

CRS

CATASTROPHE

RELIEF SOLUTIONS

About CRS

Catastrophe Relief Solutions has primarily functioned as a large-scale catering operation serving disaster stricken areas in the wake of hurricanes and other catastrophic events. After providing catering services following Hurricanes Laura, Delta and Ida, we felt a growing need to expand our services by partnering with other relief organizations to form a full-service assistance operation. Our goal is to help communities return to normal life as quickly as possible.

Disaster Response Services



2020 Hurricanes Laura and Delta

Date of Service: Sept. 16 - Dec. 16, 2020

Provision: Catering services

Services: 3 hot meals daily (breakfast, lunch and dinner)

People fed: 700 people daily

Infrastructure: Catering trailers onsite, fully staffed



2021 Hurricane Ida

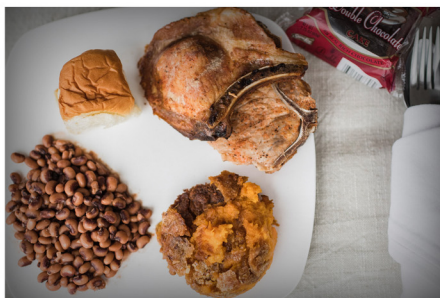
Date of Service: Sept. 1 - Oct. 1, 2020

Provision: Catering services

Services: 3 hot meals daily (breakfast, lunch and dinner)

People fed: 1,000 people daily

Infrastructure: Catering trailers onsite, fully staffed



calmafterthestorm.us

Contact

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Capability Statement

Catastrophe Relief Solutions has the capacity to provide three daily meals for up to 2,500 people, with a local option to add equipment and potentially expand production to provide meals for up to 4,000 individuals.

With the assistance of out-of-state vendors, CRS can procure additional infrastructure increasing output and the potential to provide three meals for 4,000-plus people daily.

CRS is based
 in **Lafayette** and can
 deploy in a **24-36 hour** window.

The CRS Fleet



48-foot Catering Trailer

- 2 - 40 gallon tilt skillets
- 4 - Full-size convection ovens
- 1 - Warming unit
- 1 - Four-burner cooktop and oven
- 1 - Three-compartment sink
- 1 - Pot-washing sink
- 2 - 100-pound propane tanks
- 1 - Double-door true refrigerator
- 1 - Double-door true freezer
- 1 - 20 kw Kubota diesel generator



48-foot Barbeque Trailer

- 1 - SSI-AE Ole Hickory Smoker with a capacity of 1400 lbs. pounds of meat that can operate 24 hours a day, seven days a week
- 1 - Onan generator
- 1 - Three-compartment sink
- 1 - 50 gallon propane tank



24-foot Catering Trailer

- 2 - Full-size convection ovens
- 1 - Warming unit
- 1 - Six-burner cooktop and oven
- 1 - Three-compartment sink
- 3 - 10-gallon jambalaya pot burners
- 1 - Single-door true refrigerator
- 1 - Kenmore single-door freezer



20-foot Enclosed Cargo Trailer

- 2 - Full-size convection ovens
- 1 - Warming unit
- 1 - 40-gallon tilt skillet
- 2 - 40 lb. deep fryers
- 1 - Four-burner cook top with oven
- 1 - Kenmore single-door freezer