

The FoodService Resource Kit[©]



GA Restaurants' Best Resource for Resources!



If you are having a hard time finding something, call Carl Muth! There's *NO* charge. I have 35+ years of restaurant experience, both opening restaurants and as an E&S vendor. I started FoodService Resource Associates to help make the restaurant opening process easier. The GA process can be tough to navigate, let us help you! If it's not in our Directory, there's a 99% chance that I know where to find what you are looking for!

Carl Muth (404) 545-5456
cmuth@FoodServiceResource.com

More at www.FoodServiceResource.com

- Government Rules & Regulations
- Commercial Services
- Educational Research
- Health & Safety
- Financial Services
- Service Agents
- Demographic Info
- Trade Associations



On this page: Gas, TV/Internet/Telephone, Culinary Consulting



Gas South waives customer service fees for all members of the GRA.

Ruth Ollins
One Overton Park
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Suite 1500
Atlanta, Ga 30339
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ollinsr2@bellsouth.net

As a locally owned and operated company, **Gas South** supports restaurants in Georgia and values their business. That's why we're a proud sponsor of the Georgia Restaurant Association. In addition to providing unmatched customer service and discounted rates that could save your business thousands of dollars. Mid-sized and large businesses in Georgia who use over 3,000 therms of natural gas per year qualify for managed account services with Gas South. Let Gas South's account management team provide you with customized rate plans tailored to meet the needs of your business.

www.Gas-South.com



Valerie Bowers
Comcast Business Services
O 770-286-9941
Valerie_Bowers3@cable.comcast.com

DON'T OVERPAY FOR INTERNET AND VOICE Business Phone and Internet Bundles and Offers

Customize your business services with various business phone, internet, and TV bundles from Comcast Business. Start now and save with generous offers for Comcast Business Services.

Comcast Business Class Internet

Offers businesses a feature-rich, reliable and secure Internet solution.

Comcast Business Class Voice

Provides a reliable voice alternative with integrated features for businesses, such as web access to voicemail and specialized call forwarding options (where available).

Comcast Business Class TV

Put more fans in your seats with exciting sports programming from Comcast Business Class TV.



Damon Sheppard
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**Culinary Concepts
& Consulting**

- **Permitting & Licensing**
- **Health Department Training**
- **Recipe & Menu Development**
- **Leadership/Management Training**
- **Marketing**

We Provide Culinary Consulting Services. From inception to opening and everything in between, our restaurant consultants understand the entire scope of the project and the requirements to ensure profitability and maximize unit capability.

Across all styles and cuisines, providing A-Z assistance from the original idea all the way to the opening of a successful, profitable and turnkey unit leaving nothing to chance.

The FoodService Resource Kit®



On this page: POS, Credit Card Processing, GA Restaurant Association



Hilary Murdock
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hmurdock@postec.com



Toast POS, MobileBytes, Oracle Micros

POS solutions for restaurants of all sizes



- Affordable
- Cloud-based
- EMV Ready
- Tablet
- Loyalty
- Online ordering

www.postec.com



Christy Craig
Heartland Payment Systems
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Christy.Craig@e-hps.com



With **Heartland Payment Systems**, you get more than fair, honest payment processing from a leader in the industry. You also benefit from the combined power of 850 Customer Advocates working around the clock in our service center to provide unparalleled equipment, application, software and network support to our more than 250,000 merchants.



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Our mission is to serve the needs of Georgia's restaurant and foodservice industries by providing a voice and value for its members in four key cornerstones:

- Advocacy
- Education
- Awareness

The GRA represents all foodservice establishments throughout the state. Membership is open to any firm or corporation actively engaged in the foodservice business.

The FoodService Resource Kit®



On this page: Insurance, CPA & Financial Advisor, Human Resources



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WE ARE FARMERS.
Bum ba-dum bum bum bum bum.

www.farmersagent.com/sbowen1

- Workers Compensation
- General Liability
- Property Casualty
- Umbrella & Excess Liability
- Commercial Auto
- Health Insurance
- Liquor Bond

From food spoilage caused by equipment breakdown, fire damage, and employee or customer injuries onsite, Farmers Restaurant insurance helps protect you from the risks you face as a restaurant owner. Farmers Restaurant Owner's Package can be designed based on the challenges that you face as a restaurant owner. Contact a Farmers agent for a customized Restaurant insurance quote.



CRI - CPA's & Advisors
Russ Frederick
O 404- 433-1106
rfr frederick@cricpa.com

Financial Statement Audits, Reviews, and Compiler
Outsourced Accounting Services, including:

- Bookkeeping, Payroll, and Sales Tax Services
- On-site training and oversight of in house accounting personnel



CRI CARR
RIGGS &
INGRAM
CPAs and Advisors

Tax Services

- Tax Planning
- Tax Compliance: Federal, Multi-State, State, & Local
- IRS & Other Regulatory Agency Representation

Consulting Services

- Accounting System Set-Up
- Point-of-Sale Accounting
- Pricing & Costing Systems
- Cash Flow Planning

Owning and managing a hospitality company such as a restaurant, resort, or country club requires balancing real issues to maximize profitability and enhance success. Cash and inventory controls, pricing, labor costs and regulatory compliance all impact profitability. Your business requires continuous cash flow planning and timely financial statements that are regularly reviewed and used as a management tool. Choosing a CPA that offers industry-specific knowledge and an ability to tailor best practices to your unique business model ensures the best possible bottom line.



Choice HR
Kasey DeKemper Grant
District Manager
Phone: 404-718-9774
kgrant@choicehr.com



CHOICE HR

www.choicehr.com

- ✓ Payroll Processing
- ✓ Human Resources
- ✓ Employee Benefits
- ✓ Unemployment Claims
- ✓ Management

Choice HR is an outsourcing organization that creates customized solutions to help businesses strategically control employee related cost, increase profitability, reduce liability, and maximize employee productivity. Our recommendations are driven by each individual business's needs. Let our professional sales consultants conduct a detailed analysis of your current employee related costs, liabilities and administrative responsibilities.

The FoodService Resource Kit®



On this page: Beverage Dispensing Equip, Bulk Carbonation



Jeff Libby
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TABLE TAP LLC

Hospitality technology solutions: TableTender and rWall
"Pour Your Own Beer" (PYOB)

- Increase revenue, cut costs
- Customer iPad ordering
- Flexible, simple to use
- Wines by the glass
- Quality assurance
- Reduces waste
- Wine preservation
- Portion control

thetabletap.com



Megan Cathey
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- **Draft Installs & Repair**
- **Line Cleaning**
- **Equipment Sales**
- **System Upgrades**
- **Preventative Maintenance Programs**
- **Draft Beer Monitoring**
- **Flow Metering**

We are a company dedicated to helping those in the bar business serve a perfect pint of great tasting draft beer. We want your beer served as the Brew Master intended - Clean, Fresh and Refreshing! We can provide any kind of custom complete draft installations from a simple direct draw to a complicated long draw system. You know what you want; we know how to do it for you! We maximize your Draft Beer Profitability One Glass at a Time.

Trust us for the perfect pint



Kenikie Lassiter
Territory Sales Manager-GA
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NuCO2's XactBev™ technology is designed to deliver perfect carbonation for fountain soft drinks and draught beer that results in great taste and zero waste

- national chain and local restaurants
- theme parks and sports/entertainment venues



NuCO2 consults with every customer to determine the optimal beverage carbonation solution for your needs. We manage installation and maintenance of beverage gas equipment, and provide safe, automatic refills of beverage grade carbon dioxide. Our carbon dioxide storage tank is on site at your establishment, and is routinely auto-filled by NuCO2 service technicians. This eliminates the need for your employees to hassle with replacing cylinders, and it ensures you never run out of carbon dioxide. **Whatever your carbonation needs, NuCO2 can help you find the plan that is right for you.**

The FoodService Resource Kit[®]



On this page: Construction, Design, Grease Trap Maintenance



CB Summer Construction Inc.
Michael Summer
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Pre-Construction

- Prepare preliminary budgets
- Review code regulations and requirements
- Determine the time line
- Permitting

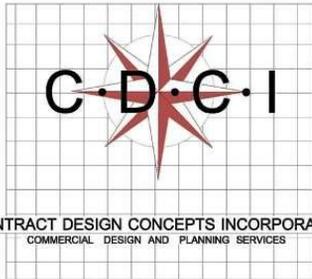
Post Construction

- Punch list administration
- Coordination of all warranty work

Construction

- Engineering Analysis
- Onsite supervision for all phases of construction for quality and progress
- Weekly meetings to discuss job progress
- Administration coordination of inspections and testing

C. B. Summer Construction offers a wide range of construction services that are backed by 20 years of experience. We specialize in site construction, interior renovations, exterior renovations, and tenant build-outs. C. B. Summer Construction specializes in restaurants, shopping centers, retail stores, commercial office tenant space, fitness centers, and law offices.



CONTRACT DESIGN CONCEPTS INCORPORATED
COMMERCIAL DESIGN AND PLANNING SERVICES

Renovation/Conversion

Tenant Shell Build-out

New Construction Projects

- Food Service / Hospitality Design
- Conceptual Planning and Feasibility Studies
- Concept Development / Building Design
- Interior Design and Space Planning
- Working Drawings
- Construction Administration

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plalennecdci@gmail.com

Contract Design Concepts, Inc. has been in the commercial design business for over thirty years. Successfully providing services to the Restaurant, Hotel/Motel, Country Club, Resort, Retail and Commercial Office Industry with Architectural Design, Interior Design, Space Planning, Food Service Equipment, Layout & Design.

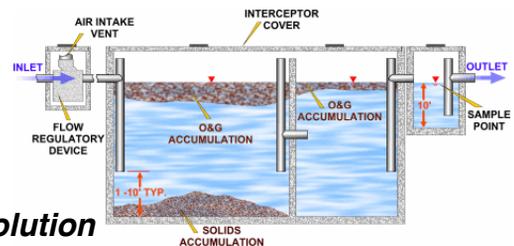


Apex Environmental Services

F.O.G. Compliance Expert
Your Full Service grease trap Solution

Patrick Agnew
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C 678-315-9392
pat.agnew.apex@gmail.com

We've been the Atlanta area industry since 1995. Our excellent customer service and prompt response time make us the natural choice for your grease trap maintenance. Please call us today to begin your service.



The FoodService Resource Kit®



On this page: Pest Control, Sanitizing/Warewashing, Hood Cleaning



Patrick Casey
Ecolab – Pest Elimination
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ECOLAB® PEST ELIMINATION

- More effective pest elimination
- Science-based, proprietary service protocols deliver improved results
- More value for your money
- Bundled program covers the most common pests you face
- More sustainable solutions
- Most effective, non-chemical solutions and technologies

Ecolab's GUARDIANPLUS program for full-service restaurants focuses on helping you prevent pests before they have the chance to threaten your customers' safety and damage your reputation. GUARDIANPLUS is designed to go beyond pest control in your restaurant by providing you with one bundled program which protects you against: Rodents, Cockroaches, Small Flies, Ants and more.



Joshua Dressendofer
Ecolab – Warewashing Division
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ECOLAB® Warewashing

- Food Prep and Handling
- Front and Back of House
- Hand Hygiene
- Quality Assurance
- Restroom
- Warewashing
- Water Management

Around the world, businesses in the foodservice, food processing, hospitality, healthcare, industrial, and oil and gas markets choose Ecolab products and services to keep their environments clean and safe, operate efficiently and achieve sustainability goals.

www.whycleanmatters.com



Larenda Hardin
423-208-0251
larenda@hoodpro.com

Commercial Kitchen Grease Exhaust Cleaning and Maintenance

www.HoodPro.com

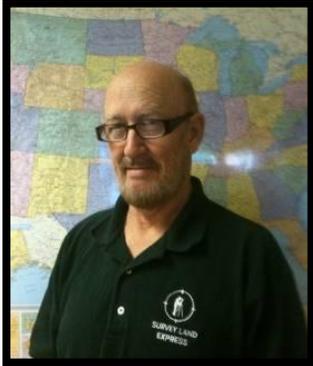
- Hood Cleaning and Maintenance
- NFPA-96
- Digital before & after pics via email
- Cleaning and maintenance reports
- Belt Service and Replacement
- Filter Replacement
- Keyed Account System

You have been in business long enough to know the importance of protecting your investment through quality maintenance. So have we! **Hood-Pro** is built on a foundation of quality, service, reliability, and safety. Hood-Pro has been maintaining kitchen exhaust systems since 1997. All Hood Technicians are certified through classroom and onsite training to perform work to NFPA 96 standards.

The FoodService Resource Kit®



On this page: Surveying, Test/Training Kitchens, Parking Management



Wendell Davidson
Registered Land Surveyor
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O 404-252-5747



www.surveylandexpress.com

- Liquor License Survey
- Survey for the real estate closing
- Boundary Survey (large size acreage)
- Construction Site plan with Topography
- Utilities
- Construction Staking
- As-built Survey
- ALTA Survey
- Rezoning Plats

Alcohol & Liquor License Surveys are required for establishments that are going to serve or sell alcohol. Survey Land Express works with Restaurant, Bar, Nightclub and Liquor Store Owners to expedite the Alcohol License Process. Always Prompt and Courteous. In many cases you can get same or next day service. Most municipalities will NOT issue a Liquor License without this survey..



Doug Marranci
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www.prepatl.com

- Test Kitchen
- Menu Planning & Development
- Pre-Opening Training Facility
- Food Costing
- Conference Rooms
- Industry Resources

PREP Cook | Create | Connect opened in May, 2014, and is a state of the art commercial kitchen facility that is unique to the Metro Atlanta area, the State of Georgia and Southeastern United States. PREP's concept, facility and amenities have all been custom designed to be a culinary haven to meet the needs of all types of food artisans – specialty food producers, bakers, caterers and mobile food service operators & food trucks.



Benefits of Valet Service

- Added value
- Enhanced profile
- Added sense of security
- Offering affordable custom rates
- Released liability for the establishment



Alexander Farrington
Prestige Valet Services
Alex@ComeParkWithUs.com
(404) 867-7275

As a premier, full-service parking organization, **Prestige Valet Services** values and understands the importance of your parking needs. We focus on extending our arm in guest services and have established success in the parking industry. We have been in the Atlanta area for over 14 years and feel that we can offer you the service you deserve.

"We are the first and last impression that any visitor will have and we will always strive to ensure that it is a positive one."

The FoodService Resource Kit®



On this page: Promotional Marketing, Loans, Hospitality Recruiters



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Urban Enterprises

- Increase Sales
- Drive Traffic
- Build Brand

urbanenterprises.com



Urban Enterprises is a 30+ year old local company that provides a great service for restaurants by hand delivering promotional cards with great offers to office workers in your market area. Our Promotion Specialists reach your ideal customer base by personally placing your coupons/catering menu/promotional materials directly into the hands of the business people working in your stores' trade areas. We know how to get into the buildings and have secured the relationships that will get your message to the employed professionals who work within 1-mile of a stores trade area. We provide you with a complete report of the distribution including an office list. Urban Enterprises has mastered the service of giving the office consumer what they want and getting the client a good return on their investment.



Laurie Ford
Vice President
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lford@arfcash.com



If you're looking for a quick and convenient injection of cash, our Line of Credit is an ideal solution.

- Simple application process and quick funding (5-7 business days)
- Approvals with less than perfect credit
- Fixed weekly payments made via ACH (automated clearing house)
- Terms up to 18 months
- Interest you pay is tax deductible

Advance Restaurant Finance, LLC (ARF) Established in 2001, ARF provides short term, working capital for merchants in all 50 states. ARF is managed and staffed by industry veterans with extensive experience in restaurant finance and small to medium-sized retail industries and employs a full time staff of financing professionals across the nation.



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TalentServed specializes in finding:

- C-Level Officers
- Multi-Unit Leaders
- General Managers/Service Managers
- Executive Chefs/Sous Chefs

TalentServed Hospitality Management Recruiters a specialized firm that serves top organizations within the hospitality industry. With strategic locations across the United States, our recruiters are deeply connected to their markets and deliver front line management, multi-unit leaders, corporate support staff and C-level executives to restaurants, hotels and other top hospitality organizations. We know the kind of talent it takes to build a successful business. We leverage the best recruiters in the industry, the latest recruiting technologies, and proven recruiting methodologies to find these individuals and introduce them to you.

The FoodService Resource Kit®



On this page: Food Supplier, Coffee & Coffee Equipment, Signage



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Become a customer today and experience the Performance Foodservice difference. Because we don't just help feed people, we feed dreams.

Performance Food Service delivers more than 125,000 food and food-related products to 85,000 customer locations on a daily basis from our 24 broadline, and 10 specialty distribution locations. Everything we do is to serve the people on the front lines of foodservice. This means delivering your order on time, helping you find the best products, and offering custom services that bring you the freshest custom meats, produce, seafood and cheeses.



Dennis Zarneke
Community Coffee Company, LLC
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dzarneke@communitycoffee.com



**SERVE YOUR CUSTOMERS
THE COFFEE RATED #1 IN CONSUMER
LOYALTY IN THE SOUTH**

Taste the Difference FAMILY MAKES™

It's taken over 95 years of passion and commitment to become the largest family-owned and operated retail coffee brand in America. But that is what it takes to become #1. Partnering with Community Coffee Company means receiving the operations and marketing support you need to serve great-tasting coffee that's proven to bring customers back for more.



Steve McClendon
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**Quality Dependable Service -
Atlanta's Premier Sign
Company**

- Design & Layout
- Sign Fabrication
- On Site Neon
- Sign Installation
- Permitting
- Digital Printing
- Engineering,
- LED Message Boards

Langlely-St. Clair Signs drive increased sales and customer traffic with outdoor signs that successfully communicate your restaurant's brand, personality, and message. Whether a quick serve restaurant needing a pylon, neon, menu boards and directionals; or a fine dining establishment needing elegant internal and external signs, Langlely-St. Clair will exceed your expectations. We manufacture and install signage for single restaurant locations and manage complete chain rebranding campaigns.

Let me create a professionally designed and installed sign that you can be proud of.

The FoodService Resource Kit®



On this page: Restaurant Equipment, Restaurant Equipment Servicing, Security Services



Bassem Fakhoury
C 404.900-5636
bassem@syanaservices.com



One Stop Shop for all your Restaurant Equipment Service Needs!
www.SyanaServices.com

- New Equipment Installation (including hoods)
- Clean Ice Machines
- Clean Condensers & Evaporators
- Calibrate Thermometers/Thermostats
- Inspect Belts, Hoses, Oil Motors & Filters
- Inspect Hinges & Gaskets
- Filter Replacement

State of the art dispatching software allows us to assign your call to the most qualified technician. Our inventory of genuine replacement parts allows us to get you back in operation quickly. From air conditioning to water filters, we follow the procedures and schedules recommended by the manufacturer. We proactively manage your cleaning and sanitation calendar so you don't have to worry about it. Please contact us for any of your remodeling or new equipment installation projects. **We service all major brands.**



Wil Sanchez
Small Business Sales
C 678-216-2336
wsanchez@adt.com



www.adt.com/business

Security Services

Watch over your company with full-featured high-definition video security cameras. Store footage on the cloud or on-site. On-site storage includes a new scalable Digital Video Solutions offering that gives you more options and remote control over multiple cameras to help prevent employee theft as well as providing business robbery prevention. ADT Pulse® gives you control over a range of security and productivity features throughout your business. Control it all from your location or from your smartphone app.

- After hours, check to see if the system has been armed.
- Store your perishables at just the right temperature and run your operation more energy efficiently with our food & beverage solutions
- Remotely monitor your business to help prevent employee theft and shoplifting.
- Integrate knowledge with action by combining video surveillance and security automation in one portal.



Hap Schneider
General Manager
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hshneider@acitydiscount.com



ACityDiscount.com
Your source for food service equipment

acitydiscount.com

ACityDiscount is a leading retailer of new and used restaurant equipment and foodservice supplies. We offer the national food service industry low prices on restaurant products and the ability to confidently purchase a variety of restaurant supplies online using our easy, secure ecommerce shopping site, and in person at our 60,000 square foot Atlanta store.

We also provide buyers' guides to assist our customers with their purchasing decisions as well as a full staff willing to help you find exactly the right piece. Our warehouse maintains thousands of products in stock. We strive to offer foodservice equipment that fits any commercial kitchen supply needs

The FoodService Resource Kit®



On this page: Employee Training/Bilingual Needs, SEO Marketing, Payment Apps



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Buena Vista
Business Consulting

bvbusinessconsulting.com

- Bilingual Training and Compliance
- ServSafe Training
- Responsible Alcohol Training
- Permitting & Regulations Assistance
- Employee Manuals (Spanish & English)
- Mediation with Regulatory Agencies
- Labor Disputes
- Tip Sharing Regulations Expert

Buena Vista has been serving and consulting with restaurants throughout the United States for more than 15 years. We have grown our business on trust, referrals and expertise. Our first priority is always our clients! Buena Vista drives compliance, brings efficiency and transparency through consulting and training to minimize risk and improve performance of your business.



Lara Seamon
Regional Sales Manager
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LSeamon@RevLocal.com

RevLocal, the leader in personalized digital marketing.

RevLocal helps businesses maximize their online presence with a personalized approach to digital marketing.

RevLocal®

With RevLocal We Help You ALWAYS...

- Be Found...When people are searching for your products or services.
- Be Chosen...Because you stand out. Online consumers are digging below the surface.
- Be Easy to work with...Help your consumers take action and do business with you.

RevLocal optimizes its approach for the ever-changing digital landscape to ensure local businesses are visible and relevant online. With the client relationship as the foundation, RevLocal makes digital marketing efficient, effective and affordable for all. By connecting businesses with a dedicated digital strategist and a powerful platform, RevLocal delivers seamless local search marketing for businesses that want to be validated by existing customers and discovered by new ones.



Howard Appell
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TR Today's Restaurant
The Foodservice Industry Newspaper

www.trnusa.com

Today's Restaurant News is a monthly FoodService Industry Publication containing up to the minute information on new products, corporate news and personnel moves. In addition, our monthly features keep you one step ahead of the competition.

Georgia restaurant owners are eligible for a FREE SUBSCRIPTION to Today's Restaurant!



Restaurant STARTUP & GROWTH

RestaurantOwner.com

Resources that will:

**** enhance your ability to better plan the opening process * evaluate the financial feasibility * make more informed decisions * tools to stay organized and on track with your plan***

Poor management and lack of expertise account for more than half of new restaurant failures. Past articles have covered tax depreciation, garbage management, children as guests, leases, floor plans, food costs, menu design and more. Each issue contains info on marketing techniques, human resources, legal issues, and financial management.

Gary Worden
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