APX RECOVERY

Capability Statement



Company Overview

Georgia based small business food service contractor with over 25 years of proven operational experience and verified DFAC performance. We deliver turnkey compliance ready institutional dining operations specializing in high volume scratch cooked meal production. We provide end-to-end operational execution by supplying our own equipment, if needed, certified personnel, regulatory compliance management, and rigorous quality control for flawless mission support. We can operate independently for up to 72 hours from initial deployment.

Core Competencies

- High-Volume Institutional Dining: Scalable production capacity ranging from 1,000 to 3,000 meals per period.
- Culinary Excellence: Scratch-cooked, chef-driven menus across diverse cuisines.
- Rigorous Food Safety: HACCP-aligned practices, sanitation logs, and temperature control.
- Full Logistics and Equipment Provision: Turnkey deployment of commercial kitchen assets with on-site diagnostic and maintenance capabilities.

Differentiators

- Self-sustained field kitchen operations for up to 72 hours: mobile, rapid deploys, self-maintained from day one.
- Operational experience across both government institutional food service and private event catering.
- Menu planning and execution compliant with military dietary and nutritional standards.
- **Regional Response & Logistics:** 3 strategic GA/FL locations for rapid response, backed by 40 cleared acres and 20,000+ sq. ft. of warehouse space for staging and storage

Past Performance

- South Florida Detention Facility (via IRG & FDEM) | 2025-2026
  - Full DFAC/dining operations serving 500-750 meals, 4x daily
- Red Cross, Team Rubicon, & First Responders (Tampa Airport via IRG & SERT) | 2024
  - Disaster response full-service kitchen and dining mobilization serving 500-900 meals, 3x daily
- International Auto Processing (Colonel's Island)
  - Multi-year contract executing multiple 500+ attendee full-service operational dining events annually
- Institutional & Corporate Track Record: Georgia Highlands College, NetJets, Gulfstream, Rich Products, Sea Island, Halliburton, Senoko Oil, ConocoPhillips

Key Leadership

Brian Justice | Chef-Owner and Director of Operations
Decisive culinary leader who thrives in high-pressive environments, specializing in managing complex institutional operations while maintaining scratch-cooked, chef-driven quality. He brings elite hospitality expertise having served as a Chef at Sea Island and the Off-Premises Banquets and Beach Club Chef at The Breakers.

- Regional Winner, National Top-3 Placement: Chaîne des Rôtisseurs competition.
- Multi-Year Winner: Shrimp & Grits Festival at Jekyll Island and Taste of Glynn.

Company Data

NAICS: 722310, 722320, 722330 | CAGE Code: 25AC7| UEI: CMXCTV38C997

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