

ATASCOSA COUNTY
COMMISSIONERS COURT
REGULAR MEETING
COMMISSIONERS COURTROOM, SUITE 202
June 20, 2024
9 a.m.

If after the commencement of the meeting covered by this Notice, the Commissioners Court should determine that a closed or executive meeting or session of the Court is required, then such closed or executive meeting or session as authorized by the Texas Open Meetings Act, Texas Government Code Section 551.001 et seq., will be held by the Court. Purposes for a closed or executive meeting or session permitted by the Act include the following:

- 551.071 Consultation with Attorney.
- 551.072 Deliberation regarding real property.
- 551.073 Deliberation regarding prospective gifts.
- 551.074 Personnel Matters.
- 551.076 Deliberation regarding security devices or security audits.
- 551.0785 Deliberation involving medical or psychiatric records of individuals.
- 551.084 Investigation; exclusion of witness from hearing.
- 551.087 Deliberation regarding economic development negotiation.
- 551.088 Deliberation regarding test item.

AGENDA

1. Judge Cude: Call to Order.
2. Judge Cude: Prayer; Pledge of Allegiance.
3. Public Comments:
4. Audrey Gossett Discuss and/or take appropriate action concerning personnel:
Louis:
 - New Employee: Amber Armstrong
 - Position: Temporary Part Time
 - Pay Rate: \$20.00 per hour
 - Salary Budget Area: D.A. Rural Law Enforcement Grant Senate Bill(SB)22: 141-400-406
 - Start Date: June 20, 2024
 - Physical: pending
 - Drug Test: pending
5. Britni Van Curan: Discuss and/or take appropriate action concerning approval/denial of the subdivision variance request for the Moody Family on PR Moody Ln in Precinct 1.
6. Britni Van Curan: Discuss and/or take appropriate action concerning approval/denial of the Grant Acres Master Development Plan on W County Road 304 in Precinct 3.
7. Britni Van Curan: Discuss and/or take appropriate action concerning approval/denial of the

commercial driveway permit for Pillar EFS LLC on Blackhill Rd in Precinct 4.

8. Theresa Carrasco: Discuss and/or take appropriate action to approve the Commissioners' Court Minutes for April 2024.
9. Comm. Riley: Discuss and/or take appropriate action for a 12-inch water line permit for Commodore Midstream Partners, II, LLC to travel for 3.15 miles on CR 407 and then exit ROW. A check in the amount of \$2,000.00 has been turned into the Atascosa County Treasurer's Office.
10. Tracy Barrera: Discuss and/or take appropriate action concerning Atascosa County Health Insurance Plan Renewal with the Texas Association of Counties (TAC) and authorize County Judge Weldon P. Cude to sign the renewal agreement. The total Pool renewal average is 4.6%, Atascosa County will have an increase of 1.8%. See attached.
11. Tracy Barrera: Discuss and/or take appropriate action concerning the purchase of a 2024 Chevrolet Tahoe for the Flex Deputy that was added to the 2024 budget. This will be purchased from Caldwell County Chevrolet on the state contract for \$52,092.25 and will be paid with ARPA funds, budget line 012-487-644.
12. Tracy Barrera: Discuss and/or take appropriate action to consider the purchase of the following items needed for the Atascosa County Jail:
A. Tilting Skillet Braising Pan, Vulcan Model No. VG30, Meal Delivery Cart = \$26,720.76
B. Dishwasher, Champion Model No. DH-6000 = \$15,111.84 plus install, total not to exceed \$20,000.00
These items will be purchased with ARPA funds, budget line 012-487-644.

13. **EXECUTIVE SESSION**

The Regular Session of Atascosa County Commissioners Court will now recess in order to convene in Executive Session according to Texas Government Code 551.071 and 551.074 to discuss personnel and other matters with the County Attorney's office.

14. **OPEN SESSION**

15. Judge Cude: Discuss and/or take appropriate action concerning item(s) discussed in executive session.
16. Judge Cude: Discuss, review and take action to accept and/or approve any
Tracy Barrera: invoices and payroll.
17. Judge Cude: Discuss, review and take action on reports submitted.
Tracy Barrera:

18. **COMMENTS FROM THE COMMISSIONERS COURT (No Action Can Be Taken).** The next Commissioners Court is set for Monday, July 8, 2024.

19. Judge Cude: Adjourn.



Weldon P. Cude, Atascosa County Judge

I, the undersigned, do hereby certify that this notice was posted by 9:00a.m., on Monday, June 17th, 2024.



Jessica Kidd, Court Coordinator



PERSONNEL ACTION FORM

Please indicate if action to be taken is regarding *new employment or completion of probation*:

Employment Type:

New employee

Requested Action

Audrey Gossett
Louis:

Discuss and/or take appropriate action concerning personnel:

New Employee:

Amber Armstrong

Position:

Temporary Part Time

Pay Rate:

\$20.00 per hour

Salary Budget Area:

D.A. Rural Law Enforcement Grant Senate
Bill(SB)22: 141-400-406

Start Date:

June 20, 2024

Physical:

pending

Drug Test:

pending

AGENDA REQUEST (GENERAL)

Agenda Item 5.

Meeting Date: 06/20/2024
Item Title: Variance Request - Moody Family
Submitted For: Britni Van Curan, Rural Development Director

Discuss and/or take appropriate action concerning:

Britni Van Curan: Discuss and/or take appropriate action concerning approval/denial of the subdivision variance request for the Moody Family on PR Moody Ln in Precinct 1.

ATTACHMENTS

Moody Family Variance



NON-STANDARD PLAT/VARIANCE APPLICATION

Non-Standard Plat/Variance approval is to be obtained by the owner of the property to be subdivided prior to selling. Therefore, the applicant is the owner of the property to be subdivided.

Date Received: 6-7-24

Commissioner Precinct #: 1

Check #: \$150 cash

1. Name of Owner: SMmoody properties LLC (Joe M. Moody, Jr)
2. Address of Property to be subdivided: 12060 TX-16 Poteet TX 78065
3. Mailing Address of Owner: 1530 Benton Woods, SA, TX, 78258 -
but moving to 92 PRmoody Ln, Poteet, TX 78065 soon
4. Phone Number of Owner: 210-379-8606
5. Name of Alternate Contact Person: Andrew Moody
6. Address of Alternate Contact Person: 12060 TX-16, Poteet, TX 78065

7. Phone Number of Alternate Contact Person: 210-833-3891

8. Relief Requested (Reference the specific Section/Paragraph of the current Atascosa County Subdivision and Development Rules and Regulations):

13.4.1 - we have 6 mobile structures - we would like to receive
an exemption. Ms. Britni Van Curan is aware of our
situation and has visited the property. All the occupants are
in the same family,

9. Reason for Requesting Relief

a. What special circumstances or conditions affect the land involved such that the strict interpretation of the provisions of these regulations would deprive you of the reasonable use of this land.

This situation of mobile structures is intended to be temporary,
just for a few years, while the family members plan and
build their permanent structures.



b. Why is relief necessary for the preservation and enjoyment of a substantial property right of yours?

Coming in to compliance would be a financial hardship

c. Will the granting of relief not be detrimental to the public's health, safety, and welfare? Please explain.

We as a family intend to be good for the Poteet community and the county. We ^{have} are teachers in the Poteet Schools & we are trying to build our lives here.

d. Will the granting of relief not have the effect of preventing the orderly subdivisions of other land in the area? Please explain.

I don't think granting our exception request will be detrimental to the neighborhood, nor be a dangerous precedent.

Applicant Signature: Joe M. Moody, Jr. MD Date: June 3, 2024

**AGENDA REQUEST
(GENERAL)**

Agenda Item 6.

Meeting Date: 06/20/2024
Item Title: Grant Acres MDP
Submitted For: Britni Van Curan, Rural Development Director

Discuss and/or take appropriate action concerning:

Britni Van Curan: Discuss and/or take appropriate action concerning approval/denial of the Grant Acres Master Development Plan on W County Road 304 in Precinct 3.

ATTACHMENTS

Grant Acres MDP

Date: Jun 04, 2024, 7:35am User: ID: CAD2023.1
File: N:\Projects\2013\13-0629 Rakowitz-Grant Acres MDP\MDP RECOVER.dwg

UNIT	LOT	ACREAGE
UNIT-1	1	0.74
	2	0.77
	3	0.69
	4	0.69
	5	0.69
	6	0.69
	7	0.69
	8	0.69
	9	0.69
	10	0.69
	11	0.69
	12	0.69
	13	0.69
	14	0.69
	15	0.69
	16	0.69
	17	0.69
	18	0.69
	19	0.70
	20	0.70
	21	0.70
	22	0.70
	23	0.70
	24	0.70
	25	0.70
	26	0.70
	27	0.70
	28	0.70
	29	0.70
	30	0.70
	31	0.70
	32	0.70
	33	0.70
	34	0.70
	35	0.70
	36	0.70
	37	0.70
	38	0.70
	39	0.70
	40	0.70
	41	0.70
	42	0.69
	43	0.69
	44	0.69
	45	0.69
	46	0.69
	47	0.69
	48	0.69
	49	0.69
	50	0.69
	51	0.69
	52	0.69
	53	0.69
	54	0.69
	55	0.69
	56	0.69
	57	0.69
	58	0.69
	59	0.69
	60	0.99
	61	0.70
	62	0.70
	63	0.70
	64	0.70
	65	0.70
	66	0.70
	67	0.70
	68	0.70
	69	0.70
	70	0.70
	71	0.70
	72	0.70
	73	0.70
	74	0.70
	75	0.70
	76	0.70
	77	0.70
	78	0.70
	79	0.70
	80	0.70

UNIT	LOT	ACREAGE
UNIT-1	81	0.70
	82	0.70
	83	0.72
	84	0.72
	85	0.72
	86	0.72
	87	0.72
	88	0.72
	89	0.72
	90	0.72
	91	0.72
	92	0.72
UNIT-2	93	0.74
	94	0.69
	95	0.69
	96	0.69
	97	0.69
	98	0.69
	99	0.69
	100	0.69
	101	0.69
	102	0.69
	103	0.69
	104	0.69
	105	0.69
	106	0.74
	107	0.69
	108	0.92
	109	0.86
	110	0.69
	111	0.69
	112	0.69
	113	0.69
	114	0.69
	115	0.69
	116	0.69
	117	0.69
	118	0.69
	119	0.69
	120	0.69
	121	0.69
	122	0.69
	123	0.69
	124	0.69
	125	3.17
	126	0.70
	127	0.70
	128	0.70
	129	0.70
	130	0.70
	131	0.70
	132	0.70
	133	0.70
	134	0.94
	135	0.72
	136	0.70
	137	0.70
	138	0.70
	139	0.70
	140	0.70
	141	0.70
	142	0.70
	143	0.70
	144	0.70
	145	0.70
	146	0.73
	147	0.73
	148	0.84
	149	2.43
	150	0.73
	151	0.74
	152	0.74
	153	0.74
	154	0.74
	155	0.74
	156	0.74
	157	0.74
	158	0.74

UNIT	LOT	ACREAGE
UNIT-2	159	0.74
	160	0.74
	161	0.74
UNIT-3	162	0.71
	163	0.71
	164	0.71
	165	0.71
	166	0.71
	167	0.71
	168	0.71
	169	0.71
	170	0.71
	171	0.71
	172	0.71
	173	0.71
	174	0.71
	175	0.74
	176	0.69
	177	0.69
	178	0.69
	179	0.69
	180	0.69
	181	0.69
	182	0.69
	183	0.69
	184	0.69
	185	0.69
	186	0.69
	187	0.69
	188	1.02
	189	1.02
	190	1.02
	191	1.02
	192	1.02
	193	1.02
	194	1.02
	195	1.02
	196	1.33
	197	1.02
	198	1.02
	199	1.02
	200	1.02
	201	1.02
	202	1.02
	203	1.03
	204	1.03
	205	1.03
	206	1.03
	207	1.03
	208	1.03
	209	1.64
	210	1.01
	211	1.01
	212	1.01
	213	1.01
	214	1.03
	215	1.03
	216	1.03
	217	1.03
UNIT-4	218	1.41
	219	1.09
	220	1.09
	221	1.09
	222	1.09
	223	1.09
	224	1.09
	225	1.09
	226	1.00
	227	1.00
	228	1.00
	229	1.00
	230	1.00
	231	1.00
	232	1.00
	233	1.00
	234	1.21

UNIT	LOT	ACREAGE
UNIT-4	235	1.32
	236	1.05
	237	1.05
	238	1.05
	239	1.05
	240	1.05
	241	1.05
	242	1.05
	243	1.05
	244	1.05
	245	1.05
	246	1.02
	247	1.02
	248	1.02
	249	1.02
	250	1.02
	251	1.02
	252	1.02
	253	1.02
	254	1.02
	255	1.02
	256	1.02
	257	1.02
	258	0.70
	259	1.02
	260	1.02
	261	1.02
	262	1.02
	263	0.70
	264	0.70
	265	0.70
	266	0.70
	267	0.70
	268	0.77
	269	1.12
	270	0.71
	271	0.71
	272	0.71
	273	0.71
	274	0.71
	275	0.71
	276	0.71
	277	0.70
	278	1.05
	279	1.05
	280	1.05
	281	1.05
	282	1.05
	283	1.05
	284	1.05
	285	1.05
	286	1.05
	287	1.05
	288	1.05
	289	0.77
	290	0.77
	291	0.77
UNIT-5	292	0.82
	293	0.82
	294	0.82
	295	0.73
	296	0.73
	297	0.73
	298	0.73
	299	0.73
	300	0.73
	301	0.77
	302	0.77
	303	0.77
	304	0.77
	305	0.74
	306	0.74
	307	0.74
	308	0.74
	309	0.74
	310	0.74
	311	0.74
	312	0.69

UNIT	LOT	ACREAGE
UNIT-5	313	0.69
	314	0.69
	315	0.69
	316	0.69
	317	0.69
	318	0.69
	319	0.69
	320	0.69
	321	1.28
	322	0.70
	323	0.70
	324	0.70
	325	0.70
	326	0.70
	327	0.70
	328	0.70
	329	0.70
	330	0.70
	331	0.81
	332	0.93
	333	0.70
	334	0.70
	335	0.70
	336	0.69
	337	0.69
	338	0.69
	339	1.36
	340	0.70
	341	0.70
	342	0.70
	343	0.70
	344	0.70
	345	0.70
	346	0.70
	347	0.70
	348	0.75
	349	0.75
	350	0.75
	351	0.75
	352	0.75
	353	0.75
	354	0.75
	355	0.75
	356	0.75
UNIT-6	357	0.71
	358	0.71
	359	0.71
	360	0.71
	361	0.71
	362	0.71
	363	0.71
	364	0.71
	365	0.71
	366	0.71
	367	0.72
	368	0.72
	369	0.72
	370	0.72
	371	0.72
	372	0.72
	373	0.72
	374	0.72
	375	0.72
	376	0.73
	377	0.73
	378	0.73
	379	0.73
	380	0.73
	381	0.73
	382	0.73
	383	0.73
	384	0.73
	385	0.71
	386	0.71
	387	0.71
	388	0.71
	389	0.71
	390	0.71

UNIT	LOT	ACREAGE
UNIT-6	391	0.71
	392	0.87
	393	0.71
	394	0.71
	395	0.71
	396	0.71
	397	0.71
	398	0.70
	399	0.70
	400	0.70
	401	0.70
	402	0.70
	403	0.70
	404	0.70
	405	0.70
	406	0.70
	407	0.70
	408	0.70
	409	0.70
	410	0.70
	411	0.70
	412	0.70
	413	0.70
	414	0.70
	415	0.70
	416	0.70
	417	0.73
	418	0.70
	419	0.70
420	0.70	
421	0.70	
422	0.70	
423	0.69	
424	0.69	
425	0.69	
426	0.69	
427	0.69	
428	0.69	
429	0.69	
430	0.69	
UNIT	LOT	ACREAGE
UNIT-7	431	0.69
	432	0.73
	433	0.71
	434	0.71
	435	0.71
	436	0.71
	437	0.71
	438	0.71
	439	0.71
	440	0.71
	441	0.71
	442	0.71
	443	0.79
	444	0.79
	445	0.79
	446	0.79
	447	0.79
	448	0.80
	449	0.80
	450	0.80
	451	0.80
	452	0.80
	453	0.73
	454	0.73
	455	0.73
	456	0.73
	457	0.73
	458	0.73
	459	0.69
460	0.83	
461	1.11	
462	0.75	
463	0.72	
464	0.72	
465	0.72	
466	0.72	
467	1.04	
468	1.00	

AGENDA REQUEST (GENERAL)

Agenda Item 7.

Meeting Date: 06/20/2024
Item Title: Commercial Driveway - Blackhill Rd/Pillar EFS
Submitted For: Britni Van Curan, Rural Development Director

Discuss and/or take appropriate action concerning:

Britni Van Curan: Discuss and/or take appropriate action concerning approval/denial of the commercial driveway permit for Pillar EFS LLC on Blackhill Rd in Precinct 4.

**AGENDA REQUEST
(GENERAL)**

Agenda Item 8.

Meeting Date: 06/20/2024
Item Title: Minutes for April 2024
Submitted For: Theresa Carrasco, County Clerk

Discuss and/or take appropriate action concerning:

Theresa Carrasco: Discuss and/or take appropriate action to approve the Commissioners' Court Minutes for April 2024.

AGENDA REQUEST (GENERAL)

Agenda Item 9.

Meeting Date: 06/20/2024
Item Title: Water Line Permit
Submitted For: Kennard Riley, Commissioner, Pct. 4

Discuss and/or take appropriate action concerning:

Comm. Riley: Discuss and/or take appropriate action for a 12-inch water line permit for Commodore Midstream Partners, II, LLC to travel for 3.15 miles on CR 407 and then exit ROW. A check in the amount of \$2,000.00 has been turned into the Atascosa County Treasurer's Office.

ATTACHMENTS

Permit



ATASCOSA COUNTY TEMPORARY WATER LINE RIGHT OF WAY REQUEST AND PERMIT

COMES NOW Commodore Midstream Partners II, LLC (company name) (hereinafter "Company"), a Texas (state), Corporation (type- corporation, partnership, etc.) with the right to transact business in the State of Texas, acting by and through its duly authorized representative, and hereby petitions Atascosa County (hereinafter "County") for the right to lay a temporary water line over and along certain County Roads and rights of way as shown on maps and drawings attached hereto and described below:

LOCATION (County Roads and Right of Way shall be listed below): A temporary 12-inch waterline will enter Atascosa county from the east and travel along the north side of CR447 for approximately 0.4 miles. The waterline will then turn north and travel along the east side of CR401 for approximately .3 miles. The waterline will then turn east and travel along CR407 for approximately 0.25 miles, cross through a culvert then travel back west along CR407 for 0.25 miles where it will then turn north onto CR401 for 0.1 miles. It will then cross through a culvert, travel back south for 0.1 miles, the turn west and travel along the north side of CR407 for approximately 1.55 miles, then cross through a culvert to the south side of CR407 where it will continue west for 0.2 miles then exit the ROW.

total Miles = 3.15

THE COMPANY HEREBY STIPULATES AS FOLLOWS:

It is expressly understood that the County does not grant any right, claim, title or easement in or upon the County right of way.

This permit, if granted, will give Company permission to conduct allowed operation within County Roads and rights of ways only, and does not authorize Company to conduct any operations on other property.

It is understood that Company shall be solely responsible for all costs to construct, maintain, operate, repair, replace, and remove this temporary water line and any related facilities and markers from the right of way. Company shall pay all real estate taxes and assessments, if any, on the improvements, to the extent related to Company's improvements (for the limited period of the Permit), prior to delinquency.

Company shall construct and maintain the temporary water line on the right of way as shown on the attached plans and drawing(s) and in accordance with all applicable rules, regulations, policies and laws of the State of Texas. Upon request by the County at any time, the Company shall submit proof of compliance with all governing laws, rules and regulations. Company will, at Company's sole expense, obtain any permits from the appropriate state or local agencies that may be required by law or regulation. Company shall file all reports with all appropriate state or local agencies that may be required by law or regulation.

Submitted plans shall include the design, proposed location, vertical elevations, and horizontal alignments of the proposed line, the relationship to existing facilities and the proposed line, traffic safety and access procedures, and the location of existing utilities that may be affected by the proposed line. The location and description of the proposed line and appurtenances is more fully shown by a complete set of drawings

attached to this Temporary Water Line Right of Way Request and Permit. New plans shall be submitted to the County for each future proposed modification or expansion to this plan and a new request will be required as a condition of approval, along with a \$250 amendment/modification fee. The County shall have 30 days to review and approve plans prior to commencement of work.

Proper drainage shall be maintained throughout the installation of this line. Temporary water lines crossing a roadway may use existing drainage structures.

Company shall notify the County prior to commencement of any operation which requires pruning of trees so that the County may provide specifications to govern performance of work, including trimming, topping, tree balance, type of cuts, painting cuts and clean up.

The temporary water line shall not be laid or maintained by the Company in such a manner as to interfere with the use, construction, maintenance, or repair of roads, or utilities, and in the event that it is determined that the line does interfere, the Company, upon the request of the County, shall promptly change or alter, at the Company's sole expense, the temporary water line, in such a manner that the same will no longer interfere.

It is understood that the County may require Company to relocate, or to permanently or temporarily remove this line, for any reason and subject to the provisions of governing laws, by giving Company at least 15 days written notice.

The Company's installation shall not damage any part of the roadway structure or associated appurtenances. It is understood that Company shall not open-cut driveways or intersecting roadways without specific written permission from the property owner. If damage to private driveways is incurred due to its operations, Company shall pay to repair driveways to prior condition. Furthermore, Company understands, and if approved, assumes all responsibility for any other damage to the public or adjoining property owners caused by the installation, maintenance, and/or removal of this temporary water line and assumes all risks associated with this installation within the County right of way, including, but not limited to, injuries to Company workers, damage to utility lines and injuries or damage resulting from failure to properly install, maintain, and/or remove the line. Company will promptly and fully reimburse the injured party for any damage to real or personal property, or personal injury arising out of the installation, maintenance, and/or removal of the temporary water line.

Company shall provide proof of financial responsibility to cover damages to persons or property covering its operations and rights granted hereunder by complying with either option listed below:

- a) Company shall keep in effect, at its sole cost and expense, reasonably satisfactory comprehensive general liability insurance covering the rights granted hereunder with maximum limits of liability of not less than \$1,000,000 for bodily injury or death to one person, or to any group of persons as a result of one accident, and \$1,000,000 for property damage. Company shall name the County as an additional insured and furnish the County with certificates of current policies, and upon expiration thereof, renewal certificates, evidencing such insurance. Company shall also cover all of its respective employees with workman compensation policies; or
- b) Company shall provide to Commissioners Court a letter, which shall be incorporated as part of this agreement, setting forth that Company will self-insure for any damage to persons or property caused by its operation and rights granted hereunder.

Commissioners Court reserves the right to accept or reject Company's selection to be self-insured under option b) above.

In the even that Company applies for renewal of an existing permit, Company shall provide at the time of such application an updated Certificate of Insurance and shall submit the renewal fees as listed below.

COMPANY AGREES TO INDEMNIFY AND HOLD COUNTY HARMLESS FROM ANY PERSONAL INJURY, PROPERTY DAMAGE, SUBSERVIENT ESTATE AND/OR MINERAL ESTATE RELATED CLAIMS, OR OTHER TORT CLAIMS, AGAINST COUNTY, ITS OFFICERS, AGENTS, OR EMPLOYEES, THAT RESULT FROM COMPANY'S OPERATIONS UNDER THIS PERMIT, OR THE COUNTY'S ACTIONS IN GRANTING THIS PERMIT, EVEN IF SUCH CLAIMS RESULT IN WHOLE OR IN PART FROM THE NEGLIGENCE (INCLUDING FAILING TO TAKE AN ACTION REQUIRED BY THE TEXAS UTILITY CODE) OF COUNTY, ITS OFFICERS, AGENTS OR EMPLOYEES, OR FROM THE INTENTIONAL CONDUCT OF THE COUNTY, ITS OFFICERS, AGENTS OR EMPLOYEES, IN RELOCATING, OR REMOVING THE LINE, OR ANY ASSOCIATED EQUIPMENT, OR MATERIAL, IF AN EMERGENCY CONDITION EXISTS, OR IF THE COMPANY IS, IN THE OPINION OF THE COUNTY, IN VIOLATION OF THIS PERMIT, OR IF THE COMPANY HAS NOT COMPLIED WITH A NOTICE TO REMOVE OR RELOCATE THE TEMPORARY WATER LINE, OR OTHER OBJECTS PLACED IN THE COUNTY RIGHT OF WAY.

COMPANY FURTHER AGREES TO RELEASE THE COUNTY, ITS OFFICERS, AGENTS AND EMPLOYEES OR ANY EMERGENCY SERVICES ORGANIZATION OR EMERGENCY SERVICES PERSONNEL, OPERATING ON BEHALF OF THE COUNTY, FROM ANY AND ALL CLAIMS FOR DAMAGES DONE TO COMPANY'S PROPERTY, DURING EMERGENCY OPERATIONS OR ROAD MAINTENANCE OPERATIONS.

Company shall make adequate provisions to cause minimum inconveniences to the traveling public and adjacent property owners. It is understood that it is the responsibility of Company to handle traffic in a safe and satisfactory manner during the installation, maintenance, and removal of these lines. Traffic control shall be in compliance with Part VI of the 1980 Texas Manual on Uniform Traffic Control Devices for Street and Highways. A representative of Company will be on the jobsite whenever work is in progress and a copy of this permit must be on the jobsite. If the line runs along the County Road right of way for more than 100 feet, additional copied of the permit shall be posted at each location where the line enters, or leaves, the County Road right of way. Company shall insure that all of its employees, agents, contractors, and sub-contractors, are familiar with all terms of the permit.

When operations are immediately adjacent to a roadway, all equipment should be parked and/or operating on one side of the roadway only.

Payment of a \$500 FOR THE FIRST MILE + \$500/ADDITIONAL MILE OR PORTION OF A MILE Temporary Right of Way Permit Fee must accompany this Request. A \$5,000 penalty fee will be assessed if said water line/pipeline has been installed prior to this Request being presented to and approved by the County Commissioners Court or if said temporary lines remain in the right of way after the expiration of the permit period.

Company acknowledges that this permit is for 90 days only. In the event that construction has not commenced within 90 days from County's approval of this request, this permit shall automatically expire, and Company will be required to resubmit a request, along with a resubmittal fee of \$200. If the temporary line is constructed and it is anticipated that same shall still be in use at the expiration of the 90 day permit period, a renewal request for a temporary right of way shall be submitted at least 10 days prior to the expiration of the previously approved right of way along with a renewal fee of \$200. All request submissions, whether due to expiration or new requests for modifications and relocations, shall be in accordance with the governing laws, rules, regulations, and policies existing at the time of submission.

Company understands that the County may revoke this permit at any time for failure to pay permit fees, failure to comply with any section of this permit application, or any other violation that may arise regarding the temporary water line.

Following approval by the Atascosa County Commissioners Court, Company proposes to begin operations with regard to this line on or about 06/24/2024 (mm/dd/yyyy) and complete such operations by 10/31/2024 (mm/dd/yyyy). The appropriate County Precinct Commissioner, being the Commissioner in whose Precinct the proposed installation is located, shall be notified 48 hours prior to commencing construction.

By signing below, I certify that I am authorized to represent the requestor, that I agree to the provisions and requirements included in this request, and that commencement of construction will further attest to my review and acceptance of said provisions and requirements.

REQUESTOR

By: Mitchell Tucker

Title: VP of Sourcing

Address: PO Box 53387, Midland, TX. 79710

Date: 6.7.2024_____

I have reviewed the foregoing Request, and I:

____ Approve. Company may conduct the operations described in the permit request, subject to the rules and conditions contained in such request.

____ Do not approve, for the following reason(s)_____

Weldon P. Cude, County Judge

Atascosa County, Texas

CONTACT PERSON FOR COMPANY

Questions regarding the Temporary Water Line Right of Way should be addressed

to: Print name: Mitchell Tucker

Office Telephone: 432-289-6507

Cell Phone: 972-352-0225

Email mitchell.tucker@commodoremidstream.com

Address: PO Box 53387, Midland, TX. 79710

INSTRUCTIONS FOR TEMPORARY WATER LINE RIGHT OF WAY REQUEST AND PERMIT

BASIC INFORMATION: Contact the County Judge's Office to determine in which commissioner precinct your crossing will be located.

Contact the County Commissioner so the proposed crossing can be discussed and to determine/confirm amount of crossing fee(s). After the Commissioner has been contacted, the crossing surveyed, and the fee amount confirmed, the request needs to be signed and then submitted to Atascosa County Commissioners Court for approval.

The executed request and check for fees must be received in the office of the County Judge BEFORE it will be placed on the agenda. The deadline for receipt of agenda items is NOON on the Thursday before a Commissioners Court Meeting. Contact the County Judge's Office for the next scheduled meeting and date of posting.

REPRESENTATION AT COMMISSIONERS COURT MEETING: A representative should accompany the application to the meeting in the event the court has questions unless previous arrangements have been made with the individual County Commissioner.

FEE: A fee is required for each PERMIT. Additional fees may be required. See REQUEST for further information on fees. Fees can be paid and application/permit will be filed with the Atascosa County Treasurer. **MAKE CHECKS PAYABLE TO: ATASCOSA COUNTY.**

PLAT: The crossing location must be surveyed and a plat provided for each crossing. Provide the plat along with the Request.

NOTE: BE ADVISED THERE IS A PENALTY FOR INSTALLING A WATER LINE WITHOUT OBTAINING A PERMIT.

THERE IS A 90 DAY TERM OF CONTRACT ON THE REQUEST WHICH INCLUDES REAPPLICATION AND REPAYMENT OF FEES IF THE APPLICATION EXPIRES BEFORE THE PIPELINE IS INSTALLED.

UPON COMMISSIONERS COURT APPROVAL THE COUNTY CLERK'S OFFICE WILL PROVIDE YOU WITH A FULLY EXECUTED COPY OF THE PERMIT AND THE TREASURER'S OFFICE WILL RECEIPT FOR PAYMENT. PLEASE PROVIDE RETURN CONTACT INFORMATION ON THE PERMIT. THE INFORMATION YOU PROVIDE WILL BE USED TO RETURN THE FULLY EXECUTED COPIES AND RECEIPT FOR YOUR RECORDS.

FEE SCHEDULE:

APPLICATION FEE: \$500.00 FOR THE FIRST MILE + \$500/ADDITIONAL MILE OR PORTION OF A MILE

AMENDMENT OF PERMIT: \$250.00

EACH EXTENSION OF PERMIT: \$ 200.00

PENALTY FEE FOR INSTALLATION OF WATER LINE WITHOUT A PERMIT: \$5000.00

Commodore Midstream Waterline Map - Atascosa County

Legend
Waterline Route





CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
06/07/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Capstone Strategies LLC 1002 W. Wall Street Midland TX 79701		CONTACT NAME: Susan Sandel PHONE (A/C, No, Ext): (432) 620-8883 FAX (A/C, No): (888) 765-1312 E-MAIL ADDRESS: ssandel@capstonelp.com	
INSURED Commodore Midstream Partners II, LLC 2500 N Big Spring St, Ste B Midland TX 79705		INSURER(S) AFFORDING COVERAGE INSURER A: Champlain Specialty Insurance Company INSURER B: Texas Mutual Insurance Company INSURER C: INSURER D: INSURER E: INSURER F:	
		NAIC # 22945	

COVERAGES

CERTIFICATE NUMBER: 23-24 Master Cert

REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:			CSENCGL000076902	09/19/2023	09/19/2024	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 100,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000
	<input type="checkbox"/> AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO OWNED AUTOS ONLY <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY			CSENCGL000076902	09/19/2023	09/19/2024	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
	<input checked="" type="checkbox"/> UMBRELLA LIAB <input type="checkbox"/> EXCESS LIAB DED \$ RETENTION \$			CSENCGL000077002	09/19/2023	09/19/2024	EACH OCCURRENCE \$ 5,000,000 AGGREGATE \$ 5,000,000
	<input type="checkbox"/> WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N <input type="checkbox"/>	N/A	0002083425	09/16/2023	09/16/2024	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Blanket waiver of subrogation on General Liability, Auto Liability, and Work Comp policies as required by written contract with respect to work performed by the named insured (s). Blanket additional insured on General Liability and Auto Liability policies as required by written contract with respect to work performed by the named insured (s).

CERTIFICATE HOLDER

CANCELLATION

Atascosa County 1 Courthouse Courthouse Circle Dr Jourdanton TX 78026	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
--	---

DM ASSETS LLC
714 STARCREST
NEW BRAUNFELS, TX 781305363

32-61/1110

1004

DATE

6/13/24

PAY TO THE
ORDER OF

Atascosa County

\$ 2000.00

Two thousand dollars and zero cents

DOLLARS



Security Features
Included
Details on Back

CHASE

JPMorgan Chase Bank, N.A.
www.Chase.com

#130542

MEMO

Waterline Permit

MP

⑆111000614⑆

533087873⑈1004

*06/13/2024 14:09
PPYR: .06/2024 LO

TREASURER RECEIPT
ATASCOSA COUNTY
STATE OF TEXAS

RECEIPT NO: 130542

PAGE: 1

* ORIGINAL *

FROM: 903964 DM ASSETS LLC
714 STARCREST
NEW BRAUNFELS TX 78130

ACCT NAME

ROAD BORE PERMIT

ACCOUNT NO. ITEM DESCRIPTION

024-300-368 PCT#4/WATERLINE CK#1⁰⁰⁴ SSB MULT

ITEM AMOUNT

2,000.00

**FEE PAYMENTS ARE
NON-REFUNDABLE**

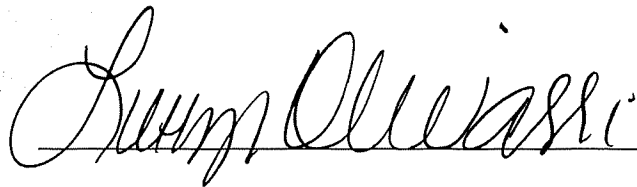
RECEIPT TOTAL:

2,000.00

AMOUNTS WERE RECEIVED AS PAYMENT TYPE(S):

2,000.00 CHECKS

TREASURER OF ATASCOSA COUNTY, TEXAS



AGENDA REQUEST (GENERAL)

Agenda Item 10.

Meeting Date: 06/20/2024
Item Title: 2025 TAC Health Insurance Renewal
Submitted For: Tracy Barrera, County Auditor

Discuss and/or take appropriate action concerning:

Tracy Barrera: Discuss and/or take appropriate action concerning Atascosa County Health Insurance Plan Renewal with the Texas Association of Counties (TAC) and authorize County Judge Weldon P. Cude to sign the renewal agreement. The total Pool renewal average is 4.6%, Atascosa County will have an increase of 1.8%. See attached.

ATTACHMENTS

TAC HI Renewal Letter
TAC HI Renewal Report
TAC HI Renewal Info



TEXAS ASSOCIATION *of* COUNTIES HEALTH AND EMPLOYEE BENEFITS POOL

May 23, 2024

Hon. Weldon P. Cude
Atascosa County Judge
1 Courthouse Circle Dr Ste 101
Jourdanton, TX 78026-3446

Dear Judge Cude:

The Texas Association of Counties Health and Employee Benefits Pool (TAC HEBP) is pleased to enclose Atascosa County's employee benefit renewal for your upcoming plan anniversary date.

For over a decade, the Pool renewal has been below the state average for health plan rate increases. While high-cost claimants (individuals whose claims exceed \$50,000) and high-cost specialty medications continue to have a significant impact, the **Pool renewal average of 4.6%** is once again below the projected 2025 medical and prescription drug trend (healthcare cost inflation) for Texas, which is 7–13%.

Renewal rates are set annually using a comprehensive actuarial process that determines the amount needed by the Pool to fund claims and operating costs for the coming year. We then evaluate each individual county or district based on a combination of the group's size, claims experience, high-cost claimants, age and gender statistics, and geographic area (healthcare claims vary significantly by geographic region of the state). **Based on this analysis, Atascosa County's renewal rate may be above or below the Pool average.** Your renewal rates for Plan Year 2025 are enclosed, along with your TAC Employee Benefits and Wellness Consultants' contact information. Your renewal information may include alternate benefit plans (if not, alternates are available upon request).

As you may be aware, we are in the transition phase of a major update to OASys, our eligibility and enrollment platform. The functionality for entering your renewal response online through OASys is still being tested. Instructions for you to complete your renewal selections online will be provided within the next few weeks, with adequate time for you to meet the renewal response deadline.

TAC HEBP understands how valuable healthcare benefits are for your employees and their families. We appreciate your partnership with the Pool and are pleased to help Atascosa County offer this important employee benefit. Again, we thank you for your membership in the Pool and look forward to working with you during the upcoming plan year.

Sincerely,

Quincy Quinlan, Director
Health and Benefits Services Department
Texas Association of Counties

cc: Anna Rodriguez

cc: Tracy Barrera



TEXAS ASSOCIATION *of* COUNTIES HEALTH AND EMPLOYEE BENEFITS POOL

Atascosa County's Renewal Rate change(s) for Plan Year 2025:

Health Plan: 1.8%

Dental Plan: Employee or Employer-paid options available.

Life Plan(s): Employee or Employer-paid options available.

Vision Plan: Employee or Employer-paid options available.

NOTE: Deadline for returning signed renewal documents to TAC HEBP:

June 28, 2024

Contact your TAC Employee Benefits Consultant right away if you:

- ✓ Want to discuss alternates (which may lower rates), and/or to learn about the impact of changes to your plan
- ✓ Want information about other TAC HEBP employee benefit plans (Dental, Life, or Vision)
- ✓ Are considering changes to your personnel policies that will affect benefits (such as adding/dropping retiree benefits, changing waiting period, etc.)

Employee Benefits Consultant: *Clarissa Martinez (clarissam@county.org) (800) 456-5974*

- **HEALTHY COUNTY FORMS:** Your renewal packet includes Healthy County Contacts and CSI (County Specific Incentive) documents. Please review and make changes as needed to your Wellness contact information. Please complete both forms and return them with your renewal. Contact your TAC Wellness Consultant if you have any questions.

Wellness Consultant: *Biral Patel (biralp@county.org) (800) 456-5974.*

- **EMPLOYEE OPEN ENROLLMENT:** You have the option to allow employees to make their open enrollment changes online through the Employee Self-Service portal by logging on to <https://mybenefits.county.org>.
- **AFFORDABLE CARE ACT FEES:** The HEBP Board voted to pay 2024 ACA fees on behalf of Pooled groups; see attached 'Health Care Reform Updates' document for details.
- **OPEN ENROLLMENT TOOLKIT:** This will be sent via email by July 18 and contains the forms and notices your group will need to process employee benefit renewals.
- **WHEN IT'S DUE:** Once your renewal benefit decision has been approved, complete:
 1. Atascosa County's Renewal Notice and Benefits Confirmation (RNBC) **AND**
 2. Healthy County Wellness Contacts and CSI forms, print and initial/sign where indicated, and return to TAC HEBP via email, or fax to (512) 481-8481 on or before the date shown below.



TEXAS ASSOCIATION *of* COUNTIES HEALTH AND EMPLOYEE BENEFITS POOL

ACTION REQUIRED: Please present the renewal to the Commissioners Court for a decision. Once the renewal plan has been selected, complete the RNBC form online*, and **return the initialed and signed RNBC to TAC no later than:**

June 28, 2024.

NOTE: Submitting your RNBC after the due date will result in a delay in implementing your benefit plan renewal, including employee enrollment changes.

* The functionality for entering your renewal response online through OASys is in testing. Instructions for you to complete your renewal selections online will be provided within the next few weeks, with adequate time for you to meet the renewal response deadline.

Renewal Attachments:

Renewal Letter

Renewal Documents

- Renewal Notice and Benefit Confirmation (RNBC) *
- 12-month Claims Report
- High-Cost Claimant (HCC) Report
- Healthy County Wellness Contacts designation form *
- Healthy County County-Specific Incentive (CSI) election form *

Renewal Packet

*** return initialed/signed copies to TAC HEBP by due date**

Renewal Packet contents:

Renewal Checklist

Renewal Calendar

Affordable Care Act update memo for 2024-25

TAC HEBP Territory Map and Contacts



TEXAS ASSOCIATION *of* COUNTIES
HEALTH AND EMPLOYEE BENEFITS POOL

2024 - 2025 Renewal Notice and Benefit Confirmation

Group: 274328 – Atascosa County

Anniversary Date: 10/1/2024

Return to TAC by: 06/28/2024

Please initial and complete each section confirming your group's benefits and fill out the contribution schedule according to your group's funding levels. Fax to 1-512-481-8481 or email to heatherh@county.org.

For any plan or funding changes other than those listed below, please contact Heather Hanson at 1-800-456-5974.

MEDICAL

Medical: Plan 1300-NGS \$30 Copay;\$1500 Ded;80%;\$3500 OOP Max; \$40 Sp

RX Plan: 5A-NG \$10/30/50, \$0 Ded

Your % rate increase is: 1.8%

Your payroll deductions for medical benefits are: **Pre Tax**

Tier	Current Rates	New Rates Effective 10/1/2024	New Amount Employer Pays	New Amount Employee Pays	New Amount Retiree Pays (if applicable)
Employee Only	\$1,066.60	\$1,085.80	\$	\$	\$
Employee + Spouse	\$1,705.78	\$1,736.48	\$	\$	\$
Employee + Child(ren)	\$1,524.70	\$1,552.14	\$	\$	\$
Employee + Family	\$2,163.86	\$2,202.80	\$	\$	\$

_____ Initial to accept Medical Plan and New Rates.

RETIREES

Please check one for each benefit that applies.

Your group allows retiree coverage for:

Medical

☒ Pre 65

☒ Post 65

_____ Initial to confirm.

WAITING PERIOD

Waiting period applies to all benefits.

Employees

30 days - 1st of the month following date of hire but first of
the month

Elected Officials

Date of hire

_____ Initial to confirm.

COBRA ADMINISTRATION

Please indicate how your group manages COBRA administration:

- ☐ County/Group processes COBRA on OASYS
**County/Group is responsible for fulfilling COBRA notification process and requirements.*
- ☒ BCBS COBRA Department processes COBRA
**BCBS COBRA Department administers via COBRA contract with the County/Group*
- ☐ County/Group processes TAC HEBP Continuation of Coverage on OASys (< 20 employees)
**County/Group is responsible for fulfilling notification process and requirements*

_____ Initial to confirm COBRA Administration.

PLAN INFORMATION

Broker or Consultant Information

Please confirm your broker or consultant's name, if applicable:

Please list changes and/or corrections below

Agency Name

Agency Address

Broker Representative or
Consultant's Name

Contact Phone Number

Contact Email Address

_____ Initial to confirm Broker or Consultant information.

- Please update broker or consultant's information.
- If applicable, broker commissions are included in rates listed on page 1.
- Retirees pay the same premium as active employees regardless of age for medical and dental.
- Rates based upon current benefits and enrollment. A substantial change in enrollment (10% over 30 days or 30% over 90 days) may result in a change in rates.
- Form must be received by **6/28/2024** in order to avoid additional administrative fees.
- Signature on the following page is required to confirm and accept your group's renewal.

TAC HEBP Member Contact Designation

Atascosa County

CONTRACTING AUTHORITY

As specified in the Interlocal Participation Agreement, each Member Group hereby designates and appoints, as indicated in the space provided below, a Contracting Authority of department head rank or above and agrees that TAC HEBP shall NOT be required to contact or provide notices to ANY OTHER person. Further, any notice to, or agreement by, a Member Group's Contracting Authority, with respect to service or claims hereunder, shall be binding on the Member. Each Member Group reserves the right to change its Contracting Authority from time to time by giving written notice to TAC HEBP.

Please list changes and/or corrections below.

Name Weldon P Cude
Title Judge
Address 1 Courthouse Circle Dr , Ste 101
Jourdanton, TX 78026
Phone 830-769-3093
Fax 830-769-2349
Email countyjudge@co.atascosa.tx.us

BILLING CONTACT

Responsible for receiving all invoices relating to TAC HEBP products and services.

Please list changes and/or corrections below.

Name Tracy Barrera
Title Auditor
Address 1 Courthouse Circle Drive Ste105
Jourdanton, TX 78026
Phone 830-769-3620
Fax 830-769-1183
Email tbarrera@co.atascosa.tx.us

COUNTY REPRESENTATIVE

TAC HEBP's main contact for daily matters pertaining to health benefits.

Please list changes and/or corrections below.

Name Anna Rodriguez
Title Treasurer
Address 1 Courthouse Circle Drive Ste3B
Jourdanton, TX 78026
Phone 830-769-3024
Fax 830-769-3854
Email arodriguez@co.atascosa.tx.us

Signature of County Judge or Contracting Authority

Date

Please PRINT Name and Title

The Texas Association of Counties would like to thank you for your membership in the only all county-owned and county directed Health and Employee Benefits Pool in Texas.

12-Month Medical Report

Post Date : Mar 2024

Metrics : (Average Members, Average Subscribers, Total Contribution, Medical Paid, Pharmacy Paid, Paid)

Rows : (Paid Date)

Columns : (Metrics)

Paid Date : Last 12 Months [Apr 2023 - Mar 2024]

Account : (000094500 - POOLED)

Coverage Type : (Medical)

Group : (274328 - ATASCOSA COUNTY)

Paid Date	Average Subscribers	Average Members	Total Contribution	Medical Paid	Pharmacy Paid	Paid
Apr 2023	339	573	\$434,389.74	\$303,562.00	\$109,527.79	\$413,089.79
May 2023	347	582	\$441,721.68	\$250,451.95	\$91,260.65	\$341,712.60
Jun 2023	348	585	\$443,856.14	\$235,731.60	\$148,711.36	\$384,442.96
Jul 2023	345	579	\$440,427.40	\$272,385.61	\$101,320.61	\$373,706.22
Aug 2023	345	578	\$441,058.06	\$265,987.93	\$95,713.83	\$361,701.76
Sep 2023	331	548	\$424,251.34	\$807,544.73	\$121,293.65	\$928,838.38
Oct 2023	338	571	\$439,470.74	\$203,273.87	\$82,224.31	\$285,498.18
Nov 2023	340	575	\$439,717.08	\$230,780.78	\$54,710.78	\$285,491.56
Dec 2023	355	603	\$456,300.80	\$229,367.27	\$130,678.45	\$360,045.72
Jan 2024	353	595	\$455,661.62	\$109,876.02	\$63,799.27	\$173,675.29
Feb 2024	358	595	\$460,782.88	\$393,111.95	\$76,910.69	\$470,022.64
Mar 2024	359	594	\$457,702.84	\$536,409.08	\$112,673.96	\$649,083.04
Total: Selected Filter(s)	347	582	\$5,335,340.32	\$3,838,482.79	\$1,188,825.35	\$5,027,308.14

HCC - No PHI

Post Date : Mar 2024

Service Category : Total (Inpatient Facility, Outpatient Facility, Pharmacy, Professional)

Metrics : (Paid)

Claim Type : (MEDICAL, PHARMACY)

Coverage Type : (Medical)

Group : (274328 - ATASCOSA COUNTY)

Paid Month : Last 12 Months [Apr 2023 - Mar 2024]

Paid greater or equal 10000.00

Paid : descending

Encrypted Member ID	Member Status	Medical Paid	Pharmacy Paid	Paid
19230255397	Active	\$198,001.22	\$248,363.07	\$446,364.29
19230255536	Cobra	\$433,443.32	\$11,986.62	\$445,429.94
19230255683	Active	\$244,355.68	\$6,038.16	\$250,393.84
19230255686	Active	\$222,588.89	\$3,065.22	\$225,654.11
19230255447	Active	\$157,863.04	\$9,431.58	\$167,294.62
18700186692	Active	\$151,765.12	\$2,489.33	\$154,254.45
19230255716	Active	\$110,029.31	\$251.42	\$110,280.73
19360239410	Active	\$94,744.94	\$10,216.74	\$104,961.68
19230255487	Active	\$96,212.54	\$3,687.98	\$99,900.52
19230255373	Active	\$91,140.02	\$1,352.77	\$92,492.79
16370209940	Active	\$924.49	\$90,284.94	\$91,209.43
20000074708	Active	\$84,811.26	\$903.49	\$85,714.75
19540018025	Active	\$1,486.72	\$62,027.70	\$63,514.42
20290581160	Active	\$61,856.01	\$254.13	\$62,110.14
17030460811	Active	\$62,035.34	\$45.27	\$62,080.61
20150112011	Active	\$39,242.79	\$21,624.67	\$60,867.46
20220357226	Active	\$40,300.95	\$18,344.78	\$58,645.73
20390448806	Active	\$55,208.81	\$2,305.91	\$57,514.72
20290217322	Active	\$45,152.81	\$9,388.05	\$54,540.86
19540132513	Active	\$48,924.32	\$261.91	\$49,186.23
19230255573	Active	\$40,470.27	\$5,240.93	\$45,711.20
19230255640	Active	\$43,606.51	\$747.59	\$44,354.10
19230384924	Active	\$23,696.25	\$19,633.67	\$43,329.92



TEXAS ASSOCIATION of COUNTIES
HEALTH AND EMPLOYEE BENEFITS POOL

HCC - No PHI

19230255528	Active	\$3,066.77	\$37,670.73	\$40,737.50
20630390074	Active	\$40,596.96	\$0.00	\$40,596.96
19720166106	Active	\$9,091.48	\$28,573.65	\$37,665.13
19270322253	Under 65 Retiree	\$32,661.41	\$3,266.25	\$35,927.66
20390203214	Active	\$33,263.00	\$1.66	\$33,264.66
18871165057	Active	\$273.24	\$31,093.21	\$31,366.45
19230255435	Active	\$29,766.56	\$106.36	\$29,872.92
20510195803	Active	\$668.80	\$26,747.40	\$27,416.20
19230384302	Active	\$19,700.89	\$6,765.03	\$26,465.92
18670156537	Active	\$24,476.65	\$1,859.66	\$26,336.31
19230255715	Active	\$15,647.69	\$10,536.26	\$26,183.95
19230255729	Active	\$1,491.16	\$23,854.45	\$25,345.61
16620481843	Active	\$3,315.44	\$21,784.68	\$25,100.12
19230384664	Active	\$12,343.58	\$10,124.51	\$22,468.09
19230255395	Active	\$16,590.74	\$4,842.93	\$21,433.67
19230255368	Active	\$2,969.68	\$18,340.96	\$21,310.64
20450515951	Active	\$19,961.74	\$816.61	\$20,778.35
20240151957	Active	\$20,698.87	\$58.46	\$20,757.33
19230384454	Active	\$9,372.53	\$10,028.77	\$19,401.30
19230255420	Active	\$864.91	\$18,448.22	\$19,313.13
19230255609	Active	\$2,039.88	\$17,152.21	\$19,192.09
20040391019	Active	\$4,299.82	\$14,325.53	\$18,625.35
19230255663	Active	\$5,770.26	\$12,612.30	\$18,382.56
19960040413	Active	\$6,696.23	\$10,956.87	\$17,653.10
19230255387	Active	\$5,435.79	\$11,903.24	\$17,339.03
3061212012	Active	\$16,993.13	\$0.00	\$16,993.13
20250096255	Active	\$15,465.85	\$224.39	\$15,690.24
19890019211	Active	\$5,027.86	\$10,606.35	\$15,634.21
19230255557	Active	\$1,844.00	\$13,788.76	\$15,632.76
20480300499	Active	\$6,102.52	\$9,037.35	\$15,139.87
19230255525	Active	\$13,904.47	\$1,083.23	\$14,987.70
19230255577	Active	\$4,966.83	\$9,635.61	\$14,602.44
18100408920	Active	\$13,377.98	\$1,069.33	\$14,447.31
20200142880	Active	\$14,249.37	\$124.88	\$14,374.25
19230255495	Active	\$8,325.12	\$5,751.72	\$14,076.84
20440463099	Active	\$8,111.29	\$5,957.34	\$14,068.63
19230255727	Active	\$3,958.96	\$9,906.87	\$13,865.83
19230255517	Active	\$13,340.54	\$420.03	\$13,760.57
18871378964	Active	\$2,236.25	\$11,386.12	\$13,622.37
20000441287	Active	\$12,753.36	\$842.92	\$13,596.28
20130138398	Active	\$13,129.15	\$126.65	\$13,255.80



TEXAS ASSOCIATION *of* COUNTIES
HEALTH AND EMPLOYEE BENEFITS POOL

HCC - No PHI

19230255508	Active	\$12,032.49	\$1,083.01	\$13,115.50
19230255588	Active	\$12,764.97	\$0.00	\$12,764.97
19270195647	Active	\$12,422.94	\$335.44	\$12,758.38
19230255618	Active	\$11,011.86	\$1,589.76	\$12,601.62
19880136907	Active	\$366.73	\$12,190.56	\$12,557.29
20250096302	Active	\$8,169.86	\$4,363.68	\$12,533.54
19230384580	Active	\$1,358.54	\$11,144.66	\$12,503.20
19230255637	Active	\$2,274.52	\$10,002.41	\$12,276.93
20290580851	Active	\$12,063.06	\$0.12	\$12,063.18
19230255713	Active	\$10,586.08	\$1,163.76	\$11,749.84
19980166999	Active	\$10,251.67	\$1,328.99	\$11,580.66
16280118967	Active	\$1,038.96	\$10,400.27	\$11,439.23
19230255449	Active	\$542.47	\$10,838.03	\$11,380.50
19270009055	Active	\$1,582.81	\$9,768.96	\$11,351.77
18210442210	Active	\$11,273.57	\$36.89	\$11,310.46
19230255647	Active	\$10,867.41	\$104.38	\$10,971.79
20130144896	Active	\$10,785.54	\$102.26	\$10,887.80
19230255616	Active	\$10,349.82	\$481.80	\$10,831.62
19720400093	Active	\$3,998.60	\$6,778.98	\$10,777.58
19270212706	Active	\$10,396.69	\$259.75	\$10,656.44
19230255486	Active	\$1,113.28	\$9,463.02	\$10,576.30
19230255615	Active	\$10,289.09	\$111.98	\$10,401.07
3430161006	Active	\$6,715.79	\$3,625.49	\$10,341.28
19361116098	Active	\$10,012.81	\$210.54	\$10,223.35
19360482546	Active	\$1,601.06	\$8,571.35	\$10,172.41
18000327138	Active	\$10,044.22	\$0.00	\$10,044.22
Query Total	90	\$3,016,626.21	\$1,033,733.52	\$4,050,359.73



TEXAS ASSOCIATION of COUNTIES
HEALTH AND EMPLOYEE BENEFITS POOL

HEALTHY COUNTY WELLNESS CONTACT DESIGNATION

Atascosa County

WELLNESS COORDINATOR

The Wellness Coordinator is the primary contact regarding the Healthy County wellness program. The wellness coordinator is responsible for administrating Healthy County components and informing employees of all wellness resources available.

Current Wellness Coordinator

Name: Mrs. Robbie Denson

Title: County Judge's Coordinator

Address: 1 Courthouse Circle Dr Ste 206
Jourdanton, TX 78026-3406

Email: rdenson@co.atascosa.tx.us

Phone Number: (830) 769-3093

Please list changes and/or corrections:

WELLNESS SPONSOR

The Wellness Sponsor is responsible for supporting the coordinator in administrating Healthy County components and encouraging county employees to access all Healthy County wellness resources available. An elected official in this role is preferred to illustrate management support for wellness.

Current Wellness Sponsor

Name:

Title:

Address:

Email:

Phone Number:

Please list changes and/or corrections:

Contracting Authority Signature: _____

Date: _____



HEALTHY COUNTY: COUNTY SPECIFIC INCENTIVE PROGRAM

A County Specific Incentive (CSI) is a wellness program that rewards employees and/or spouses for healthy behaviors such as completing an annual exam, tobacco affidavit, or participating in a physical activity program in exchange for avoiding a premium contribution, a lower monthly premium, earn additional days of PTO, or other rewards decided on by the County or District. Penalties and Rewards are administered at the county or district level.

Healthy County is available to assist in the process of designing, communicating, and tracking a CSI. Employees will be able to view their progress and completion of the incentive online or on the mobile app.

YOUR COUNTY OR DISTRICT'S CSI

Our records indicate that your County or District does not currently have a CSI. Please make a selection below to let us know if you would like to implement a CSI or learn more about implementing a CSI. Your county or district's Wellness Consultant will reach out to you to discuss design options. Also, please feel free to contact your county or district's Wellness Consultant at any time to begin this process. If your County or District decides to implement a CSI, there is a six week waiting period before employees can view the program online.

- ☐ We would like to implement a CSI Program for the 2024-2025 plan year.
- ☐ We are interested in learning more about the CSI Program.
- ☐ We are not interested in learning more about the CSI Program at this time.

County or District Name: _____

Printed Name and Title: _____

Contracting Authority Signature: _____

Date: _____



TEXAS ASSOCIATION *of* COUNTIES

HEALTH AND EMPLOYEE BENEFITS POOL

Renewal Packet contents: (click on item to go to that page)

Renewal Checklist

Renewal Calendar

Affordable Care Act update memo for 2024-25

TAC HEBP Territory Map and Contacts



TEXAS ASSOCIATION *of* COUNTIES

HEALTH AND EMPLOYEE BENEFITS POOL

Plan Year 2025 Renewal Checklist

To renew your TAC HEBP medical and prescription drug, dental, life, and/or vision benefits, please refer to the enclosed calendar and the procedures listed below:

- 1.) **Print the Renewal Notice and Benefit Confirmation (RNBC) form with alternate plan options if applicable**, and other relevant documents from this Renewal Packet that your commissioners court or governing board may wish to review.
- 2.) **Have your commissioners court or governing board approve the renewal plan and rates.** If you are interested in an alternate plan, or making changes to your current benefits, please call your Employee Benefits Consultant at (800) 456-5974.
- 3.) **Review instructions provided by TAC HEBP** to learn how to complete your renewal selections online within the new OASys platform. Instructions will be sent out within the next few weeks, providing adequate time for you to meet the renewal response deadline.
- 4.) **Print the completed RNBC form** and have your county judge or contracting authority initial and sign in the indicated spaces.
- 5.) **Review your Wellness Contact Designation and Healthy County CSI Election forms.** Make any needed changes to forms and have your county judge or contracting authority initial and sign in the indicated spaces.
- 6.) **Return the signed Renewal Notice & Benefit Confirmation, Wellness Contact Designation, and CSI Election forms.** Please email or fax the signed forms to your Employee Benefits Specialist at (512) 481-8481, no later than **June 28, 2024.**

NOTE: Returning your RNBC past the due date will result in a delay in implementing your Plan Year 2025 renewal, including employee open enrollment changes. Additional costs for late implementation may be charged to you.

Please make copies of all documents for your records.

PLAN YEAR 2025

KEY RENEWAL DATES:

OCTOBER 1
ANNIVERSARY DATE

MAY

3

HEBP Board Meeting

MAY

23-24

Renewals Sent to Groups*
(via email to HEBP Contracting Authority and Primary Contact)

JUNE

28

Renewal Response Due to TAC HEBP

JULY

18

Open Enrollment Toolkits Sent (via email)

AUGUST

19

OASys Entry Opens

SEPTEMBER

24

October Pre-Invoice Distributed

SEPTEMBER

30

OASys Entries Close

OCTOBER

01

Renewal In Effect
(Final Invoice distributed 10/1/24)

**Look at Commissioners Court/
Board meeting dates **now** and plan
to place renewal discussion on
agenda(s) or schedule workshops*



TEXAS ASSOCIATION of COUNTIES
HEALTH AND EMPLOYEE BENEFITS POOL



TEXAS ASSOCIATION *of* COUNTIES HEALTH AND EMPLOYEE BENEFITS POOL

Affordable Care Act (ACA) Update for 2024–25 Plan Year

ACA Related Legislation

As of the current date, ACA regulations and requirements remain in force. TAC HEBP is actively monitoring legislative endeavors aimed at modifying the ACA and will provide education and guidance to our Pool members should any changes impact your plans and/or reporting obligations arise in the future. We utilize external sources as well as TAC staff to monitor and analyze this matter. The guidance in this document is based on the law as it currently exists. However, the update should not be regarded as legal advice. We encourage you to check with your county attorney for a thorough discussion of statutory interpretation issues.

Large Employer Coverage Mandates

Effective for plan years beginning on or after Jan. 1, 2016, employers with 50 or more full time equivalent employees must offer health coverage to at least 95% of employees who work an average of 30 hours per week or more. The coverage must meet minimum value (pay at least 60 percent of covered costs; all TAC HEBP plans comply with this requirement) and be considered affordable (employer cannot collect more than 9.61% of employee's W-2 Box 1 income for self-only coverage).

Measurement Periods

Employers should have defined a standard measurement period of between 3 and 12 months for tracking the hours of part-time and variable-hour employees. For plan years beginning on or after January 1, 2015, employees who work on average 30 hours per week or more during the preceding measurement period must be offered health coverage. The employee must be offered coverage for a period of time equal to or greater than the length of the measurement period but not less than 6 months. Coverage will start after a standard administrative period of not more than 90 days.

ACA Fees

ACA fees for this plan year are as follows: The Patient-Centered Outcomes Research Institute (PCORI) fee is to help fund research relating to patient-centered outcomes and evaluating risks and benefits of medical treatments, services, etc. This fee was originally set to end after 2019 but has been reinstated. For 2023, the fee was \$3.13 per member per year, payable in July 2024.

For the 2024-25 plan year, the HEBP Board of Directors has elected to pay these fees on behalf of all Pool members.

ACA Reporting

2024 is the 10th year of reporting requirements under the ACA. In January 2025*, all employers with 50 or more full time equivalent employees must provide a form 1095C to every employee or former employee who worked full time for any month during calendar year 2022. (Full time for ACA purposes is working 30 hours per week on average over the course of the employer's measurement period.) NOTE: The IRS now requires employers who file more than ten (10) 1095C forms to file them electronically (prior to 2023 the threshold was 250 returns).

** Historically, each year the IRS has extended this deadline to the end of February.*

A copy of these forms must be provided to the IRS along with an informational transmittal form (1094C). The purpose of this reporting is to allow the IRS to determine whether the employer has satisfied the ACA Employer Mandate, and to determine whether employees and their dependents were eligible for subsidies when purchasing coverage through the Federal Exchange.

TAC HEBP will continue offering ARTS (Affordable Care Act Reporting and Tracking Service) to counties and districts who utilize our health plans at no charge, which will enable them to produce the necessary forms. In addition to producing the required forms and filing them with the IRS, ARTS will also track lookback measurement periods and perform affordability testing when applicable.

Your employees and any covered retiree or COBRA participant may also be issued a form 1095B from TAC HEBP. The 1095B provides proof of individual coverage for employees and their enrolled dependents. Although penalties were eliminated for the ACA Individual Mandate as of 1/1/2019, the IRS has not eliminated the requirement for producing and filing these forms. Forms for calendar year 2024 will be available **upon request only** in February 2025. The forms will be filed with the IRS as required.

Limits on Cost-sharing and Combined maximum out-of-pocket

Effective for plan years beginning on or after Jan. 1, 2014, **non-grandfathered** health plans are subject to limits on cost-sharing or out-of-pocket costs. For 2024-2025, out-of-pocket expenses may not exceed **\$9,450** for self-only coverage and **\$18,900** for family coverage. Out-of-pocket costs which apply to these limits include medical plan co-payments, deductibles, and co-insurance AND prescription co-payments and deductibles.

Updated May 2024

TEXAS ASSOCIATION *of* COUNTIES

HEBP Territory Map

Employee Benefits and Wellness Consultants

NORTHWEST

EMPLOYEE BENEFITS CONSULTANT

Kathy Davenport

WELLNESS CONSULTANT

Stacey Bruington

EMPLOYEE BENEFITS SPECIALIST

Erik Casarez

NORTHEAST

EMPLOYEE BENEFITS CONSULTANT

Jonathan Collander

WELLNESS CONSULTANT

Tasha Brent

EMPLOYEE BENEFITS SPECIALIST

Lacy Jones

WEST

EMPLOYEE BENEFITS CONSULTANT

Ernesto Martinez

WELLNESS CONSULTANT

Mark Zollitsch

EMPLOYEE BENEFITS SPECIALIST

Erin Crafton

EAST

EMPLOYEE BENEFITS CONSULTANT

Orlando Espinoza

WELLNESS CONSULTANT

Ashley Cureton-Whitfield

EMPLOYEE BENEFITS SPECIALIST

Hailey Gajewski

SOUTH

EMPLOYEE BENEFITS CONSULTANT

Clarissa Martinez

WELLNESS CONSULTANT

Biral Patel

EMPLOYEE BENEFITS SPECIALIST

Heather Hanson

NOTE: Colored areas indicate the five **EBC/WC/EBS** regions.

■ East ■ Northeast

■ Northwest ■ West

■ South

(800) 456-5974
county.org



AGENDA REQUEST (GENERAL)

Agenda Item 11.

Meeting Date: 06/20/2024
Item Title: Purchase of Flex Deputy Tahoe - ARPA Funds
Submitted For: Tracy Barrera, County Auditor

Discuss and/or take appropriate action concerning:

Tracy Barrera: Discuss and/or take appropriate action concerning the purchase of a 2024 Chevrolet Tahoe for the Flex Deputy that was added to the 2024 budget. This will be purchased from Caldwell County Chevrolet on the state contract for \$52,092.25 and will be paid with ARPA funds, budget line 012-487-644.

ATTACHMENTS

Tahoe - CCC



CALDWELL COUNTRY CHEVROLET

P.O. BOX 27
CALDWELL, TEXAS 77836

RECEIVED
COUNTY AUDITOR
ATASCOSA COUNTY

Invoice No RR258218

2024 JUN 10 PM 3:11

ARPA-Funds

INVOICE

628

Customer

Name ATASCOSA COUNTY
Address 1108 CAMPBELL AVENUE
City JOURDANTON State TX ZIP 78026
Phone (830)769-3434

Date 05/31/2024
Order No.
Rep
FOB

Qty	Description	Unit Price	TOTAL
1	2024 CHEVROLET TAHOE 1GNSCLED3RR258218 PO #: 23959 TRADE: 0 N/A PLEASE MAIL PAYMENT TO: CALDWELL COUNTRY CHEVROLET II LLC PO BOX 675111 DALLAS, TX 75267-5111 TERMS: NET 30	52,092.25 N/A	52,092.25 N/A

Payment

- ☐ Cash
☐ Check
☐ Credit Card

Name
CC #

Expires

Subtotal	52,092.25
Shipping & Handling	
Taxes State	N/A
FEES	N/A
TOTAL	52,092.25

Office use only

PLEASE REMIT PAYMENT TO CALDWELL COUNTRY CHEVROLET

ARPA Funds for vehicle for Flex Density #2
given to us after vehicle
budget was done

AGENDA REQUEST (GENERAL)

Agenda Item 12.

Meeting Date: 06/20/2024
Item Title: Jail Kitchen Items - ARPA Funds
Submitted For: Tracy Barrera, County Auditor

Discuss and/or take appropriate action concerning:

Tracy Barrera: Discuss and/or take appropriate action to consider the purchase of the following items needed for the Atascosa County Jail:
A. Tilting Skillet Braising Pan, Vulcan Model No. VG30, Meal Delivery Cart = \$26,720.76
B. Dishwasher, Champion Model No. DH-6000 = \$15,111.84 plus install, total not to exceed \$20,000.00
These items will be purchased with ARPA funds, budget line 012-487-644.

ATTACHMENTS

AC Jail Dishwasher Quotes
AC Jail Dishwasher Quotes
AC Jail Braising Pan Quotes
AC Jail Braising Pan Quotes



Quote

05/31/2024



Project:

Atascosa County Sheriff - Dish
Machine
Jose Mendoza
1108 Campbell
Jourdanton, TX 78026


From:

Cook's Correctional
Rodrigo Alvear
27725 Diehl Rd.
Warrenville, IL 60555
630-821-0234

Job Reference Number: 78026-1

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISHWASHER, DOOR TYPE  CMA Dishmachines Model No. 180-S Dishwasher, Straight-Thru Design, door type, 25-1/2"W x 25"D x 60"H, high temperature sanitizing, (60) racks/hour, external Poly Pro™ scrap accumulator, electric tank heat, auto fill, stainless steel construction, includes (1) open & (1) peg rack, 1 HP wash pump, NSF, cULus, ENERGY STAR® Dimensions 60(h) x 25.5(w) x 25(d)	\$8,410.58	\$8,410.58
	1 ea	Booster Heater (factory installed)	\$925.48	<Optional>
	1 ea	208v/60/3-ph, 49.0 amps, standard		
	1 ea	3 doors open	\$123.30	<Optional>
	1 ea	Safe-T-Temp feature assures 180 degree sanitizing rinse once the booster thermostat has been satisfied. Cycle time will vary due to incoming water temperature.		
	1 ea	Low Chemical Alarm Kit, 220v/60/1-ph	\$162.77	<Optional>
	1 ea	Drain Water Tempering Kit – fits 180 Uprights	\$280.23	<Optional>
		LEAD TIME 5 WEEKS *60 RACKS PER HOUR* Weight: 347 lbs total		
ITEM TOTAL:				\$8,410.58
2	1 ea	DISHWASHER, DOOR TYPE  Champion Model No. DH-6000 Genesis Dishwasher, door type, high temperature sanitizing, (60) racks/hour capacity, straight through or corner, electric tank heat, auto start, pot & pan mode, (4) cycle times, auto-fill, detergent & chemical connections, interchangeable upper & lower spray arms, automatic drain valve, vent fan control, bottom mounted HMI controls, includes (1) flat rack & (1) peg rack, stainless steel construction, 2 HP self-draining pump, NSF, cULus, ENERGY STAR® Dimensions 68(h) x 34.13(w) x 31.63(d)	\$12,053.39	\$12,053.39

Item	Qty	Description	Sell	Sell Total
	1 ea	1 year parts & labor warranty, standard		
	1 ea	Complimentary factory authorized performance test included, upon equipment start-up. Consult local Champion sales representative for coordination of the start-up. If customer is beyond 60 miles from Champion authorized service agent, consult factory.		
	1 ea	Single-point electrical connection, standard		
	1 ea	Booster Heater, built-in, 70° rise, with mounted PRV	\$2,328.94	\$2,328.94
	1 ea	208-240v/60/3-ph		
	1 ea	Straight-through design application		
	1 ea	Drain water tempering kit, factory mounted & inter-wired (un-mounted, if pumped drain chosen)	\$729.51	\$729.51
		Weight: 300 lbs total		
ITEM TOTAL:				\$15,111.84
3	1 ea	DISHWASHER, DOOR TYPE	\$10,931.73	\$10,931.73
		Jackson WWS Model No. DYNASTAR(40-70) DynaStar® Dishwasher, door type, high temperature sanitizing with built-in booster heater (40-70°F rise), 28-3/4"W x 34"D x 62-1/8"H, approximately (62) racks/hour, Sani-Sure™ final rinse system, 17-1/2" clearance, automatic tank fill, pumped rinse, adjustable rinse system – Econo and Turbo, (3) timed cycles, digital LED display, delime cycle, vent fan control, onboard digital diagnostics, triple wash arm, 1 hp stainless steel wash bump motor, interchangeable scrap baskets, electric tank heater, universal (straight-thru/corner) type, stainless steel exterior, (dishtable not included), cETLus, ETL-Sanitation, ENERGY STAR® Dimensions 62.13(h) x 28.75(w) x 34(d)		
	1 ea	1 year parts & labor warranty, continental USA, standard		
	1 ea	70 degree rise booster heater, standard		
	1 ea	Voltage to be verified with jobsite		
	1 ea	04820-100-04-07 Pressure Regulator, 1/2"	\$146.50	<Optional>
	1 ea	05700-002-64-67 Water Hammer Arrestor, 1/2"	\$205.20	<Optional>
	1 ea	06401-004-85-80 Drain Water Tempering Kit (DynaStar models, TempStar® models and NXP-HTD)	\$619.47	<Optional>
	1 ea	04730-003-05-76 Scaltrol Water Treatment	\$287.18	<Optional>
		Lead time 30 business days		
		Weight: 366 lbs total		
ITEM TOTAL:				\$10,931.73
3.1	1 ea	DISHWASHER, DOOR TYPE	\$10,248.22	<Alternate>

Item	Qty	Description	Sell	Sell Total
		Jackson WWS Model No. TEMPSTAR TempStar® Dishwasher, door type, high temperature electric tank heat with built-in booster, universal (straight-thru/corner) type, approximately (63) racks/hour capacity (0.89 gallons per rack), stainless steel exterior, electro-mech controls, universal timer, Sani-Sure™, auto tank fill, door actuated start, dishtable not included, cETLus, ETL-Sanitation, ENERGY STAR® Dimensions 64.38(h) x 32(w) x 29(d)		
	1 ea	1 year parts & labor warranty, continental USA, standard		<Alternate>
	1 ea	70 degree rise booster heater, standard		<Alternate>
	1 ea	Voltage to be verified with jobsite		<Alternate>
	1 ea	04820-100-04-07 Pressure Regulator, 1/2"	\$146.50	<Alternate>
	1 ea	05700-002-64-67 Water Hammer Arrestor, 1/2"	\$205.20	<Alternate>
	1 ea	06401-004-85-80 Drain Water Tempering Kit (DynaStar models, TempStar® models and NXP-HTD)	\$619.47	<Alternate>
	1 ea	04730-003-05-76 Scaltrol Water Treatment	\$261.07	<Alternate>
		Lead time 10 business days		<Alternate>
		Weight: 263 lbs total		
ITEM TOTAL: <Alternate>				\$11,480.46
Total				\$34,454.15

Quote Approval

By affixing their signature to this document, the undersigned hereby affirms the accuracy of the provided information. The signee acknowledges that all utilities and dimensions specified are compatible with the operational requirements at the designated facility. Furthermore, it is confirmed that the listed equipment is suitable for passage through doorways, hallways, and vestibules from the receiving area to the kitchen.

In the event of equipment returns attributable to inaccuracies in utilities or measurements, the signee acknowledges the imposition of a manufacturer restocking fee, in addition to the applicable return shipping charges.

Receiving Policy and Guidelines:

Prior to signing for the delivery, it is crucial to thoroughly inspect and count all cartons. Note any shortages, damages, or problems on the delivery receipt. In case of visible damage, refuse damaged boxes by checking for crushed corners, wetness, or punctures. If the delivery includes equipment, inspect all parts before signing.

If a full inspection is not possible, please make a note on the bill of lading that you will inspect at a later time (within 24 hours of receipt).

For refused shipments, the customer is responsible for full freight charges and applicable fees in both directions, unless the refusal is due to shipment damage or a shipping error made by CooksDirect.com.

Most items are eligible for return within a 30-day period from the customer's receipt of the shipment. Depending on the manufacturer, a restocking fee of 15% to 50% may be applicable. Return freight charges may also apply based on the manufacturer's policy. For inquiries regarding specific return policies for a particular manufacturer or product, kindly reach out to our Customer Service team at 1-866-506-3048 or via email at customerservice@cooksdirect.com.

Please review the following criteria for returning an order:

1. Returned items must be unused, undamaged, and returned intact with original materials.
2. Special ordered or custom items cannot be returned.

Returns must be initiated within the first 30 days of receipt. Orders exceeding the 30-day return window are not eligible for returns through Cook's Direct. For product issues, please contact the manufacturer, as most large equipment is covered by a 1-year warranty.

Shipping & Delivery Information:

To ensure your order is processed in a timely manner please provide the following information along with your signature:

Delivery Address

Contact Name:

Phone Number:

Receiving Hours:

Receiving Dock Onsite (Y/N):

(If there is no dock onsite, additional fees for lift gate service may apply)

Forklift Onsite (Y/N):

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$34,454.15



HIGH TEMPERATURE SINGLE RACK STRAIGHT DISHWASHER

180-S

High Temperature
Single Rack Dishwasher



FEATURES

- 60 racks / 240 covers per hour.
- Economical to operate. Uses only .82 gallons of water per cycle.
- Automatic soil purging system. Filters wash water and traps plate debris into an external tray. Tray can be easily removed for dumping contents.
- All stainless steel construction offers durable performance and years of trouble free operation.
- Built-in chemical resistant industrial 7kW (240V) heater is proven to be more durable than commercial style heaters.
- Unique spray arm system features upper and lower stainless steel wash arms with reinforced end caps.
- Auto start/stop makes operation safe and easy.
- Field convertible for a wide range of applications.
- Safety Temp feature assures 180°F sanitizing rinse every cycle.
- Single point electrical connection.
- Automatic tank fill.
- Interchangeable upper and lower arms.
- Built in Delime switch.

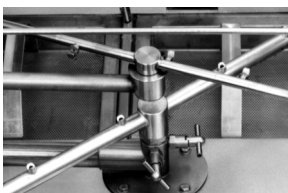
CMA MODEL: 180-S



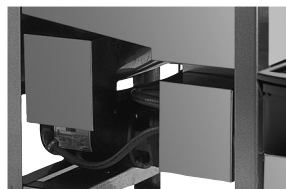
Top mounted control box is water tight and includes a rack counter, extended wash/delimer switch and easy to read temperature gauges.



External scrap tray maintains clean wash water and prevents debris from clogging the drain.



Unique pull-pin design allows wash arms to be easily removed for cleaning.



Industrial wash tank and optional booster heaters are designed for years of trouble free service.

AVAILABLE OPTIONS

- Exhaust Fan Time Control
- Built-in 12kW booster heater
- CMA-180 Conversion Kit Straight to Corner
- Alternative electrical available for export
- Stainless steel dishtables
- Dual power supply connections
- 3 doors open
- Slant Shelf
- Stainless Steel Scrap Trap Upgrade

**CMA
MIZER®**
Registered Trademark



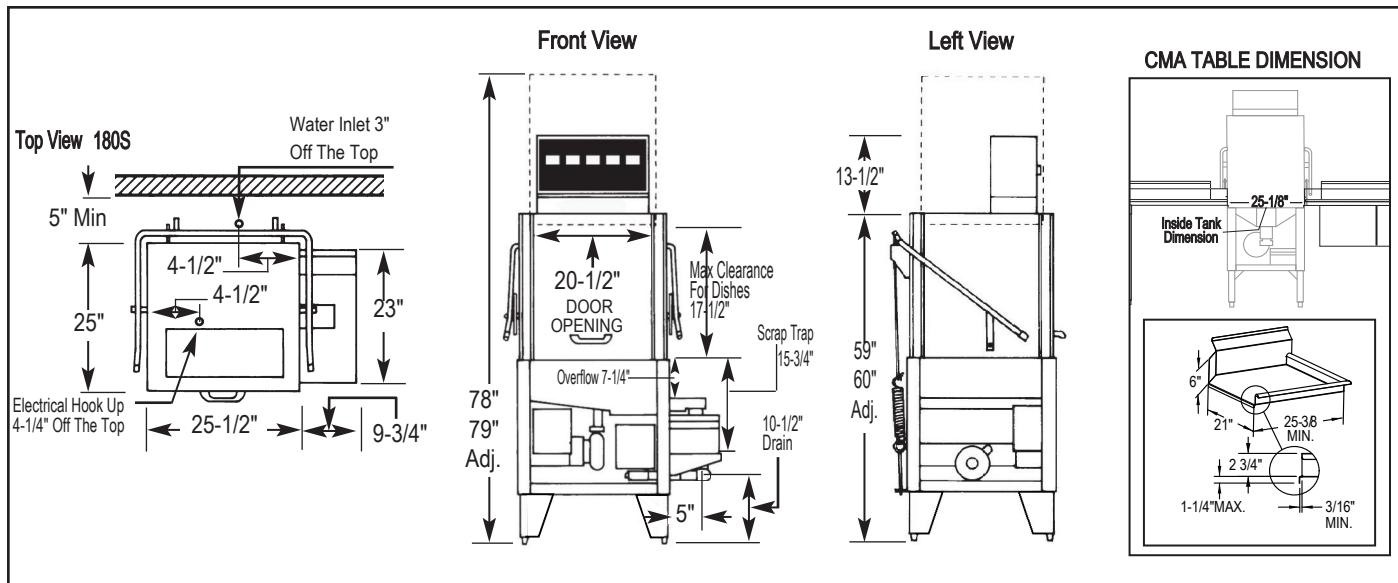


CMA-180S

High Temperature
Straight
Single Rack Dishwasher

WARNINGS:

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



Specifications:

MODEL CMA-180S	USA	METRIC		USA	METRIC
WATER CONSUMPTION			WASH PUMP MOTOR HP	1	1
PER RACK	.82 GAL	3.1 L	DIMENSIONS		
PER HOUR	49.2 GAL	186 L	DEPTH	25"	(63.5cm)
OPERATING CYCLE			WIDTH (OUTSIDE DIMENSION)	25"-1/2"	(65cm)
WASH TIME - SEC.	42	42	TOTAL HEIGHT WITH DOOR OPEN	78"-79"	(198-212cm)
RINSE TIME - SEC.	12	12	STANDARD TABLE HEIGHT	34"	(86.3cm)
DWELL TIME - SEC.	4	4	MAX CLEARANCE FOR DISHES	17-1/2"	(44cm)
TOTAL CYCLE	58	58	DRAIN CONNECTION (OFF FLOOR)	11-1/2"-12-1/2"	(29-32cm)
OPERATING CAPACITY			STANDARD DISHRACK	1	1
RACKS PER HOUR	60	60	DIMENSIONS	20" x 20"	50.8 x 50.8cm
WASH TANK CAPACITY	8 GAL.	30.3 L	ELECTRICAL RATING	VOLTS	PHASE
PUMP CAPACITY	52 GPM	197 LPM	WITHOUT BOOSTER	208	1
WATER REQUIREMENTS				240	1
WITHOUT BOOSTER HEATER	180°F	82°C		208	3
WITH BOOSTER HEATER	120°F - 140°F	49°C - 60°C		240	3
WATER INLET	3/4"	1.9cm		480	3
DRAIN CONNECTION	2"	5.1cm	WITH BOOSTER	208	1
RINSE PRESSURE SET	20 ±5psi	1.41 kg/cm²		240	1
OPERATING TEMPERATURE				208	3
WASH-°F (MIN)	155°F-160°F	68°C-71°C		240	3
RINSE-°F (MIN)	180°F-195°F	82°C-90°C		480	3
			APPROXIMATE SHIPPING WEIGHT		
			STRAIGHT WITHOUT BOOSTER	338#	(151kg)
			STRAIGHT WITH BOOSTER	357#	(161.9kg)
			STRAIGHT-EXT WITH BOOSTER		
			SHIPPING DIMENSIONS		PALLET & BOX @ 41" X 41" X 80"

Summary Specifications: Model CMA-180S

The model CMA-180S single tank, high temperature dishwasher is designed for years of trouble free service, producing sparkling results while conserving energy, water and chemicals. This machine is available with an optional "built in" booster heater, assuring a continuous supply of 180°F hot water, and is easily field convertible for either corner or straight installation. Unique soil purging system filters wash water and plate debris into an external tray. The CMA-180S is NSF, UL, CUL approved. Constructed entirely of stainless steel.

Available Models:

- CMA-180C Corner
- CMA-180CB Corner with booster
- CMA-180S Straight
- CMA-180SB Straight with booster

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.



CMA
MIZER®
Registered Trademark

CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841 • 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

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an Ali Group Company



The Spirit of Excellence

Champion®

The Dishwashing Machine Specialists

Project _____
 Item No. _____
 Quantity _____

STANDARD FEATURES

- **Factory Authorized Startup**
- **HMI – Operator Touch Screen Interface**
- **On-Board Service Diagnostics**
- **Field Convertible – Single to three, or three to single phase**
- **Sleep Mode – All internal heaters shut off after 4 hours idle**
- Auto delime with delime notification
- Field convertible from straight to corner operation
- Dual NSF listed as both a dishwasher and potwasher
- Rinse Sentry – ensures 180°F final rinse, requires built-in booster
- Cycle counter
- Auto start – starts unit when hood is closed
- Single or dual point electrical connection
- High efficiency 2 HP pump
- Self draining pump
- Automatic tank fill
- Automatic drain valve – drains wash tank when power is off
- PRV (Mounted Pressure Reducing Valve)
- Vent fan control
- 4 selectable cycles

DH-6000

High Temperature
Hood-type Dishwashing Machine



DH-6000 HOOD-TYPE

OPTIONS & ACCESSORIES

- ☐ **NEW** Built-in detergent and rinse aid pumps
- ☐ Drain Water Tempering kit (unmounted)
- ☐ Ventless/Heat Recovery/Condensate Removal option
- ☐ Door Interlock – locks door closed during the vent fan cycle
- ☐ Racks
 - ☐ Peg
 - ☐ Flat
- ☐ Corner Operation splash baffle
- ☐ **NEW** Champion ION scale prevention system
- ☐ Built-in booster configured to ensure 180° rinse



Photo is for general visual representation only. Please refer to specifications for the latest detailed product information.

SPECIFIER STATEMENT

Specified unit will be Champion model DH-6000 high temperature hood-type dish-washing machine. Features HMI controls, Rinse Sentry, Auto start, up to 60 racks/hour, 0.73 US gals/rack [2.76 liters/rack, 0.61 imp. gals/rack].
 1 year parts and labor warranty.

Champion Industries, Inc.
 3765 Champion Blvd., Winston-Salem, NC 27105
 Tel: 336/661-1556 Fax: 336/661-1979

2674 N. Service Road
 Jordan Station, Ontario, Canada L0R 1S0
 Tel: 800/263-5798 Fax: 905/562-4618

www.ChampionIndustries.com

Champion®

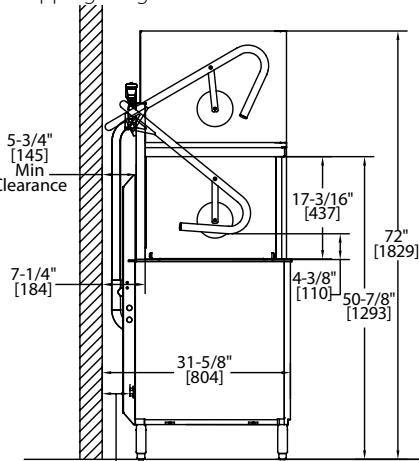
The Dishwashing Machine Specialists

DH-6000

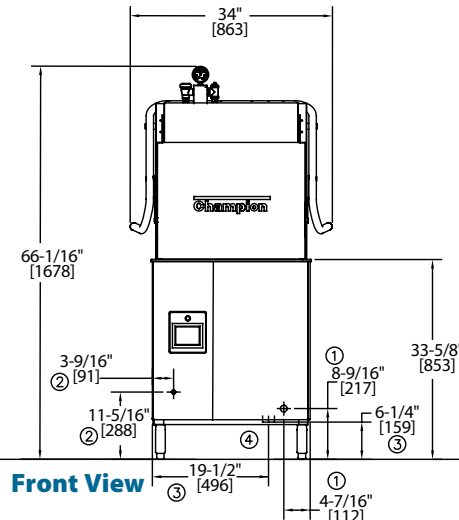
High Temperature
Hood-type Dishwashing Machine

Shipping weight crated: 300 lbs.

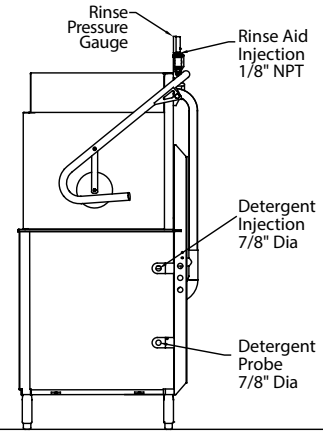
Dimensions shown in inches and [mm]



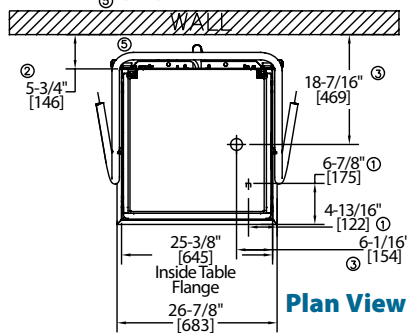
Side View



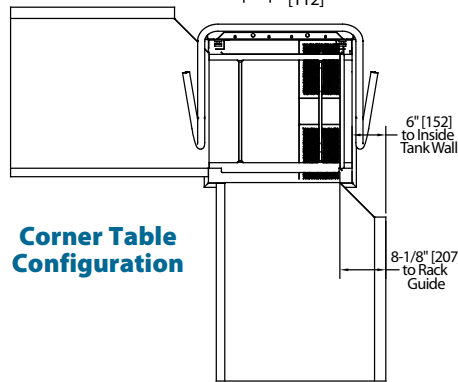
Front View



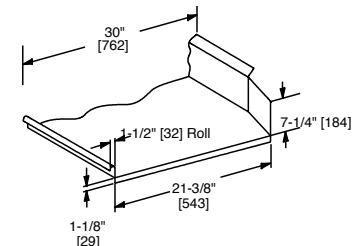
Side View



Plan View



Corner Table Configuration



Typical Table Construction

UTILITIES

- 1 Electrical** Machine Connection (See Electrical Box)
- 2 Hot Water** 3/4" NPT Hot Water 110° - 140°F 45 PSI dynamic min. incoming Final rinse 18 PSI
- 3 Drain** 1" NPT Connection Gravity flow, 15 GRM max flow
- 4 Drain Water Tempering** 1/2" Cold water line with customer supplied cut-off valve (optional)
- 5 Integrated Detergent System** Detergent bottle supply connections (optional)

Warning: Plumbing, electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code.

Note: Optional Drain Tempering: 1/2" NPT cold water connection required. 1/2" NPT drain connection from back flow preventer to house drain. (FIELD INSTALLED and PLUMBED). Due to an ongoing value analysis program at Champion, specifications contained in this catalog are subject to change without notice.

Champion Industries, Inc.,
3765 Champion Blvd., NC 27105
336/661-1556 • Fax: 336/661-1979
ChampionIndustries.com

Machine & Built-in Booster (Standard)

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208-240/60/1	77-68	100	100
208-240/60/3	46-41	60	60
480/60/3	20	30	30

Machine Only (two point electrical connection or no built-in booster)

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208-240/60/1	38-34	50	50
208-240/60/3	25-23	30	30
480/60/3	11	15	15

Booster Only (two point electrical connection)

Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Overcurrent Protective Device
208-240/60/1	39-34	50	50
208-240/60/3	21-18	25	25
480/60/3	9	15	15

Note: Water Hammer Arrestor (meeting ASSE-1010 standard or equivalent) to be supplied (by others) in common water supply line at service connection. Recommended water hardness to be 3 grains or less for optimal performance results.

SPECIFICATIONS

Capacities

Racks per hr. (NSF rated)	60
Wash tank (gal.)	10

Motor horsepower 2 HP

Water consumption

Gal. per hr. (max. use)	39
Gal. per rack	0.73

Temperature °F

Wash	150
Rinse	180

Heating

Tank heat, electric	5.2 kW
Electric Booster	7.5 kW

	Dish-washer Mode	Pot & Pan Mode		
Selectable cycle times in minutes	1	2	4	6
Time cycles in seconds				
Wash	36	94	214	334
Rinse	8	10	10	10
Sanitary Dwell	16	16	16	16
Total	60	120	240	360

an Ali Group Company



The Spirit of Excellence



DynaStar®

High Temperature Sanitizing Door-type

Project _____

Item _____

Quantity _____

CSI Section 11400

DynaStar®

Standard Features

- Built-in 40-70 °F rise booster heater with Sani-Sure™ final rinse system ensures proper rinse water temperature
- Adjustable rinse system
 - Econo uses 0.70 gallons per rack
 - Turbo uses 0.89 gallons per rack
- Pumped rinse for consistent rinse pressure
- Automatic tank fill
- Door-actuated start
- Three (3) selectable timed cycles
- Digital LED display
- Onboard service diagnostics
- Delime cycle
- 17 1/2" (445 mm) vertical chamber clearance
- Triple wash arm provides consistent and reliable washing performance
- Specially designed stainless steel nozzles provide superior cleaning action
- Interchangeable upper and lower wash/rinse arms
- 1 HP stainless steel wash pump motor
- Vent fan control shuts vent fan off when machine is idle
- Interchangeable scrap baskets
- Single point connections for all utilities
- Field convertible from straight through to corner and vice versa (kit required)
- Field convertible from 3-phase to single phase and vice versa (kit required)
- Low watt density electric wash tank heater
- Hi-limit thermostat and low water protection
- Detergent/rinse additive signal connection fuse box
- Front and side stainless steel dress panels
- Adjustable bullet feet
- Durable stainless steel construction



Specification Statement

Specified unit will be a Jackson DynaStar high temperature sanitizing door-type dishwasher, rated to NSF/ANSI Standard 3 by ETL Sanitation. Unit will be ENERGY STAR® certified. Unit to be rated for 62 racks per hour, 0.70 gallons per rack, and will include a built-in 40-70 °F rise booster heater with Sani-Sure™ final rinse system, three (3) selectable timed cycles, solid-state controls with digital LED temperature/operator display and service diagnostics. Unit will have an adjustable rinse system, Econo Rinse uses 0.70 gallons per rack; Turbo Rinse uses 0.89 gallons per rack. Other features include automatic tank fill, delime cycle, triple wash arm, pumped final rinse, vent fan control, and 1 HP stainless steel wash pump motor. Constructed of durable stainless steel with adjustable bullet feet.

1-year parts and labor warranty.

Options & Accessories

- | | |
|--|--|
| ➤ 460v Electrical | ➤ Scaltrol |
| ➤ Single Phase | ➤ Replacement Cartridge for Scaltrol |
| ➤ Drain Water Tempering Kit | ➤ 36-Compartment Rack 4-1/8" tall (105 mm) |
| ➤ Water Hammer Arrestor | ➤ 5-5/8" tall (143 mm) |
| ➤ Door Interlock | ➤ 7" tall (178 mm) |
| ➤ False Panel (for corner installations) | ➤ Combination Rack |
| ➤ Flanged Feet | ➤ Peg Rack |
| ➤ Security Package | |





Cleanability

Our triple wash arm is engineered to focus more water on the dishes for superior cleaning performance. Our adjustable rinse system keeps you in control - choose Econo or Turbo based on the soil level of each load.

Operation

Easy-to-read digital controls, a full wrap tubular handle, and a door-activated drain closure make operation of the DynaStar a breeze.

Serviceability

Ease of serviceability is important to Jackson, and with that in mind, the DynaStar was designed to utilize common Jackson parts, as well as making service access easy. All service parts can be accessed while the unit is in place - no need to pull it from the wall or disconnect tables.



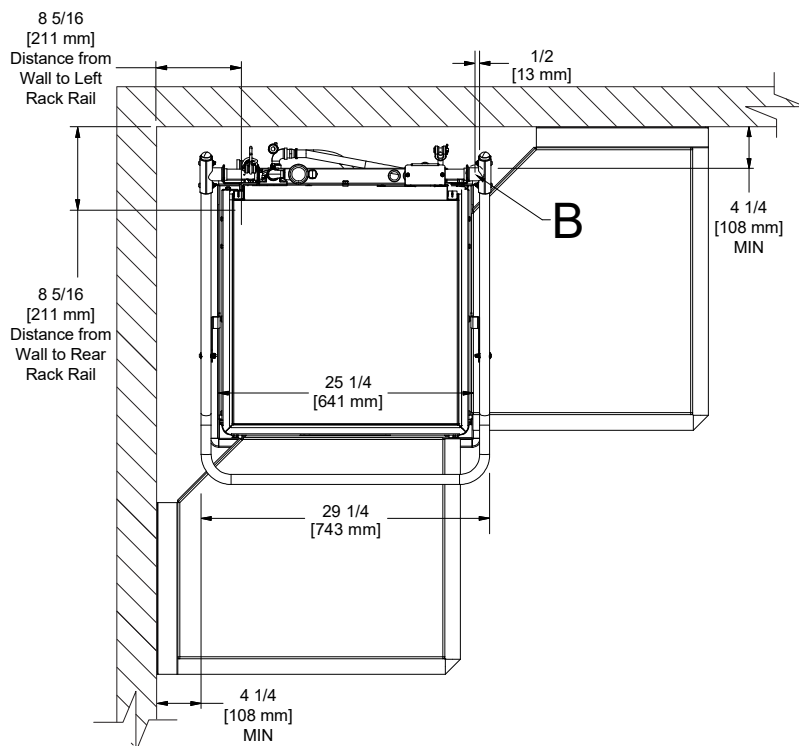
Digital LED Display



Triple Wash Arm



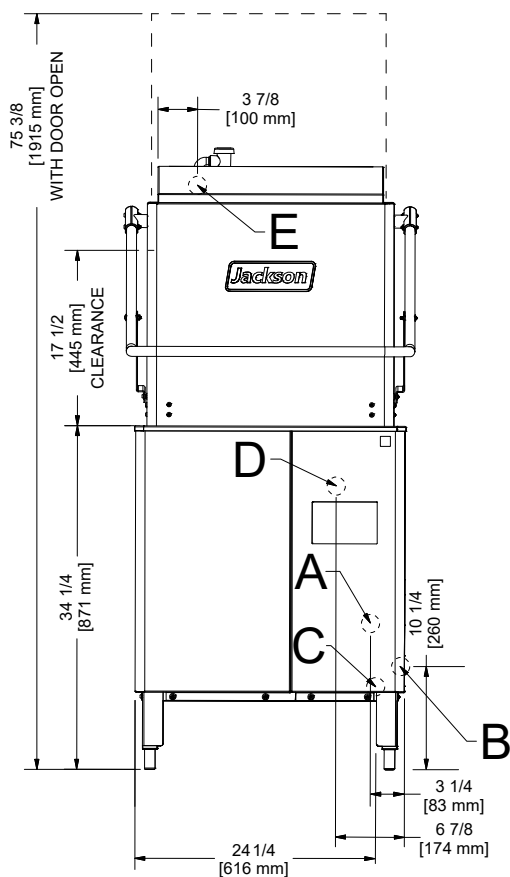
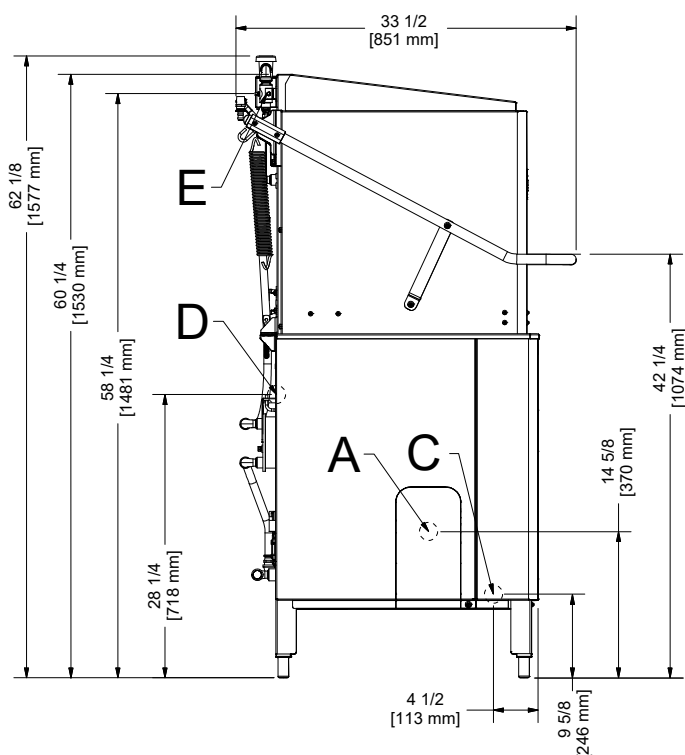
Interchangeable Scrap Baskets

**LEGEND**

- A - Drain Connection (1 1/2" NPT)
- B - Water Inlet (1/2" NPT)
- C - Electrical Connection
- D - Detergent Connection
- E - Rinse-aid Connection

All dimensions from floor can be increased 1 1/8" using the machine's adjustable feet.

Dish tables are stationary, so the machine must be moved until rack rails line-up properly. As a result, distances from wall to rack rails might vary.





Warewashing Systems

DynaStar®

High Temperature Sanitizing Door-type

Operating Capacity (Cycle I)

Racks per Hour	62 (57)*
Dishes per Hour	1,550
Glasses per Hour	2,232

Operating Temperature

Wash Temperature (minimum)	150 °F/66 °C
Rinse Temperature (minimum)	180 °F/82 °C

Operating Cycle (seconds)

	Wash	Rinse	Dwell	Total Cycle
Cycle I	40	11	07	58
Cycle II	90	11	07	108
Cycle III	220	11	07	238

Water Consumption

Gallons per Rack (Econo rinse)	0.70 (2.7 L)
Gallons per Rack (Turbo rinse)	0.89 (3.4 L)
Gallons per Hour (Econo rinse)	43.40 (164.3 L)
Gallons per Hour (Econo rinse)**	39.90 (151.0 L)
Gallons per Hour (Turbo rinse)	55.18 (208.9 L)
Gallons per Hour (Turbo rinse)**	50.73 (192.0 L)
Wash Tank Capacity (gallons)	8.0 (30.3 L)
Booster Tank Capacity (gallons)	1.66 (6.3 L)

Water Requirements

Incoming Water Temperature	110 °F/43 °C
Flow Pressure (PSI)	10 ± 2
Incoming Water Connection (NPT)	1/2"
Drain Connection (NPT)	1 1/2"

Electrical Specifications

Wash Pump Motor (HP)	
208v	1
230v	1
460v	3/4
Wash Tank Heater (kW)	
208v	4.1
230v	5.0
460v	5.0
Rinse Tank Heater (kW)	
208v	9.0
230v	11.0
460v	9.2

Model	Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
70 °F Rise	208/60/3	42.2 A	43.4 A	45.0 A
	230/60/3	46.0 A	47.3 A	50.0 A
	460/60/3	19.8 A	20.2 A	25.0 A
	208/60/1	68.8 A	70.1 A	75.0 A
	230/60/1	75.5 A	76.7 A	80.0 A
	460/60/1	24.7 A	25.9 A	30.0 A
No Booster*	208/60/3	16.4 A	17.6 A	20.0 A
	230/30/3	17.6 A	18.8 A	20.0 A
	460/60/3	7.5 A	7.8 A	15.0 A
	208/60/1	24.7 A	25.9 A	30.0 A
	230/60/1	26.8 A	28.0 A	30.0 A

*The DynaStar with no booster (DynaStar W/O) does not have a pumped rinse. A pressure regulator is recommended for this model only and **should not be used** on the DynaStar with an onboard booster heater.

Dimensions

Width	28 3/4" (731 mm)
Depth	34" (863 mm)
Height	62 1/8" (1577 mm)
Height with Door Open	75 3/8" (1915 mm)
Inside Clearance Height	17 1/2" (445 mm)
Wall Clearance	4 1/4" (108 mm)
Drain Height	14 5/8" (370 mm)

Shipping Details

Shipping Weight	366 lbs (166 kg)
Shipping Width	33" (838 mm)
Shipping Depth	42" (1067 mm)
Shipping Height	66 1/2" (1689 mm)
Shipping Cube	53.34 cu ft
Shipping Class	150

Advisory: Jackson WWS, Inc. DOES NOT endorse "Tankless On-Demand" water heaters for use with our dishmachines. Jackson WWS, Inc. DOES endorse, and highly recommends, standard "tank" style water heaters, sized to properly handle the water heating requirements of the facility.

*Racks per hour calculated with NSF suggested load time of :05 for door-type (straight thru) dishmachines.

**Gallons per hour calculated with NSF suggested load time of :05 for door-type (straight thru) dishmachines.

Contact Jackson

07610-004-69-78 [11/30/21]

Address

6209 N U.S. Highway 25E
Gray, Kentucky 40734

Telephone & Fax

T 888.800.5672
F 606.523.1799

Email

customer.service@jacksonwws.com



JACKSONWWS.COM



JACKSON WAREWASHING SYSTEMS



JACKSON WWS

We reserve the right to change specifications in this document without incurring any obligation for equipment previously or subsequently sold.



Project _____

Item _____

Quantity _____

CSI Section 11400

TempStar®

High Temperature Sanitizing Door-type

Standard Features

- Built-in 70 °F (38.9 °C) rise booster heater with Sani-Sure™ final rinse system; 40 °F (22.2 °C) rise booster heater is available at no cost and must be specified at time of order
- Automatic tank fill
- Door-actuated start
- Four (4) selectable timed cycles
- Top-mounted controls for ease of operation
- Delime/manual wash mode
- 17-1/4" (438 mm) door opening accepts 18" (457 mm) trays
- Specially designed stainless steel nozzles provide superior cleaning action
- Interchangeable wash/rinse arms screw out for simple cleanup
- Door switch
- 1 HP self-draining stainless steel wash pump
- Vent fan control shuts vent fan off when machine is idle
- Large scrap basket
- Single point connections for all utilities
- Field convertible from straight through to corner and vice versa (kit required)
- Field convertible from 3-phase to single-phase and vice versa (kit required)
- Low watt density electric wash tank heater
- Hi-limit thermostat and low water protection
- Detergent/rinse additive signal connection fuse box
- Front stainless steel dress panel
- Uses standard 20" X 20" (508 mm X 508 mm) racks
- Adjustable bullet feet
- Durable stainless steel construction



Specification Statement

Specified unit will be a Jackson TempStar high temperature sanitizing door-type dishwasher, rated by ETL Sanitation to NSF/ANSI Standard 3. Unit will be ENERGY STAR® certified. Unit to be rated for 63 racks per hour, 0.89 gallons per rack, and will include a built-in 70 °F rise (40 °F rise optional) booster heater with Sani-Sure™ final rinse system, four (4) selectable timed cycles, and top mounted controls. Other features include automatic tank fill, delime mode, vent fan control, interchangeable wash/rinse arms, and 1 HP stainless steel wash pump motor. Constructed of durable stainless steel with adjustable bullet feet.

1-year parts and labor warranty.

Options & Accessories

- | | |
|---|--|
| ➤ 40 °F (22.2 °C) rise booster heater (must be specified on P.O.) | ➤ Scallrol |
| ➤ 460V Electrical | ➤ Replacement Cartridge for Scallrol |
| ➤ Single Phase | ➤ 36-Compartment Rack 4-1/8" tall (105 mm) |
| ➤ Pressure Regulator | ➤ 5-5/8" tall (143 mm) |
| ➤ Drain Water Tempering Kit | ➤ 7" tall (178 mm) |
| ➤ Water Hammer Arrestor | ➤ Combination Rack |
| ➤ Flanged Feet | ➤ Peg Rack |
| ➤ Door Interlock | |
| ➤ False Panel (for corner installations) | |
| ➤ Security Package | |



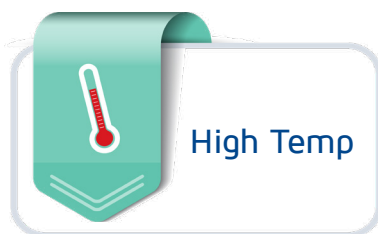


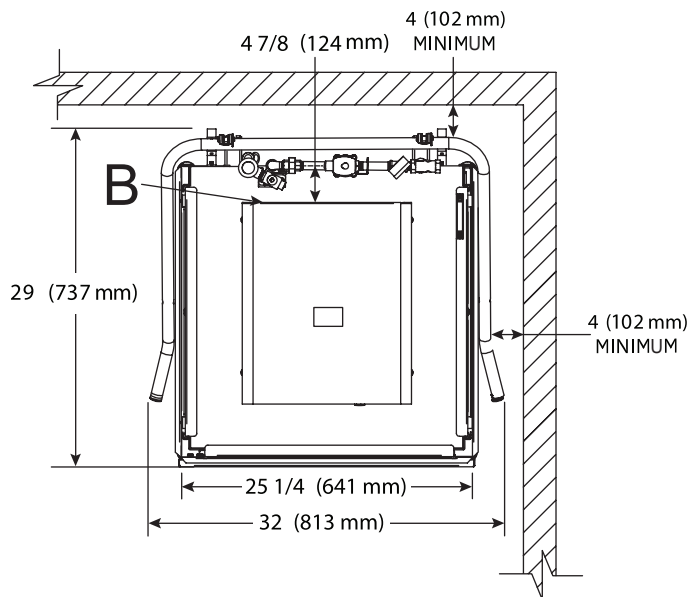
TempStar®

Whether you are washing a delicate wine glass, fine china, or a greasy pot, the TempStar cleans them all! Four wash cycle selections let you customize what is best for your rack load. This robust high temperature sanitizing dishmachine boasts an automatic cycle and Jackson's exclusive Sani-Sure™ final rinse system, ensuring proper rinse temperature/sanitization every cycle. Best of all, like all Jackson products, the TempStar provides Clean the First Time® results.

OPERATING CYCLE TIMES (Seconds) | OPERATING CAPACITY (Racks per Hour)

OPERATING CYCLE	CYCLE TIME	RACKS PER HOUR	GALLONS PER HOUR
Normal	:57	63	56.07
Medium	:117	29	25.81
Heavy	:177	20	17.80
Extra Heavy	:297	12	10.68

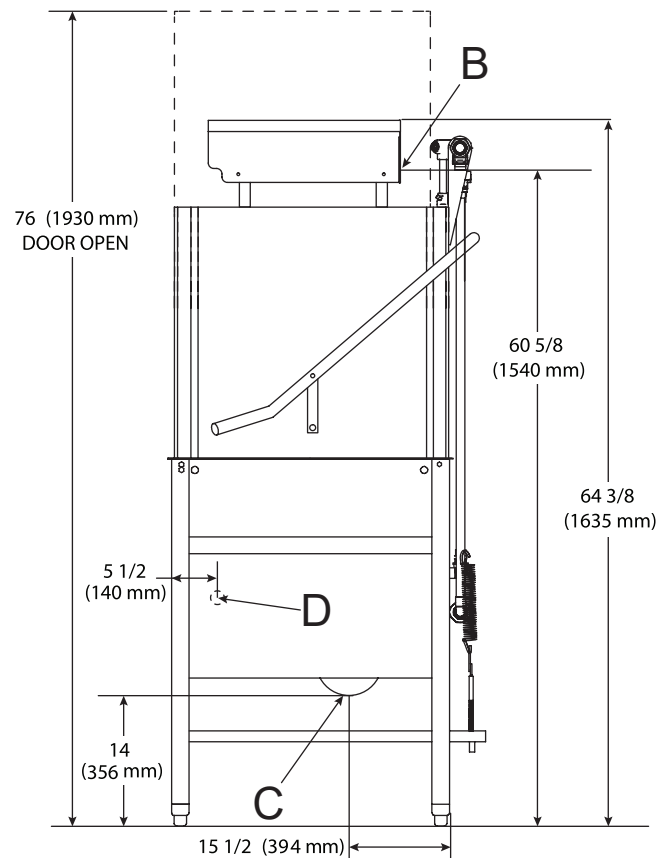
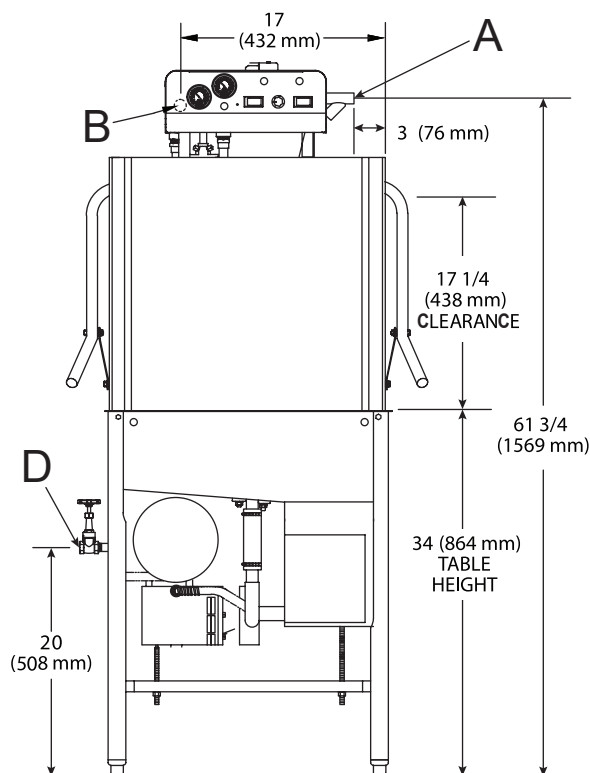




LEGEND

- A - Water Inlet (1/2" NPT)
- B - Electrical Connection Point
- C - Drain (1 1/2" NPT)
- D - Optional Steam Connection (3/4" NPT)

All dimensions from the floor can be increased 1 1/8" using the machine's adjustable feet.





Warewashing Systems

TempStar®

High Temperature Sanitizing Door-type

Operating Capacity (Normal Cycle)

Racks per Hour	63 (58)*
Dishes per Hour	1,575
Glasses per Hour	2,268

Operating Temperature

Wash Temperature (minimum)	150 °F/66 °C
Rinse Temperature (minimum)	180 °F/82 °C

Operating Cycle (seconds)

	Wash	Rinse	Dwell	Total Cycle
Normal	40	10	07	57
Medium	100	10	07	117
Heavy	160	10	07	177
Extra Heavy	280	10	07	297

Water Consumption

Gallons per Rack	0.89 (3.4 L)
Gallons per Hour	56.07 (212.3 L)
Gallons per Hour**	51.62 (195.4 L)
Wash Tank Capacity (gallons)	8.00 (30.3 L)
Booster Tank Capacity (gallons)	2.00 (7.6 L)

Water Requirements

Incoming Water Temperature	
40 °F Rise	140 °F/60 °C
70 °F Rise	110 °F/43 °C
No Booster	180 °F/82 °C
Flow Pressure (PSI)	10 ± 2
Incoming Water Connection (NPT)	1/2"
Drain Connection (ID)	1 1/2"

Electrical Specifications

Wash Pump Motor (HP)		
208V/230V		1
460V		3/4
Wash Tank Heater (kW)		
208V		4.1
230V/460V		5.0
Rinse Tank Heater (kW)		
	40 °F Rise	70 °F Rise
208V	9.0	10.5
230V/460V	11.0	12.9

Model	Power Supply	Total Load	Minimum Circuit Ampacity	Maximum Overcurrent Protection
40 °F Rise	208/60/3	41.4 A	42.6 A	45.0 A
	230/60/3	45.2 A	46.5 A	50.0 A
	460/60/3	21.4 A	21.7 A	25.0 A
	208/60/1	68.0 A	69.3 A	70.0 A
70 °F Rise	230/60/1	74.7 A	75.9 A	80.0 A
	208/60/3	45.6 A	46.8 A	50.0 A
	230/60/3	49.9 A	51.2 A	55.0 A
	460/60/3	23.7 A	24.0 A	25.0 A
No Booster	208/60/1	75.2 A	76.5 A	80.0 A
	230/60/1	82.7 A	83.9 A	85.0 A
	208/60/3	16.4 A	17.6 A	20.0 A
	230/30/3	17.6 A	18.8 A	20.0 A
	460/60/3	7.5 A	7.8 A	15.0 A
	208/60/1	24.7 A	25.9 A	30.0 A
	230/60/1	26.8 A	28.0 A	30.0 A

Dimensions

Width	32" (813 mm)
Depth	29" (737 mm)
Height	64 3/8" (1635 mm)
Height with Door Open	76" (1930 mm)
Inside Clearance Height	17 1/4" (438 mm)
Wall Clearance	
Rear	4" (102 mm)
Side (corner installation)	4" (102 mm)
Drain Height	14" (356 mm)
Weight	238 lbs (108 kg)

Shipping Details

Shipping Weight	263 lbs (120 kg)
Shipping Width	33" (838 mm)
Shipping Depth	42" (1067 mm)
Shipping Height	72 1/2" (1842 mm)
Shipping Cube	58.15 cu ft
Shipping Class	200

Advisory: Jackson WWS, Inc. DOES NOT endorse "Tankless On-Demand" water heaters for use with our dishmachines. Jackson WWS, Inc. DOES endorse, and highly recommends, standard "tank" style water heaters, sized to properly handle the water heating requirements of the facility.

*Racks per hour calculated with NSF suggested load time of :05 for door-type dishmachines (straight through)

**Gallons per hour calculated with NSF suggested load time of :05 for door type dishmachines (straight through)

Contact Jackson

07610-002-66-59 [03/21/23]

Address

6209 N U.S. Highway 25E
Gray, Kentucky 40734

Telephone & Fax

T 888.800.5672
F 606.523.1799

Email

customer.service@jacksonwws.com



JACKSONWWWS.COM



JACKSON WAREWASHING SYSTEMS



JACKSON WWS

We reserve the right to change specifications in this document without incurring any obligation for equipment previously or subsequently sold.



05/29/2024


Quote


Project: Atascosa County Sheriff's Office
1108 Campbell Ave
Jourdanton, TX 78026

From: Federal Supply USA
Anthony Stacks
1171 South Northpoint Blvd.
Waukegan, IL 60085
847-623-1310
888-623-4499 243 (Contact)

Job Reference Number: 22503

Certified Woman-Owned Small Business

Item	Qty	Description	Sell	Sell Total
1	1 ea	DISHWASHER, DOOR TYPE  Insinger CX20 Premier Series Dishwasher, Door Type, high temperature, fully automatic, standard built in booster, straight-thru design (field convertible to corner, requires false panel), approximately (60) racks/hour capacity, Quad-Arm Wash System, oversized strainers, stainless steel frame, legs & feet, electric immersion or steam injector tank heat, RackAware™ rack sensing system, foot-operated drain pedal, 1-1/2 HP wash motor, NSF, ETLus, Made in USA Dimensions 66.25(h) x 29(w) x 33.4(d) 1 ea SureFire® start-up & check-out service, standard 1 ea D1LV0-HE7#1-V0S Electric immersion tank heat, 6 kw 1 ea 208v/60/1-ph, 96.1 amps Class 150 Weight: 400 lbs total	\$13,875.00	\$13,875.00
			Extended Total:	\$13,875.00
2	1 ea	DISHWASHER, DOOR TYPE	\$18,175.00	<Optional>

Item	Qty	Description	Sell	Sell Total
		Hobart AMTL-2 Two Level Door Type Dishwasher, upper and lower wash chambers with separate pumped rinse systems, high temp sanitizing, 208-240/60/3 (field convertible to single phase), 80 racks/hr, .62 gal/rack each chamber, straight-thru installation only, user-friendly smart touchscreen controls, Sense-A-Temp™ booster, electric tank heat, auto-fill, stainless steel scrap screen with basket, door actuated start, stainless steel tank, tank shelf, chamber, trim panels, frame & feet. cULus, NSF. Factory Startup - Free for installations within 100 miles of a Hobart Service Office during normal business hours with appropriate notice; installation beyond 100 miles will be quoted by Service.		
	1 ea	Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA		<Optional>
	1 ea	FLNG-FT-AMTL Flanged Feet, Bolt Down – Set of 4	\$350.00	<Optional>
	1 ea	NOTE: For water of 3-grains of hardness or more, Hobart suggests adding a water softener.		<Optional>
		Extended Total: <Optional>		\$18,525.00
3	1 ea	DISHWASHER, DOOR TYPE CMA Dishmachines 180-S Dishwasher, Straight-Thru Design, door type, 25-1/2"W x 25"D x 60"H, high temperature sanitizing, (60) racks/hour, external Poly Pro™ scrap accumulator, electric tank heat, auto fill, stainless steel construction, includes (1) open & (1) peg rack, 1 HP wash pump, NSF, cULus, ENERGY STAR® Dimensions 60(h) x 25.5(w) x 25(d)	\$9,995.00	<Optional>
	1 ea	Booster Heater (factory installed)	\$1,250.00	<Optional>
	1 ea	208v/60/3-ph, 49.0 amps, standard		<Optional>
	1 ea	Straight-Thru, standard		<Optional>
	1 ea	Safe-T-Temp feature assures 180 degree sanitizing rinse once the booster thermostat has been satisfied. Cycle time will vary due to incoming water temperature.		<Optional>
Class 175		Weight: 338 lbs total		
		Extended Total: <Optional>		\$11,245.00
4	1 ea	DISHWASHER, DOOR TYPE Champion DH-2000 (40-70) Versa-Clean Dishwasher, door type, high temperature with built-in 40° & 70° F rise electric booster, self-draining pump, 55 racks/hour capacity, auto-fill, stainless steel construction, electric tank heat, NSF, cULus, 1hp Dimensions 66.38(h) x 30.88(w) x 26(d)	\$11,465.00	<Optional>
	1 ea	1 year limited warranty, standard		<Optional>
	1 ea	Single-point electrical connection, standard		<Optional>
	1 ea	Voltage to be specified		<Optional>
	1 ea	Straight-through design application		<Optional>

Item	Qty	Description	Sell	Sell Total
Class 92.5		Weight: 300 lbs total		
			Extended Total: <Optional>	\$11,465.00
			Total	\$13,875.00

Manufacturer Summary

Mfr	FOB	ZIP	Class	Weight	Good Until	Terms	Notes
Champion	Winston-Salem	27105-2667	92.5				
CMA							
Dishmachines	Garden Grove	92841-3904	175				
Hobart	Troy	45373-3000					
Insinger	Destination	19135-2996	150	400			

Until further notice:

All quotes for products are valid 30 calendar days from the date on the quote.

Please note, freight quotes are only valid for 10 business days from today and are always subject to change depending on the exact address delivered to or any other special services that may be added at time of shipping.

Your order may carry a significant lead time.

Your order may be subject to manufacturer price increase(s) and/or surcharge(s).

Manufacturer documentation will be provided.

Terms to be established by FS USA's credit department.

Items not listed on our quote(s), are not included.

Standard Manufacturer warranty(s) are included.

All returns require written authorization in advance and maybe subject to manufacturer's restocking fees and/or additional freight charges.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$13,875.00


**Project:**

Atascosa Co Sheriff's Dept- tilt
skillet, rhino carts
Captain Jose Mendoza
Jourdanton , TX 78026

From:

Cook's Correctional
Rodrigo Alvear
27725 Diehl Rd.
Warrenville, IL 60555
630-821-0234

Job Reference Number: 78026-1

Item	Qty	Description	Sell	Sell Total
1	1 ea	TILTING SKILLET BRAISING PAN, GAS  Vulcan Model No. VG30 Braising Pan, Gas, 30-gallon capacity, 36" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 90,000 BTU, CSA Flame, CSA Star, UL EPH Classified Dimensions 40.5(h) x 36(w) x 35.5(d)	\$22,845.26	\$22,845.26
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	NOTE: Elevation kits are field installed		
	1 ea	120v/60/1-ph, 9.0 amps, cord & plug, standard		
	1 ea	BP-PPS V Series Braising Pan Standard Security Package, includes security fasteners & tack welds, secured crank handle & pan strainer, controls protected by lockable cover, perforated flue cover (gas) or lid support (electric)	\$3,453.64	<Optional>
	1 ea	Cook's UTILITY VERIFICATION		
		Please Initial one of the following options:		
		Utilities are Correct as Specified:_____		
		Utilities are Correct as Noted Below:_____		

	1 ea	Krowne M7548K Royal Series Moveable Gas Connection Kit, 3/4" I.D., 48" long, stainless steel corrugated tubing & radial wrap with green antimicrobial PVC coating, quick disconnect, (1) full port gas	\$175.50	\$175.50

Item	Qty	Description	Sell	Sell Total
		valve, (2) 90° elbows, restraining cable with mounting hardware, 180,000 BTU/hr minimum flow capacity Weight: 650.6 lbs total		
			ITEM TOTAL:	\$23,020.76
2	1 ea	MEAL TRAY DELIVERY CART Cook's Model No. 630-G-84G The Rhino Cart is a one-piece, Gray, highly durable plastic transport cart made for meal delivery in corrections. The Rhino 630-G-84 is designed to efficiently carry up to 84 Gator or Grizzly meal trays or any 15" x 13-1/2" x 2-5/8" correctional meal tray. All Rhino Carts are ruggedly built for durability and longevity even in the toughest of jails or prisons. The Rhino G-84 has everything you could want in a correctional tray transport cart at an exceptional value. Exterior dimensions are 60"w x 58-1/4"h x 34"Deep, Interior dimensions are 45-1/2" x 37"H x 27-1/2"Deep Efficiently carries 84 Gator or Grizzly Trays, or any 15" x 13-1/2" x 2-5/8" tray,Built in bumper on base protects door frames, walls and cart, Fully insulated body adds rigidity and strength to cart Superior insulation and door seal ensure exceptional temperature retention, Reinforced metal base supports the cabinet and stabilizes the cart, Base provides metal to metal caster mount that won't get stripped, Doors open completely (263°) making loading and unloading easy, Easy to clean smooth interior surface, Raised rail on top prevents item like beverage servers from slipping off cart, Sloped top makes for easy cleaning and allows water to drain, Lockable, stainless steel maxi-latch prevents doors from opening during transport, 8" Colson Performa™ casters with a sealed bearing for long life even in wet conditions, California Residents click here for Proposition 65 warning. Warranty: 1 year warranty on body of Rhino Cart against defects in materials and workmanship. Dimensions 60(w) x 34(d)	\$3,700.00	\$3,700.00
			ITEM TOTAL:	\$3,700.00
			Total	\$26,720.76

Quote Approval

By affixing their signature to this document, the undersigned hereby affirms the accuracy of the provided information. The signee acknowledges that all utilities and dimensions specified are compatible with the operational requirements at the designated facility. Furthermore, it is confirmed that the listed equipment is suitable for passage through doorways, hallways, and vestibules from the receiving area to the kitchen.

In the event of equipment returns attributable to inaccuracies in utilities or measurements, the signee acknowledges the imposition of a manufacturer restocking fee, in addition to the applicable return shipping charges.

Receiving Policy and Guidelines:

Prior to signing for the delivery, it is crucial to thoroughly inspect and count all cartons. Note any shortages, damages, or problems on the delivery receipt. In case of visible damage, refuse damaged boxes by checking for crushed corners, wetness, or punctures. If the delivery includes equipment, inspect all parts before signing.

If a full inspection is not possible, please make a note on the bill of lading that you will inspect at a later time (within 24 hours of receipt).

For refused shipments, the customer is responsible for full freight charges and applicable fees in both directions, unless the refusal is due to shipment damage or a shipping error made by CooksDirect.com.

Most items are eligible for return within a 30-day period from the customer's receipt of the shipment. Depending on the manufacturer, a restocking fee of 15% to 50% may be applicable. Return freight charges may also apply based on the manufacturer's policy. For inquiries regarding specific return policies for a particular manufacturer or product, kindly reach out to our Customer Service team at 1-866-506-3048 or via email at customerservice@cooksdirect.com.

Please review the following criteria for returning an order:

1. Returned items must be unused, undamaged, and returned intact with original materials.
2. Special ordered or custom items cannot be returned.

Returns must be initiated within the first 30 days of receipt. Orders exceeding the 30-day return window are not eligible for returns through Cook's Direct. For product issues, please contact the manufacturer, as most large equipment is covered by a 1-year warranty.

Shipping & Delivery Information:

To ensure your order is processed in a timely manner please provide the following information along with your signature:

Delivery Address

Contact Name:

Phone Number:

Receiving Hours:

Receiving Dock Onsite (Y/N):

(If there is no dock onsite, additional fees for lift gate service may apply)

Forklift Onsite (Y/N):

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$26,720.76



VG SERIES

Modular Gas Tilting Braising Pan



SELL SHEET

Model VG30

Shown with casters and washdown hose



ANSI/NSF Standard #4

SPECIFIER STATEMENT

Modular gas tilting braising pan. 36"/46" wide open base. Stainless steel front, sides and 12" legs with adjustable flanged feet. Stainless steel back. Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings. Pan depth is 9.75". Stainless steel cooking surface bonded to steel plate. Full width 4" return flange with formed pouring lip and removable strainer. Stainless steel spring assist cover with wrap around handle and condensate lip. Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side. Drop away food receiving pan support mounts under pouring lip. Manually operated pan tilting mechanism with removable handle. Pan can be fully tilted to empty completely with approximately 30 crank revolutions. One 30,000 BTU/hr. burner for each 12" pan width. Burners shut off when pan is tilted 5°. Electronic ignition system for automatic burner light. Solid state temperature controls. Water tight controls and enclosures. Requires a 120/60/1 electrical power supply, 9.0 amps total draw. 3/4" rear gas connection and internal gas combination valve with integral regulator.

Exterior Dimensions:

____"w x 35 1/2"d x 40 1/2"h on 12" legs.

CSA design certified. Classified by UL to NSF Std. #4.

SPECIFY TYPE OF GAS WHEN ORDERING
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

Project _____

AIA # _____ SIS # _____

Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- ☐ **VG30** 36" wide open base
- ☐ **VG40** 46" wide open base

STANDARD FEATURES

- Stainless steel front, back, sides and 12" legs with adjustable flanged feet
- Front hinged polished stainless steel pan body with coved interior corners and embossed gallon markings; stainless steel cooking surface bonded to steel plate; full width 4" return flange with formed pouring lip and removable strainer
- Stainless steel spring assist cover with wrap around cool to the touch handle and condensate lip
- Lid stops in place for vented cooking
- Faucet mounting bracket (non-enclosed) field reversible "L" bracket either side
- Drop away food receiving pan support mounts under pouring lip
Note: DOV3 only an option for 30-gallon unit
- Manually operated anti-jam pan tilting mechanism with removable handle; pan can be fully tilted to empty completely with approximately 30 crank revolutions
- One 30,000 BTU/hr. burner for each 12" pan width; burners shut off when pan is tilted 5°; electronic ignition system for automatic burner lighting
- Solid state temperature controls, adjustable from 50°F to 425°F
- Water tight controls and enclosures
- Requires a 120/60/1 electrical power supply, 9.0 amps
- 3/4" rear gas connection
- One year limited parts and labor warranty
- Combination gas valve with built-in regulator

OPTIONS

- ☐ Motor driven pan lift with removable manual crank handle
- ☐ Two inch draw-off valve – left front straight with strainer (BPDOV-1) pan support will be removed on VG30
- ☐ Two inch draw-off valve – left front 90° left with strainer (BPDOV-2) pan support will be removed on VG30
- ☐ Two inch draw-off valve – left side 90° front with strainer (BPDOV-3)
- ☐ Standard security package includes:
 - Security screws and tackwelds
 - Includes securing crank handle, pan strainer and non-door type panels
 - Controls protected by lockable cover
 - Perforated flue cover
- ☐ Second year extended limited parts and labor warranty

ACCESSORIES (PACKAGED AND SOLD SEPARATELY)

- ☐ Set of four casters, (two locking)
- ☐ Faucet bracket assembly (adds 3" to width) enclosed
- ☐ (12") (18") double jointed single pantry faucet
- ☐ (12") (18") double jointed double pantry faucet
- ☐ Double pantry washdown hose with 16" add-on faucet with backflow preventer
- ☐ Double pantry washdown hose with backflow preventer
- ☐ Double pantry pot filler and backflow preventer
- ☐ Steaming pan insert rack to hold 12" x 20" pans (Qty. ____)
- ☐ 12" x 20" x 4" stainless steel drain waste pan with clear plastic hose
- ☐ Catch can with bail handle and drain hose for draw-off valve

Approved by _____ Date _____ Approved by _____ Date _____



VG SERIES

Modular Gas Tilting Braising Pan

SERVICE CONNECTIONS

GAS INPUT: ¾" N.P.T., Nat. 7"-10.5" W.C.; Propane, 11"-13" W.C.
See capacity schedule.

ELECTRICAL CONNECTION: Control circuit ⅞" dia. 120 volt,
1 phase, 15 amps, power cord.

IMPORTANT

1. A pressure regulator sized for this unit is included. Natural gas 7" W.C., propane gas 11" W.C. supply pressure.
2. Gas line connecting to appliance must be ¾" or larger. If flexible hose with quick connects are used the hose and quick connects BTU flow rate must be a minimum of 120% of the appliance data plate BTU rate.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by visiting the National Fire Protection Association website at <https://www.nfpa.org/>. Refer to NFPA No. 96.

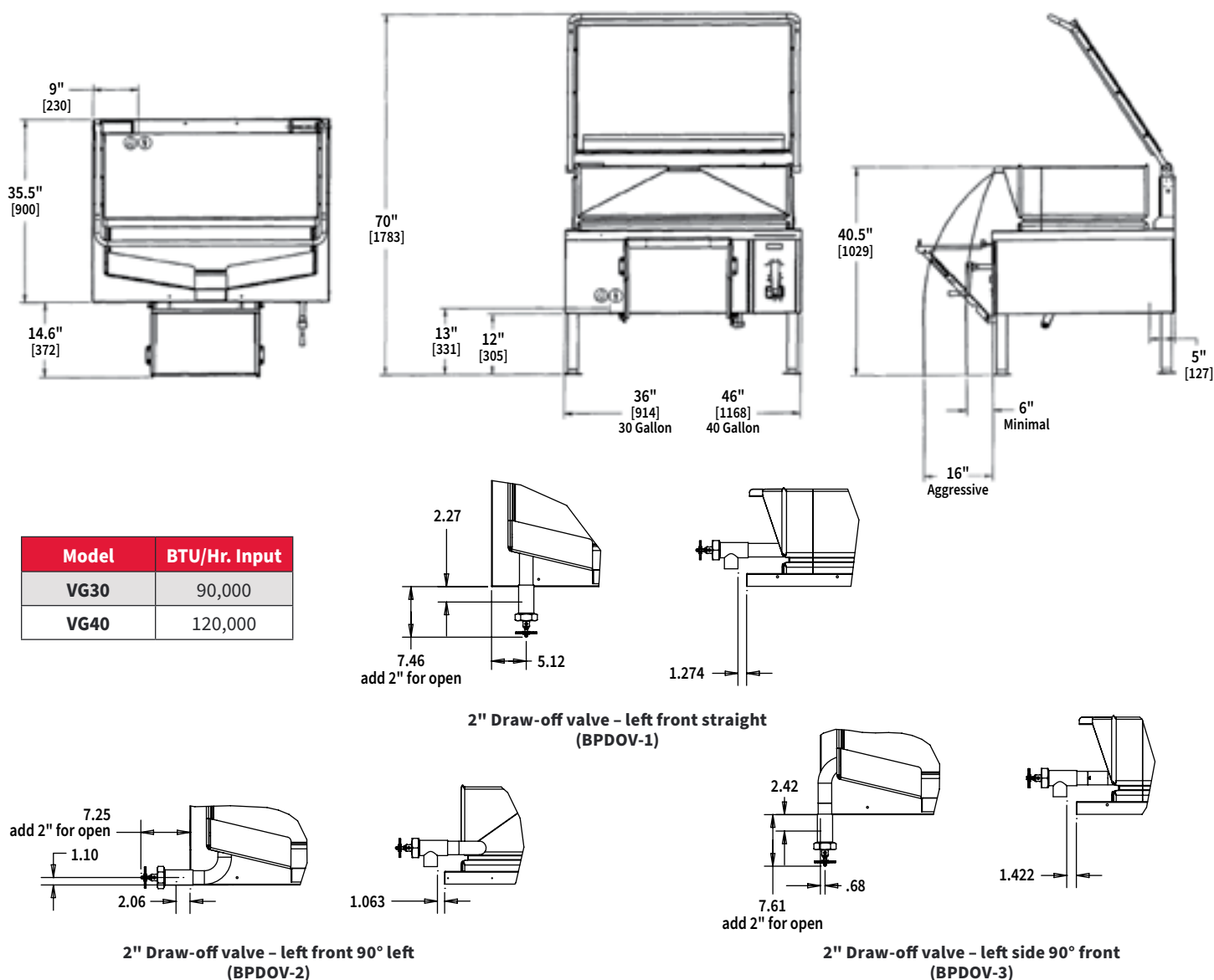
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Information may be obtained from The American Gas Association website at <https://www.aga.org/>.

Clearances:	Combustible	Non-combustible
Rear	6	0
Sides	2	0

6. This appliance is manufactured for commercial installation only and is not intended for home use.

Model	Cooking Surface Area	Capacity	4 oz. Portions
VG30	29" x 23"	30 gal./114 liters	960
VG40	39" x 23"	40 gal./152 liters	1280

INSTALLATION MANUAL



CAD and/or Revit Files Available

As continued product improvement is a policy of Vulcan, specifications are subject to change without notice.



Model: _____ Item #: _____ Date: _____

Project: _____ Qty: _____ Approved By: _____

Gas Connector Complete Kit

Gas Connectors



Standard Features

The Krowne Metal Gas Connector is a stainless steel hose designed to be used with stationary and caster-mounted commercial kitchen equipment. Its design is convenient for equipment that is routinely moved for cleaning as features such as the rotational end pieces and the included restraining cable provide both ease and durability when moving large gas-supplied equipment.

The green antimicrobial PVC-coated protective layer allows for easy cleaning while the stainless steel corrugated tubing provides both flexibility and a strong internal structure that will last with enduring strength.

- Ends rotate for simple installation and durability
- Heavy duty stainless steel corrugated tubing flexibility for easy installation
- Heavy duty stainless steel radial wrap prevents hose from stretching
- PVC Protective coating with anti-microbial agent for easy cleaning
- Welded construction for added durability

Includes:

No.	Name	Description
1	Gas Connector	Designed for moveable caster-mounted kitchen equipment.
2	Quick Disconnect	Easily disconnects gas hose to move equipment for maintenance and cleaning.
3	Gas Valve	Required by code to allow manual shutoff within 6 ft. of appliance.
4	Restraining Cable Kit	Prevents hose from being pulled too far. Includes mounting hardware.
5	90° Elbows	Gives versatility during installation (qty 2 included).

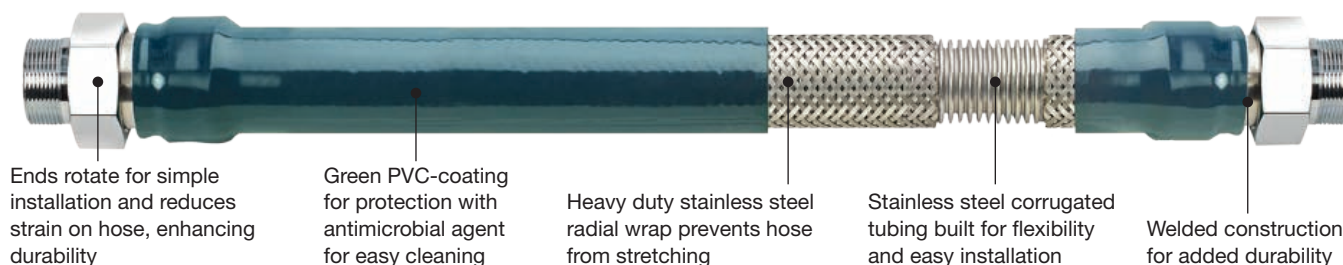
Visit krowne.com for complete replacement parts.

Product Compliance

- ANSI Z21.41-2014 • CSA 6.9-2014 Quick Disconnect Devices For Use With Gas Fuel Appliances
- ANSI Z21.69-2009 • CSA 6.16-2009 Connectors For Moveable Gas Appliances
- ANSI Z21.69a-2012 • CSA 6.16a-2012 Addenda
- Restraining Kits are required by law for all moveable gas equipment



Model No.	Interior Size	Length	BTU/hr
M5024K	1/2"	24"	87K
M5036K	1/2"	36"	77K
M5048K	1/2"	48"	68K
M5060K	1/2"	60"	60K
M5072K	1/2"	72"	55K
M7524K	3/4"	24"	232K
M7536K	3/4"	36"	218K
M7548K	3/4"	48"	180K
M7560K	3/4"	60"	158K
M7572K	3/4"	72"	139K
M10024K	1"	24"	414K
M10036K	1"	36"	379K
M10048K	1"	48"	334K
M10060K	1"	60"	294K
M10072K	1"	72"	279K
M12524K	1-1/4"	24"	699K
M12536K	1-1/4"	36"	615K
M12548K	1-1/4"	48"	541K
M12560K	1-1/4"	60"	476K
M12572K	1-1/4"	72"	419K



Krowne Metal Corporation • 100 Haul Rd. Wayne, NJ 07470 • P: (800) 631-0442 • customerservice@krowne.com • krowne.com

Due to our commitment to continued product improvement, specifications are subject to change without notice.

Rev. 12/2020 • No. Gas Connector Complete Kit

COOK'S
THE LEADER IN CORRECTIONAL
KITCHEN EQUIPMENT AND SUPPLIES

TO PLACE AN ORDER
CALL 800.956.5571

RHINO-G-84 THE BEST TRANSPORT SOLUTION FOR GATOR & GRIZZLY TRAYS



**COOK'S
BRAND**

EXTERIOR DIMENSIONS:

60" W x 58-1/4" Tall from the floor to top x 34" Deep

INTERIOR STORAGE DIMENSIONS:

45-1/2" W x 37" H x 27-1/2" Deep

**THE NEW G-84 IS DESIGNED TO EFFICIENTLY CARRY UP TO 84
GATOR OR GRIZZLY TRAYS OR ANY 15" X 13-1/2" X 2-5/8" TRAY**



New Rhino 630-G-84 with Gator Trays



New Rhino 630-G-84 with Grizzly Trays

**MADE FOR
CORRECTIONS**

**TO PLACE AN ORDER OR REQUEST A QUOTE
CALL 800.956.5571**

CALL 800.956.5571 | FAX 800.956.6822 | WWW.COOKSCORRECTIONAL.COM | © 2019 COOK'S CORRECTIONAL

COOK'S

THE LEADER IN CORRECTIONAL
KITCHEN EQUIPMENT AND SUPPLIES

TO PLACE AN ORDER

CALL 800.956.5571



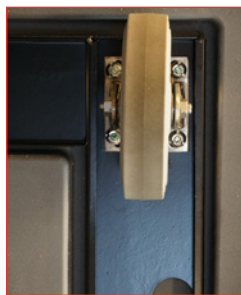
Large Capacity

Cart capacity is 84 Gator or Grizzly trays; (6) stacks of 14 trays.



Built-in Bumper

The new base design features a built-in bumper to protect door frames, walls and carts from damage during transport.



Base Won't Flex

A Reinforced metal base supports the cabinet stabilizing the Rhino, also providing metal to metal caster mounts that won't get stripped.



Secure Transport

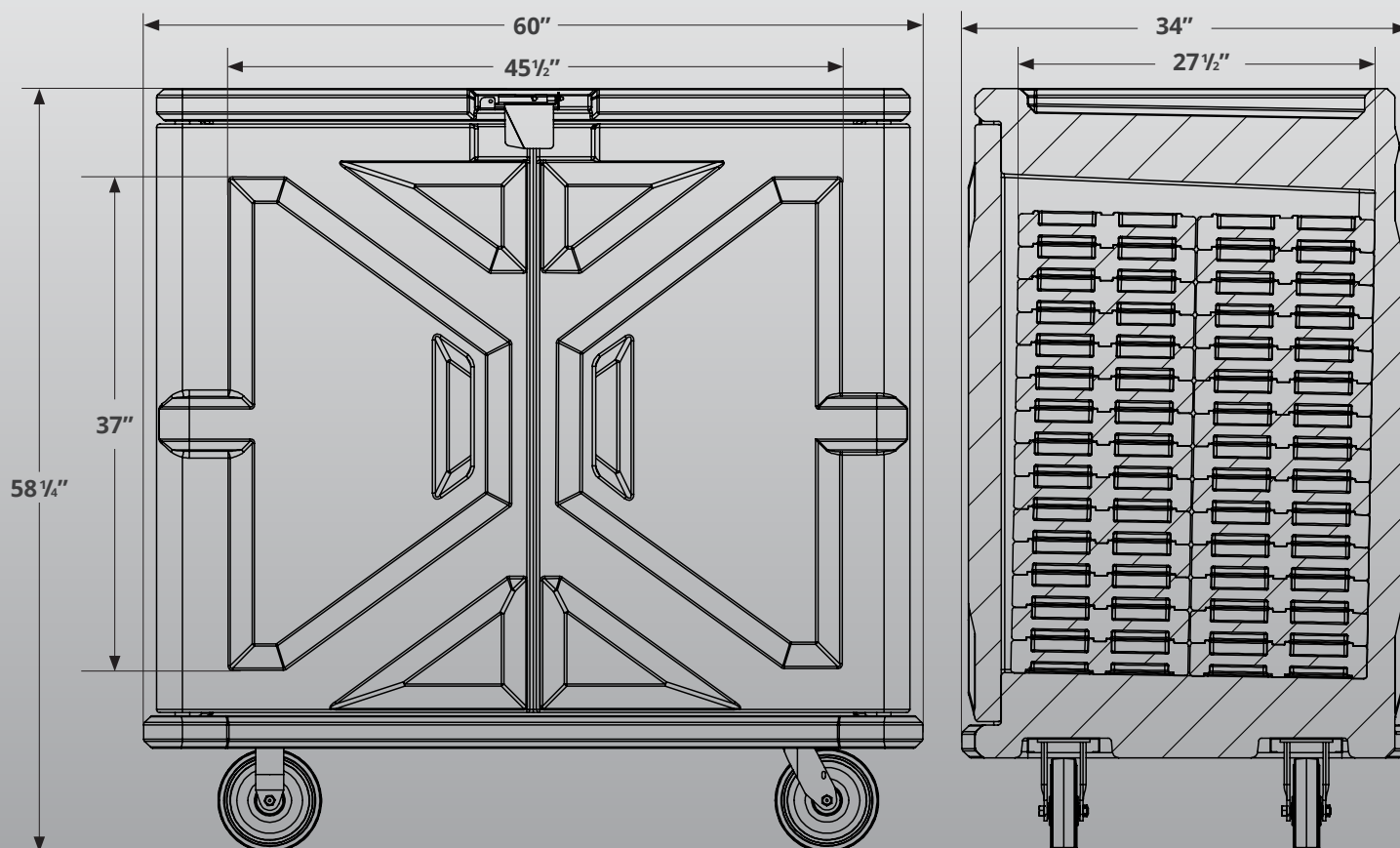
For security, Rhino has a locking latch, but even without a lock the Rhino doors won't open during transport because of the latch design.



Dependable Rolling

Rhino's 8" casters have sealed stainless steel precision bearings and components for long life even in wet conditions or rough terrain.

PRODUCT DIMENSIONS - 630-G-84



TO PLACE AN ORDER OR REQUEST A QUOTE
CALL 800.956.5571

CALL 800.956.5571 | FAX 800.956.6822 | WWW.COOKSCORRECTIONAL.COM | © 2019 COOK'S CORRECTIONAL



05/29/2024

Quote



Project: Atascosa County Sheriff's Office
1108 Campbell Ave
Jourdanton, TX 78026


From: Federal Supply USA
Anthony Stacks
1171 South Northpoint Blvd.
Waukegan, IL 60085
847-623-1310
888-623-4499 243 (Contact)

Job Reference Number: 22503

Certified Woman-Owned Small Business

Item	Qty	Description	Sell	Sell Total
1	1 ea	TILTING SKILLET BRAISING PAN, GAS Vulcan VG30 Braising Pan, Gas, 30-gallon capacity, 36" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 90,000 BTU, CSA Flame, CSA Star, UL EPH Classified Dimensions 40.5(h) x 36(w) x 35.5(d)	\$28,855.00	\$28,855.00
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Natural gas (specify elevation if over 2,000 ft.)		
	1 ea	NOTE: Elevation kits are field installed		
	1 ea	120v/60/1-ph, 9.0 amps, cord & plug, standard		
	1 ea	CASTERS BP Set of 4 adjustable casters - 2 locking	\$881.00	<Optional>
	1 ea	BP-PPS V Series Braising Pan Standard Security Package, includes security fasteners & tack welds, secured crank handle & pan strainer, controls protected by lockable cover, perforated flue cover (gas) or lid support (electric)	\$4,565.00	<Optional>
Class 85		Weight: 645 lbs total		
Extended Total:				\$28,855.00

Item	Qty	Description	Sell	Sell Total
2	1 ea	TILTING SKILLET BRAISING PAN, GAS  Cleveland Range SGL30TR DuraPan™ Tilting Skillet, gas, 30-gallon capacity, modular open base, standard with hydraulic hand tilt with quick lowering feature, stainless steel construction, includes spring-assisted cover, gallon markings and electronic spark ignition, stainless steel level adjustable feet, CE, NSF, 91,000 BTU, IPX6 Dimensions 42(h) x 36(w) x 40(d) 1 ea 1-year parts & labor warranty, standard 1 ea Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details) 1 ea Natural Gas 1 ea 120v/60/1-ph, 1.8 amps NEMA 5-15P, standard 1 ea CP-SKTD Complete Correctional Package for skillets with TD valve option, includes: CP-TDM tangent draw off resistance modification, CP-SCB tamper proof exterior, CPSCRD screw drivers, CP-PCB protective control box cover (lock by others) Class 100 Weight: 504 lbs total	\$25,765.00	\$25,765.00
			Extended Total:	\$25,765.00
3	1 ea	TILTING SKILLET BRAISING PAN, GAS  Crown (Middleby) GS-30 (QUICK SHIP) Tilting Skillet, gas, 30 gallon capacity, manual tilt, solid state thermostat, thermostat & ignition indicator lights, electronic ignition, high temp safety cut-off, removable pour strainer, spring assisted cover, 304 stainless steel construction, tubular legs, adjustable bullet feet front, adjustable flanged feet rear, 100,000 BTU, CSA Star, CSA Flame, NSF (maximum quantity = 2 per order) Dimensions 72.38(h) x 36(w) x 46.75(d) 1 ea Quick Ship items have limited configurations & that standard configuration may not apply. Contact factory for details 1 ea Domestic Shipping, inside of North America 1 ea Standard one year limited warranty 1 ea Natural Gas 1 ea 120v/50/60/1-ph, cord and plug, standard 1 ea Etched markings, gallon, standard 1 ea FFF-2 Front Flanged Feet, for Tilting Skillets/Braising Pans 1 ea P-HCC-S30 Stainless steel hinged cover over control panel with locking provisions 1 ea Correctional screws & tack welds (where applicable) 1 ea Perforated flue cover Class 85 Weight: 550 lbs total	\$22,915.00	\$22,915.00
			Extended Total:	\$22,915.00

Item	Qty	Description	Sell	Sell Total
4	1 ea	TILTING SKILLET BRAISING PAN, GAS	\$15,900.00	\$15,900.00
		 Legion TGSE-2430-9 Classic Tilting Skillet, Gas, 30-gallon, self-locking worm gear tilt mechanism, adjustable thermostat, lid with actuator-assisted counter balance, stainless steel pan and frame, adjustable bullet feet, 90,000 BTU		
	1 ea	NOTE: Please contact the factory for pricing on military units. The pricing shown on AutoQuotes is for standard commercial units only. Items marked for Naval Shipboard Use, NSN numbers or other Mil-Spec references will require pricing from the factory.		
	1 ea	Natural gas, 90,000 BTU		
	1 ea	120V/60/1-ph, 1.0 amp, cord & plug, std.		
	1 ea	FBST Faucet Bracket Mounted To Unit, for Classic tilting skillets	\$200.00	\$200.00
	1 ea	TRFT Prison/Security, tamper resistant fasteners, includes 1 each key tool for pin-torx screws	\$300.00	<Optional>
	1 ea	TRTK Prison/Security, tamper resistant pin torx key	\$26.00	<Optional>
	1 ea	PCS Lockable Lid, skillets (2 required per unit)	\$300.00	<Optional>
	1 ea	LCC Prison/Security, lockable control cover	\$755.00	<Optional>
Class 85		Weight: 535 lbs total		
			Extended Total:	\$16,100.00
			Total	\$93,635.00

Manufacturer Summary

Mfr	FOB	ZIP	Class	Weight	Good Until	Terms	Notes
Cleveland	Covington	38019	100	504			
Cleveland	Cleveland	44110-2587	100				
Crown (Middleby)	Destination	M3N 1V9	85	550			
Crown (Middleby)	Destination	27526	85				
Legion	Waynesboro	30830	85	510			
Legion	Waynesboro	30830	70	5			
Vulcan	Louisville	40201	85	630			

Until further notice:

All quotes for products are valid 30 calendar days from the date on the quote.

Please note, freight quotes are only valid for 10 business days from today and are always subject to change depending on the exact address delivered to or any other special services that may be added at time of shipping.

Your order may carry a significant lead time.

Your order may be subject to manufacturer price increase(s) and/or surcharge(s).

Manufacturer documentation will be provided.

Terms to be established by FS USA's credit department.

Items not listed on our quote(s), are not included.

Standard Manufacturer warranty(s) are included.

All returns require written authorization in advance and maybe subject to manufacturer's restocking fees and/or additional freight charges.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$93,635.00