: The one other thing I think people should be aware of is, my concern is high-density events. I'm thinking of the entertainment series where we're seated shoulder to shoulder, and at the very least, I just wonder if residents knew what we were planning on doing for that. We have the ticket sales upcoming, or perhaps announcements going out before the next meeting, I think, if not shortly thereafter. So I wonder if we want to put people on notice that we reserve the right to change the requirement based on conditions. What I think I heard is that we might not be able to. That surprises me and certainly there are other municipalities that would disagree with that. But if we were to consider a mandatory requirement anywhere, I would think it would be in that situation. This may affect ticket sales, right? They may be people who choose not to renew their purchases because they don't want to be placed in that situation, as well as vice versa. People that won't come, they'll buy the tickets if you're going to force them to wear the mask. I don't think we can make a decision on that at this time, but it's something we need to evaluate when we're there.

Mr. Costello: The only thing that there is, Jan, I believe you said that the governor said we can't require it. So we can recommend, but cannot require.

Mr. Realmuto: There are several schools districts in Florida that might disagree with you.

Ms. Carpenter: There's lawsuits pending, so we don't want to join that group. Let's see where they come out first.

Mr. Costello: The other thing is the entertainment events are still a few months away, I realized ticket sales are going to be quicker. The whole situation could be different

by the time that those particular dates get here, so we may need to make some decisions closer to the dates and we are now not knowing what the conditions will be.

Ms. Carpenter: It is very fluid. With that in mind, you might want to delegate to one of the Board members the ability to change things if the CDC or the governor change their requirements.

Mr. Plummer: I think we've already done that.

Ms. Carpenter: Okay, good. Just wanted to make sure you are still happy with that.

Mr. Plummer: Happy? Not sure happy is the term that I would use. I accept the challenge. Do we need a vote on the change in signage or not? We can direct staff to just put some signage up. Any other discussion on COVID? Hearing none? Okay. We need the public hearing now on the resolutions.

B. Public Hearings

i. Public Hearing on the Adoption of the Fiscal Year 2022 Budget

Ms. Burns: I will just state for the record that the public hearing was advertised in the paper for Florida Statutes. We also send out a notice to all property owners within the community, so we just need a motion to open the public hearing to start.

On MOTION by Mr. Realmuto, seconded by Mr. Howison, with all in favor, Opening the Public Hearing, was approved.

Mr. Plummer: Steve motions, Lloyd seconds. The motion is to open the public hearing for the budget resolution.

Ms. Burns: I will also state for the record that the budget was sent to the county at least 60 days prior to this public hearing date. So we can open up for any public comments. We'll start with the Zoom. This is on the adoption of the Fiscal Year 2022 budget. Any public comments via Zoom? You can use Zoom's Raise Hand feature to be called on. Seeing none, we can open it up to public comments from anybody in the audience.

Resident (unidentified): I would like to have you consider a fee charged on your annual budget for the support of the dining room to amount to \$10 a week. They can use it or they can lose it. I would like to see you think in those terms. Thank you.

Resident #2 (unidentified): I'd like to see you not think in those terms. I think a restaurant needs to earn its own keep. You need to be motivated to go. Anything that you decide would only apply to half of the community, and I think that's going to cause an issue if you try to do something like that at this time. Thank you.

Mr. Plummer: Any other public comment? Moving along.

Mr. Realmuto: Can you just briefly address the public comments before we move on?

Mr. Plummer: Sure. No reason we cannot do that.

Mr. Realmuto: Indulge me for less than 30 seconds. It's my understanding that to increase the assessment, basically that's no longer an option at this point in time, so the soonest that could be done is next year, just to make sure everyone understands the logistics there.

Ms. Burns: We are tied to the overall amount that was sent for the O&M assessment, which is the increase in \$94 per lot. We couldn't increase beyond that. Now, we could adjust different categories and move items around, but we could not move beyond that notice amount that was sent to all residents.

Mr. Krumrie: Should we move the restaurant budget around at this point? I think we've said that we adopted a budget of \$110,000 or something, right?

Mr. Realmuto: I was going to get to that. There were numbers in the budget that was sent out that need to be adjusted based on what we just adopted and said for the restaurant, those numbers feed in. I can talk about that very briefly, I actually have the spreadsheet in front of me.

Mr. Plummer: But before we do that, we need to close the public hearing.

Ms. Burns: We could vote on the resolution and close after the vote or close now, it's entirely up to you. We can close it now if you would like.

Mr. Plummer: I'd say let's close the public hearing and finish the other part. Do I have a motion to close the public hearing?

On MOTION by Mr. Realmuto, seconded by Mr. Krumrie, with all in favor, Closing the Public Hearing, was approved.
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a. Consideration of Resolution 2021-06 Adoption of the District's Fiscal Year 2022 Budget and Appropriating Funds

Mr. Realmuto: Now, we can go into the discussion and the vote. Well, just lead us off with the decision we've already made to close one day a week affects two numbers in our CDD budget. One is on the revenue. The restaurant retail sales line would change to the amount that's in the restaurant budget of \$865,535. Of course, the corresponding change is essentially the expense line item, so this would be near the bottom of expenses, just above the total maintenance. Two lines up is restaurant operations. That number would change to \$194,291. Of course, all of the other subtotals we didn't carry forward and things that are adjusted appropriately. Those aren't the only changes. I believe Christine had some others for us that we need to make. I could point out the restaurant related ones. As you see in that budget, that transfers responsibility for two of the lined items that had been in the restaurant budget. Those are the China or smallwares at a cost of \$7,400, and the repairs and maintenance for \$10,000. That's a total of \$17,400. That needs to be added into the amount that we have in the budget for the line item, repairs, and maintenance dash restaurant. We had \$5,000 in there. I believe that needs to be increased to the \$17,400. That item would increase by \$12,400. If you look at my analysis, it has all of this in the comments, I've anticipated this. If we want to keep the funding for the clubhouse overall consistent, which was as total of \$110,000, we would need to reduce the repairs and maintenance dash clubhouse to \$57,600. I don't think there was anything special about that number that was there, I think it was at \$70,000. That was just basically \$110,000 minus the breakout items below it, again, as I say in the comments. I don't know if there's any discussion needed for that.

Mr. Plummer: You're not changing the bottom line, you're moving it around.

Mr. Realmuto: I'm trying to keep it the same. Yes. Other than the restaurant expenses which go down, so they improve the situation.

Mr. Plummer: Further discussion?

Mr. Realmuto: That's just the restaurant changes. I believe Christine might have a few others some of which I noted, and I put it in orange here. For example, the landscape maintenance contract because of the addition. I did ask her about all the landscaping costs into the contract, so we're not surprised by one-off costs. Well, why don't I let Christine take it from here.

Ms. Wells: Yes, you're right Steve. I have two changes. The first one to suggest would be the landscape maintenance. We did add the installation of annuals three times per year, that would be \$5,400, which is \$1,800 per change out. Rolling that into the landscape contract, then they had a 2% increase which would make that total \$194,514.

Ms. Burns: State for the record that the threshold to bid that is \$195,000. So even with those increases, we are under the amount where we do not need to rebid.

Ms. Wells: Any questions on that line item? The other one would be the pest control line item, and the difference would be, I did a breakdown of the pest control. Right now for the clubhouse and gatehouse, we pay \$195 per month, which is what you see in last year's budget of the \$2,340. Well, actually, I don't believe it was this last fiscal year, but the fiscal year before, and I think it was just miss this last fiscal year, was we added, we'll call it the BB preventative treatment, for the bed bug preventative treatment that we added at \$145 per month, which was a total of \$580 annually. We also have added restaurant pest control at \$110 per month for \$1,320 annually, which brings the total pest control to \$4,240. Since then, we also acquired a pet play park, which we need to do regular fire ant treatments. Country Boy who does our pest control offer to do it six times per year, which would essentially be every other month, for a total of \$450 at \$75 each time they come out. If we do add that, then it would be a total of \$4,690 for that budget line item. Just to be clear, \$4,240 is what we currently are spending on pest control yearly.

Mr. Plummer: Just watching the two on their laptops make the changes.

Mr. Realmuto: Again, this is going to affect all the other numbers I see. Jillian was also keeping up. Between the two of us, I'm sure we've got them. We're talking about the general fund budget right now so I don't have anything else additional on the general fund. Does anyone else have anything?

Mr. Plummer: Do you have anything else on the general fund?

Ms. Wells: I do not. I just wanted direction if the Board wanted us to move forward with the every other month fire ant treatments of the play park at \$75 per treatment for a total of \$450 for the year.

Mr. Plummer: We do want to move forward with that, correct?

Ms. Wells: That line item would increase to \$4,690.

Mr. Plummer: Right, we don't need a specific vote, just increase the line item.

Ms. Burns: We can just increase the line item and then if we wanted to approve the actual quote when we were ready to do that, we would just do that.

Ms. Wells: Steve, I did have one question and I'm so sorry I didn't get to you before this. The increase of the \$12,400, the repairs and maintenance, I know \$10,000 was taken from the restaurant. What's the additional \$2,400? Just so I know what gets quoted there.

Mr. Realmuto: I went at it a little bit different. We had had \$5,000 in there under that item. We added \$17,400. \$17,400 minus \$5,000 is \$12,400.

Ms. Wells: Is there anything big from the smallwares that was taken off the restaurant budget? Is that being added to this line item here?

Mr. Realmuto: It's being added to that line item there because that's the only one.

Ms. Wells: Okay. I just wanted to know when things come and how to quote it, so I didn't know if it was capital or not.

Mr. Costello: One of the questions I have maybe you can answer is the tax abatement on the restaurant. Have we heard anything?

Ms. Burns: Nothing yet.

Mr. Costello: That is money that's going for the restaurant again, not only that, in our budget, we also have I think \$15,000 per desk. You're talking about \$28,000 there that you should realize.

Mr. Realmuto: Actually, Mike, I did it in my own notes. I added this all up and for the ones I can quantify, in addition of what you've mentioned, we have the pest control. These are just for the restaurant now, of \$1,320 for the restaurant. The refuge, the garbage pickup increased by \$3,000, \$960 for the phone, and as well as other expenses like electric, water, internet, other utilities. Bottom line is just the ones that you can quantify add up to almost \$51,000 and that's before you look at what we're proposing and the capital projects funds, the restaurant projects, and the capital project funds total over \$73,000. That's a total of \$124,000, basically. The CDD is expending out of its budget, that's outside of the restaurant operations budget.

Mr. Costello: Do we want to take some of that money? I mean, we're looking at in the end. You're saying it's \$73,000? Total \$73,000 plus the \$110.

Mr. Realmuto: Plus the \$51,000 and other.

Mr. Costello: Plus the 51, you're talking a lot of money for that restaurant.

Mr. Realmuto: It's \$124,000 plus the restaurant budget.

Mr. Costello: I'll be the first one to agree that I don't know who designed or who did the decorating in that restaurant and I'll agree that it's not what I would have ever done, but by the same token, do we need to move forward with all of these projects at this time? As a matter of fact, the awning, I think we only have one price on it. Why don't we have two or three? Why are we not seeing competitive bids on that?

Ms. Burns: Including these in the capital projects list does not obligate the Board to do those. Those are not approved until we have multiple quotes and bring them to the Board. If you're using this as a wedge for projects that you intend to do moving forward and decide six months down the road, you don't want to do the awning just because it's in the budget and capital per this budget. It does not obligate you to do that. Those were the list of projects that the Board decided on at the workshop.

Mr. Costello: I've realized that. I realized that the only thing there is the fact that if you read, going back to the proposal that Metz gave us, it was in the other paper. They're saying that they had a 36% increase in food alone, I believe it was. I mean, we know that quite honestly with the price of fuel being where it is and everything else, that we're going to see inflation over the next year or so, that's going to be quite substantial. We want to put the money in the right slots.

Mr. Realmuto: I just want to point out as the budget currently stands. Again, we have the \$124,000 plus the \$110,000 deficit for what? That's \$234,000 that we're currently budgeting for restaurant expenses. We should be aware of that. With regard to the capital budget, I think Jillian mentioned these are things we've decided to add at the budget workshop. Actually, quite a few of these were added after the budget workshop. They were proposed by Harry in a subsequent meeting. Given where we are financially, I agree that we should reduce those. I don't think we should contemplate spending that much, close to a quarter-million dollars on the restaurant that is projected to continue losing money. In particular, even if you don't agree with that, there's one item here that by now I believe is a duplicate. There's four capital projects. This is from the capital project page of the budget. The very last one, restaurant equipment for \$15,000. We've essentially put what the restaurant budgeted, which is 10,000, into the general fund budget so I believe we should be able to remove the restaurant equipment line item and

not really change anything. So the very least I would propose basically deleting that line altogether because it's covered under the general fund.

Mr. Plummer: I think the thing we need to take away from this is that, as Jillian explained, that the capital projects that we obviously figured on in that budget hearing are not necessarily something that is a given. We have to vote on those at the time and if we don't have the money there or we don't want to do it, we don't have to complete those projects. They were a foresight of what could be done, but not what has to be done.

Mr. Costello: The only thing there's the fact that if we do it now as projects come up that are needed where money was taken away, we're not going to have to be playing games with moving money around in order to find it. Am I right or wrong, Steve?

Mr. Realmuto: I think you're absolutely right. I mean, it can go the other way too if those aren't in the budget. The reason being to give preference to needy items like road repairs and we're doing really well, we can decide to tackle one or more of these. I don't know that we're all going to agree on this, but I'm going to keep it simple and throw it out there. I'm going to make a motion that we remove the four restaurant projects from the capital projects fund budget. All of them. That's decreasing it by \$73,250.

Mr. Costello: I'll second the motion.

Ms. Wells: Steve, I just wanted real quick to say one thing. The \$10,000 that was taken from the Metz budget I believe was for repairs of equipment and the part that's in the capital is for replacement of equipment. I just wanted to make sure you guys knew that. The \$10,000, I believe, was put in there for repairs of the current equipment.

Mr. Costello: A big part of the problem when you look at these budgets is the fact that you've looked at the restaurant budget, and then it's duplicated in our budget. I mean, a person would have thought that we were going to be spending \$110,000 for this restaurant. You come up with a figure of what, \$234,000, did you say?

Mr. Realmuto: Yes.

Mr. Costello: That's better than double of what we were looking at.

Mr. Krumrie: I'm not sure how we got to \$234,000, but I'd be glad to discuss that. I understand. We're at \$110,000 for operations. When you look at those items in the restaurant, for example, the awnings, \$38,250. We're talking about extending the awnings so we can increase our capacity in the restaurant. Because you're talking on one side of

your mouth, you say, you want to increase revenue, on the other side of the mouth, you want to talk about things that restrict us from increasing revenue. In this case, we wanted to add awnings so that we can get more people eating outside.

Mr. Costello: I'll agree with you that we do want to do whatever we can in order to increase revenue. The problem being is how we're going to recover the money that we spent.

Mr. Krumrie: The whole thing just makes no sense at all. Some of those items in there are going to be recommendations from the restaurant redesign group and there could be things that saves the restaurant money. For example, glass tabletops. Right now we're spending money on tablecloths. I can't remember the exact number, but a substantial amount of money. Some of those things have a payback. One of your favorite terms, Steve, was payback.

Mr. Realmuto: Or return on investment. I want to point out to you, Harry, that's already in the budget. I'm assuming we're doing those things because that's what the restaurant budget we just approved is predicated on. That's why the laundry costs went down.

Mr. Krumrie: Well, they went down, but you're going to have a bare table.

Mr. Realmuto: Understood.

Mr. Krumrie: I'm not sure that we all agree that we have a bare table.

Mr. Realmuto: The cost for whatever they want to do I'm pretty sure could be covered under the smallwares or repairs and maintenance. That's why those items are there.

Mr. Krumrie: You're sure of that? I'm not sure.

Mr. Realmuto: You also said that you are not sure where the numbers come from. The \$234,000 is the deficit of \$110,000 plus a total of \$50,680 in the general fund budget, and I will hand you a piece paper that itemizes those, plus a total, and you see it right here in front of you in the capital projects funds, a total of the four restaurant projects add up to \$73,250. You add those two up and it's \$124,000 rounding. Here's the itemized list of where those come from. I think we had a motion that was made and seconded to delete those items from the capital projects fund.

Mr. Costello: One other question, insurance. I know that prior to Nini's leaving, we had to go out and get insurance on the liquor license. Do we still carry that?

Ms. Burns: We have always had insurance that covered the District. We've got an additional policy when they did not renew their liquor license, that additional amount was canceled when Nini's left.

Mr. Costello: Okay. Thank you.

Mr. Realmuto: Mike, in addition to that, we are charged in the restaurant budget for that license. So it's their license we paid for in the budget.

Mr. Costello: The reality of it is the restaurant budget should come into our budget as two items, what's going in and what's going out. You have to read back and forth in order to figure out \$15,000 in cooking gas. Different items that we're paying out of our thing, and it's not showing up so we're not getting a true reading of what this restaurant is actually costing.

Mr. Realmuto: Mike, I agree that we need to keep it in mind in fairness to the restaurant and way of looking at it. I guess the way I look at it, and I find myself in the position. This may surprise Harry, but I'm supporting doing it that way because I think all of our residents do consider the restaurant an amenity, so the kinds of things we're paying for are analogous to what we do for the other amenity.

Mr. Costello: I am not saying in any way, shape, or form that the restaurant shouldn't be opened. It should be. The only thing I'm saying is we need to get a handle on what it's actually costing us and we're not doing it when we've got half of it in one budget and the other half in the other.

Mr. Plummer: Historically, the items you're talking about were always paid for by the CDD and not by the persons that were running the restaurants, so what you're getting is a reflection of what they would have been and previous owners in the same situation.

Mr. Realmuto: More or less, usually they paid rent after a year.

Mr. Costello: Historically, we never had to pay any bills other than the gas for the restaurant and the tax. We didn't pay them the difference between what came in and what went out.

Mr. Plummer: We paid the electric bill, the gas bill, the trash bill.

Mr. Costello: We're going to continue to do that. That's going to be because the utilities were never separated when the building was built.

Mr. Plummer: That's what Steve's suggesting, is that it is considered an amenity as it was from the very beginning. Those items haven't really changed. It's been long enough. I forget what the motion was.

Mr. Realmuto: I believe I made the motion. Mike seconded to Jill.

Ms. Burns: That's right, it was a motion by Steve and a second from Mike to remove the four items that related to the restaurant from the capital reserve budget.

On MOTION by Mr. Realmuto, seconded by Mr. Costello, with Supervisor Plummer, Supervisor Howison, and Supervisor Krumrie opposed, Removing the Four Items that Related to the Restaurant from the Capital Reserve Budget, failed 2-3.

Mr. Plummer: Even though they're still in the budget, that does not mean that those have to be exercised and done if the option is there to do it.

Ms. Burns: That's correct.

Ms. Wells: There was one thing I forgot on the pest control, I'm sorry, Bob. With the gas being separated by restaurant, and I believe there's some older repairs and maintenance, did the Board want us to separate it out on the budget to say pest control clubhouse, pest control restaurant or just combine it all into one?

Mr. Plummer: I think combining it is no different than what we've been doing.

Mr. Realmuto: I don't want to belabor the point. There is the one item that I believe is an overlap and should be changed, and that is the restaurant equipment items so I would make the same motion for removing that.

Ms. Burns: We don't need a motion on every single change unless there's opposition. If it's a discussion item and everybody agrees, I think we can go back and forth on motions on every item all day. So if we want bring up this discussion, if we get some kickback, then we can go to motions.

Mr. Realmuto: This is my last one, if that helps. Can we just ask if there's anyone else in support of removing that item because of the overlap.

Mr. Krumrie: This is for replacement of restaurant equipment, right? Exactly. The other one's for repairs as I understand it. If the pizza oven breaks, we have to buy a new one and it becomes a capital budget.

Ms. Burns: If the freezer broke even when it was under a lease, we had to replace the freezer and those kinds of items. I think this is just the long-standing plug for replacement of that.

Mr. Plummer: In my opinion, I am not sure it needs an adjustment at this point.

Mr. Realmuto: Okay, I'll drop it then.

Mr. Plummer: Okay. I believe we are at the consideration of Resolution 2021-07 which imposes the special assessment or the assessment amount.

Ms. Burns: We actually have not approved Resolution 2021 - 06 adopting the actual budget as amended with the changes discussed, so that would be our next motion.

Mr. Plummer: I'm a little ahead of myself.

Mr. Realmuto: I'll move that we adopt it. Do we have a motion to adopt Resolution 2021-06, which is the District's budget for 2022. Do I have a second?

Mr. Howison: I'll second.

Mr. Plummer: The motion by Steve and second by Lloyd. Any additional discussion? If not, those in favor, signify by saying aye.

On MOTION by Mr. Realmuto, seconded by Mr. Howison, with all in favor, Resolution 2021-06 Adopting Fiscal Year 2022 Budget, was approved, as amended.

**ii. Public Hearing on the Imposition of Operations and Maintenance
Special Assessments**

**a. Consideration of Resolution 2021-07 Imposing Special
Assessments and Certifying an Assessment Roll**

Mr. Plummer: Moving on to Resolution 2021-07 which deals with the assessments.

Ms. Burns: Just to note for the record that we placed the advertisement for this public hearing in the paper and also sent the mailed notice to all property owners within the community. We can go ahead and take a motion to open the public hearing and then I'll just give a brief explanation of what this resolution actually does.

On MOTION by Mr. Howison, seconded by Mr. Realmuto, with all in favor, Opening the Public Hearing, was approved.

Ms. Burns: What this resolution does, because that may impact if somebody wants to actually come up and give a comment or not, this resolution imposes the operations and maintenance assessment based on the budget that the Board just adopted. It imposes that amount along with the debt assessments that were previously levied by the District so that we can send the amounts noted in the budget to the property appraiser and tax collector for the upcoming year. That's all that this does. Any public comments?

Mr. Realmuto: In brief, what it does is increase your assessments by \$94 a year.

Mr. Plummer: That's what I was going to say. We need to assign a number to that.

Ms. Burns: Yes. It's the amount listed in the budget.

Mr. Plummer: It increases by \$94 from last year's budget and the total this year is \$1,969, and that is the operation and maintenance budget. If there's anything on Zoom wanting to speak to this in the public hearing?

Ms. Burns: I see no raised hands.

On MOTION by Mr. Howison, seconded by Mr. Realmuto, with all in favor, Closing the Public Hearing, was approved.

Mr. Plummer: Now we can vote on Resolution 2021-07, which is the assessments. I need a motion.

On MOTION by Mr. Howison, seconded by Mr. Costello, with all in favor, Resolution 2021-07 Imposing Special Assessments and Certifying an Assessment Roll, was approved.

Mr. Plummer: Would you like a five-minute break? Let me rephrase that. I would like a five-minute break. We'll resume at 11:30.

**The Board returned after a five minute break.*

C. Consideration of Resolution 2021-08 Designation of Regular Monthly Meeting Date, Time, and Location for Fiscal Year 2022

Mr. Plummer: Okay, we'll reconvene. The next item on the agenda is under 7C, consideration of Resolution 2021-08 is designation regular monthly meeting date, time, and location for Fiscal Year 2022.

Ms. Burns: This contemplates the same schedule, which is the third Monday at 9:30 a.m. at this location. I will note that January and February due to holidays have been adjusted. Normally, we adjust it up. Christine and I talked and we actually moved it back a week, so it's the fourth Monday. The reason is with moving it up, it was still pretty close to the new year. The other one fell on Valentine's Day. I don't know that anybody cares about that, but maybe everyone has great Valentine's Day plans, so we actually adjusted that back a week. Other than that, it's the same schedule.

Mr. Plummer: Any discussion? If not, I'll entertain a motion to accept the proposal for the monthly meetings.

On MOTION by Mr. Realmuto, seconded by Mr. Costello, with all in favor, Resolution 2021-08 Designating Regular Monthly Meeting Dates for Fiscal Year 2022, was approved.

D. Consideration of Pool Maintenance Contract Review

Mr. Plummer: Item D, consideration of pool maintenance contract review.

Ms. Wells: The current agreement for pool and spa cleaning service for the District is included in the agenda packet. I did receive a 2022 proposal. I believe I already presented this a couple of months ago when we were talking about the budget. They do have a 5% increase so the monthly amount will go to \$1,312. We did take off the fountain maintenance, which saved the District a little over \$200 a month and Yellowstone has assumed that in their contract. I did have them add the dumping of water refilling and balancing of the spa every first Thursday of September, December, March, and June at no additional charge, so the final amount \$1,312 per month, and if the Board has any concerns with pool maintenance, we think this is a time to talk about it. We would adopt the new proposals or the new agreements in September's meeting.

Ms. Burns: I can tell you as far as the increased amount is, that's noted. We're seeing that across the Board mostly due to rising chemical prices of chlorine and some other issues. It's pretty consistently been that amount on other districts as well.

Ms. Wells: They didn't do an increase last year.

Mr. Plummer: Questions? Comments?

Ms. Burns: We're just going to bring back the revised contract for approval at the next meeting.

EIGHTH ORDER OF BUSINESS

Monthly Reports

A. Attorney

Mr. Plummer: Okay. Monthly reports. Attorney Jan.

Jan Carpenter: That was a very quiet month. I think I submitted responses to the questions. One question was when bonds can be renewed and as expected, there's a 10-year redemption period, which means they cannot call the bonds before May 1st, 2025 so we've got four more years before you can refinance again. That was about it this month. Any other questions?

Mr. Plummer: Anything for Jan?

Mr. Realmuto: I just wanted to thank Jan for providing the answers to the questions we asked.

Mr. Plummer: Okay. Thank you, Jan. Right to the point and quick, we like that. Alan, engineer's report.

B. Engineer

Mr. Rayl: As many in the community probably have noticed the work was done to repair the pavers on the inbound drive. The work was completed. Friday, we took a look at it. It wasn't actually satisfactory. When the crew left and we got with the contractor, they had a repair made and I looked at it before meeting this morning and I think everything looks good. It's restored back to a more uniform profile. The pothole is gone. The broken pavers are gone. Next, that same contractor is going to move into the pavement repairs this Board authorized. There's nine locations in the community and you'll start seeing them on Wednesday of this week going through those locations. They're going to stay on until they've got all of those complete. After that, they're scheduled to work on the pond

flumes and I think what we'll do is we'll take look and see if the conditions are appropriate for that right now. The lake levels are high at this time and if some of this work that was contemplated is now underwater, it would cost more to do. These aren't imminent safety things that need to be taken care of and I think we'll evaluate them with respect to lake levels if it's to our benefit to hold off a little bit until water levels come down then we'll bring that back to the Board to let you know. Speaking of lake levels, every time I'm in the community, I read the Lake Ashton staff gauge just to have a good set of data on that. As I said, the lake levels are up right now. We're in the peak of our rainy season. I wanted to just bring everybody's attention that even at the high stage they're at now, we are almost a foot lower than we were at this time last year and we all know what that's due to. Lloyd asked me about the bridge builders. That was the company that we spoke to about coming out and taking a look at our bridges, their conditions, and giving us some recommendations. We've stayed in contact with them. They're extremely busy and booked all through the rest of this year so they're going to be referring one of their firms that they partner with to assist us more quickly than waiting for them to make it here in 2022. I'll bring that back to the Board when we get a date, we can schedule that and maybe we can include the Supervisor too to attend that. Then lastly, we're still in communication with Green Star Diesel on the container and the issues surrounding it. We were under the impression that there was a leak in the container. They thought it was an overflow of the container and we're trying to get to the bottom of it. In the end, I think that pavement will have to be replaced. I think it's deteriorating from the effects of that oil. But beyond that, we're not closer yet to the determinant call of what happened. That's all I have for the Board today.

Mr. Plummer: I may have missed it. The repair of inbound Ashton Club Boulevard, the cause of that?

Mr. Rayl: Well, we had thought it was leaking in an irrigation line that may have been below the pavement section. We didn't find that to be the case. What they did find were some buried sprinkler heads in the island nearby, that when that part of the irrigation system would come on, the water was escaping out to the surface. There was an influx of water being pumped into that area. It's not as directly relatable to if you had a leaking line up beneath, why you would see base material coming out through the pavers and a

softening of that base. It's possible that water from those irrigation heads could have worked its way down to that location. It's just not as easy to connect those dots. They did recover three or four irrigation heads or something like that that were below grade, that were restored to both grade. So if they were related to causing the problem then, that's been addressed, but there just wasn't any direct indicator why that happened, where it did the way it did.

Mr. Plummer: Those heads that were found to be below grade, had they gotten there over the course of time or were they installed incorrectly?

Mr. Rayl: I didn't see them personally, I just saw photos. I was under the impression that it's grown over the years. Do you agree with that?

Ms. Wells: I believe they told us it was down like a foot under the ground.

Mr. Costello: You're saying that came from the island?

Mr. Rayl: In the median.

Mr. Costello: In the median.

Mr. Rayl: Yeah.

Mr. Costello: Yeah. When you said the island, I'm thinking that I don't think the water's coming over from there.

Mr. Rayl: That's right. In the median, yes.

Mr. Howison: This is for Christine or Matt. Do we know whether Yellowstone will be going out and doing any kind of inspection to identify other potential sprinkler heads that are buried? I guess the question that should preface that is, do we have good diagrams of where those sprinkler heads ought to be? Is there documentation?

Ms. Wells: I asked this question. Dana is actually here now because, obviously, when we found out what was wrong with it, we wanted to figure out how we can prevent this from happening again. With it being in a foot and a half down on the ground, I don't know if they would have noticed it when they're doing the irrigation inspections. I asked him if we had any maps of where our sprinkler heads are. I do not have one and he does not have one. I'm not sure if one exists and if it does, neither one of us have it.

Ms. Burns: We use the reporting for the minutes, so sorry, and the people at home can't hear you.

Mr. Fisher: There we go. We do not have an as-built. Christine and I are looking into it to see if somewhere in the past there did exist one. I went up and looked at what they found, and for whatever reason, there's five sprinkler heads on that tip of that island head. The one that was submerged is on the tip where there aren't any others. There were two sprinkler heads on one side, two sprinkler heads on the other so the island itself was getting coverage. Nobody knew there was a fifth. I don't. Who knows how long it had been underneath there? The other ones, it is as much time. They're six-inch sprinkler heads so it's not like in your yard with the donuts. As long as there's enough pressure to push them up and down, most of the time, you can't see them. Most of the time, you don't want to see them. Usually, when you do see them is because they're getting stuck up and somebody's going to hit them.

Mr. Costello: Here's the question though, how many more are buried in or potentially going to cause the same problems that this one did?

Mr. Fisher: Hopefully, zero.

Mr. Costello: Hopefully?

Mr. Fisher: Now that we know that there was actually one on that tip, it is something that we can at least go back and look at the other islands, and we will. I'll have the crew out here, and what we'll do is check the other tips and see if that was the way it was installed, if that was how it was designed. There could possibly be others that have been lost from the past, and we'll try to avoid that issue.

Mr. Realmuto: What I hear you saying is that you're going to go out and find, identify the locations of all the sprinkler heads?

Mr. Fisher: What we've talked about is, I am not going to give you a GPS map and it might not be this month. Most likely it'll be a winter project. But we'll do right away to make sure that we're not missing anything like that to cause an immediate issue, is we could check the islands, the tips of the islands to make sure that we're not missing something. What we will do over the winter time is create a map, zone by zone and how many sprinkler heads there are per zone for everybody's benefit.

Mr. Realmuto: My question is, once we've identified them, whose responsibility is it to keep them clear? As we all know, sprinkler heads can grow over and this is starting to get exaggerated. I was out there and also observed. I don't think they're a foot and a

half below grade. Six to eight inches might be closer to the measurement. It's like I walked uphill to school both directions. Anyway, I just want to be sure that somewhat we identified whose responsibility is to keep them clear and what we're going to do to prevent this from happening again like marking the locations, especially at the problematic ones, things like that.

Mr. Fisher: Absolutely. I mean, and that becomes the pluses and minuses of St. Augustine is it gets that beautiful, nice, thick layer that creates a nice edge. The problem is the higher that gets, the lower the sprinkler gets, and at some point, you have to either put bigger sprinklers in or raise bump.

Mr. Realmuto: What I think I hear you saying is that Yellowstone is going to be responsible for maintaining those and checking them on a regular basis. Thank you.

Mr. Plummer: I think that answers the question.

Mr. Rayl: I forgot. I had one more thing for the Board. On Ashton Palms there's a pothole on Ashton Palms and also curb line failure on Heath Land Lane that was pretty significant that we've asked the contractor that's out here doing this pavement work to get us a number on those as well. We had to get some additional survey work on that inlet to see how far down the curb line we'd have to go to resume gravity flow back down there. That was delayed too. We could take some survey shots. I'll have a number on those to bring to the Board that next month's meeting. We've got our survey work in between last meeting and this. That is all I have unless you have any more questions.

Mr. Plummer: Anybody have anything for Alan? If not, moving on to the community director's report with Christine.

C. Lake Ashton Community Director

Ms. Wells: The Community Director report was included in the agenda packet. I just want to touch on a couple of things. We do have a Rock the Block event, which is the first of its kind. We're bringing outdoors in, nothing too crazy, but it's going to be a lot of fun. It is a free event. We were able to get sponsors to make sure that was a free event. There's also a listing of activities. Next week starts our camp Lake Ashton, so I know Caroline is busy getting that done. We just had the Cheeseburgers in Paradise event this past Friday. Everyone had a great time, and commented on how great the food was, how

fun the event was, and commented on the decorations. I told Caroline to go crazy and she did and it was successful. Moving on, I know you guys talked about the 2022 entertainment series. Dates for the 2022 entertainment series and ticket on sale dates will be distributed in a September newsletter. At October newsletter, we'll let you know what the events are. That way you can go ahead and start marking your calendar for those events. We do have two events that were not part of the 2022 season ticket. Doo-Wop reunion, March 3rd, 2022, and celebrate April 1st. We also have bus trips coming up. Holly will be here in October to give us more bus trips. Let's see. Oh, starting off at camp, Lake Ashton, we're doing a free pancake breakfast next week, I believe we've sold out on that. There will be 50 people enjoying a pancake breakfast from Ashton Tap & Grill. Then they also are going to be part of our camp Lake Ashton doing grill packs. When it comes to the newsletter, we have received a lot of great feedback about doing electronically and just having a paper copy available at the clubhouse and HSC to pick up. We want to continue that through November just because hurricane season goes through November, and it's the time where we have not many volunteers available. Then we'll reevaluate that time if it's something that the supervisors want us to continue with or go back to delivering the newsletters to residents. The distribution for the September newsletter will be September 1st. Also, I would just wanted to point out that the offices will be closed on September 6th for Labor Day. The clubhouse will still be opened, but activities desk, club office will be closed, and there'll be no Monday coffee. Then as far as cleaning procedures, I touched on this earlier. All floors will be cleaned with the sanitizing agent daily, high-touch surfaces including light switches, door handles, countertops, we sanitize at least once daily. Also, all tables, chairs and countertops, and amenity rooms are sanitized at least once daily and then we still have sanitizing cleaner available in each room. We also have installed the new hands-free soap dispensers and have added additional hand-sanitizing dispensers throughout the clubhouse. On the project tracking list, we're almost there at the bowling alley. There's just a couple more things to wrap up that, and it's the plants that need to be installed. They'll be installed the second week of September outside by the air conditioning units. Then there's also some minor drywall repairs and painting needed in the kitchen and bar area. The game room chairs have been ordered. They said they would arrive in about 5-8 weeks. The handicap

door opener that was approved at the last meeting has been ordered. Again, I checked with the contractor, they'll be installed as soon as it's received. Let's see. We did have a fallen tree in the conservation area, the property line was marked and Yellowstone cut. Everything else side of the property line from the fallen tree there. Let's see. The stone for the pizza oven has arrived, and I think it's just waiting to be installed. It is installed. Pizza oven project will be complete as well. A couple of the completed projects that we had, the rock was installed on 7/23/21. Again, we've gotten a lot of great feedback from that. It was installed in landscape beds, as well as the main entrance landscape. We had a couple dead queen palm trees that were removed, and then they did the palm tree trimming on the boulevard. We also have renewed our FWC permit. That was actually done on June 17th. I just failed to include it last month. Then also our pool and spa permits have been renewed. There were a couple of things that came up since I submitted the items for the agenda packet and I sent it over to supervisors, I believe, last night. One was about the bowling pins that are in need of being replaced. Alex, who is our technician for the bowling alley recommended to replace the bowling pins, 12 cases, 10 pins per case, including freight. It's \$200 per box of pins, and it would be a total of \$2,400. He's recommending, go ahead and purchase it now, just because short supply that he doesn't know how long they're going to take to get to us. That just helps with the operation of the bowling alley itself.

Mr. Realmuto: How many bowling pins do we need?

Ms. Wells: There's 21 pins per machine.

Mr. Howison: A total of 84.

Mr. Costello: It's 84.

Ms. Wells: When I did bring the option to him of, if we did just 10 cases, that would still leave us with some extra. He was not comfortable with only having four pins extra per machine. I think he'll order whatever we want. I know Steve, I was perplexed as well. I guess he wanted a greater supply.

Mr. Realmuto: That would give us 16 spare pins, they're not allocated to machines. Yes, it breaks down to an extra four per machine. Plus, we have any that can be salvaged from the existing 84 we're using. They might look as new, so I do agree with replacing all of them. I'm just trying to understand why we need more than 16 brand new spare pins.

The only thing that could make any sense to me as if we were saving something on freight or 12 was the quantity in a pallet, something like that, where we were saving on delivery costs. But if there's truly only \$100 per case, I don't see why we would go with more than \$100.

Ms. Wells: I think he may be getting extras just because of the breakdown and not being able to get them in time. But I agree with you, I think we could get away with 10 would be fine, and that would save an extra \$400. That would be a total of \$2,000, I think would be fine.

Mr. Plummer: Are these the pins when you throw the ball, the breeze knocks them over. You don't actually have to hit the pin?

Ms. Wells: That's why they're a little bit more, it's included. I just need direction on that. He didn't give me a formal quote basically, sometimes his emails or his quote. I did look online and they're a little bit less than \$200, but he's including freight and I didn't go as far to include freight since I just got it last night.

Mr. Plummer: What's the pleasure of the Board?

Mr. Realmuto: I prefer to go with the lower amount, I think that should last us a long time. I don't see any reason to go with more. Adding to the quantity doesn't change the delivery date, so I don't see the point.

Mr. Costello: The only thing there is that maybe a breakdown where you're getting a better price for buying extra cases and all that. It's not like it's perishable item. Yeah, I know storage is. I agree with all of you there. Storage is a consideration, but behind the alleys, I think there's enough room that we could store.

Mr. Realmuto: Storage is an issue. You say they're not perishable but they can disappear.

Ms. Wells: I will also say I asked him because some of our lanes have colored pins and he is making an order for another company that will get the colored pins that you can just add to that order. I would think 10 would be fine because then we would put some colored pins into each of those, and we'd have even more extra of the white ones available.

Mr. Realmuto: I guess as long as the total price doesn't change, I'd be in favor of reducing the quantity to 10 cases or 100 pins.

On MOTION by Mr. Realmuto, seconded by Mr. Krumrie, with all in favor, the Quote for Replacement of Bowling Alley Pins, to Purchase 100 Pins, was approved.

Ms. Wells: Start it with a low amount and then I'm going to go to the higher amount item. I sent over quotes to the Board regarding the condensing unit that is actually just behind you on the southern end of the ballroom. One of the compressors within the condensing unit is not working. We found this out when we were doing our preventative maintenance that we do semiannually on Wednesday. One of them is not working. It's not completely down because they're just running off the one for right now, but that's not sustainable. They gave us two options. Again, I'll start with a lower option and go to the higher option. The first option is for \$4,595. It's for replacement of the compressor only. Then the next option is \$14,218 for replacement of the entire condensing unit. The condensing unit is 12 years old, so the recommendation from Miller's Central Air was to replace the entire condensing unit. I don't have my notes right in front of me, I know it's a little over \$8,000 that we currently have in the capital reserve for HVAC.

Mr. Realmuto: Given the age of the condensing unit of 12 years, I'd be in favor of replacing the entire thing. Option two would've cost \$14,218.

Ms. Wells: I did want to point out also on that quote, and I failed to mention this in the email I sent to you. They do have an option for an extended labor warranty, which would give you 10 years labor coverage, at \$989. Currently, there's one-year labor warranty that's included in the price, as well as the five-year compressor and one-year parts warranty.

Mr. Realmuto: I don't suppose they offer a 12-year warranty? They time that just right.

Ms. Wells: Yeah.

Mr. Krumrie: I make a motion we purchase the new condensing unit with the warranty, not to exceed about \$16,152.

Mr. Costello: I'll second that.

Mr. Plummer: I have a motion by Harry and second by Mike, to purchase the completed air conditioning unit for the total that we've just given. All those in favor, signify by saying aye.

Mr. Realmuto: Before we vote, I have a question because it says on the invoice, "Extended labor warranty" but the warranty on the compressor is only five years and on the rest of the unit, one year. Does that mean even if we spend that extra \$1,000 for the warranty, we would still have to pay for the parts?

Ms. Wells: I would have to double-check and see. It was for labor only, which is that extended 10 year. I can ask in the mean if it's contingency if we sought with the parts and we don't go forward with the 10 year if they want to be something with that.

Mr. Realmuto: I would vote for this, except I don't think we're going to get our money back. It's going to be worthwhile to buy the labor-only warranty, so I would not be in favor of that.

Mr. Krumrie: I think we can add that later, so I am going to withdraw my motion.

Mr. Realmuto: Okay. I'll make a motion that we approve replacing the condensing unit at a cost of \$14,218.

Mr. Realmuto: Actually now we have two motions at two seconds.

Mr. Krumrie: I believe Harry withdrew his, didn't he?

Ms. Burns: He withdrew his.

Mr. Plummer: If he withdraws that, obviously the second goes with it. The second motion is by Steve and the second is by Harry to purchase the unit without the additional warranty cost. Any other additional discussion? If not, those in favor signify by saying aye.

On MOTION by Mr. Realmuto, seconded by Mr. Costello, with all in favor, The Condenser Replacement with No Labor Warranty, was approved.

Ms. Wells: The last thing I had was a surplus of items owned by the District. The first would be a punching bag in the fitness center. It is severely torn. It's more cost-effective just to replace the whole thing. It's not used very often by too many people. At this time, I would just ask the Board to surplus that item. If it becomes something that people want in the fitness center, then we can look at purchase options afterwards.

Mr. Plummer: It's a punching bag. Is that what it is?

Ms. Wells: Yes, it's a punching bag.

Mr. Plummer: Does it have interchangeable faces with each Board member?

Ms. Wells: That could cover up some of the holes, I guess. Do you want me just to go through the whole list? The next items I'm going to say are the various POS systems that we've had over the years with the restaurant, it's just an accumulation of parts, receipt printers, LED monitors, there's six of those, and then six cash drawers. We don't use any of them currently. When the restaurant came on, we asked if anything would work with their system that they could use. I believe they were able to take a couple and use them, but these items left they are not able to use. That goes along with the wooden tables that are upstairs right now. I did reach out to Annie and asked her if she's able to use any of these tables in the restaurant, and she's not able to. The first one is a round table with a wood base of 44 inch, then there is a square table with wood base and brass feet, 29 inch. Then there's three square tables with metal basis, that was 36 inches and then there's a square table that's 35 inches with a wood base. There's two of those, sorry. Then one rectangle table, 62 by 36, and then a 42 inch round table with metal base, so there's a total of 9 tables.

Mr. Realmuto: The only item I have a question about is the POS system. One of those is likely the POS system that was actually in use, maybe as recently as a little over a year ago by the prior restaurant. Is that not the case?

Ms. Wells: No, the newest one that we have is the Vivonet system which was in use about four years ago.

Mr. Realmuto: What happened to the system in use by the previous restaurant immediately prior?

Ms. Wells: They're just square stands, which we still have. Do you know if that's part of this? Because we purchased square stands, I believe the receipt printers are part of this, but we purchased the stands and they used their own iPad. That's for the system for the last restaurant, which was a square system.

Mr. Realmuto: The receipt printers, do those take up a lot of space? Where I'm going with this is we have a lot of room in the attic, there's a lot of junk up there. If these don't take up a lot of space, I would think there might be some value to those somewhere.

We could either try to sell them or keep them in case a future person running the restaurant finds them and would use them. I don't know that it pays to dispose all of them if there's some value to keeping them.

Ms. Wells: I will tell you, the IBS systems that are up there, there's no value at all for them and no one's going to use those because they're so outdated. I would agree that we could possibly hold onto the Vivonet and the square stands and receipt printers. But I think anything associated with that previous IBS system, at that point, just taking up space. Whether we have it or not, it's just collecting dust.

Mr. Realmuto: I think we'll take your recommendations on those. There's a few of those items you might want to remove from the surplus. Is that what you're saying?

Ms. Wells: Do you know how many? I believe these are four of the IBS ones. Then it would be a total of eight receipt printers and four LED monitors that we would ask to surplus.

Mr. Realmuto: In addition to all the other items.

Ms. Wells: In addition to all of the other items, exactly. I have pictures of the tables, too, if anyone wants to see them. We did trade out what we could trade out. If there were anything better upstairs than downstairs, we did that. They have scratches on them. They're just have no use pretty much anywhere in the clubhouse.

On MOTION by Mr. Realmuto, seconded by Mr. Krumrie, with all in favor, the Surplus of Items, was approved.
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Ms. Wells: That's all I had unless anyone had any questions for me.

Mr. Realmuto: I see no questions, thank you. Operations Manager, Matt.

D. Operations Manager

Mr. Fisher: Included in the agenda packet is the Operations Manager's report. To start things off, I just included that we did visit the ponds and the ponds I had listed in the report last month. GC7 has made improvements, there is still algae present. To be quite frank, there's algae in almost all the ponds. I will explain that we're in the thick of algae bloom season. It's hot, muggy. They do what they can spraying the copper every two weeks and that's just bylaw. He did ensure that they are doing everything they can legally

to control the algae. We did talk with Yellowstone about them making passes with the blower of the mowers pointed out away from the pond and they did explain that they use mowers that push it down. That's being looked at, grass fuels, the algae growth. I brought aquatics checklist items when they come visit for supervisor reference. Let's see. Where is this? For facility maintenance updates, Fourth Element Fire did come and inspect the suppression system to the kitchen restaurant. This happens every six months. There was a minor repair to a loose wire. Other than that, everything was good. We didn't have that minor gas leak last month, that was taken care of. Country Boy did treat the dog park with a granular ant killer. Then as Christine mentioned there, on every two-month basis coming out and treating that, so that should take care of the fire ants. One thing I did mention last meeting was the staff would take on the trial version of the bridge by ordering replacements on Bridge 1. I'm still in the infancy of learning how to create a tracker list. I'll be more vigilant to include dates and time frames. I'll restructure this tracker list to be more clear on time frames. That's being said, we didn't have a chance to get to it last month. It just seem July flew by. With the road repaired on the boulevard and also with this stop, our painting, I'll include time frames next meeting. One thing we are running into is, you hate to blame everything on COVID, but there are four-week delays on the product. I'm looking at Amazon to get a paint for these roadways. Other sites are four weeks out. But I'll keep trying and get updates as soon as we get things done. Any questions?

Mr. Bowen: I have a question.

Mr. Fisher: Yes, sir.

Mr. Bowen: Now I live on a large pond. What does the pond number? Pond number 11?

Mr. Fisher: Yes.

Mr. Bowen: The dead carp that we put in the pond.

Mr. Fisher: Yes, exactly.

Mr. Bowen: Have you noticed any difference?

Mr. Fisher: Yeah. From when we took it over to what it looks like now, it's almost night and day. They're doing what they're supposed to according to Archie, and I can't see them. Obviously, they're submerged underwater, but there is a noticeable difference

around the pond with vegetation growth. I think they're doing what they're supposed to be doing.

Mr. Plummer: Any other questions for Matt? If not, Matt, thanks to you and Jared. Keep up the good work.

Mr. Bowen: Thank you.

Mr. Fisher: Yes, sir. Thank you.

Mr. Plummer: District Manager's Report.

E. District Manager's Report

Ms. Burns: We'll update that budget and get it circulated to the Board with the changes that were approved and get that posted, and also make sure that tax roll is certified by the deadline of September 15th. We are past the point where if anybody wants to pay off that they could do that prior to getting on the rolls. If anybody wants to pay off their debt assessments, it would be for the next fiscal year. Other than that, nothing particular to report, but I'd be happy to answer any questions anybody might have.

Mr. Realmuto: The only question I have is with regard to our budget and the assessment rolls. I was trying to identify each of the lots, and I believe it's listed as 965 residential lots. I don't know how that's possible since there are only 962. But that aside, I only counted 12 developer lots in two different parcels of land. I think it was seven and five. The numbers don't agree with what's listed in the budget is the bottom line. I wonder if we can reconcile that to be sure something is not missing and someone's not being assessed what they shouldn't be because the numbers don't seem to add up. I have gone to both the HOA on the number of residential lots and everyone is sure it's 962. I only count 12 developer lots in the assessment rolls, which doesn't add up, I don't believe. It is missing at least three.

Ms. Burns: Hold on one second. I'll flip to this page. It's 977.

Mr. Realmuto: It's the missing three. I believe again, there are only 962 residential lots, so I don't know where the other three are.

Ms. Burns: I'm sorry. I am not following.

Mr. Realmuto: When we determined the amount of the assessment, our total assessment amount divided by the number of assessable lot equivalence, we use the number 977; is that right?

Ms. Burns: Yeah.

Mr. Realmuto: Okay, and subtracting from that, the 962 residential lots would leave 15 lots. In the assessment rolls, I was only able to find 12.

Ms. Burns: They pay the assessment as well, the assessments on the land not on the roll.

Mr. Realmuto: That's not what's in question. The question is, where are the other three lots?

Ms. Burns: You're saying that there is 900 and how many on the assessment roll?

Mr. Realmuto: All I am saying, I was only able to count 12 developer lots. I didn't go through that list and end up count from 1-962. But it seems to me there's a discrepancy. That's all I'm asking. I wanted a clear way of checking.

Ms. Burns: It could be if you're showing just ownership, the tax roll tends to lag. I've seen where there's been a sale and it's months before it changes from the developer to the resident name.

Mr. Realmuto: To save time, maybe we should take this offline. It's just something I think I wanted to pursue.

Ms. Burns: If you want to show me in particular what you're looking at, I could say that the tax roll amounts we collected tied to the 977. As far as what the HOA has for ownership, I have no idea.

Mr. Realmuto: Okay.

Mr. Plummer: Any other questions for the District Manager? If not, we'll move on to the financial reports. Questions about that?

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
- D. Approval of Check Run Summary

Ms. Burns: I'll say I think we've done budget and financials for most of it then but if anybody has any questions specifically on any of the line items, I'd be happy to answer them. Otherwise, obviously we're fully collected by this point.

Mr. Plummer: If you don't have any questions about that, the only thing we need is approval of check run summary.

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

TENTH ORDER OF BUSINESS

Public Comments

Mr. Plummer: Next item on the agenda is public comments. Do we have any hands up, Christine? No hands. Floor is open for comments. Seeing no movement, we'll move on to Supervisor's requests.

ELEVENTH ORDER OF BUSINESS

**Supervisor Requests / Supervisor
Open Discussion**

Mr. Plummer: It is open to discussion. I'd like to ask a little bit of a question here in regards to the agenda for the meetings. It seems like that each and every month we have an agenda that comes out from the meeting about seven days in advance and then about four days in advance, we get an amendment and then about three days before the meeting, we get an additional one. How can we do it so that we get the agenda, the paperwork, and then we're done until the meeting?

Ms. Burns: The paperwork items that were passed out today were Supervisor additions. If the Supervisors are able to give everything to Sam by the agenda deadline that she sends out multiple weeks before the agenda, that is very helpful. If we can get everything by the one week prior, everything goes on that agenda.

Mr. Costello: I think one of the hardest parts for this meeting has been the budget. We had that for what? Four or five days prior, and quite honestly, if you really go through it, it's quite extensive. We should be getting this stuff much earlier.

Ms. Burns: You had the budget that was circulated and then we got requests for changes from Supervisors to that budget, and then we got a change from the restaurant that then had to tie to the budget. We got the restaurant budget on Friday.

Mr. Realmuto: Actually the restaurant budget came on Saturday afternoon.

Ms. Burns: Yes, Saturday afternoon.

Mr. Costello: That's a big part of it also and like I say, in order to determine what things are costing us, we have things that are in two, three, four different places in these budgets and we've got to be able to boil it down to what we're actually spending on different things.

Ms. Burns: If I could make a suggestion. The statute says that agenda should go out seven days before our meeting. Usually, we get a request about two weeks before, so if everybody, unless it's an emergency or something that needs to come up, keep to that seven days because it really is, you don't want people pulling up the agenda and getting a different one every time or getting an old one and not realizing what's changing. What most Districts do is they're meeting before the budget. They have the discussions so when the budget hearing comes, the budget is final.

Mr. Costello: That I think is the best way we could do it.

Ms. Burns: Yes. I think we're either going to have to next year have a workshop or say that the July meeting is the way.

Mr. Realmuto: We did and we had what we thought was a final budget, and then the restaurant on Saturday afternoon before this meeting proposed some major changes.

Ms. Burns: This was a learning experience. Next year we'll go back to the budget, the workshop being where we get it finalized and wrapped up so we don't have to do this again.

Mr. Plummer: What I'm hearing is, we as Supervisors need to stick to the requests for budget items in that two weeks before so that by the time they can work on it and presented seven days before, there's no changes after that. The reason I'm asking this is, obviously, when it comes out, when Samantha sends us the agenda, the minutes and

everything to go with it, she'll have printed out, gets it all to supervisors, and then if we redo it, then she's got a reprint and get it to us or we have to reprint or whatever and it's just a confusing situation that we've got to control. We just need to make sure we have our items on the agenda earlier.

Mr. Realmuto: Well, we do and we don't. First of all, right now, the requests for the statutory requirement to publish the agenda seven days before, it's just the agenda, not all of things in the agenda packet. I don't think it's the agenda itself that's the issue; it's the supplemental materials. Maybe that should be sent out later, and I think asking for it two weeks ahead of time, quite frankly, is ridiculous because a lot of that information is based on what's happened. What you're suggesting is that we have all of the material in the agenda packet two weeks from now for the September meeting. I know that's not the case for staff. We get quotes in well after that, but it's just not a realistic expectation. We need to keep that request closer to one week. But we all need to realize we're going to get requests. I don't think it's Supervisor initiated. The documents I supplied, yes, they came in after information from the restaurant came in. They can't come out before unless you want to look at information that's a month older. If you're telling me you don't want to see it at all, fine, we'll bring it here and distribute it here at the meeting, and then you won't have an opportunity to examine it before coming to the meeting. I'm fine either way.

Ms. Burns: I think the request for agenda items that comes, I think it's a 10-day period where we asked for anything that comes on. It's like 10-days to two weeks before for the actual request for agenda items. The reason why that timeline is requested is because if we don't have anything requested from the Board that's prior to the ad deadline, we could cancel without incurring the cost to place the ads. Ultimately, if you want to send in something, I have this discussion item and I will get you backup, what we're looking forward for backup to include in the agenda is one week prior. If you can send any list for items by the requested deadline, that gives us a chance to put together just the cover page, that's what we have and then if you have backup for those items or you could get them seven days ahead of time, that's when we send and post. Obviously, that doesn't always happen. Quotes come in later and Sam does always update that. That's why you see three or four versions. We're not required to do that by statute, but we want to make sure residents have access to the information before they show up here

as well. She is doing the agenda three or four times that's why you guys are getting the info. If supervisors and staff can help us out with getting those items a week prior, that will cut down on the number of pieces of paper you guys all have sitting in front of you that aren't in the agenda as well.

Mr. Plummer: Just a question I had. Any other items from Supervisors?

Mr. Realmuto: I guess I have one item I think we needed to talk about and I know everyone is anxious to go, but as I think all the Supervisors are aware, apparently, our District managers at Metz is changing and we're soon to get a new one. This is the only chance for the audience that I have to talk to Harry directly about this. Seems to me one of the potential issues we've been having is that our District manager really doesn't have any retail restaurant management experience. There are other people in Metz who do. But the District managers we have that I've been talking to are responsible for, essentially cafeterias at institutions of higher learning and education. I wonder, if it's not too late, to put in a request that we get someone involved in the management chain with more direct management experience. For example, the person who manages their TGI Friday's and Chick-fil-A restaurants. Can you enlighten us to what's going on there and if you're aware when replacement is going to be assigned, and if we might get someone with more retail restaurant experience?

Mr. Krumrie: I have not heard anything yet from them regarding that replacement for Jeff. But yes, you're absolutely right, we should add somebody with retail experience as compared to institutional experience.

Mr. Plummer: Can you contact Metz and actually express our concern about that and request that we get somebody with more of that experience in the position this time that is overseeing our particular account?

Mr. Krumrie: I think so. I think Annie will be more than welcome to that.

Mr. Plummer: If there is no other items, Lloyd.

Mr. Howison: I can motion we adjourn.

August 16, 2021

Lake Ashton CDD

TWELTH ORDER OF BUSINESS

Adjournment

On MOTION by Mr. Howison, seconded by Mr. Plummer, with all in favor, the meeting was adjourned.


Secretary / Assistant Secretary


Chairman / Vice Chairman

