

## Michelle Hayes

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**From:** Aerica Benson <stacysportsgrill@stacymn.org>  
**Sent:** Thursday, November 3, 2022 2:18 PM  
**To:** Mark Utecht; Mark Ness; Jennie Carlson; Marie Lawrence; Tim Sawatzky  
**Cc:** Michelle Hayes; Katheryn Tuttle; Sharon Payne; Stacy Wine & Spirits  
**Subject:** Sports Grill Kitchen Update + Equipment Issues  
**Attachments:** image003.jpg

Hello All,

Just a quick update on the state of the kitchen. Staffing continues to be a challenge - I have hired back an old cook who can pick up a few day shifts per week and I have job postings out on Indeed, Craigslist, our FB page, and posted at the Sports Grill. I have received 1 hit so far on Indeed, and hope to hear back from that candidate soon.

In the meantime, we are opening as often as we can.

Current kitchen hours:

M, T 11am-3pm

W-Sa 11am-8:30pm

Sun 11am-7pm

These are reduced from our normal business hours, and we will have fryer apps a little later into the evenings on the weekends as much as we can, but this is the best we can do right now. I am also working on doing something M & Tu evenings, such as a taco bar or pasta bar.. working out the details on that and if I can make it happen with current staff.

We are experiencing more equipment issues as well - the 1 door freezer that we have is done. I had Tom Betz out to look at repairing it, and he said there are too many issues that make it not worth repairing. The issues are a bad compressor (\$1500 to repair/replace), a Freon leak, and bad gaskets. His recommendation is to get a new one rather than try to replace this one. Looking online these freezers run around \$1500-\$2000.

Additionally, we are having problems with the 2 drawered fridge that we just purchased in April. It is still under warranty, so I am working on having Everest come out and look at it. Hopefully that is a quick fix. These 2 pieces of equipment are essential in efficiency and work flow for my cooks, so having them down is extremely unfortunate. It slows down ticket time and efficiency. It interrupts a smooth flow in the kitchen.

As you all know, I requested a new benefitted position be created in September - Assistant Manager, Back of House - and that item was tabled at the September meeting. Following this item being tabled, there was much discussion at our Liquor Ops and Personnel Committee meetings around this topic, and as a result I created a graph and bullet list showing why I am requesting this position for the October meeting. As was shown in the bar graph I provided, please note that we surpassed \$30,000 in food sales every single month March - September this year. Our food sales for October were just shy of \$28,000. We have maintained very high numbers in food sales this year - consistently higher than years past. Please take this into consideration when deciding if you support this new position, as I have requested it be on the agenda for next weeks meeting again, with the same data I provided in October.

I understand there have been many expenses here this year, but please note that some of these large ticket items were issues that have been present here at the Sports Grill for years - the roof, the flooring, the trees needing to be cut back, the water backup problems, equipment problems. These fixes were essential for the safe operation of the business, and should have been addressed previously. I got them done. We are in a critical place at the Sports Grill right now, and I am requesting your support for what I can see as the best possible solution.

Thank you,

Aerica

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