



EVERYTABLE

EVERYTABLE

CITY OF RIALTO

TENANT to LEASE and OPERATE A CAFÉ at JOHN LONGVILLE DEPOT

REQUEST FOR PROPOSAL (RFP)

RFP 25-041

EVERYTABLE

COVER PAGE

Shanita Simmons
Purchasing Manager
City of Rialto
150 South Palm Avenue
Rialto, CA 92376

On behalf of Everytable, I am pleased to submit our proposal in response to RFP No. 25-041 for the lease and operation of a café at the John Longville Depot. As a mission-driven food service company with over a decade of experience providing fresh, affordable meals across California, we see this opportunity as an ideal match for our **ultra-quick service** and **grab-and-go model**—designed specifically to **serve busy commuters, working families, and transit travelers**.

Everytable was founded on the belief that nutritious, chef-crafted meals should be accessible to everyone, everywhere. With over 40 storefronts and large-scale institutional foodservice partnerships, we specialize in offering healthy, ready-to-eat meals at prices tailored to local communities. Our menu is thoughtfully designed to meet the needs of travelers on the go: whether they're picking up a quick breakfast before boarding Metrolink, grabbing an affordable lunch during a work break, or bringing home multiple meals to their families after a long day.

The Depot's strategic location along the Metrolink San Bernardino Line—serving dozens of weekday trains and supported by Omnitrans bus routes—makes it an ideal site for our proven model. We envision a welcoming café experience with seamless pickup, limited prep requirements, and an emphasis on convenience and consistency. Our team will implement smart merchandising, digital ordering integration, and community hiring practices that align with the City's goals for economic inclusion and public service.

We are enthusiastic about contributing to the revitalization of the John Longville Depot as both a historic landmark and a vital public space.

If you have any questions about this submission or if additional information/clarification is necessary, please reach out to our main point of contact, and contract designee: Bob Dooley, Vice President Business Development:

Phone: [REDACTED] | Email: bobdooley@everytable.com | Corporate Address: 10419 Venice Blvd, Los Angeles, CA 90034

Best Regards,



Bob Dooley RDN, MBA
Vice President of Business Development



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Southern Shrimp and Grits

3. EXECUTIVE SUMMARY

EXECUTIVE SUMMARY

Everytable is honored to submit this proposal to operate the café at the historic John Longville Depot and Rialto Train Station. We recognize that this site is more than a physical space—it's a daily intersection of working families, commuters, and community life. That's why our approach goes beyond food service; we aim to create a welcoming, dependable café experience that reflects the City of Rialto's values of access, equity, and public service.



Founded to make healthy, chef-prepared meals accessible to all, Everytable operates a mission-driven model that combines centralized, scratch-cooked production with efficient, high-impact retail and foodservice operations. Our offering is ideal for this location: a commuter-friendly mix of fresh grab-and-go meals, and digital ordering—allowing busy travelers to pick up breakfast on the way to work, grab an affordable lunch during the day, or bring home a nourishing dinner for the family after a long shift.

At the Depot, we will deliver more than food—we will deliver consistency, care, and connection. Through affordable pricing, high-quality meals, and a hospitality-forward staff, we are committed to enhancing the daily rhythm of this vital community hub.

A MISSION-ALIGNED FOOD PROGRAM FOR RIALTO

Our proposal includes an Everytable Amenity Store offering breakfast and lunch, prepared fresh daily in our central commissary and delivered to the site with minimal on-site cooking. This efficient model reduces infrastructure needs while maintaining high culinary and sustainability standards. The rotating seasonal menu will feature regionally inspired, nutrient-rich meals—including vegetarian, vegan, and globally inspired options—at prices accessible to all.

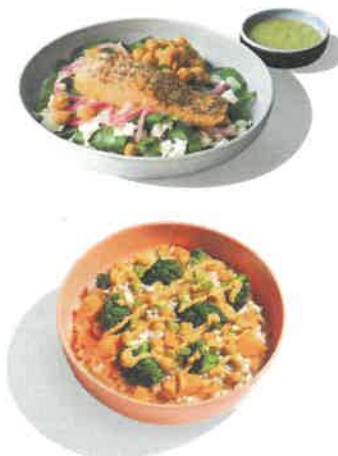
Additionally, we propose a **Gourmet Coffee Program**, which can feature nationally recognized brands (e.g., Starbucks, Peet's, Coffee Bean) or be developed in partnership with a local SoCal roasters Portola Coffee Roasters, Bear Coast Coffee, Bodhi Leaf Coffee Traders, and Common Room Roasters.



**COMMON
ROOM
ROASTERS.**

QUALITY MEALS, AFFORDABLE PRICE

Unlike traditional food providers, Everytable operates on an innovative model that delivers chef-crafted, culturally inspired meals at prices comparable to fast food. By leveraging a central kitchen and a streamlined supply chain, we eliminate the need for extensive on-site kitchen infrastructure, reducing costs while maintaining high culinary standards. This model allows us to offer **FULL MEALS** between \$7-\$9.



SUSTAINABILITY, EQUITY, AND ECONOMIC EFFICIENCY

Our operations model is designed to minimize waste, reduce energy usage, and eliminate the need for deep kitchen retrofits or gas hookups. Key sustainability practices include:

- **80% local ingredient sourcing**, with relationships with regional farms and food producers
- **Zero-waste goals**, with recyclable or reusable packaging and robust food donation programs
- **Certified sustainable seafood** from ASC/BAP suppliers such as Cermaq
- **Bulk sourcing, minimal transport emissions**, and centralized prep for efficiency



MINIMUM FACILITY NEEDS

- NO Grease Traps/Hood Vents
- **Electric Only / No Gas**
- Minimum Electric Load Needed
- No Specialty Drains
- Little to no “ware-and-tare” on equipment

Conclusion

Everytable’s proposal offers **more than a food** solution—it delivers a complete, purpose-driven food service experience that mirrors your mission. Our proven track record across government sites, public health, and higher education campuses ensures operational reliability, while our sustainability, accessibility, and quality standards set a new benchmark for institutional dining.

We look forward to the opportunity to serve the Depot staff guests, and travelers with a food program that nourishes the body, supports the planet, and strengthens community.



Homegirl Salmon Bowl

4. RESPONDENT'S IDENTIFICATION AND BUSINESS STRUCTURE

6. Proposer's Identification and Business Structure

Proposer Name: Everytable PBC

Legal Structure: Public Benefit Corporation (PBC), incorporated in the State of Delaware

Federal Tax ID (EIN): 47-5369929

Unique Entity ID (SAM): H37LPBYE1WU3

DUNS Number: 08-031-1323

CAGE Code: 9ZRS6

Business Size: Medium-sized enterprise

Headquarters Address:

Everytable, PBC

3415 S. Sepulveda Blvd, Suite 1100

Los Angeles, CA 90034

Phone: (213) 444-5529

Website: www.everytable.com

Principal Contact & Authorized Negotiator:

Bob Dooley

Vice President, Business Development

Email: bobdooley@everytable.com

Phone: [REDACTED]

Address: Same as above



Ownership and Corporate Structure

Everytable is a privately held public benefit corporation committed to social equity and food justice. Founded in 2015 by CEO Sam Polk, the company is backed by impact-driven investors and philanthropic capital partners focused on advancing inclusive economic growth. As a certified public benefit corporation, Everytable incorporates public interest goals—like nutrition access and economic opportunity—into its operational mandate.



Business Description and Scale

Everytable operates a vertically integrated model that combines centralized, scratch-cooked food production with efficient retail and institutional delivery. With more than **40 storefronts/partners** throughout California and a **55,000 sq. ft. commissary** in Vernon, Everytable serves thousands of customers daily across retail, K-12 education, university, healthcare, senior nutrition, and government meal service programs.

As a **regional organization with deep local roots**, Everytable is uniquely equipped to serve transit hubs and commuter-heavy environments like the John Longville Depot, where working families, daily travelers, and public employees converge.

Relevant Experience and Alignment with Rialto's Goals

Everytable has a strong track record of managing high-volume, mission-aligned food programs that prioritize speed, affordability, and consistency. Key programs include:

- **City of Los Angeles Department of Aging** – home-delivered meals for seniors citywide.
- **LA County Office of Education (LACOE)** – meal services for underserved youth.
- **California State University System** – commuter-focused on-campus food solutions.

These engagements reflect our capability to serve diverse communities and deliver convenience without compromising nutrition or quality—making Everytable a strategic fit for the City of Rialto's vision to reenergize the John Longville Depot with community-first service.



Conclusion

Everytable's innovative model, public-sector experience, and mission orientation are ideally suited for this café opportunity. Bob Dooley, Vice President of Business Development, is the primary contact and authorized representative for all lease negotiations related to this proposal.



Lemon Spinach Alfredo

5. MINIMUM QUALIFICATION REQUIREMENTS

MINIMUM QUALIFICATION REQUIREMENTS

Everytable has been in business and serving the community for over 10 years now. We have grown dramatically in California and continue to develop our portfolio.

PERMITS AND LICENSES

THIS CERTIFICATE MUST BE POSTED AT PLACE OF BUSINESS

CITY OF LOS ANGELES TAX REGISTRATION CERTIFICATE				
THIS CERTIFICATE IS GOOD UNTIL SUSPENDED OR CANCELLED				
BUSINESS TAX			ISSUED: 11/26/2015	
ACCOUNT NO. 0000905709-0001-2	FUND/CLASS LGR2	DESCRIPTION GR2-Ord 183419	STARTED 1/1/2015	STATUS ACTIVE

LOS ANGELES BROTHERHOOD CRUSADE-BLACK UNITED
FUND, INC
BROTHERHOOD CRUSADE
TRACY MITCHELL, CONTROLLER
200 E SLAUSON AVE
LOS ANGELES CA 90011-5347

ISSUED FOR TAX COMPLIANCE PURPOSES ONLY
NOT A LICENSE, PERMIT, OR LAND USE AUTHORIZATION

ISSUED BY:
Antoinette D. Christauble
DIRECTOR OF FINANCE

"No registration certificate or permit issued under the provisions of the Business Tax ordinances of the LAMC, or the payment of any tax required under the provisions of the Business Tax ordinances of the LAMC shall be construed as authorizing the conduct or continuance of any illegal business or of a legal business in an illegal manner."

NOTIFY THE OFFICE OF FINANCE IN WRITING OF ANY CHANGE IN OWNERSHIP OR ADDRESS - Office of Finance, P.O. Box 53200, Los Angeles CA 90053-0200
FORM 2000 (Rev. 11/13) IMPORTANT - READ REVERSE SIDE



City of Vernon

4305 South Santa Fe Avenue, Vernon, CA 90058
(323) 583-8811

BUSINESS LICENSE CERTIFICATE

Business Name: EVERYTABLE, PBC
DBA: EVERYTABLE, PBC

Business Location: 3305 VERNON AVE
VERNON, CA 90058

Owner:

License Number: GBL-011783

Issued Date: 1/1/2024

Expiration Date: 12/31/2024

Business Type(s): 111998 All Other Miscellaneous Crop
Farming

Mailing Address: PO BOX 58048
VERNON, CA 90058

License Type: In City Business (GBL)

Classification: Manufacturing

The person, firm or corporation named below is granted this certificate (pursuant to the provisions of the City Business License Ordinances of the City of Vernon, California) to engage in, carry on or conduct, in the City of Vernon, California, the business, trade, calling, profession, exhibition or occupation described below for the period indicated. This license is permission only and is issued without verification that the license is subject to or exempt from licensing by the State of California; nor shall such issuance be deemed a waiver of the City of Vernon of past future violations of such laws or ordinances.

TO BE POSTED IN A CONSPICUOUS PLACE

DISPLAY CONSPICUOUSLY AT PLACE OF BUSINESS FOR WHICH ISSUED

CALIFORNIA DEPARTMENT OF TAX AND FEE ADMINISTRATION

SELLER'S PERMIT

April 10, 2020

ACCOUNT NUMBER

102844120 - 00012

EVERYTABLE, PBC

EVERYTABLE, PBC WHICH WILL DO BUSINESS IN
CALIFORNIA AS EVER

3305 E VERNON AVE
VERNON CA 90058-1809



Office of Control:
Cerritos Office

NOTICE TO PERMITTEE:
You are required to obey all Federal and State laws that regulate or control your business. This permit does not allow you to do otherwise.

IS HEREBY AUTHORIZED PURSUANT TO SALES AND USE TAX LAW TO ENGAGE IN THE BUSINESS OF SELLING TANGIBLE PERSONAL PROPERTY AT THE ABOVE LOCATION. THIS PERMIT IS VALID ONLY AT THE ABOVE ADDRESS.

THIS PERMIT IS VALID UNTIL REVOKED OR CANCELED AND IS NOT TRANSFERABLE. IF YOU SELL YOUR BUSINESS OR DROP OUT OF A PARTNERSHIP, NOTIFY US OR YOU COULD BE RESPONSIBLE FOR SALES AND USE TAXES OWED BY THE NEW OPERATOR OF THE BUSINESS.

Not valid at any other address

For general tax questions, please call our Customer Service Center at 1-800-400-7115 (CRS:711).
For information on your rights, contact the Taxpayers' Rights Advocate Office at 1-888-324-2798 or 1-916-324-2798.

CDTFA-442-R REV. 18 (5-18)

A MESSAGE TO OUR NEW PERMIT HOLDER

As a seller, you have rights and responsibilities under the Sales and Use Tax Law. In order to assist you in your endeavor and to better understand the law, we offer the following sources of help:

- * Visiting our website at www.cdtfa.ca.gov
- * Visiting an office
- * Attending a Basic Sales and Use Tax Law class offered at one of our offices
- * Sending your questions in writing to any one of our offices
- * Calling our toll-free Customer Service Center at 1-800-400-7115 (CRS:711)

As a seller, you have the right to issue resale certificates for merchandise that you intend to resell. You also have the responsibility of not misusing resale certificates. While the sales tax is imposed upon the retailer,

- * You have the right to seek reimbursement of the tax from your customer
- * You are responsible for filing and paying your sales and use tax returns timely
- * You have the right to be treated in a fair and equitable manner by the employees of the California Department of Tax and Fee Administration (CDTFA)
- * You are responsible for following the regulations set forth by the CDTFA

As a seller, you are expected to maintain the normal books and records of a prudent businessperson. You are required to maintain these books and records for no less than four years, and make them available for inspection by a CDTFA representative when requested. You are also required to know and charge the correct sales or use tax rate, including any local and district taxes. The tax rate applicable to your sales or use may not necessarily correspond to the tax rate of your business address displayed on this permit. You are also expected to notify us if you are buying, selling, adding a location, or discontinuing your business, adding or dropping a partner, officer, or member, or when you are moving any or all of your business locations. If it becomes necessary to surrender this permit, you should only do so by mailing it to a CDTFA office, or giving it to a CDTFA representative.

If you would like to know more about your rights as a taxpayer, or if you are unable to resolve an issue with CDTFA, please contact the Taxpayers' Rights Advocate Office for help by calling toll-free, 1-888-324-2798 or 1-916-324-2798. Their fax number is 1-916-323-3319.

Please post this permit at the address for which it was issued and at a location visible to your customers.

California Department of Tax and Fee Administration

Business Tax and Fee Division

OUR MENUS



FOOD SERVICE MENU

EVERYTABLE

FALL 2024

EVERYTABLE

Scratch-cooked meals

Order or
find a location
[EVERYTABLE.COM](https://www.everytable.com)



LA♥

Hot Plates

Salads

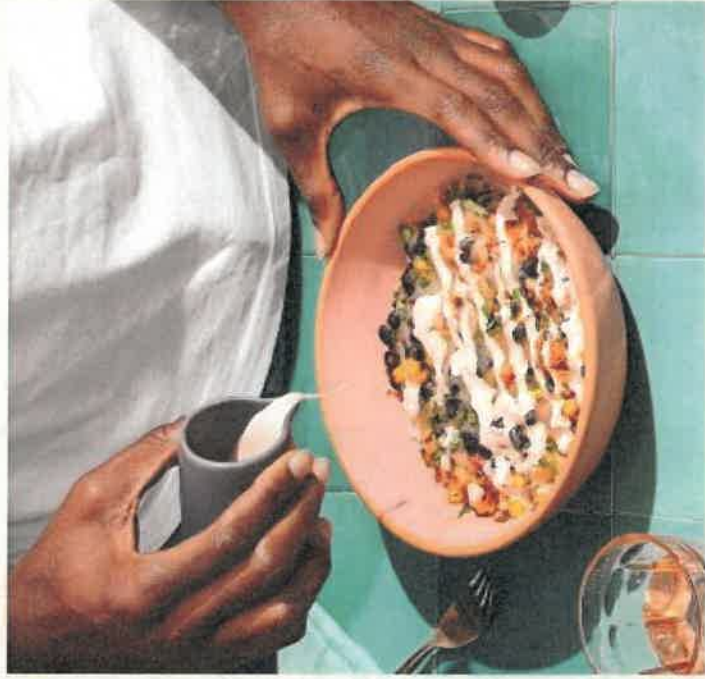
Wraps

Sandwiches

Breakfast

Juices

Snacks



All of our food is made from scratch each morning at our central kitchen using fresh, whole ingredients. We believe in buying from local farms, and launch new meals inspired by the seasons and available harvest.



MY FRIEND'S PLATE

Launching 11/4

In collaboration with My Friend's Place, a Los Angeles non-profit supporting homeless youth, and alumni mentor Shina, this holiday meal is inspired by the shared moments around the table with friends. Enjoy tender slices of roasted Turkey Breast, charred Brussels Sprouts, Shina's Savory Cranberry Stuffing, and Stephanie's Sweet Potato Mashed. To complement the meal, a side of Chipotle Bitter Beans and a tangy Brambleberry Chutney bring everything together. Save us one.

CALABACITAS CON POLLO

550 cal, 31g protein

Tender, grilled chicken nests fresh roasted squash and cilantro brown rice. Served with scratch-cooked romesco, our roasted tomato and red pepper sauce brings this meal a Spanish twist



CAULIFLOWER ROMESCO

540 cal, 26g protein

Our newest veggie-forward, grain meal features whole wheat couscous, roasted cauliflower, chickpeas, edamame and Spanish romesco for a hearty balanced meal



POLLO AL PASTOR

490 cal, 27g protein

Bringing a taste of Mexico, our grilled chicken breast with fresh pineapple salsa, roasted peppers and onions sits on brown rice



CHICKEN ENCHILADA ROTINI

750 cal, 46g protein

A fun twist on the lively enchilada, our whole wheat rotini is tossed with grilled chicken breast, roasted onions and red peppers and layered with red enchilada sauce



YUCATAN SALMON

565 cal, 31g protein

Slow roasted and seasoned, our salmon is paired with corn & black bean salad, quinoa and a roasted plantain with a zesty anchocho citrus vinaigrette



HULI HULI CHICKEN

520 cal, 32g protein

This island inspired dish combines diced, grilled chicken with fragrant coconut rice, and a sweet and tangy Hawaiian BBQ sauce



HOMEGIRL SALMON BOWL

370 cal, 26g protein

Seasoned salmon, cauliflower rice, chili-lime chickpeas, spicy pickled onions, Homeboy avocado salsa verde



CHINCHURRI CHICKEN GRAIN BOWL

520 cal, 36g protein

Grilled chicken breast, chickpeas, baby spinach, fresh tomatoes, and brown rice



PESTO CHICKEN PASTA

560 cal, 35g protein

Fresh aromatic basil pesto tossed with whole wheat rotini, baby spinach, grilled chicken and diced tomatoes



CARIBBEAN CURRY CHICKEN

540 cal, 29g protein

This mouthwatering bowl features Jamaican-style curry chicken with pasture-raised dark meat chicken, Yukon Gold potatoes, carrots, and our housemade curry-onion gravy



GINGER ORANGE TOFU BUDDHA BOWL

420 cal, 16g protein

Roasted seasoned tofu, steamed brown rice, pickled red cabbage, shredded carrots, and fresh steamed broccoli, paired with a Ginger Orange sauce



SUMMERTIME BBQ PLATE

660 cal, 42g protein

BBQ chicken, mac & cheese, sautéed kale and bacon



CREAMY BROCCOLI MAC & CHEESE

470 cal, 24g protein

Whole wheat rotini, pasta, creamy cheese sauce, steamed broccoli, green onions



THAI RED CURRY WITH VEGGIES

580 cal, 36g protein

Slow-roasted carrots, chickpeas, fresh broccoli, and brown rice covered in our scratch-cooked Thai curry sauce



SOUTHERN SHRIMP AND GRITS

590 cal, 36g protein

Our soulful, seasoned shrimp with cheesy grits and sautéed spinach in an unforgettable sauce



CREAMY LEMON BROCCOLI RICE PILAF

480 cal, 17g protein

Broccoli, chickpeas, caramelized onions, and lemon cream sauce on a bed of brown rice



CHICKEN BURRITO BOWL

380 cal, 33g protein

Chicken, corn salsa, black beans, tortilla cheese, brown rice, cilantro, and salsa verde



SESAME GINGER TERIYAKI CHICKEN BOWL

360 cal, 29g protein

This Asian inspired bowl includes fragrant jasmine rice, grilled chicken breast, broccoli, and cabbage, with a sweet and tangy teriyaki sauce



MEXICALI CHICKEN AND RICE BOWL

440 cal, 35g protein

Grilled chicken breast, roasted corn, black beans, and brown rice, with a side of salsa roja



LEMON MAPLE SALMON BOWL

740 cal, 32g protein

Roasted Atlantic salmon is joined by firm edamame, steamed broccoli, and shredded carrots, on a bed of brown rice with a Lemon Maple Sumac Sauce



Heat and eat

*Please note that our menu rotates seasonally. Everytable also carries an assortment of snacks and beverages, ask us for more information.

Our meals are prepared in a central kitchen which handles various common allergens including wheat, peanuts, soy, tree nuts, milk, eggs, fish, and shellfish. Due to our centralized kitchen, any of the "Big 8" allergens may be in the product due to cross-contact, therefore, we cannot guarantee that a meal is allergen-free.

Breakfast



CAGE-FREE EGG AND CHEDDAR SANDWICH

299 cal, 13g protein

Cage-free egg and sharp cheddar sandwich on a wheat bun



BACON, EGG & CHIMICHURRI SANDWICH

419 cal, 13g protein

Fresh chimichurri aioli with scrambled eggs, aged cheddar and smoked bacon piled high on a brioche bun

MORNING GLORY OVERNIGHT OATS

429 cal, 16g protein

Old fashioned rolled oats mixed with chia seeds, shredded carrots, dried apples, and raisins, along with warming spices and vanilla, then topped with walnut pieces



BLUEBERRY MAPLE YOGURT PARFAIT

419 cal, 13g protein

Grade A Fresh Yogurt layered on a sweet blueberry jam base, topped with a crunchy mix of papitas, sunflower seeds, and quinoa



SAUSAGE, EGG, & CHEESE SANDWICH

419 cal, 21g protein

Whole wheat English muffin, chicken sausage patty, egg, provolone cheese, chipotle mayo



MAÑANEROS BOWL

349 cal, 13g protein

Scrambled eggs, roasted sweet potatoes, black beans, queso fresco, tortilla strips, salsa roja



MONICA'S BREAKFAST BURRITO

429 cal, 31g protein

Scrambled eggs, salsa roja, black beans, Monterey Jack cheese, brown rice, chiles and onion wrap



Heat and eat

*Please note that our menu rotates seasonally. Everything also carries an assortment of snacks and beverages, ask us for more information.

Our meals are prepared in a central kitchen which handles various common allergens including wheat, peanuts, soy, tree nuts, milk, eggs, fish, and shellfish. Due to our centralized kitchen, any of the "Big 8" allergens may be in the product due to cross-contact. Therefore, we cannot guarantee that a meal is allergen-free.

Salads

SESAME CHICKEN SALAD

399 cal, 32g protein

Roasted cashews and grilled chicken breast nestled atop of a blend of spinach, cabbage and carrots, along with crunchy celery, shaved almonds, and creamy sesame ginger dressing



MEXICAN STREET CORN CAESAR

329 cal, 32g protein

Mixed greens, chicken, roasted corn, chili pita crisps, dotijje-lime Caesar dressing, Dotijja cheese, cilantro



SALMON SUPERFOOD SALAD

629 cal, 27g protein

Roasted salmon, sweet potatoes, arugula, red cabbage, quinoa, cilantro-lime dressing



VEGAN YAKISOBA NOODLE SALAD

524 cal, 27g protein

Roasted seasoned tofu, whole grain yakisoba noodles, edamame soybeans, fresh sliced greens, spicy sesame almond dressing



Sandwiches & wraps

PULLED PORK STACKED SANDWICH

599 cal, 27g protein

A taste of the south, our slow-roasted, hand-pulled pork is piled high and layered with tangy mustard-made bbq sauce & creamy coleslaw on a buttery brioche bun



CRANBERRY CHICKEN SALAD SANDWICH

749 cal, 47g protein

Savory chicken and tart cranberries mixed with curry mayo then layered with fresh baby arugula and crisp shredded carrots



GARLIC HERB SALMON WRAP

789 cal, 34g protein

Roasted Atlantic salmon, shredded potatoes, pickled onions, and baby arugula are all wrapped in whole wheat, naturally fermented lavash with garlic herb mayo spread



PESTO CHICKEN ON CIABATTA

929 cal, 42g protein

Shaved chicken, pesto aioli, provolone cheese, balsamic peppers and onions, garlic herb mayo, whole wheat ciabatta



CHIMICHURRI CHICKEN ON CIABATTA

689 cal, 34g protein

Shaved chicken, chimichurri aioli, pickled onions, arugula, feta, whole wheat ciabatta



MEDITERRANEAN VEGGIE AND HUMMUS WRAP

599 cal, 26g protein

Roasted chickpeas & carrots, baby arugula, pickled red cabbage, red bell peppers, feta cheese



APPLEWOOD SMOKED HAM AND SWISS ON MARBLED RYE

839 cal, 37g protein

Arugula, pickled cabbage, curly sauerkraut



HERB ROASTED TURKEY AND PROVOLONE ON SPROUTED MULTIGRAIN

799 cal, 46g protein

Arugula, pickled onions, honey mustard spread



CHEESY BEAN BURRITO

649 cal, 32g protein

Black beans, brown rice, cheddar cheese, roasted corn, chili lime cream





Mediterranean Veggie and Hummus Wrap

6. EXPERIENCE AND QUALIFICATIONS

OUR COMPANY STORY

In 2013 Sam Polk, a former hedge fund trader, founded a nonprofit called Feast (originally called Groceryships) to address food-related health problems in South LA, where the average income is \$13,000 a year, life expectancy is 10 years lower than more affluent areas, and diseases like obesity and diabetes are alarmingly high. Feast began helping family food providers make healthy choices through nutrition education, cooking classes, free produce, and support groups.

That year Sam began hearing from Feast participants that while fresh produce was great, they often had to buy food on the go because they were juggling multiple jobs and large families. And in South LA, their only options were fast food.



Sam saw an opportunity to help families like these. So, he created a model for a new company that would sell nutritious food in “food deserts” like South LA at prices competitive with fast food. Feast was built on the belief that every life is equally important. Sam wanted this core value embedded in the new company, so they called it “**Everytable**”, reflecting a mission to bring nutritious, affordable food to every table in the country, with no one left out. After Sam’s appearance on Season 9 of “**SHARK TANK**”, the business has expanded rapidly and now **has around 300 employees in the State of California.**

- <https://vimeo.com/264237020>
- <https://www.youtube.com/watch?v=pCilj5eKNzk>
- <https://sustainablebrands.com/is/sam-polk>



**SHARK
TANK**

OUR ANNUAL IMPACT REPORT

As a social enterprise and public benefit corporation, we are in business to make fresh, delicious meals and on a mission to change the food system and our world. We believe that nutritious food is a human right and should be available to everyone, because people with access to good food have better health outcomes and overall quality of life.

Through our first annual impact report, we aim to celebrate how our customers, team members, investors and strategic partners all play a vital role in achieving our mission. We are committed to making a positive difference in the communities we serve through our three Impact Pillars:

1. Making nutritious food affordable and accessible to everyone
2. Creating a more inclusive economy
3. Supporting a sustainable food system

This inaugural report is an invitation to learn more about our commitment to transforming the food system and building a more equitable society.

Our Everytable Nutrition Impact

MAKING A DIFFERENCE SINCE 2020

10,000,000+ meals served and counting!

We are proud to provide nutritious, delicious, and dignified meals to our communities.

5 million+

Meals served to
individuals
experiencing
homelessness

**~ 1
million**

Meals served to
students &
transitional age
youth

4 million+

Meals served to
seniors experiencing
food insecurity

FOOD VALUES: All of our food is made from scratch daily in our central kitchen using fresh, whole ingredients. We believe in buying from local farms and launching new dishes each month inspired by the seasons and local harvest. Health is at the forefront of our culinary values, bringing added value to the wellness of the team. Safety and quality standards are adhered to through all steps of production and distribution to ensure a consistent and safe product. The Everytable menu rotates seasonally and features local collaborations with chefs and restaurateurs such as Chef John Cleveland of Post & Beam recently with his Creole Chicken Grain Bowl.

- **COMMUNITY INSPIRED:** Our menu is an eclectic celebration of the cultures and cuisines of the local communities we serve. Our menu honors the diversity of all the communities we aim to serve.
- **CREATIVELY CRAFTED:** Each Everytable dish is crafted by our chefs to be sophisticated, relatable, innovative, and fun, while holding ourselves to the highest culinary standards.
- **WHOLE INGREDIENTS:** Each Everytable dish is made from scratch using fresh, simple, unprocessed ingredients, and celebrates vegetables, fruits, nuts, and grains.
- **EVERYDAY NUTRITIOUS:** In a world where most restaurants and grocery stores are a minefield of unhealthy products, we hold ourselves to high nutrition standards, so that our guests trust that eating at Everytable is a step towards health.
- **AFFORDABLE & HONEST:** We aspire to use organic, local, free-range, and grass-fed ingredients, and do so when we can. We are also honest and transparent about the balance between those aspirations and our commitment to providing fresh, healthy, made-from-scratch meals at truly affordable prices.



What sets our company apart from competitors and how will that impact the quality of service to the John Longville Depot?

Everytable was created to make healthy eating affordable and convenient for the modern-day lifestyle. Using a central kitchen, working with dietitians, and a fleet of refrigerated delivery trucks, we have a streamlined process that automates menu planning, packaging individual meals conveniently, and delivering directly to you or your clients. We have a variety of programs from Amenity Stores, meal delivery, home delivery, Smartfridge vending amenities, Medically Tailored Meals, and more. We have close partnerships with nonprofits, healthcare facilities, government agencies, and universities. With our mission driving us, we create customized programs for each of our unique valuable partners without impacting the quality of our service.

OUR FOOD

Everytable is a certified social enterprise founded on the belief that healthy food is a human right and shouldn't be a luxury product. We acknowledge the long history of redlining and racial discrimination that created the phenomenon we today call **"the food desert"** - largely communities of color lacking access to grocery or healthy food options. To remedy this, every day at our central kitchen our chefs prepare fresh, delicious meals using whole ingredients and keeping costs low so we can offer healthy food at "fast food" prices. At our storefront locations, including like-size colleges, we offer a diverse selection of ready-to-eat hot plates, grain bowls, fresh salads, wraps, burritos, everything priced between \$7-9 dollars.

We know **"affordable"** holds different meaning for different communities, so we price our menu based on the median income of the neighborhood, applying a \$2-3 difference on the menu at stores in low-income or food desert neighborhoods. We also bring our mission for food justice to life by partnering with nonprofits, government, and schools to bring food to where it's needed most. In 2020, we delivered 3 million meals to food insecure residents, largely through meaningful partnerships with universities, local government and nonprofit organizations. In addition to our retail locations,



EVERYTABLE | IN THE NEWS

<https://beyondish.com/this-trader-banked-on-food-everyone-benefited/>

According to [research](#) published by the USC Dornsife College of Letters, Arts and Sciences' Public Exchange, 1 in 4 Angelenos experienced food insecurity in 2022. The study also showed that the issue wasn't just access to healthy food. It was price, quality and variety. Polk was already ahead of the curve and learned this after working with many families in South Los Angeles. People craved healthier food options but couldn't afford them. That is when the idea for Everytable was born.

"We created a new model for making high-quality, restaurant-quality, farm-to-table food that we sell for less than the price of fast food," says Polk. "How we did that is we centralized our cooking in a single kitchen. In Southern California we have 38 stores but just one kitchen. It's a 34,000-square-foot, highly efficient commissary kitchen taking ingredients directly from farms. We have fresh protein and make our spices, sauces and dressings. We cook everything from scratch into fresh, healthy, delicious meals, then send them from the commissary to our 38 stores."

"We created a new model for making high-quality, restaurant-quality, farm-to-table food that we sell for less than the price of fast food,"



BEYONDISH

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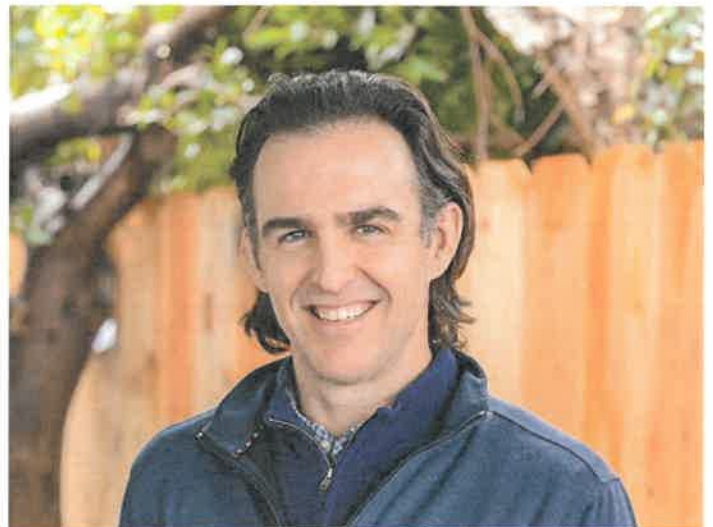
Posted in [Giving Back](#)
[Los Angeles, CA](#)

A Wall Street Trader Banked on Food. Everyone Benefited.

By Allanah Dykes

[Share](#)

"Everytable brings value to middle-income communities, and it brings value to low-income communities. It allows customers to pay it forward and ensure everybody has access to a fresh meal."



EVERYTABLE | IN THE NEWS

<https://www.latimes.com/food/dailydish/la-dd-everytable-20160722-snap-story.html#:~:text=Food-This%20L.A.%20restaurant%20will%20charge%20different%20prices%20for%20the%20same,are%20planned%20later%20to%20his%20year.>

“The restaurant is opening in the middle of a growing effort to bring accessible, healthful food and food education to low-income areas of Los Angeles. It’s an idea that’s been gaining momentum, with the opening of Locol, Roy Choi and Daniel Patterson’s affordable fast-food restaurant in Watts, where the two chefs hire from the surrounding community to staff the restaurant.



E

Sections Los Angeles Times SUBSCRIBE LOG IN

FOOD

This L.A. restaurant will charge different prices for the same meal, based on the neighborhood



A bowl of chicken tinga is available from Everytable in South Los Angeles, a restaurant that prices dishes according to neighborhood income. Three more locations are planned later this year. (Gary Coronado / Los Angeles Times)

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EVERYTABLE | IN THE NEWS

<https://www.youtube.com/watch?v=ninCXzQb-50>



Everytable partners with the City to provide nutritious, chef-prepared meals to seniors in Los Angeles, helping to combat food insecurity among older adults. As part of our mission to make healthy food accessible to all, we collaborate with local organizations to expand our impact. This initiative is one of many ways we work to address food deserts and economic disparities in underserved communities. Through our Pay It Forward program, customers can also contribute meals to those in need, further supporting our commitment to food accessibility for all.



EVERYTABLE | IN THE NEWS

Everytable partners with My Friends Place for Thanksgiving Meals



Everytable and My Friend's Place are offering free Thanksgiving meals in Orange County

Jin Peters, Reporter November 19, 2023 0

https://www.coastreportonline.com/front/article_76f8e56a-a78e-11ef-9e60-efde5af12ef5.html

"Everytable believes that everyone should have a seat at the table and no one should eat their Thanksgiving meal alone."

"Everytable and My Friend's Place, a safe haven for young people that provides food, housing assistance and other opportunities, are collaborating for this event with the help of Shane Tavarez."



COAST REPORT

THE STUDENT VOICE OF ORANGE COAST COLLEGE

EVERYTABLE | IN THE NEWS

<https://www.latimes.com/food/list/los-angeles-restaurants-preorder-thanksgiving-takeout#p=everytable>

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Lillie's Bistro & Garden restaurant at the Culver Hotel is bringing a French twist to its Thanksgiving to-go menu. (Lillie's Bistro & Garden)

FOOD

25 of the best L.A. restaurants for a Thanksgiving takeout feast

By Tiffany Tse

"Everytable is serving up a meal for four that features tender slices of roasted turkey breast, charred Brussels sprouts, savory cranberry stuffing and sweet potato mash — all made with thoughtfully sourced ingredients. The meal benefits My Friend's Place in Hollywood, supporting the center in its work helping unhoused young people."



(Everytable)

Everytable

Los Angeles County | American | \$

By Tiffany Tse

Everytable is serving up a meal for four that features tender slices of roasted turkey breast, charred Brussels sprouts, savory cranberry stuffing and sweet potato mash — all made with thoughtfully sourced ingredients. The meal benefits My Friend's Place in Hollywood, supporting the center in its work helping unhoused young people. Prices for the meal vary based on location due to Everytable's unique pricing model, which reflects the local median household income. Orders can be placed until Nov. 26, with pickup or delivery available through Nov. 29.

EVERYTABLE | IN THE NEWS

<https://www.foxla.com/video/1466957>



'Everytable' delivering free meals to LA seniors

The FOX 11 segment highlights Everytable's initiative to provide free meals to seniors in Los Angeles. The program aims to combat food insecurity among older adults by delivering nutritious, chef-prepared meals directly to their homes. Everytable, known for its mission of making healthy food accessible to all, partners with local organizations to expand its impact. The initiative is part of a broader effort to address food deserts and economic disparities in underserved communities.



EVERYTABLE | IN THE NEWS

<https://la.eater.com/2016/7/27/12298376/everytable-south-la-takeaway-open>

FIRST LOOK LA RESTAURANT OPENINGS

A New Socially-Conscious Concept Brings Healthy Takeout in South LA

Everytable is hoping to bring something special to the neighborhood

by [Forley Elbert](#) | Jul 27, 2016, 11:01am PDT

[Via All South LA Coverage \(S.L.A.\)](#)

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f t SHARE



There's an intriguing new player in the South LA food scene, as takeaway shop Everytable seeks to change the game by providing healthy, efficient, low-cost meals to families throughout the Southland. And they're starting with a walk-in space just off University Park.

Co-founders Sam Polk (previously a Wall Street type and founder of South LA non-profit [Groceryships](#)) and David Foster, a former private equity executive, hope to bring healthful meals in a grab-and-go format to parts of the city that need it most. Their first location sits in the University Park stretch of South LA, just southeast of Downtown. It's not far from USC but is still very much a neighborhood of diverse financial means, which makes the fresh food options here an intriguing proposition.

Craig Hopson, who previously worked Le Cirque in New York City, is on as executive chef, while Johnny Yoo, who has worked with Roy Choi, David Myers, and at Koi, is the overall culinary director. Their focus, says Everytable, is to bring high quality ingredients into low-cost environments, selling sub-\$5 bowls and kids meals that are shelf-stable for hours at a time, and offer the neighborhood something they're interested in. A sample opening menu, including barbecue chicken salad, spaghetti squash and meatballs, and pozole is below.



There's an intriguing new player in the South LA food scene, as takeaway shop **Everytable** seeks to change the game by providing healthy, efficient, low-cost meals to families throughout the Southland.

Everytable says that meals at that price point, in those neighborhoods, are still profitable, though with a tight margin. To help make the entire operation more sustainable — and to bring in a variety of customers who might not otherwise interact with their brand in a particular location

EVERYTABLE | IN THE NEWS

<https://www.calwellness.org/stories/everytable/>



THE CALIFORNIA
Wellness
FOUNDATION

MISSION

MONEY

COMMUNITY

VOICE

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“Everytable serves healthy grab-and-go meals—salads and hot plates—through eight store locations in Los Angeles. The menu choices are informed by the communities where its stores are located, and its meals are prepared fresh every day in the central kitchen, from scratch using quality ingredients.”

In addition to providing healthy food, Everytable has another social objective—to create jobs and wealth building opportunities for low-income residents. Everytable hires store employees from the communities they serve.



THE CALIFORNIA
Wellness
FOUNDATION



KEY PROJECT STAFF INFORMATION

Bob Dooley RDN, MBA

Vice President of Business Development

Bob Dooley will serve Everytable and your organization as the main point of contact and key team leader during the construction and transition period. With a deep passion for advancing public health through food systems, Bob brings a unique blend of expertise in nutrition, business strategy, and operations. As a Registered Dietitian Nutritionist (RDN) Bob's career has been dedicated to creating scalable, sustainable solutions that make healthy eating accessible to all.

Bob supports partners by developing strategic programs that optimize Everytable's food distribution and improve the affordability of nutritious meals, particularly for underserved communities. Bob has extensive experience collaborating with cross-functional teams to provide partners with the highest standards of nutritional quality.



Kaster (Dee) Garrett-Adimora

Franchise Project & Launch Manager

Dee Garrett is the Franchise Project Launch Manager at Everytable. Everytable is a public benefit corporation with a mission to make nutritious food affordable and accessible for everyone, everywhere. The company opens stores in historically underserved communities, serving fresh and healthy meals priced affordably based on the median income of the neighborhood. Dee joined Everytable in 2018 after over 30 years of experience in the fast-food industry. She managed several high-volume locations within a major fast food chain and saw firsthand the physically challenging work and low pay of the fast food industry. Despite the challenges, Dee always felt a sense of ownership with any restaurant she managed and has continued that spirit now at a mission-driven company, Everytable. Dee has experienced firsthand how having access to fresh, nutritious, affordable meals has an impact on her and her customers.



Dee began at Everytable as the Store Manager of the Compton location, which is located in a low-income food desert area. Due to Dee's commitment, leadership and involvement in the community, she has succeeded in turning the Compton location into one of Everytable's most successful stores. This experience led Dee to sign up for Everytable University and the Social Equity Franchise program, which provides training, mentorship and capital to entrepreneurs.

CHEF TIM REARDON

Vice President of R&D and Commercialization, Everytable

Chef Tim Reardon, a **Certified Research Chef** with the Research Chefs Association, serves as the Vice President of R&D and Commercialization at Everytable. With over **20 years** of experience in food manufacturing, culinary innovation, and foodservice strategy, Chef Reardon plays a pivotal role in driving Everytable's mission to transform the food system by making fresh, nutritious meals both affordable and accessible.



Throughout his illustrious career, Chef Reardon has collaborated with leading food manufacturers, including Chobani, Pepsi, Tabasco, Kraft Foods, and Perdue Farms, to develop groundbreaking consumer products and disruptive innovations. Among his notable achievements, he is credited with creating the first-of-its-kind “swicy” (sweet and spicy) Greek yogurt for Chobani, a market innovation that set a new standard for flavor-forward dairy products. Prior to joining Everytable, Chef Reardon held leadership roles in several high-profile organizations. He served as Senior Director of Culinary Design at Chobani, where he shaped the brand's culinary voice and strategy; Director of Culinary Innovation at Applebee's, managing menu strategies for a system of over 1,600 locations generating \$4 billion in annual sales; and Director of Culinary Product Development at Plated, where he leveraged data-driven approaches to refine e-commerce meal kits. His earlier roles include pioneering culinary innovation at The Food Group, a marketing agency working with iconic brands like Kraft, Danone, and Norwegian Seafood, and gaining fine-dining experience as Chef de Partie at the 2-Michelin Star- L'Atelier de Joël Robuchon in Bangkok.

A graduate of the prestigious Culinary Institute of America (CIA) in Hyde Park, New York, Chef Reardon combines his classical training with a passion for culinary innovation. At Everytable, he uses his diverse background to craft meals that are scratch-made, community-inspired, and chef-prepared, ensuring every dish resonates with quality, creativity, and care. Chef Reardon's unique blend of culinary artistry and strategic vision has earned him a reputation as a leader in food innovation, making him a vital contributor to Everytable's success in delivering solutions that are both nutritious and operationally efficient.

<https://www.linkedin.com/in/timothypatrickreardon/>

REFERENCES AND BUSINESS PARTNERS

HIGHER EDUCATION REFERENCES

Reference Name: Compton College

Contact: Reuben James

Address: 1111 E Artesia Blvd, Compton, CA 90221

Phone #: +1 (310) 345-7134

Email Address: rjames@compton.edu

Description and date(s) of services provided: Everytable customized a store for Compton College and provided other meal program support for students and faculty/staff. We have served over 27,000 students since 2020.

Reference Name: Santa Monica College (SMC)

Contact: Lizzy Moore

Address: 1516 Pico Boulevard, 2nd Floor Santa Monica, CA 90405

Phone #: 310.434.4215

Email Address: moore_lizzy@smc.edu

Description and date(s) of services provided: In February 2020, Everytable opened a Smartfridge Dining Lounge concept on SMC's campus. Part of the dining service agreement includes weekly donations to SMCs on campus food pantry. Since campus closed due to the covid-19 pandemic, Everytable has delivered meals to SMC's food insecure student population. Each week, students select and receive 7 meals delivered to their home. On average, this program serves 300 students a week. We have also distributed Everytable meals during SMC's weekly drive-through pantry.

Reference Name: Long Beach City College

Contact: Justin Mendez

Address: 4901 E Carson Ave. Long Beach, CA 90808

Phone #: +1 (562) 938-4756

Email Address: jmendez@lbcc.edu

Description and date(s) of services provided: Everytable provided a holiday home delivery program for food insecure students from December 15 - December 31, 2020. From January 2021 - June 2021, Everytable will be delivering 400 meals every 2 weeks for their on campus food distribution events. All students participate in the school's Brahma Food Pantry program.



Since starting services in Higher Education Campus Stores or Amenity Stores, Everytable has not lost a client, so we are unable to provide a list of contacts for that. In other segments of our business, we may lose clients due to loss of funding for the program, or a cheaper competitor has a lower bid price. Please see the below pages for additional information on our numerous Food Service references.

SENIORS CITIZEN PROGRAM REFERENCES

ORGANIZATION	CONTACT INFORMATION	SERVICES PROVIDED
MEALS ON WHEELS DIABLO REGION	<p>FERNANDA FONSECA, NUTRITION MANAGER</p> <p>ADDRESS: 1300 CIVIC DRIVE, WALNUT CREEK, CA 94596</p> <p>PHONE: 925-937-8608</p> <p>EMAIL: FFONSECA@MOWDR.ORG</p>	EVERYTABLE PROVIDES APPROXIMATELY 1,000 HOME DELIVERED MEALS 2-3 TIMES PER WEEK FOR HOMEBOUND SENIORS. OAA TITLE III COMPLIANT AND MEDICALLY TAILORED MEALS.
YMCA YOUTH AND FAMILY SERVICES	<p>JASON VICENTE, TAY HOUSING SOCIAL WORK PROGRAM DIRECTOR</p> <p>ADDRESS: 3304 IDLEWILD WAY, SAN DIEGO, CA. 92117</p> <p>PHONE: (858) 344-3023</p> <p>EMAIL: JVICENTE@YMCASD.ORG</p>	EVERYTABLE PROVIDES CONGREGATE LUNCH AND DINNER MEALS FOR THE TRANSITION-AGE YOUTH (TAY) SAFE STAY SHELTER PROGRAM AT THE YMCA OF SAN DIEGO COUNTY
SAN DIEGO RESCUE MISSION	<p>PAUL ARMSTRONG, VICE PRESIDENT OF PROGRAMS</p> <p>ADDRESS: 120 ELM ST, SAN DIEGO, CA 92101</p> <p>PHONE: (619) 819-1830</p> <p>EMAIL: PARMSTRONG@SDRESCUE.ORG</p>	EVERYTABLE PROVIDES DAILY LUNCH AND DINNER FOR APPROXIMATELY 50 PEOPLE EXPERIENCING HOMELESSNESS AT THE SAN DIEGO RESCUE MISSION OCEANSIDE NAVIGATION CENTER.
COUNTY OF SANTA CLARA SENIOR NUTRITION PROGRAM	<p>TRISHA LAM M.P.H., R.D NUTRITION SERVICES MANAGER</p> <p>ADDRESS: 353 W. JULIAN STREET, 4TH FLOOR, SAN JOSE, CA 95110</p> <p>PHONE: 408-755-7684</p>	EVERYTABLE PROVIDES APPROXIMATELY 600 HOME DELIVERED MEALS/WEEK TO 50-80 SENIORS. OAA TITLE III COMPLIANT AND MEDICALLY TAILORED MEALS.
OPICA	<p>SAIRA REYES, DIRECTOR OF OPERATIONS</p> <p>ADDRESS: 1759 MISSOURI AVE, LOS ANGELES, CA 90025</p> <p>PHONE: (310) 478-0226</p>	EVERYTABLE PROVIDES APPROXIMATELY 250 CONGREGATE MEALS TO AN ADULT DAY CENTER. OAA TITLE III COMPLIANT AND MEDICALLY TAILORED MEALS.

K12 REFERENCES

Reference Name: Assurance/San Diego Workforce/Diego Valley/Desert Sands/etc.

Contact: Stephanie Jaramillo

Address: 177 Holston Drive Lancaster, CA 93535

Phone #: +1 (661) 272-1225 ext. 6230

Email: sjaramillo@llac.org

Description and date(s) of services provided: Since January 2023, we have grown to serve 12 schools across LA Counties and SD Counties and their students. These are charter schools receiving weekly deliveries.

Reference Name: YouthBuild Charter

Contact: Tizoc Brenes

Address: 2202 S. Figueroa Street, #728, Los Angeles, CA 90007

Phone #: 323-945-5274

Email: tbrenes@youthbuildcharter.org

Description and date(s) of services provided: Since 2024, we have been serving 3 YouthBuild schools and are looking to expand to their NSLP programs.

HUMAN NEEDS AND UNHOUSED SERVICES REFERENCES

Reference Name: YMCA of SD County

Contact: Jason Vicente

Address: 3304 Idlewild Way San Diego, CA 92117

Phone #: 858-344-3023

Email: jvicente@ymcasd.org

Description and date(s) of services provided: Since August 2023, Everytable has provided bulk shelter food services to this TAY shelter.

Reference Name: Richmond Community Foundation

Contact: Shyla Crowder

Address: 14800 San Pablo Ave San Pablo, CA 94806

Phone #: 510-730-5952

Email: scrowder@richmondcf.org

Description and date(s) of services provided: Since May 2024, Everytable has provided bulk weekly delivery services to their emergency motel temporary housing.

Reference Name: San Diego Rescue Mission

Contact: Paul Armstrong

Address: 3131 Oceanside Blvd Oceanside, CA 92056

Phone #: 619-819-1830

Email: parmstrong@sdrescue.org

Description and date(s) of services provided: Since August 2023, Everytable has partnered with the Rescue Mission's Oceanside Navigation Center to provide daily deliveries for about 36 clients.



Yucatan Salmon

7. OPERATION PLAN

SERVICE OPTIONS

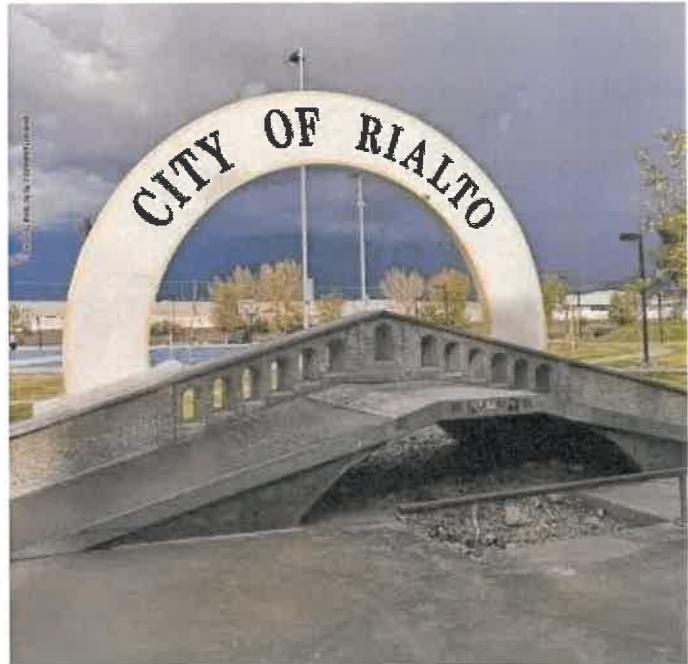
As a part of this proposal, Everytable is offering the following services as a starting point for opening an Amenity Store.

AMENITY STORE: Everytable will manage and operate a traditional Amenity Store in the John Longville Depot. This service features a gourmet coffee program, energizing your staff while creating an enriching environment team members will frequently revisit. Additionally, we offer our full range of our signature chef-inspired meals.

CATERING: As part of our offering, Everytable can provide event catering for on and off facility programming.

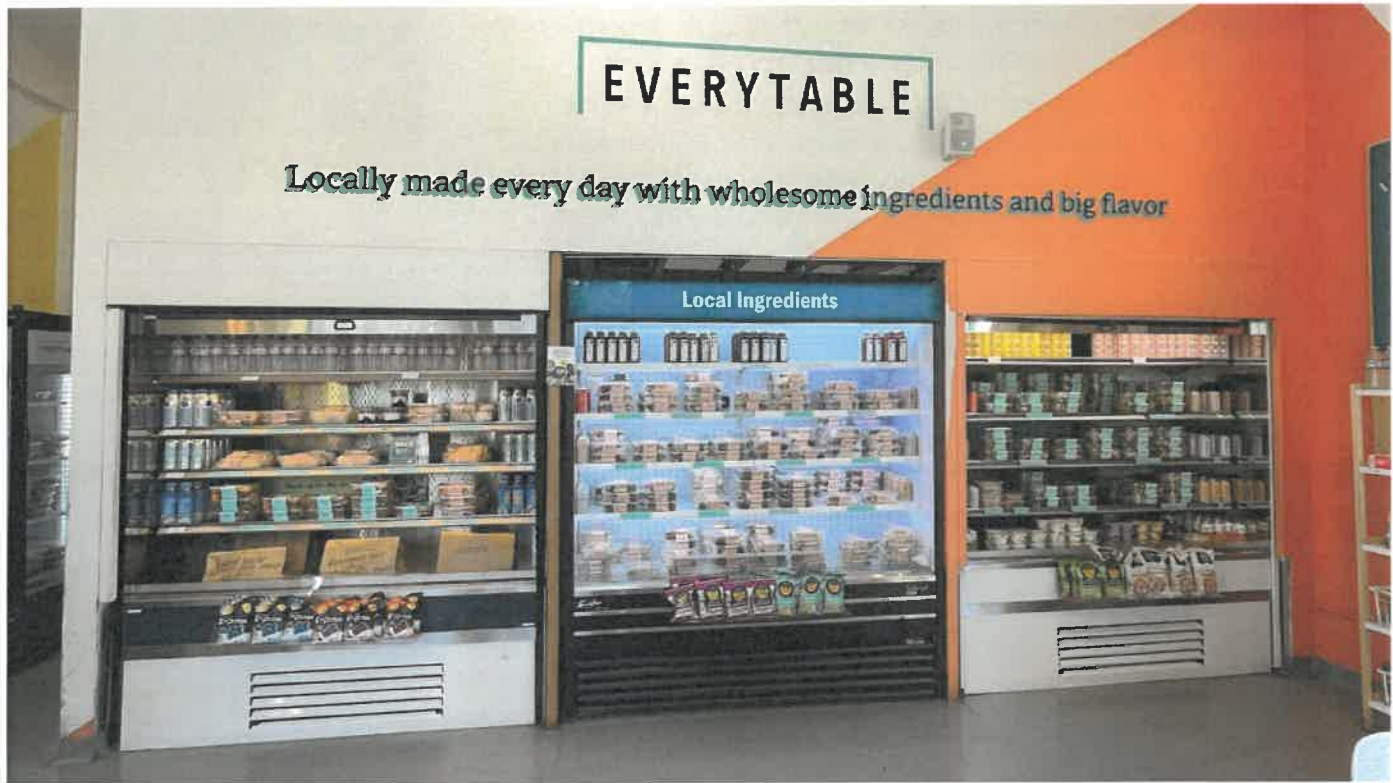
SMARTFRIDGE: A FREE SmartFridge will be offered to the Community Center while an Amenity Store is in operation, if desired.

EMPLOYEE AND STAFF DISCOUNTS: As an OPTIONAL Service and if desired, Everytable will offer a 10% discount to all staff and faculty John Longville Depot they purchase a meal in-store.



AMENITY STORE

Below are just a few samples of possible store models and/or design features for a typical Amenity Store.



GORMET COFFEE PROGRAM

Everytable's Amenity Store will be highlighted by our Gourmet Coffee Program, which offers a curated selection of premium coffee beverages designed to complement its commitment to fresh, scratch-cooked meals. This program features a variety of espresso-based drinks crafted with high-quality ingredients and delivered with the same mission-driven ethos that defines Everytable. With a focus on accessibility and excellence, the coffee program is ideal for both on-the-go customers and office-based environments through your Everytable store.

(sample menu and pricing)

EVERYTABLE		
COFFEE	Small	Large
Drip	2.45	2.65
Espresso	2.75	
Americano	2.95	3.45
Cappuccino	3.65	4.24
Latte	3.65	4.25
Mocha	4.15	4.75
Cold Brew Coffee	4.25	4.75
TEA		
Earl Grey	2.45	2.65
Green Tea	2.45	2.65
Citrus Floral	2.45	2.65
Add Espresso Shot	0.75	
Oat or Almont Milk	0.75	

EVERYTABLE

Get More Bang for your Coffee Buck.

Snag a \$1 Crenshaw coffee with any breakfast purchase. Limited time only.



There's no better way to start your day than with a wholesome, delicious breakfast from your community Everytable store. Oh wait, yeah there is! How about a super-premium, single-origin Crenshaw Coffee for a single dollar? Get yours today with any breakfast purchase. Available at select locations.

[FIND A STORE](#)

Proud to feature Crenshaw Coffee in our community stores



Crenshaw Coffee Company is a black-owned business whose ultimate goal is to give hope to the underprivileged citizens of Los Angeles. They offer ultra-premium, single origin coffee with a keen eye on excellence and quality in every step of their process, from direct sourcing to quality and service.

COFFEE AND BREW OPTIONS

Coffee Program Overview: Proudly Brew & Local Roaster Options

At the Recreation Center, we are committed to offering a high-quality, flexible coffee experience that reflects the needs and values of the local community. One strong option is a “Proudly Brew” (or similar style) program, which allows us to serve the coffee of a major national brand—such as **Starbucks**, **Peet’s Coffee**, or **The Coffee Bean & Tea Leaf**—within our own café space. These programs include the use of branded coffee beans, approved recipes, and full access to corporate training resources and marketing materials.



As a partner, the City can benefit from strong brand recognition while maintaining operational control. Alternatively, we are equally prepared to partner with a local roaster near the facility, offering a community-forward and highly adaptable solution. **The final selection of coffee brand or roaster will be made in collaboration with the City**, and we are open to **revisiting or changing** the offering over time based on commuter and staff feedback.



Starbucks – Proudly Serving Starbucks® Coffee

The “Proudly Serving Starbucks®” program allows non-corporate venues like universities to serve Starbucks coffee using Starbucks beans, equipment, signage, and recipes. It delivers consistent, high-quality products backed by global brand recognition and includes access to corporate training and marketing materials. This option offers a premium coffee experience with built-in consumer trust and support for sustainable sourcing practices.



Peet’s Coffee – We Proudly Pour Peet’s

Peet’s Coffee offers a “We Proudly Pour Peet’s” program that brings its signature deep-roasted, small-batch coffee to facility settings. The program includes proprietary beans, brewing equipment, branded assets, and training support. With strong sustainability credentials and a curated, artisan feel, Peet’s is a compelling option for groups seeking both quality and character.



The Coffee Bean & Tea Leaf – Proudly Serving Program

The Coffee Bean & Tea Leaf provides a flexible “Proudly Serving” program with a wide range of beverages, including coffee, teas, and blended drinks. It supplies branded materials, brewing equipment, and staff training, with a focus on seasonal and customizable offerings. Known for its strong California roots, this option combines regional familiarity with menu variety.



Local Roaster Option – Community-Focused and Flexible

The new Rec Center is located in a vibrant coffee region with several notable local roasters that could provide a strong, community-driven alternative to the corporate Proudly Brew model. Roasters such as **Portola Coffee Roasters**, **Bear Coast Coffee**, **Bodhi Leaf Coffee Traders**, and **Common Room Roasters**, all operate in or around the City of Rialto and are known for their craft quality, ethical sourcing, and partnerships with local businesses. Working with a local roaster offers the rec center the opportunity to support small businesses, emphasize regional identity, and deliver an experience that feels uniquely SouCal.



**COMMON
ROOM
ROASTERS.**

**PORTOLA
COFFEE**



This option also offers maximum flexibility: the roaster can be changed or rotated seasonally, and the product line can be tailored specifically to the community and travelers preferences. While it does not include the extensive marketing resources of a national brand, this model can still carry strong appeal through authenticity, community pride, and storytelling. We are fully prepared to partner with a local vendor if that direction aligns with the rec center goals, and we welcome the opportunity to adapt our program accordingly.



SMART FRIDGES

A **smart fridge** is a **24/7 service option** utilizing advanced refrigerator that integrates internet connectivity, sensors, and a user-friendly interface to provide enhanced functionality beyond traditional cooling and food storage. We can provide these smart fridges throughout the facility. They will be maintained by the onsite team.

Touchscreen Interface: Many smart fridges have a built-in touchscreen on the door that provides access to controls, apps, and features.

Wi-Fi Connectivity: This allows the fridge to connect to the internet for remote management, software updates, and communication with other devices.

Everytable FAQs

Users can view the menu, nutritional information, allergens, and price by tapping and scrolling on the screen. Users then swipe their credit card to unlock the fridge and begin their transaction. After the fridge is unlocked, they can look through and grab as many items as they want. They will be charged once the door closes. After the door is closed, Smartfridge users are prompted to enter their email address for a receipt or enter a promo code, if applicable.

How much product can a SmartFridge hold?

SmartFridge is designed to hold roughly 40 meals plus beverages



CATERING

Everytable offers our full menu for specialty catering events along with our traditional storefronts. If your organization or specific department wishes to place large orders; our teams will be more than happy to help place those for you.

EVERYTABLE

Fresh, chef-prepared catering for your community.

Our meals are made from scratch daily using ingredients from local farms and flavors inspired by the communities we serve.



Our Menu

View full menu at everytable.com/menu.



Turkey Taco Bowl



Creole Chicken Grain Bowl



Elote Caesar Salad



Carnitas Tacos



Spicy 'Fried' Chicken Salad



Marinated Artichoke and Spinach Salad



Chopped Greek Salad



Rotini 'Bolognese'



Puebla Chicken Tinga



Monica's Breakfast Burrito



Buffalo Chicken Wrap



Homegirl Salmon Adobo



Thai Red Curry with Veggies

Individual Orders

Up to 50 People

50+ Items

See page 2 for detailed order instructions

Good For Your Company.

Happy Employees

Nutritious food options are shown to improve productivity and overall employee satisfaction.

Purpose Driven

Employees are inspired by participating in the fight for food justice.

foodservice@everytable.com / everytable.com

Good For All.

Our Mission

We're transforming the food system and bringing nutritious, affordable food into every community.

Your Impact

Each meal purchased helps us open locations in underserved communities around Los Angeles.

How to Order

Unlike traditional catering, each dish is individually packaged and ready to eat.

Catering For Up to 50 People

Available for same day or advance orders 4-10 days ahead. Store pickup and delivery options.



Visit everytable.com/menu



Click ["Choose Delivery or Pickup"](#)



Enter your office's [zip code](#)



Choose [Store Pickup or Same Day Delivery*](#)



Complete order and [pay](#)

*NOTE: Same Day Delivery should be selected for both same day and advance orders; delivery orders are fulfilled through our partnership with DoorDash. Do not select ["Scheduled Delivery"](#) for group catering orders.

Individual Orders

One-time orders and subscription options available - delivered where you want it!



Visit everytable.com/menu



Click ["Choose Delivery or Pickup"](#)



Enter your office's [zip code](#)



Choose [Store Pickup or Same Day Delivery*](#)



Complete order and [pay](#)



Use code [MEGAN](#) for 4 free meals + free delivery

Catering For 50+ Items

Advance orders only - minimum 4 days ahead. Store pickup and delivery options. Reach out to your dedicated Business Development Associate, to choose your menu and place your order directly.

Thank you for joining the fight
for food justice!



ONLINE ORDERING

Ordering from Everytable is designed to be effortless and efficient, aligning perfectly with your goals for convenience and employee satisfaction. Everytable offers a user-friendly online platform accessible via mobile app or web browser, where employees can easily browse a rotating menu of fresh, healthy meals, select dietary preferences, and place customized orders in just a few clicks. Meal deliveries are reliable and on-time, with all items individually packaged and clearly labeled, making distribution at designated locations seamless. The entire process—from ordering to delivery—is streamlined to ensure a hassle-free experience every step of the way.

EVERYTABLE

Our MenuFind a StoreSubscriptionFood ServiceStart Subscription

Partner Delivery: Van Huys - Sepulveda
Delivery to 91407

Delivery Info

Hot Meals

Salads

Wraps & Sandwiches


Sides

Breakfast


Show All

Sort by Relevance

Hot Meals



Chef Corbin's California Gumbo
\$18.99 \$18.99




Chicken's Tennessee Baked Pork Chop
\$20.99 \$18.99


Subscribe & Save

Save off. Free delivery on \$30 orders. Receive fresh drinks and more. Get 20% off meals and more. Select items only.


Subscribe Now




Keith's Spicy Shrimp & Noodles
\$15.99 \$18.99




Pelle's Ando with Seasoned Rice
\$18.99 \$18.99




Nashville Hot Chicken Pasta
\$15.99 \$18.99



Backyard BBQ Chicken Plate
\$18.99 \$18.99



Turkey Taco Bowl
\$18.99 \$18.99





Southwest Chipotle Chicken Bowl
\$18.99 \$18.99

EVERYTABLE

Our MenuFind a StoreSubscriptionFood ServiceStart Subscription

[Back to Menu](#)





HAS #318/SEATED

WILD MEXICAN CUISINE

NEW ITEM

Chef Corbin's California Gumbo

In collaboration with chef, entrepreneur and author Keith Corbin, enjoy a California-Style Chicken Sausage Gumbo—a bold take on tradition. Featuring tender, boneless, skinless chicken thigh, andouille sausage, and the classic trinity of bell peppers, onions and celery in a rich, dark roux, served over rice and finished with fresh parsley for a soulful Cali twist.

To find out product pricing and availability, check to see if we are in your area.

Check Availability

Nutrition Facts (%) - percentage of daily value

SERVING SIZE	14.7oz (416.788g)	DIETARY FIBER	3g (11%)
1 SERVING PER CONTAINER	Per Serving	TOTAL SUGARS	0g
CALORIES	640	INCLUDES ADDED SUGARS	0g (0%)
TOTAL FAT	33g (42%)	PROTEIN	34g
SATURATED FAT	9g (45%)	VITAMIN C	0.2mg (2%)
TRANS FAT	0g	CALCIUM	50mg (4%)
CHOLESTEROL	165mg (65%)	IRON	4.3mg (24%)
SODIUM	1698mg (73%)	POTASSIUM	560mg (32%)
TOTAL CARBOHYDRATE	58g (18%)	VITAMIN A	470mcg (32%)
		VITAMIN C	59mg (66%)

EVERYTABLE @ WORK

GROUP RECURRING CATERING ORDERING PLATFORM

Everytable @ Work is an optional service that serves as an employee wellness solution offered by Everytable that provides healthy, chef-prepared meals to employees—right at your workplace. Designed to support employee well-being and productivity, the program offers flexible meal solutions like subsidized meals, and customized meal plans. Companies can choose how much they want to contribute (if any), making it a scalable benefit that supports both in-office and remote teams.

At its core, Everytable @ Work aligns with the brand's broader mission to make nutritious, affordable food accessible to all. By bringing meals directly to the workplace, the program helps employers foster a culture of health and care, while employees enjoy delicious, balanced meals that fuel their day—without the hassle of meal prep or food delivery.

Why Everytable @work



A wide variety of fresh, scratch-cooked meals to satisfy every palate.

Seamlessly flexible – group ordering with delivery options tailored to your schedule, daily or weekly.

Loyalty discounts and customizable employer subsidy options designed to enhance employee satisfaction.

OUR MENUS

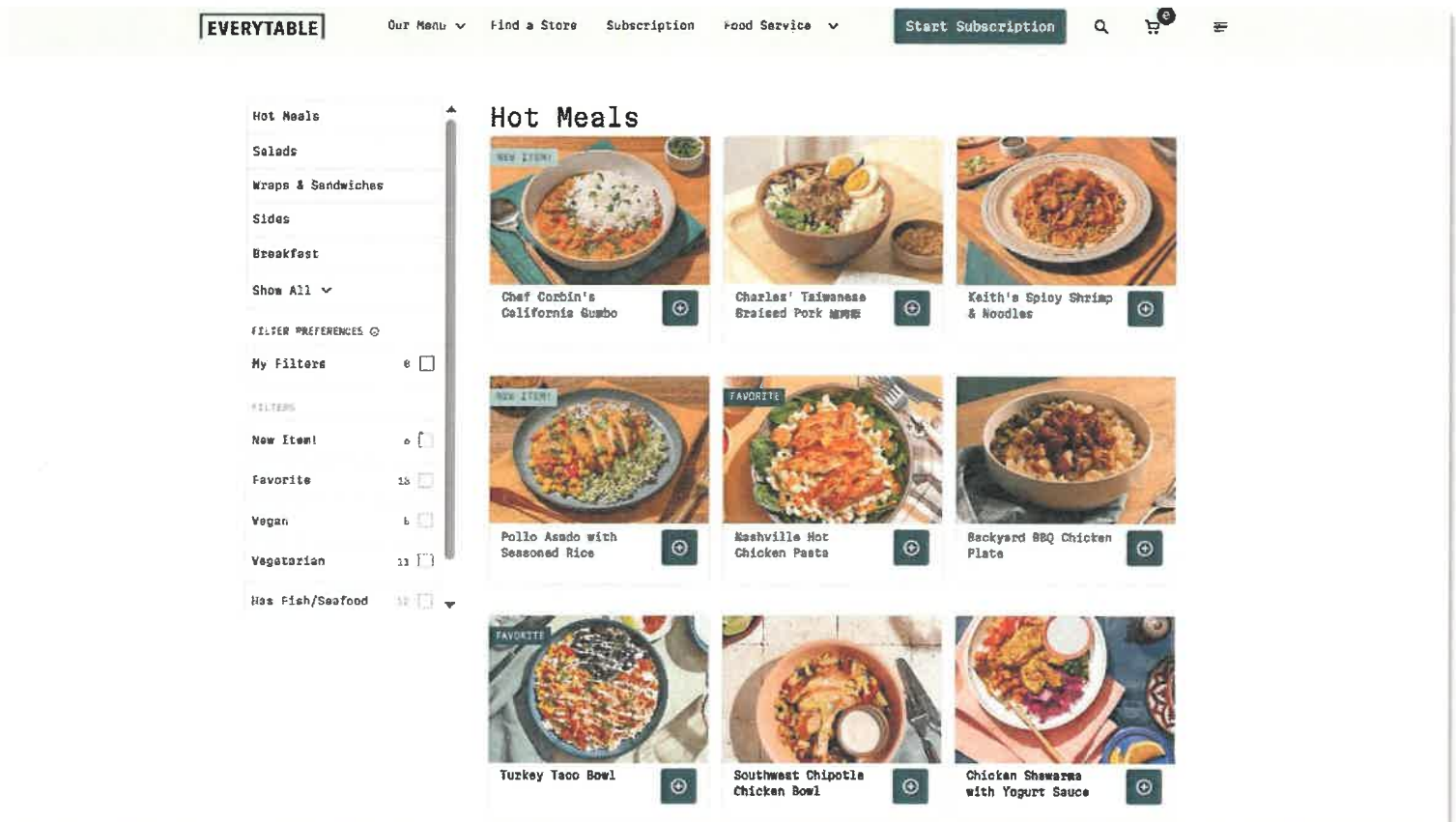
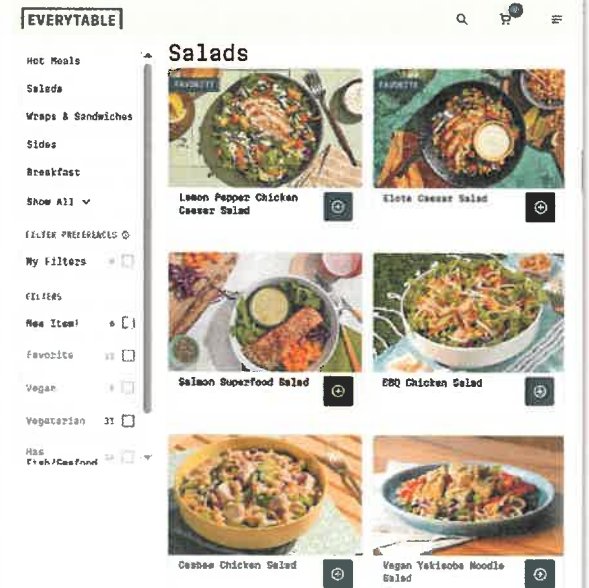
Below and in the following pages, we have included our menus available to all of our amenity stores. You can also review full menu on our website at: <https://www.everytable.com/Menu>
(Same menu as previous sections)



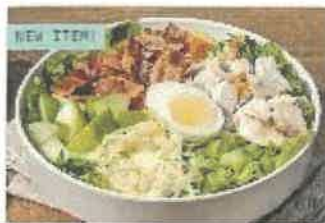
FOOD SERVICE MENU

EVERYTABLE

FALL 2024



Salads



Turkey Cobb Salad



Lemon Pepper Chicken
Caesar Salad



Elote Caesar Salad



Salmon Superfood
Salad



BBQ Chicken Salad



Cashew Chicken Salad



Vegan Yukinoba
Noodle Salad



Wraps & Sandwiches



Chipotle Turkey
Burrito



Pesto Chicken on
Ciabatta



Garlic Herb Salmon
Wrap



Cranberry Chicken
Salad Sandwich



Cheesy Bean Burrito



Chimichurri Chicken
on Ciabatta



Hot Plates

Salads

Wraps

Sandwiches

Breakfast

Juices

Snacks



All of our food is made from scratch each morning at our central kitchen using fresh, whole ingredients. We believe in buying from local farms, and launch new meals inspired by the seasons and available harvest.



MY FRIEND'S PLATE

Launching 11/4

In collaboration with My Friend's Place, a Los Angeles non-profit supporting homeless youth, and alumni member Shane, this holiday meal is inspired by the shared moments around the table with friends. Enjoy tender slices of roasted Turkey Breast, charred Brussels Sprouts, Shane's Savory Cranberry Stuffing, and Stephanie's Sweet Potato Menn. To complement the meal, a side of Chipotle Citrus Gravy and a tangy Cranberry Chutney bring everything together. Serves one.

CALABACITAS CON POLLO

568 cal, 31g protein

Tender, grilled chicken meets fresh roasted squash and cilantro brown rice. Served with scratch-cooked romesco, our roasted tomato and red pepper sauce brings this meal a Spanish twist



CAULIFLOWER ROMESCO

546 cal, 26g protein

Our newest veggie-forward, grain meal features whole wheat couscous, roasted cauliflower, chickpeas, edamame and Spanish romesco for a hearty balanced meal



POLLO AL PASTOR

468 cal, 27g protein

Bringing a taste of Mexico, our grilled chicken breast with fresh pineapple salsa, roasted peppers and onions sits on brown rice



CHICKEN ENCHILADA ROTINI

758 cal, 45g protein

A fun twist on the lively enchilada, our whole wheat rotini is tossed with grilled chicken breast, roasted onions and red peppers and layered with red enchilada sauce



YUCATAN SALMON

588 cal, 31g protein

Slow roasted and seasoned, our salmon is paired with corn & black bean salad, quinoa and a toasted plantain with a zesty salsa de citrus vinaigrette



HULI HULI CHICKEN

528 cal, 31g protein

This island inspired dish combines diced, grilled chicken with fragrant coconut rice, and a sweet and tangy Hawaiian BBQ sauce



HOMEGIRL SALMON BOWL

378 cal, 25g protein

Seasoned salmon, cauliflower rice, chili-lime chickpeas, spicy pickled onions, homeboy avocado salsa verde



CHMICHURRI CHICKEN GRAIN BOWL

528 cal, 36g protein

Grilled chicken breast, chickpeas, baby spinach, fresh tomatoes, and brown rice



PESTO CHICKEN PASTA

588 cal, 35g protein

Fresh aromatic basil pesto tossed with whole wheat rotini pasta, baby spinach, grilled chicken and diced tomatoes



CARIBBEAN CURRY CHICKEN

546 cal, 29g protein

This mouthwatering bowl features Jamaican-style curry chicken with pasture-raised dark meat chicken, Yukon Gold potatoes, carrots, and our homemade curry-onion gravy



GINGER ORANGE TOFU BUDDHA BOWL

428 cal, 14g protein

Roasted seasoned tofu, zita atop brown rice, pickled red cabbage, shredded carrots and fresh steamed broccoli, paired with a Ginger Orange sauce



SUMMERTIME BBQ PLATE

688 cal, 42g protein

BBQ chicken, mac & cheese, sautéed kale and bacon



CREAMY BROCCOLI MAC & CHEESE

478 cal, 24g protein

Whole wheat rotini pasta, creamy cheese sauce, steamed broccoli, green onions



THAI RED CURRY WITH VEGGIES

588 cal, 36g protein

Slow-roasted carrots, chickpeas, fresh broccoli, and brown rice covered in our scratch-cooked Thai curry sauce



SOUTHERN SHRIMP AND GRITS

588 cal, 36g protein

Our soulful, seasoned shrimp with cheesy grits and sautéed spinach is unforgettable



CREAMY LEMON BROCCOLI RICE PILAF

488 cal, 17g protein

Broccoli, chickpeas, caramelized onions, and lemon cress sauce on a bed of brown rice



CHICKEN BURRITO BOWL

388 cal, 33g protein

Chicken, corn salsa, black beans, tortija cheese, brown rice, cilantro, salsa verde



SESAME GINGER TERIYAKI CHICKEN BOWL

368 cal, 29g protein

This Asian inspired bowl includes fragrant jasmine rice, grilled chicken breast, broccoli, and cabbage, with a sweet and tangy teriyaki sauce



MEXICALI CHICKEN AND RICE BOWL

468 cal, 32g protein

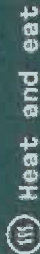
Grilled chicken breast, roasted corn, black beans, and brown rice, with a side of salsa roja



LEMON MAPLE SALMON BOWL

748 cal, 31g protein

Roasted Atlantic salmon is joined by fine shimeee, steamed broccoli, and shredded carrots, on a bed of brown rice with a Lemon Maple Sumac Sauce



Heat and eat
Please note that our menu rotates seasonally. Everytable also carries an assortment of snacks and beverages, ask us for more information.

Our meals are prepared in a central kitchen which handles various common allergens including wheat, peanuts, soy, tree nuts, silk, eggs, fish, and shellfish. Due to our centralized kitchen, any of the "Big 8" allergens may be in the product due to cross-contact, therefore, we cannot guarantee that a meal is allergen-free.

Breakfast



CAGE-FREE EGG AND CHEDDAR SANDWICH

250 cal, 15g protein

Cage-free egg and sharp cheddar sandwich on a wheat bun



BACON, EGG & CHIMICHURRI SANDWICH

410 cal, 13g protein

Fresh chimichurri aioli with scrambled eggs, aged cheddar and smoked bacon piled high on a brioche bun



MORNING GLORY OVERNIGHT OATS

430 cal, 16g protein

Old fashioned rolled oats mixed with chia seeds, shredded carrots, dried apples, and raisins, along with warming voices and vanilla, then topped with walnut pieces



BLUEBERRY MAPLE YOGURT PARFAIT

410 cal, 12g protein

Grade A Greek yogurt layered on a sweet blueberry jam base, topped with a crunchy mix of popites, sunflower seeds, and quinoa



SAUSAGE, EGG, & CHEESE SANDWICH

410 cal, 21g protein

Whole wheat English muffin, chicken sausage patty, egg, provolone cheese, chimichurri mayo



MAÑANEROS BOWL

240 cal, 13g protein

Scrambled eggs, roasted sweet potatoes, black beans, queso fresco, tortilla strips, seise roja



MONICA'S BREAKFAST BURRITO

410 cal, 31g protein

Scrambled eggs, seise roja, black beans, Monterey Jack cheese, brown rice, chile and onion wrap

Heat and eat

Please note that our menu rotates seasonally. Everything also carries an assortment of snacks and beverages, ask us for more information.

Our meals are prepared in a central kitchen which handles various common allergens including wheat, peanuts, soy, tree nuts, milk, eggs, fish, and shellfish. Due to our centralized kitchen, any of the "Big 8" allergens may be in the product due to cross-contact, therefore, we cannot guarantee that a meal is allergen-free.

Salads

SESAME CHICKEN SALAD

300 cal, 32g protein

Roasted chicken and grilled chicken breast nestled atop of a blend of spinach, cabbage and carrots, along with crunchy celery, shallots, edamame, and creamy sesame ginger dressing



MEXICAN STREET CORN CAESAR

320 cal, 32g protein

Stirred greens, chicken, roasted corn, chili pits, crispies, tortilla-like Caesar dressing, Cotija cheese, cilantro



SALMON SUPERFOOD SALAD

420 cal, 27g protein

Roasted salmon, sweet potatoes, arugula, red cabbage, quinoa, cilantro-lime dressing



VEGAN YAKISOBA NOODLE SALAD

540 cal, 27g protein

Roasted seasoned tofu, whole grain yakisoba noodles, edamame soybeans, fresh stirred greens, spicy sesame almond dressing



Sandwiches & wraps

PULLED PORK STACKED SANDWICH

590 cal, 27g protein

A taste of the south, our slow-roasted, hand-pulled pork is piled high and layered with tangy scratch-made BBQ sauce & creamy coleslaw on a buttery brioche bun



CRANBERRY CHICKEN SALAD SANDWICH

740 cal, 47g protein

Savory chicken and tart cranberries mixed with curry mayo then layered with fresh baby arugula and crisp shredded carrots



GARLIC HERB SALMON WRAP

700 cal, 34g protein

Roasted Atlantic salmon, shredded potatoes, pickled onions, and baby arugula are all wrapped in whole wheat, naturally fermented lavash with garlic herb mayo spread



PESTO CHICKEN ON CIABATTA

920 cal, 41g protein

Shaved chicken, pesto aioli, provolone cheese, balsamic peppers and onions, garlic herb mayo, whole wheat ciabatta



CHIMICHURRI CHICKEN ON CIABATTA

680 cal, 34g protein

Shaved chicken, chimichurri aioli, pickled onions, arugula, feta, whole wheat ciabatta



MEDITERRANEAN VEGGIE AND HUMMUS WRAP

590 cal, 26g protein

Roasted chickpeas & carrots, baby arugula, pickled red cabbage, red bell peppers, feta cheese



APPLEWOOD SMOKED HAM AND SWISS ON MARBLED RYE

510 cal, 37g protein

Arugula, pickled cabbage, curry mayonnaise



HERB ROASTED TURKEY AND PROVOLONE ON SPROUTED MULTIGRAIN

700 cal, 40g protein

Arugula, pickled onions, honey mustard spread



CHEESY BEAN BURRITO

640 cal, 22g protein

Black beans, brown rice, cheddar cheese, roasted corn, chili lime cream



FOOD MENU PRICING

Below we show sample pricing for 2025. With our ridged procurement standards and hyper meal assembly efficiency, Everytable expects to keep our prices more competitive and lower than our competitors. We will collaborate and negotiate with you on exact pricing, depending on our final negotiated financial agreement. It is important to note that these menu items are **full restaurant quality meals**. Our efficient model provides a quality Salmon meal for \$10 or less.

Menu Category	Menu Item	Estimated Price
Breakfast	Bacon, Egg & Chimichurri Sandwich	6.45
Breakfast	Blueberry Maple Yogurt Parfait	4.95
Breakfast	Chorizo Sunrise Scramble	6.95
Breakfast	Mananeros Bowl	5.95
Breakfast	Monica's Breakfast Burrito	6.95
Breakfast	Sausage, Egg & Cheese Sandwich	5.45
Cold	BBQ Chicken Salad	7.95
Cold	Cashew Chicken Salad	7.95
Cold	Elote Caesar Salad	7.95
Cold	Lemon Pepper Chicken Caesar Salad	8.45
Cold	Salmon Superfood Salad	9.45
Cold	Vegan Yakisoba Noodle Salad	7.45
Hot	Backyard BBQ Chicken Plate	8.95
Hot	Cauliflower Romesco	7.25
Hot	Charles' Taiwanese Braised Pork	9.95
Hot	Chicken Shawarma with Yogurt Sauce	8.95
Hot	Chili Crisp Noodles with Sesame Chicken	8.25
Hot	Craft Bacon Cheeseburger Mac	7.45
Hot	Ginger Orange Tofu Buddha Bowl	6.75
Hot	Homegirl Salmon Bowl	9.95
Hot	Kalua Pork	8.25
Hot	Keith's Spicy Shrimp & Noodles	9.25
Hot	Lemon Maple Salmon Bowl	9.95
Hot	Nashville Hot Chicken Pasta	7.45
Hot	Pollo Asado with Seasoned Rice	8.45
Hot	Scallion Beef with Jasmine Rice	7.95
Hot	Southern Shrimp & Grits	8.95
Hot	Southwest Chipotle Chicken Bowl	7.95
Hot	Thai Red Curry with Veggies	6.75
Hot	Trap Kitchen Curry Chicken	7.95
Hot	Turkey Taco Bowl	7.95
Hot	Yucatan Salmon	9.95
Wrap	Applewood Smoked Ham and Swiss on Marbled Rye	8.25
Wrap	Cheesy Bean Burrito	6.75
Wrap	Chimichurri Chicken on Ciabatta	6.75
Wrap	Cranberry Chicken Salad Sandwich	8.45
Wrap	Garlic Herb Salmon Wrap	8.45
Wrap	Mediterranean Veggie and Hummus Wrap	6.45
Wrap	Pesto Chicken on Ciabatta	8.95

HOURS OF OPERATION

Everytable is committed to fully meeting the City's required hours of operation at the John Longville Depot café:

- **Monday through Friday:** Open from 6:00 AM to 3:00 PM
- **Saturday and Sunday:** Open from 8:00 AM to 2:00 PM

These hours align well with our grab-and-go model, ensuring commuters have access to fresh, ready-to-eat meals at the start of their day or during mid-day breaks. In addition to meeting the City's current schedule, we would also like to explore the opportunity to extend closing hours into the early evening, which would allow us to:

- Serve commuters returning home with convenient, take-home meals for themselves or their families
- Increase the value and usage of the café space by meeting both morning and evening demand
- Further support the City's goals of enhancing the station as a vibrant, community-serving public space

We are open to discussing this adjustment collaboratively to ensure it aligns with City priorities and commuter needs.



LAYOUT

Everytable's café concept is designed for simplicity, efficiency, and adaptability—making us highly flexible when it comes to layout and floor plan design. Our operational model does not require complex kitchen infrastructure or extensive back-of-house buildout, allowing us to tailor our footprint to the specific needs and constraints of the John Longville Depot space.

We are currently preparing a preliminary floor plan that reflects the following key elements:

- **Point-of-sale counter** with grab-and-go refrigeration units for fast, self-service meal access
- **Minimal back-of-house footprint** limited to dry storage, light prep area, and sanitation station
- **Customer-facing display areas** for branded Everytable meals and retail items such as beverages, snacks, and limited merchandise
- **Optional indoor café seating**, subject to space availability and commuter flow
- **Exterior and interior signage** to be designed in coordination with City and Depot guidelines, with a focus on wayfinding, branding consistency, and historical compatibility

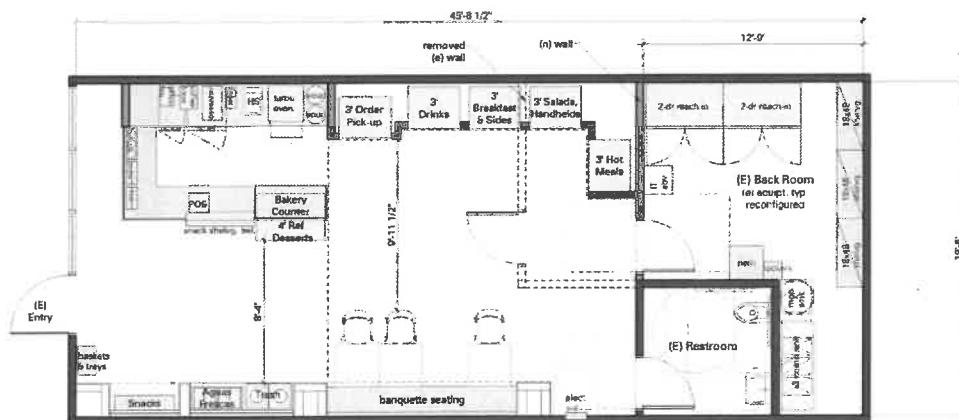
Because of our modular and low-impact service model, we are highly adaptable to the existing footprint and any historical preservation requirements. We will work closely with City staff to finalize a layout that balances efficiency, aesthetics, and customer experience—without requiring major structural alterations to the space.

Final layout and signage renderings will be submitted for City review and approval upon award and in advance of any tenant improvements. **(Sample layout below)**

Concept Plan

Small Format - Based on Costa Mesa Shop

approx 891sr



MARKETING PLAN

THREE-YEAR MARKETING PLAN FOR JOHN LONGVILLE DEPOT CAFÉ

YEAR 1: LAUNCH & LOCAL INTEGRATION

GOALS:

- Establish Everytable as the go-to food solution for commuters and City staff.
- Drive initial awareness and usage through targeted outreach and engagement.
- Support the City's goals for accessibility, health, and community inclusion.

KEY INITIATIVES:

Onsite Visibility & Branding:

- Install high-impact interior and exterior signage to attract transit riders.
- Set up digital screens or QR codes displaying rotating menus and pricing.

Commuter-Focused Promotions:

- Launch a “Welcome to Rialto Station” discount for the first month.
- Offer bundled “Dinner to Go” promotions for evening commuters.

Community Engagement:

- Be open for community events taking place near the depot
- Provide free trial meals to City staff and transit workers.

Digital Engagement:

- Create email campaigns for local residents and City employees.
- Promote through targeted social media ads with an emphasis on convenience.

Marketing Tactics:

- Flyers and train platform signage
- Branded uniforms and packaging
- Social media campaigns targeting Rialto and Metrolink riders
- Loyalty program for rewards and referral

Timeline:

- Q1: Café launch, promotions begin
- Q2: Loyalty program and first event
- Q3: Menu iteration based on commuter feedback
- Q4: Optimization of hours and promotions

Success Metrics:

Target: 500–800 transactions/week by end of Year 1

Loyalty program: 25% of visitors enrolled

Event attendance: 100+ average attendees per quarter



YEAR 2: EXPANSION & DEEPER ENGAGEMENT

GOALS:

- Broaden customer base by promoting family take-home options and after-work meals.
- Grow Everytable's visibility through partnerships and transit-centric messaging.

KEY INITIATIVES:

Evening Meal Expansion Campaign:

- Promote a "Take Home Dinner" series with special pricing and multi-meal bundles.
- Pilot evening events like "Meet the Chef" or wellness workshops for commuters and families.

Partnership Development:

- Collaborate with local organizations and transit partners to co-host events.
- Partner with local nonprofits to sponsor free meals for vulnerable community members.

Increased Transit Presence:

- Run digital and print ads inside Metrolink trains, bus shelters, and local newsletters.
- Explore a branded cooler kiosk for grab-and-go orders at high-traffic depot areas.

Marketing Tactics:

- Community meal giveaways
- Collaborations with nearby small businesses and vendors
- SMS text alerts for daily deals or limited-time meals

Success Metrics:

- 30% growth in total meal sales from Year 1
- 50% increase in loyalty members
- Addition of at least one community or transit agency partnership



YEAR 3: REGIONAL RECOGNITION & SUSTAINABLE IMPACT

GOALS:

- Cement Everytable as a fixture in Rialto's commuter culture and food access landscape.
- Expand sustainable practices and deepen community relationships.

KEY INITIATIVES:

Café Enhancement:

- Improve dine-in comfort with small seating upgrades (in collaboration with the City).
- Add seasonal, limited-time-only meal campaigns to keep offerings fresh.

Sustainability & Loyalty:

- Introduce a bring-back-container discount program to reduce packaging waste.
- Expand branded rewards for frequent customers.

Community Investment:

- Host an annual "Depot Food Day" with free meals, wellness booths, and local vendors.
- Launch an internship program for local youth to gain experience in foodservice and social impact careers.

Marketing Tactics:

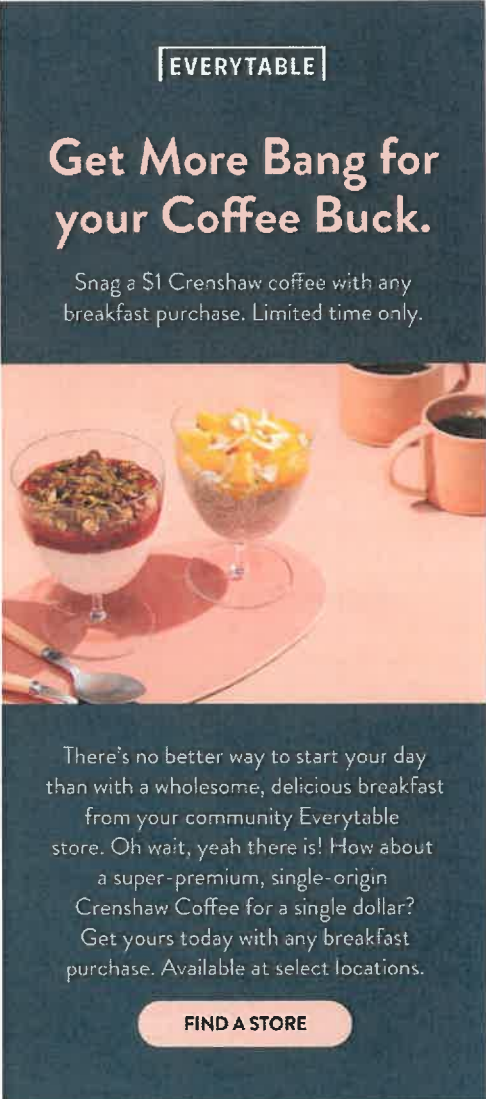
- Impact storytelling via video, blog, and social media
- Partner features in local media (highlighting City collaboration)
- Branded commuter meal kits for pre-order or subscription

Success Metrics:

- 10%-15% increase in revenue from Year 2
- Reduction in packaging waste
- Expanded impact: 2+ institutional partners or City events annually

CONCLUSION


This phased plan supports Everytable's integration into the John Longville Depot as a dependable food resource, while aligning with the City's goals around community enrichment, commuter convenience, and economic inclusion. By Year 3, the café will be seen as a daily ritual for Rialto's working families and transit users—and a model of sustainable, accessible foodservice for public spaces.



EVERYTABLE

Get More Bang for your Coffee Buck.

Snag a \$1 Crenshaw coffee with any breakfast purchase. Limited time only.



There's no better way to start your day than with a wholesome, delicious breakfast from your community Everytable store. Oh wait, yeah there is! How about a super-premium, single-origin Crenshaw Coffee for a single dollar? Get yours today with any breakfast purchase. Available at select locations.

[FIND A STORE](#)

CUSTOMER SERVICE AND QUALITY ASSURANCE

Everytable places a strong emphasis on customer service feedback, with a clear goal of achieving and maintaining an average rating of **4.5 out of 5 stars** across all platforms. This target underscores Everytable's commitment to delivering an exceptional quality and customer experience, ensuring that every meal and interaction meets the highest standards.

Customer service is a core pillar of Everytable's mission to make fresh, nutritious food accessible to everyone, regardless of location or income level. By actively listening to customer feedback and analyzing key trends, Everytable continuously improves its offerings, optimizes its service approach, and strengthens customer loyalty.

LEADERSHIP AND OVERSIGHT

Everytable's customer service and quality assurance efforts are led by **Kaelin Kakuta, Sr. Director of Customer Success**. Kaelin closely reviews and analyzes all customer feedback data points on a weekly basis, ensuring that insights from ratings, reviews, and surveys are used to drive improvements in customer experience, food quality, and service efficiency. Under Kaelin's leadership, the team remains proactive in identifying service gaps and implementing strategies to enhance overall satisfaction.



KEY FEATURES OF EVERYTABLE'S CUSTOMER SERVICE FEEDBACK APPROACH

Customer Satisfaction Goal

- Everytable actively tracks customer ratings and reviews on major platforms such as Uber Eats, DoorDash, Google Reviews, and Yelp to ensure feedback aligns with the **4.5-star target**.
- Customer satisfaction is measured not only through digital platforms but also via **in-store experiences, email surveys, and direct interactions** with employees.
- The company uses structured methodologies to assess trends in customer feedback, allowing for data-driven decision-making that enhances both food quality and service efficiency.



Kaelin Kakuta

to all ▼

Mon, May 19, 10:33 PM (14 hours ago)

Week of	3/23	3/30	4/6	4/13	4/20	4/27	5/4	5/11	5/18
# of Reviews	93	104	85	111	102	126	145	111	146
Avg Rating	4.4	4.6	4.6	4.6	4.4	4.5	4.6	4.6	4.6

Hi All,

- Total Reviews: 146
- Overall Score: 4.6

Weekly Key Performance Indicator (KPI) Reviews

- Customer service performance is evaluated on a **weekly basis** through detailed KPI reviews. These reviews assess key metrics, including:
 - Customer ratings and reviews**
 - Response times to complaints and inquiries**
 - Common trends in feedback and recurring concerns**
- Weekly KPI reviews help identify areas for improvement, ensuring timely action is taken to **enhance customer satisfaction**.
- Insights gained from these reports are shared across relevant departments, ensuring that operational changes are made to address recurring feedback.

Proactive Feedback Collection

- Everytable encourages customers to provide **feedback** directly through:
 - In-store experiences
 - Online ordering systems
 - Delivery service interactions
- Surveys and follow-up communications are employed to gather **insights** on:
 - Service quality
 - Food satisfaction
 - Overall customer experience
- Customers who submit feedback often receive responses from Everytable's customer service team, reinforcing the company's commitment to listening and improving.

(Actual Weekly KPI review snapshot from the week prior to proposal submission)

Costa Mesa	Yelp	5	reasonable amount, you very much get your money's worth and will be full. The meals cost (on average) \$10+tax. So, for \$50, I have lunch made for me all work week? Awesome.	5/13 Lindsey E.
Costa Mesa	DoorDash	5		5/15 Aniah D
Costa Mesa	DoorDash	5		5/14 Claire S
Culver City - Sepulveda	Google	5	Love grocery shopping here and stocking up. Thanks!	5/12 Carly Quelliman
Culver City - Sepulveda	Google	5	Affordable and quality food. Women owned and convenient.	5/15 Jane
Culver City - Sepulveda	DoorDash	5		5/17 Ashlee W
Culver City - Sepulveda	DoorDash	5		5/13 Sibyl W
Culver City - Washington	DoorDash	5		5/18 Peter L
Culver City - Washington	DoorDash	5		5/18 Warren C
Culver City - Washington	DoorDash	5		5/18 Vonté S
Cypress	Yelp	5	Thanks very good place i will come again for sure staff is great and Manager too i rec	5/15 Raef H.
Cypress	DoorDash	5		5/12 Cristina E
Downtown Long Beach	UberEats	5		5/12
Downtown Long Beach	UberEats	5		5/15
Downtown Long Beach	DoorDash	5		5/18 Jordan P

Data-Driven Improvements

- Insights from customer reviews are **systematically analyzed** to inform operational adjustments, including:
 - **Refining recipes** based on customer taste preferences and dietary needs
 - **Improving delivery logistics** to reduce delays and enhance meal freshness
 - **Addressing service gaps** by implementing targeted training programs for employees
- The company continuously adapts its strategies based on real-time customer insights, ensuring that quality and service are aligned with customer expectations.

Employee Training and Accountability

- Everytable's store teams undergo **regular training programs** to prioritize customer satisfaction, with specific benchmarks tied to customer feedback.
- Performance evaluations are conducted **weekly**, integrating customer feedback metrics into employee assessments.
- Employees are encouraged to take ownership of customer interactions, ensuring that each experience is positive and memorable.

Recognition of Excellence

- **Positive customer reviews and high ratings** are shared with store teams to recognize excellent performance and maintain motivation.
- Employees who consistently deliver outstanding customer service may receive **recognition and incentives**, reinforcing a culture of excellence.
- Everytable believes in celebrating success and using it as a tool to inspire continuous improvement.



By prioritizing customer feedback, leveraging data-driven insights, and fostering a culture of excellence, Everytable ensures that every customer enjoys a high-quality experience, whether they dine in-store or order through delivery platforms. **With Everytable's Customer Service Leadership** and a structured approach to quality assurance, Everytable remains committed to exceeding customer expectations and strengthening brand loyalty.

OPERATIONS AND STAFFING PLAN

Because Everytable provides full meals delivered to our stores and restaurants, we are able to keep our staffing at a much lower rate than typical Food Service models. We typically only need 1 or 2 staff members at a time managing our stores.

Staffing Scenarios

1. Low-Demand Periods (e.g., mid-morning, late afternoon)

- **Staffing:** 1 Shift Leader.
- **Activities:**
 - Overseeing operations, handling customer service, and prepping for the next rush.
 - Updating displays and ensuring grab-and-go options are well-stocked.
 - Managing mobile order pickups and basic cleaning tasks.

2. Medium-Demand Periods (e.g., lunch hours on regular days)

- **Staffing:** 1 Shift Leader + 1 Team Member.
- **Activities:**
 - Shift Leader focuses on customer interaction, register, and supervising.
 - Team Member focuses on reheating meals, packaging orders, and restocking.
 - Both assist in maintaining cleanliness and managing customer flow.

3. Highest-Demand Periods

- **Staffing:** 1 Shift Leader + 2 Team Members.
- **Activities:**
 - Shift Leader handles customer service and overall coordination.
 - One Team Member manages heating/packaging and meal preparation.
 - The other Team Member focuses on restocking and maintaining a clean dining area.
 - All three collaborate to handle high foot traffic and bulk order pickups.



Scheduling Guidelines

1. **Operating Hours:** Align with peak operating hours (e.g., 8 AM–5 PM), with staffing intensity varying by time of day.
2. **Shift Durations:** Shifts of 4–6 hours to ensure efficiency and reduce fatigue.
3. **Overlap:** Build 30-minute overlaps during shift changes to facilitate smooth transitions and communication.

Efficiency Practices

1. **Centralized Meal Prep:** Leverage Everytable's scratch-cooked meals, reducing the need for on-site cooking and allowing smaller teams to operate effectively.
2. **Simplified Processes:** Use pre-designed workflows to guide staff on reheating, serving, and restocking.
3. **Tech Utilization:** Equip the store with self-service kiosks or mobile ordering to reduce pressure on staff during peak times.
4. **Cross-Training:** Train all team members to perform multiple roles, ensuring operational flexibility.

Budget and Labor Efficiency

- **Daily Staff Hours:** 8 hours/day during low-demand, up to 18 hours/day during high-demand.
- **Cost Efficiency:** Minimized labor costs through lean staffing and efficient processes.
- **Productivity Metrics:** Monitor sales per labor hour, customer satisfaction scores, and inventory turnover to adjust staffing levels as needed.

This plan ensures that an Everytable store operates smoothly with minimal staffing, maintaining service quality while optimizing labor costs.



TRAINING

Everytable has a robust training program for our food service staff. Our training supports and develops employees into skilled operators and sometimes even potential business owners. Specifically, through a structured, supportive, and goal-oriented approach. Below is a summary based on best practices, including those employed by Everytable:

Core Components of a Training Program:

1. **Foundational Training:**
 - **Role-Specific Skills:** Comprehensive training in food preparation, customer service, hygiene, safety standards, and inventory management.
 - **Menu Familiarization:** Knowledge of seasonal and dietary menus, preparation techniques, and allergen awareness.
2. **Management and Leadership Development:**
 - **Operational Expertise:** Skills in cost management, scheduling, and performance evaluation.
 - **Leadership Training:** Techniques for leading teams effectively, fostering motivation, and addressing conflict.
 - **Progressive Responsibility:** Opportunities for store leads to transition to area managers, overseeing multiple locations.
3. **Business Ownership Preparation:**
 - **Entrepreneurial Education:** Rigorous coursework on financial management, marketing, and HR issues.
 - **Wealth Building:** Training on investments, tax management, and retirement planning.
 - **Real-World Application:** Opportunities to manage existing outlets as a precursor to ownership.
4. **Support Structures:**
 - **Mentorship:** Pairing trainees with experienced professionals for guidance and best practice sharing.
 - **Ongoing Education:** Access to resources like business coaching, legal advice, and accounting support.
5. **Diversity and Inclusion:**
 - Programs tailored to remove barriers for underrepresented groups, such as funding support for BIPOC or female entrepreneurs through below-market loans.
6. **Success Metrics and Career Pathways:**
 - Clear milestones for career progression, from entry-level roles to franchise ownership.
 - Regular evaluations to ensure skill mastery and operational excellence.
7. **Operational Excellence:**
 - Continuous improvement practices and training updates aligned with customer feedback and industry trends.
 - Emphasis on delivering high-quality meals and maintaining consistency in operations.



This structure ensures employees are empowered not just with the technical know-how but also the leadership and business acumen needed to thrive in the food service industry.

Ecotrak SOP for Area Managers

Everytable's Ecotrak process is designed to streamline the upkeep of all facilities, assets, and project management for multiple locations at a time. The goal and purpose is to understand and make better cost-effective business decisions. Ecotrak will also establish a timely and professional communication standard between our facilities and vendors.

The step-by-step guide below is the process and procedure for all Everytable facilities and their maintenance.

Ecotrak Process:


- Ecotrak can either be accessed through their mobile app and/or website. The mobile app is both iOS and Android-user friendly.
 - For Everytable employees in leadership roles, login credentials will be sent, in which creating a new password will be prompted to complete.
 - Ecotrak has a "bell" icon which serves as a notification center for all users to keep up with real time updates to stay in the loop within a specific location and/or across the markets.
- All service requests will have a "Not to Exceed (NTE)" budget assigned. As Area Managers, pricing must fall within such budgets.
 - Example: if someone is servicing the refrigerator and the budget is \$750, so the quote given must fall within the budget.
- Ecotrak Mobile App:
 - Creating Service Requests:
 - Service requests can be made for multiple reasons. A few examples include service requests to fix flooring, wall, sign, ceiling, door, decor, refrigeration equipment, plumbing, dumpster issues, etc.
 - Step 1: Select the "Service Request" option
 - The service request will be made for either one or multiple locations, depending on how many markets each Area Manager is assigned to.
 - "Assets" are all items within the stores, in which Area Managers will have to pick which specific equipment needs to be ordered and/or fixed.
 - An "open work order" pop-up window will appear in order to prevent duplicates for the same request.
 - Step 2: Fill out "Service Request Form" from top to bottom
 - Select the "problem" from the drop-down menu provided. A few examples include doors not opening, needing gas, no power, etc.
 - The "service provider and priority type" will then automatically populate, however, can be adjusted if necessary.
 - For instance, the priority type can be changed to "emergency" if it is a time-sensitive request, keeping in mind that service fees will be applied.

EVERYTABLE	SSOP for Kitchen Equipment Tools and Utensils		Version: v00
	Originated by: Sanitation Manager	Authorized by: FSQA Director	Issue date: 5/29 /22 Review date:

Printed documents are uncontrolled documents. Current versions are maintained on the company intranet system.

- Scrubbing Pad
- Plastic Bags
- Foamer
- Sanitation Chemicals

6. PROCEDURE




Step	Instruction	Visual Aids
1	Disconnect the power. LOTO. Dry pick up, remove soil and debris. Wipe down the control panels to remove all excess products and/or debris. Carefully cover control panel/motor and adjacent electrical plug devices with plastic bag prior to the cleaning.	
2	Rinse equipment top to bottom	
3	Disassemble all removable parts as needed, pre-rinse with cold to warm water. Rinse all applicable equipment such as tuggers, knives, cutting boards, dishers, spatulas, whisks, etc.	

SSOP for Kitchen Tools & Utensils

Page 2 of 5

EVERYTABLE	SSOP for Kitchen Equipment Tools and Utensils		Version: v00
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4	Foam / Scrub the equipment and/or kitchen tools. Pass kitchen tools and utensils through the dishwasher. The dishwasher is equipped with hot water and soap. These tools will go through a rinsing cycle.	
5	Collect clean equipment / tools.	
6	Re-assemble parts as needed, inspect equipment/kitchen utensils and tools. Sanitize with Quat and transfer clean equipment/kitchen tools to their designated storage area.	

SSOP for Kitchen Tools & Utensils

Page 3 of 5

EVERYTABLE	SSOP for Kitchen Equipment Tools and Utensils		Version: v00
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SSOP for Kitchen Tools & Utensils

Page 4 of 5

CAPITAL IMPROVEMENTS & SPACE NEEDS

Everytable: A Space-Saving, Energy-Efficient Dining Solution

Everytable's innovative Amenity Store model is designed to maximize efficiency while requiring significantly less space, energy, and infrastructure than traditional amenity food service providers. Our streamlined operation allows us to function in as little as 300 square feet, making it an ideal solution for universities and colleges looking to provide high-quality, affordable meals without the burden of large kitchen footprints. This compact design makes Everytable highly adaptable, allowing stores to be placed in underutilized areas such as libraries, travel centers, dormitory lobbies, or other high-traffic locations.

One of the key advantages of an Everytable Amenity Store is its **low power consumption** compared to traditional dining operations. Full-service food providers typically require large kitchens equipped with ovens, fryers, and ventilation hoods, leading to substantial energy use and costly utility bills. In contrast, Everytable operates with a **simple yet effective setup** that includes **energy-efficient refrigeration, commercial microwaves, and minimal additional equipment**, significantly reducing electricity and gas demands. For example, our Turbo Air TOM-72EB-N open display merchandiser is designed with an energy-saving night curtain and a self-cleaning condenser.

- No Hood Vents (or cutting into ceiling)
- No Special Floor Drains
- No Gas Hookup Needed
- Minimal Electric Load needed



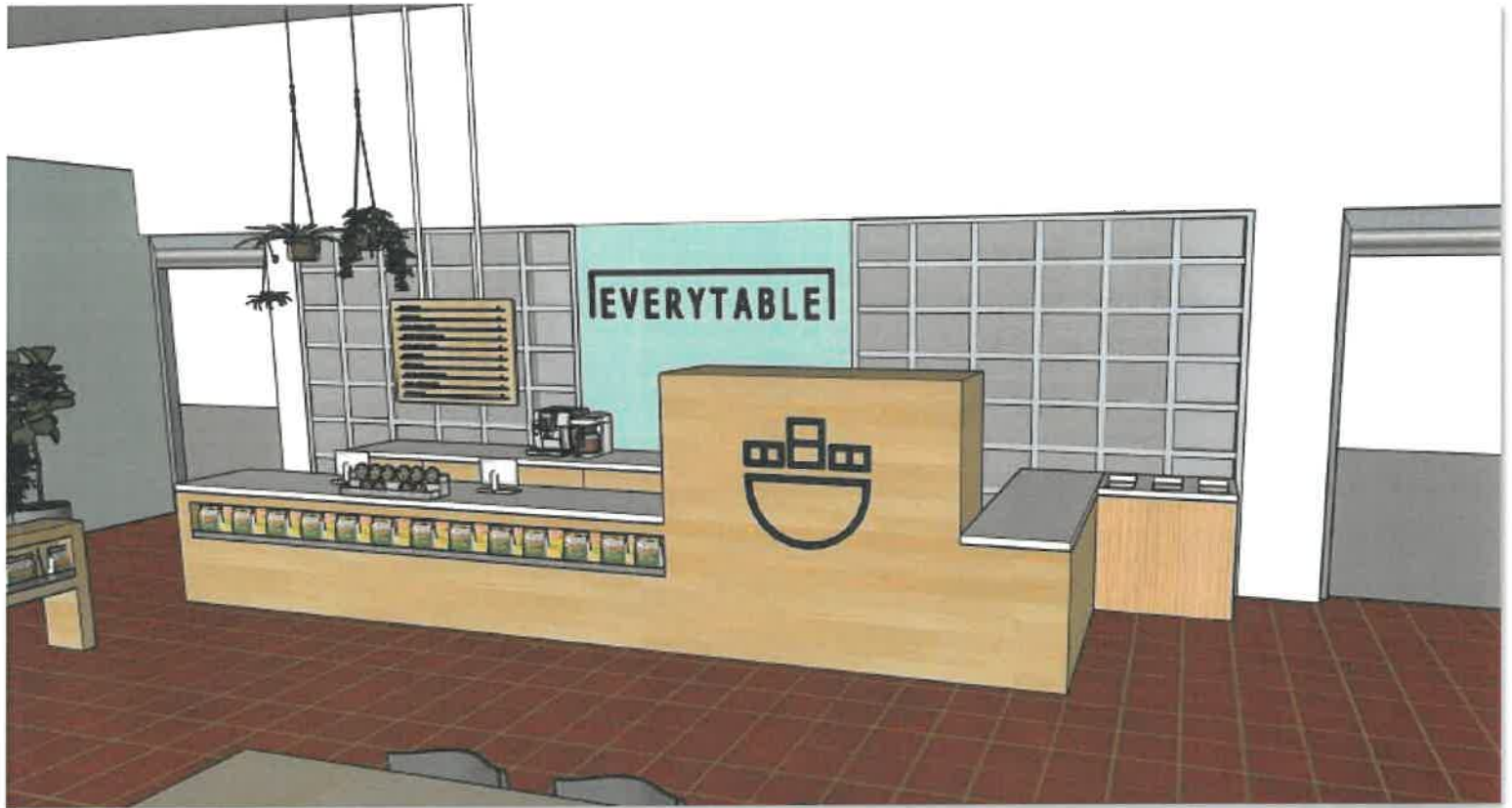
A major benefit of our model is that Everytable stores **do not require specialized infrastructure**, such as **floor drains or hood vents** that need to be cut into ceilings.

Traditional food service setups often require costly construction work to install ventilation hoods, grease traps, and extensive plumbing. Everytable eliminates this need by offering grab-and-go, pre-prepared meals that do not involve onsite cooking with open flames or heavy grease production. This means faster installation, lower costs, and fewer regulatory hurdles, making it easy for partners to implement an Everytable location with minimal disruption.

By requiring **less space, lower utility usage, and no complex infrastructure modifications**, Everytable offers an efficient, scalable, and **cost-effective** dining solution.

Sample Renderings

Below are sample rendering for store models that would fit within nearly any food service operation and space. We will collaborate with your team on what aspects to implement at the Deopt.



Additional Café Store Renderings

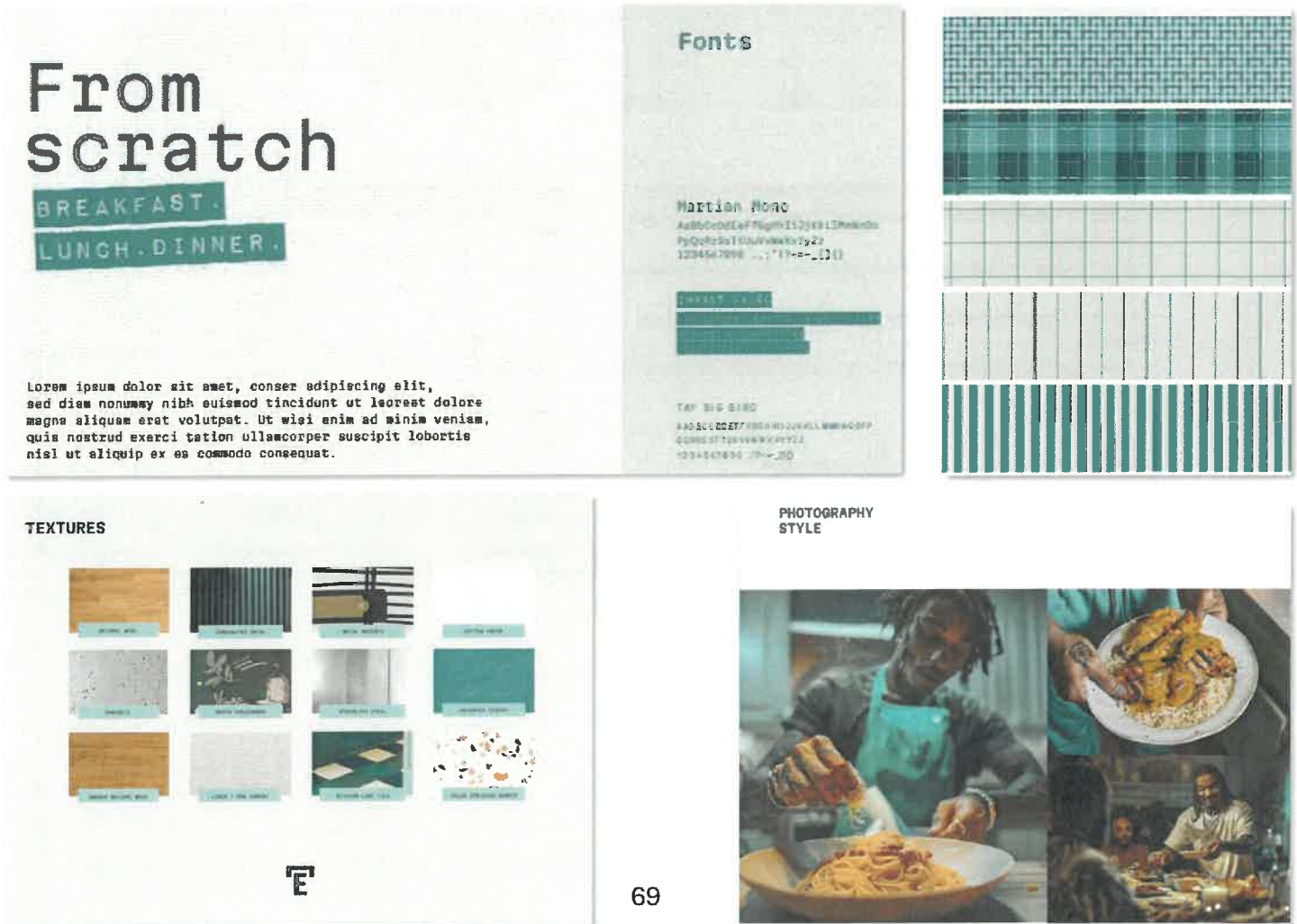


SPACE AND BRAND SUMMARY

Everytable's brand identity is rooted in authenticity, inclusivity, and accessibility, setting us apart in the food industry. Our visual and messaging framework reflects our mission to provide fresh, scratch-cooked meals inspired by the diverse communities we serve. Unlike many competitors with rigid, top-down branding, **Everytable embraces flexibility, allowing our brand to integrate seamlessly with each location and partner.**

Our branding is designed to be **collaborative**, adapting to the unique character of our spaces, partners, and local communities. While we maintain strong brand consistency—through our signature teal color palette, Martian Mono typography, and warm, real-world photography—we also ensure that each restaurant and partnership retain an authentic, localized feel. This adaptability makes Everytable a natural fit for a variety of environments, from corporate spaces to community-driven initiatives.

Our logo system, photography style, and patterns allow for co-branding opportunities, ensuring that our visual identity complements, rather than overpowers, our partners and spaces. Whether through **customized textures, collaborative marketing materials, or co-branded signage**, we create an inviting, community-centric experience that resonates on a local level while maintaining brand integrity. This approach not only differentiates us from competitors with rigid brand structures but also reinforces our mission: to bring real, nourishing food to everyone, everywhere.



EQUIPMENT

Everytable requires minimal equipment and facility construction, especially compared to traditional Food Service Management Companies. We mostly need water access, a sink, Microwave, and merchandising refrigerator. We DON'T require the use of hood vents in any store.



**Solwave Ameri-Series Medium-Duty
Stainless Steel Commercial
Microwave with Push Button
Controls - 120V, 1,200W**

#180MNAS12T

Item#	180MWAS12T	Qty.
-------	------------	------

Project _____

Approval _____ Date _____



Features

- Proudly made in America with all stainless steel construction
- 1.2 cu. ft. capacity accommodates a 6" deep, 1/2 size food pan or 14" platter
- 1,200W and 5 integrated power levels for consistent, delicious results
- Up to 100 programmable menu items to simplify the cooking process
- Four stage cooking option with one-touch programming; 120V

Certifications



Made in America



5-20P



ETL Sanitation



ETL, US & Canada



Stackable

Width	21 3/4 inches
Depth	21 inches
Height	14 3/8 inches
Interior Width	14 1/8 inches
Interior Depth	16 1/4 inches
Interior Height	8 7/8 inches
Voltage	120 Volts
Wattage	1200 Watts
Capacity	1.2 cu. ft.
Control Type	Push-Button

Technical Data

Cooking Stages	4
Features	ETL Sanitation Fits Half Size Pans Fits Serving Platters Made in America Programmable Stackable
Microwave Usage Level	Medium Duty
Microwave Wattage	1200 Watts to 2000 Watts
Number of Power Levels	5
Plug Type	NEMA 5-20P
Power Type	Electric
Type	Microwaves

Notes & Details

The powerful 1,200W Solwave Ameri-Series commercial microwave oven is packed with features to meet the needs of medium-duty food service operations, from fast casual and family restaurants to pubs, bars, and prep stations! Five power levels plus the ability to program up to 100 different menu items combine with 2 magnetrons that each have a rotating antenna for even heating throughout the cavity to ensure that you enjoy even cooking and consistent food quality every time. This unit is also stackable, so you can add multiple units without sacrificing valuable countertop space.

This commercial microwave features a 1.2 cubic foot capacity, while the stainless steel exterior and interior with a sealed ceramic shelf and removable splatter shield enable easy cleanup. For simple and efficient operation, this unit features a unique ergonomic door handle that can be opened with one finger even when your hands are full! For simple maintenance, a removable air filter protects the oven components from grease-laden air, prolonging the unit's life, and a clean filter reminder even tells you when it's time to be cleaned! The braille-integrated touch pad controls include an X2 quantity pad that allows you to set double-quantity cook time with just the press of a button, while the "on the fly" cooking feature lets you reset the timer without terminating the current cooking cycle. A 120V electrical connection is required for operation.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

TURBO REFRIGERATOR MANUFACTURER
Turbo air
 more durable, efficient, beautiful

4184 E. Conant St.
 Long Beach, CA 90808
 Tel. 310-900-1000
 Fax. 310-900-1077
 www.turboairinc.com

Project	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

Vertical Air Curtain

Open Display Merchandisers

Model : TOM-72EB-N

Patented Self-Cleaning Condenser



This product is equipped with a fine mesh filter to the front of the condenser to catch dust, and a rotating brush that moves up and down daily to remove excess build up outward and away.



FEATURES & BENEFITS

Self-Cleaning Condenser

The accumulation of dust in the condenser can cause the failure or breakdown of refrigerators. Refrigerators run normally until they reach a certain level of accumulation. At some point, when they are over the limit, their performance drops quickly resulting in damage to, or disposal of the stored products inside. The Self-Cleaning Condenser device keeps the condenser clean and prevents system failure by automatically brushing daily.

Hydrocarbon refrigerants (R-290)

With innovative and eco-friendly technology, Turbo Air brings you hydrocarbon refrigerators designed to meet DOE's Energy Conservation Standards in 2017 and to use EPA's SNAP Program approved HC refrigerants. Hydrocarbon refrigerants do not deplete the ozone layer and have very low contribution to global warming (ODP-0, GWP-3).

Modern design

By harmonizing curvature and rigidity, our modern style product designs are user-friendly while maintaining the highest product visibility and aesthetics. The glass front shield optimize the merchandiser's display effects of fresh salads, sandwiches, desserts and beverages.

LED interior lighting under each shelf

Designed to enhance impulsive sales

Ideal for eye-catching displays and convenient access with fast service in high traffic area.

White coated galvanized steel interior

White coated galvanized steel solid shelves

Energy saving night curtain standard

Standard back-guard improves airflow

Foamed with polyurethane, high-density cell insulation (CFC free)

Perforated interior back wall and top for improved airflow

Front air intake and rear air discharge

NATURAL
Refrigerant



Model	CU./FT.	# of Shelves	HP	AMPS	Crated Weight (lbs.)	L x D x H † (inches)
TOM-72EB-N	34.7	8	3/4 x 4	18	941	72 x 29 1/2 x 80 1/2


Ver.20240830 Printed in U.S.A.

* Depth does not include 1-1/4" for rear spacers. † Height does not include 58" for bolt height.

Vertical Air Curtain

Open Display Merchandisers

Model : TOM-72EB-N

ELECTRICAL DATA	
Voltage	220/60/1
Plug Type	 NEMA 6-20P
Full Load Amperes	18
Compressor HP	3/4 x 4
Cord Length (ft.)	97.8
Refrigerant	R-290
DIMENSIONAL DATA	
Net Capacity (cu. ft.)	34.7
Ext. Length Overall (in.)	72 (1829mm)
Ext. Depth Overall (in.)*	29 1/2 (749mm)
Ext. Height Overall (in.)†	80 1/2 (2046mm)
# of Shelves	8
Shelf Size (L x D) (in.)	34 1/4 x 15 1/2
Net Weight (lbs.)	723
Gross Weight (lbs.)	841

Design and specifications subject to change without notice.
Actual shipping weight may differ due to extra packing materials for product protection.
* Depth does not include 1 1/4" for rear spacers.
† Height does not include 5/8" for bolt height.

■ WARRANTY : 2 Year Parts and Labor Warranty Additional 3 Year Warranty on Compressor

■ STANDARD FEATURES

- Simple plug-in installation
- Patented self-contained system, no plumbing required
- Solar powered digital thermometer
- Digital electronic thermostat with defrost control
- Standard color comes in black only
- Price tag channel: P72E0000ZK (34 1/4" L)
- Bolt height adjustable up to 2 1/4"

■ Recommended operating conditions

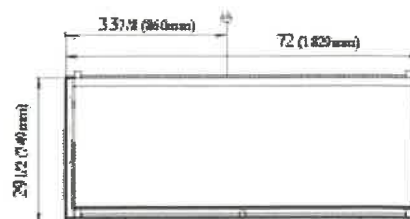
TOM models are designed to operate in an environment where temperature & humidity do not exceed 75°F and 55% respectively. Units should not be installed near HVAC vents, fans or doorways that will disrupt the air curtain and compromise the function of the cabinet. Air curtain models will run most efficiently when completely loaded with product. When used as a built-in, required clearance for the rear is 4" and the top is 5".

■ OPTIONAL ACCESSORIES

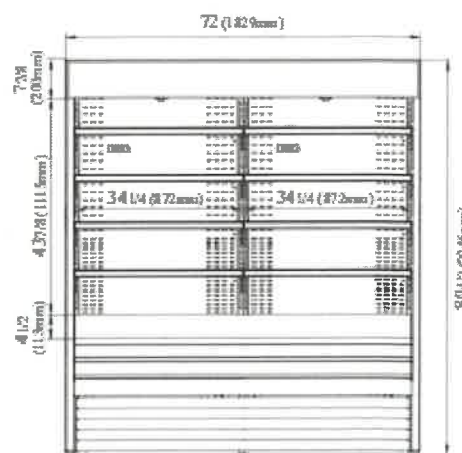
- 1.6" caster: CAS16WB00 (non-brake)
- 4" caster, 1/2" diameter & 13 TPI: 30265L0400 (non-brake), 30265L0300 (w/ brake)
- 6" levelling seismic leg (1/4", 13 TPI): 30221M0700
- Security cover: SC-72-EB (Black), SCM-72-E (White), SCM-72-EB (Black), SCS-72-E

PLAN VIEW

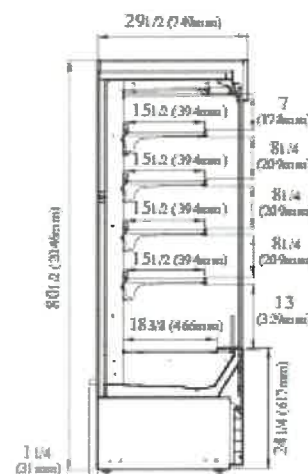
(unit : inch)



TOP VIEW



FRONT VIEW



SIDE VIEW

Ver:2024/05/30



- Turbo Air: 800-627-0032
- Radiance: 800-500-3519
- Warranty: 800-381-7770
- AC: 888-900-1002

turbo air **RADIANCE** **turbo air** **texaking**

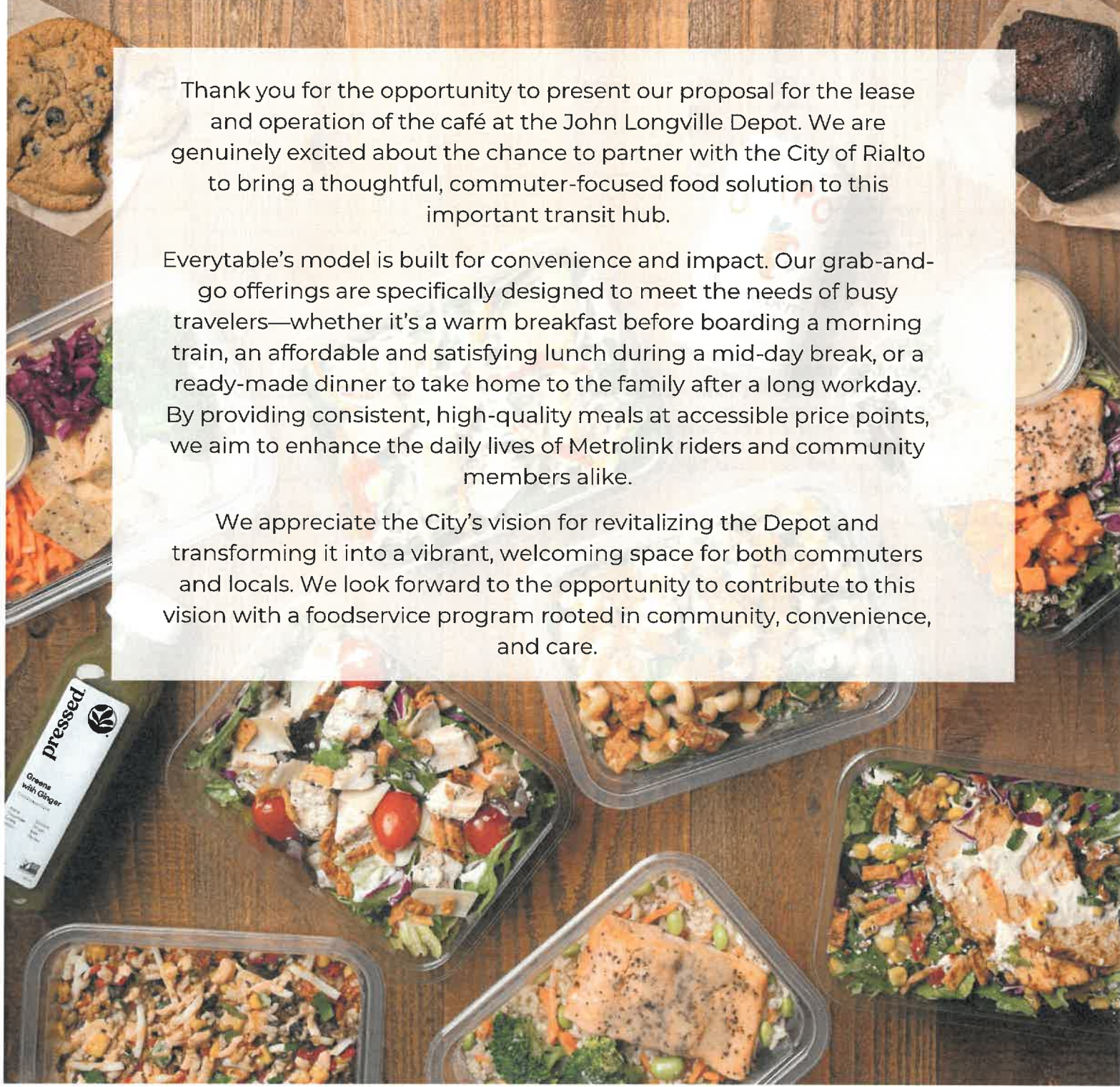
Continued product development may necessitate specification changes without notice.

THANK YOU

Thank you for the opportunity to present our proposal for the lease and operation of the café at the John Longville Depot. We are genuinely excited about the chance to partner with the City of Rialto to bring a thoughtful, commuter-focused food solution to this important transit hub.

Everytable's model is built for convenience and impact. Our grab-and-go offerings are specifically designed to meet the needs of busy travelers—whether it's a warm breakfast before boarding a morning train, an affordable and satisfying lunch during a mid-day break, or a ready-made dinner to take home to the family after a long workday. By providing consistent, high-quality meals at accessible price points, we aim to enhance the daily lives of Metrolink riders and community members alike.

We appreciate the City's vision for revitalizing the Depot and transforming it into a vibrant, welcoming space for both commuters and locals. We look forward to the opportunity to contribute to this vision with a foodservice program rooted in community, convenience, and care.





EVERYTABLE



EVERYTABLE

CITY OF RIALTO

TENANT to LEASE and OPERATE A CAFÉ at JOHN LONGVILLE DEPOT

COST FILE



Cauliflower Romesco

8. Business Plan/Pro Formas

10. Business Plan/Pro Formas

Please see below for our 5-year financial assumptions and proforma; we used our similar account at CSU-LA and other RFPs as a reference point.

Category	2025 Total		2026 Total		2027 Total		2028 Total		2029 Total	
SALES										
Meal Revenue	\$	691,887	\$	723,022	\$	755,558	\$	789,558	\$	825,088
DSD & Sides Revenue	\$	174,690	\$	181,677	\$	188,944	\$	196,502	\$	204,362
Other Revenue	\$	154	\$	161	\$	167	\$	174	\$	181
Discounts & other contra-revenue	\$	(12,342)	\$	(12,835)	\$	(13,349)	\$	(13,883)	\$	(14,438)
Total Sales	\$	854,389	\$	892,024	\$	931,320	\$	972,351	\$	1,015,193
Cost of Goods Sold										
Meal COGS	\$	281,722	\$	292,991	\$	304,711	\$	316,899	\$	329,575
DSD COGS	\$	101,211	\$	105,259	\$	109,469	\$	113,848	\$	118,402
SmartFridge Donation Cost	\$	1,500	\$	1,500	\$	1,500	\$	1,500	\$	1,500
Item Packaging Cost	\$	5,000	\$	5,200	\$	5,408	\$	5,624	\$	5,849
Other Packaging	\$	-	\$	-	\$	-	\$	-	\$	-
Waste and Damages	\$	3,928	\$	4,085	\$	4,249	\$	4,419	\$	4,596
Delivery Cost	\$	9,000	\$	9,360	\$	9,734	\$	10,124	\$	10,529
Weekly Meal Donations	\$	10,000	\$	10,300	\$	10,609	\$	10,927	\$	11,255
Basic Needs Match	\$	10,000	\$	10,000	\$	10,000	\$	10,000	\$	10,000
Sales Incentive Donations	\$	30,000	\$	30,000	\$	30,000	\$	30,000	\$	40,000
Total Cost of Goods Sold	\$	412,361	\$	418,396	\$	435,071	\$	452,414	\$	470,451
COGS Margin	\$	442,028.00	\$	473,628.55	\$	496,248.81	\$	519,936.56	\$	544,741.81
COGS %		51.7%		53.1%		53.3%		53.5%		53.7%
Operating Expenses										
Salaries & Wages	\$	122,119	\$	129,447	\$	137,213	\$	145,446	\$	154,173
Support Labor	\$	10,000	\$	5,000	\$	5,000	\$	5,000	\$	5,000
Training	\$	5,000	\$	5,000	\$	5,000	\$	5,000	\$	5,000
Taxes and Benefits	\$	16,219	\$	17,030	\$	17,882	\$	18,776	\$	19,715
Uniforms & Linens	\$	5,000	\$	2,000	\$	2,000	\$	2,000	\$	2,000
Ambiance/Decor	\$	10,000	\$	5,000	\$	5,000	\$	5,000	\$	5,000
Bank and Merchant Fees	\$	32,421	\$	33,718	\$	35,066	\$	36,469	\$	37,928
Supplies	\$	7,694	\$	8,002	\$	8,322	\$	8,655	\$	9,001
Marketing Expense	\$	3,500	\$	2,500	\$	2,000	\$	2,000	\$	2,000
Human Resource Expenses	\$	5,694	\$	6,064	\$	6,458	\$	6,877	\$	7,324
Technology	\$	5,000	\$	5,150	\$	5,305	\$	5,464	\$	5,628
Insurance	\$	9,215	\$	9,583	\$	9,967	\$	10,365	\$	10,780
Licenses & Permits	\$	772	\$	803	\$	835	\$	868	\$	903
Comission/Rent Payent	\$	59,807	\$	62,442	\$	65,192	\$	68,065	\$	71,063
Utilities(estimate)	\$	30,000	\$	31,500	\$	33,075	\$	34,729	\$	36,465
Cleaning & Janitorial	\$	1,200	\$	1,242	\$	1,285	\$	1,330	\$	1,377
Telephone & Internet	\$	2,793	\$	2,905	\$	3,021	\$	3,142	\$	3,267
Repairs & Maintenance	\$	1,418	\$	1,474	\$	1,533	\$	1,594	\$	1,658
Other Occupancy Costs	\$	1,296	\$	1,348	\$	1,401	\$	1,457	\$	1,516
Equipment Expenses	\$	2,000	\$	2,000	\$	2,000	\$	2,000	\$	2,000
Travel & Entertainment	\$	1,640	\$	1,689	\$	1,740	\$	1,792	\$	1,846
Other G&A	\$	-	\$	-	\$	-	\$	-	\$	-
Opening Costs	\$	20,000	\$	5,000	\$	5,000	\$	5,000	\$	5,000
Construction/Eqpmt Amortization	\$	56,000	\$	56,000	\$	56,000	\$	56,000	\$	56,000
Total Operating Expenses	\$	408,787	\$	394,896	\$	410,296	\$	427,030	\$	444,645
EBIT/Profit Margin	\$	33,241	\$	78,733	\$	85,953	\$	92,906	\$	100,097
		3.9%		8.8%		9.2%		9.6%		9.9%



Huli-huli Chicken Bowl

10. Proposed Terms and Financial Terms

EVERYTABLE FINANCIAL PROPOSAL – Rialto Train Station

Everytable is pleased to present our initial financial proposal for the City. We respectfully submit this as a starting point, and we welcome the opportunity for collaborative negotiation if needed.

CAPITAL & EQUIPMENT INVESTMENT

Everytable anticipates a maximum investment of \$200,000 in equipment and light construction to open an Everytable Amenity Store, based on the current condition as seen at the mandatory Prebid. This investment will be amortized over a 4-year term. Due to the efficiency of our service model, our capital requirements are significantly lower than those of traditional food service providers.

We propose to fund this investment through a rent offset, applying rent payments toward our equipment, construction, and other approved opening costs until the full amount has been recouped.

COMMISSION AND RENT PAYMENT

Everytable offers the following **commission-based rent structure**, which is calculated as a **PERCENTAGE OF GROSS SALES (NOT PROFITS)**. These payments will be made to Rialto Train Station **regardless** of our net profitability percentages.

Total Annual Volume	Commission Percent of Sales
Total Sales: \$500,000 - \$1,000,000	7% of total Sales
Total Sales: \$1,000,000	10% of Sales over \$1M annually

Prior to opening, Everytable will provide the Rialto Train Station with the final costs of all of our investment needs; including the repair of the walk-in coolers/freezers. We will continue to monitor that amount against our commission/rent payments. At or around 90 days of full operation we will also provide an update on all Opening Costs to provide a final amount to be discounted from our rent agreement stated above.

Everytable will begin to submit rent payment monthly or quarterly, once we have recouped all of our investment and opening costs.

ADDITIONAL MEAL DONATIONS AND PROGRAMS

As part of our partnership, if and when possible, Everytable will collaborate with the lab and the Basic Needs department in providing programing donated meals in the following ways:

- **Meal Donations:** On the last day of our meals recommended shelf-lives, Everytable will donate those meals to the Basic Needs departments, Homeless Shelters or local Food Banks in the City and County, or other donation options (with the support of the city).

LEASE TERMS AND EXCEPTIONS

Everytable does not require specific contract exceptions. However, as we are proposing an alternative service model, we humbly request the opportunity to negotiate a mutually beneficial contract/agreement if selected to service your facility or even a portion of the dining program.