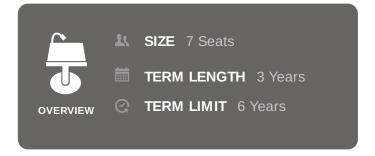


BOARD DETAILS







Norma Hughes (361) 826-7200



normah@cctexas.com

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



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.

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

Food Service Advisory Committee Members July 28, 2015

Two (2) vacancies with terms to 6-24-18 representing the following category: 2 - Local food managers from the food service or food processing industries. (Note: The Food Service Advisory Committee is recommending the new appointments of George Brown (Local Food Manager from Food Service or Food Processing Brian S. Carson (Local Food Manager from Food Service or Food Processing Industry). Also, the end date of Robert Boyle's term was realigned to 6/24/18 in order to comply with requirements of the ordinance.)

| Name | Board name | Status | District | Term | End date | Category | Position |
|-------------------|---------------------------------|------------------------------|------------|------|-----------|--------------------|----------|
| Jack Baker | FOOD SERVICE ADVISORY COMMITTEE | Resigned | District 1 | 1 | 6/24/2015 | Food Industry | Member |
| Lisa Pollakis | FOOD SERVICE ADVISORY COMMITTEE | Met six-year term limitation | District 5 | 2 | 6/24/2015 | Food Industry | Chair |
| Patricia Polastri | FOOD SERVICE ADVISORY COMMITTEE | Active | District 2 | 1 | 6/24/2016 | Community at Large | Member |
| Anthony Hernandez | FOOD SERVICE ADVISORY COMMITTEE | Active | District 4 | 2 | 6/24/2016 | Food Industry | Member |
| Carlos Moreno | FOOD SERVICE ADVISORY COMMITTEE | Active | District 2 | 2 | 6/24/2017 | Food Industry | Member |
| Manuel Ortega | FOOD SERVICE ADVISORY COMMITTEE | Active | District 2 | 2 | 6/24/2017 | Community at Large | Member |
| Robert Boyle | FOOD SERVICE ADVISORY COMMITTEE | Active | District 4 | 2 | 6/24/2018 | Community at Large | Member |

Food Service Advisory Committee Applicants July 28, 2015

| Name | District | Employer | Work Address | City | St. | Work Phone | Category |
|----------------------|------------|---|------------------|----------------|-----|--------------|--|
| | | | | | | | |
| George Brown | District 4 | Self-Employed-Instructor/Proctor for Servsafe | | | | | Local Food Manager from Food Service or Food Processing Industry |
| | | | | | | | |
| Brian S. Carson | District 5 | Mirador Retirement Community | | | | | Local Food Manager from Food Service or Food Processing Industry |
| | | | | | | | , |
| Arturo L. Garcia Sr. | District 5 | Arturo Garcia Business Services | 4533 Windows Dr. | Corpus Christi | TX | 361-215-5601 | Local Food Manager from Food Service or Food Processing Industry |

BIOGRAPHICAL INFORMATION FORM FOR A CITY BOARD, COMMISSION OR COMMITTEE FOR THE

City Of Corpus Christi

Work Address - State

| Profile | | | | | | |
|-----------------------------|---|--------------------|-------------------|--------------------|--------------|---------------|
| Prefix | George First Name | | Middle Initial | Brown Last Name | | Suffix |
| Email Address | | | | | | |
| Which B | oards would you like | to apply for? | | | | |
| | RVICE ADVISORY COI ORY ADVISORY BOAR | | RINA ADVIS | ORYCOMMI | TEE, MUSE | UM OF SCIENCE |
| Street Address | | | | | Suite or Apt | |
| City | | | | | State | Postal Code |
| District 4 What district do | o you live in? | | | | | |
| Please Cl | LICK HERE for a map | to verify your | district assi | gnment. | | |
| Primary Phone | | Alternate Phon | ne | | | |
| SELF-EM Employer | PLOYED | INSTRUC Job Title | TOR FOR S | ERVSAFE | | |
| Work Address - | Street Address and Suite Number | | | | | |
| Work Address - | City | | | | | |

Submit Date: Apr 24, 2014

Status: submitted

| WorkAddress - Zip Code |
|--|
| Work Phone |
| Work E-mail address |
| |
| Preferred Mailing Address |
| 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) |
| ROY MILLER HIGH SCHOOL DEL MAR COLLEGE USMC ELECTRONIC'S TECH REAL ESTATE AGENT CENTURY 21 RESTAURANT KITCHEN MANAGER AT KNUCKLEHEADS TECHNICAL MANAGER - CHUCK E CHEESE |
| |
| Registered Voter? |
| |
| Current resident of the city? |
| |
| 73 |
| f yes, how many years? |
| Jpload a Resume |

Demographics

Completion of this information is VOLUNTARY. The City will use this information for statistical purposes only, such as tracking the diversity of board and commission appointees. By providing this information, you will help us ensure that appointments represent a broad cross-section of the community.

| Caucasian/Non-Hispanic |
|---|
| Ethnicity |
| Male |
| Gender |
| Verification |
| City Code Requirement |
| As a board, commission, or committee member, you will be asked to adhere to:City Code of Ordinances, Section 2-65, 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. City Code of Ordinances, Section 2-61, 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. |
| ⊠ IAgree |
| 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 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. |
| ⊠ IAgree |
| Oath |

| ⊠IAgree | |
|---|--|
| Board-speci | fic questions (if applicable) |
| Per city ordin | FOOD SERVICE ADVISORY COMMITTEE. ance, the committee must include representatives from certain categories. Do you y of the following categories? * |
| | |
| ⊠ Local Food | Manager from Food Service or Food Processing Industry |
| Question applies to Per city ordin | Manager from Food Service or Food Processing Industry MARINAADVISORY COMMITTEE. Hance, the committee must include representatives from certain categories. Do you you find the following categories? * |
| Question applies to Per city ordin qualify for an | MARINAADVISORY COMMITTEE. cance, the committee must include representatives from certain categories. Do you y of the following categories? * |
| Question applies to Per city ordin qualify for an Engineer Environmer Restaurant | MARINAADVISORY COMMITTEE. cance, the committee must include representatives from certain categories. Do you y of the following categories? * |
| Question applies to Per city ordin qualify for an Engineer Environmer Restaurant Scientist, i.e. | MARINAADVISORY COMMITTEE. cance, the committee must include representatives from certain categories. Do you by of the following categories? * Intalist Representative (located within boundaries of marina) |

BIOGRAPHICAL INFORMATION FORM FOR A CITY BOARD, COMMISSION OR COMMITTEE FOR THE

Work Address - State

| City Of | Corpus Christi | | | | |
|-----------------------|-----------------------------------|---------------------------|------------------|--------------|-------------|
| Profile | | | | | |
| Prefix | Brian First Name | S. Middle Initial | Carson Last Name | | Suffix |
| Email Address | 8 | | | | |
| Which E | Boards would you like to | apply for? | | | |
| FOOD S | ERVICE ADVISORY COM | MITTEE | | | |
| | | | | | |
| Street Address | 8 | | | Suite or Apt | |
| City | | | | State | Postal Code |
| | do you live in? | | . , | | |
| Please C | CLICK HERE for a map to | verify your district as | ssignment. | | |
| Primary Phon | ne | Alternate Phone | | | |
| Mirador F Employer | Retirement Community | Executive Chef Job Title | | | |
| WorkAddress | - Street Address and Suite Number | _ | | | |
| WorkAddress | - City | _ | | | |

Submit Date: Jun 02, 2015

Status: submitted

| WorkAddress - Zip Code | |
|---|--|
| Work Phone | |
| Work E-mail address | |
| Home/Primary Address Preferred Mailing Address | |
| Fleteried Mailing Address | |
| 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) | |
| SEE ATTACHED RESUME | |
| Registered Voter? | |
| ○ Yes ○ No | |
| Current resident of the city? | |
| | |
| If yes, how many years? | |
| CARSON.pdf | |

Upload a Resume

Demographics

| completion of this information is VOLUNIARY. The City will use this information for statistical purposes only, such as tracking the diversity of board and commission appointees. By providing this information, |
|---|
| you will help us ensure that appointments represent a broad cross-section of the community. |
| Ethnicity |
| Lamenty |
| Gender |
| Verification |
| City Code Requirement |
| As a board, commission, or committee member, you will be asked to adhere to:City Code of Ordinances, Section 2-65, 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. City Code of Ordinances, Section 2-61, 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. |
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| ⊠ IAgree |
| Oath |
| I swear that all of the statements included in my application are true and correct. |



Board-specific questions (if applicable)

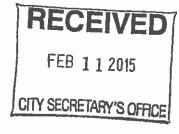
Question applies to FOOD SERVICE ADVISORY COMMITTEE.

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

oxtimes Local Food Manager from Food Service or Food Processing Industry

BRIAN S. CARSON





QUALIFICATIONS

Executive Chef with over 35 years of experience in operations; skilled in analyzing markets and meeting objectives; consistent performance of highest quality and creativity within budget; highly organized and motivated; classical kitchen background with experience in hotel setting and specialty restaurants.

EMPLOYMENT HISTORY

November 2013 to present

Mirador Retirement Community, Corpus Christi, Texas

Executive Chef

Responsible for creating meals for Independent, Assisted, and Skilled Nursing Residents in an "up-scale" environment. Production of 450 meals per day with a culinary staff of 13 and serving staff of 25. Maintaining production and serving environment to Texas State Regulations and local Health Department Regulations.

State Score: "No Tags" Local: 95 and above.

March 2012 - November 2013

TRICAN Well Service, Corpus Christi, Texas

Catering Service Director

Responsible for on- site crew catering service. Mobile kitchens with a staff of three per kitchen, serving hot meals and snacks twenty-four hours a day for a period of one to three weeks. Production for each kitchen up to 400 meals per day.

November 2011-January 2012

King Ranch, Hanna Hunting Lease Chef, Corpus Christi, Texas

Contracted to work hunting season. Responsible for providing meals, box lunches, and hors d'oeuvres for guests. Guests include high ranking military, politicians. This brief period of employment is the result of a long-term relationship with the Hanna's. They were long-term clients through my business, Paladin Catering.

March, 2010 - October, 2010 Executive Chef, "26",

Millville, Delaware

Hired for season to launch renovated former steakhouse to seafood/pub concept.

This included a complete re-organization of culinary operations of both physical plant

and menus.

Specialized in a "farm to table" model with the procurement of local seafood, organic

vegetables and dairy. Responsible for lunch/dinner and special events in a seven day

a week operation with a back of house staff of seven. Features included in this 150 seat

restaurant are a seafood raw bar and upgraded wine and spirit menu with a focus on local

vinevards.

January, 2004 - December, 2009 Chef/Owner, Paladin Catering, Corpus Christi, Texas

Upscale deli/charcuterie featuring world cuisine, artesian cheese and breads, and take home meals. U.S.D.A Prime organic beef and game meat. On/off premise catering. Opened second location, October 2005.

March 1999 - January, 2004 Executive Chef, Republic of Texas Bar and Grill, Corpus Christi, TX

Fine dining, AAA Four Diamond (Awarded 2002 to present) steakhouse located atop OMNI Bayfront, Corpus Christi, TX. Trade mix of 65% local and 35% in-house. Open for dinner only, seven days a week. Kitchen staff of seven culinary and two stewards. Annual revenue of \$1.4 million. Average covers monthly – upon arrival, 2,560 people, currently 3,900 people served per month. Average check equals – upon arrival \$25.65, currently \$34.53. Significant rise in both banquet covers and revenue. Developed and designed start-up of new profit center by developing lunch menu to begin March 2001.

June, 1995 -March, 1999 Executive Chef, Doctors Regional Medical Center, Corpus Christi,

Primary responsibility included doctors' dining room and catering. Oversaw institutional kitchen and three outlets. Served over 1,200 meals/day, seven days a week. Kitchen staff of 13 culinary and 9 stewards. Re-organized kitchen layout and menus to increase productivity, lower food costs, and improved guest satisfaction.

March, 1991 - June, 1999 Chef d' Cuisine, Marriott Hotel, Corpus Christi, TX

Supervised two outlets, fine dining, and casual American. Developed and implemented menus, usage records, photographs, and production schedules. Kitchen staff of nine culinary and four stewards. Overall cover increase of 30% by second year.

May 1986 -March,1991

Executive Chef, Wyndham Garden Hotels, Various Locations, U.S.

Demonstrated skills required for traveling to hotel kitchens in order to reorganize and in one instance, organize and operate back of house from pre-construction to first

eight months of operation. Consistently scored 95% and above on state and corporate health/sanitation inspections. Achieved the

highest guest satisfaction scores and lowest food cost in entire Garden Hotel Family every year.

EDUCATION

North Penn High School, Graduate, Lansdale, PA
HACCP Certified
State of Texas certified Food Manager, 2003–2008
Food Manager Permit, Corpus Christi, Tex, 2003–2008

COMMUNITY INVOLVEMENT

- Committee volunteer, American Cancer Society "Relay For Life" (first time event in Corpus Christi).
- Numerous articles/interviews related to my profession with local TV, newspaper and magazines.
- * 2002-2009: KEDT, On-air volunteer with pledge drives and program host.
- 2001 2009: Adjunct Professor, Hospitality/Restaurant Management, Del Mar College, Corpus Christi, TX.
- 2003-2007: Lead chef, March of Dimes Fundraiser. Primary recruiter of Chefs and restaurants to participate in annual event. Also involved in radio and TV media interviews.
- 004-2005: Dress for Success fundraisers. In charge of all food service for events. Food/ Wine event for 100 people. Four-course meals with appropriate pairings.
- Volunteer reader, Crocket Elementary School, Corpus Christi, TX.
- 1986 2009: Various fundraisers through association with Texas Chefs Association, American Culinary Federation.
- Various Health Fairs, Cooking Classes, Corpus Christi, TX.
- 1991: Intern training volunteer, American Culinary Federation, Charlotte, NC.
- 1991 1992: Seattle High School Culinary Advisory Committee.

- Inmate work-release trainer, Charlotte, NC.
- 1992 2004: TX State Aquarium, Sea Camp and Sensational Seafood Cooking Class, Corpus Christi, TX.
- 1997 2008: Feast of Sharing, Corpus Christi, TX.
- 1999 2008: KEDT Public Broadcasting Fundraiser/Wine Dinner, Corpus Christi, TX.
- 1999 2001: Texas Chefs Association, Chapter Secretary.
- 1999 2009: Del Mar College Hospitality Management, Corpus Christi, TX.
 Volunteer Instructor, Garde Manager: 1999.
 Program Committee Member: 1999 2000.
 Chairman: 2000 thru 2009.

COMMISSION OR COMMITTEE FOR THE

City Of Corpus Christi

Profile Arturo Garcia Sr. Middle Suffix Prefix First Name Last Name Initial Email Address Which Boards would you like to apply for? FOOD SERVICE ADVISORY COMMITTEE Street Address Suite or Apt City State Postal Code District 5 What district do you live in? Please **CLICK HERE** for a map to verify your district assignment. Primary Phone Alternate Phone Arturo Garcia Business Services Owner Job Title Employer 4533 Windows dr. Work Address - Street Address and Suite Number 4533 Corpus Christi Work Address - City 4533 Texas

Submit Date: Jun 24, 2015

Status: submitted

4533 78413

Work Address - State

| 361-215-5601 Work Phone |
|---|
| artg47@hotmail.com Work E-mail address |
| Home/Primary Address Preferred Mailing Address |
| 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) |
| High School Graduate 2 years college business owner Arturo Garcia Business Services certified National Instructor Food Manager's Certification through Prometric . Contract with Parks and Recreation city of Corpus Christi for Food Manager's Certification and training, contract with CCISD and Central Kitchen for Food Manager's Certification and training contract with Del Mar as an instructor for Food Manager's Certification and training. |
| Registered Voter? |
| |
| Current resident of the city? |
| |
| 25 If you have many years? |
| If yes, how many years? |
| BIOGRAPHY.docx Upload a Resume |

Demographics

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| Hispanic Ethnicity |
|---|
| Male Gender |
| Verification |
| City Code Requirement |
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| ⊠ IAgree |
| Oath |
| I swear that all of the statements included in my application are true and correct. |



Board-specific questions (if applicable)

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? *

oxtimes Local Food Manager from Food Service or Food Processing Industry

BIOGRAPHY

(2015)

My name is Arturo L. Garcia I was born in McAllen, Texas on September 18, 1947. I graduated from McAllen High School in 1965 and continued my education attending Pan American College for the next two years. I am a veteran of the United States Army and served for six years. I am a property owner I reside at 4533 Windows Dr. Corpus Christi, Texas 78413 I am married and have five adult children and moved to Corpus Christi in 1990.

I was employed by the Allison and Huerta Law Firm in 1990 as an investigator and later promoted to International Public Relations Supervisor I later retired in 2009. During those 19 years with the Law Firm I was also elected **Executive Director for the Hispanic Chamber of Commerce, Corpus Christi** Chapter for one term and reelected again for another term, and one term as Board Director. I attended Del Mar College in 1992 and earned my Real Estate license and started teaching real estate at Del Mar for the following 3 years. I am a National Certified Instructor and teach an environmental class at Del Mar for National Food Manager's Certification. I am also an independent instructor for Parks & Recreations training all managers in charge of the senior center for the city of Corpus Christi. Also I am an independent instructor for CCISD training all cafeteria managers including Central Kitchen for their Food Manager's Certificates. I am certified by Prometric, a worldwide testing company based out of Nottingham Maryland and I am registered by The National Environmental Health Association based out of Denver Colorado. I am also proprietor of my private school (DBA) Arturo Garcia Business Services at Del Mar where I hold private classes for those who cannot attend Del Mar schedule. I have been teaching at Del Mar for the past 5 years, and now as an independent instructor and semi retired I enjoy working and scheduling classes on my own time.

Arturo L. Garcia