

FSAC MINUTES

March 2, 2017

Meeting called to order at 1:05 pm by Hillary Gilmartin.

Members Present: Hillary Gilmartin, Tom Gilmartin , Laurie Harris, Bill Marquardt, Guy Munday, Bob Reynolds, and Sue Sharp. Absent: John Seaberg

Staff Present: Sande Dunchak, Ross McKee, Tina Warren-Diaz, Krista Wookey, and David Zimmerman

Staff Absent: Cheramy Krueger

Board Liaison: Larry Thompson – Present

Approval of Agenda and approval of February Minutes.

David Zimmerman went over his Manager's Monthly Report for January. For all departments combined they were only \$2,200.00 over budget. The biggest expense, again, was payroll especially in the Mulligan Room. David stated that they are making progress on the Mulligan Room's payroll expense and they hope to have it under control in the near future. Another major expense was the walk-in refrigerator which was running too cold and froze the fresh produce.

Valentine's Day turned into a nightmare for David and especially Chef Ross. They had an unplanned visit from the Kern County Health Department which took up most of their day. The Oaks received their usual "A" rating while the Mulligan Room received a "B" rating. Most variances were handled immediately and the Mulligan Room has now received their usual "A" rating on March 2, 2017. Of concern was the dishwasher not dispensing sanitizer. An employee at the beginning of each shift will now check to make sure the dispenser is working properly. Also of concern were uncovered bowls in refrigerator (new lids have been purchased), scoops for herbs with no handles (scoops with handles have been purchased), as well as a mat to place under the cutting board (the cooks had been using a towel under the cutting board to keep it in place).

The Health Inspector would also like to see a cook on every shift with a Food Safety Management Certificate. David has already enrolled two cooks for the next class.

Food and Beverage hosted a coffee tasting event on February 25th at both the Club and the Mulligan Room. With a total of eight entries, the results of the survey for the Oaks Restaurant was Farmer Bros. Premium Blend. With a total of seven entries, the survey results for the Mulligan Room was Farmer Bros. Colombian Arabica. A question came up as to why no decaf coffee was included in the survey. Turns out decaf is used by only 10% of patrons drinking coffee.

Sande Dunchak gave a report on the Comment Cards. All Valentine Day's complaints were address immediately. Most complaints were on the long wait for dinner (as will be explained later). Many responders were looking to get curly fries back again. All in all, Sande reported good, positive feedback.

Chef Ross McKee continued the saga of Valentine's Day. After spending most of his day with the Kern County Health Inspector, he returned to the Oaks kitchen to find everything was way behind schedule due to an employee not showing up. He eventually showed up 5 hours late. Chef had to pitch in everywhere to get things rolling for dinner. Because of this, the first wave of diners had an unusual wait time for their dinners. By the time the second wave of diners arrived, things were running much more smoothly. Even with that Valentines dinner was a huge success.

Chef reported that Sunday Night Comfort Food had begun on the first Sunday in February and had a poor turnout as it was Super Bowl Sunday. Things have picked up since then. He is still making adjustments to the menu.

Ross is still working on the new Mulligan Room menu. New menus for the Saloon and the Oaks Restaurant are also being tweaked and should be ready by March 15th. He stated that Prime Rib will now be offered on Friday and Saturday nights in both the Saloon and the Oaks.

Chef was questioned about the Prime Rib sandwich being offered in the Saloon and whether or not it was actually Prime Rib. Chef assured us that it was definitely Prime Rib just sliced very thinly similar to a French Dip. The menu will be reworded to avoid confusion.

Krista Wookey reported that the two new barmaids have finished their training. Krista gave another TIPS training class with five persons attending. As a result of the TIPS training, one under age drinker with false ID was reported to management.

Krista is also having Ginger Ale put on tap. Krista was questioned about the shelf life of the Ginger Ale and she assured us that there would be no problem using it. If need be, she will incorporate Ginger Ale into a Nightly Special.

Krista and a few others attended the LEADS class put on by the ABC. It's intent is to teach the rules of the ABC regarding alcohol awareness. Some rules of the ABC and the BVSA are listed below:

When food service ends, those under 21 must leave.

18 year olds may serve alcohol but not open it.

21 year olds may open alcohol.

ABC rules state that kids can sit at the bar but BVSA rules don't allow it.

Tina Warren-Diaz reported 18 Special Events for December 2016 as compared to 14 in December 2015. She already has 7 bookings for December 2017. She reported January 2016 as a very slow month with only 4 events booked.

New paint and carpet installation has been completed and the sound system will be completed soon.

Larry Thompson reported that the Association is ahead of budget. Work has begun of the 2017-2018 budget with four meetings open to the public.

He also reported that David Edmonds, with the roads such mess, will be updating the water systems before repaving the roads. Cost will be \$800,000.00 which will show a deficit of \$75,000.00.

The Oaks Restaurant will host Easter Brunch but will close for dinner. The Mulligan Room will be open until 8:00 pm.

Meeting adjourned at 2:48 pm.

The next FSAC meeting will be April 6th at 1:00 pm.