



CITY OF FORT LAUDERDALE

DRAFT

**NORTHWEST-PROGRESSO-FLAGLER HEIGHTS
REDEVELOPMENT ADVISORY BOARD
CITY OF FORT LAUDERDALE
100 NORTH ANDREWS AVENUE
8TH FLOOR CONFERENCE ROOM, CITY HALL
TUESDAY, SEPTEMBER 11, 2018 – 3:00 P.M.**

Cumulative Attendance July 2018 - June 2019

<u>Members Present</u>	<u>Attendance</u>	<u>Present</u>	<u>Absent</u>
Ron Centamore, Chair	P	3	1
Rhoda Glasco Foderingham, Vice Chair	P	4	0
Leann Barber	P	2	2
Sonya Burrows	P	4	0
Lisa Crawford	P	4	0
Alan Gabriel	P	4	0
Mickey Hinton	P	3	1
John Hooper	A	2	2
Dylan Lagi	P	4	0
Steffen Lue	P	2	2
Michelle Nunziata	A	2	2
Diane Randolph	P	2	2
Scott Strawbridge	P	3	1
Tina Teague	P	4	0
John Wilkes (3:21 p.m.)	P	3	1

Staff

Vanessa Martin, CRA Business Manager
Sandra Doughlin, NPF CRA
Clarence Woods III, NPF CRA Manager
Bob Wojcik, Housing and Economic Development Manager
Jamie Opperlee, ProtoType, Inc.

I. Call to Order/Roll Call

Chair Centamore called the meeting to order at 3:06 p.m. and the roll was called.

II. Approval of minutes

July 17, 2018

August 7, 2018

August 14, 2018

Mr. Strawbridge asked that his absence on August 14 be excused due to extenuating circumstances related to notice of the meeting. The Board members discussed whether there should be absences on the date of a meeting that did not have a quorum.

Ms. Foderingham asked that a spelling error in her name be corrected in the July 17 minutes.

Motion by Mr. Lagi, seconded by Mr. Gabriel, to approve the minutes as amended. In a voice vote, the **motion** passed unanimously.

III. Project Funding Update – Vanessa Martin, Business Manager

Ms. Martin presented an update on funding. Nothing has changed since the last meeting. Money remaining will go to a capital project, and she will give the Board an update on that later in the year.

Mr. Lagi asked about the items previously included in red. Ms. Martin explained they were proposed but have been removed because they cannot be completed in this fiscal year.

IV. Modification of Redevelopment Plan – Clarence Woods III, NPF CRA Manager

Mr. Woods stated he is open to meeting with the Board members he has not met individually about their visions. He thanked the Board for welcoming him.

The modification needed is on the location of the Center Park Senior Center. In the plan, there is a specific location required, but in the due diligence phase, it was determined cost would increase due to lack of parking. Mr. Woods stated there would be added expense in not having to move water or electrical utilities. .

After discussing with Board members and staff, Mr. Woods is recommending wording be amended to state the building will be constructed in Carter park within reasonable proximity to the existing senior center.

Motion by Ms. Foderingham, seconded by Mr. Gabriel, to modify the Redevelopment Plan as proposed. In a voice vote, the **motion** passed unanimously.

V. Old/New Business

Ms. Foderingham asked Mr. Woods if he had given thought to a Workshop date. He stated he would make himself available and Ms. Doughlin would schedule as soon as possible.

Ms. Doughlin asked if the workshop should include the City Commission.

Ms. Foderingham said it would be best to have a consensus among the Board before meeting with the Commission.

Mr. Woods asked the topic of the Workshop. Ms. Foderingham stated the meeting would be to discuss priorities moving forward.

The Board discussed reviewing some of the items now and scheduling a future meeting. Topics for the meeting include the priorities moving forward, the transit plan, status of projects recommended in the past year, and business development in the Northwest.

Mr. Woods asked that Board members email items to discuss and Ms. Doughlin will add them to the October 11 agenda. Items are due by Wednesday, September 19.

Ms. Teague asked if there were projects currently going on. Mr. Woods said there were, but they might not be ready in time for the agenda.

Ms. Crawford asked for information on Mr. Woods' prior experience with the Overtown Miami CRA, and some of his successes there.

Mr. Woods said he was trying to get acclimated here and not discuss what happened before, but he shared an overview:

- The area has to be clean, and it has to be perceived as being safe – this is what encourages private investment into an area.
- Overtown is still perceived as not safe, and that is because it was not for a long time.
- A CRA Police Force was funded, going into the hot spots where it was dangerous and dealing with the real problem areas.
- Streetscape beautification projects, investing in commercial façade programs
- Utilities in place for developers to take advantage of
- Repopulating the community, which was a bustling metropolis in the 40s-60s because of segregation, but riots and freeways led to depopulation
- Blue shirts program, like Fort Lauderdale's Ambassador Program, who cleans up and removes graffiti. A second chance program.
- Affordable housing became the most important job of the CRA

- Leveraged funding with bonds from the Housing Finance Authority
- Four new housing developments
- Ownership within the community
- Ambitious rehab projects – town parks
- Miami World Center, a mixed-use development within the City
- Paramount – 500 luxury units
- Two boutique hotels
- Tax increment financing for developers
- Conference and convention hotel on the site of the old Miami arena site
- Brightline train
- First grocery store in Overtown in more than 20 years

Mr. Woods stated these were just some of the CRAs, and this Board has a lot to work with, including the benefit of having homeowners.

Ms. Doughlin asked that those who have not set up their City email addresses, to let her know so IT can work with the Board members to get everyone operational.

Ms. Doughlin clarified the request for a Workshop meeting. She will work to schedule time in the room. The Board members discussed their needs.

Mr. Wilkes stated the Fiscal Year is coming to an end and asked for clarification regarding the balance of the fund and what happens to excess funds. Mr. Woods addressed some of the questions. There was a memo from the City Manager regarding Wave Funds and reimbursement from the FDOT.

VI. Communication to the CRA Board

None

VII. Adjournment

With no further business to discuss, the meeting was adjourned at 4:18 p.m.

[Minutes prepared by C. Parkinson, Prototype, Inc.]



MEMORANDUM

DATE: October 11, 2018

TO: NPF CRA Advisory Board Members

FROM: Clarence E. Woods III, NPF CRA Manager *CW*

BY: Bob Wojcik, Housing and Economic Development Manager

SUBJECT: Funding Request - Cravemadness LLC
Shoppes On Arts Avenue – 560 NW 7th Avenue
Jamaican Jerk Shack Restaurant Build-out & Equipment
\$225,000 CRA Property and Business Improvement Program, and
\$20,000 CRA Façade Program

FUNDING REQUEST

The CRA has received an application from Cravemadness, LLC seeking \$225,000 from the CRA's Property and Business Improvement Program and \$20,000 from the CRA Façade Program for build-out and equipment for the Jamaican Jerk Shack Restaurant proposed for Shoppes On Arts Avenue at 560 NW 7 Avenue. A copy of the Location Map, Broward County Property Appraiser Information, Photos of the Existing Property and Plans, Cost/Funding Breakdown and Funding Application/Business Plan is attached as **Exhibits A through E**.

BACKGROUND

The maximum incentive funding allowed under the CRA Property and Business Improvement Program is \$225,000 and the maximum funding allowed under the CRA Façade Program is \$125,000. Sistrunk and NW 7th Avenue are CRA Focus Areas and in the CRA Focus Areas the CRA Property and Business Improvement Program can provide for 90% of the cost of renovation or new construction and the Façade Program can provide for 100% of the cost for exterior improvements up to \$75,000. The CRA Property and Business Improvement Program has a special emphasis in attracting new restaurants to the CRA and can also pay for restaurant equipment. The applicant is requesting \$225,000 from the CRA Property and Business Improvement Program and \$20,000 from the CRA Façade Program. Total improvement cost is projected at \$306,060 consisting of \$220,121 for construction and \$85,939 for equipment. The landlord/owner of Shoppes on Arts Avenue is MJDC AOA, LLC. The space is being rented as a cold gray shell and requires complete build-out. The funding will be provided as a loan forgiven after 5 years. Jamaican Jerk Shack Restaurant will occupy

three bays at Shoppes on Arts Avenue fronting Sistrunk Boulevard with a total of 1,750 square feet. Cravemadness LLC will have a 5 year lease with two five year renewals.

Jamaican Jerk Shack Restaurant will provide the Sistrunk and Fort Lauderdale area with quality American and Caribbean food. It is a fast-casual eat-in restaurant that specializes in Jamaican jerk chicken, pork, buffalo wings, handcrafted burgers, freshly prepared signature salads, fresh cut seasoned fries, wraps and shrimp tossed in any of their 24 flavors. The restaurant will also offer beer on tap, innovative cocktails, tempting deserts and a comfortable environment for customers to enjoy live music and sports games. It will introduce patrons to the culture of Sistrunk, provide for outdoor seating and showcase the artwork of the Sistrunk Community as well as local musical artist. They also propose to offer a free shuttle to downtown and NW patrons to and from the restaurant to their homes. A food delivery service and catering will also be provided.

The owner of Jamaican Jerk Shack restaurant is Christine Mills. Christine Mills and her husband Garfield have eleven years of experience operating restaurants. In 2007 they opened Wing Madness in New Haven Connecticut with Garfield's brother and in 2010 opened a Wing Madness in East Hartford Connecticut. A third Wing Madness is scheduled to open in Springfield Connecticut this year. Over the years, she has played an instrumental role in the restaurant operations, raising capital and in the restaurant brand design. Christine has also worked in the financial services industry for companies such as JP Morgan in New York as an Investment Banking Analyst and in commercial banking for TD Bank and Bank of America. She and her husband recently moved to Florida where Ms. Mills grew up and attended the Broward County school system, has a B.A. in Business Management from Florida A & M University, a M.A in Education from the University of Saint Joseph and a MBA from Babson College. She is impressed by the changes in the Sistrunk area and wants to bring their restaurant concept to the South Florida area.

The Mills have a philosophy of giving people a second chance and for years have hired ex-offenders at Wing Madness and has promoted them to managers. They propose to continue this strategy at the Sistrunk location giving ex-offenders a second chance and will employ 10-15 employees from the Sistrunk area in various capacities as assistant managers, waiters and waitresses, cooks, delivery drivers, bartenders, catering managers and other positions. The Mills will manage the operations and have the backing of a family investor, Pamella McLaren. They project a positive cash flow the first year of operation..

Business development provides jobs, enhances neighborhood safety, contributes to a vibrant environment of activity and growth and creates community. The CRA should continue funding new small business opportunities throughout the CRA that benefits the area.

CONSISTENCY WITH THE NPF CRA COMMUNITY REDEVELOPMENT PLAN

The NPF CRA Community Redevelopment Plan is designed, in part to stimulate private development of areas planned for commercial development. The project is consistent with the NPF CRA Community Redevelopment Plan which provides for direct physical improvements to enhance the overall environment, improve the quality of life and attract sound business and commercial development that provide employment and job opportunities.

RECOMMENDATION

Community Redevelopment Agency (CRA) staff recommends a funding assistance package from the CRA Façade Program not to exceed \$20,000 from the CRA Property and Business Improvement Program not to exceed \$225,000.

Attachments

- Exhibit A: Location Map
- Exhibit B: Broward County Property Appraiser Information
- Exhibit C: Photos of the Existing Property/ Plans
- Exhibit D: Cost/Funding Breakdown
- Exhibit E: CRA Funding Application/Business Plan

LOCATION MAP



**Proposed Location for Jamaican Jerk Shack Restaurant
at Shoppes on Arts Avenue**



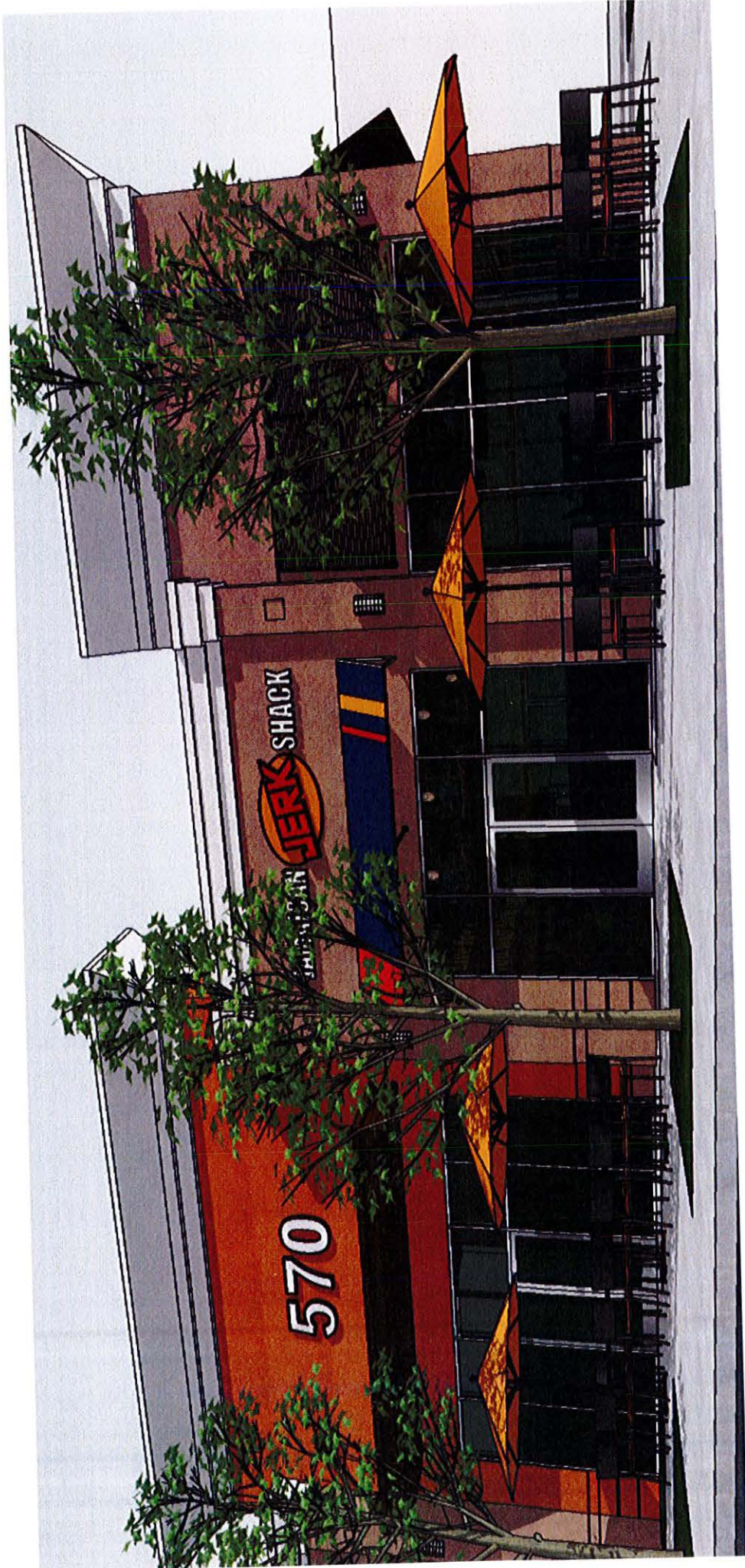
Milton Jones Development

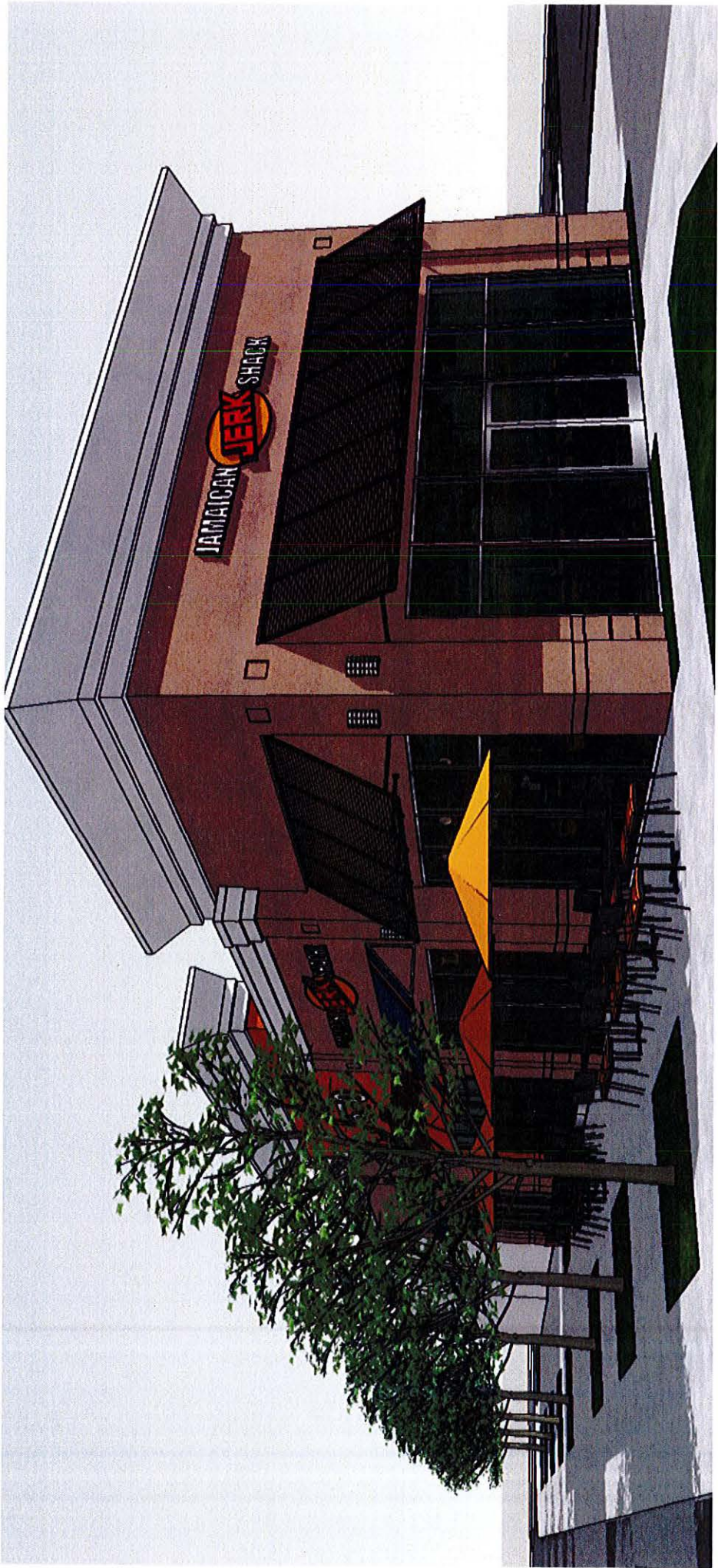
Save A Lot & Retail Stores
@ Shoppes on Arts Avenue



12-26-12

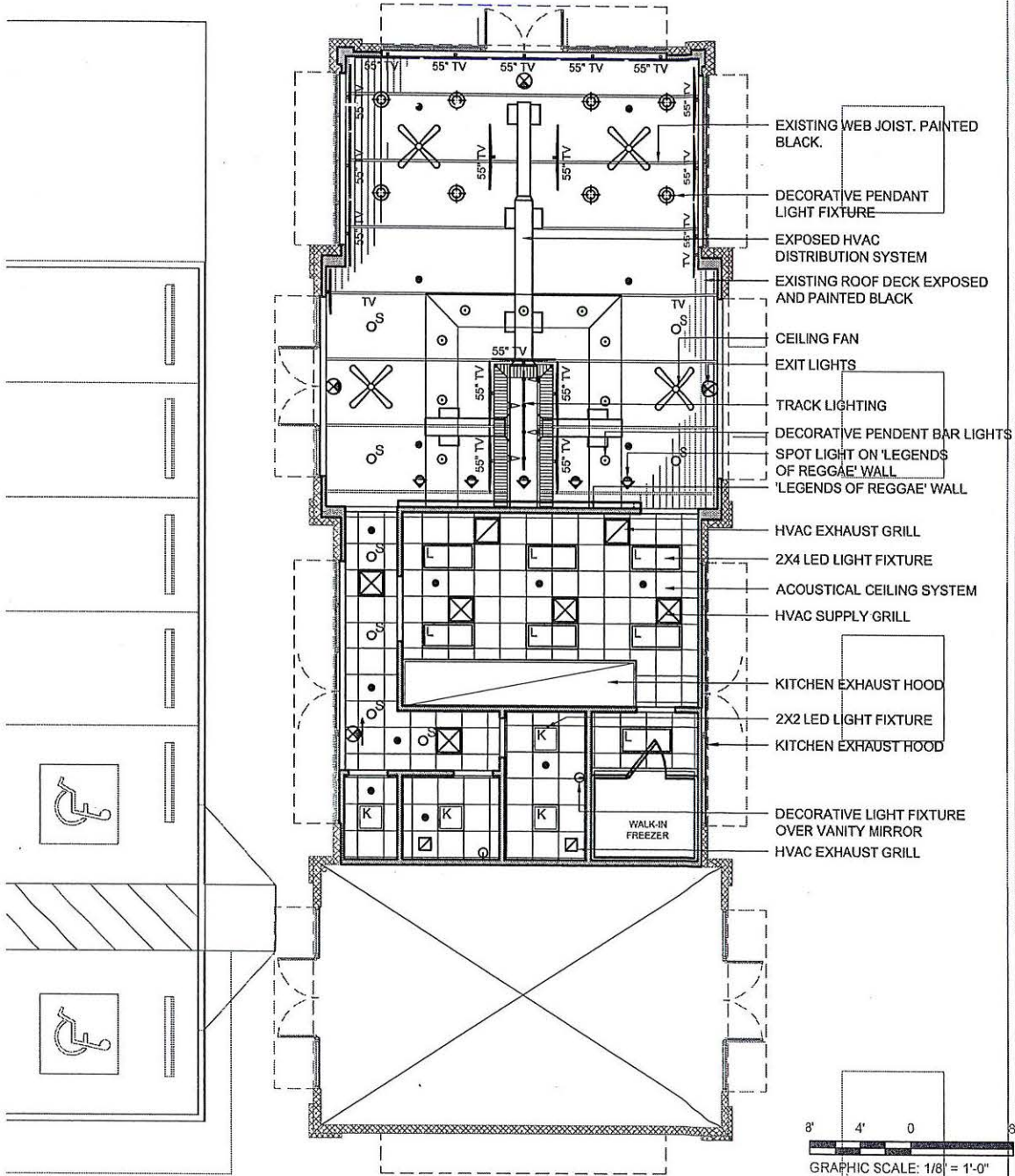
Exhibit C-1







NOTE: THESE DRAWINGS ARE NOT ISSUED FOR PERMIT OR CONSTRUCTION. HVAC, PLUMBING AND ELECTRICAL ITEMS ARE CONCEPTUAL. DETAIL EVALUATION AND ENGINEERING IS REQUIRED TO COMPLETE DOCUMENT FOR PERMIT AND CONSTRUCTION. DETAILS FOR ARCHITECTURAL ELEMENTS ARE ALSO REQUIRED TO COMPLETE DOCUMENTS FOR PERMIT AND CONSTRUCTION



DDSS Architecture | Planning | Interior Design

43 Cedarland Court, Cromwell, CT 06416
t: 860.518.5886, e: ddss.inc@gmail.com

It is a responsibility to act in accordance with the code.

Proj No: 2018-006
Ref Dwg:
Issued For: PRELIMINARY PRICING
Date: 2018-06-12
Drawn By: K.A. Scale: 1/8"=1'-0"

Sheet Title:

**CONCEPT DESIGN
CEILING PLAN**

Project:



560 7TH AVE RESTAURANT
FORT LAUDERDALE FLORIDA

Sketch #:

A-SK-02

This document is an instrument of professional service and shall not be used, in whole or in part, for any project other than for which it was created without the express, written consent of DDSS. Any modification, use, reuse, reproduction or alteration, including substantial renovation of this document shall be at the user's sole risk without liability or legal recourse to DDSS.

© 2018, DDSS.

Jamaican Jerk Shack Buildout Cost	
Architecture and MEP	\$11,500.00
Asbestos County Fee	\$50.00
Environmental Review Fee	\$55.00
Building Permit	\$1,618.00
Plumbing Permit	\$510.87
Electrical Permit	\$291.31
Mechanical Permit	\$1,000.00
Notice of Commencement	\$10.00
Concrete Cutting	\$2,500.00
Form Slab & Finish Concrete	\$850.00
Wire and Visqueen	\$200.00
Concrete (7 Yards)	\$1,000.00
Spray and Tamp	\$262.15
Densities	\$165.00
Electrical	\$29,000.00
Lights (Allowance)	\$10,000.00
Plumbing Permit	\$20,000.00
Mechanical (Labor)	\$7,500.00
Air Condensing Unit	\$3,603.00
Framing & Drywall Hang (Labor)	\$13,900.00
Framing & Drywall (Material)	\$3,244.00
FRP	\$3,000.00
Drop Ceiling (Labor)	\$3,000.00
Drop Ceiling (Material)	\$2,000.00
Bar Carpentry (Allowance)	\$20,000.00
Ceiling Fans (Allowance)	\$1,000.00
Bar Wall Mounted Video Equipment	\$3,600.00
Security Cameras & Equipment (Allowance)	\$6,000.00
Speaker System (Audio/Video)	\$10,000.00
POS System	\$10,000.00
Trash Removal and Cleaning	\$3,000.00
Overhead (Supervision)	\$26,643.32
Profit (Management Cost)	\$14,653.83
Polish Concrete	\$5,000.00
Total Construction	\$200,121.30

Jamaican Jerk Shack Exterior Buildout Cost

Signage (Allowance)

\$20,000.00

Awning (Allowance)

\$0.00

Windows (Allowance)

\$0.00

Total Exterior Construction Cost

\$20,000.00

Jamaican Jerk Shack Equipment

Kitchen Equipment

(1) Hood Price	\$33,460.00
(1) Range	\$1,299.00
(1) Smoker	\$17,500.00
(1) Panini Grill	\$434.00
(1) Gas Countertop Griddle	\$1,110.00
(4) Gas Floor Fryer	\$9,196.00
Total Kitchen Equipment	\$62,999.00

Bar Equipment

(1) Ice Bin	\$1,344.04
(1) Bottle Display	\$412.54
(1) Glass Rack	\$790.42
(1) Blender Station	\$700.58
(1) Bottle Cooler	\$1,748.78
(1) Drainboard	\$517.99
(1) Bottle Display	\$412.54
(1) Ice Bin	\$1,413.86
(1) Blender Station	\$700.58
(1) Glass Rack	\$790.42
(1) Drainboard	\$452.08
(1) Glass Rack	\$790.42
Hand Sink	\$675.69
Back Bar Cabinet, Refrigerated	\$5,810.26
Modular Bar System	\$6,379.38
Total Bar Equipment	\$22,939.58

Total Equipment	\$85,938.58
------------------------	--------------------

Exhibit E:



Jamaican Jerk Shack on Sistrunk Boulevard

**560 N.W. 7th Avenue
Fort Lauderdale, FL 33311**

Submitted to City of Fort Lauderdale CRA

City of Fort Lauderdale

Northwest-Progresso-Flagler Heights
Community Redevelopment Agency
(NWPFCRA)



APPLICATION FOR CRA FUNDING ASSISTANCE

Name of Principal Owner in Charge Christine Mills		Tel. No. 860-888-1473	E-Mail Address cmillswrites@gmail.com	
Primary Contact for this CRA Request Christine Mills		Tel. No. 860-888-1473	E-Mail Address cmillswrites@gmail.com	
Name of Business Cave Madness		Tax ID No.	Company Website	
Business Address 19620 Back Nine Drive		Tel. No.	Fax No.	
City Cocoa Raton		State FL	Zip Code 32948	
Commencement Date to Begin Project: _____		JOB INFORMATION		
Completion Date for Project: _____				
Check Appropriate Description <input type="checkbox"/> Existing Business <input checked="" type="checkbox"/> New Business		Project Type <input type="checkbox"/> Expansion <input type="checkbox"/> Relocation	Full Time Equivalent (FTE) Jobs to be created 3	
Facility Description <input type="checkbox"/> Existing Space _____ sq. ft. <input type="checkbox"/> New Space _____ sq. ft.		Existing Jobs _____ Total FTE Jobs 3		TYPE OF BUSINESS
NAICS Code / Industry Type 722513		Date of Incorporation 3/2018		
State where the business was incorporated Florida		Sole Proprietor _____ Partnership _____ Joint Venture _____ Corporation _____ Cooperative _____ Limited Liability Company <input checked="" type="checkbox"/> Non-Profit Org. _____ Other _____		
Proposed Project Location/City Fort Lauderdale, FL		Proposed Address 5600 N.W. 7th Ave Ft. Laud.		
Property Control Number(s)		Property Owner M.L. Jones Dev. Company Melton Jones		
Owner Tel. No. (include Area Code) 954-467-1800		Is there a lien on the property? <input type="checkbox"/> Yes <input type="checkbox"/> No		
Bank(s) Where Business Accounts for Projects Are Held 1. _____ 2. _____		Name of Participating Bank/Leader N/A		
Amount \$	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Name of Other Financial Source Pamella Melara (Director)				
Amount \$ 62,000	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Name of Other Financial Source				
Amount \$	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Name of Other Financial Source				
Amount \$	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Project Purpose and Economic Impact				

NOTE 1: If the project receives funds via another City, County, Federal or State program which also requires job creation/retention, the jobs created/retained for those programs must be in addition to the jobs required under this program.

NOTE 2: If project includes the purchase of equipment using CRA funds, then there must not be another UCC filing for the equipment.

Management: Owners, partners, officers, all holders of outstanding stock — 100% of ownership must be shown (use separate sheet if necessary).

Name	Complete Address	% Owned	From	To
Christine Mills	19620 Back Nine Dr. Boca Raton, FL 33498	100%	3/2018	Present
Name	Complete Address	% Owned	From	To
Name	Complete Address	% Owned	From	To
Name	Complete Address	% Owned	From	To

PROJECT/ACTIVITY COST SUMMARY

1. Please state the overall project cost: \$ 306,060

2. Please state the overall project costs related to the CRA's assisted activity? \$ 245,000

3. Please indicate the sources and uses of funds for the project on the following table.

Project Source(s) of Funding	Amount	Rate	Term
Bank Loan (specify)			
City funds			
CRA funds	\$ 245,000		
Company's current cash assets			
Owner equity (specify)	\$ 61,060		
Other (specify)			
Other (specify)			
Other (specify)			
Total Sources	\$ 306,060		
Select the Use(s) of Funds and the Amount Need for Each	Sources of Funds (Yes or No)	Amount	
Land Acquisition	N		
Real Property Acquisition	N		
Utility and road infrastructure improvements	N		
New construction of commercial and industrial buildings	N		
Rehabilitation of commercial and industrial buildings	Y	\$ 220,121	
Purchase and installation of equipment and fixtures	Y	\$ 85,939	
Other (specify)			
Other (specify)			
Other (specify)			
Total Uses			

NOTE 3: Other "uses" include Architectural/Engineering Fees, Application Fees, Permit Fees Impact Fees

BUSINESS INDEBTEDNESS: Furnish the following information on all outstanding installment debts, code and other liens, notes and mortgages payable that relate to this project. The present balances should agree with the latest balance sheet submitted (*use a separate sheet if necessary*).

To Whom Payable	Original Amount	Original Date	Present Balance	Rate of Interest	Maturity Date	Monthly Payment
Name: <u>N/A</u>	\$		\$	% <input type="text"/>		\$
Name: _____	\$		\$	% <input type="text"/>		\$
Name: _____	\$		\$	% <input type="text"/>		\$
Name: _____	\$		\$	% <input type="text"/>		\$
Name: _____	\$		\$	% <input type="text"/>		\$

THE FOLLOWING ITEMS MUST BE COMPLETED AND SUBMITTED WITH YOUR APPLICATION

1. A business plan which describes the company mission, market analysis, applicant capacity, economic analysis and project feasibility, a brief history and description of the company (*including the founding of the company*), overview of operations, product information, customer base, method and areas of distribution, primary competitors and suppliers within the County.
2. A list of general and limited partners, officers, directors and shareholders of the company. Please provide a resume for all the principals and key management.
3. Corporate income tax returns for the last three years (*personal returns may also be requested*).
4. Two separate lists that detail the existing jobs on your payroll and the new jobs to be created (*within the list please provide the job title of each position, a brief description of each position, annual salary for existing and new positions and the industry average salary for those positions*).
5. If machinery and equipment are being purchased with CRA funds, provide a list of all the items to be purchased, with quotes on vendor's letterhead. Include a statement from the manufacturer, attesting to the economic life of the equipment.
6. If business is a franchise, include a copy of the franchise agreement;
7. Bank Commitment Letter detailing the conditions of the loan approval.
8. Copy of IRS determination letter as a non-profit organization (*required for all non-profit organizations only*).
9. Signed copy of resolution or minutes from the meeting of the governing body authorizing submission of the application (*required for all non-profit organizations only*).
10. Articles of Incorporation or Division of Corporations information identifying authorized signatories
11. Copy of the Property Deed (*if the applicant is the owner*)
12. Copy of By-Laws (*required for all non-profit organizations only*).
13. Please sign and submit *Statement of Personal History and Credit Check Release* (as attached).
14. If project involves construction, please provide a minimum of two (2) detailed cost estimates prepared by Architect/Engineer and/or General Contractor, preliminary plans and specifications, Architectural Illustration and photos of existing conditions.
15. Attach a street map showing the location of the proposed project, Property Folio number and Legal Description.
16. Preliminary Project Schedule.

The following items are also needed, if your funding request is \$500,000 or more
(not applicable for Commercial Façade, Streetscape Enhancement and Property and Business Improvement Incentive requests)

17. CPA audited corporate financial statements for the last three years (*Profit and Loss Statement and a Balance Sheet*).
18. If the most recent business return and/or financial statement is more sixty (60) days old, please submit a current Interim Financial Statement.
19. Three year financial pro formas which include operating statements, balance sheets, funding sources, and use details.
20. Ten year revenue and expense projection for the project
21. Copy of sales/purchase agreement when purchasing land or a building (*or an executed lease if applicable*).
22. Provide details regarding any credit issues, bankruptcies and lawsuits by any principal, owning 20% or more of the business.
23. The names of all affiliates and/or subsidiary companies, and their previous three (3) years financial statements and Interim Financial Statements if the financial statements are more than sixty (60) days old.
24. Letter from the Department of Sustainable Development (DSD) approving the proposed project with zoning and land use designations, and Plan Development Review number and comments.
25. Identification and qualifications of project development team (*i.e., attorney, engineer, architect, general contractor, etc.*).

- 26. Current Broward County Assessed Value, new capital investment dollars and total estimated new assessment when completed and placed into service.
- 27. Existing Leases, Lease commitments and tenant makeup (if applicable).
- 28. Copy of Environmental Report showing there are no Environmental issues (if applicable).
- 29. Copy of Appraisal Report (if applicable).

THE FOLLOWING ITEMS ARE REQUIRED AFTER CRA BOARD APPROVAL AND PRIOR TO EXECUTION OF AN AGREEMENT AND RELEASE OF FUNDS

- 30. Evidence that all funds are in-place to fully fund the project.
- 31. A copy of the City approved project plans, contract with General Contractor and permits (Prior to Release of Funds)
- 32. Scope of work and all project costs
- 33. Copies of Insurance Certificates (Builders Risk/All Risk Policy, Commercial General Liability, Workers Compensation with the City of Fort Lauderdale and the Fort Lauderdale CRA listed as Additional Insured.

APPLICANTS CERTIFICATION

By my signature, I certify that I have read and understand the application, criteria, loan fees and program requirements. I further certify that all the information I (we) supplied is correct and accurate. All of the owners of the company/organization (regardless of ownership percentage) are aware of this loan and are in full agreement with the business securing financing for this project. My (our) signature(s) represent my (our) agreement to comply with City of Fort Lauderdale Community Redevelopment Agency, as it relates to this CRA funding request.

Each Proprietor, General Partner, Limited Partner and Business Owner, owning 20% or more must sign below. For all Non-Profit Organizations, all guarantors must be approved by City of Fort Lauderdale Community Redevelopment Agency.

Business Name: Crate Madness, LLC

By: Christine Mills, President 10/1/18
Signature and Title Date

Guarantors:
Christine Mills, President/owner 10/1/18
Signature and Title Date

Signature and Title Date

Signature and Title Date

Signature and Title Date

Signature and Title Date

Supplemental Answers

1. Please describe your project.

Jamaican Jerk Shack is a fast-casual dining restaurant that specializes in Jamaican jerk chicken, pork and 24 flavors of buffalo wings, handcrafted burgers, salads, wraps, shrimp tossed in any of our flavors, freshly prepared signature salads, and fresh cut seasoned fries. Jamaican Jerk Shack will benefit from the expertise of seasoned restaurateurs who opened and managed WingMadness which has been in operation for 11 years with three locations in New Haven and East Hartford, CT as well as a new location opening in Springfield, Mass (October 2018). Jamaican Jerk Shack will create a 1970s inspired Jamaican experience where visitors can enjoy authentic smoked Jamaican jerk chicken, pork, wings, salads and wraps. The restaurant will also offer beer on tap, cocktails and tempting desserts to make it a comfortable for customers to enjoy live music and a sports game.

2. What is the address, folio number and legal description of the property.

560 N.W. 7th Avenue, Fort Lauderdale, FL 33311

3. What is the existing and proposed use of the property? The property is currently vacant but we are proposing to use it as a restaurant.

4. Are the proposed improvements to the property being made on behalf of a proposed tenant for the property. If so, please provide a copy of the lease agreement. Jamaican Jerk Shack is making the improvements on the property as a proposed tenant.

5. What is the zoning of the property? The property is zoned for retail.

6. Are you the property owner? No

7. Is your project new construction or is it renovation? Renovation

8. What is the total capital investment of your project and what is your hard construction and soft cost? Total interior restaurant buildout cost is \$200,121; the exterior restaurant cost is \$20,000; and the restaurant equipment is \$85,939.

9. What is the current Broward County Assessed Value of the property? \$4.7MM for the entire plaza

10. Is there a mortgage on the property? N/A

11. Are there any other liens or pending liens on the property? N/A

12. Are there any code violations on the property? Identify. N/A

13. Is the property listed. "For Sale." Please note that properties listed for sale may not apply for CRA program funding. No

14. How many new permanent jobs will be created by the project? Please describe the jobs to be created and projected salaries. Jamaican Jerk Shack will create approximately 15 jobs. The pay will range from \$8.25 to \$35,000 per year. The jobs will include the following :

- Bartender
- Cashier
- Catering Manager
- Waitress/Waiter
- Assistant Manager

15. What is the estimated construction commencement date of the project? October 2018

16. What is the estimated completion date of the project? May 2019

17. **Please provide proof of your matching funds.**
18. **Do you have general liability and fire and casualty insurance on the property?**
19. **Have you previously received funding from the CRA? No**
20. **Do you have a detailed scope of work? Yes**
21. **Do you have completed architectural drawings for the scope of work to be performed? Yes**
22. **Have your project plans been submitted for City Development Review and/or permitting and if so what are the status of the plans and the plan review number? All work must be permitted and approved by the Building Official.**
23. **Do you have detailed, written contractor cost estimates? If so, please provide.**
24. **Have you selected a contractor from the attached City/CRA Approved Contractor List? No**
25. **If you are applying for the Facade Program or Property and Business Investment Program, and if you are not using a City/CRA Approved Contractor, you must secure two detailed licensed and insured contractor cost estimates and CRA funding is limited to 60% of the lowest cost estimate not to exceed \$50,000 which can only be funded on a reimbursement basis, rather than a direct payment to the contractor.**

Executive Summary

Jamaican Jerk Shack is a fast-casual dining restaurant that specializes in Jamaican jerk chicken, pork and 24 flavors of buffalo wings, handcrafted burgers, salads, wraps, shrimp tossed in any of our flavors, freshly prepared signature salads, and fresh cut seasoned fries. Jamaican Jerk Shack will benefit from the expertise of seasoned restaurateurs who opened and managed WingMadness which has been in operation for 11 years with three locations in New Haven and East Hartford, CT as well as a new location opening in Springfield, Mass (October 2018). The restaurant will also offer beer on tap, cocktails and tempting desserts to make it a comfortable environment for customers to enjoy live music and a sports game, which will be appealing to a growing demand for Caribbean street food. The restaurant will also offer beer on tap, innovative cocktails and tempting desserts to make it a comfortable environment for customers to enjoy live music and sports games. Jamaican Jerk Shack will offer restaurant quality without the hassle.

With 11 years of experience, Jamaican Jerk Shack will be able to provide the Sistrunk and the Fort Lauderdale area with quality American and Caribbean food. We will meld the two cultures' cuisine in one location, while serving as a meeting location for sports fans, music lovers and making memories. With the recent expansion of the Flagler Village community and development plans for the corner of Sistrunk Boulevard and N.W. 7th Avenue, tremendous opportunities exist for the restaurant. Florida's mild winters and sunny climate, will make it ideal for outdoor seating, which Jamaican Jerk Shack will provide on two sides of the restaurant. The rise of the urban culture will create an opportunity for Jamaican Jerk Shack to build the customer base and introduce patrons to the culture of Sistrunk. We will showcase the artwork from the Sistrunk community as well as local musical artists with our highlighted performances.

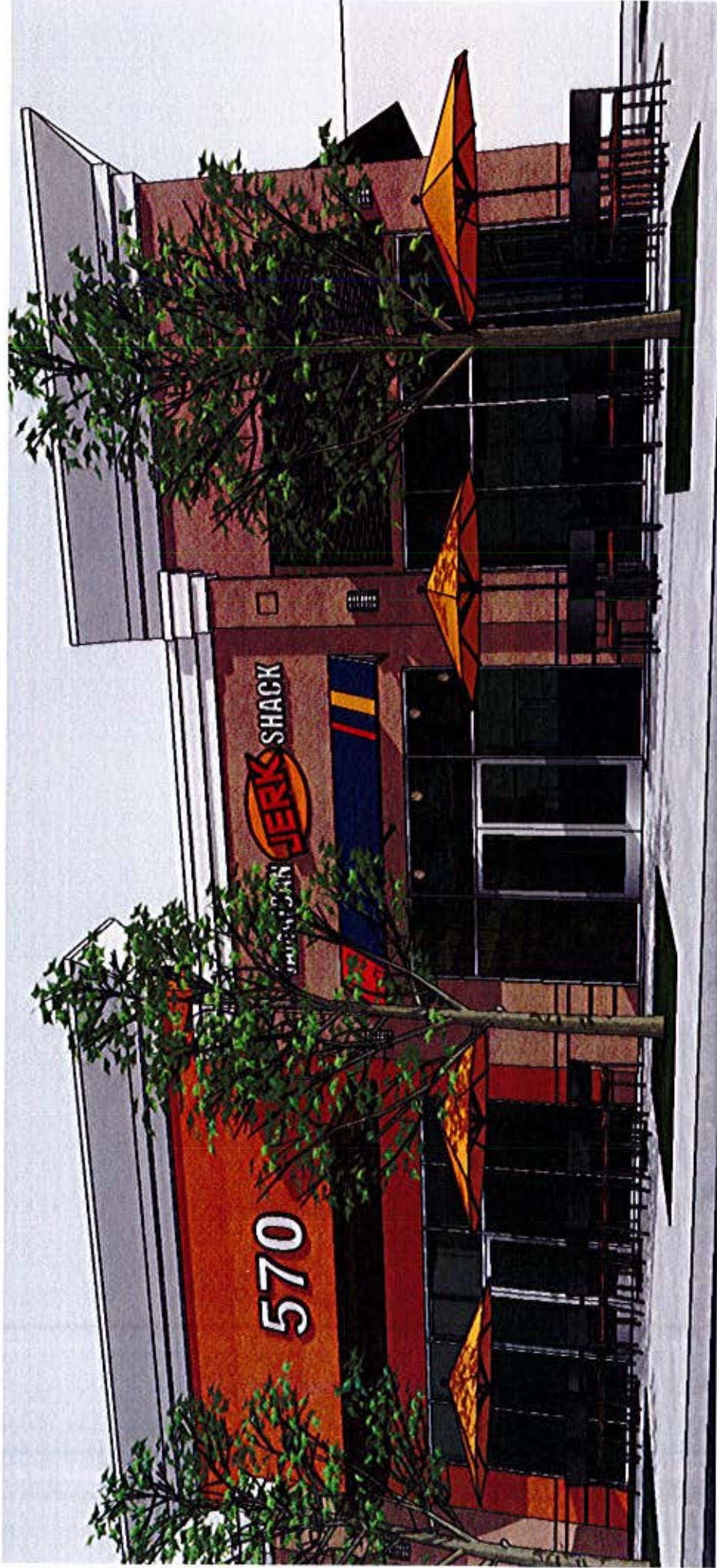
The owners of Jamaican Jerk Shack have eleven years of experience operating restaurants. In 2007, they opened Wing Madness in New Haven, CT. In 2010 the couple opened Wing Madness in East Hartford, CT. A third location will open in October 2018, in Springfield, MA. The two locations in Connecticut are jointly owned by Garfield and his brother. The third location in Springfield is owned by Garfield, his brother and another business partner. The proposed location in Sistrunk will be 100% owned by Christine Mills.

Christine Mills has also worked in the financial services industry for companies such as JP Morgan in New York as an Investment Banking Analyst. Her more recent positions consisted of commercial banking at TD Bank and Bank of America. Over the years she has played an

instrumental role in the restaurant with operations, raising capital and restaurant brand design. Out of the three owners, Christine grew up in South Florida and attended the local school systems in Broward County. She is impressed with the recent growth of the Sistrunk area. The couple recently moved to bring their restaurant concept to the South Florida area.

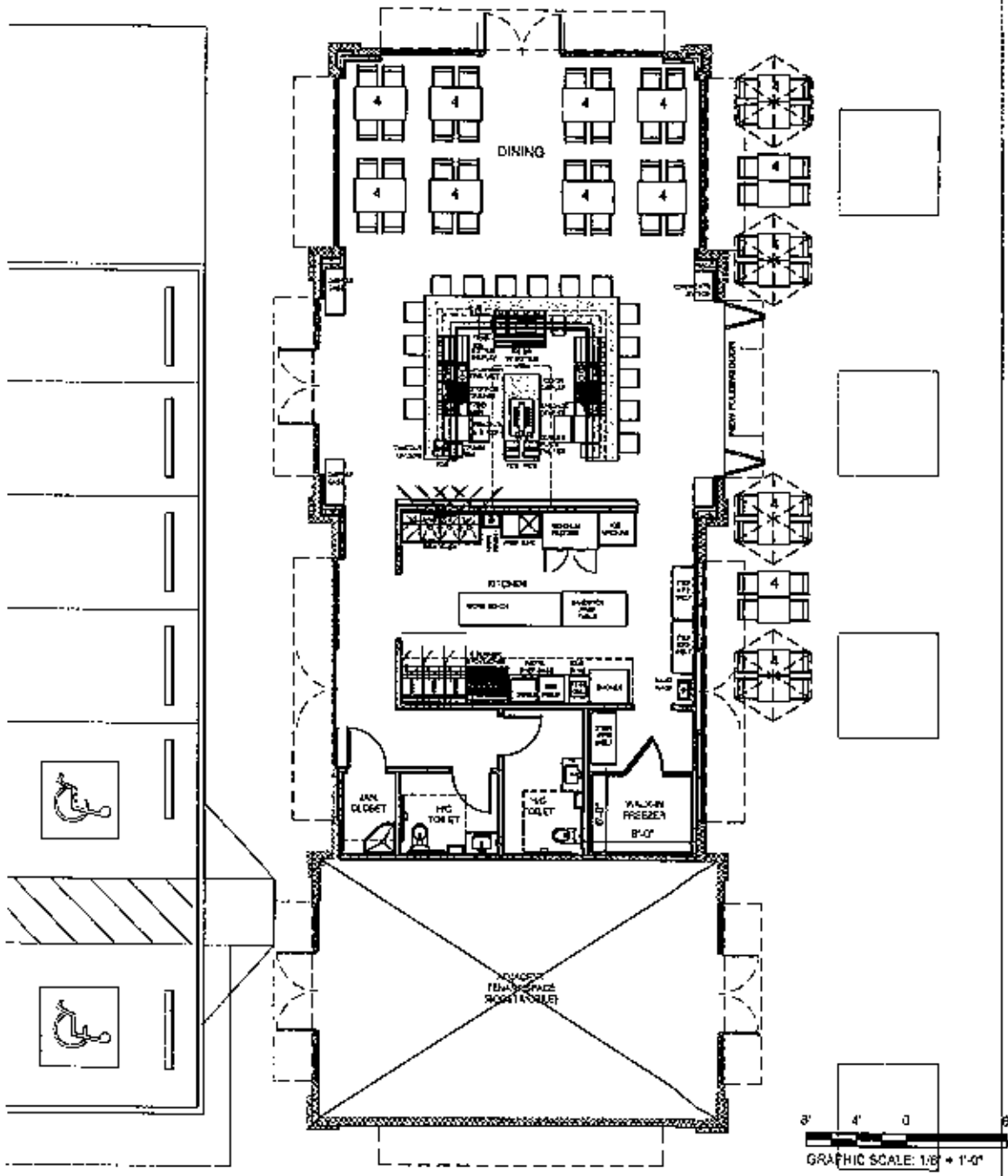
Jamaican Jerk Shack will employ approximately 10-15 employees in the Sistrunk area in various capacities such as an assistant manager, waitresses/waiters, delivery drivers, bartenders and catering managers. Over the years, Wing Madness has hired ex-offenders and have promoted them to managers. Jamaican Jerk Shack will continue this strategy of giving ex-offenders a second chance in the proposed Sistrunk location.

Jamaican Jerk Shack is slated to make \$780,000 within the first year. This is based on the product mix (buffalo wings, Jamaican jerk chicken and pork, and the bar). Another driving force of the revenues will come from catering the downtown Fort Lauderdale area as well as delivery to the surrounding homes. Start-up costs will total \$303,575 for the interior and \$66,500 for the exterior. The largest components of the interior costs comprise of the hood/ansul system, furniture and carpentry labor. The exterior costs will consist primarily of three signs on each side of the building and outdoor furniture.





NOTE: THESE DRAWINGS ARE NOT ISSUED FOR PERMIT OR CONSTRUCTION. HVAC, PLUMBING AND ELECTRICAL ITEMS ARE CONCEPTUAL. DETAIL EVALUATION AND ENGINEERING IS REQUIRED TO COMPLETE DOCUMENT FOR PERMIT AND CONSTRUCTION. DETAILS FOR ARCHITECTURAL ELEMENTS ARE ALSO REQUIRED TO COMPLETE DOCUMENTS FOR PERMIT AND CONSTRUCTION.



COSS Architectural Planning Interiors
 43 Oakland Court, Coconut Creek, FL 33433
 T: 561 215 5558 F: 561 215 5557
 www.cossarchitect.com

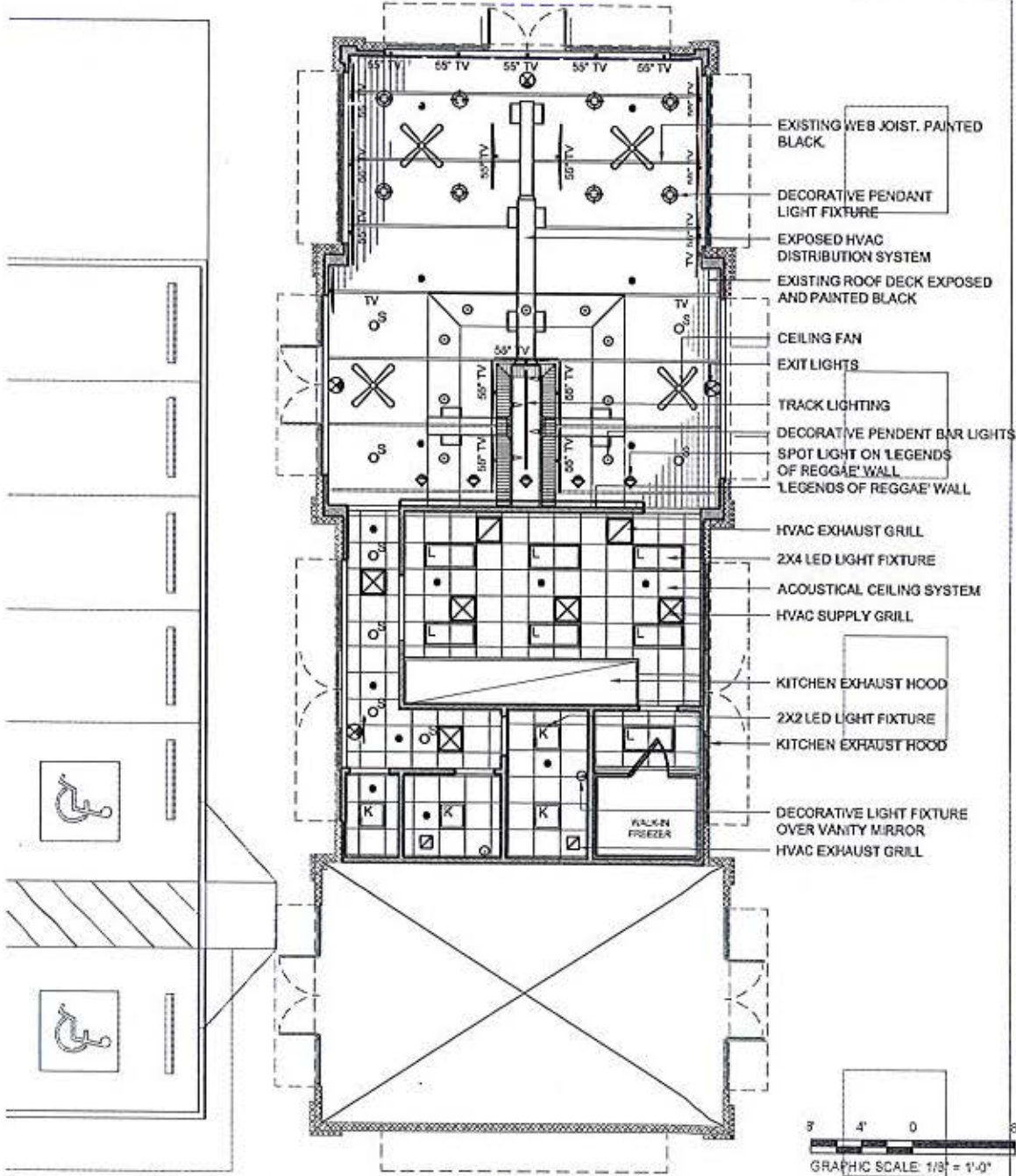
Proj. No: 2018-008
 Proj. Desc: 560 7TH AVE RESTAURANT
 Issued For: PRELIMINARY PERMITTING
 Date: 2018-06-12
 Design: K.A. Scale: 1/8" = 1'-0"

Sheet Title: **CONCEPTUAL LAYOUT OPTION 1**

Project: **560 7TH AVE RESTAURANT**
 FORT LAUDERDALE FLORIDA

Sketch #: **A-SK-01**

NOTE: THESE DRAWINGS ARE NOT ISSUED FOR PERMIT OR CONSTRUCTION. HVAC, PLUMBING AND ELECTRICAL ITEMS ARE CONCEPTUAL. DETAIL EVALUATION AND ENGINEERING IS REQUIRED TO COMPLETE DOCUMENT FOR PERMIT AND CONSTRUCTION. DETAILS FOR ARCHITECTURAL ELEMENTS ARE ALSO REQUIRED TO COMPLETE DOCUMENTS FOR PERMIT AND CONSTRUCTION.



CDSS Architecture | Planning | Interior Design
 43 Cedarland Court, Cromwell, CT 06415
 T: 860.515.5885, e: cdss.no@gmail.com
 www.cdss.com

Proj No: 2018-008
 Ref Dwg:
 Issued For: PRELIMINARY PRICING
 Date: 2018-06-12
 Drawn By: K.A. Scale: 1/8"=1'-0"

Sheet Title: **CONCEPT DESIGN CEILING PLAN**

Project: **LEGENDS OF REGGAE 560 7TH AVE RESTAURANT**
 FORT LAUDERDALE FLORIDA

Sketch #: **A-SK-02**

The documents are the property of CDSS Architecture, Inc. and shall remain the property of CDSS Architecture, Inc. for all purposes. No part of these documents may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, or by any information storage and retrieval system, without the prior written permission of CDSS Architecture, Inc. © 2018 CDSS

Mission Statement

Jamaican Jerk Shack will strive to provide freshly made buffalo wings, burgers, salads, and Jamaican jerk in a fun and engaging environment that is inclusive of the Sistrunk community through job creation, community involvement and the arts.

The Company

Jamaican Jerk Shack intends to open within four months of the store buildout. This time frame will lead us into the middle of the football season. The Company anticipates making monthly sales of \$60,000 per month and estimates annual sales of \$780,000 within the first year.

Company Ownership Structure

Jamaican Jerk Shack will operate as a Limited Liability Corporation. All of the partners are equally responsible for the business' debts and liabilities. In addition, all partners are allowed to be involved in the management of the company. Each partner has equal rights to control and manage the business. Therefore, unanimous consent of the partners is required for all major actions undertaken. Christine Mills will be the owner.

Company Management Structure

Garfield and Christine Mills will work as managers of the restaurant.

Organizational Timeline

The renovation for the restaurant will commence promptly after funding has been received. The restaurant will open within four months.

Company Assets

The assets of the restaurant will consist of restaurant equipment and furniture and fixtures valuing \$110,000. The liquidation value is approximately \$75,000.

Management and Ownership Background

Christine Mills will own 100% of the company. The general manager will be Garfield Mills.

Garfield Mills

Garfield Mills has owned and operated two Wing Madness restaurants and is in the process of opening a third location in Springfield, Massachusetts. He has played an instrumental role in developing recipes, creating the operations of the restaurant, and developing the overall vision of Wing Madness. He also brings a keen understanding of restaurant buildout, having renovated the first restaurant and building out the other two from scratch.

Prior to opening Wing Madness, Garfield and his brother owned a promotion and event business for over ten years, where they created stage shows and festivals with Biggie Smalls, Eminem, Buju Banton, Beenie Man, The Mannhattans, Ray Goodman and Brown, Delphonics and a host of other musicians.

Christine Mills

Christine Mills grew up in South Florida and attended the Broward County public schools from elementary through high school. She later graduated from Florida A&M University with her B.A. in Business Management. She went on to work in Investment Banking with J.P. Morgan in New York. Afterwards, she worked in various commercial banks while helping to run both Wing Madness locations. She has a M.A. in Education from University of Saint Joseph and a MBA from Babson College.

The Product

Jamaican Jerk Shack products will consist of Jamaican jerk chicken and pork, 24 flavors of wings, handcrafted burgers, artisan salads, shrimp, wraps and salads, freshly cut fries, innovative cocktails, and beer on tap.

Marketing Plan

The marketing plan will be a mixture of community involvement (i.e. sponsoring local sports teams, schools and organizations), social media, advertising on various forms of media.

The Target Market

The primary market will be individuals between the ages of 25 - 45. These individuals are avid social media users, sports lovers, and music enthusiasts. This target market enjoys a wide variety of wing flavors to be washed down with a cold beer. Jamaican Jerk Shack will meet the need for this community to have a place to watch their favorite sports team while enjoying conversations with their friends and family.

Location Analysis

The historic Sistrunk corridor is an area of transition. Although, it was a historic African-American community, the neighborhood is slowly shifting with more diversity in income and backgrounds. The individuals who would flock to this area are seeking proximity to cultural activities, commerce, nightlife, and eclectic culinary choices. Jamaican Jerk Shack will seek to meet those needs with our diverse menu and entertainment that is representative of the past as well as the future.

Established Customers

Jamaican Jerk Shack customers currently consists of a mixture of sports enthusiasts, families seeking a fresh alternative to fast food, and professionals.

Pricing

Jamaican Jerk Shack's average menu price will be \$12.50, excluding alcoholic beverages. However, a customer can purchase a Jamaican beef patty and a drink for under \$4.00.

Market Analysis

Jamaican Jerk Shack sits in the fast casual sports dining space. According to Rewards Network, the restaurant industry is growing due to stable discretionary income and a strong consumer price index. The consumer price index remains strong, with discretionary income stable. Revenue for the restaurant industry was estimated at \$799 billion at the end of 2017, up 4.3% from the previous year. Engagement of customers - maintaining the quality of food, service, and atmosphere, as well as directly responding to customer concern in real time - is driving a lot of the long term independent restaurant success.

Delivery was one of the factors that drove growth for restaurant businesses large and small in 2017, and as a restaurant industry trend, it's certainly not ceasing. There is a rising tide of delivery service introductions, expansion, and development of exclusive off-site dining outlets for some major restaurant brands. Fast casual sits between the more traditional full-service restaurants and the typical fast food establishments seen.

Fast casual generally targets the business lunch crowd. The consumer profile is married, working and between the ages of 35 and 45. They may have kids but they're eating without them. Consumers are looking for healthier options, and 66% of recently surveyed reported that they are eating more ethnic cuisines than ever before. Almost 70% report that they are more likely to eat at a restaurant offering locally sourced food. Generation Z - born after 1997 - is a more multicultural generation than any before, and will search for Caribbean, Latin American or Korean food as easily as BBQ or burgers.

Demand for fast casual dining is driven by personal income, consumer tastes, and demographics. The profitability of individual companies depends on sales of high-margin items and effective marketing. Large companies have advantages in marketing, purchasing, and access to capital. Small companies can compete effectively by offering superior food or customer service. The full-service restaurant industry is highly fragmented: the 50 largest companies account for about 20% of revenue.

Fast-casuals are influencing and attracting chefs, restaurateurs and executives across the hospitality industry. Fast-food companies are improving their ingredients to stay competitive, and chefs are abandoning or supplementing their full-service templates for a chance to hit it big in the fastest-growing segment of American dining.

"As a society, we are speeding up and moving toward speed-oriented food, which was fast food," says Jonathan Maze, senior financial editor for Nation's Restaurant News. "Now, we go to fast-casual restaurants." America, it appears is no longer a Fast Food Nation. It's a Fast-Casual Nation.

"Dual-income families, people having less time, people eating away from home more than ever" all inspired the movement, says Brett Schulman, chief executive officer of Cava, the fast-casual based in Washington. People were "also demanding higher quality as well as better nutrition profiles."

But these pioneers have nurtured the trend to the point where sales at fast-casual restaurants are growing far faster than those at fast-food or full-service restaurants. From 2011 to 2016, fast-casual restaurants saw their sales grow between 10 and 11 percent annually, according to market research provider [Euromonitor International](#). By contrast, sales in the fast-food industry rose annually in the 3 to 4 percent range, while full-service restaurants saw growth rates between 1.5 and 2 percent.

According to Restaurant Business, buffalo wings are fast becoming the new grab-and-go favorites of fast casuals. Some 10% of consumers say they're visiting more restaurants that specialize in chicken, rather than beef, according to Technomic's Center of the Plate: Poultry

Consumer Trend Report. Hurricane Grill & Wings, which operates 70 sports bars around the country, is now opening 49 fast casual units in the next three and a half years. Units will be about 2,000 sq. ft. and will serve burgers and tacos in addition to wings. Beer in bottles, on draft and in 32-oz sealable containers will also be available where permitted.

Hooters will have a wing-centric spinoff, Hoots, which opened earlier this year just outside of Chicago. At Hoots, guests can order at the counter or at tables. The concept also features a full bar and a limited menu of boneless and bone-in wings, chicken sandwiches, Buffalo shrimp and a salad. Hoots, unlike Hooters, employs servers of both genders. Buffalo Wild Wings is also seeking a spin-off fast casual. Furthermore, Cracker Barrel just spun-off Holler and Dash, which is a fast casual dining restaurant.

Since Jamaican Jerk Shack will be offering a full service bar within a fast casual restaurant, the bar will take on the feel of a real bar while being separate from the fast casual diners who may have children or who may view the bar as intrusive. The bar will be a U-shaped and off center, general seating will be on the other side, and an open interactive kitchen where customers can order and see the preparation of the food. The following restaurants are currently occupying the growing fast casual dining space while offering alcoholic beverages:

- Farm Burger (<http://www.farmburger.net/>)
- Honor Society (<http://eatwithhonor.com/>)
- Hopdoddy (<https://www.hopdoddy.com/>)
- Taqueria del Sol (<http://www.taqueriadelsol.com/>)

Competitor Analysis

Jamaican Jerk Shack's competitors will consist of nearby buffalo wings restaurants, sports bars, and burger restaurants. We have listed the closest buffalo wings restaurants in the

area, however none of the restaurants below are within the Sistrunk corridor, except for forthcoming Smitty's Wings. Although Smitty's will sell buffalo wings, the two restaurants' approach will differ. Jamaican Jerk Shack will provide an expanded menu with popular Jamaican jerk pork and chicken, a bar, entertainment and will be part of the growing fast sports casual dining segment.

- Wings & More Restaurant (2525 Davie Blvd., Fort Lauderdale, FL 33309)
- Wilton Wings (1428 N.E. 4th Avenue, Fort Lauderdale, FL 33304)
- Wings Plus Fort Lauderdale (87 W. Prospect Rd., Fort Lauderdale, FL 33309)
- Smitty's Wings (Sistrunk, Coming Soon)

What will differentiate Jamaican Jerk Shack?

- Eleven years of restaurant management experience. The owners have owned and operated two wings locations and are recently in the process of opening a new location in April 2018.
- Will include the community in the operations of the business
 - Invite local artists such as the Dillard Jazz Band to play on certain days.
 - Display artwork from artists in the community on the wall
 - Hire staff in various capacities in the business (waitresses, management, catering managers, bartenders and delivery drivers). This may amount to 10 to 15 new jobs.
 - Support Little League Teams
 - Hire individuals who may have criminal records that may have difficulty finding jobs. Wing Madness have historically hired ex-convicts over the years and have promoted some to Assistant Managers.
- Offer (24) flavors of wings, shrimp and burgers
- Jamaican Jerk Shack will provide not only wings, burgers, shrimp, and fries but also Jamaican cuisine such as Jamaican jerk and beef patties. Jamaican Jerk Shack would merge the flavors of South Florida: Jamaican and American cuisine. So, you will find macaroni and cheese alongside Jamaican jerk pork and beef patties. The inclusion of the Jamaican cuisine will only include the three most popular Jamaican street food: beef patties Jamaican jerk chicken, Jamaican jerk pork.

Sistrunk Developments

The Sistrunk community is following the same trend as other urban areas in the country. As millennials and baby boomers seek proximity to the cultural epicenters of cities, they are drawn to downtown areas. A Sun-Sentinel article mentioned the impact of Millennials in the real estate market, Millennials "want simpler, smaller, affordable, but they still want quality," said Yalale, a city resident for 21 years. And then there's the location – near downtown as well as the nightlife on Southwest Second Street.

Downtown areas allow easy access to cultural activities, mass transportation, restaurants and in Fort Lauderdale's case, the beach! Sistrunk is benefiting from this trend with luxury apartments within walking distance from the subject property and new luxury apartments slated within the next three years. Developments planned in Sistrunk range from residential buildings and a performing arts center to a new YMCA, blues club and microbrewery. The following developments are listed below:

- Sistrunk Market and Brewery at 115 West Sistrunk Boulevard. A 23,000 sq.ft. warehouse to a food hall with a microbrewery and a rooftop gathering place.
- Affiliated Development is preparing to build an 11-story residential tower with 142 units. (Six 13 on 613 Northwest Third Avenue)
- A five story complex with 400 apartments is planned at the southwest corner of Sistrunk Boulevard and Northwest Seventh Avenue.
- 30,000 sq. ft. for restaurants and retail stores.
- The city has agreed to spend \$10 million to fund construction of a new YMCA at 1409 West Sistrunk Blvd, now occupied by the old Mizell Center.
- Miguel Pilgram acquired a two-story building on the southeast corner of Sistrunk Boulevard and NW 15 Avenue with a blues club upstairs and a restaurant downstairs.

References

<https://www.qsrmagazine.com/consumer-trends/bottoms>

https://www.washingtonpost.com/lifestyle/food/fast-casual-nation-the-movement-thats-changing-how-we-eat/2017/08/28/23f6d710-86c5-11e7-961d-2f373b3977ee_story.html?utm_term=.a542836f1ef8

<http://www.blucorbiting.com/fast-casual-booze/>

<http://www.sun-sentinel.com/local/broward/fort-lauderdale/fl-lauderdale-sistrunk-developer-20160605-story.html>

<https://therealdeal.com/miami/2017/11/25/development-spreads-in-fort-lauderdales-sistrunk-neighborhood/>

<https://www.rewardsnetwork.com/blog/2018-restaurant-trends-industry/>

Owner's Equity

Owners will contribute 20% of the overall cost of the store buildout.

Sources and Uses			
Sources		Uses	
PBIP Program	\$225,000	Interior Buildout	\$200,121
Facade Program	\$20,000	Exterior Buildout	\$20,000
Total CRA Loan	\$245,000	Restaurant Equipment	\$85,939
Owners Equity	\$61,060		
Total Sources	\$306,060	Total	\$306,060

IV. Buildout Estimates

See attachment for more information.

The buildout will total \$306,060. The interior construction cost will be \$200,121, the exterior buildout will total \$20,000 and the restaurant equipment will be \$85,939.

V. Property Information

The property is located at 560 N.W. 7th Avenue, Fort Lauderdale, FL 33311.

VII. Corporation Documents

See attachment

VIII. Jobs Information

Crave Madness will employ approximately 17 employees in the surrounding area in various capacities such as an assistant manager, waitresses/waiters, bartenders, delivery drivers and catering managers. CraveMadness will have a policy of hiring ex-offenders to provide them with new opportunities.

**Electronic Articles of Organization
For
Florida Limited Liability Company**

L18000064396
FILED 8:00 AM
March 12, 2018
Sec. Of State
kpcardwell

Article I

The name of the Limited Liability Company is:
CRAVEMADNESS, LLC

Article II

The street address of the principal office of the Limited Liability Company is:
19620 BACK NINE DRIVE
BOCA RATON, FL 33498

The mailing address of the Limited Liability Company is:
19620 BACK NINE DRIVE
BOCA RATON, FL 33498

Article III

The name and Florida street address of the registered agent is:
CHRISTINE MILLS
19620 BACK NINE DRIVE
BOCA RATON, FL 33498

Having been named as registered agent and to accept service of process for the above stated limited liability company at the place designated in this certificate, I hereby accept the appointment as registered agent and agree to act in this capacity. I further agree to comply with the provisions of all statutes relating to the proper and complete performance of my duties, and I am familiar with and accept the obligations of my position as registered agent.

Registered Agent Signature: CHRISTINE MILLS

Article IV

The name and address of person(s) authorized to manage LLC:

Title: MGR
CHRISTINE MILLS
19620 BACK NINE DRIVE
BOCA RATON, FL. 33498 UN

Title: MGR
PAMELLA MCLAREN
19620 BACK NINE DRIVE
BOCA RATON, FL. 33498 UN

L18000064396
FILED 8:00 AM
March 12, 2018
Sec. Of State
kpcardwell

Article V

The effective date for this Limited Liability Company shall be:

03/12/2018

Signature of member or an authorized representative

Electronic Signature: CHRISTINE MILLS

I am the member or authorized representative submitting these Articles of Organization and affirm that the facts stated herein are true. I am aware that false information submitted in a document to the Department of State constitutes a third degree felony as provided for in s.817.155, F.S. I understand the requirement to file an annual report between January 1st and May 1st in the calendar year following formation of the LLC and every year thereafter to maintain "active" status.

Job Title	Part-Time/Full-Time	Number of Employees	Salary/Wage	Job Description
Bartender	Part-Time	4	\$8.25/hour	-Creates innovative and seasonal drinks, cocktails, and beer -Manages the customers' expectations
Cashier/Host	Part-Time	4	\$8.25/hour	-Greet customers and manages the flow of visitors -Ensures that orders are received timely and correctly
Cooks	Part-Time	5	\$9.00/hour	-Managing orders and cooking food in timely fashion -Table runners, if needed
Catering Manager	Full-Time	1	\$35,000 plus bonus	- Grow catering business by developing relationships with businesses and residents in the surrounding community - Responsible for delivering catering orders
Assistant Manager	Part-Time	1	\$9.50/hour	-Managing staff, inventory, opening and closing store
Manager	Full-Time	2	\$25,000 each +Draw	-Manage staff and store -Oversee operation -Manage inventory -Head chef -Marketing and event coordination
Total Jobs		17		

Projections - Jamaican Jerk Sh: First Year
Sistrunk Location

	Second Year	Third Year
Sales	\$780,000	\$1,144,000
COGS	\$312,000	\$457,600
Gross Profit	\$468,000	\$686,400
	40.00%	40.00%
Payroll	\$156,000	\$228,800
Rent	\$76,944	\$76,944
Utilities	\$24,000	\$85,228
Gas	\$6,000	\$7,894
Insurance	\$2,000	\$3,318
Legal	\$2,000	\$3,318
Accounting	\$2,500	\$4,118
Paper Goods	\$15,000	\$3,318
Repairs and Maintenance	\$1,500	\$1,500
Marketing	\$30,000	\$16,359
Management Salary	\$50,000	\$50,000
Operating Expenses	\$365,944	\$480,796
	20.00%	20.00%
	9.86%	6.73%
	3.08%	7.45%
	0.77%	0.69%
	0.26%	0.29%
	0.26%	0.29%
	0.32%	0.36%
	1.92%	0.29%
	0.19%	0.13%
	3.85%	1.43%
	6.41%	7.16%
	46.92%	42.03%
Net Operating Income	\$102,056	\$205,604
	13.08%	13.70%
Interest Expense	\$0	\$0
Taxes	\$6,123	\$13,056
	0.00%	6.35%
Net Profit	\$95,933	\$192,548
	12.30%	16.83%

Assumptions:

Initially based on base level sales for existing sales

Alcohol will add an additional 60%

Jerk will add 40%

Catering will add \$200,000 initially

More traffic will be \$200,000

Assuming a 10% increase in revenues in the first two years and 20% increase in the third year due to the high rise apartments stated in the third year.

Since the product mix will be more diverse, including leg quarters and pork, the COGS will decline to 40%.

Monthly Cash Flow
Statemont - Jamaican Jerk
Shack

Starting date 1/1/2019
 Cash balance alert minimum \$3,000.00

	Beginning	1/1/2019	2/1/2019	3/1/2019	4/1/2019	5/1/2019	6/1/2019	7/1/2019	8/1/2019	9/1/2019	10/1/2019	11/1/2019	12/1/2019	1/1/2020
Cash on hand	\$15,000	\$15,000	\$16,984	\$17,999	\$18,812	\$19,724	\$20,634	\$21,542	\$22,449	\$23,353	\$24,265	\$25,157	\$26,066	\$26,953
CASH RECEIPTS														
Cash sales	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000
Returns and allowances	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Collections on accounts rec.	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Interest, other income	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Loan proceeds	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Owner contributions	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
TOTAL CASH RECEIPTS	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000	\$50,000
Total cash available	\$75,000	\$76,984	\$77,989	\$78,812	\$79,724	\$80,634	\$81,542	\$82,449	\$83,353	\$84,265	\$85,157	\$86,066	\$86,953	\$87,840
CASH PAID OUT														
Marketing	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500	\$2,500
Commissions and fees	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000	\$13,000
Employee Salaries	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167
Employee benefit programs	\$208	\$208	\$208	\$208	\$208	\$208	\$208	\$208	\$208	\$208	\$208	\$208	\$208	\$208
Insurance (other than health)	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000	\$26,000
Accounting														
Materials and supplies (in COGS)	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361	\$1,361
CRA Loan Interest Expense	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413	\$6,413
Rent or lease	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Rent of lease: equipment	\$125	\$125	\$125	\$125	\$125	\$125	\$125	\$125	\$125	\$125	\$125	\$125	\$125	\$125
Repairs and maintenance	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250	\$1,250
Prepaid Goods (not in COGS)	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346
Taxes and licenses	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167	\$167
Legal	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000	\$2,000
Utilities	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500	\$500
Gas	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167	\$4,167
Management Salary	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346	\$346
Taxes - Federal	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550	\$58,550
Subtotal	\$68,549	\$68,549	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550	\$68,550
Loan principal payment	\$533	\$533	\$537	\$539	\$542	\$544	\$546	\$548	\$549	\$551	\$551	\$553	\$555	\$555
Other startup costs	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
To Reserve and/or escrow	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Owners' withdrawal	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
TOTAL CASH PAID OUT	\$58,016	\$59,085	\$59,087	\$59,089	\$59,092	\$59,094	\$59,096	\$59,098	\$59,099	\$59,101	\$59,103	\$59,105	\$59,105	\$59,105
Cash on hand (end of month)	\$15,000	\$16,984	\$17,999	\$18,812	\$19,724	\$20,634	\$21,542	\$22,449	\$23,353	\$24,265	\$25,157	\$26,066	\$26,953	\$27,840

Jamaican Jerk Shack Sources and Uses

Sources		Uses	
PBIP Program	\$225,000	Interior Buildout	\$200,121
Facade Program	\$20,000	Exterior Buildout	\$20,000
Total CRA Loan	\$245,000	Restaurant Equipment	\$85,939
Owners' Equity	\$61,060		
Total	\$306,060	Total	\$306,060

Jamaican Jerk Shack Buildout Cost

Architecture and MEP	\$11,500.00
Asbestos County Fee	\$50.00
Environmental Review Fee	\$55.00
Building Permit	\$1,618.00
Plumbing Permit	\$510.87
Electrical Permit	\$291.31
Mechanical Permit	\$1,000.00
Notice of Commencement	\$10.00
Concrete Cutting	\$2,500.00
Form Slab & Finish Concrete	\$850.00
Wire and Visqueen	\$200.00
Concrete (7 Yards)	\$1,000.00
Spray and Tamp	\$262.15
Densities	\$165.00
Electrical	\$29,000.00
Lights (Allowance)	\$10,000.00
Plumbing Permit	\$20,000.00
Mechanical (Labor)	\$7,500.00
Air Condensing Unit	\$3,603.00
Framing & Drywall Hang (Labor)	\$13,900.00
Framing & Drywall (Material)	\$3,244.00
FRP	\$3,000.00
Drop Ceiling (Labor)	\$3,000.00
Drop Ceiling (Material)	\$2,000.00
Bar Carpentry (Allowance)	\$20,000.00
Ceiling Fans (Allowance)	\$1,000.00
Bar Wall Mounted Video Equipment	\$3,600.00
Security Cameras & Equipment (Allowance)	\$6,000.00
Speaker System (Audio/Video)	\$10,000.00
POS System	\$10,000.00
Trash Removal and Cleaning	\$3,000.00
Overhead (Supervision)	\$26,643.32
Profit (Management Cost)	\$14,653.83
Polish Concrete	\$5,000.00
Total Construction	\$200,121.30

Jamaican Jerk Shack Exterior Buildout Cost

Signage (Allowance)	\$20,000.00
Awning (Allowance)	\$0.00
Windows (Allowance)	\$0.00
Total Exterior Construction Cost	\$20,000.00

Jamaican Jerk Shack Equipment

Kitchen Equipment

(1) Hood Price	\$33,460.00
(1) Range	\$1,299.00
(1) Smoker	\$17,500.00
(1) Panini Grill	\$434.00
(1) Gas Countertop Griddle	\$1,110.00
(4) Gas Floor Fryer	\$9,196.00
Total Kitchen Equipment	\$62,999.00

Bar Equipment

(1) Ice Bin	\$1,344.04
(1) Bottle Display	\$412.54
(1) Glass Rack	\$790.42
(1) Blender Station	\$700.58
(1) Bottle Cooler	\$1,748.78
(1) Drainboard	\$517.99
(1) Bottle Display	\$412.54
(1) Ice Bin	\$1,413.86
(1) Blender Station	\$700.58
(1) Glass Rack	\$790.42
(1) Drainboard	\$452.08
(1) Glass Rack	\$790.42
Hand Sink	\$675.69
Back Bar Cabinet, Refrigerated	\$5,810.26
Modular Bar System	\$6,379.38
Total Bar Equipment	\$22,939.58

Total Equipment	\$85,938.58
------------------------	--------------------



QUOTATION TO FURNISH AND INSTALL

August 10, 2018

Revision # 1 - 8/10/2018

Quote Number

20433741

Tamirson Restaurant Equipment & Supplies

Office: 305-491-1326

Attn: **Sammy Tamir**

Fax: 786-999-0282

851 NE 182nd Terrace

simchatamir@yahoo.com

North Miami Beach FL 33162

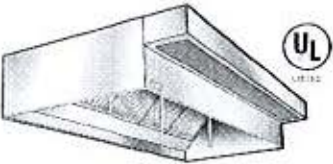
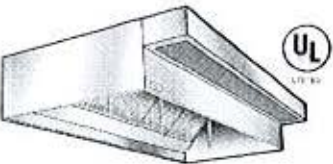

From: **Donald Lubowicki**

Job Name: **Jamaican Jerk Shack 560 NW 7TH Av Ft Lauderdale FL**

Dealer:

Gentlemen:

Thank you for the opportunity of quoting on the above mentioned project. Listed below is our detailed proposal.

Code	Quan	Item	Description
			Hood Package
	1	Model NDFC 54 Wall Mounted Exhaust w/ External Front Plenum	
			U.L. Listed Range hood w/ make-up air. Constructed of 18ga. polished stainless steel. Complete with Stainless Steel baffle filters, incandescent lights, full length make-up air plenum. Usage-Medium, Exhaust CFM-0, M.U.A. CFM-0 16 ft long x 48 in wide x 24 in high
	1	Model NDFC 54 Wall Mounted Exhaust w/ External Front Plenum	
			U.L. Listed Range hood w/ make-up air. Constructed of 18ga. polished stainless steel. Complete with Stainless Steel baffle filters, incandescent lights, full length make-up air plenum. Usage-Medium, Exhaust CFM-0, M.U.A. CFM-0 4 ft long x 48 in wide x 24 in high
	1	Ansul R102 6.0 Gallon Fire suppression with field hookup	
			Ansul R102 6.0 gallon fire suppression system with field hookup. Includes entire installation and permits. Exclusions: Union Labor and gas valves over 2". Continental US only. Permit fees by client Exhaust CFM-0, M.U.A. CFM-0



Code	Quan	Item	Description
------	------	------	-------------

2		STXBRHUL14	1hp 208-230/460v 3 phase
---	--	------------	--------------------------



Jenn model STXBRHUL-14 UL #762 listed. Complete with hinged roof curb, grease container kit and 1HP motor and disconnect switch. Voltage 208-230v/60/3. **Wired for 208-230v.**

Exhaust CFM-0. M.U.A. CFM-0

1		STXBRHUL14	.5hp 115/208-230v 1 phase
---	--	------------	---------------------------



Jenn model STXBRHUL-14 UL #762 listed. Complete with hinged roof curb, grease container kit and .5 HP motor and disconnect switch. Voltage 115/208-230v/60/1. **Wired for 115v.**

Exhaust CFM-0. M.U.A. CFM-0

1		KCF50018	Make-Up Air Fan 1 hp 208-230v 3 phase
---	--	----------	---------------------------------------



Model KCF50018 ETL Listed, filtered make-up air unit. Complete with roof curb and 1 HP motor wired to disconnect switch. Voltage 208-230v/3.

Exhaust CFM-0. M.U.A. CFM-0

168		Stainless Steel Wall Panels	
-----	--	-----------------------------	--



Constructed of 20ga. polished stainless steel. Cut to size, with moldings and trim included.

Quantity = total square feet of area to be covered.

Exhaust CFM-0. M.U.A. CFM-0

1		Installation to include:	
---	--	--------------------------	--

- Engineering
- PE Sealed Shop Drawings
- Permits (Mechanical & Fire) Fees by client
- Fabricate and Install Exhaust & Supply Ductwork (Based on 16' single story roof)
- Complete Installation grease hood and 4' smoker hood
- Test & Balance
- Start-Up & Applicable Inspections

EXCLUSIONS (to be done by others) - Permit fees, Electrical work, fire chase or duct wrap, re-roofing, ceiling work, service railings/platforms, screening, louvers, moving obstructions in way of hood or ducting, concrete penetrations and structural reinforcement, plumbing, installation of gas valve, fire alarm installation, roof grease guards, dumpster for garbage and debris.

Exhaust CFM-0. M.U.A. CFM-0

Dealer Net **\$32,366**



Code	Quan	Item	Description
------	------	------	-------------

1 Demand Ventilation



Hood Depot Demand Ventilation System Control Panel to automatically regulate the exhaust and supply fan speeds in conjunction with the heat and smoke generated.

Package to include:

- Fan motors with variable frequency drives
- Analog sensor installed in each hood section.
- New system control panel
- Fan & Light on/off Switch
- Audible & Visual Indicator

Exhaust CFM-0, M.U.A. CFM-0

Demand \$5,000

FPL Rebate

1 FPL Rebate

FPL Rebate for 4600 CFM for Demand Control System. Assigned to Hood Depot.

Exhaust CFM-0, M.U.A. CFM-0

FPL Rebate -\$3,906

Total Net Price \$33,460

Special Notes: Subject to applicable state sales tax

Shipping Info:

Payment Terms: 40% Deposit, 40% on Delivery, 20% on Completion

Accepted by: _____

Title: _____

Date: _____

Tuesday, December 15, 2017

Mrs. Christine Mills
 Jamaican Jerk Shack
 19620 Back Nine Drive
 Boca Raton, FL 33498

Re: 560 NW 7TH STREET, FT LAUDERDALE, FL CONCEPT DESIGN SCOPE AND FEE PROPOSAL

Dear Mrs. Mills

Per your request, I am sending the estimated cost breakdown to complete the design work for the 560 NW 7th Street Ft Lauderdale Project for your use. This breakdown includes the cost for the previously completed phase 1 work and the pending phase 2 work.

PHASE 1			
Architectural Services			
1	Pre-Design, Programing, Schematic Design Services and Visualization	\$3,450.00	Completed
Total		\$3,450.00	
PHASE 2			
Architectural Services			
1	Design Development & Construction Documents	\$3,450.00	
2	Bidding and Negotiations	-	
4	Construction Administration Services	-	<i>Services will be rendered on an hourly fee basis as needed.</i>
Sub-total		\$3,450.00	
Consultants			
M/E/P-FP			
5	Construction Administration Services	\$6,950.00	
Structural			
6	Construction Administration Services	\$1,150.00	
Sub-total		\$8,100.00	
Total		\$11,550.00	

Cost for construction administration services is not included in the fee estimated above. Construction administration services or supervision shall be rendered on hourly fee basis as needed at your requested. We suggest reserving approximately \$5,000.00 in addition to the estimated design fee above for such services.

We appreciate the continued opportunity you have given DDSS to work with and look forward to completing the project. Please feel free to contact us if you have any questions.

Sincerely,

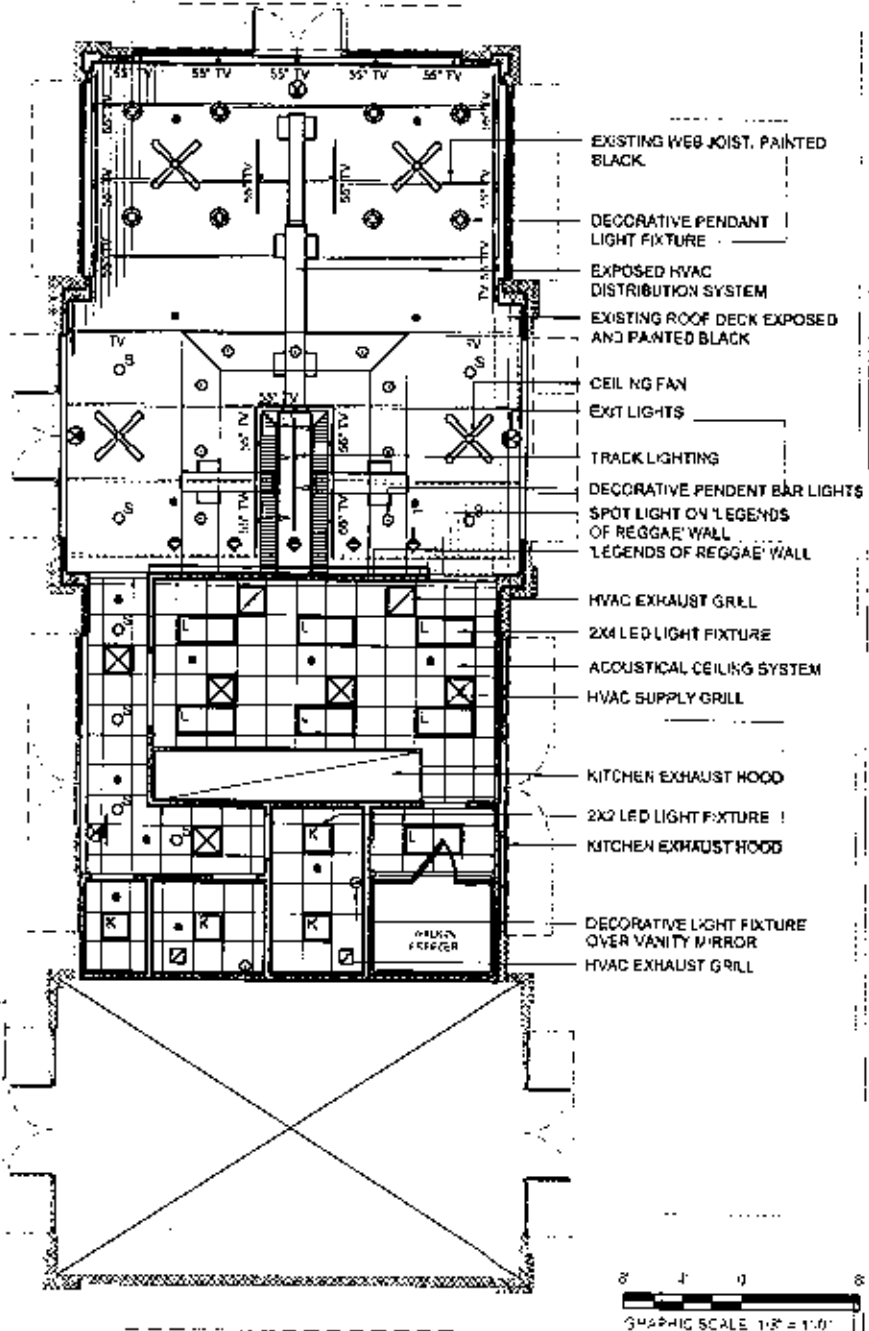
DDSS

DDSS Architecture Planning Interior Design

Kojo

Kojo Asledu, AIA, NCARB

NOTE: THESE DRAWINGS ARE NOT ISSUED FOR PERMIT OR CONSTRUCTION. HVAC, PLUMBING AND ELECTRICAL ITEMS ARE CONCEPTUAL. DETAIL EVALUATION AND ENGINEERING IS REQUIRED TO COMPLETE DOCUMENT FOR PERMIT AND CONSTRUCTION. DETAILS FOR ARCHITECTURAL ELEMENTS ARE ALSO REQUIRED TO COMPLETE DOCUMENTS FOR PERMIT AND CONSTRUCTION.



JCS5
 4140 Daniels Court, Fort Lauderdale, FL 33309
 (754) 575-2828 • www.jcs5.com

Proj No: 2018-058
 Ref Dwg:
 Issued For: PRELIMINARY PRICING
 Date: 2018-06-12
 Drawn By: K.A. Scale: 1/8" = 1'-0"

Sheet Title:
**CONCEPT DESIGN
 CEILING PLAN**



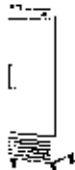
Project:
 560 7TH AVE RESTAURANT
 FORT LAUDERDALE, FLORIDA



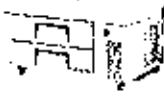
Sketch #:
A-SK-02


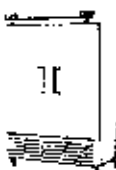
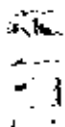
Quote



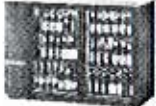
Project: Garfield
560 7TH AVE
Fort Lauderdale Fla 33309

From: Warehouse Store Fixture Co.
Bob Antonucci
84 Progress Lane
Waterbury, CT 06705-
(203)575-0111
(203)575-9140 (Fax)
bantonacci@restaurantssupplystore.com

Item	Qty	Description	Sell	Sell Total
1	1 ea	RANGE, 36", 6 OPEN BURNERS Garland/US Range X36-6R  Sunfire® Restaurant Range, gas, 36", (6) 30,000 BTU open burners, cast iron top & ring grates, standard oven, (1) oven rack, 2 position rack guides, stainless steel front, sides, plate rail, backguard, & high shelf, 6" steel core legs, 213,000 BTU, NSF, CSA	\$1,299.00	\$1,299.00
	1 ea	One year limited parts and labor warranty, covers products purchased and installed in the USA only, standard		
	1 ea	Gas type to be specified		
	1 ea	Stainless steel backguard with shelf, standard		
	1 ea	Swivel casters with front locking (set of 4)	\$99.00	<Optional>
			Extended Total:	\$1,299.00
2	1 ea	SANDWICH / PANINI GRILL Globe GPG10  Bistro Panini Grill, single, countertop, electric, cast iron grooved plates, 10" x 10" surface size, temp control to 570°F, spring hinge with adjustable tension, stainless steel removable catch tray, non-skid rubber feet, stainless steel construction, attached power cord with NEMA 5-15P, 120v/60/1-ph, 1800 watts, NSF, cULus	\$434.00	\$434.00
	1 ea	1-year parts & labor warranty (excludes wear/expendable parts) (contact factory for details)		
			Extended Total:	\$434.00
3	1 ea	REACH-IN REFRIGERATOR True Manufacturing Co., Inc. T-23-HC  Refrigerator, Reach-in, one-section, stainless steel door, stainless steel front, aluminum sides, clear coated aluminum interior with stainless steel floor, (3) adjustable PVC-coated wire shelves, interior lighting, 4" castors, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1, 2.8 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, MADE IN USA	\$2,175.00	\$2,175.00
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	4" Swivel castors, standard (adds 5" to OA height)		
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
	1 ea	Door hinged right standard		
			Extended Total:	\$2,175.00

Item	Qty	Description	Sell	Sell Total
4	1 ea	CHARBROILER, GAS, COUNTERTOP Star 6124RCBF  Star Max® Charbroiler, gas, countertop, 24" W, cast iron 40,000 BTU burners with adjustable manual controls every 12", heavy stainless steel radiants, welded steel frame with stainless steel top and front, aluminized steel sides, cast iron broiling grates, stainless steel water pan, splash guard & grease trough, 4" legs, 80,000 BTU, cULus, UL EPH (ships Natural gas includes LP conversion kit)	\$1,059.51	\$1,059.51
	1 ea	2 year parts & labor warranty, standard		
	1 ea	180 day warranty on cast iron grates, burners, & burner shields, standard		
			Extended Total:	\$1,059.51
5	1 ea	GAS COUNTERTOP GRIDDLE Star 624TF  Star-Max® Heavy Duty Griddle, gas, countertop, 24" W x 21" D cooking surface, 1" thick polished steel griddle plate, embedded modulating thermostat every 12", heavy duty knobs, wrap-around stainless steel splash guard, grease trough & stainless steel drawer, welded steel frame with stainless steel front, 4" legs, 56,600 BTU, cULus, UL EPH, (ships Natural gas includes LP conversion kit)	\$1,110.00	\$1,110.00
	1 ea	2 year parts & labor warranty, standard		
			Extended Total:	\$1,110.00
6	1 ea	EQUIPMENT STAND, REFRIGERATED BASE True Manufacturing Co., Inc. TRCB-48  Refrigerated Chef Base, 48-3/8"L, one-piece 300 series 18 gauge stainless steel top with V edge, stainless steel front/sides, aluminum back, aluminum interior with stainless steel floor, (2) drawers [accommodates (2) 12"x20"x4" pan/drawer, NOT included], 4" castors, 1/5 HP, 115v/60/1, 5.4 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA	\$3,710.00	\$3,710.00
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
	1 ea	4" Castors, standard		
			Extended Total:	\$3,710.00

Item	Qty	Description	Sell	Sell Total
7	1 ea	SANDWICH / SALAD PREPARATION REFRIGERATOR  True Manufacturing Co., Inc. TSSU-60-16-HC Sandwich/Salad Unit, (16) 1/6 size (4"D) poly pans, stainless steel insulated cover, 11-3/4"D cutting board, stainless steel top/front/sides, aluminum back, (2) full doors, (4) adjustable PVC wire shelves, aluminum interior with stainless steel floor, 5" castors, R290 Hydrocarbon refrigerant, 1/3 HP, 115v/60/1, 6.5 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA	\$2,453.00	\$2,453.00
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	5" Castors, standard		
			Extended Total:	\$2,453.00
8	1 ea	REACH-IN DUAL TEMP CABINET  True Manufacturing Co., Inc. T-49DT Refrigerator/Freezer, Reach-in, two-section, stainless steel doors, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, (6) adjustable PVC-coated wire shelves, interior lighting, 4" castors, refrigerator 1/3 HP, freezer 1/3 HP, 115/208-230V/60/1, 14.1 amps, NEMA 14-20P, MADE IN USA	\$5,839.80	\$5,839.80
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	4" Swivel castors, standard (adds 5" to OA height)		
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
	1 ea	Left door hinged left, right door hinged right standard		
			Extended Total:	\$5,839.80
9	4 ea	GAS FLOOR FRYER  Pitco Frialator SG18-S Solstice™ Fryer, gas, floor model, full frypot, 70-90 lb. oil capacity, millivolt control ONLY, stainless steel tank, front, door & sides, 140,000 BTU, NSF, CE, CSA Flame, CSA Star, AuGA	\$2,299.00	\$9,196.00
	4 ea	1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard		
	1 ea	Gas to be determined		
	4 ea	P6072184 Basket, (2) oblong/twin size, 17-1/4" x 8-1/2" x 5-3/4" deep, front handle, regular mesh (shipped std for models 65C+, SG18, SE18, SSH75, fryer batteries shipped with (2) per fryer		
			Extended Total:	\$9,196.00

Item	Qty	Description	Sell	Sell Total
10	1 ea	BOTTLE COOLER True Manufacturing Co., Inc. TD-50-18  Bottle Cooler, flat top, (16.5cs) 12oz bottles or (24cs) 12oz can capacity, stainless steel counter top & (2) lids, barrel locks standard, well design, galvanized interior, black vinyl exterior, (3) PVC coated adjustable bin dividers, removable bottle cap opener & cap catcher, 1/3 HP, 115v/60/1, 8.8 amps, NEMA 5-15P, UL, CSA, UL EPH Classified, CE, MADE IN USA	\$1,449.00	\$1,449.00
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
			Extended Total:	\$1,449.00
11	1 ea	DRAFT BEER COOLER True Manufacturing Co., Inc. TDD-3-HC  Draft Beer Cooler, (3) keg capacity, stainless steel counter top, black vinyl exterior & (2) doors with locks, galvanized interior with stainless steel floor, (2) 3" diameter beer columns, R290 Hydrocarbon refrigerant, 1/4 HP 115v/60/1-ph, 2.8 amps, NEMA 5-15P, cULus, UL EPH Classified, MADE IN USA, ENERGY STAR®	\$2,249.00	\$2,249.00
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
			Extended Total:	\$2,249.00
12	1 ea	BACK BAR CABINET, REFRIGERATED True Manufacturing Co., Inc. TBB-24-48G-HC-LD  Back Bar Cooler, two-section, 24" deep, 35-5/8" high, (48) 6-packs or (2) 1/2 keg capacity, (4) wire shelves, condensing unit on left, stainless steel top, galvanized interior with stainless steel floor, black vinyl exterior, (2) glass doors, LED interior light, R290 Hydrocarbon refrigerant, 1/5 HP, 115v/60/1, 2.1 amps, NEMA 5-15P, cULus, ULEPH Classified, MADE IN USA, ENERGY STAR®	\$2,199.00	\$2,199.00
	1 ea	Self-contained refrigeration standard		
	1 ea	Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics		
	1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics		
			Extended Total:	\$2,199.00

Item	Qty	Description	Sell	Sell Total
13	2 ea	HAND SINK Krowne Metal 18-1C Standard 1800 Series, Underbar Hand Sink Unit, freestanding, 12"W x 18-1/2"D OA, 3-1/2"H backsplash, 10" wide x 14" front-to-back x 7" deep bowl, 4" OC splash mount faucet with swing spout (low lead compliant), 1-1/2" rear corner drain with overflow pipe, stainless steel construction, galvanized legs with adjustable plastic bullet feet, NSF	\$306.36	\$612.72
			Extended Total:	\$612.72
14	1 ea	ICE BIN Krowne Metal 18-24-7 Standard 1800 Series, Underbar Ice Bin/Cocktail Unit, built-in 7-circuit cold plate, 24"W x 18-1/2"D O.A., 80-lb capacity, 3-1/2"H backsplash, 12" deep stainless steel bin liner, 1/2" drain, includes bottle wells, stainless steel top, front, & sides, galvanized legs with adjustable plastic bullet feet, NSF (flyer LIST price)	\$931.44	\$931.44
			Extended Total:	\$931.44
15	1 ea	GLASS RACK Krowne Metal 18-GSB1 Standard 1800 Series, Underbar Glass Rack Storage Unit, drainboard top, 24"W x 23-1/2"D, open front cabinet base with rack slides for (3) 20" x 20" glass racks, 3-1/2"H backsplash, embossed top includes 1" drain, stainless steel construction, galvanized legs with adjustable plastic bullet feet, NSF	\$447.12	\$447.12
			Extended Total:	\$447.12
16	1 ea	DISHWASHER, UNDERCOUNTER Champion UH130B Dishwasher, undercounter, 24"W x 25"D x 33-3/4"H, high temperature sanitizing, with StemsSure™ soft start to protect glasses & dishes from chipping & breaking, (25) racks per hour capacity, 141 second cycle, top mounted controls with prime switch, 15-3/4"H door opening, door safety switch, advanced digital thermometer monitoring, stainless steel top & side panels, quiet double-wall construction, detergent & rinse aid pumps, pumped drain, built-in electric booster for 180°F final rinse water (standard 70°F/39°C rise), rinse sentry – extends the cycle time to ensure 180°F final rinse, low-water tank heat protection, automatic tank fill, (1) peg rack, (1) flat rack, 1 HP wash pump motor, fill & dump operation, Shear Energy – a reduction in energy requirements while maximizing performance, Multi-Power – includes: Multi-Volt & Multi-Phase (Allows for infield conversion to 208-240 volt and/or single to three phase with ease), NSF, cETLus 1 ea 1 year parts & labor warranty, standard 1 ea 6kW booster, 70F Rise, standard 1 ea Voltage to be specified	\$3,755.00	\$3,755.00
			Extended Total:	\$3,755.00

Item	Qty	Description	Sell	Sell Total
17	1 ea	UNDERBAR SINK UNITS Krowne Metal 18-63C Standard 1800 Series, Underbar Sink Unit, three compartment, 72"W x 18-1/2"D, 3-1/2"H backsplash, 10" wide x 14" front-to-back x 10" deep compartments, 18" embossed drainboards on left & right, splash mount faucet with swing spout (low lead compliant), apron on front & sides, includes (3) removable overflow standpipes, stainless steel construction, galvanized legs with adjustable plastic bullet feet, NSF	\$689.46	\$689.46
			Extended Total:	\$689.46
18		SHIPPING we can consolidate on 1 or 2 carriers free freight. mail check for the full amount no tax. or 10,000.00 up front with the balance due before shipment		
			Total	\$39,609.05

M. L. JONES CONSTRUCTION COMPANY

540 NW 4th Avenue
Fort Lauderdale, FL 33311
Office: 954.467.3072

Jamaican Jerk Shack Budget

560 NW 7th Avenue, Fort Lauderdale, Florida 33311

Date: September 24, 2018

Permitting

Asbestos County Fee	Broward County BCC	\$ 50.00	
Environmental Review Fee	Broward County BCC	\$ 55.00	
Building Permit	City of Fort Lauderdale	\$ 1,618.00	
Plumbing Permit	City of Fort Lauderdale	\$ 510.87	
Electrical Permit	City of Fort Lauderdale	\$ 291.31	
Mechanical Permit	City of Fort Lauderdale	\$ 1,000.00	
Thirty Day Temp Permit	City of Fort Lauderdale	\$ 120.00	
Total			\$ 3,645.18
Notice of Commencement	Broward County BCC	\$ 10.00	\$ 10.00

Construction Cost

Concrete Cutting	\$ 2,500.00
Form Slab & Finish Concrete	\$ 850.00
Wire and Visqueen	\$ 200.00
Concrete (7 yards)	\$ 1,000.00
Spray and Tamp	\$ 262.15
Densities	\$ 165.00
Electrical	\$ 29,000.00
Lights (Allowance)	\$ 10,000.00
Plumbing	\$ 20,000.00
Mechanical (Labor)	\$ 7,500.00
Air Condensing Unit	\$ 3,603.00
Framing & Drywall Hang (Labor)	\$ 13,900.00
Framing & Drywall (Material)	\$ 3,244.00
FRP	\$ 3,000.00
Drop Ceiling (Labor)	\$ 3,000.00
Drop Ceiling (Material)	\$ 2,000.00
Bar Carpetry (Allowance)	\$ 50,000.00
Painting	\$ 5,000.00
Ceiling Fans (Allowance)	\$ 4,000.00
Televisions	\$ 3,600.00
Furniture (Allowance)	\$ 38,000.00
Equipment (Allowance)	\$ 39,609.05
Security Cameras & Equipment (Allowance)	\$ 3,000.00
Signage (Allowance)	\$ 20,000.00

Trash Removal and Cleaning	\$ 3,000.00	
Overhead	\$ 26,643.32	
Profit	\$ 14,653.83	
Total Construction		\$ 307,730.35
Total Cost		\$ 311,385.53

Shoppes On Arts Avenue

VIA EMAIL

August 20, 2018

Cravemadness, LLC
19620 Back Nine Drive
Boca Raton, Florida 33498

**RE: Approximately 1,750 sf of Building C of Shoppes On Arts Avenue
Address: 56_ N. W. 7th Avenue, Fort Lauderdale, Florida 33311**

Dear Ms. Mills:

The purpose of this letter of intent ("Letter") is to set forth terms of a proposed lease agreement ("Lease") between MJDC AOA, LLC, a Florida limited liability company ("Landlord") and Cravemadness, LLC, a Florida limited liability company ("Tenant"). Landlord and Tenant understand that the Lease will contain additional terms and legal right that are important to the parties and are more suitable to be addressed in the Lease. Both Landlord and Tenant understand that this letter does not constitute a lease, nor is this Letter intended to entitle Landlord to any compensation at this time from Tenant or to grant Tenant any rights to Landlord's real estate.

1. **Premises:** Approximately 1,750 square feet of Building C of Shoppes On Arts Avenue with address of 56_ N. W. 7th Avenue, Fort Lauderdale, Florida 33311 (Exact address T.B.D).
2. **Term:** Five (5) years beginning at the Lease Commencement Date and ending five (5) years thereafter.
3. **Rent:**
\$70,000 per year. Annual increases for the following years are based on Consumer Price Index as published by the United States government.
4. **Improvements:**
Landlord will deliver the Premises as a cold grey shell. Tenant improvements for the Premises will be constructed in accordance with Tenant's standard plans and specifications by M. L. Jones Construction Company, an affiliate of Landlord for a negotiated fee.
5. **Rent Commencement:** Rent commencement date shall be from the date Tenant received certificate of occupancy from the City of Fort Lauderdale for Tenant improvements.
6. **Option to Renew;**

Landlord shall grant Tenant two (2) option(s) to renew its lease for a period of five (5) years each, provided Tenant gives Landlord written notice via registered mail six (6) months prior to lease expiration. Annual increase during the option periods are based on the Consumer Price Index as published by the United States government.

7. Real Estate Taxes:

Tenant will reimburse Landlord for Tenant's pro rata share of real estate taxes based on the Tenant's square footage.

8. Insurance:

Tenant will reimburse Landlord for Tenant's pro rata share of Landlord's property insurance premium based on Tenant's square footage.

9. CAM:

Tenant will reimburse Landlord for Tenant's pro rata share common area maintenance ("CAM") charges.

10. Maintenance and Repairs:

Landlord will be responsible for maintaining and repairing (including replacing when necessary) all exterior portion of the premises including the roof, canopy, gutters, downspouts, doors, all structural portions of the building exterior; and all exterior plumbing and electrical wires; and all parking areas and driveways. Tenant shall maintain and repair all interior portions of the premises. Heating and air conditioning systems are the Tenant's responsibility for the maintenance and repair of those systems.

11. Landlord Termination Right-Redevelopment:

If Landlord elects to renovate or redevelop all or any part of the Shopping Center, which shall require demolition, new construction and/or reconfiguration, and Landlord must recapture the Leased Premises to allow for such renovation, redevelopment and/or reconfiguration, Landlord shall have the unconditional right (but not the obligation) to terminate the Lease, provided Landlord gives Tenant Notice ("Landlord Termination Notice") at least three hundred sixty-five (365) days prior to the effective termination date ("Early Termination Date"); provided, however, that the Early Termination Date shall not occur any earlier than the term commencing as a result of Tenant exercising its first option period of five (5) years.

If Landlord exercises such termination right, Tenant agrees it shall (i) continue to comply with the terms and conditions of the Lease through and including the Early Termination Date, and (ii) surrender possession of the Leased Premises to Landlord in accordance with the provisions of the Lease on the Early Termination Date. The

Lease shall be null and void and of no further force and effect as of the Early Termination Date, and the parties hereto shall be released from any further liability and obligations under the Lease excepting obligations accruing prior to the Early Termination Date.

12. Signs:

Tenant's signage shall conform to Landlord's signage criteria.

13. Brokerage:

Tenant represents that it has not dealt with any Real Estate Broker on this transaction with the exception of Sean F. Jones and Milton L. Jones and that there are no fees associated with a Brokers commission.

CONCLUSION:

If Tenant approves the terms set forth above, then Landlord will prepare the Lease from its standard form. While we are prepared to make adjustments to the Lease to address your legitimate concerns, we are not in a position to rewrite our Lease or review Tenant forms. Our goal is to conclude each Lease within thirty (30) days of Tenant's approval. In order to do that, we ask that you focus on matters that are truly important to you. This deal will proceed more quickly if you will address concepts without providing specific language that our attorneys will have to interpret and negotiate.

Very truly yours,

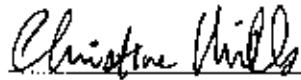
MJDC AOA, LLC

Milton L. Jones, Jr.
Managing Member

We hereby agree to lease the referenced premises to Tenant on the terms set forth above.

Tenant:

CRAVEMADNESS, LLC

_____

Christine Mills

Title: Manager

Date: 9/20/18_____