



Nationwide Buying Power

Save More at PREP®

One of the biggest challenges for small food businesses is finding affordable, locally sourced goods in bulk. US Foods simplifies this by offering centralized purchasing and distribution, saving members time and money. With exclusive discounts from US Foods, PREP® Members reduce food costs and boost profits.



No Order Minimums

Create your account today and take advantage of bulk prices without having to buy in bulk.



5-day a Week Delivery

Convenient key drop delivery to your kitchen or storage unit Monday through Friday



Flexible Delivery

Our varying delivery schedules all members with high levels of customer service

Paysafe ◆ \ #clover



Paysafe Perks

- Free Equipment Program
- Low Processing Rates
- .. No Contracts
- Get a Dedicated Rep

Clover's Smart Solutions for Your Business

- Streamline operations by connecting front & back-of-house seamlessly.
- Make informed decisions with real-time sales insights and performance tracking.
- Drive more revenue with multiple ordering options, including tableside, pickup, and delivery.
- Simplify payments with contactless, mobile, and online payment solutions.

Driving Business Growth with Smarter Payment Solutions

Clover helps restaurants take control of their operations with a robust, all-in-one system. From taking orders and accepting payments to managing inventory, tracking performance, and understanding customer preferences-Clover empowers your restaurant with seamless solutions built for growth.



Please Scan QR Code or Contact Cameron



cameron.neysmith@paysafe.com.



INSURANCE POWERED BY



Made to save you money, providing you all the coverage you need.



Scan Qr code to start now



Tailored coverage

We know your business, and we built policies just for you.



Coverage across multiple locations and states Manage all of your policies in one place.



Already insured? Switch hassle-free

Our support team are ready to get you a prorated refund.



General liability / Professional Liability / Property Business Property Contents / Business Interruptions* Workers Compensation



Resp@nsible



PREP® KITCHENS' FOOD SAFETY TRAINING

Choose your course.







ALLERGEN TRAINING



Scan QR code to get started now

FOOD HANDLER TRAINING



ALCOHOL SERVER TRAINING











Cintas Facility Services Programs.

Cintas is pleased to announce our partnership with PREP Kitchens . As the preferred supplier, Cintas can provide Facility Services Rental Items to any PREP Member that wishes to participate in the program. Participating tenants will receive pre-negotiated pricing at a discounted rate.

CINTAS PROVIDES:

- Towel and Apron service with weekly laundering
- Wet Mops
- Cleaning Chemicals (3 compartment sink, degreaser, surface & floor cleaner)
- Restroom/hygiene services dispensers included!
- Hand soap and sanitizer
- Paper towels & Sanitary Wipes
- Floor mats/kitchen mats
- Chef coats, cook shirts, pants with weekly laundering

Save time & money on the daily products you need to provide a healthy, safe work environment. A Cintas professional will deliver product weekly as well as pick up soiled linen and monitor dispensers.



No Upfront Inventory investment

Members enjoy the advantage of no upfront inventory investment, paving the way for seamless growth and success.



> Weekly Refill and **Dispenser Maintenance**

Cintas ensures a steady supply of essentials with weekly maintenance for PREP members, fostering a reliable environment.



> Flexible Programs to **Meet Your Needs**

Cintas is dedicated to meeting individual needs with flexible, personalized solutions that adapt to diverse preferences.









Specialty Food Supply

The World's Best Ingredients for the World's Best Chefs

PREP Scottsdale members, unlock exclusive weekly deliveries and special offers through Chef's Warehouse, a leader in premium specialty foods, fresh produce, and high-quality proteins. For over 35 years, Chef's Warehouse has provided top-tier products to culinary professionals across Michelin-rated restaurants, hotels, and independent establishments.

Each PREP member is paired with a dedicated sales representative, receiving personalized, "white-glove" treatment to enhance menu planning and simplify ordering. Embrace Chef's Warehouse's expertise and service to elevate your culinary creations and streamline your kitchen needs.

Eva Toon

EToon@chefswarehouse.com





PREP Members now have access to Qwick, the nation's largest staffing platform. Easily fill shifts with top professionals and enjoy exclusive member benefits. Tap in to our networks most qualified professionals.





Scan Qr code to start now

So glad to hear! We've noted this on

EJ's account. Let us know what other roles we can help you with!

Try our staffing platform and get your first free shift with promo code PREPKITCHENS

We loved EJ so much that we offered him a full-time role on the team!



Powering Food as Healthcare

Payment solution unlocking \$170 Billion in HSA/FSA funds so Americans can invest in their health through food using pre-tax dollars.

Increase Repeat Customers & AOV

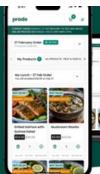
Get everything you need to operate your business, from your own virtual storefront, to your back-end inventory manager. Say goodbye to juggling between different apps and files.

Effortless Customer Engagement

Enhance customer relationships with built-in loyalty and referral programs, targeted marketing, and easy communication tools. Eliminate the need for fragmented marketing tools.

Real-Time Data to Optimize Offerings

Leverage Prado's analytics to understand customer behavior, optimize your offerings, and make data-driven decisions for growth. Avoid the quesswork of separate analytics tools.





Mobile and Desktop Virtual Storefront

Get your own e-store, optimized to increase subscription value and order up-sells. Launch it on the web or as iOS and Android apps*.

Integrate Easily with your Favorite Tools & Services

stripe



zapier











UBER







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Powering 4 Million Businesses Globally.

Despite high technology adoption, restaurant owners and operators need more from their tools to make better business decisions and connect with their customers, whose habits and preferences are evolving.

- No Long-Term Contracts
- **Ø** Easy To Learn & Use
- **Instant Paymente**

Contact | Solamon Estin sestin@squareup.com

Restaurant Point of Sale, powered by

Square, helps restaurants power all aspects of their business. With Square, you can take orders, accept payments, manage inventory, review business data, and understand customer preferences – all in one system.

SQUARE HELPS YOU:

Connect front and back of house seamlessly to ensure your restaurant flows.

Inform your business decisions with real-time insights, and leverage.

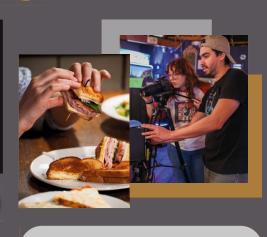
Drive more sales with flexible ways to order, including tableside, pick-up & delivery and more.



GIVE THEM A TASTE OF YOUR STORY

WITH CONTROLLED TO THE PROPERTY OF THE PROPER

Q lafuse-entertainment.com





Our Services Include:

- Website Design
- Logo Design
- Marketing Plans
- Social Media Management
- Photography
- Advertisements
- Video Testimonials
- Training Videos
- and MORE!

For Inquiries Email brenna@lafuse-entertainment.com



ONE-STOP SHOP FOR PREMIUM RESTAURANT EQUIPMENT & SUPPLIES

With more than 1,000,000 square feet of warehouse inventory, a large and experienced staff, and a nationally distributed cost-saving catalog, Restaurant Equippers is one of the industry's largest equipment and supply businesses. We provide fast and trusted service to a growing legion of hundreds of thousands of loyal food service operators.

THREE WAYS TO SHOP

IN-STORE

Visit one of our retail locations. Browse our wide selection of products, try out equipment firsthand, and get personalized assistance from our knowledgeable staff.

ONLINE

Explore our full catalog online. Enjoy the convenience of having your order delivered straight to your doorstep with just a few clicks.

OVER THE PHONE

Our friendly representatives are available to answer questions, provide product recommendations, and ensure you get exactly what you need.



CONTACT US

STAY CONNECTED

Want to learn more about exclusive member benefits at PREP® Phoenix? Contact us today and discover how we can support your food business!



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GET THE MOST FOR YOUR MEMBERSHIP



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