



FRESH MARKET





WELCOME TO YOUR NEW FRESH MARKET

Our market gives you the ability to provide your team and guests with on-site, full-service food and beverage options. Freshly prepared menu selections help to keep your workforce engaged while encouraging a productive work environment.

FRESH & ACCESSIBLE FOOD

Unlike standard vending or other workplace markets, our salads, sandwiches, entrees & snacks are prepared in our kitchens by our skilled chefs and delivered directly to your location

SIMPLE, CONVENIENT ACCESS

Our markets are 'grab and go' with the fastest self-service checkout in the industry

MAINTAIN AN ENGAGED & PRODUCTIVE WORKFORCE

Our markets boost morale and employee satisfaction by expanding prepared food and beverage choices directly inside the workplace

**FRESH
MARKET** 



THE CENTERPIECE OF
A FRESH MARKET IS
FRESH FOOD.



MARKET HIGHLIGHTS

- 1 VARIETY**
Our Fresh Food Program includes Chef Prepared Salads, Sandwiches, Fresh Fruits, Snacks, and Heat & Serve Entrees
- 2 'BETTER FOR YOU' OPTIONS**
Healthier Options designed to promote better overall health & nutrition decisions
- 3 CUSTOM MARKET INVENTORY**
We customize each market stock from over 400+ Beverage, Snack, and 'Grab & Go' items as well as Amenity & Convenience products
- 4 24/7 ACCESS**
Fresh Market by Premier operating hours are completely customizable allowing customers access whenever necessary



MARKET HIGHLIGHTS

5 **SECURE PAYMENTS**

Our markets accept all major credit and debit cards as well as cashless payments including Apple and Google Pay through a PCI Compliant Pay Kiosk or Koin 'Wallet' App

6 **CUSTOM MARKET FOOTPRINTS**

We complete custom designs and 3D renderings in advance of each market to ensure the market is suited to your location and available space

7 **SAFETY FIRST**

Our HACCP/NRA Serve-Safe Certified Chefs and trained Field Operators work diligently to maintain a certified cold chain ensuring food safety

8 **BEVERAGE PROGRAMS**

Fresh Market by Premier can keep your staff going by providing coffee equipment and managing a custom coffee and break room/pantry program

HOW WE DEVELOP & SERVICE OUR MARKETS

1



2



3

STAGE 1

SITE DEVELOPMENT & CULINARY INSIGHTS

SITE INSPECTION & LOCATION CENSUS

We find out if your location qualifies for a Fresh Market by Premier and develop a proposed physical footprint as well as a custom market vision

CUSTOM PLANNING BY OUR DEPLOYMENT TEAM & CHEFS

The vision, layout and 3D model is presented—feedback is encouraged and a deployment plan is reviewed

HOW WE DEVELOP & SERVICE OUR MARKETS

1



2



3

STAGE 2

OUR OPERATIONS



CENTRAL PRODUCTION & WAREHOUSING

We maintain an 18,000 Square Foot USDA Compliant production facility with production and R&D kitchens, conditioned warehousing and corporate offices



TECHNOLOGY

Through the latest market management tech systems, we monitor all market purchases daily which ensures the freshest foods are produced and stocked at our markets

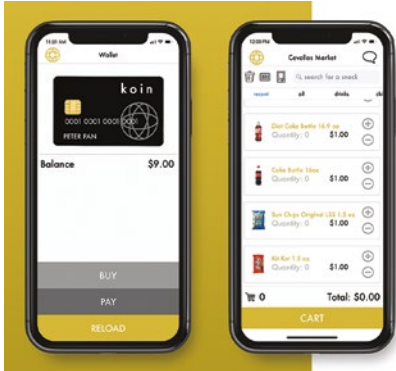


COLD CHAIN MANAGEMENT

Fresh products are assembled under cold conditions and stored at our facility before being transported under refrigeration to market locations

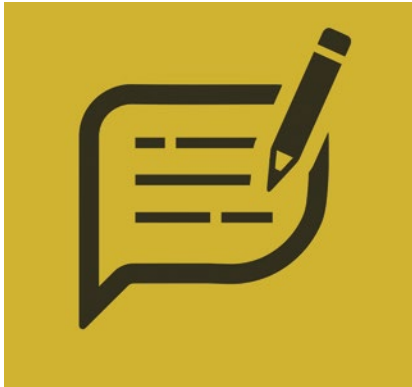
HOW WE DEVELOP & SERVICE OUR MARKETS

1



2

3



STAGE 3

GUEST SERVICES



MARKET SUCCESS SPECIALISTS

Our personnel work with clients and directly with customers for several weeks to ensure successful launches—afterward, we routinely gather feedback and conduct product sampling



GUEST INSIGHTS & FEEDBACK

Guests have a direct line to feedback through the Kiosk, manned phone service and a suggestion drop at all locations—market menus are changed regularly



MARKET SECURITY

We install monitoring systems with small displays and monitor markets remotely for loss which is atypical due to a clear ingress/egress and checkout process—cash is not accepted nor kept at any markets we operate



THE MARKET MODEL

- 🌿 Our markets generally require 300+ persons in daily attendance at the host facility
- 🌿 Our smaller markets may be available for any size location, please inquire
- 🌿 We provide standard market design, standard fixtures, delivery, setup, and continuing service
- 🌿 We provide self-checkout and inventory technology as well as secure monitoring at each market location
- 🌿 The host location provides floor space for the market in a high-traffic common area or breakroom and any physical or mechanical improvements for the market
- 🌿 Enhanced services - we optionally provide turnkey consulting, customized market design & branding, enhanced fixtures & furniture, construction & remodeling, as well as specialty market programs & service packages

BENEFITS OF A FRESH MARKET

Successful businesses are well aware of the impact that safety programs have to the bottom line. A healthy and productive workforce along with a stellar safety record can mean the difference between success and failure.

Business owners know a substantial investment in safety training turns into enormous cost savings by reducing their share of the \$170 billion per year spent on injury and illnesses in this country. Safety programs traditionally focus on environmental, ergonomic, physical and chemical issues, among others. One of the most prevalent risks to both safety and productivity, however, is often the most overlooked: **the nutritional and physical health of the employees themselves.**

“The indirect costs of poor health—including absenteeism, disability, and reduced work output—may be several times higher than direct medical costs. Productivity losses related to personal and family health problems cost U.S. employers \$1,685 per employee per year, or \$225.8 billion annually,” according to the Centers of Disease Control and Prevention.

An investment in a good quality food program is an investment in employees themselves, and in their ability to work safely and effectively for a company. As much as nutritious food is a basic necessity to humans, so should quality food provisions for employees be considered a basic necessity to a safe, successful, and cost-conscious company.

PRODUCTIVITY LOSSES
RELATED TO PERSONAL
AND FAMILY HEALTH
PROBLEMS COST U.S.
EMPLOYERS **\$1,685 PER
EMPLOYEE PER YEAR, OR
\$225.8 BILLION ANNUALLY.**

ABOUT US

Beyond our Fresh Market by Premier Division, our companies have experience in projects that range from food service consulting, providing cafeterias for commercial & institutional clients, producing elegant upscale catered events to constructing turn key man camps for thousands of relief workers.

Planning a dynamic event or handling food-service projects is a task not to be taken lightly. We have the ability to manage multi-disciplinary projects and navigate complex challenges.

Our operations and infrastructure are supported by a working Corporate Office in Thibodaux, Louisiana adjacent to an 18,000 square foot warehouse and preparation facility as well as three retail restaurant locations operating under the Grady V's and Peppers Pizzeria brands.

We employ a staff of over 220 team members as well as a contracted emergency catering staff of 35. Our Chefs are certified in HACCP, NRA Serve Safe, and have developed proprietary operational plans for contracted food service and response catering.

Learn more at www.freshmarketbypremier.com and www.premierfoodgroup.com.



PROUD TO OFFER

- Emergency & Facilities Catering
- Cafeteria Operations
- Contracted Food Service
- Coffee/Breakroom Pantry Service



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