

STANDARD AGREEMENT - AMENDMENT

STD 213A (Rev. 10/2019)

☐ CHECK HERE IF ADDITIONAL PAGES ARE ATTACHED PAGES

AGREEMENT NUMBER

19-11069

AMENDMENT NUMBER

A04

Purchasing Authority Number

1. This Agreement is entered into between the State Agency and the Contractor named below:

STATE AGENCY NAME

California Department of Public Health

CONTRACTOR NAME

SBH Natomas LLC

2. The term of this Agreement is:

START DATE

3/31/2020

THROUGH END DATE

03/31/2021

3. The maximum amount of this Agreement after this Amendment is:

\$5,200,000.00

Three Million Two Hundred Thousand Dollars and Zero Cents

4. The parties mutually agree to this amendment as follows. All actions noted below are by this reference made a part of the Agreement and incorporated herein:

I. The purpose of this amendment is to extend the contract term date to 03/31/2021 from 12/31/2020 and to increase total contract amount by \$2,000,000.00 making the new contract total \$5,200,000.00.

II. Add Exhibit F. Cost Sheet - ACF 3 Month Projection

III. Add Exhibit G. Legends STA -ACF Restart Playbook

IV. Add Exhibit H. STA - US Foods Order Guide COVID

Note: Pursuant to the ongoing agreement, the allocated funds shall only be used for operational service costs specified in Exhibits F-G. In no event shall any funds be used for payment of rent. The leased property continues to be provided for zero rent to the State for the duration of this agreement, benefiting the citizens of the State of California.

All other terms and conditions shall remain the same.

IN WITNESS WHEREOF, THIS AGREEMENT HAS BEEN EXECUTED BY THE PARTIES HERETO.

CONTRACTOR

CONTRACTOR NAME (if other than an individual, state whether a corporation, partnership, etc.)

SBH Natomas LLC

CONTRACTOR BUSINESS ADDRESS

500 J Street, 4th Floor

CITY

Sacramento

STATE

CA

ZIP

95814

PRINTED NAME OF PERSON SIGNING

Jeffrey K. Dorso

TITLE

SVP and General Counsel

CONTRACTOR AUTHORIZED SIGNATURE

DATE SIGNED

12/31/20

STANDARD AGREEMENT - AMENDMENT

STD 213A (Rev. 10/2019)

☐ CHECK HERE IF ADDITIONAL PAGES ARE ATTACHED _____ PAGES

AGREEMENT NUMBER

19-11069

AMENDMENT NUMBER

A04

Purchasing Authority Number

STATE OF CALIFORNIA

CONTRACTING AGENCY NAME

California Department of Public Health

CONTRACTING AGENCY ADDRESS

1615 Capitol Ave

CITY

Sacramento

STATE

CA

ZIP

95814

PRINTED NAME OF PERSON SIGNING

Tim Bow

TITLE

Procurement Officer

CONTRACTING AGENCY AUTHORIZED SIGNATURE

Timothy Bow

Digitally signed by Timothy
Bow
Date: 2020.12.31 16:35:18
-08'00'

DATE SIGNED

CALIFORNIA DEPARTMENT OF GENERAL SERVICES APPROVAL

EXEMPTION (If Applicable)

PCC 1102

Executive Order N-25-20-COVID19

Exhibit F - SBH NATOMAS LLC**EXPENSE SUMMARY**

Event: State of California-Alternate Care Facility (ACF)
Client: State of California
Time Period 3 Month Projection

#'s based on May 2020

MONTHLY EXPENSES - REOCCURING

		December	January	February*
1.	Security	\$ 210,800.00	\$ 210,800.00	\$ 190,400.00
2.	Engineering	\$ 130,500.00	\$ 130,500.00	\$ 130,500.00
3.	Housekeeping	\$ 104,785.00	\$ 104,785.00	\$ 104,785.00
4.	Legends Catering	\$ 43,000.00	\$ 45,000.00	\$ 44,250.00
5.	Utilities	\$ 69,000.00	\$ 69,000.00	\$ 69,000.00
6.	Kings Wifi Services	\$ 10,000.00	\$ 10,000.00	\$ 10,000.00
7.	Pest Management	\$ 1,888.00	\$ 1,888.00	\$ 1,888.00
8.	Comcast Services	\$ 397.00	\$ 397.00	\$ 397.00
9.	Rocket Restrooms	\$ 187.50	\$ 187.50	\$ 187.50
10.	Water Service	\$ 250.00	\$ 250.00	\$ 250.00
11.	Sunbelt Rentals	\$ 2,100.00	\$ 2,100.00	\$ 2,100.00
12.	Security Rental Car	\$ 750.00	\$ 750.00	\$ 750.00

Total Expenses Due **\$ 573,657.50** **\$ 575,657.50** **\$ 554,507.50**

*28 days in February

Event	State of California-Alternate Care Facility (ACF)
Date	ACF 3 Month Projection
Service	SBH Natomas Staffing

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Event	State of California-Alternate Care Facility (ACF)
Date	ACF 3 Month Projection
Service	SBH Natomas Staffing

[illegible]Page 2 of 2

Exhibit F

19-11069 A04

Event	State of California-Alternate Care Facility (ACF) 3 Month Projection Legends Catering
Date	
Service	

Date	Staff	Patients	Misc.	Invoice Amount				
Friday, May 1, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Saturday, May 2, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Sunday, May 3, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Monday, May 4, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Tuesday, May 5, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Wednesday, May 6, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Thursday, May 7, 2020	\$1,011.08	\$5,400.00		\$6,411.08	Patients	PP	Total	
Friday, May 8, 2020	\$1,011.08	\$5,400.00		\$6,411.08		360	15	5400
Saturday, May 9, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Sunday, May 10, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Monday, May 11, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Tuesday, May 12, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Wednesday, May 13, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Thursday, May 14, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Friday, May 15, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Saturday, May 16, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Sunday, May 17, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Monday, May 18, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Tuesday, May 19, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Wednesday, May 20, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Thursday, May 21, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Friday, May 22, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Saturday, May 23, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Sunday, May 24, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Monday, May 25, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Tuesday, May 26, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Wednesday, May 27, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Thursday, May 28, 2020	\$1,011.08	\$5,400.00		\$6,411.08				
Friday, May 29, 2020	\$1,012.08	\$5,400.00		\$6,412.08				
Saturday, May 30, 2020	\$1,013.08	\$5,400.00		\$6,413.08				
Sunday, May 31, 2020	\$1,014.08	\$5,400.00		\$6,414.08				

MAY TOTAL

\$198,749.48

Event	State of California-Alternate Care Facility (ACF) 3 Month Projection Pest Control
Date	
Service	



PEST MANAGEMENT PROPOSAL

Attn: Alex Rodrigo | SVP & GENERAL MANAGER | Sacramento Kings
(916) 701-5304 | arodrigo@kings.com

I. INTENT

Institute a temporary service modification to ensure fiscal responsibility, without sacrificing essential property protection. Many pests can pose the risk of disease. Carriers of disease-causing organisms, like viruses and bacteria, may pass them along to customers and staff.

II. MODIFIED PROGRAM

Service Location

SLEEP TRAIN ARENA & PRACTICE FACILITY
1 Sports Parkway
Sacramento, CA 95834

Scope of Service Modifications

Exterior:

- Add 6-8 additional tamper resistant bait stations to the exterior of the arena & practice facility to monitor and reduce rodent activity. Devices will be bar-coded for data reporting purposes. Increase service frequency from monthly to bi-weekly

Interior:

- Add 20-25 additional multi-catch interior rodent devices to arena & practice facility to monitor pest activity. All devices will be bar-coded and placed at strategic locations to maximize the effectiveness. All interior devices will be inspected weekly.
- Install insect monitoring devices in strategic locations to monitor activity in any break rooms, bathrooms, offices, food prep & storage areas. All monitors will be bar-coded for data reporting purposes. Monitoring devices will be inspected bi-weekly.

**Data Reporting:**

- Create and upload detailed device maps to client portal.
- Electronic service reports capture essential service details including pest activity, types of pests, sanitation and structural deficiencies, materials used, time and date of service.
- Web-based data allows designated client employees to access service details on a secured site, view trend reports and generate customized summary reports
- Create and implement hospital grade approved chemical list for client approval.

Frequency

Advanced IPM will be on-site 2x per week, every Tuesday and Thursday.

Service Investment Increase

\$1,188.00 per month

Start Date

ASAP upon Client Approval

End Date

Review monthly with AIPM & Kings personnel and adjust as necessary.





III. MODIFIED AGREEMENT TERMS

Agreement


The specifications and pricing contained herein shall remain valid for 30 days from the original date printed on this document.

Fees for services may be revised if material change to specifications or other contract elements are requested and/or required due to changes in state/federal laws or local ordinances during the term of this contract. These fee revisions include, but are not limited to, pests covered, frequencies of service and administrative requirements. Additional service requests for pest activity covered under this agreement will be provided by Advanced IPM at no additional charge assuming the structural and/or sanitation deficiencies, if any, have been corrected by the client. If the structural/sanitation deficiencies have not been resolved within 10 days of written notification, Advanced IPM reserves the right to charge additional service fees on a time and material basis for additional service requests between normally scheduled services.

IN WITNESS WHEREOF, the parties hereto have executed this Agreement as of the date and year first above written.

Advanced IPM

Rep License Number: FR46082

Print Name & Title	Brock Peck - DBD
Signature	
Date	04/08/2020

Sacramento Kings

Print Name & Title	_____
Signature	_____
Date	_____



Legends Hospitality
Sleep Train Arena Alternate Care Facility
Operations Playbook



Table of Contents

3	Legends Hospitality Team Contact Info
4	Proposed Staff Menus and Cost Estimates
7	STA Flow of Food SOP
8	Flow of Food CAD's
11	COVID-19 SOP
23	COVID-19 Food Safety Posters



Legends Hospitality Team

Ryan Golpeo, General Manager

rgolpeo@legends.net

(480) 363-7280 (cell)

Keith Thompson, Director of Operations

kthompson@legends.net

(850) 204-7390 (cell)

Brien Kuznicki, Executive Chef

brien.kuznicki@legends.net

(775) 287-1306 (cell)

Deidre Davis, Finance Manager

Ddavis01@legends.net

(916) 725-5932 (cell)

Bonnie Hickey, Sr. HR Associate

Bonnie.hickey@legends.net

(530) 510-1016

Nutritional Consultants

TBD



Legends Hospitality Proposal
Sleep Train Arena Alternate Care Facility
Restart Plan – DEC 2020
Staff Meals

Per Person Cost Summary

- Price per person included below for each meal type and mealtimes
- Also includes an estimated \$1.00 projected cost per person for extra snack and beverage items stocked on site; billed based on actual usage
- Extra items are in reference the attached STA Order guide, which covers food and beverage items stocked in the arena walk in cooler and left on site for staff and patient use as needed
- An estimate of \$125 per day for a truck rental for F&B transport from Golden 1 Center to STA is an additional expense

Meal	Price Per Person
Cold Breakfasts	\$ 3.92
Boxed Lunches	\$ 6.98
Protein Boxes	\$ 5.37
Extra Items	\$ 1.00

MENUS

Breakfast

Monday

- Bagel Breakfast Assortment
 - Options of Everything, Plain and Cheese Bagels (V)
 - Plain Cream Cheese (V)
 - Whipped Butter (V)
 - Seasonal Jam (VEGAN)(V)
 - Fruit Cup (VEGAN)(V)

Tuesday

- Muffin Variety
 - Muffin Options
 - Blueberry (V)
 - Bran (V)
 - Banana Walnut (V) (CONTAIN NUTS)
 - Fruit Yogurt (V)

Wednesday

- Light Pastry Assortment
 - Cream Cheese Danish (V)
 - Cream Cheese Danish (V)
 - Raspberry Cream Cheese Danish (V)
 - Whole Fruit (VEGAN)(V)



Thursday

- Honey Yogurt Parfait
 - Fresh Seasonal Fruit (VEGAN)(V)

Friday

- Bagel Breakfast Assortment
 - Options of Everything, Plain and Cheese Bagels (V)
 - Plain Cream Cheese (V)
 - Whipped Butter (V)
 - Seasonal Jam (VEGAN)(V)
 - Fruit Cup (VEGAN)(V)

Saturday

- Muffin Variety
 - Muffin Options
 - Blueberry (V)
 - Bran (V)
 - Banana Walnut (V) (CONTAIN NUTS)
 - Fruit Yogurt (V)

Sunday

- Light Pastry Assortment
 - Cream Cheese Danish (V)
 - Cream Cheese Danish (V)
 - Raspberry Cream Cheese Danish (V)
 - Whole Fruit (VEGAN)(V)

Boxed Lunches

All Lunches come with a Sandwich or Chef Salad, Box, Fruit, Cookie, Chips, Bottled Water

Monday

- Oven Roasted Turkey Breast, Lettuce, Tomato, Cheddar Cheese, Sour Dough Bread*Contains Gluten & Dairy*

Tuesday

- Roast Beef Sandwich, Lettuce, Tomato, Cheddar Cheese, Multi Grain Bread*Contains Gluten & Dairy*

Wednesday

- Ham, Lettuce, Tomato, Swiss Cheese, French Bread *Contains Gluten & Dairy*



Thursday

- Smoked Honey Glazed Diestel Turkey Breast, Lettuce, Tomato, Sharp Cheddar Cheese, Whole Wheat Bread *Contains Gluten & Dairy*

Friday

- Oven Roasted Turkey, Ham, Lettuce, Tomato, Cheddar Cheese, Sour Dough Bread *Contains Gluten & Dairy*

Saturday

- Italian Sub, Fra Mani Mortadella, Pepperoni, Shredded Lettuce, Tomato, Thin Sliced Red Onion, French Bread *Contains Gluten & Dairy*

Sunday

- Roast Beef, Lettuce, tomato, Cheddar Cheese, French Bread *Contains Gluten & Dairy*

Chef Salad (sandwich substitute)

Kale Romaine Mix, Cucumber, Cherry Tomatoes, White Cheddar, Smoked Turkey Breast, Hard-Boiled Egg, Champagne Vinaigrette

Protein Boxes (snack option)

Vega Hard-Boiled Eggs, Trail Mix, White Cheddar Cheese, Smoked Turkey



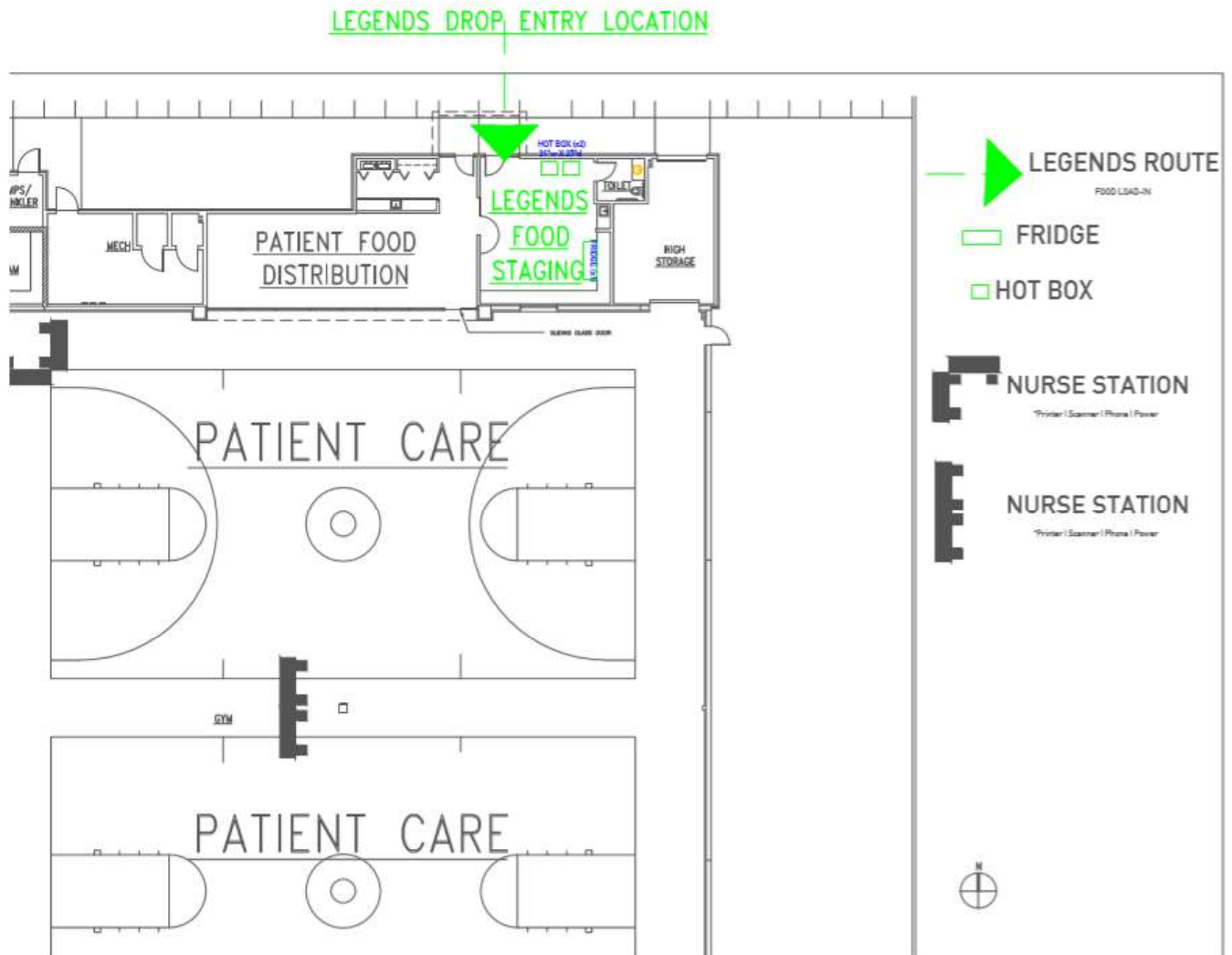
Flow of Food SOP – STA Operations

All food will be heated and/or cooked on site at the Golden One Center

- All food will be heated and or cooked to 165 degrees or higher
- All Team Members during food prep and inside kitchen will be wearing; masks, gloves and washing hands every 30 minutes and in accordance with Legends basic sanitation standards
- All food will be built on site at the Golden One Center and packed into food vessels; vessels will be packed to include all necessary accompaniments
- Meals will then be placed inside hot boxes
- All hot boxes must be labeled with food descriptions, amount of meals and Time Temp Logs
- All special diet meals must have their own hot box with food descriptions, amount of meals and Time Temp Logs.
- Hot boxes must be loaded inside food truck
- Food truck then leaves Golden One Center to STA
- Food Truck enters STA and drops off food at clean designated drop off point
- Food picked up from clean designated drop off point by clinical staff with oversight
- All team members wheeling hot boxes must wear gloves and masks; Legends team members to drop off food at clean designated drop off point and not actually enter the STA Arena Alternate Care facility
- Hot boxes are unloaded from truck and wheeled to clean designated distribution area
- Once in clean designated food drop off point, hot boxes must be plugged in and left
- All hot boxes will be picked up at next food drop
- Once hot boxes arrive at Golden One Center they are sprayed with sanitizer before re-use for the next drop

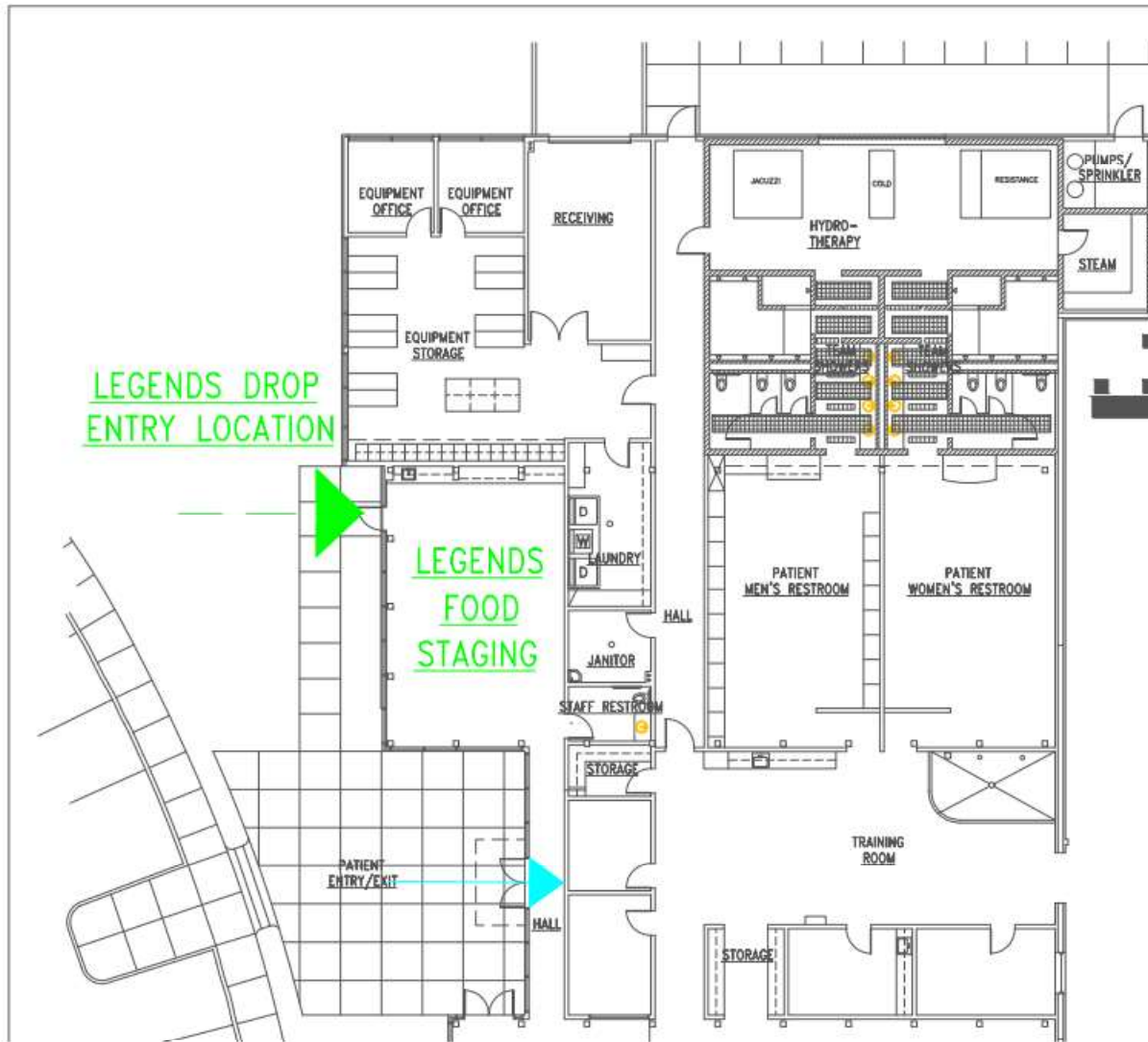


Practice Facility – Patient Meal Distro



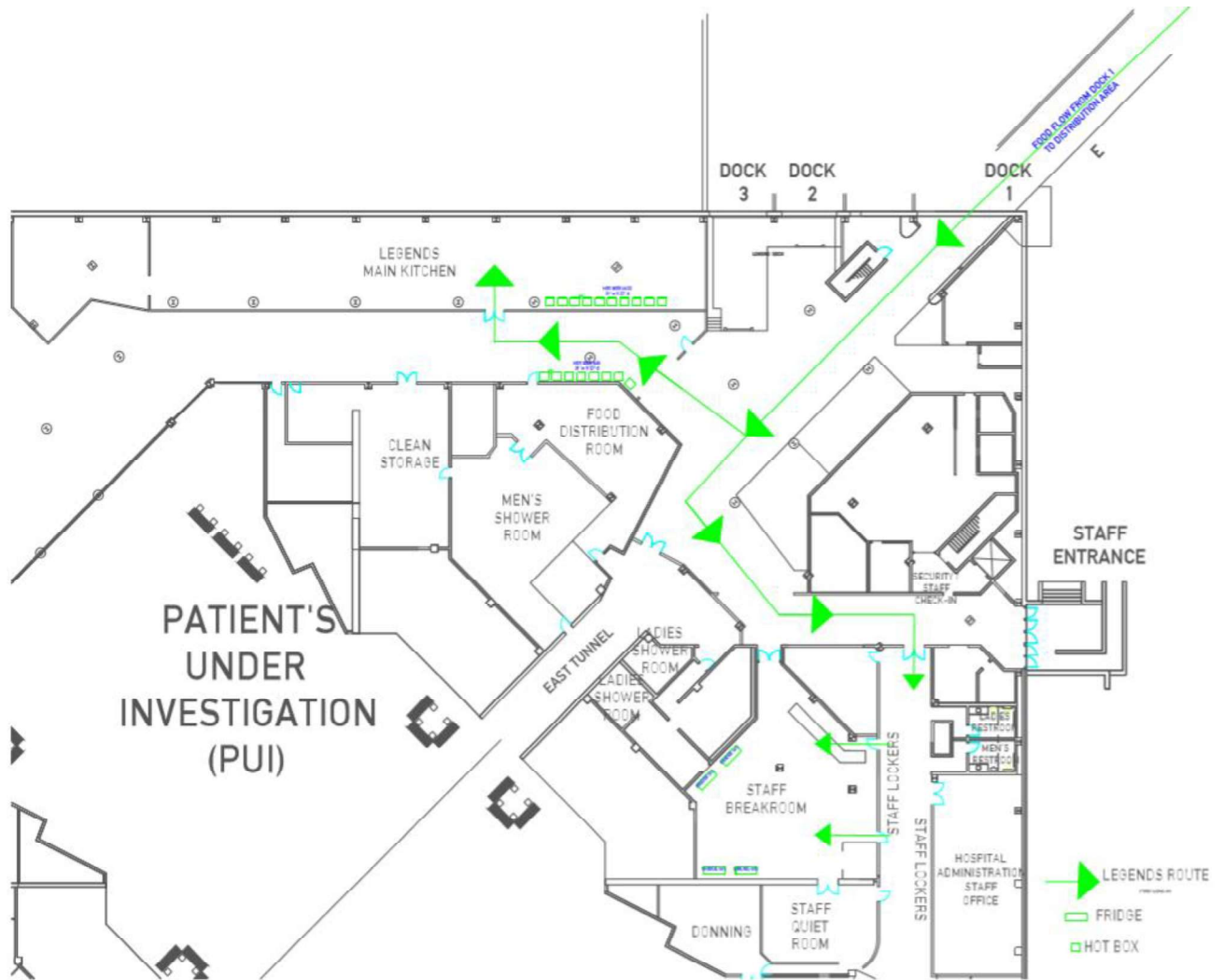


Practice Facility – Staff Lounge





Sleep Train Arena – Staff Meal Distro





Legends COVID-19 SOP's

Legends is committed to providing a safe and healthy workplace for all our workers and customers. Based on the COVID-19 pandemic, Legends has reimagined its workspace and the guest experience to allow for a safe and enjoyable environment. In conjunction with recommendations from local, state, and federal authorities, Legends has developed additional policies and procedures to add to its existing high standard personal safety and food safety programs so that guests and workers are safe. Additional details for the activities listed below should be customized for each client and venue, and the approval process should be with the venue's leadership team and the Legends Health Support team. Federal, state, and local requirements also need to be incorporated to ensure compliance with those regulations. Managers and workers are all responsible for implementing this plan. No worker can be discriminated against or terminated for raising any reasonable concern about infection control related to COVID-19.

RETURNING TO THE WORKSPACE

Before any Legends workers return to the workspace, it is important that the workspace is set up for safety success. Email healthsupport@legends.net to set up a short call with a multi-disciplinary team to help open the workspace easily and safely.

- If no employee has been in the workspace for more than two weeks, complete a personal safety audit to determine if any weather, maintenance, and theft damage occurred in order to confirm all safety standards are in place.
- Confirm that the workspace has been cleaned with approved disinfectant products.
- Order, stock, and set up hygiene stations.
 - Review high touch surfaces and determine if equipment should be replaced with no-touch options
- Create a venue-specific checklist to list high touch surfaces and designate an employee to confirm that those surfaces are cleaned per the SOPs below.
- Meet with the client and/or the building to determine which party is handling certain cleaning activities, how people are entering the building, where shared sanitize stations will be located, and what PPE and/or activities will be mandatory for workers and guests.

WORKER HEALTH (IN CONJUNCTION WITH GOVERNMENT DIRECTION)

All Legends workers are vetted through a multi-step process to determine if they may have COVID-19. Workers who exhibit COVID-19 symptoms or have been recently exposed to COVID-19 cases are not allowed to work within the venue until they are determined to be able to return safely to work. All workers are encouraged to self-monitor for signs and symptoms of COVID-19 and report these signs and symptoms to their respective manager if they are scheduled to work. Managers must reach out to temporary worker agencies and non-profit organizations to inform them about their requirements in following these SOPs.

- All workers must reaffirm Legends' existing policies and procedures and affirm the new COVID-19 policies and procedures before returning to the venue.
- If the venue has an existing worker health check process, follow the venue's procedure and alert healthsupport@legends.net.



- Every workday, each worker must be asked if s/he is experiencing COVID-19 symptoms and if s/he has interacted with anyone who has a case of COVID-19. Symptoms of COVID-19
- include, but are not limited to coughing, shortness of breath, and fever. The following questions MUST be assessed by a designated manager (any deviation from asking these questions may lead to claims of discrimination, harassment, and/or a HIPAA/ADA violation):
 - Have you exhibited any symptoms related to COVID-19 and/or food borne illnesses in the last twenty-four (24) hours? Symptoms include, but are not limited to:
 - Coughing
 - Shortness of breath or difficulty breathing
 - Chills
 - Repeated shaking with chills
 - Muscle or body aches
 - Headache
 - Sore throat
 - Loss of taste or smell
 - Congestion or runny nose
 - Diarrhea or nausea
 - Fever
 - Have you tested positive for COVID-19 in the last fourteen (14) days?
 - In the last fourteen (14) days, have you come in close contact with a person who has a confirmed case of COVID-19 and/or suspected case of COVID-19, which could include but is not limited someone who is under self-quarantine or required to be self-quarantined? Close contact is defined as a person who was within 6 feet of an infected person for a cumulative total of fifteen (15) minutes or more over a 24-hour period starting from two (2) days before illness onset (or, for asymptomatic patients, two (2) days prior to test specimen collection) until the time the patient is isolated..
 - If a worker answers yes to exhibiting one or more of those symptoms, then the worker cannot work and must be sent home.
 - If a worker answers yes to having COVID-19, then the worker cannot work and must be sent home.
 - If a worker answers yes to coming into contact with a person who has a confirmed or suspected case of COVID-19, then the worker cannot work and needs to take the following actions:
 - If the worker is located at a Critical Infrastructure location per the Cybersecurity & Infrastructure Security Agency (CISA), (hospitality and attraction accounts), then the worker needs to reach out to the local medical authorities, and can only return to work with clearance from a medical professional or until the end of the fourteen (14) day self-quarantine period from the last date of exposure. If your hospitality venue is actively operating, then the exposed worker may be required to take a COVID-19 test to determine his/her status. Venues that wish to have testing requirements must reach out to their Regional HR Director and Risk Management.



- If the worker is NOT located at a Critical Infrastructure location per the CISA (such as the sales and administrative offices), then the worker can only
- return to work at the end of the fourteen (14) day self-quarantine period from the last date of exposure and no evidence of any COVID-19 symptoms.
- If a worker is dishonest or untruthful about his/her response(s) to the above questions, the worker may face discipline up to and including immediate termination.
- If available, survey the workers twenty-four (24) hours prior to their scheduled work shift to assist in staffing scheduling.
- All workers must be tested with a non-invasive thermometer by a designated person. Anyone displaying a temperature at or above 100.4°F will be taken to a private area for a secondary temperature screening. If the second test reveals that the worker has a temperature at or above 100.4°F, then the worker cannot work and must be sent home.
 - Those workers who display a temperature at or above 100.4°F to degrees will be allowed a ten (10) minute normalization period prior to their temperature being re-checked. They must wait away from the primary screening area and in the shade.
 - If the worker then displays a temperature of below 100.4°F degrees, the worker will be permitted into the venue.
 - If the worker still shows a temperature above 100.4°F after the ten (10) minute normalization process, the worker will be denied entry into the venue and will be instructed to contact his/her manager and his/her human resources representative.
 - The thermometer will be disinfected any time it comes in direct, or close, contact with a person.
 - Temperature records of each worker shall be stored separately from any personnel or contract folders. In no case shall their actual temperatures be recorded. The temperature records would be noted that the worker passed or failed the temperature requirement.
- If a worker has traveled internationally to a Level 2 or Level 3 country, per the CDC (<https://www.cdc.gov/coronavirus/2019-ncov/travelers/map-and-travel-notice.html>), then that worker must self-quarantine for fourteen (14) days after the worker's return before the worker returns to the job location.
- Some states/cities have specific travel restrictions. If the job location is in a state/city with a travel restriction, those restrictions must be followed. If someone is unsure how to interpret those local travel restrictions, please email healthsupport@legends.net.
- Some clients/buildings have specific travel restrictions. All workers must follow the specific travel restrictions of the client/building before entering the location.
- All Legends vendors and subcontractors are also required to determine if their workers meet the above standards.
- **If a manager learns that a worker/vendor/subcontractor has a suspected or confirmed COVID-19 case, complete the notification form and send it in an email to healthsupport@legends.net for additional handling and support.**
 - The manager will need to determine what areas the worker visited, used, and/or impacted.
 - The manager will also need to identify workers who were in close contact (within about six (6) feet for fifteen (15) minutes or more) with a person with a confirmed



or suspected case of COVID-19 from the period 48 hours before symptom started to the time at which the worker isolated.

- In case a worker has a confirmed case or suspected case of COVID-19 and comes into the workspace,
 - Close off the areas where the worker visited as best as possible;
 - If available, open outside doors and windows and use ventilations fans to circulate air in the area;
 - Wait at least twenty-four (24) hours, or as long as practical, before disinfecting and cleaning the affected areas; and
 - Disinfect and clean all shared areas such as offices, bathrooms, break rooms, shared electronic equipment, etc. used by the worker.
- In the case of a worker who was diagnosed with COVID-19, the individual may return to work when all three of the following criteria are met:
 - at least 72 hours have passed *since* recovery (resolution of fever without the use of fever-reducing medications);
 - the individual has improvement in respiratory symptoms (e.g., cough, shortness of breath); and
 - at least ten (10) days have passed since symptoms first appeared;
- In the case of worker who has symptoms that could be COVID-19 and does not get evaluated by a medical professional or tested for COVID-19, the individual is assumed to have COVID-19, and the individual may not return to work until the individual has completed the same three-step criteria listed above.
- If the worker has symptoms that could be COVID-19 and wants to return to work before completing the above self-isolation period, the individual must obtain a medical professional's note clearing the individual for return based on an alternative diagnosis.
- If an employee is requesting an accommodation under the Americans with Disabilities Act (ADA) because his/her disability results in a fever, his/her disability results in the inability to wear a face covering, or s/he has a safe work environment concern, reach out to the local human resources representative, Director of Benefits Tracey Scott, and/or healthsupport@legends.net. Each case will have to be analyze separately to determine if a requested accommodation constitutes undue hardship on the company. Employees with disabilities that put them at a high risk for complications of COVID-19 may request telework as a reasonable accommodation.
- All health records will be kept in a separate file and not mixed with an employee's personnel file. Any employee handling health records will complete designated training in order to protect the privacy of workers' health status and health information.

PHYSICAL DISTANCING

Per the Centers for Disease Control and Prevention (CDC) recommendations, Legends will enact physical distancing procedures by assessing and arranging workstations and customers spaces to allow for at least six (6) feet between individuals whenever possible. Consider removing furniture to allow for easier ingress and egress. Physical distancing will be supported by decreasing the personal items and inventory in workspaces and staggering worker shifts.



- Employee applicants are encouraged to apply for positions online and sign up for a designated time to appear at a job fair or interview.
- The worker check-in process will be extended to allow for more staggered shifts.
 - Workers are encouraged to bring as few personal items into the venue as possible. Ideally, their personal items should all fit into one gallon-sized bag.
 - If uniforms are distributed at the venue, workers must follow defined lines and waiting areas.
 - If worker lockers are available, available lockers should be clearly marked to allow for physical distancing. All lockers must be cleaned and disinfected at the end of every shift.
 - If worker meals are still offered at the venue, those mealtimes should also be extended and staggered. Meals should be individually packed for each work or served by serving attendants.
 - All workers should wear approved uniforms to and from work whenever possible, with the exception of the Culinary Team, in order to avoid congestion in locker rooms.
- Trainings are encouraged to be available online with a short quiz at the end for proof of knowledge retention. Any in-person training sessions are recommended to be in smaller groups in a space that allows for physical distancing.
- Eliminate all handshaking. Refer to Legends Customer Service team information for alternative suggestions.
- Where possible, any indoor spaces should be limited to one (1) person per thirty-six (36) square feet until physical distancing rules are removed. Capacities may need adjusting based on furniture layout.
- Assess each workstation to determine where workers can stand while allowing for at least six (6) feet of distance between another worker.
 - Review the spatial plan with workers during their pre-shift/departmental meetings.
 - Determine if tape would help workers stay within their designated workstations.
 - Redesign or retool the workspaces so employees are not sitting at adjacent desks and not sharing offices.
 - Look for interior doors that can be left open to avoid contact by multiple people.
 - Determine if floor markings should be used to encourage one-way traffic flow.
 - Empty offices should not be used as an available temporary workplace for any employee. If an empty office must be used, someone (either the employee or designated cleaning person) must clean and disinfect the office before leaving it.
 - Continue to follow Legends' Injury and Illness Prevention Plan so that even when there is a smaller workforce on site, a manager/supervisor needs to regularly check workers who are alone in their workstations.
- If possible, moveable barriers, such as plexiglass partitions, should be erected between the guest and the worker.
- Conference calls using Microsoft Teams is encouraged.
- All in-person meetings are discouraged. If in-person meetings occur, they should be limited to the number of people that can safely physically distance and should be kept to a maximum of thirty (30) minutes if possible.
- Each elevator must be assessed to determine how many people/equipment can be accommodated in the elevator while providing for reasonable physical distancing.



- To avoid extra handling and to decrease employees at the venue, employees are encouraged to use direct deposit or cash cards.

PROTECTIVE EQUIPMENT

All workers must wear face coverings that will be provided by Legends during the check-in process. **Face coverings must meet the local/state regulations.** Additional applicable PPE must be worn by all workers based on their responsibilities at the venue.

- All workers must wear a face covering while they are at the work site unless they are in an office, seated at a cubicle and not facing other people, or are not within six (6) feet of another person because they are working in a work area alone. Increased use of the face covering may be required per local/state regulations and must be followed.
 - Gina Kreisher and John Barbarino will be able to assist in face covering procurement. Please remember to provide as much lead time as possible so there will be enough PPE supplies available in case of a delay in shipments.
 - Face coverings can help protect people near the wearer, but do not replace the need for physical distancing and frequent handwashing.
 - Face coverings must cover the nose and mouth.
 - Face coverings cannot have holes, valves, or flaps for straws.
 - Face coverings cannot be made of mesh, lace, or other sheer materials.
 - Face coverings must be cleaned or replaced after use or when damaged or soiled, may not be shared if they are single-use coverings, and should be properly stored or discarded.
 - Due to heat concerns, plan for additional breaks that will be needed for workers. If available, have an area where workers can physically distance and remove their face coverings during their breaks to help them cool down. For break areas, consider unused concession stands, suites, and prep rooms.
 - If face coverings become wet (especially from sweat), replace the wet face covering with a new clean dry face covering.
- Workers must wear food safety designated gloves any time they are handling food.
 - Before putting on their gloves, workers must wash their hands.
 - Workers must use the correct glove size to avoid it tearing.
 - Each applicable workspace must have multiple sizes of food safety gloves (a minimum of medium, large, and extra-large food safety gloves, but have small and extra extra-large food safety gloves available in central locations),
- PPE kits containing items such as oven mitts and cut resistant gloves should be prepared based on its respective workspace and distributed to the corresponding stand supervisor. At the end of the shift, the PPE kits would then need to be returned so that the PPE can be cleaned.



HANDWASHING

Going beyond Legends' existing handwashing procedures, all food and beverage workers are now required to wash their hands every thirty (30) minutes for at least twenty (20) seconds each time. All Legends workers are encouraged to wash their hands the beginning and end of their workdays, but at a minimum must sanitize their hands with hand sanitizer that has at least 60% alcohol upon entering the building.

- Stand supervisors or designated office employees are responsible for handwashing stations to be set up so that workers can easily wash their hands. They also should store an extra
- supply of handwashing station needs inside their location or nearby for easy access. Check to make sure there is enough
 - Paper towels,
 - Soap,
 - Hot water,
 - Waste cans,
 - Hand washing signage, and
 - Keys to open the paper towel dispenser, if applicable.
- To bring an increased awareness hand washing, food and beverage workers (including suites and banquet servers) must wash their hands every thirty (30) minutes in addition to their regular handwashing per food safety policies and procedures.
 - Stand supervisors need to a timer for every thirty (30) minutes in each work area (such as each kitchen and concession stand) and have workers wash their hands each time the timer rings.
 - To avoid lines at hand washing sinks,
 - Break each work area into smaller groups,
 - Assign hand washing sinks that each smaller group will use, and
 - Give them numbers to order themselves on who will wash their hands first, second, third, etc.
 - Stand supervisors in each work area are responsible for confirming each person is following this increased handwashing.
 - Workers at portables should be included in the thirty (30) minute hand washing break
 - Can provide a portable hand washing sink, if available
 - Can work with the venue to determine where hand sanitizer dispensers are best placed for guests and workers
- All workers and visitors will see posters reminding them of respiratory etiquette, which includes
 - Covering their mouths and noses with their sleeve or a tissue when coughing or sneezing;
 - Avoiding touching their faces, in particular their mouths, noses, and eyes, with their hands;
 - Disposing tissues in the trash; and
 - Washing or sanitizing their hands immediately afterward.



- If a person just applied hand sanitizer to his/her hands, that person cannot be near an open flame or ignition site (stove, candles, electrical switches, etc.) until the hand sanitizer dries. Because of the initial vapors the hand sanitizer produces as it dries, a person could catch on fire.

CLEANING, SANITIZING, AND DISINFECTING

The frequency of cleaning and disinfecting has been increased in both the guest areas and the back of house areas. Special emphasis on cleaning and disinfecting has been in the high traffic areas and on the high touch surfaces. All disinfectants must come from the EPA's List "n" with an emerging pathogens claim to be effective against COVID-19. To determine if the chemical is under the EPA's "N" list, visit:

<https://cfpub.epa.gov/giwiz/disinfectants/index.cfm>. The disinfectants are typically not food safe, and therefore, after the disinfectants are used, food and beverage areas then need to be rinsed and sanitized per Legends' Food Surfaces Sanitize Policy.

- Designate a dedicated employee to actively clean and monitor the cleanliness of the area. Ideally, the employee will be in an identifiable uniform that visually stands out to guests.
 - Designate additional workers to be responsible for cleaning and sanitizing.
- Each space must be cleaned and disinfected at least once a day.
 - Create opening and closing checklists for **all** locations in order to confirm the required cleaning and disinfecting has been completed. A supervisor or manager must verify that those checklists have been completed.
- Received containers/boxes are disinfected with applicable food grade solutions before they are stored.
 - If any raw fruits and vegetables that can be washed immediately, they are washed during the receiving process.
- High touch objects that need to be cleaned and disinfected frequently and, if possible, in between each use. Equipment includes but is not limited to, security collection basket in entrance areas, time clocks (such as the ABI equipment), phones, radios, shared computers, point of sale terminals, doorknobs, door plates, shared pens, tools, utensils, cleaning equipment, kitchen equipment, thermometers, carts, speed racks, hand trucks, pallet jacks, industrial motorized vehicles, handles to coolers/freezers/hot boxes, and keys.
 - Shared equipment is discouraged, and if possible, assign equipment, such as point of sale systems, to a single cashier. That system would then be cleaned and disinfected between each user and before and after each shift.
 - If multiple servers use the same point of sale system, servers will either wash their hands or use hand sanitizer after each use.
- Each venue leader must coordinate with the venue and, if applicable, the venue's cleaning company to determine responsibility for public space and guest space cleaning and disinfecting. Complimentary or compatible protocols and procedures must be established.
 - Dining tables, bar tops, stools, and chairs must be cleaned and disinfected after each guest's use.



- Determine what doors can safely be left open to avoid the need for people to touch any part of the door.

RESTAURANT SPACES AND BANQUET/CATERING SPACES

- Spaces should be limited to one (1) person per every thirty-six (36) square feet until physical distancing rules are removed. Capacities may need adjusting based on furniture layout.
- Parties should maintain at least 6 feet distance apart from other parties at all times, including while waiting to be seated in the restaurant.
 - Tables should seat no more than ten (10) people or whatever the maximum table limit is under local/state guidelines.
- Consider using disposable plates, prepackaged silverware, and individually packaged beverages.
 - Condiments, silverware, flatware, glassware, or other traditional tabletop items must not be left on an unoccupied table.
- Menus must be single use or digital. Digital menus could include menus accessible on the venue's website, digital menu boards, and QR codes that takes the guest directly to the menu.
- Avoid customers ordering and/or waiting at the bar. Consider having a table in front of the bar where customers can order their drinks. The customers can be given a number, practice physical distancing while waiting, and then pick up their drinks at the designated area. Use customer facing signs to help direct the customers.
 - Customer must not drink their beverages at the bar.
- Food that is not individually plated must be transported from the kitchen in sealed containers or wraps.
- Original buffet layouts can have serving attendants. These attendants would use an assembly line approach to prepare the guest's plate with the guest's food choices.
 - When pans need to be changed on the buffet, only the buffet attendant should replace the pan.
 - Buffets must include sneeze guards.
- Original buffet layouts can also use wrapped/package products for guests to take their selection.
- Replace bulk-made items with individual servings that are handed directly to the guest.
- Existing porous placements should be replaced with single use placements or machine washable placements that are cleaned and sanitized after each use.
- Chafers, jockey boxes, and utensil buckets must be cleaned and disinfect after each use.
- If the venue is offering customer food pickup:
 - Reserve parking spaces near the front door for curbside pickup only;
 - Avoid direct hand-off, when possible;
 - Display a door or sidewalk sign with the services available, instructions for pickup, and hours of operation; and
 - Encourage customers to pay ahead of time by phone or online, if feasible.



CONCESSIONS

- Consider having distinct areas for only ordering food and drinks. Provide the customer an order number, and have the customer pick up his/her completed order in a different area. This system will help to reduce lines and allow the waiting customers to physical distance from one another. Place customer facing signs in these areas to help direct the customers.
- Refillable items will not be refilled.
 - Refills on drinks must be provided in new cups designated by management.
 - If other products are refillable (such as popcorn), new containers must be used for the refillable product, but those containers must be designated by management.
- If the venue is using straws, order wrapped straws. Do not have the workers unwrap the straw and place it in the customer's drink. Instead, hand the wrapped straw directly to the customer.
- For drink containers that must be opened before the transaction is completed, use a bottle opener to open cans instead of handling the can directly with your fingers and hand. For screw-top bottles, a worker could use
 - a food safety gloved hand to open the bottle (remembering that if that glove hand touched money and then the bottle, the glove is dirty and there would be no difference if the worker was using a glove or a bare hand to open the bottle);
 - a sanitizer wipe; or
 - simply ask the customer to open the screw-top bottle and collect the lid.
- Condiments must be provided in an individual takeaway container or pre-packaged packets and will be provided by the worker directly to the guest.
- All menu items must be issued in wraps, clam shells, boxes, bags, etc.
- If possible, arrange cash only and credit card only service lines to allow guests to choose their preferred method of payment.

WAREHOUSE

- Temporarily suspend all non-employee truck drivers from entering the venues.
- Move to contactless signatures for deliveries.
- All items will be inspected before being brought into the kitchen.
 - Where possible, limit cardboard or any other boxes from deliveries into the kitchen.
 - All items that are received should be broken down outside the kitchen.

MERCHANDISE

- If the local/state regulations are silent, permanent stores should be limited to one (1) person per every thirty-six (36) square feet until physical distancing rules are removed. Capacities may need adjusting based on furniture layout.
 - The building/fire marshal will act as a helpful resource in determining that capacity level.
 - Designate an employee to regularly check the number of people in the store. If the number of people is getting too close to the capacity limit, have an employee



- outside the entrance monitor the level and ask guests to wait outside if the capacity is at its maximum.
- Consider displaying signage that indicates dedicated period of time each day for only at-risk customers. At-risk customers include customers are those who are 65 or older, especially those with chronic lung disease; moderate to severe asthma; chronic heart disease; severe obesity; diabetes; chronic kidney disease undergoing dialysis; liver disease; or weakened immune system.
- Encourage merchandise workers to wear gloves as an added protection.
 - Have automatic hand sanitizer stations at each point of sale for worker and guest use. Workers must sanitize hands regularly.
- Consider prepackage merchandise with “Display Only” merchandise.
- Remove fixtures from retail locations to increase space for guests to maximize the social distancing strategy.
- Position product types by category to eliminate back tracking within the store (all headwear together, all tee shirts together, all sweatshirts together, etc.).
- The return policy will change to require a receipt and the original tag still attached to the apparel.
 - Returned items must be toted for at least 72 hours after being returned before they are placed on the shelf for resale.
 - Place receipt directly in the bag to avoid touching the customer.
- Dressing rooms will no longer be available for guest use.
- If the venue is offering customer pickup:
 - Reserve parking spaces near the front door for curbside pickup only;
 - Avoid direct hand-off, when possible;
 - Display a door or sidewalk sign with the services available, instructions for pickup, and hours of operation; and
 - Encourage customers to pay ahead of time by phone or online, if feasible.

TOUR OPERATIONS

- Consider having tickets only available using the Print at Home feature or the emailed version of the ticket.
- Tickets will be redeemed by scanning the ticket, but the worker will not touch the guest’s ticket or phone.
 - To avoid scanning problems, have the guest adjust the brightness of the phone screen and/or the size of the ticket.
- Encourage tour guides to wear gloves as an added protection.
- Assess the tour spaces to determine a tour group size that will better allow for physical distancing recommendations and better avoid equipment in the venue. Consider a maximum group size of ten (10) for attraction venues.
 - Expand the time between tours to accommodate hand washing breaks for the tour guides.
- Eliminate all self-guided tours where applicable.



- All items that a guest uses during the tour and/or after-tour activity must be cleaned and disinfected at the end of each tour.

SHUTTLE OPERATIONS

- Create a cleaning and disinfecting schedule of the shuttles every thirty (30) minutes.
- Limit the number of employees on each shuttle to maintain as much physical distancing as possible. Consider the additional shuttle and staffing requirements.

OFFICE AREAS

When preparing to re-open the office, first determine who should return to the office space before determining the when and how elements of the re-opening. By phasing employees back into the office using a four (4) phase outline – Phase 1: Essential Staff Only, Phase 2: Staff with Private Office, Phase 3: Limited Staff using Rotation, and Phase 4: TBD; adjustments can be made more easily and quickly.

- Have a town hall conference call for the office staff. On that call, discuss the phases of reopening the office space, review these SOPs, and answer questions from the staff.
- Employees will continue to work from home unless the employee is identified as an employee who is able to go into the office.
 - Divide the office team into two or three groups depending on the size of the team. Only allow the members of the group go into the office on their respective and designated days.
 - Stagger arrival times of employees in order to avoid peak congestion times.
- Establish a station so that when an employee arrives, the employee can use hand sanitizer, collect PPE, and dispose of any waste, such as towelettes used to clean high touch objects when entering the building.
- Non-essential visitors are prohibited, and any visitor must be approved by the office's leadership team.
- Implement dedicated seating and workstations with proper social spacing.
- Encourage workers to bring their own meals to work from home so they can avoid going out for food during the day.
- Break areas are not recommended to be used, but if they are, they must be sanitized after each use.
 - If break areas and/or conference rooms must be used, remove chairs from the space to allow for better physical distancing.

TRAINING

All Legends workers must participate in mandatory trainings to understand the company's policies and procedures as it relates to subjects such as personal safety, food safety, and COVID-19 protection. Trainings will be distributed online, classroom settings, videos, and pre-shift/departmental meetings. Communications about this plan and other programs related to COVID-19 safety and prevention will be distributed according to the COVID-19 work groups' plans.



COVID-19 Food Safety Posters

PREVENTING THE SPREAD OF CORONA VIRUS



WASH HANDS OFTEN WITH SOAP AND WATER
FOR AT LEAST **20 SECONDS**

AVOID TOUCHING YOUR EYES, NOSE, AND
MOUTH WITH **UNWASHED HANDS**



WHEN YOU **COUGH OR SNEEZE**, COVER
YOUR MOUTH AND NOSE WITH YOUR FLEXED
ELBOW OR TISSUE

CLEAN AND DISINFECT FREQUENTLY
TOUCHED **OBJECTS AND SURFACES**



INCREASE VENTILATION BY OPENING
WINDOWS OR ADJUSTING AIRCONDITIONING

FOLLOW OUR SAFETY AND FOOD SAFETY POLICIES AND PROCEDURES

Stay home if...
You are **feeling sick**
You have a **sick family member** at home



**Take care of your
emotional and
mental well-being**



Outbreaks are a stressful and
anxious time for everyone. We're
here to support you! Reach out to
HR@legends.net anytime.





OUR COMMITMENT TO KEEPING EVERYONE SAFE

We are committed to providing a safe and seamless experience to our valued customers. Your safety is our #1 Priority; here's what we are doing to keep our team members and customers safe:



WEARING MASKS

All employees are required to wear masks during their shifts.



FREQUENT HANDWASHING

Legends requires employees to wash their hands every 30 minutes.



SANITIZE SURFACE

Sanitize all food service areas pre- and post-shift.



CASHLESS TRANSACTIONS

Purchase contactless payment devices for hawkers/vendors. Promote cashless transactions.



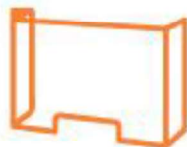
MOBILE ORDERING

Implement Cashless ordering by app and pick-up times.



WELLNESS CHECKS

All employees will receive a wellness check prior to their shift.



SNEEZE GUARDS

Equip sanitized areas with dispensers, wipes and gloves at all POS Systems.



DISINFECT WORK STATIONS

Equip areas with dispensers, wipes, and/or gloves at all POS Systems.





— • QUESTIONS OR CONCERNS • —

Here are Legends Escalation Procedures for any
COVID-19 related Questions or Concerns:



GENERAL QUESTIONS/CONCERNS

Report to your Supervisor & Human Resources Representative.

SERIOUS QUESTIONS/CONCERNS

Report directly to healthsupport@legends.net.



ANONYMOUS QUESTIONS/CONCERNS

Use Legends Integrity Hotline at:
www.integritycounts.ca/org/legends
OR 1-866-921-6714.





HOW TO USE A MASK

BEFORE PUTTING ON A MASK:

Clean hands with alcohol-based hand rub or **soap and water**.



WHILE WEARING A MASK:

1. Cover your mouth and nose.

Make sure there are no gaps between your face and the mask.

2. Avoid touching the mask.

If you do, clean your hands with alcohol-based hand rub or soap and water.

3. Replace the mask with a new one as soon as it is damp. Do not re-use single-use masks.

TO DISPOSE OF THE MASK:

1. Remove the mask from behind using the strings. Do not touch the front of mask.

2. Discard the mask immediately in a closed bin.

3. Clean hands with **alcohol-based hand rub** or **soap and water**.





HOW TO REMOVE GLOVES

To protect yourself, use the following steps to take off gloves.



1 Grasp the outside of one glove at the wrist. Do not touch your bare skin



2 Peel the glove away from your body, pulling inside out



3 Hold the glove you just removed in your gloved hand.



4 Peel off the second glove by putting your fingers inside the glove at the top of your wrist.



5 Turn the second glove inside out while pulling it away from your body, leaving the first glove inside the second.



6 Dispose of the gloves safely. Do not reuse the gloves.



7 Clean your hands immediately after removing gloves.





REMEMBER TO WIPE DOWN YOUR WORKSPACE BEFORE AND AFTER USE





**PLEASE RIDE NO MORE
THAN 4 TO AN ELEVATOR
AND SPACE YOURSELF
INTO A CORNER**



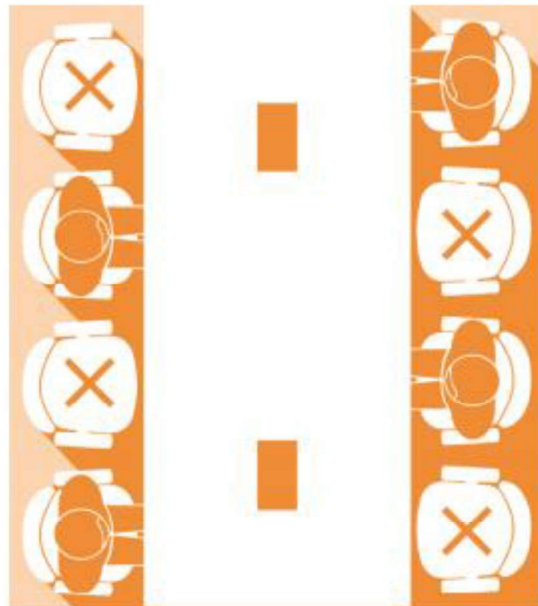


**REMEMBER TO USE
VIRTUAL MEETINGS
AND AVOID IN-PERSON
MEETINGS IF POSSIBLE**





REMEMBER TO MAINTAIN 6-FEET OF DISTANCE DURING IN-PERSON MEETINGS





**PLEASE REMEMBER TO
MAINTAIN 6-FEET OF
DISTANCE AROUND
SHARED APPLIANCES**





• WE APPRECIATE YOU •

THANK YOU FOR VISITING

STAY SAFE & HEALTHY

Visit Legends.net for more information on our operation





LEGENDS • CARES •

WE ARE CONSTANTLY ASSESSING
& EVALUATING THE SITUATION

To find out more about our
efforts visit **Legends.net**

Together We Heal.
We encourage everyone to stay safe &
healthy during this time!





PLEASE SHOP —• SMART •—



STAND 6 FT APART

WEAR A MASK

BE AWARE OF VIRUS EXPOSURE





**FOR YOUR SAFETY
WE REQUIRE
MASKS**



**Thank you for keeping our teams and
guests healthy, and helping to
#StopTheSpread**



Exhibit H

19-11069 A04

Legends Hospitality
STA Alternate Care Facility
Extra Items

Date :

STA - US Foods Order Guide COVID							
Product Number	Description	Pack Size	Cost	Cost Per Piece	Par (case)	ORDER	EXTENDED COST
335265	Yogurt, Assorted Strawberry & Strawberry Banana Blended Light Fat-free Ss C	48/4oz	\$ 21.83	\$ 0.45	2		\$ -
2512952	Yogurt, Assorted Strawberry Blueberry & Raspberry Blended Fat-free Ss Cup R	48/4oz	\$ 19.18	\$ 0.40	2	1	\$ 19.18
Juice							
Product Number	Description	Pack Size	Cost	Cost Per Piece	Par (case)	ORDER	EXTENDED COST
5606553	Juice, Apple 100% Ss Cup Shelf Stable	96/4oz	\$ 19.37	\$ 0.20	2		\$ -
5606454	Juice, Cranberry Drink 15% Ss Cup Shelf Stable	96/4oz	\$ 19.10	\$ 0.20	2		\$ -
5605985	Juice, Orange 100% Ss Cup Shelf Stable	96/4oz	\$ 22.67	\$ 0.24	2	1	\$ 22.67
6430912	Juice, Apple Thickened Honey Consistency Ss Cup Shelf Stable	48/4oz	\$ 21.45	\$ 0.45	2		\$ -
9430919	Juice, Orange Thickened Honey Consistency Ss Cup Shelf Stable	48/4oz	\$ 22.47	\$ 0.47	2		\$ -
3526092	Supplement, Boost Glucose Control Chocolate Liquid Carton Shelf Stable	27/8oz	\$ 49.69	\$ 1.84	1	1	\$ 49.69
1817535	Supplement, Boost Plus Chocolate Liquid Shelf Stable	27/237 MI	\$ 36.49	\$ 1.35	1	1	\$ 36.49
4343520	Thickener, Food Instant	4/2.5lb	\$ 76.02	\$ 19.01	1		\$ -
5134390	SUPPLEMENT, BOOST BREEZE PEACH LIQUID CLEAR TETRA PACK SHELF STABLE MALNUTR	27/237	\$ 38.26	\$ 1.42	1	1	\$ 38.26
7666274	Coffee, Liq 100% Columbian 40:1 bag frozen	2/2 lt	\$ 130.65	\$ 65.33	2	1	\$ 130.65
7666290	Coffee, Liq 100% Columbian decaffeinated 40:1 bag frozen	2/2 lt	\$ 137.98	\$ 68.99	1	1	\$ 137.98
9327263	SUGAR, WHITE 1/10 OZ SS PACKET	2000 ea	\$ 17.09	\$ 0.01	1	1	\$ 17.09
1000298	SUGAR SUB, BLUE EQUAL 1 GR SS PACKET ASPARTAME	2000 ea	\$ 27.03	\$ 0.01	1	1	\$ 27.03
7905482	SUGAR SUB, YELLOW SPLENDA 1 GR SS PACKET SUCRALOSE	2000 ea	\$ 32.32	\$ 0.02	1	1	\$ 32.32
6911309	CREAMER, HALF & HALF UHT DAIRY SS PLASTIC CUP SHELF STABLE	360/10ml	\$ 19.09	\$ 0.05	2	1	\$ 19.09
700575	BUTTER, WHIPPED SALTED SS CUP RE	720/5 GR	\$ 23.80	\$ 0.03	1		\$ -
1514256	ECOLAB OASIS 146 SANITIZER	2.5 gal	\$ 64.84	\$ 64.84	3		\$ -
7694102	CLEANER, ALL-PURPOSE PEROXIDE LIQUID JUG YELLOW	2.5 gal	\$ 141.08	\$ 141.08	3		\$ -
4636023	DETERGENT, DISH MANUAL APEX SOLID IW PURPLE CITRUS SCENT	2/3 lb	\$ 79.52	\$ 39.76	1		\$ -
Dry Goods							
Product Number	Description	Pack Size	Cost	Cost Per Piece	Par (case)	ORDER	EXTENDED COST
999771	Cereal, Assorted SSCup Shelf Stable Goodness	60 ea per pak	\$ 65.18	\$ 1.09	2		\$ -
9753971	Chips Assorted SS Bag Tray Mix	2/30 ea	\$ 29.04	\$ 14.52	2		\$ -
6151161	Snack Bar, Granola Chewy Assorted SS	120/1 oz	\$ 36.10	\$ 0.30	2		\$ -
6207583	Snack Mix, Chex Traditional Cholesterol-Free SS	60/1.75	\$ 26.13	\$ 0.44	2		\$ -
5670138	Drinking Straws - 24boxes/case, 400straws/box, 9600 straws/case	24bx/case	\$ 205.63	\$ 8.57	1		\$ -

STA - Produce Express Order Guide								
Fruit								
Product Number	Description	Pack Size	Cost	Cost Per Piece	Par (case)	ORDER	EXTENDED COST	
	Apple Red Delicious	198 each	\$ 24.94	\$ 0.13	1		\$ -	
	Bananas	40 lbs	\$ 22.84	\$ 0.19	1		\$ -	
	Oranges	88 Each	\$ 19.69	\$ 0.22	1		\$ -	
Dairy								
Product Number	Description	Pack Size	Cost	Cost Per Piece	Par (case)	ORDER	EXTENDED COST	
	Whole Milk	50per case	\$ 18.64	\$ 0.37	1	2	\$ 37.28	
	2% Milk	50per case	\$ 18.64	\$ 0.37	1	2	\$ 37.28	
	Fat Free Milk	50per case	\$ 18.64	\$ 0.37	1	2	\$ 37.28	
STA - APP Order Guide								
Paper Products								
Product Number	Description	Pack Size	Cost	Cost Per Piece	Par (case)	ORDER	EXTENDED COST	
15207	5vce Ware Kit Knife/Fork/Salt-Pepper 250 /CS (with spoon added)	250 each	\$ 37.62	\$ 0.15	2		\$ -	
28811	3 Comp Tray w Lid	100 each	\$ 63.12	\$ 0.63	2		\$ -	
19205	BOWL 8Z ROUND PULP 100/SLV 1M/CS	1000 each	\$ 95.45	\$ 0.10	2		\$ -	
19240	LID 8/12/16Z RND CLEAR PP DOME 100/SLV 1M/CS	1000 each	\$ 120.75	\$ 0.12	2		\$ -	
19626	10lb Barn Carry-Out Box	150 each	\$ 70.78	\$ 0.47	2		\$ -	
15344	SLEEVES HOT CUP 12/20Z 1200/CS	1200 each	\$ 45.86	\$ 0.04	1		\$ -	
14943	CUP 12Z COFFEE GREENWARE 50/SLV 1M/C	1000 each	\$ 51.66	\$ 0.05	1		\$ -	
16649	Joe-to-go coffee dispenser 96oz	25/ case	\$ 108.33	\$ 4.33	2	1	\$ 108.33	
16124	LID 12/16Z HOT CUP COFFEE	1200 each	\$ 40.07	\$ 0.03	1		\$ -	
17506	NAPKIN [10X10] BEVERAGE BLACK 2-PLY 50/PK 1M/CS	1000 each	\$ 16.70	\$ 0.02	1		\$ -	
11786	NAPKIN [15X17] DINNER 2-PLY WHITE 150/PK 3M/CS	3000 each	\$ 30.45	\$ 0.01	2		\$ -	
STA - Legends Items								
Product Number	Description	Pack Size	Cost	Cost Per Piece	Par (each)	ORDER	EXTENDED COST	
	G1C Cookies	1	\$ 0.49	\$ 0.49	NA		\$ -	
	Kings Water	24	\$ 14.36	\$ 0.60	60		\$ -	
							\$ 750.61	