

American Rescue Plan Act (ARPA) Funding Application

[Print](#)**Submitted by:****Status:** Open**Priority:** Normal**Assigned To:** Jonathan Storage**Due Date:** Open**Attachments**

- [ARPA Documents Food Truck.pdf](#) - 2021-12-14 06:52:44 pm

**American Rescue Plan Act (ARPA)****Funding Application****Non-Profit, Community Groups, Neighborhood Associations, and Businesses****APPLICATION DEADLINE: December 15th 2021**

Application must be completed in full to be considered. Applications may be submitted online using this fillable form. But forms and attachments may also be submitted by email to ARPA@cityofcharleston.org or by U.S. Mail to City Manager's Office, 501 Virginia Street East Charleston, WV 25301.

All requests for funding **must be directly related to COVID-19 mitigation or recovery efforts** and must fall within the parameters of at least one of the goals set by the treasury department along with other requirements listed within this application.

GENERAL INFORMATION*** Name of Project/Program:**

So the hungry can eat- food truck

*** Organization Name:**

Manna Meal

*** Address:**

1105 Quarrier Street, Charleston, WV 25301

*** Primary Contact Person:**

Title:
Amy Wolfe

Executive Director

*** Phone:**

3043457121

*** Email:**

amy@mannameal.org

Federal Tax ID:

31-0977670

If applicable: DUNS Number:

949124168

To obtain a DUNS number please visit <https://fedgov.dnb.com/webform> After obtaining, please register your organization with the System for Award Management at <https://sam.gov/SAM/>

List the organization’s owner(s), Board of Directors, senior staff members, and other key members:

Zach Drennen, President Ann Garcelon, Vice- President Judy Margolin, Secretary Laura Wehrle Mike Burgess Ibastem Barazi Tim Bradford Marc Slotnick Kelsey Abad Cathy Townsend-Estep Shawn Taylor Patricia Paul Lynne Gianola -Acting Treasurer Senior Staff:
Amy Wolfe, Executive Director Dave Harrison, Operations Manager/Head Chef

Describe any partner organizations, their roles, and your relationship with them:

Manna Meal has a long standing relationship with collaborating with community partners to improve results and outcomes. Manna Meal has engaged with the following groups or entities to enhance the proposed project by leveraging space, resources, and volunteer capacity. WV Health Right Kanawha Valley Collective United Way of Central WV Religious Coalition for Community Development City of Charleston CARES Office Charleston-Kanawha Housing Authority Trinity Evangelical Church Kanawha Valley Senior Services Cabin Creek Health Systems Covenant House Charleston Police Department Mountaineer Food Bank Facing Hunger

BUDGETARY OVERVIEW - Must match Budget Worksheet

* Funds Requested	* Total Program/Project Cost	Annual Organization Budget
\$970,456	\$1,064,256	\$857,650

Request Summary

1. Provide a narrative overview/summary of the request.

Topics that may be included but not limited to:

- a. Purpose and anticipated outcomes
- b. Individuals, entities, or communities served
- c. How the pandemic has necessitated this request
- d. Amount of any estimates and bids received to date
- e. Timeline for project completion

Food insecurity is not a new issue in Charleston. For years, West Virginia has had one of the highest rates of food insecurity in the nation. In the wake of the COVID-19 pandemic, however, as the cost of groceries has skyrocketed alongside a massive spike in unemployment, food insecurity in our area has developed into a full-fledged community crisis extending well beyond Manna Meal's current service area. For 45 years, Manna Meal has been serving nutritious meals to those in need. We provide two meals daily, 365 days a year, no questions asked, and we have never missed a meal. Housed in St. John's Episcopal Church in the center of downtown Charleston—within walking distance of the city's shelters, aged and disabled housing, and other assistance service organizations—we are ideally positioned to serve our community's most vulnerable populations. Even so, there are many hungry individuals and families in Charleston whom we cannot reach, and who cannot reach us, at this location due to challenges such as transportation, health, and weather-related issues, and more. Manna Meal is thus seeking funds to purchase a food truck that would allow us to expand our hot meal program and provide consistent access to nutritious meals to those who reside in other underserved areas of the city and may not be able to make it to our location downtown. This new mobile unit would also expand the services of our mobile food pantry, as clients would have the option to take with them bags containing several days' worth of food in addition to a hot meal. Manna Meal has witnessed a staggering increase in both food costs and need since the beginning of the pandemic in March 2020. While the number of meals we are serving has risen 49%, we know that significant need remains unmet—so we must continue to grow to meet it. While COVID-19 has perhaps most severely impacted those who were already experiencing poverty and hunger, thousands of individuals and families in Charleston are, as a result of the pandemic, currently facing food insecurity for the first time. All are welcome at Manna Meal, no questions are asked, and there are no eligibility requirements with respect to age, gender, income, or residence, because we believe that no barrier should ever stand between a person and a nutritious meal. In order to measure the success of the food truck program, Manna Meal will track the number of individuals served at each feeding event. We aim to serve 150-200 meals daily, or 550-600 weekly. Once funded, we anticipate being able to acquire the truck and hire and train necessary staff within six months. By making Manna Meal's critical services available to more of our neighbors

- * **1. The funding will be used to:**
- In need, and implementation of this new mobile unit would be a crucial step toward our entire community's recovery from the ongoing public health crisis. Estimates and Bids Received to Date \$231,486 - truck (one of four bids) \$5,500 - delivery \$4,000 - insurance \$5,000 - marketing \$60,000 - food \$6,000 - disposables (to-go containers, cups, cutlery) \$4,000 - small ware (pots, pans, etc.) \$125,400 - staffing \$36,500/year. Three full-time staff at \$29,640/year = \$88,920 \$870 - tables and chairs \$5,200 - fuel cost/year
 - Start a new program/project**
 - Maintain an existing program/project**
 - Expand an existing program/project**
- TOTAL \$447,456 - first year \$205,600 - second year (cost to operate minus truck cost, tables and chairs, delivery fees) Asking for funding for 4 years \$1,064,256

* **2. If funded, will the program/project be completed within FY 2022?**

Yes No

If no, when is expected completion year?

Once funded, we anticipate being able to acquire the truck and hire the necessary staff within six months.

3. Which eligible ARPA Expenditure Category does this program/project represent (See <https://home.treasury.gov/system/files/136/SLFRF-Compliance-and-Reporting-Guidance.pdf> for further details)? Please check all that apply:

- *
- Public Health**
 - Negative Economic Impacts**
 - Services to Disproportionately Impacted Communities**
 - Premium Pay**
 - Infrastructure**
 - Other**

4. Briefly describe the program/project funds are being requested for:

Manna Meal is seeking funding from the ARP to purchase a food truck to address food insecurity in underserved areas of the community exacerbated by the COVID-19 pandemic. In addition to the food truck purchase, this funding request includes expenses associated with operating the food truck, such as staffing (program manager and three hourly staff), food, supplies, fuel and maintenance. With a mobile food truck, we will be able to serve those in need who may not be able to get to Manna Meal's physical location in downtown Charleston. Many in our community do not have transportation or the means to travel to our location. Manna Meal will serve meals three days weekly during the initial six months of the program and increase to five days weekly after the pilot period. The mobile food truck will make nutritious meals accessible to individuals and families on the West Side, as well as other underserved areas in Charleston. We anticipate serving approximately 550-600 meals per week to those who, at present, often go without food at some point in their day.

5. Describe the need for this program/project:

In the wake of the COVID-19 pandemic, unemployment has drastically increased, and food insecurity is on the rise. More than 50 million people are experiencing food insecurity as a result of the coronavirus. Data from America's Health Rankings by United Health Foundation identifies food insecurity in West Virginia at 15.7%—fourth highest in the nation. Food insecurity describes a household's inability to provide enough food for every person to live an active, healthy life due to insufficient quantity of affordable, nutritious food. It is a complex problem that may be influenced by several factors including income, employment, race/ethnicity, and disability. Currently, unemployment rates are at the highest since the Great Depression, and, since the pandemic, food costs have also skyrocketed. According to Seth DiStefano, Policy Outreach Director at the WV Center on Budget and Policy, "The increased demand on household food budgets combined with lower earnings for families due to massive unemployment spike and significantly higher costs of groceries has led to a predictable outcome: West Virginia families do not have enough to make it through the month." People are going hungry. Data collected through the Census Household Pulse Survey revealed that a staggering 82,000 West Virginia adults living with children reported that the children in their care were not eating enough because they simply could not afford the necessary food. Poverty rates have the most direct and constant effect on food insecurity, and the US Census' five-year estimate (2015-2019) identifies 20.7% of Charleston's population as living at or below the poverty level. Compounding the problem is the existence of a food desert in downtown Charleston. Food insecurity does not affect an individual or family as an isolated problem. It also leads to health-related issues such as malnutrition, which causes reduced muscle mass, decreased mobility and stamina, and difficulty staying warm. Deficiencies in vitamins and minerals lessens the body's ability to combat illness. Malnutrition causes heart disease, diabetes, and eye problems. Additionally, food insecurity increases behavioral health issues such as anxiety and depression. These conditions lessen our coping skills, impair judgement, increase anger, and decrease our ability to perform appropriately in a working or personal environment. If an individual is experiencing food insecurity, it is logical that they cannot afford medical treatment, so health problems become chronic, and contagious diseases are spread more readily and place additional burdens on our healthcare system.

6. List other Charleston organizations in Charleston that address this need:

To our knowledge, there is only one other organization in Charleston addressing food insecurity via a food truck—Food Shack. The Food Shack's mission is to provide free meals to impoverished children in the Kanawha Valley. The Food Shack delivers meals on Friday, Saturday, and Sunday, to approximately 60 children daily. In addition, the Salvation Army has a food truck/cantina, but it does not operate on a regular schedule. It is our understanding that it operates during disasters and for special events only.

7. Describe the level of collaboration with other organizations on this program/project:

Collaboration has always been key to our success. Manna Meal works daily to provide food to people in need while building solutions to fight hunger in our community. As the demand for food continues to rise, we remain steadfast in our mission. We are in ongoing communication with our social service partners throughout the city to maintain safe practices that ensure healthy food continues to be served and distributed to our neighbors in need. Collaboration with other assistance organizations gives us the opportunity to focus on our mission while simultaneously addressing clients' multifaceted needs. Few of our clients are just experiencing food insecurity—many also face issues with shelter, utilities, medical/psychological care, and substance abuse. For our new food truck program, Manna Meal will partner with the Religious Coalition for Community Renewal through participation in the HOME Program. This street outreach will help us identify even more areas in the city that need access to healthy foods. CARES office will be available to connect individuals with resources to address additional needs, and WV Health Right will provide testing, as well as assistance with any health concerns. Our wide-ranging community partners include Covenant House, United Way of Central West Virginia, Kanawha Valley Collective, Kanawha Charleston Health Department, Sojourners, Presteria, Trinity's Table, WV Health Right, City of Charleston CARES office, Charleston Police Department, Union Mission, Roark Sullivan, Mountaineer Food Bank, Facing Hunger, Garnet Career Center, Catholic Charities, Salvation Army, along with other soup kitchens and food pantries across Kanawha County. We know that collaborating with a variety of organizations across sectors and services areas is essential to making Charleston healthier and stronger.

8. How will duplication of services be prevented?

The Manna Meal Food Truck will be unique to Charleston so there will not be duplication of services.

Program Requirements and Objectives

1. Identify the target recipients of proposed services. Specify the number of City residents the program will serve during the fiscal year and explain the basis upon which this number is calculated.

2. **List any eligibility requirements the program has with respect to age, gender, income, or residence.** Manna Meal estimates that at least 65% of our recipients are low-income individuals and families who are experiencing additional stress and lack of access to resources due to the pandemic, and the remaining 35% of our recipients are homeless. This segment of the "working poor" are individuals who have gone from surviving on limited income to reduced or no income as a result of the pandemic and are living paycheck to paycheck. This population needs Manna Meal to prevent hunger. Former clients are frequently bringing friends, family, and

3. **If this is a continuing activity, describe a measurable outcome of the previous year's work regardless of funding source.** NA

4. **If this is a new program describe two anticipated measurable outcomes for the proposed program.** The mobile food truck will make nutritious meals accessible to individuals and families on the west side, as well as other underserved areas in Charleston. We anticipate serving approximately 550-600 meals per week to those who, at present, often go without food at some point in their day.

The program mission of the Manna Meal Food Truck is to provide access to healthy meals and foods to underserved areas in Charleston. Manna Meal will track the number of individuals served at each feeding event. Manna Meal anticipates serving approximately 150-200 meals daily/550-600 weekly, but this number is an estimate until the program is operational. Once the program has been operational for several months, we will have more comprehensive data on the numbers served. Manna Meal will also expand our mobile food pantry through the addition of the food truck. Individuals will not only receive a hot, nutritious meal—they will also be provided with 2-3 days worth of groceries to take with them, making the food truck and mobile pantry more impactful.

Budget

*** 1. Has the organization received funding from the City of Charleston in the past for a similar program/project?**

Yes No

*** 2. Has the organization requested funding from other Federal, State, or Local government entities for any program/project support related to COVID-19?**

Yes No

3. If yes, explain from which entities and the amounts requested for each program/project.

CDBG CV 2020 Requested \$218,310.00 Received \$100,000.00 CDBG CV 2021 Requested \$149,720.00 Received \$127,000.00 EFSP CARES 2020 Requested \$25,000.00 Received \$20,453.00

4. List any other Federal, State, Local, or private funding or grant awards received in the last three years and the amount and status of each award.

Anthem/Unicare - CV-19 Response 2020 \$20,000 Food Purchase - Closed City of Charleston CDBG 2020 \$33,000.00 Food Purchase - Closed 2020 \$17,000.00 Salary - Balance Remaining \$ Daywood Foundation 2019 \$14,500.00 Food Purchase - Closed 2020 \$15,500.00 Food Purchase - Closed 2021 Award notification pending Encova CV-19 Response 2020 \$5,000.00 FEMA EFSP 2019 \$15,000.00 Food Purchase - Closed 2020 \$11,725.00 Food Purchase- Closed 2021 \$11,500.00 Food Purchase - Closed First Presbyterian Church of Charleston, WV - Local Grant Mission 2019 \$8,000.00 Food Purchase -Closed 2020 No Grants Due to COVID 2021 \$6,000.00 Food Purchase -Closed Greater Kanawha Valley Foundation (GKVF) Basic Needs Grant *This is a 3 year collaborative grant with the Covenant House being the lead, 2019 \$29,700.00 Food Purchase - Closed 2020 \$29,700.00 Food Purchase - Closed 2021 Awaiting Award GKVF CV-19 Response 2020 \$7,000.00 Food Purchase - Closed GKVF Emergency Aid 2021 \$30,000.00 Food Purchase- Mobile Pantry - Closed 2019 \$33,250.00 Kitchen Equipment - Closed Pallottine Foundation CV Response 2020 \$15,000.00 - Food Purchase - Closed Pallottine Foundation 2019 \$7,640.00 2020 \$15,000.00 Food Purchase- Closed 2021 \$15,000.00 Food Purchase - Closed 2021 \$25,000.00 General Operating Expenses - Closed 2021 \$30,000.00 Food Purchase TC Energy CV-19 Response 2020 \$10,000.00 Food Purchase - Closed United Way of Central WV CV-19 Response 2020 \$5,000.00 Food Purchase- Closed 2020 \$5,000.00 Food Purchase - Closed United Way of Central WV 2021 \$20,000.00 Additional Freezers - Delayed due to supply chain issues WesBanco CV-19 Response 2020 \$5,000.00 Food Purchase - Closed

5. Briefly summarize project revenues and expenses related to this request. This should coincide with the budget worksheet.

The proposed Manna Meal Food Truck Project in this application is based on a 4-year funding model. Expenditures in Year One will be higher than in subsequent years due to the purchase of the food truck, tables, chairs and small ware for the truck. These costs are a one-time capital expenditure. For the program to launch, these capital expenditures need to be funded. Year One capital expenditures, reported under "Other" on the budget worksheet, total \$241,856 and include the above mentioned food truck, tables, chairs and smallware. Additional funding requested includes: \$407,800 for salaries, \$300,800 for supplies, and \$20,00 for marketing. The \$241,856 for the purchase of food truck, small ware, and table and chairs will allow us to keep up with the demand of the increase in our numbers.

6. If this request is not fully funded, what adjustments to the program/project is the organization prepared to make?

The \$407,800 for staffing will be utilized to hire staff to support the Food Truck project. Staff will include a full-time salaried program manager. If the request is not fully funded, Manna Meal will revise the proposed plan to adjust to the funding level. A drastic reduction in budget will greatly impact the anticipated outcomes and scope and could cause the program to be delayed indefinitely. The \$20,000 is allocated as follows: \$60,000 for food purchases; \$6,000 for disposable to-go boxes, cups and cutlery, and \$11,200 fuel, and insurance.

7. Describe the plan for sustainability of the program/project the initiative after funding requested is over. Has the organization made any efforts to secure other funding sources?

Manna Meal will work to seek other sources of funding to continue providing these services beyond the 48-month timeline. Because the pandemic is now in its second year, it is anticipated that these services will be needed for the foreseeable future. In addition, once the program is fully functional, Manna Meal will seek opportunities to participate in food truck events, such as Live on the Levee and Food Truck Friday. Participation in these events will both generate revenue and help to promote the services of Manna Meal. Revenue generated from food sales and donations will be allocated directly to the food truck budget to help with the sustainability of the program.

8. Briefly describe the organization's fiscal oversight / internal controls to minimize opportunities for fraud, waste, and mismanagement.

Manna Meal is governed by a volunteer Board of Directors consisting of community leaders who meet every other month. The Executive Committee receives and reviews financial statements monthly, prepared by a CPA. The full Board of Directors receive and review financial statements at each Board meeting. The Finance Committee works closely with the Executive Director and CPA throughout the year. Manna Meal is audited annually. The Outreach Coordinator picks up the mail and logs all checks received before giving the checks to the Executive Director to process and deposit. The CPA reconciles all deposits with the bank statements. All invoices are reviewed by the Executive Director and presented for review along with the affiliated check to be signed by one of three authorized members of the Executive Committee.

9. How does your agency plan to separate ARPA funds from other agency funds for purposes of identification, tracking, reporting and auditing?

If funded, the food truck program will be closely monitored and will have a detailed budget to capture all revenue and expenses associated with the program. The majority of funding for the program will come from ARPA funds, and all expenditures associated with ARPA funds will be tracked for reporting and auditing purposes.

REQUESTED BUDGET WORKSHEET

Revenue Source Projections

List all Estimated Funding for this Program/Project

*** Proposed City ARPA Funding**

\$970,456.00

Internal/Self-Funding

\$93,800.00

Donations/Other Fundraising

0

Government Grants/Other

0

*** TOTAL REVENUE**

\$1,064,256.00

Expenses Projections

Salaries/Wages

Amount Requested from City	Amount from Other Sources	Total Estimated Expenses
\$407,800.00	\$93,800.00	\$501,600.00

Benefits & Matchings

Amount Requested from City	Amount from Other Sources Expenses Projections	Total Estimated Expenses
0	0	0

Contracted Services

Amount Requested from City	Amount from Other Sources	Total Estimated Expenses
0	0	0

Program Materials

Amount Requested from City	Amount from Other Sources	Total Estimated Expenses
0	0	0

Marketing

Amount Requested from City	Amount from Other Sources	Total Estimated Expenses
\$20,000.00	0	\$20,000.00

Supplies

Amount Requested from City	Amount from Other Sources	Total Estimated Expenses
\$300,800.00	0	\$300,800.00

Other

Amount Requested from City	Amount from Other Sources	Total Estimated Expenses
\$241,856	0	\$241,856.00

Total Expenses

* Amount Requested from City	* Amount from Other Sources	* Total Estimated Expenses
\$970,456.00	\$93,800.00	\$1,064,256.00

NOTE: Revenues and Expenses must balance, and the use of requested funds must be directly related to COVID-19 recovery efforts.

Organizational Details

1. Describe the history of the organization and its current programs and activities.

Manna Meal is a nonprofit organization established in 1976, with the sole purpose of providing free, nutritious meals to food insecure populations. Sometimes referred to as a soup kitchen, and during the Great Depression as a bread line, Manna Meal is that and more to those we serve in Charleston. Manna Meal has been serving two meals daily, 365 days a year, for 45 years. Neither holidays, nor weather-related events, nor even a pandemic has been reason for closing. When other organizations suspended or scaled back their services in response to COVID-19, Manna Meal took all of the measures and safety precautions necessary to expand—we began also serving dinner twice weekly—so that we could help meet the visible increase in need. Housed in St. John’s Episcopal Church in the center of downtown Charleston since our inception, Manna Meal is within walking distance of the shelters, aged and disabled housing and other assistance service organizations, making us ideally positioned to serve the city’s most vulnerable populations. We maintain a “no questions asked” policy in support of our mission, “So the hungry can eat,” because we believe that no barrier should ever stand between a person and a nutritious meal. The only qualifying factors to receive Manna Meal’s services are the need to satisfy hunger and willingness to help uphold a safe, hassle-free, and non-threatening environment. In addition to providing on-site meals, Manna Meal distributes food boxes as requested, usually on behalf of clients’ non-ambulatory family/friends. We also operate a small food pantry that offers “24-hour” bags of food. As other local pantries are open only for limited hours during the weekdays, Manna Meal fills a critical void when they are closed. Recently, Manna Meal began operating a mobile pantry that delivers food directly to areas based on the level of food assistance needed in parts of our community as well. Manna Meal’s pantry, mobile food pantry, and regular meal preparations all utilize food from our community garden, which produces thousands of pounds of vegetables and is run solely by volunteers. Food insecurity never occurs as a singular issue, so we are prepared for participants to ask for assistance with other needs. Guests have ready access to a social worker who is able to link them to other service organizations. Our consistency, availability, and safe environment allows us to develop trusting relationships and act as a front-line connection to a vast array of critical resources. At Manna Meal, we know that feeding people isn’t the same as nourishing them. Compassion needs a place at the table. This philosophy is the driving force behind our mission, and it is the reason that we have been able to serve as an effective safety net for our entire community for over four decades.

2. Provide the organization’s mission statement/purpose.

So the hungry can eat; no questions asked.

3. List any third-party references that can verify the organizations qualification or prior grant experience.

Laura Boone, Senior Program Officer, Pallottine Foundation of Huntington lboone@pallottinehuntington.org Amy Clark, CDBG Program Manager, City of Charleston MOECD amy.clark@cityofcharleston.org Margaret O’Neal moneal@unitedwaycgv.org Derek Vance, Program Manager, Greater Kanawha Valley Foundation dvance@tgkvf.org

COVID-19 Impact

1. Explain the impact of the COVID-19 pandemic and how it relates to your request. For example, reduction in services, closures, increased costs, community impact, etc.

Since the beginning of the pandemic in March of 2020, planning and building strategies to address the impact of the crisis on the community we serve has been one of Manna Meal's top priorities. As the pandemic has continued to unfold, businesses close, services become restricted, and individuals fall into unemployment or transition to working from home, Manna Meal has not missed a single meal. COVID-19 has not stopped hunger, and it has not stopped Manna Meal, either. Manna Meal has reimagined nearly all of our daily processes and procedures in order to meet the increasing need. We served meals outside for nearly four months in our parking lot under a tent to adhere to CDC recommendations. At the same time, in the wake of the pandemic, we have served approximately 49% more meals. 2019 2020 2021 Meals Served 92,115 138,141 151,603 Pantry Bags 1,077 2,196 5,969 We quickly adapted both to the necessity of a new approach to service and the drastically increased number of meals served. Adjustments to our standard operating procedures have included dining room occupancy limited to 50%, utilization of all disposable items, masks being handed out to anyone entering the building, and the halting of our robust volunteer program. Coronavirus is the perfect storm for our neighbors struggling to make ends meet. For 45 years, Manna Meal has been a reliable and constant source of relief to those suffering from food insecurity and hunger by serving two meals daily, 365 days a year. In response to other organizations suspending or altering services, we expanded our services in March 2020 by providing dinner for the first time in our history on Wednesdays and Saturdays to meet the need. What we thought would be a temporary service continues today due to other feeding programs remaining closed. For over four decades, we have attributed a large portion of our success to the volunteers that have consistently supported Manna Meal. During the pandemic, however, out of an abundance of caution, we had to suspend our volunteer program for the first time. We have relied upon our small staff and added temporary help to absorb the functions of the volunteers, thus increasing our staffing costs. We continue to implement additional safety precautions and go above and beyond when it comes to cleaning all areas of Manna Meal, especially in the high traffic areas of the kitchen, dining room, and restrooms, in order to protect the health and well-being of our staff and guests alike. Staff sanitizes each seat and table between use, and restrooms are disinfected every 30 minutes during mealtimes. Traditionally, meals have been served cafeteria-style from buffet tables, but to adhere to the strictest safety recommendations, we have prepared and placed all meals in disposable containers to reduce contact and help prevent the possible spread of any contaminant. Furthermore, COVID-19 has caused a major disruption within the supply chain, hence increasing costs of groceries and supplies. With unemployment at its highest since the Great Depression, many people are facing food insecurity, perhaps for the first time. Our small food pantry is a lifeline for many individuals and families, as the request for pantry bags steadily climbs. Unlike other food pantries in our community, our pantry is open seven days a week and doesn't have any frequency restrictions or referrals required. The COVID-19 crisis may differ in many ways from a weather-based natural disaster, but, as is the case for various storms we have faced in the past, the impact has been devastating and long-lasting, and the need for hunger-relief support will continue for months, if not years. COVID-19 has most-impacted communities and populations that are already vulnerable to hunger, as well as those who were just barely surviving. Unfortunately, and unsurprisingly, a new study from Feeding America projects that the number of food-insecure individuals will grow by 38%, including a 49% growth for children and teens.

2. If funds are being requested to replace revenue lost due to COVID-19, provide details, and attach supportive documentation.

NA

3. If awarded, how will ARPA funding aid in the recovery from the COVID-19 pandemic?

reaching Manna Meal's main location has proven to be a difficult task for many of our neighbors due to transportation, health, and weather-related obstacles. In the face of the record-breaking levels of unemployment and food insecurity resulting from the pandemic, Awarded ARPA funding, the implementation of a food truck will make nutritious meals available at no cost to individuals families in underserved areas of the city, thereby helping mitigate food insecurity locally, along with numerous other health issues and homelessness that so often go hand in hand with hunger. This project is critical to our community and the recovery from the COVID-19 pandemic.

THE APPLICANT UNDERSTANDS:

- *
 - 1. This application and other materials submitted to the City may constitute public records which may be subject to disclosure under the West Virginia Freedom of Information Act. Documents containing sensitive information may be marked as "confidential."
- *
 - 2. Submitting false or misleading information in connection with an application may result in the applicant being found ineligible for financial assistance under the funding program, and the applicant or its representative may be subject to civil and/or criminal prosecution.

THE APPLICANT CERTIFIES THAT:

*

1. I have reviewed the US Treasury guidelines regarding the eligible uses of American Rescue Plan State and Local recovery funds. <https://home.treasury.gov/policy-issues/coronavirus/assistance-for-state-local-and-tribal-governments/state-and-local-fiscal-recovery-fund/request-funding>

*

2. By submitting this request, I represent that I am an authorized officer, or member of the organization for which I am submitting, and the information contained in my submittal is true and correct to the best of my knowledge and belief.

*

3. The information submitted to the City of Charleston ("City") in this application, and substantially in connection with this application, is true and correct.

*

4. The applicant is in compliance with applicable laws, regulations, ordinances and orders applicable to it that could have an adverse material impact on the project. Adverse material impact includes lawsuits, criminal or civil actions, bankruptcy proceedings, regulatory action by a governmental entity or inadequate capital to complete the project.

*

5. The applicant is not in default under the terms and conditions of any grant or loan agreements, leases or financing arrangements with its other creditors that could have an adverse material impact on the project.

*

6. I understand and agree that I must disclose, and will continue to disclose, any occurrence or event that could have an adverse material impact on the project.

*

7. I certify that the requested funding is needed to ensure this program/project will occur within the City limits of Charleston West Virginia.

*

8. The Board of Directors or governing body of the organization has approved submission of this application. Please attach a copy of the authorizing resolution or meeting minutes using the file upload.

* Signature

* Date

Amy Wolfe

12/14/2021

Authorized representative of Applicant/Organization

Format: MM/DD/YYYY

* PRINTED NAME:

Amy Wolfe

* TITLE OF APPLICANT:

Executive Director

* ORGANIZATION NAME:

Manna Meal

Upload a File

No file selected.



MANNA MEAL
SO THE HUNGRY CAN EAT

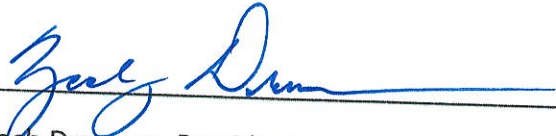
Board Resolution

The Board of Directors of Manna Meal, Inc. met on November 16, 2021 with a quorum present and passed the following resolution.

Be it RESOLVED that the Board of Directors of Manna Meal authorizes Amy Wolfe, Executive Director, to apply for the 2021 City of Charleston American Rescue Funding Grant.

Be it also RESOLVED that the Board of Directors of Manna Meal understands that the information provided in the grant application may be shared with other funding organizations. If grant is received, Manna Meal will use the funds as specifically granted and spend the money within the timeframe allocated by the funder. Manna Meal allows the funder to use the information provided in the application for public relations and will mention the funders' support in any publicity Manna Meal generates regarding the activity.

By:



Zach Drennen, President

Date:

12/13/2021



December 10, 2021

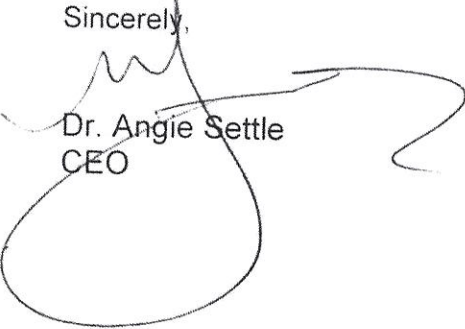
To Whom It May Concern:

I am writing to you on behalf of WV Health Right, Inc. in support of Manna Meal's proposal to the City of Charleston for a grant to fund a mobile unit to address issues of food insecurity in our community which have been exacerbated by the COVID-19 pandemic.

As an organization that provides free and charitable healthcare, we have witnessed a severe increase in food insecurity among Charleston residents as a result of the pandemic and the widespread unemployment that has followed. Manna Meal's implementation of a food truck will make nutritious meals available at no cost to individuals and families in underserved areas of the city, thereby helping mitigate food insecurity locally, along with the numerous other health issues that so often go hand-in-hand with hunger.

In support of this program, our hope is to continue to function as a strong community partner by offering a connection to services that could ultimately end homelessness throughout our community. We strongly support Manna Meal's application for assistance to fund this critical project. Please feel free to contact me for any further information.

Sincerely,


Dr. Angie Settle
CEO

1520 Washington Street, East • Charleston, WV 25311

Phone: 304.414.5930 Fax: 304.343.7009



KANAWHA VALLEY
COLLECTIVE
1 UNITED WAY SQUARE

December 13, 2021

To Whom It May Concern:

I am writing to you on behalf of Kanawha Valley Collective in support of Manna Meal's proposal to the City of Charleston for a grant to fund a mobile unit to address issues of food insecurity in our community which have been exacerbated by the COVID-19 pandemic.

As an organization that works to end homelessness we have witnessed a severe increase in food insecurity among Charleston residents as a result of the pandemic and the unemployment and underemployment that has followed. We have seen an increase in food insecurity as well as risks of homelessness since the beginning of 2020. We have also seen an increase in individuals seeking assistance, either food or financial, for the first time in their lives.

Manna Meal's implementation of a food truck will make nutritious meals available at no cost to individuals and families in underserved areas of the city, thereby helping mitigate food insecurity locally, along with the numerous other health issues that so often go hand-in-hand with hunger.

We strongly support Manna Meal's application for assistance to fund this critical project.

Sincerely,

A handwritten signature in black ink, appearing to read 'Traci Strickland', written in a cursive style.

Traci Strickland
Executive Director
Kanawha Valley Collective



Mailing Address: P. O. Box 3911, Charleston, WV 25339
Physical Address: 1117 Quarrier Street, Charleston, WV 25301
Phone: 304-346-6398

To Whom It May Concern:

I am writing to you on behalf of The Religious Coalition for Community in support of Manna Meal's proposal to the City of Charleston for a grant to fund a mobile unit to address issues of food insecurity in our community which have been exacerbated by the COVID-19 pandemic.

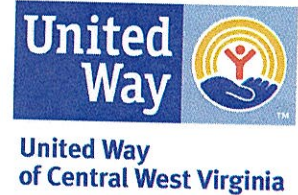
As an organization that develops projects and programs which help renew our community by identifying, addressing, and overcoming obstacles which keep people from decent, affordable housing, we have witnessed a severe increase in food insecurity among Charleston residents as a result of the pandemic and the widespread unemployment that has followed. Manna Meal's implementation of a food truck will make nutritious meals available at no cost to individuals and families in underserved areas of the city, thereby helping mitigate food insecurity locally, along with the numerous other health issues that so often go hand-in-hand with hunger.

We strongly support Manna Meal's application for assistance to fund this critical project.

Sincerely,

Kevin Jones
Executive Director
Religious Coalition for Community Renewal
PO Box 3911
Charleston, WV 25339
304-205-0234

One United Way Square
Charleston WV 25301
tel 304.340.3500
fax 304.340.3508
www.unitedwaycww.org



December 13, 2021

To Whom It May Concern:

I am writing to you on behalf of United Way of Central in support of Manna Meal's proposal to the City of Charleston for a grant to fund a mobile unit to address issues of food insecurity in our community which have been exacerbated by the COVID-19 pandemic.

As an organization that works tirelessly to identify the needs of our neighbors, mobilize the necessary resources and build a better community, we have witnessed a severe increase in food insecurity among Charleston residents as a result of the pandemic and the widespread unemployment that has followed. Manna Meal's implementation of a food truck will make nutritious meals available at no cost to individuals and families in underserved areas of the city, thereby helping mitigate food insecurity locally, along with the numerous other health issues that so often go hand-in-hand with hunger.

We strongly support Manna Meal's application for assistance to fund this critical project.

Sincerely,

A handwritten signature in cursive script that reads "Margaret Ann O'Neal".

Margaret Ann O'Neal
President



DELIVERY CONCEPTS, INC.

Custom Proposal Prepared For

AMY WOLF

MANNA MEALS

The Delivery Concepts, Inc. Family of Brands:





Why Choose Prestige Food Trucks by Delivery Concepts, Inc.?

Founded in 1986, Delivery Concepts—along with subsidiary brands Prestige Food Trucks and Custom Concessions USA—designs and manufactures specialty temperature-controlled upfit solutions for the food and beverage industry, including homebound and institutional meal programs, grocery, catering, and mobile dining.

Delivery Concepts' strength lies in our ability to listen to our clients' needs and provide an affordable solution. Our trucks are custom-designed for each client and their specific temperature requirements, along with interiors fitted to the client's packaging specifications that enhance delivery efficiencies and methods.

Delivery Concepts is heavily involved in the development and production of mobile kitchen trucks and helping franchises grow their franchise business through proprietary designed mobile kitchen trucks (food trucks), that enhance branding and allow the franchisee an affordable entry into his or her own business.

Our 30 years would not be possible except for our attention to detail, our attention to the customer, and our excellent customer service, backed by the best warranty in the business. It is our creed to continue to research new technologies, new methods of manufacturing and new ways to better serve our customers. Delivery Concepts believes that it is a privilege and honor to serve our clients and be their go-to company for temperature-controlled delivery solutions, now and in the future.



Anthony M Marchetti
President and CEO • Delivery Concepts, Inc.

**Prestige Food Trucks by Delivery Concepts**

29301 County Road 20
Elkhart, IN 46517
United States

Phone: 804-895-0039

Prepared for MANNA MEALS
AMY WOLF
WV
United States

Phone: 304-610-9652
Email: AMY@MANNAMEAL.ORG

Quote #	3490 v3
Date	November 22, 2021
Prepared by	James Williams

Prestige Food Trucks Custom Quote

Type	Description	Qty
TRUCKS	NEW 18' FORD F59 GASOLINE STEP-VAN TRUCK	1
TRUCKS	BUILD IN AND PROVIDE 32" DOOR	1
TRUCKS	CUSTOM SUSPENSION WORK	1
EXTERIOR	STAINLESS STEEL EXTERIOR FOLD-DOWN COUNTER 72"	1
EXTERIOR	LEGLESS POWER AWNING	1
INTERIOR	ALUMINUM TUBING FRAME WORK FOR CONCESSION DOOR/WINDOW	1
INTERIOR	BLACK MARBLE VINYL FLOORING (PER FOOT)	18
INTERIOR	OVERHEAD WIRE SHELVING (PER FOOT)	7
INTERIOR	SMOOTH WHITE ALUMINUM WALLS AND CEILING (PER FOOT)	18
INTERIOR	STAINLESS STEEL INTERIOR COUNTER (PER FOOT)	7
WINDOWS/DOORS/ROOF SIGNS	3' X 7' SERVING WINDOW W/ SCREEN AND CONCESSION DOOR	1
ELECTRICAL	100 AMP PANEL BOX (50 AMP MAIN SERVICE)	2
ELECTRICAL	2' LED LIGHT FIXTURES W/ SHIELDED COVERS	8
ELECTRICAL	20 AMP RECEPTACLES/PLUGS (20 AMP DOUBLE RECEPTACLE)	12
ELECTRICAL	25' POWER CORD - QUICK CONNECT ENDS	2
ELECTRICAL	50 AMP AUTO TRANSFER SWITCH BOX	2
ELECTRICAL	A/C UNIT - 13,500 BTU ROOF MOUNTED (W/ HEAT STRIP)	2
ELECTRICAL	BATTERY	1
ELECTRICAL	ELECTRICAL WIRE (PER TRUCK)	1
ELECTRICAL	EXTERIOR SPEAKER (PAIR)	1
ELECTRICAL	FM RADIO- BLUETOOTH & IPHONE/IPAD READY	1
ELECTRICAL	LED EXTERIOR LIGHT (EA)	2
ELECTRICAL	LIGHT SWITCH	2



Type	Description	Qty
ELECTRICAL	POWER CONVERTER	1
ELECTRICAL	POWER VENT (FANTASTIC FAN)	1
ELECTRICAL	REAR BACK-UP CAMERA W/ SCREEN IN CAB	1
ELECTRICAL	ROOFTOP JUNCTION BOX FOR HOOD EXHAUST FAN, SIGN , ETC,	1
ELECTRICAL	SWITCH FOR HOOD FAN CONTROL	1
GENERATOR	20 KW POWERTECH GASOLINE GENERATOR	1
GENERATOR	GENERATOR COMPARTMENT INSULATED	1
GENERATOR	GENERATOR DOOR RUB RAIL END CAP	1
GENERATOR	GENERATOR EXTERIOR VENTED DOOR	1
GENERATOR	LABOR TO INSTALL 20 KW GENERATOR	1
LP/GAS	CHASSIS MOUNT 105 LB LP BOTTLE W/ GAUGE	2
LP/GAS	LP ACCESS DOOR	2
LP/GAS	GAS LINE FOR COOKING EQUIPMENT FIXTURE	6
PLUMBING	3-BOWL SINK W/ DRAIN BOARDS & HAND WASH SINK- NSF APPROVED SINKS	1
PLUMBING	40 GALLON FRESH WATER TANK†	1
PLUMBING	62 GALLON WASTE TANK†	1
PLUMBING	6 GALLON ELECTRIC WATER HEATER	1
PLUMBING	BASE CABINET FOR SINK SYSTEM AND PLUMBING	1
PLUMBING	BACKFLOW PREVENTOR DEVICE - PREVENTS WASTE WATER RETURN	1
COOKING EQUIPMENT	36" RADIANCE FLAT TOP GRIDDLE	1
COOKING EQUIPMENT	BLODGETT DOUBLE STACKED CONVECTION OVEN	1
COOKING EQUIPMENT	4-BURNER RADIANCE HOT PLATE	1
COOKING EQUIPMENT	3-WELL STEAM TABLE EAGLE GROUP	1
COOKING EQUIPMENT	METRO WARMING/PROOFING CABINET Metro C539-HFS-4	1
COOKING EQUIPMENT	30 GALLON TILT SKILLETT	1
EQUIPMENT STANDS/FOOT INSERTS	24" STAINLESS STEEL EQUIPMENT STAND	1
EQUIPMENT STANDS/FOOT INSERTS	36" STAINLESS STEEL EQUIPMENT STAND	1
EQUIPMENT STANDS/FOOT INSERTS	EQUIPMENT MOUNTING INSERTS	12
HOOD/SUPPRESSION	6' CAPTIVE-AIRE HOOD W/ ROOFTOP EXHAUST FAN	1
HOOD/SUPPRESSION	7' CAPTIVE-AIRE HOOD W/ ROOFTOP EXHAUST FAN	1
HOOD/SUPPRESSION	FIRE SUPPRESSION SYSTEM - ANSUL FIRE PROTECTION SYSTEM	1
REFRIGERATION	19 CU. FT. TRUE T-19 REFRIGERATOR	1
REFRIGERATION	48" TRUE SANDWICH PREP	1



Quote

Type	Description	Qty
EQUIPMENT INSTALLATION	INSTALLATION OF CONCESSION WINDOW	1
EQUIPMENT INSTALLATION	INSTALLATION OF COOKING EQUIPMENT (PER PIECE)	7
EQUIPMENT INSTALLATION	INSTALLATION OF EXHAUST HOOD	1
EQUIPMENT INSTALLATION	INSTALLATION OF REFRIGERATION EQUIPMENT	2
EQUIPMENT INSTALLATION	INSTALLATION OF WORK TABLE/EQUIPMENT STAND	2
EQUIPMENT INSTALLATION	AWNING INSTALL	1
MISCELLANEOUS	MISCELLANEOUS MATERIALS	1
MISCELLANEOUS	FULL GRAPHICS WRAP FOR 18' TRUCK	1
MISCELLANEOUS	LABOR†	100

† Non-taxable item

Total One-Time	\$220,869.00 USD
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1. A 65% nonrefundable down payment and a signed copy of the sales quote are required to place an order. Payment of the final nonrefundable balance, including Indiana State sales tax, must be received after final inspection and test drive, if desired, but prior to the trailer/truck being released from the construction facility located in Osceola, Indiana (the "facility")
2. All sales are final. The Buyer understands upon release of the trailer/truck, it will not under any circumstances be entitled to return the truck/trailer or receive any refund or credit.
3. Unless stated otherwise all pre-owned vehicles are sold "AS IS", and Delivery Concepts, Inc. does not in any way, expressly or impliedly, give any warranties to Buyer. Delivery Concepts, Inc. expressly disclaims any implied warranties of merchantability of fitness for a particular purpose.
4. Upon execution of the sales quote and approval of the final drawings, or shortly thereafter, Delivery Concepts, Inc. shall provide Buyer an initial projected availability date (typically between 8 to 16 weeks, depending on the season, from the final approved drawings) for the trailer truck. Delivery Concepts, Inc. shall not be responsible for any direct, indirect, or consequential damages, including lost revenue that may be caused by a delay in the availability of the truck/trailer from the initial projected availability date.
5. Delivery Concepts, Inc. shall also notify Buyer immediately prior to or upon completion of the trucker/trailer of the actual availability date and Buyer shall have 10 days from the actual availability date to retrieve the truck/trailer. Delivery Concepts, Inc. shall not be responsible for any direct, indirect, or consequential damages, including lost revenue that may be caused by a delay in the availability of the trailer/truck, passed to the Buyer.
6. If Buyer fails to retrieve the trailer/truck within 10 days of the actual availability date, Buyer agrees to pay \$250 per day storage fee after said 10 days. If Buyer fails to retrieve the trailer/truck within 30 days of the actual availability date, Delivery Concepts, Inc. shall be permitted to file a mechanics lien to secure payment. If Buyer fails to retrieve the trailer/truck within 180 days of the actual availability date, in addition to any other remedies available at law, Delivery Concepts, Inc. reserves the right without giving any further notice, to modify the trailer/truck and resell the trailer/truck to a third party and not refund to the Buyer any monies, including the down payment.
7. Delivery Concepts, Inc. may photograph Buyer's trailer/truck during and after construction and has the permission to use all photo/video for any purpose at its discretion.
8. Buyer is required to be knowledgeable of and/or supply to Delivery Concepts, Inc. any necessary health/fire/mechanical code requirements for the applicable municipality, county or state for the construction of the trailer/truck. Delivery Concepts, Inc. is not in any way responsible for obtaining, maintaining or ensuring that the information provided regarding the health/fire/mechanical code requirements is accurate. Therefore, the failure by Delivery Concepts, Inc. to ensure that this information is correct is not a breach of this agreement and cannot be asserted by Buyer or any third party as a basis for a cause of action against Delivery Concepts, Inc.
9. Buyer acknowledges that any insurance coverage, license, tags, plates or registration maintained by Delivery Concepts, Inc. on the trailer/truck shall be cancelled by Delivery Concepts, Inc. upon release by Delivery Concepts, Inc. of the trailer/truck.
10. This proposal is valid for 30 days from the date indicated above.
11. On new trailer/trucks, Delivery Concepts, Inc. offers at no additional cost a two-year warranty from the actual availability date on the materials and craftsmanship specifically provided by Delivery Concepts, Inc. This warranty is subject to the standard exceptions such as misuse, negligence, and accidents. For the life of the warranty, Buyer may receive repair service for such materials and craftsmanship from any of the repair shops authorized by Delivery Concepts, Inc. Any repair must be pre-approved before repairs are started in order to receive reimbursement under the warranty. Please keep in mind that not all repairs are the responsibility of Delivery Concepts, Inc. All equipment on the trailer/truck has a manufacturers' warranty which includes parts and labor for a limited duration and under certain circumstances. In no event shall Delivery Concepts, Inc. be responsible for any and all expenses incurred regarding transporting to and/or retrieving the trailer/truck from the facility performing the repairs. Buyer shall be responsible for any and all expenses incurred regarding transporting to and/or retrieving the trailer/truck from the facility performing the repairs.
12. Upon timely execution by Buyer, this proposal becomes a binding agreement between Delivery Concepts, Inc. and Buyer, which agreement is governed by Indiana law. The parties agree that any action brought by either party shall be commenced in Elkhart County, Indiana and both parties waive all questions of personal jurisdiction or venue for the purpose of carrying out this provision.

Date

Signature



Testimonials

Culinary Cab Food Truck • Chris Shirer

The team at Prestige Foods Trucks are consummate professionals. They offered support for their products throughout the buying process. The fact that they custom build and manufacturer their own trucks and understand the business makes all the difference. We are very happy with the truck we bought and are glad that Prestige was able to offer us a great deal on a great truck. Prestige will be top of the list if our company ever needs another truck.

Miller's Ale House Trailer • Colin Canterbury

Prestige just completed my trailer for Miller's Ale House. I gave them a 4-1/2 week timeline to bring an idea to life and they did that. The team even finished my trailer three days earlier than the date I gave them. The quality and workmanship was top notch. We will be calling on Prestige Food Trucks again when we are ready to build. Thank you guys for all your hard work, it shows how much you love what you do for a living.

Apollo Burgers Food Truck

I wanted to thank Prestige Food Trucks for the sacrifices of time and hard work for making this happen. I know I have asked for a lot and at every turn, and you ALL have made it work. When my brand was at risk for a commitment you all went out of your way to make it happen. Thank You and to everyone at Prestige. There is no question you will have the second truck and more to follow from us and our Utah half.

Thai This Food Truck • Brian Lawson

We have been in business for seven weeks now with our custom built food truck from the good people at Prestige Food Trucks. We are just coming off of two big festival weekends in a row; one of which had 35,000 people in attendance for the four days. Our truck not only looked the part, but it performed like a brick and mortar restaurant. Not only have we gotten two perfect health scores, but the local health inspectors have asked to use our truck to teach new inspectors how a mobile unit should be set up. Also, the support and over all care that the crew has shown for us has been unexpected and overwhelming for my wife and I, who have always wanted to be business owners.

Voodoo Kitchen Food Truck • Kevin Brune

I am writing to express my gratitude to the team at Prestige Food Trucks. In May of 2013, I started the process of bringing my vision for Voodoo Kitchen to fruition. Prestige was the third food truck manufacturer I connected with and I immediately felt a sense of confidence after speaking with them. They took the time to ask me questions that no one else did about how I envisioned my operation, and offered clear, honest feedback and recommendations. I've heard stories from other operators who used other vendors and experienced significant delays and budget overages. Prestige delivered Voodoo Kitchen on time and on budget. Along the way, I was provided with contacts for financing, for POS systems, for vinyl wraps and more, creating a near one-stop experience.

Brands We're Happy to Call Our Clients





DELIVERY CONCEPTS, INC.

Custom Proposal Prepared For

AMY WOLF

MANNA MEALS

The Delivery Concepts, Inc. Family of Brands:



DELIVERY CONCEPTS, INC.





Why Choose Prestige Food Trucks by Delivery Concepts, Inc.?

Founded in 1986, Delivery Concepts—along with subsidiary brands Prestige Food Trucks and Custom Concessions USA—designs and manufactures specialty temperature-controlled upfit solutions for the food and beverage industry, including homebound and institutional meal programs, grocery, catering, and mobile dining.

Delivery Concepts' strength lies in our ability to listen to our clients' needs and provide an affordable solution. Our trucks are custom-designed for each client and their specific temperature requirements, along with interiors fitted to the client's packaging specifications that enhance delivery efficiencies and methods.

Delivery Concepts is heavily involved in the development and production of mobile kitchen trucks and helping franchises grow their franchise business through proprietary designed mobile kitchen trucks (food trucks), that enhance branding and allow the franchisee an affordable entry into his or her own business.

Our 30 years would not be possible except for our attention to detail, our attention to the customer, and our excellent customer service, backed by the best warranty in the business. It is our creed to continue to research new technologies, new methods of manufacturing and new ways to better serve our customers. Delivery Concepts believes that it is a privilege and honor to serve our clients and be their go-to company for temperature-controlled delivery solutions, now and in the future.

Anthony M Marchetti
President and CEO • Delivery Concepts, Inc.



Prestige Food Trucks by Delivery Concepts
29301 County Road 20
Elkhart, IN 46517
United States

Phone: 804-895-0039

Quote #	3490 v2
Date	October 27, 2021
Prepared by	James Williams

Prepared for MANNA MEALS
AMY WOLF
WV
United States

Phone: 304-610-9652
Email: AMY@MANNAMEAL.ORG

Prestige Food Trucks Custom Quote

Type	Description	Qty
TRUCKS	NEW 22' FORD F59 GASOLINE STEP-VAN TRUCK	1
TRUCKS	BUILD IN AND PROVIDE 32" DOOR	1
TRUCKS	CUSTOM SUSPENSION WORK	1
EXTERIOR	STAINLESS STEEL EXTERIOR FOLD-DOWN COUNTER 72"	1
EXTERIOR	LEGLESS POWER AWNING	1
INTERIOR	ALUMINUM TUBING FRAME WORK FOR CONCESSION DOOR/WINDOW	1
INTERIOR	BLACK MARBLE VINYL FLOORING (PER FOOT)	22
INTERIOR	OVERHEAD WIRE SHELVING (PER FOOT)	7
INTERIOR	SMOOTH WHITE ALUMINUM WALLS AND CEILING (PER FOOT)	22
INTERIOR	STAINLESS STEEL INTERIOR COUNTER (PER FOOT)	8
WINDOWS/DOORS/ROOF SIGNS	3' X 7' SERVING WINDOW W/ SCREEN AND CONCESSION DOOR	1
ELECTRICAL	100 AMP PANEL BOX (50 AMP MAIN SERVICE)	2
ELECTRICAL	2' LED LIGHT FIXTURES W/ SHIELDED COVERS	8
ELECTRICAL	20 AMP RECEPTACLES/PLUGS (20 AMP DOUBLE RECEPTACLE)	12
ELECTRICAL	25' POWER CORD - QUICK CONNECT ENDS	2
ELECTRICAL	50 AMP AUTO TRANSFER SWITCH BOX	2
ELECTRICAL	A/C UNIT - 13,500 BTU ROOF MOUNTED (W/ HEAT STRIP)	2
ELECTRICAL	BATTERY	1
ELECTRICAL	ELECTRICAL WIRE (PER TRUCK)	1
ELECTRICAL	EXTERIOR SPEAKER (PAIR)	1
ELECTRICAL	FM RADIO- BLUETOOTH & IPHONE/IPAD READY	1
ELECTRICAL	LED EXTERIOR LIGHT (EA)	2
ELECTRICAL	LIGHT SWITCH	2



Type	Description	Qty
ELECTRICAL	POWER CONVERTER	1
ELECTRICAL	POWER VENT (FANTASTIC FAN)	1
ELECTRICAL	REAR BACK-UP CAMERA W/ SCREEN IN CAB	1
ELECTRICAL	ROOFTOP JUNCTION BOX FOR HOOD EXHAUST FAN, SIGN , ETC,	1
ELECTRICAL	SWITCH FOR HOOD FAN CONTROL	1
GENERATOR	20 KW POWERTECH GASOLINE GENERATOR	1
GENERATOR	GENERATOR COMPARTMENT INSULATED	1
GENERATOR	GENERATOR DOOR RUB RAIL END CAP	1
GENERATOR	GENERATOR EXTERIOR VENTED DOOR	1
GENERATOR	LABOR TO INSTALL 20 KW GENERATOR	1
LP/GAS	CHASSIS MOUNT 105 LB LP BOTTLE W/ GAUGE	2
LP/GAS	LP ACCESS DOOR	2
LP/GAS	GAS LINE FOR COOKING EQUIPMENT FIXTURE	6
PLUMBING	3-BOWL SINK W/ DRAIN BOARDS & HAND WASH SINK- NSF APPROVED SINKS	1
PLUMBING	40 GALLON FRESH WATER TANK†	1
PLUMBING	62 GALLON WASTE TANK†	1
PLUMBING	6 GALLON ELECTRIC WATER HEATER	1
PLUMBING	BASE CABINET FOR SINK SYSTEM AND PLUMBING	1
PLUMBING	BACKFLOW PREVENTOR DEVICE - PREVENTS WASTE WATER RETURN	1
COOKING EQUIPMENT	36" RADIANCE FLAT TOP GRIDDLE	1
COOKING EQUIPMENT	BLODGETT DOUBLE STACKED CONVECTION OVEN	1
COOKING EQUIPMENT	4-BURNER RADIANCE HOT PLATE	1
COOKING EQUIPMENT	3-WELL STEAM TABLE EAGLE GROUP	1
COOKING EQUIPMENT	METRO WARMING/PROOFING CABINET Metro C539-HFS-4	1
COOKING EQUIPMENT	30 GALLON TILT SKILLETT	1
EQUIPMENT STANDS/FOOT INSERTS	24" STAINLESS STEEL EQUIPMENT STAND	1
EQUIPMENT STANDS/FOOT INSERTS	36" STAINLESS STEEL EQUIPMENT STAND	1
EQUIPMENT STANDS/FOOT INSERTS	EQUIPMENT MOUNTING INSERTS	12
HOOD/SUPPRESSION	6' CAPTIVE-AIRE HOOD W/ ROOFTOP EXHAUST FAN	1
HOOD/SUPPRESSION	7' CAPTIVE-AIRE HOOD W/ ROOFTOP EXHAUST FAN	1
HOOD/SUPPRESSION	FIRE SUPPRESSION SYSTEM - ANSUL FIRE PROTECTION SYSTEM	1
REFRIGERATION	19 CU. FT. TRUE T-19 REFRIGERATOR	1
REFRIGERATION	48" TRUE SANDWICH PREP	1



Quote

Type	Description	Qty
EQUIPMENT INSTALLATION	INSTALLATION OF CONCESSION WINDOW	1
EQUIPMENT INSTALLATION	INSTALLATION OF COOKING EQUIPMENT (PER PIECE)	7
EQUIPMENT INSTALLATION	INSTALLATION OF EXHAUST HOOD	1
EQUIPMENT INSTALLATION	INSTALLATION OF REFRIGERATION EQUIPMENT	2
EQUIPMENT INSTALLATION	INSTALLATION OF WORK TABLE/EQUIPMENT STAND	2
EQUIPMENT INSTALLATION	AWNING INSTALL	1
MISCELLANEOUS	MISCELLANEOUS MATERIALS	1
MISCELLANEOUS	FULL GRAPHICS WRAP FOR 22' TRUCK	1
MISCELLANEOUS	LABOR†	112

† Non-taxable item

Total One-Time	\$231,486.00 USD
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1. A 65% nonrefundable down payment and a signed copy of the sales quote are required to place an order. Payment of the final nonrefundable balance, including Indiana State sales tax, must be received after final inspection and test drive, if desired, but prior to the trailer/truck being released from the construction facility located in Osceola, Indiana (the "facility")
2. All sales are final. The Buyer understands upon release of the trailer/truck, it will not under any circumstances be entitled to return the truck/trailer or receive any refund or credit.
3. Unless stated otherwise all pre-owned vehicles are sold "AS IS", and Delivery Concepts, Inc. does not in any way, expressly or impliedly, give any warranties to Buyer. Delivery Concepts, Inc. expressly disclaims any implied warranties of merchantability of fitness for a particular purpose.
4. Upon execution of the sales quote and approval of the final drawings, or shortly thereafter, Delivery Concepts, Inc. shall provide Buyer an initial projected availability date (typically between 8 to 16 weeks, depending on the season, from the final approved drawings) for the trailer truck. Delivery Concepts, Inc. shall not be responsible for any direct, indirect, or consequential damages, including lost revenue that may be caused by a delay in the availability of the truck/trailer from the initial projected availability date.
5. Delivery Concepts, Inc. shall also notify Buyer immediately prior to or upon completion of the trucker/trailer of the actual availability date and Buyer shall have 10 days from the actual availability date to retrieve the truck/trailer. Delivery Concepts, Inc. shall not be responsible for any direct, indirect, or consequential damages, including lost revenue that may be caused by a delay in the availability of the trailer/truck, passed to the Buyer.
6. If Buyer fails to retrieve the trailer/truck within 10 days of the actual availability date, Buyer agrees to pay \$250 per day storage fee after said 10 days. If Buyer fails to retrieve the trailer/truck within 30 days of the actual availability date, Delivery Concepts, Inc. shall be permitted to file a mechanics lien to secure payment. If Buyer fails to retrieve the trailer/truck within 180 days of the actual availability date, in addition to any other remedies available at law, Delivery Concepts, Inc. reserves the right without giving any further notice, to modify the trailer/truck and resell the trailer/truck to a third party and not refund to the Buyer any monies, including the down payment.
7. Delivery Concepts, Inc. may photograph Buyer's trailer/truck during and after construction and has the permission to use all photo/video for any purpose at its discretion.
8. Buyer is required to be knowledgeable of and/or supply to Delivery Concepts, Inc. any necessary health/fire/mechanical code requirements for the applicable municipality, county or state for the construction of the trailer/truck. Delivery Concepts, Inc. is not in any way responsible for obtaining, maintaining or ensuring that the information provided regarding the health/fire/mechanical code requirements is accurate. Therefore, the failure by Delivery Concepts, Inc. to ensure that this information is correct is not a breach of this agreement and cannot be asserted by Buyer or any third party as a basis for a cause of action against Delivery Concepts, Inc.
9. Buyer acknowledges that any insurance coverage, license, tags, plates or registration maintained by Delivery Concepts, Inc. on the trailer/truck shall be cancelled by Delivery Concepts, Inc. upon release by Delivery Concepts, Inc. of the trailer/truck.
10. This proposal is valid for 30 days from the date indicated above.
11. On new trailer/trucks, Delivery Concepts, Inc. offers at no additional cost a two-year warranty from the actual availability date on the materials and craftsmanship specifically provided by Delivery Concepts, Inc. This warranty is subject to the standard exceptions such as misuse, negligence, and accidents. For the life of the warranty, Buyer may receive repair service for such materials and craftsmanship from any of the repair shops authorized by Delivery Concepts, Inc. Any repair must be pre-approved before repairs are started in order to receive reimbursement under the warranty. Please keep in mind that not all repairs are the responsibility of Delivery Concepts, Inc. All equipment on the trailer/truck has a manufacturers' warranty which includes parts and labor for a limited duration and under certain circumstances. In no event shall Delivery Concepts, Inc. be responsible for any and all expenses incurred regarding transporting to and/or retrieving the trailer/truck from the facility performing the repairs. Buyer shall be responsible for any and all expenses incurred regarding transporting to and/or retrieving the trailer/truck from the facility performing the repairs.
12. Upon timely execution by Buyer, this proposal becomes a binding agreement between Delivery Concepts, Inc. and Buyer, which agreement is governed by Indiana law. The parties agree that any action brought by either party shall be commenced in Elkhart County, Indiana and both parties waive all questions of personal jurisdiction or venue for the purpose of carrying out this provision.

Date

Signature



Testimonials

Culinary Cab Food Truck • Chris Shirer

The team at Prestige Foods Trucks are consummate professionals. They offered support for their products throughout the buying process. The fact that they custom build and manufacturer their own trucks and understand the business makes all the difference. We are very happy with the truck we bought and are glad that Prestige was able to offer us a great deal on a great truck. Prestige will be top of the list if our company ever needs another truck.

Miller's Ale House Trailer • Colin Canterbury

Prestige just completed my trailer for Miller's Ale House. I gave them a 4-1/2 week timeline to bring an idea to life and they did that. The team even finished my trailer three days earlier than the date I gave them. The quality and workmanship was top notch. We will be calling on Prestige Food Trucks again when we are ready to build. Thank you guys for all your hard work, it shows how much you love what you do for a living.

Apollo Burgers Food Truck

I wanted to thank Prestige Food Trucks for the sacrifices of time and hard work for making this happen. I know I have asked for a lot and at every turn, and you ALL have made it work. When my brand was at risk for a commitment you all went out of your way to make it happen. Thank You and to everyone at Prestige. There is no question you will have the second truck and more to follow from us and our Utah half.

Thai This Food Truck • Brian Lawson

We have been in business for seven weeks now with our custom built food truck from the good people at Prestige Food Trucks. We are just coming off of two big festival weekends in a row; one of which had 35,000 people in attendance for the four days. Our truck not only looked the part, but it performed like a brick and mortar restaurant. Not only have we gotten two perfect health scores, but the local health inspectors have asked to use our truck to teach new inspectors how a mobile unit should be set up. Also, the support and over all care that the crew has shown for us has been unexpected and overwhelming for my wife and I, who have always wanted to be business owners.

Voodoo Kitchen Food Truck • Kevin Brune

I am writing to express my gratitude to the team at Prestige Food Trucks. In May of 2013, I started the process of bringing my vision for Voodoo Kitchen to fruition. Prestige was the third food truck manufacturer I connected with and I immediately felt a sense of confidence after speaking with them. They took the time to ask me questions that no one else did about how I envisioned my operation, and offered clear, honest feedback and recommendations. I've heard stories from other operators who used other vendors and experienced significant delays and budget overages. Prestige delivered Voodoo Kitchen on time and on budget. Along the way, I was provided with contacts for financing, for POS systems, for vinyl wraps and more, creating a near one-stop experience.

Brands We're Happy to Call Our Clients



UNITED FOOD TRUCK, LLC

8489 NW 64TH Street

Miami, FL, 33166

(786) 452 1392

Email.

Food Truck Specialist

www.unitedfoodtruck.com

Quote

Submitted on

Nov 22, 2021

Invoice for

Quote #

Customer Name or Project

Phone.

1

Street address

Email.

Due date

City, State, Zip

12/7/2021

Description

Qty

Unit price

Total price

Kitchen Equipment Package:

24" 4 BURNER RANGE W/ OVEN LPGAS

Restaurant Range, gas, 24", (4) 30,000 BTU lift off top burners, manual controls, space saver oven, 12" x 12" cast iron grates, safety valve, stainless steel front, sides, valve cover, kickplate & 11" D high shelf, legs, 147,000 BTU, CSA Flame, CSA Star, NSF, Made in USA

1

147,000 BTU

ROYAL RANGE

NSF APPROVED

36" HEAVY DUTY SNACK MANUAL GRIDDLE LPGAS

Griddle, countertop, gas, 36" W x 18" D cooking surface, 3/4" thick polished steel griddle plate, manual controls, 4" grease trough, stainless steel sides & front valve cover, 4" legs, 60,000 BTU, CSA Star, CSA Flame, NSF, Made in USA

1

60,000 BTU

Royal Range

NSF APPROVED

36" Liquid Propane 30 Gallon DuraPan Open Base Tilt Skillet - 91,000 BTU

Spring-assisted, vented cover; open base

91,000 BTU

Temperature range of 100-450 degrees Fahrenheit

Splash-proof controls and water tight electrical connections

Electric spark ignition

Liquid propane

Cleveland SGL-30-TR

1

8' Stainless Steel Customized Extraction Hood With Stainless Steel Filters

Features:

Stainless Steel 18GA 430

HIGH SPEED DIRECT DRIVE EXHAUST FAN

2200 CFM, 1608 RPM, 1 PH w/ Var. Speed Control

1/2 HP, 1 Phase, 115 V, 700 DEG TEMP

5.6 AMPS

1

1

Fire Suppression system Protex II 3.0 Gallons

With Fire Extinguisher class K and 10 B or C + Valve

(Certified)

1

44-3/8" W x 22-7/16"D x 34"H Gas Steam Table (3) Wells 12" x 20"

hot food wells with adjustable gas valve controls with adjustable pilot light,

stainless steel top with 1/2" thick x 7" wide polu carving board, stainless stell open

base with undershelf, legs & feet, UL EPH Classifed, CSA Star. LP

Brand: DUKE

1

24-1/2"W x 32"D x 66-9/10"H Heated Proofer Cabinet, full size, insulated

Features:

full size, insulated, (32) 18" x 26" pan capacity,
accommodates up to 18" pizza box,
digital controls with LED Display,
Holding temperature 70F - 185F
humidity up to 95% (under 90F)
base water pan,
clear polycarbonate door,
adjustable thermostat,
aluminum construction,
120V/60/1-ph, 1500 watts.
(4) casters (2 locking),

1

(30" x 60") Custom Kitchen Counter,

With stainless steel countertop, covered with stainless steel and doors with locks
(Base for Kitchen equipment)

1

ADD Custom Counter Foot

1

(24" x 64") Custom Service Counter,

With stainless steel countertop, covered with stainless steel and doors with locks
(Service Counter)

1

Refrigeration Package:

48" 2 Door Refrigerated Sandwich Prep Table

Stainless steel exterior
Painted aluminum interior maintains temperatures from 33-40°F
Top holds up to (12) 1/6 size, 6" deep food pans (sold separately)
11 1/2" deep cutting board
Insulated lid helps maintain safe product temperatures
Double self-closing swing door with recessed handles
115V, 1/4 hp, 7.8 AMPS
NSF APPROVED

1

27" 17 cu ft Single Door Reach-in Solid Door Refrigerator

Features stainless steel interior & exterior

Features:

Refrigerator reach-in one-section
17 cu. ft. (1) solid door
digital controller
(4) adjustable epoxy coated shelves
incandescent interior lighting
CFC polyurethane insulation
temperature from 33° to 38°
environmentally friendly R134A refrigerant
bottom mounted compressor
magnetic door gasket
stainless steel floor
interior and exterior
galvanized back panel
4" swivel casters (2 with brakes)
1/4 HP cETLus 2 AMPS
ETL-Sanitation
Made in North America
Warranty:
1 Year parts & labor
5 year compressor
Brand: Asber USA

1

Plumbing System Package:

1

Full Size Customized Plumbing Counter

with stainless steel countertop, covered with stainless steel and door with locks

1

12" Hand Sink + Faucet - With Splash Guards on sides and rear

NSF Certified Materials

1

36" Three compartment Drop In Sinks + Faucet

NSF Certified Materials

1

36" W X 12" D SHELF W (2) WALL BRACKETS

1

25-Gallon Waste Water Tank

Features:

- Fresh / Drinking Water Safe
- BPA FREE
- NSF Certified Materials Tank & fittings made from DOW NSF International
NSF/ANSI Std 61 approved Medium Density Polyethylene (MDPE) Resin
- UV-8 Stabilization
- Complies with U.S. FDA 21 CFR 177.1520 (c)3.1a

1

30-Gallon Waste Water Tank	
Features:	
- Fresh / Drinking Water Safe	
- BPA FREE	
- NSF Certified Materials Tank & fittings made from DOW NSF International	1
NSF/ANSI Std 61 approved Medium Density Polyethylene (MDPE) Resin	
- UV-8 Stabilization	
- Complies with U.S. FDA 21 CFR 177.1520 (c)3.1a	
2.5-Gal Water Heater	
Product Features:	
ETL certified	
Tank Volume: 2.5 gallons	
Heating Capacity 1440 Watts	
Perfect for stand alone sinks	
Hot and cold water feed	
No need for costly re-circulating lines and pumps	1
Quick recovery time	
Adjustable temperature range 50F to 140F	
Voltage 110/120	
Runs off 12 AMPS	
Single Phase	
Standard 1/2" NPT Connections	
ADD	
Special Plumbing system line (kitchen side) and Drain for tilt skillet	1
110V Water pump 3.0 GPM	1
Inlet Valve	1
Discharge Valve	1
Electrical Power System Package:	1
Electric Panel 125 Amp / Space: #6 / Circuit: 12 Indoor Flush Mount Main Lug	1
Load Center with Cover No Door	
20 Amp Single Circuit Breaker	6
Electrical Outlets	10
ADD OUTLETS	4
LED Inside Lights	3
Outside LED flood Lights with Remote Control, Waterproof Dimmable Color	
Changing Floodlight, 16 Colors 4 Modes	2
Generator Power Inlet/Outlet Receptacle Socket with Cover	1
10 FEET Heavy Duty Generator Lock Extension Cord with UL Listed	1
Gas lines System Package:	1
Stationary Gas Connector Hose	
ANSI Z 21.24 / CSA 6.10 • ANSI Z 21.75 / CSA 6.27	4
Pig tails	2
Gas Regulators	2
Propane Tanks (multi valve vertical gray - 46.6" tall, DIAM 15.1") Rear mounted on	
Diamond Plate Platform	2
Aluminum propane tanks cover with base	2
Third party Gas Lines Certification	1
Additional Equipment:	

9500 Watt Super Quiet Inverter Generator With CO SECURE™
 CO SECURE™ technology automatically shuts down the generator for safety when harmful levels of carbon monoxide are detected
 Ultrapowerful PREDATOR® 459cc engine provides plenty of power for large backup applications
 Pure sine wave inverter technology safely powers sensitive electronics such as smartphones, laptops, TVs
 Super-quiet enclosure significantly reduces generator noise levels, operating at only 67 dB
 Integrated hour meter makes it easy to track maintenance levels
 Electric start with non-spillable battery (included) for easy starts every time
 Includes four flat-free wheels and foldable handle for easy portability
 Includes: (4) 120v 20A GFCI protected outlets, 120v/240v 30A twistlock, 120v 30A twistlock, 12v 8A DC, (2) USB outlets
 Owner's Manual & Safety Instructions (PDF)

IMPORTANT INFORMATION
 This item can only be shipped within the 48 contiguous states via Standard Ground Shipping. In order to return this item for a refund or replacement, all fuel must first be drained.
 An additional lift-gate charge may apply.

CONCESSION WINDOW
Series Awning Door & Service Window Combination Unit

- 72" x 36" RO (cut-out size)
- Layout Style # 18X
- 2-Sash Horizontal Slider
- 1/8" Clear Tempered Glass
- Sash Locks on Windows
- Sliding Screens (18 x 16 charcoal aluminum mesh)
- Long Life Glider Track System
- Mill Finish Frames
- WHITE Awning Door Panel
- Gas Springs on Awning Door
- Key Locks on Awning Door
- Include Screw Cover for Installation Flange

Self Closing Rear Door with Handle and MESH

Standard Microwave Oven

Travel'r 12V – Vinyl Patio Awnings with LED lights
 Color: Slate blue fade, dune fade, charcoal fade, burgundy fade, walnut brown fade, burgundy stripe, emerald green stripe, pacific blue stripe, black and grey stripe or checkered flag
 Length: 15 Foot
 (Labor and Installation Included)

15,000 BTU Air Conditioner system
 (Heater NOT INCLUDED)
 (Labor and Installation Included)

Electric Heat Kit for Coleman-Mach Air Conditioners

Full 3M 22FT Customized Vinyl Wrap
 Price Includes design from scratch (up to 72 hrs. of design time), materials and installation.

24" W X 16" D SHELF W (2) WALL BRACKETS

24" W X 12" D SHELF W (2) WALL BRACKETS

Security System

Includes:
 3 Security Cam + DVR + TV MONITOR
 (Labor and Installation Included)

Rear View HD 720P Backup Camera 7 Inch Monitor Kit System with night vision

22' CUSTOM FOOD TRUCK CONSTRUCTION AND LABOR PACKAGE:

Stainless Steel #304 Walls with wall insulation, aluminum ceiling, diamond plate floor, stainless steel shelves, stainless steel #304 doors with locks, stainless steel countertop, stainless steel work tables with galvanized legs, generator compartment with security lock system, truck cabin restoration (only for trucks provided by UFT).

22' STEP VAN FROM PREFERRED VENDOR (NEW)

PRICE RANGE STARTING AT \$74,000.00

TO RESERVE A TRUCK THE FULL AMOUNT NEEDS TO BE PAID RIGHT AFTER THE

FIRST 10% RESERVATION DEPOSIT

TRUCK SOLD AS-IS, NO WARRANTY

TRUCK AND PRICE SUBJECT TO AVAILABILITY

1

TRUCK NOTE, PLEASE READ:

BUYER IS STRONGLY ADVISED TO SEEK A CERTIFIED MECHANIC OF THEIR CHOOSING FOR AN ADDITIONAL EVALUATION OF THE VEHICLE. NO AC UNIT INSTALLED IN THE VEHICLE, NO PASSENGER SEAT, ASK HOW TO ADD ONE FOR AN ADDITIONAL COST. UFT DOESN'T PERFORM ANY MECHANICAL REPAIRS TO THE TRUCKS

Notes:

Subtotal	\$163,714.45
PROMO OCT	\$0.00
Subtotal W/ Discounts	\$163,714.45
County Sales Tax 7%	\$0.00
FL Sales Tax 6%	\$0.00
County Sales Tax 7% (Florida Customers Only)	\$0.00
FL Sales Tax 6% (Florida Customers Only)	\$0.00
Truck Registration	\$250.00
Temp.Tag Fee	\$100.00
DBPR Application (Florida Customers Only)	\$0.00
Less Deposit Received	\$0.00
	\$164,064.45

NOTES - PLEASE READ - TAXES NOT INCLUDED FOR OUT OF FL STATE BUYERS

An initial \$1,000.00 is required to:

- Get a customized quote adjusted to the needs of your kitchen.
- This deposit will go toward the payment of the final total and is 100% refundable.

Payment Schedule - 4 Phases

First Phase - 1st Payment: full Payment of Vehicle directly to vendor or UFT, and 10% to United Food Truck to:

- Reserve the date of starting construction
- Establish final construction schedule and sign the Sales Agreement.
- Assist the client in confirming compliance of specific State Regulations. (ONLY AFTER SIGNED AGREEMENT)
- Begin Layout design, and make necessary or requested changes to the kitchen equipment. (ONLY AFTER SIGNED AGREEMENT)

Second Phase - 2nd Payment: Approximately 35% of Total Kitchen Build.

- Construction begins
- Build Progress Updates
- Live Feed Camera installation

Third Phase - 3rd Payment: Approximately 35% of Total Kitchen Build

- Build Progress Updates

Fourth Phase - 4th Payment:

- Remaining balance upon construction completion.

All kitchen equipment is new, NSF Certified, ETL Listed or equivalent and has manufacturer's warranty, restrictions may apply.

Specific State Regulations: United Food Truck works with the buyer to check specific state regulations that need to be complied with. It is the buyer's responsibility to seek this information and provide it to their Food Truck Specialist in a timely manner, before construction begins. Changes that affect the final price, will be paid by the customer.

Estimated time of Manufacture: 4 - 6 Weeks from Start of Construction.

*****Shipping Not Included*****

UNITED FOOD TRUCK, LLC

8489 NW 64TH Street
 Miami, FL, 33166
 (786) 452 1392

Email.

Food Truck Specialist

www.unitedfoodtruck.com



Quote

Submitted on

Nov 22, 2021

Invoice for

Quote #

Customer Name or Project

Phone.

1

Street address

Email.

Due date

City, State, Zip

12/7/2021

Description

Qty

Unit price

Total price

Kitchen Equipment Package:

24" 4 BURNER RANGE W/ OVEN LPGAS

Restaurant Range, gas, 24", (4) 30,000 BTU lift off top burners, manual controls, space saver oven, 12" x 12" cast iron grates, safety valve, stainless steel front, sides, valve cover, kickplate & 11" D high shelf, legs, 147,000 BTU, CSA Flame, CSA Star, NSF, Made in USA
 147,000 BTU
 ROYAL RANGE
 NSF APPROVED

1

36" HEAVY DUTY SNACK MANUAL GRIDDLE LPGAS

Griddle, countertop, gas, 36" W x 18" D cooking surface, 3/4" thick polished steel griddle plate, manual controls, 4" grease trough, stainless steel sides & front valve cover, 4" legs, 60,000 BTU, CSA Star, CSA Flame, NSF, Made in USA
 60,000 BTU
 Royal Range
 NSF APPROVED

1

36" Liquid Propane 30 Gallon DuraPan Open Base Tilt Skillet - 91,000 BTU

Spring-assisted, vented cover; open base
 91,000 BTU
 Temperature range of 100-450 degrees Fahrenheit
 Splash-proof controls and water tight electrical connections
 Electric spark ignition
 Liquid propane
 Cleveland SGL-30-TR

1

8' Stainless Steel Customized Extraction Hood With Stainless Steel Filters

Features:
 Stainless Steel 18GA 430

1

HIGH SPEED DIRECT DRIVE EXHAUST FAN

2200 CFM, 1608 RPM, 1 PH w/ Var. Speed Control
 1/2 HP, 1 Phase, 115 V, 700 DEG TEMP
 5.6 AMPS

1

Fire Suppression system Protex II 3.0 Gallons

With Fire Extinguisher class K and 10 B or C + Valve
 (Certified)

1

44-3/8" W x 22-7/16"D x 34"H Gas Steam Table (3) Wells 12" x 20"

hot food wells with adjustable gas valve controls with adjustable pilot light, stainless steel top with 1/2" thick x 7" wide polu carving board, stainless stell open base with undershelf, legs & feet, UL EPH Classified, CSA Star. LP
 Brand: DUKE

1

24-1/2"W x 32"D x 66-9/10"H Heated Proofer Cabinet, full size, insulated

Features:

full size, insulated, (32) 18" x 26" pan capacity,
accommodates up to 18" pizza box,
digital controls with LED Display,
Holding temperature 70F - 185F
humidity up to 95% (under 90F)
base water pan,
clear polycarbonate door,
adjustable thermostat,
aluminum construction,
120V/60/1-ph, 1500 watts.
(4) casters (2 locking),

1

(30" x 60") Custom Kitchen Counter,

With stainless steel countertop, covered with stainless steel and doors with locks
(Base for Kitchen equipment)

1

ADD Custom Counter Foot

1

(24" x 64") Custom Service Counter,

With stainless steel countertop, covered with stainless steel and doors with locks
(Service Counter)

1

Refrigeration Package:

48" 2 Door Refrigerated Sandwich Prep Table

Stainless steel exterior

Painted aluminum interior maintains temperatures from 33-40°F

Top holds up to (12) 1/6 size, 6" deep food pans (sold separately)

11 1/2" deep cutting board

Insulated lid helps maintain safe product temperatures

Double self-closing swing door with recessed handles

115V, 1/4 hp, 7.8 AMPS

NSF APPROVED

1

27" 17 cu ft Single Door Reach-in Solid Door Refrigerator

Features stainless steel interior & exterior

Features:

Refrigerator reach-in one-section

17 cu. ft. (1) solid door

digital controller

(4) adjustable epoxy coated shelves

incandescent interior lighting

CFC polyurethane insulation

temperature from 33° to 38°

environmentally friendly R134A refrigerant

bottom mounted compressor

magnetic door gasket

stainless steel floor

interior and exterior

galvanized back panel

4" swivel casters (2 with brakes)

1/4 HP cETLus 2 AMPS

ETL-Sanitation

Made in North America

Warranty:

1 Year parts & labor

5 year compressor

Brand: Asber USA

1

Plumbing System Package:

Full Size Customized Plumbing Counter

with stainless steel countertop, covered with stainless steel and door with locks

1

1

12" Hand Sink + Faucet - With Splash Guards on sides and rear

NSF Certified Materials

1

36" Three compartment Drop In Sinks + Faucet

NSF Certified Materials

1

36" W X 12" D SHELF W (2) WALL BRACKETS

1

25-Gallon Waste Water Tank

Features:

- Fresh / Drinking Water Safe

- BPA FREE

- NSF Certified Materials Tank & fittings made from DOW NSF International

NSF/ANSI Std 61 approved Medium Density Polyethylene (MDPE) Resin

- UV-8 Stabilization

- Complies with U.S. FDA 21 CFR 177.1520 (c)3.1a

1

30-Gallon Waste Water Tank	
Features:	
- Fresh / Drinking Water Safe	
- BPA FREE	
- NSF Certified Materials Tank & fittings made from DOW NSF International NSF/ANSI Std 61 approved Medium Density Polyethylene (MDPE) Resin	1
- UV-8 Stabilization	
- Complies with U.S. FDA 21 CFR 177.1520 (c)3.1a	
2.5-Gal Water Heater	
Product Features:	
ETL certified	
Tank Volume: 2.5 gallons	
Heating Capacity 1440 Watts	
Perfect for stand alone sinks	
Hot and cold water feed	
No need for costly re-circulating lines and pumps	1
Quick recovery time	
Adjustable temperature range 50F to 140F	
Voltage 110/120	
Runs off 12 AMPS	
Single Phase	
Standard 1/2" NPT Connections	
ADD	
Special Plumbing system line (kitchen side) and Drain for tilt skillet	1
110V Water pump 3.0 GPM	1
Inlet Valve	1
Discharge Valve	1
Electrical Power System Package:	1
Electric Panel 125 Amp / Space: #6 / Circuit: 12 Indoor Flush Mount Main Lug Load Center with Cover No Door	1
20 Amp Single Circuit Breaker	6
Electrical Outlets	10
ADD OUTLETS	4
LED Inside Lights	3
Outside LED flood Lights with Remote Control, Waterproof Dimmable Color Changing Floodlight, 16 Colors 4 Modes	2
Generator Power Inlet/Outlet Receptacle Socket with Cover	1
10 FEET Heavy Duty Generator Lock Extension Cord with UL Listed	1
Gas lines System Package:	1
Stationary Gas Connector Hose ANSI Z 21.24 / CSA 6.10 • ANSI Z 21.75 / CSA 6.27	4
Pig tails	2
Gas Regulators	2
Propane Tanks (multi valve vertical gray - 46.6" tall, DIAM 15.1") Rear mounted on Diamond Plate Platform	2
Aluminum propane tanks cover with base	2
Third party Gas Lines Certification	1
Additional Equipment:	
9500 Watt Super Quiet Inverter Generator With CO SECURE™	
CO SECURE™ technology automatically shuts down the generator for safety when harmful levels of carbon monoxide are detected	
Ultrapowerful PREDATOR® 459cc engine provides plenty of power for large backup applications	
Pure sine wave inverter technology safely powers sensitive electronics such as smartphones, laptops, TVs	
Super-quiet enclosure significantly reduces generator noise levels, operating at only 67 dB	
Integrated hour meter makes it easy to track maintenance levels	
Electric start with non-spillable battery (included) for easy starts every time	1
Includes four flat-free wheels and foldable handle for easy portability	
Includes: (4) 120v 20A GFCI protected outlets, 120v/240v 30A twistlock, 120v 30A twistlock, 12v 8A DC, (2) USB outlets	
Owner's Manual & Safety Instructions (PDF)	
IMPORTANT INFORMATION	
This item can only be shipped within the 48 contiguous states via Standard Ground Shipping. In order to return this item for a refund or replacement, all fuel must first be drained.	
An additional lift-gate charge may apply.	

- CONCESSION WINDOW
- Series Awning Door & Service Window Combination Unit
- 72" x 36" RO (cut-out size)
- Layout Style # 18X
- 2-Sash Horizontal Slider
- 1/8" Clear Tempered Glass
- Sash Locks on Windows
- Sliding Screens (18 x 16 charcoal aluminum mesh) 1
- Long Life Glider Track System
- Mill Finish Frames
- WHITE Awning Door Panel
- Gas Springs on Awning Door
- Key Locks on Awning Door
- Include Screw Cover for Installation Flange
- Self Closing Rear Door with Handle and MESH 1
- Standard Microwave Oven 1
- Travel'r 12V – Vinyl Patio Awnings with LED lights
- Color: Slate blue fade, dune fade, charcoal fade, burgundy fade, walnut brown fade, burgundy stripe, emerald green stripe, pacific blue stripe, black and grey stripe or checkered flag 1
- Length: 15 Foot
- (Labor and Installation Included)
- 15,000 BTU Air Conditioner system 1
- (Heater NOT INCLUDED)
- (Labor and Installation Included)
- Electric Heat Kit for Coleman-Mach Air Conditioners 1
- Full 3M 18FT Customized Vinyl Wrap 1
- Price Includes design from scratch (up to 72 hrs. of design time), materials and installation.
- 24" W X 16" D SHELF W (2) WALL BRACKETS 1
- 24" W X 12" D SHELF W (2) WALL BRACKETS 1
- Security System 1
- Includes:
- 3 Security Cam + DVR + TV MONITOR 1
- (Labor and Installation Included)
- Rear View HD 720P Backup Camera 7 Inch Monitor Kit System with night vision 1
- 18' CUSTOM FOOD TRUCK CONSTRUCTION AND LABOR PACKAGE:**
- Stainless Steel #304 Walls with wall insulation, aluminum ceiling, diamond plate floor, stainless steel shelves, stainless steel #304 doors with locks, stainless steel countertop, stainless steel work tables with galvanized legs, generator compartment with security lock system, truck cabin restoration (only for trucks provided by UFT). 1
- 18' STEP VAN FROM PREFERRED VENDOR (NEW)**
- PRICE RANGE STARTING AT \$70,000.00
- TO RESERVE A TRUCK THE FULL AMOUNT NEEDS TO BE PAID RIGHT AFTER THE FIRST 10% RESERVATION DEPOSIT
- TRUCK SOLD AS-IS, NO WARRANTY
- TRUCK AND PRICE SUBJECT TO AVAILABILITY 1
- TRUCK NOTE,PLEASE READ:
- BUYER IS STRONGLY ADVISED TO SEEK A CERTIFIED MECHANIC OF THEIR CHOOSING FOR AN ADDITIONAL EVALUATION OF THE VEHICLE. NO AC UNIT INSTALLED IN THE VEHICLE, NO PASSENGER SEAT, ASK HOW TO ADD ONE FOR AN ADDITIONAL COST. UFT DOESN'T PERFORM ANY MECHANICAL REPAIRS TO THE TRUCKS

Notes:

Subtotal	\$154,414.45
PROMO OCT	\$0.00
Subtotal W/ Discounts	\$154,414.45
County Sales Tax 7%	\$0.00
FL Sales Tax 6%	\$0.00
County Sales Tax 7% (Florida Customers Only)	\$0.00
FL Sales Tax 6% (Florida Customers Only)	\$0.00
Truck Registration	\$250.00

Temp.Tag Fee	\$100.00
DBPR Application (Florida Customers Only)	\$0.00
Less Deposit Received	\$0.00

\$154,764.45

NOTES - PLEASE READ - TAXES NOT INCLUDED FOR OUT OF FL STATE BUYERS

An initial \$1,000.00 is required to:

- Get a customized quote adjusted to the needs of your kitchen.
- This deposit will go toward the payment of the final total and is 100% refundable.

Payment Schedule - 4 Phases

First Phase - 1st Payment: full Payment of Vehicle directly to vendor or UFT, and 10% to United Food Truck to:

- Reserve the date of starting construction
- Establish final construction schedule and sign the Sales Agreement.
- Assist the client in confirming compliance of specific State Regulations. (ONLY AFTER SIGNED AGREEMENT)
- Begin Layout design, and make necessary or requested changes to the kitchen equipment. (ONLY AFTER SIGNED AGREEMENT)

Second Phase - 2nd Payment: Approximately 35% of Total Kitchen Build.

- Construction begins
- Build Progress Updates
- Live Feed Camera installation

Third Phase - 3rd Payment: Approximately 35% of Total Kitchen Build

- Build Progress Updates

Fourth Phase - 4th Payment:

- Remaining balance upon construction completion.

All kitchen equipment is new, NSF Certified, ETL Listed or equivalent and has manufacturer's warranty, restrictions may apply. Specific State Regulations: United Food Truck works with the buyer to check specific state regulations that need to be complied with. It is the buyer's responsibility to seek this information and provide it to their Food Truck Specialist in a timely manner, before construction begins. Changes that affect the final price, will be paid by the customer. Estimated time of Manufacture: 4 - 6 Weeks from Start of Construction.

*****Shipping Not Included*****