



## **Exhibit-B Deliverables & Responsibilities**

### **A. Restaurateur/Concessionaire Responsibilities**

#### **1. Staffing & Training**

- Hire, train, and manage all required restaurant staff.
- Ensure all staff meet or exceed applicable food handling, alcohol service (if applicable), and customer service training requirements.

#### **2. Menu & Food Service**

- Offer a balanced, high-quality menu for breakfast and lunch. Dinner and children's menu service are optional.
- May include grab-and-go options for passengers with limited time.
- Provide at least one of the following (vegetarian, vegan, gluten-free) options.
- Maintain consistent portion sizes, presentation, and quality associated with street price comparisons.

#### **3. Beverage Service**

- Provide a selection of beverages, including coffee, tea, soft drinks, bottled water, juices, and other non-alcoholic beverages.
- May provide alcoholic beverage service, if permitted, must comply with all local, state, and federal regulations.

#### **4. Equipment & Supplies**

- Supply and maintain all smallware's, utensils, dishes, glassware, uniforms, and consumables.
- Supply all cleaning and sanitary equipment and supplies for kitchen and dining area cleanliness
- Supply restaurant quality tables, booths and chairs, as determined by the concessionaire, for an occupancy load of up to 95 persons.
- Provide appropriate décor for your restaurant style.

- Maintain all concessionaire-owned equipment in safe, clean, and operational condition.
- Provide and pay for all office furniture, equipment, supplies and internet connection expenses

#### 5. Waste Management:

- Provide for solid waste disposal (General trash only (non-hazardous, non-recyclable, non-compostable).
- Provide for special handling: Grease/oil, hazardous chemicals, compostable food waste (if required), recyclables, biohazards, and wastewater.
- Provide for required maintenance and cleaning of commercial kitchen equipment through certified cleaning or disposal services.

#### 6. Operational Standards

- Maintain high standards of cleanliness, safety, and sanitation in accordance with Weber-Morgan Health Department regulations. Required to pay for and submit quarterly grease disposal and hood cleaning compliance requirements.
- Operate during hours mutually agreed upon with the Airport to meet tenant and passenger demand.
- Ensure timely service to accommodate flight schedules.

#### 7. Prohibited Use of Space

- Concessionaire shall not use the premises for the display or sale of gifts, sundries, travel-related items, brochures, books, magazines, or any similar merchandise, unless expressly authorized in writing by the Airport Director.

#### 8. Marketing & Promotion

- Promote the restaurant to both travelers, airport tenants and the local community.
- Collaborate with Visit Ogden on joint promotional efforts.

#### 9. Financial Obligations

- As applicable, pay MAG, and percentage-of-sales concession fees as outlined in the final agreement.
- Maintain accurate sales records and provide monthly financial reporting to Ogden City.
- Maintain all required insurance, license and permits

## **B. Ogden City / Ogden-Hinckley Airport Responsibilities**

### **1. Facility**

- Provide an enclosed restaurant space within the passenger terminal, including dining area, kitchen, restrooms, and storage areas as applicable.
- Provide concessionaire office manager space.
- Provide fiber internet connection to managers' office
- Ensure the facility complies with all applicable building, fire, and accessibility codes.

### **2. Utilities**

- Provide, at airports expense, utility service for water, sewer, electricity, and natural gas.
- Provide janitorial service and supplies to the public restrooms.

### **3. Major Equipment**

- Provide existing fixed kitchen equipment and fixtures in “as-is” condition.
- Maintain and repair airport-owned infrastructure, including HVAC, plumbing, and electrical systems serving the space.

### **4. Parking & Access**

- Provide four (4) employee designated parking stalls next to service entrance.
- Ensure public access to the terminal restaurant during operational hours.
- Provide two-hour free parking for customers in public parking lot.

### **5. Partnership & Promotion**

- List the restaurant on the airport's website.
- Work collaboratively with the concessionaire to promote special events, seasonal menus, and community engagement initiatives.