

Business Development Manager

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Learn More about Our Capabilities

FRESHMARKETBYPREMIER.COM

COMMON CLIENT PROBLEMS AND **OPERATOR SOLUTIONS**

PROBLEM

We are in a food desert.

We deliver and maintain stock levels at par levels that have been thoughtfully considered.

We want our services tailored to Executive Level Personnel and they are picky.

SOLUTION

We can provide any level of meal you may require and have extensive experience with above average ingredients and nutritional requirements.

PROBLEM

We do not want cameras in our facility for HR reasons, etc.

SOLUTION

Cameras are the only things that let us operate an unattended market space. We must be able to monitor egregious shrinkage, visual stock verifications, flow of operations and monitoring of our staff stocking procedures.

Our employees take an average 1 hour 30 minutes to round trip for lunch.

Skipping meals means bad things for your body. You will not focus or perform at your job. A micro market enables the skippers to eat all meals of the day plus have access to snacks.

People spend 40+ hours a week at work. If they are unable to prep and plan at home to bring healthy food with them, they will need an on-site option to ensure they are fueling their bodies for peak professional performance.

Giving employees options to stay onsite for lunch and breaks improves their satisfaction, plus encourages employee collaboration, and fosters culture.

PROBLEM

We have a sole source contract for all food service needs to include catering, daily service, and special events. We need all of these services.

SOLUTION

Great! We can provide all those services and more.



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Our company is required by union contract to provide overtime meals. This is a huge annual expense.

We have an existing customer that has empirical evidence of a 50% annual cost savings by utilizing our Fresh Market for overtime meals rather than delivery, takeout, etc.

We have concerns with driving safety on our site as a result of multiple food delivery services navigating our property.

SOLUTION

Our solution eliminated this problem altogether. The only vehicle traffic associated with our solution is a single delivery vehicle. All of our field operators maintain non-expired driver safety certifications as well as Department of Motor Vehicles records validation.

We operate a secure facility with access control.

SOLUTION

All of our managers and field operators are required to maintain valid TWIC credentials. Any additional required credentials can be obtained upon client request.