



FOOD SERVICE ADVISORY COMMITTEE

BOARD DETAILS



OVERVIEW



SIZE 7 Seats



TERM LENGTH 3 Years



TERM LIMIT 6 Years

The Food Service Advisory Committee advises the Director of Health on application of ordinances regarding food and food establishments, reviews the permit fees annually to ensure the cost of the program is returned to the City, conducts hearings pursuant to the sections of the ordinance relating to revocations and makes written recommendations to the City health officer whether to revoke or suspend a food manager's permit, pursuant to Art.19-84.



DETAILS

COMPOSITION

Seven (7) members. The membership shall consist of four (4) local food managers from the food service or food processing industries and three (3) persons from the community at-large. Members of the committee shall be appointed by the City Council for staggered terms so that at least one industry representative, and one community member are reappointed each year. No voting member may serve more than two terms of three-years each with the exception of those initially appointed for less than a full three-year term.

CREATION / AUTHORITY

Section 19-65, Code of Ordinances. Ordinance No. 16026, 20294 - 5/3/88; Ord. 023048, 8/26/97

MEETS

Every other month, 1st Tuesday, 2:00 p.m., Public Health Dept., Administration Conference Room.

TERM DETAILS

Three-year staggered terms.

DEPARTMENT

Health Department

OTHER INFORMATION

PLEASE UPLOAD A FILE

Food Service Advisory Committee September 11, 2018

Four (4) vacancies with terms to 6/24/19 and 6/24/21 representing the following categories: 1 - Community At-Large and 3 - Food Industry.

Name	Board Name	Status	District	Term	End Date	Category	Attendance
George Brown	FOOD SERVICE ADVISORY COMMITTEE	Seeking Reappointment	District 4	1	6/24/18	Food Industry	100% 5/5
*Malcolm De Shields	FOOD SERVICE ADVISORY COMMITTEE	Seeking Reappointment	District 5	1	6/24/18	Community At-Large	N/A
*Julio A. Garza	FOOD SERVICE ADVISORY COMMITTEE	Seeking Reappointment	District 2	1	6/24/18	Food Industry	N/A
Ted Schroeder	FOOD SERVICE ADVISORY COMMITTEE	Exceeded Number of Allowed Absences	District 3	1	6/24/19	Food Industry	
Jonathan E. Villarreal	FOOD SERVICE ADVISORY COMMITTEE	Active	District 2	1	6/24/20	Community At-Large	
Arturo L. Garcia, Sr.	FOOD SERVICE ADVISORY COMMITTEE	Active	District 5	1	6/24/20	Food Industry	
Patricia Polastri	FOOD SERVICE ADVISORY COMMITTEE	Active	District 2	2	6/24/19	Community At-Large	

*Members appointed in March and no meetings scheduled for them to attend.

Food Service Advisory Committee Applicants
September 11, 2018

Name	Board Applying For	District	Employer	Work Address	City	St.	Category
Alana L. Fischer	FOOD SERVICE ADVISORY COMMITTEE	District 4	Ecolab	8600 Capital Drive	Greensboro	NC	Community At-Large, Food Industry
Roman N. Kindzirsky	FOOD SERVICE ADVISORY COMMITTEE	District 4	D'Lish Foods	2309 Blue Star Dr.	Corpus Christi	TX	Community At-Large, Food Industry
Jude V. Martin	FOOD SERVICE ADVISORY COMMITTEE	District 4	Chartwells @ Texas A&M Corpus Christi	6300 Ocean Drive, Unit 5763	Corpus Christi	TX	Community At-Large, Food Industry

Application for a City Board, Commission, Committee or Corporation

Profile

Alana

First Name

L

Middle Initial

Fischer

Last Name

Email Address

Street Address

City

State

Postal Code

What district do you live in? *☒ District 4**Current resident of the city?**☒ Yes ☐ No

2

If yes, how many years?

Are you a registered voter?☒ Yes ☐ No

Primary Phone

Alternate Phone

Ecolab

Employer

Territory Representative

Job Title

8600 Capital Drive

Work Address - Street Address and Suite Number

Greensboro

Work Address - City

NC

Work Address - State

27409

Work Address - Zip Code

alana.fischer@ecolab.com

Work E-mail address

Preferred Mailing Address

☒ Home/Primary Address

Which Boards would you like to apply for?

CLEAN CITY ADVISORY COMMITTEE: Submitted

FOOD SERVICE ADVISORY COMMITTEE: Submitted

Interests & Experiences

Do you currently serve on any other City board, commission or committee at this time? If so, please list:

N/A

Education, Professional and/or Community Activity (Present)

I possess a Bachelor's degree in Biology, with a minor in environmental studies. Additionally, I hold certifications as a National Food Manager and a TCEQ Water Treatment Specialist. I currently work for Ecolab, a company that is the global leader in sustainable water, hygiene and energy. I also serve our community as the current chair of Nueces County voting precinct 122.

Why are you interested in serving on a City board, commission or committee?

As I have come to join the Corpus Christi community, I have noticed an opportunity within our beautiful city to improve cleanliness as a whole. Public health, safety and the environment are important to our residents, economy and ultimate sustainability. I would like to volunteer my time, and knowledge, to support Corpus Christi's success.

[Alana_Fischer_resume_2017.doc](#)

Upload a Resume

Demographics

Verification

City Code Requirement - Residency

As a board, commission, or committee member, you will be asked to adhere to City Code of Ordinances, Section 2-65, which states that all members of City boards and commissions, including ad hoc committees, appointed by the City, must be residents of the city. A move outside the city limits of the city by any member shall constitute automatic resignation from the particular board or commission on which such member served.

☒ I Agree

City Code Requirement - Attendance

As a board, commission, or committee member, you will be asked to adhere to City Code of Ordinances, Section 2-61, which provides that absences from more than 25% of regularly scheduled meetings during a term year on the part of any board, commission, or committee member shall result in an automatic termination. An absence shall be deemed unexcused unless excused by the board, commission or committee for good cause no later than its next meeting after the absence.

☒ I Agree

Consent for Release of Information

I understand that if any member of the public makes a request for information included in this application for appointment it must be disclosed under the Public Information Act. I also understand that it may not be legally possible to maintain the confidentiality of such information, and I hereby release the City of Corpus Christi, and its agents, employees and officers, from any and all liability whatsoever if the information must be released pursuant to the Public Information Act.

☒ I Agree

Oath

I swear that all of the statements included in my application and attached documents, if any, are true and correct.

☒ I Agree

Code of Ethics - Rules of Conduct/Conflicts of Interest

Do you represent any person or organization in any claim or lawsuit or proceeding involving the City?

☐ Yes ☒ No

Do you, your spouse, your business or your spouse's business have a City contract?

☐ Yes ☒ No

Does your employer or your spouse's employer have a City contract?

☐ Yes ☒ No

Are you involved with any activities or employment that would conflict with the official duties on the City boards for which you are applying?

☐ Yes ☒ No

Are you, your spouse, your business or your spouse's business involved in any pending bid, proposal or negotiation in connection with a contract with the City?

☐ Yes ☒ No

Do you or your spouse have a pending claim, lawsuit or proceeding against the City?

☐ Yes ☒ No

If you answer "Yes" to any of the questions above, please explain or ask to speak with the City's Legal Department.

N/A- All answers were No

Board-specific questions (if applicable)

Question applies to CLEAN CITY ADVISORY COMMITTEE

Per city ordinance, the committee must include representatives from certain categories. Do you qualify for any of the following categories? *

☒ None of the above

Question applies to FOOD SERVICE ADVISORY COMMITTEE

Per city ordinance, the committee must include representatives from certain categories. Do you qualify for any of the following categories? *

☒ Local Food Manager from Food Service or Food Processing Industry

EDUCATION

Metropolitan State University of Denver

Bachelors in Biology, December 2015

Minor: Environmental Studies

Related Course work:

- Biology concentrations: Comprehensive understanding of bacteria, fungi, parasites, viruses and their association as human and zoonotic pathogens. Microbial ecology, genetics and physiology; Vertebrate and Invertebrate zoology. Experienced in educational lab settings, aseptic technique.
- Public Health, water and ecological courses: Epidemiology, statistical analysis, general public health concepts, essentials of water, basic water treatment, human ecological knowledge, environmental sustainability.
- Interpersonal communication: Basic communication skills including verbal and non-verbal cues, creative problem solving strategies and candid listening.

TRAINING

- HACCP, HIPAA
- National Registry of Food Managers Certification
- TCEQ Water Treatment Specialist Certification, Class II

INTERNSHIP

- Upper Colorado Endangered Fish Recovery Program, Department of Fish and Wildlife
 - Data entry, research support, water management plans, education and outreach events and organizational clerical work.

EXPERIENCE

Territory Representative- Ecolab Kay Chemical

2015 to Present

- Ensure internal food safety and sanitation compliance through reviews at customer sites, SOP training
- Utilize computer systems to plan territory travel route to meet weekly, monthly, quarterly and annual deadlines
- Complete maintenance on chemical dispensing equipment, following state & federal regulations, chemical titrations

Assistant Store Manager- King Soopers Grocers (Kroger), all three Boulder locations

2012 to July 2015

- Prepare budgets, maintain regulatory documentation, monitor daily operations, enforce Standard Operating Procedures
- Extensive food safety training, internal audits and reviews, inventory management, merchandising standards
- Engage 130+ associates by providing an energetic, creative, safe and driven team environment
- Positively coach, train, provide feedback and identify opportunities, while providing excellent customer service

Service & Bakery Manager positions - King Soopers
2007 to 2012

- Manage Front-End Check-Out and offer superior, effective and friendly customer service. Direct the Front-End team of 30+ associates. Manage costs, inventory control, ordering, sales initiatives, customer loyalty and department safety.

Application for a City Board, Commission, Committee or Corporation

Profile

Roman

First Name

N

Middle Initial

Kindzirsky

Last Name

Email Address

Street Address

City

State

Postal Code

What district do you live in? *☒ District 4**Current resident of the city?**☒ Yes ☐ No

13

If yes, how many years?

Are you a registered voter?☒ Yes ☐ No

Primary Phone

Alternate Phone

D'Lish Foods

Employer

Owner

Job Title

2309 Blue Star Dr.

Work Address - Street Address and Suite Number

dlishfoodsgcc@gmail.com

Work E-mail address

Which Boards would you like to apply for?

FOOD SERVICE ADVISORY COMMITTEE: Submitted

Interests & Experiences

Do you currently serve on any other City board, commission or committee at this time? If so, please list:

No

Education, Professional and/or Community Activity (Present)

Del Mar College graduate. TAMUCC graduate with BA Business Administration. On the board for Corpus Christi Downtown Farmers Market.

Why are you interested in serving on a City board, commission or committee?

I want to be more involved with the city and community my family lives in. I have been in food service since I was old enough to work. I believe that I have a wealth of knowledge in the food service industry. Having worked every job in a restaurant including general manager and owner, I believe I can look at problems from more than one viewpoint.

[Roman Kindzirsky_NEW_Resume_8_20_2017.docx](#)

Upload a Resume

Demographics

Gender

☒ Male

Verification

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☒ I Agree

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☒ I Agree

Oath

I swear that all of the statements included in my application and attached documents, if any, are true and correct.

☒ I Agree

Code of Ethics - Rules of Conduct/Conflicts of Interest

Do you represent any person or organization in any claim or lawsuit or proceeding involving the City?

☐ Yes ☒ No

Do you, your spouse, your business or your spouse's business have a City contract?

☐ Yes ☒ No

Does your employer or your spouse's employer have a City contract?

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NA

Board-specific questions (if applicable)

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☒ Local Food Manager from Food Service or Food Processing Industry

ROMAN KINDZIRSKY

OBJECTIVE

Seeking a position as General Manager with opportunity for growth, allowing me to utilize my experience in customer service.

EDUCATION

Spring 2012

Texas A &M University – Corpus Christi

Corpus Christi, TX

Bachelors in Business Administration

Major: Management

SKILLS SUMMARY

- Team Building
- Problem Solver
- Adaptable
- Detail Oriented
- Back of House Optimization
- Creating Partnerships
- Staff Development
- Community Engagement

PROFESSIONAL EXPERIENCE

June 2015 – Aug. 2017

D'Lish Foods Catering and Food Trailer

Corpus Christi, TX

Owner / Operator

- Running all day to day operations
- Responsible for booking events, festivals and catering orders
- Successfully served events from small business functions to large weddings with 400+ guests
- Execute all aspects of marketing including advertising, social media, and establishing local partnerships
- Responsible for all company accounting, record keeping, and administrative functions
- Established relationships with local farmers and the Corpus Christi Downtown Farmer's Market to incorporate locally grown produce in menu options

Jan. 2011 – June 2015

Pizza Hut – Muy Pizza LLC.

Corpus Christi, TX

General Manager

- Received highest score in the market for internal corporate audit
- Duties included controlling labor, cash, and inventory
- Focus on building great teams and delivering consistent results
- Utilized throughout the district to improve "break-down" stores

June 2008 – Jan. 2011

Port Aransas Brewing Co./ Beaches Cafe

Corpus Christi, TX

Senior Manager

- Assisted in the development of both restaurants from concept to fully operational established businesses
- Created and implemented Employee Standards and Employee Handbook
- Assisted in the menu development process
- Accountable for acquiring / training employees and employee relations

LANGUAGE SKILLS

- English / Russian / Ukrainian

Application for a City Board, Commission, Committee or Corporation

Profile

Mr Jude V Martin
Prefix First Name Middle Initial Last Name

[Redacted]
Email Address

[Redacted]
Street Address

[Redacted]
City

State

[Redacted]
Postal Code

What district do you live in? *

☒ District 5

Current resident of the city?

☒ Yes ☐ No

4
If yes, how many years?

Are you a registered voter?

☒ Yes ☐ No

[Redacted]
Primary Phone

[Redacted]
Alternate Phone

Chartwells @ Texas A&M
Corpus Christi
Employer

Resident District Manager
Job Title

6300 Ocean Drive Unit 5763
Work Address - Street Address and Suite Number

Corpus Christi
Work Address - City

TX

Work Address - State

78412

Work Address - Zip Code

3618254357

Work Phone

Jude.martin@compass-usa.com

Work E-mail address

Preferred Mailing Address

☒ Home/Primary Address

Which Boards would you like to apply for?

FOOD SERVICE ADVISORY COMMITTEE: Submitted

Interests & Experiences

Do you currently serve on any other City board, commission or committee at this time? If so, please list:

No, not at this time

Education, Professional and/or Community Activity (Present)

AOS Culinary Arts - Johnson & Wales University

Why are you interested in serving on a City board, commission or committee?

Yes

[JudeVMartinFMP2018.pdf](#)

Upload a Resume

Demographics

Gender

☒ Male

Verification

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Did not answer yes to any of the questions.

Board-specific questions (if applicable)

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Jude V. Martin, FMP

Career Summary:

Experienced corporate level multi-unit food service management professional with 30 years' experience as Multi-unit, Senior Director of Dining Services and Executive Chef. Catering, Fine dining and casual restaurant experience as well college and university and retirement communities. Direct involvement with client interaction.

Professional History:

Resident District Manager

7/15/2016 – Current

Chartwells Dining Service – Texas A&M Corpus Christi – Corpus Christi, TX

- Promoted from Director of Operations to Resident District Manager
- Managed volume of \$10 million
- Manage and direct a team of 11 salaried manager and 200 hourly associates
- Trained and developed a strong management team, several that began as hourly associates
- Oversee 14 dining locations consisting of Residential Dining, Catering and retail outlets including Starbucks, Subway, Panda Express, Einstein's Bagels, Chick Fil A, and internal concepts
- Develop operating budgets for 10 individual cost centers across campus
- Complete weekly and monthly P&L reports for all locations

Director of Operations

7/15/2014 – 7/15/2016

Chartwells Dining Service – Texas A&M Corpus Christi – Corpus Christi, TX

- Opened the first state of the art residential dining hall on campus
- Hired, trained and developed staff of 70 associates for new dining facility
- Opened newly renovated University Center Food Court featuring 3 national brand restaurants and 4 internal brand concepts
- Manage and developed management staff of 7 and 180+ hourly associates
- Instrumental in growth of revenue for campus from \$3.5 million to \$9.0 million over 2 ½ years
- Responsible for developing annual budget and forecasting
- Oversee 14 dining locations, a residential dining hall, food truck and catering department
- Strong working knowledge of all Corporate Financial reporting systems and associate management

Senior Director of Dining Services

2/1/2010 – 7/1/2014

Chartwells Dining Service- Randolph-Macon Collage – Ashland, VA

- Oversaw the entire Dining Service program in a college setting including board plan, retail and catering.
- Maintained great client relationships with clear communication and exceeding expectations daily.
- Responsible for developing annual budget with volume of \$3.75 million.
- Strong leadership role in developing managers and hourly staff.
- Build and develop strong team atmosphere with all associates.
- Lead a team of 4 Managers
- Manage a team of 70 full and part time associates
- Experience with Micros and CBord for board plan tracking and cash transactions.
- Proficient with Corporate specific business reporting systems
- Designed and opened 2 new dining venues and a coffee shop on campus

- Instrumental in securing an additional 7 years to the contract with the University

Assistant Location Manager

9/15/08 – 1/25/2010

Aramark - James Madison University, Harrisonburg, VA

- Manage the daily operation of a high volume residential dining venue.
- Improve and implement new menu concepts and programs
- Responsible for the scheduling of a staff of 90 full and part time employee
- Ensure highest level of food quality, customer service and adherence to program standards
- Build and develop a strong staff through training and development and encouraging staff to take ownership of work and taking pride in their job

Corporate Director of Dining Services & Hospitality

7/01/06 - 6/08/08

Sunnyside Retirement Communities, Harrisonburg, Virginia

- Head of a project team charged with designing and implementing new dining concepts including major renovations of existing facility kitchen and servery design, menu developing, major equipment, interior design purchases and over all decision making
- Oversee management over and strategic planning for four dining facilities in three communities.
- Conduct training and support to all account Food Service Directors in the areas of purchasing, food cost control, production, presentation, catering and special events.
- Ensure food safety standards are established and met for all regulatory agencies at all accounts.

Director of Dining Services

1/1/05 - 7/01/06

Pioneer College Caterers, Inc. Harrisonburg Virginia

- 2005 Director of Dining Services Rookie of the year for Pioneer College Caterers.
- Responsible for all operations of a high volume P&L account in a multi-unit college setting.
- Exceeded budgeted profits by 100% in first full year.
- Planned theme meals and monotony breakers to increase variety and student satisfaction.
- Hiring, training, labor, scheduling, inventory, ordering, purchasing and cost controls as well as payroll.
- Planned and Coordinated special events and catering for individual client requirements ranging from upscale plated dinners to full service buffets and receptions up to 1000 guests.

Assistant Food Service Director/Executive Chef

12/1998- 12/04

Chartwells Dining Service, Staunton Virginia

Chartwells Dining Service, Bridgewater, Virginia

- Day-to-day management of the kitchen and performance of the hourly staff.
- Ordering, purchasing and cost controls as well as payroll.
- Establishing and maintaining quality and sanitation standards; enforcement of policies and procedures set forth by Mary Baldwin College.
- Developed all cycle menus for a board plan of 1,000.
- Developed and executed interactive feature stations bringing exhibition cooking to the dining room.
- Position also included all catering functions from small coffee set ups to elaborate sit down dinners for up to 600 guests and banquet buffets for up to 800 guests.

Sous Chef/ Manager

7/95-11/98

Fairways Restaurant at Massanutten, Harrisonburg, Virginia

Woodstone Deli & Pizzeria at Massanutten, Harrisonburg, Virginia

Education & Certifications

*1992 AOS in Culinary Arts, Cum Laude - Johnson and Wales University, Charleston, SC (GPA 3.8)

*Dietetics (Not Yet Completed) 1993-1995 - James Madison University, Harrisonburg, VA

*Food Service Management Professional Certification (FMP) - National Restaurant Association

*ServSafe Certified – December 2016

*ServSafe Alcohol Certified October 2011

References and additional training - furnished upon request