

**Attachment A - Proposal Form  
P- 833, Downtown Concessionaire**

**Proposal to Vend in the Downtown Concession Area:**

Your name and your business name, if applicable.

Name: MATT HANNON, TREK PROPERTIES INC dba

Business Name: ROCKY Mtn. BAGEC WORKS

Address: 126 W. Laurel St.

Ft. Collins, CO, 80521

Phone Number: 970 416 6456

My choices of outdoor vendor sites are as follows:

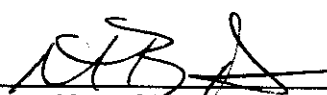
Please refer to the locations by site number found on Attachment B. List your first, second, and third choices for vending sites under **Vending Site Number**. Enter 'Day', 'Night', or 'Both' under **Hours Requested** for desired hours of operation. Vendors wishing to conduct vending at more than one location must submit a separate proposal for each site.

	<u>VENDING SITE NUMBER</u>	<u>HOURS REQUESTED</u>
1 <sup>st</sup> Site	<u>Site 1</u>	<u>11-11pm Both</u>
2 <sup>nd</sup> Site	<u>—</u>	<u>—</u>
3 <sup>rd</sup> Site	<u>—</u>	<u>—</u>

Read Section 4.0, Mandatory Conditions and Section 6.0, Terms and Conditions. These conditions will be a component of the final contract. Please read those sections and sign the following statement.

*I hereby acknowledge that I will comply with all mandatory conditions as stated and explained in Sections 4.0, Mandatory Conditions and 6.0, Terms and Conditions of the Downtown Concessionaire Outdoor Vending Request for Proposal.*

MATT HANNON TREK PROPERTIES INC  
Your Printed Name and Business

 4/29/02  
Your Signature Date

Attachment A - Page Two  
Evaluation Criteria – P- 833

Your proposal will be evaluated based on the criteria found in Section 5.0. In your proposal, please respond to the criteria in the order they are presented. Read the standards carefully before responding.

1. Number of years experience vending in the Fort Collins Downtown Plan Area out-of-doors on public or private property. Respond below.

Number of years 3 [except for special functions like New West Fest etc.] (Use calendar years)

2. Number of years of experience in outdoor vending anywhere in Fort Collins or any other city. You must submit verifiable documentation to support vending in other cities.

Number of years 0 [except single day events] (Use calendar years)

3. Compatibility - On a separate sheet respond to the standards. The more standards you meet and the better you meet them, the higher your score. There are ten standards in total.

4. Quality of product - On a separate sheet respond to the standard. Your written analysis and comparison and any other supporting information should be attached to your proposal and should be noted as Product.

5. Quality of equipment - On a separate sheet respond to the standard. Your written analysis and any other supporting information should be attached to your proposal and should be noted as Equipment.

6. Payments to the City - Respond to the standard below. Please enter your proposed payment by marking the appropriate amount.

I will pay the city:

\$120 per year	<input checked="" type="checkbox"/>
\$120 per year and 1% of gross	<input type="checkbox"/>
\$120 per year and 2% of gross	<input type="checkbox"/>
\$120 per year and 3% of gross	<input type="checkbox"/>

**NOTE:** Before submitting your proposal you should complete the following check list of the evaluation criteria.

- Did you designate your preference of location?
- Did you enter your vending experience and submit any needed documentation?
- Did you submit your compatibility responses and attach them?
- Did you submit the information to support the quality of product and equipment?
- Did you enter the amount you propose to pay to the City?

1111 West Elizabeth  
Fort Collins, CO 80521  
(970) 482-6981



April 29, 2002

Purchasing  
215 North Mason S.  
2<sup>nd</sup> Floor PO Box 580  
Ft. Collins, CO 80522

**RE: RFP No. P-833**

Attachment A-Page Two  
Evaluation Criteria—P-833

**3. Compatibility**

1. Land Use—Site one is surrounded by restaurants and walking traffic. A soup cart is an accent in this environment.
2. Transportation—A soup cart can be a destination spot easily and conveniently accessible by foot, bike, blade, or bus, and site one is in close proximity to a parking garage.
3. Design. As seen in the photos, the cart is unassuming and has an awning much like many downtown storefronts.
4. Security. A drop safe will be provided that is attached to the cart.
5. Parking. I do not expect my operation to impact parking.
6. My operation has a power washer for cleaning any outside messes on equipment and/or pavement.
7. Economic Development. I assume that this operation will help increase impulse spending for the foot traffic population during day and night hours, which will increase tax revenues.
8. Aesthetics. As seen in the photos, the cart is unassuming and has an awning much like many downtown storefronts.
9. Ambiance. Imagine the smell of a brewery; now imagine gourmet soup!
10. Uniqueness. Rocky Mountain Bagel Works is dedicated to providing healthy choices, friendly service, and local flavors to all of Ft. Collins and its visitors. We are going to be serving hot and cold fresh made soups and every bowl comes with a fresh bagel. My presumption is that it is a unique concept in Ft. Collins.

**4. Quality of Product**

1. Currently, we are featuring some of our soups in our 2 RMBW stores in Ft. Collins. Please come sample them. Samples are free. They are so new that we have not developed point-of-sale information or brochures for them. Simply put, homemade from scratch with the finest ingredients we can buy.

**5. Quality of the Equipment**

1. Colorado Catering Carts, a reputable Colorado company, make this cart.