

City of Scottsbluff, Nebraska

Tuesday, September 21, 2021

Regular Meeting

Item 2

Receive Information and Consider Approval of the Rodriquez Brothers Processing Application.

Staff Contact: Starr Lehl

**City of Scottsbluff
Economic Development Grant Application**

1. Applicant Information:

Business Name:

Address:

Applicant Contact:

Business Phone:

E-mail address:

2. Business Information:

Structure of Business (proprietorship, partnership, LLC, corporation, etc):

Ownership breakdown (include percentages for each Owner):

General Description of Business:

Products/Services:

Number of years in Business (or if a new Business, describe Owners experience in this type of business):

Proposed Location Address:

Current Zoning Classification:

3. Employment:

Base (current) number of full-time positions:

Full-time positions to be created:

Salary/Wage Range:

Benefits provided to employees (include any contribution required by Employees):

4. Financial Need:

Total project cost estimate:

Breakdown of use of funds:

Date funds are needed:

Investment to be made by Applicant (Amount & Source:

Loan(s) to be obtained (Amount & Bank Name):

LB840 financial assistance amount requested for the Project:

****The committee reserves the right to make part of the funds Grant (forgivable loan) and part of the funds Loan, which in non-forgivable and has repayment terms.**

Other Loans/Grants (CDBG, TIF, Re-Use, etc.):

5. Security Available:

Guarantor(s):

Real Estate:

Existing Liens:

Personal Property:

Existing Liens:

Stock / LLC Interests:

Other:

6. Eligibility:

Principal Source of Income from (circle one):

- a. Manufacturing
- b. Research & development
- c. Processing, storage, transport or sale of goods or commodities in interstate commerce
- d. Sale of Services in interstate commerce
- e. Headquarters facilities relating to eligible activities
- f. Telecommunications activities
- g. Tourism-related activities
- h. Construction and rehabilitation of housing
- i. Retail trade where the principal source of income is from retail sales of products manufactured on the premises.
- j. Film production (Nebraska Film Office Activity Registration Form is also required).

Statement of how project is consistent with the goals of the Scottsbluff Economic Development Program:

Describe any pending legal action(s), to include the amount at risk and a summary of how ownership is reacting to the action(s):

7. Additional Information to be submitted:

- a. Resumes of Owners, Management & Key Employees (include experience, training, credentials & work history).
- b. Brief history of your business and where you see your business going in the next 5 years, with emphasis on the impact to the City of Scottsbluff.
- c. Personal Financial Statement of Guarantors and anyone owning 25% or more of the business. Note: documentation verifying assets and liabilities shall be made available upon request.
- d. Income statement covering the past 2 years of business operations, if in business for that long. Copies of filed tax returns are acceptable and the most recent year's return must be included.

- g. Business Plan, to include:
- i. Total project costs to include itemized use of funds
 - ii. Lender Commitments
 - iii. Investor Commitments
 - iv. Financial projections for the next 3 years.
 - v. Employment projections for the next 3 years
 - vi. Identification of jobs to be created by description, number, average wage, benefits, etc.
 - vii. Information as to suppliers, and in particular, those in the Scottsbluff area
- h. References, to include name, position, address and phone number:
- i. Any other information that you feel will assist the City in evaluating your Application. Please include any marketing or sales brochures.
- j. With respect to the Business, or any persons owning 25% or more of the business and any officers, indicate if there is any past or pending litigation which either has resulted in or could result in a judgment against the Business or any such person. List the nature of the judgment or pending action, and whether any portion remains unpaid as of this date.
- k. With respect to any persons owning 25% or more of the business and any officers, indicate any who have been convicted of or plead guilty to any criminal charge or violation of law, excepting minor traffic offenses. List the nature of the charge, where the charge occurred and the year and month of the conviction or plea.
- l. Applicant agrees to sign waiver form provided by the City of Scottsbluff for Background and Credit Check.

8. Nebraska Advantage Act:

The Applicant certifies to the city as follows (select one):

- ☒ The Applicant has not filed nor does it intend to file an application with the Nebraska Department of Revenue to receive tax incentives under the Nebraska Advantage Act with respect to this project.
- ☐ The Applicant has filed or intends to file an application with the Department of Revenue to receive tax incentives under the Nebraska Advantage Act for this project. If so, indicate if such application includes or will include, as one of the tax incentives, a refund of the City's local option sales tax revenue: ____; and whether such application has been approved under the Nebraska Advantage Act: ____.

I certify that the information presented in connection with this Application for Economic Development Assistance is true and correct. Consent is given to the City of Scottsbluff to contact references, conduct one or more credit checks, criminal background checks, and to verify the information contained in this Application.

Dated: 9/9/2021

Signed: Edgar Rodriguez Qui Rodriguez
Title: Robert Rodriguez
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EDGAR
RODRIGUEZ

3087652203
Coryross34@hotmail.com
1509 19th street,
MITCHELL, NE 69357 United States

PROFESSIONAL SUMMARY

Dependable worker always paying attention to detail of customers demand. With 4 years of experience in the industry I am able to take on all the duties. Hard working on handling the jobs that need to get daily in order to stay ahead of the schedule.

SKILLS

Safety-conscious approach.
Good practical butchery skills and hand-eye coordination.
Good spatial awareness/judgement.
Mental arithmetic skills.
Attention to detail and dexterity.
An interest in meat and meat preparation.

EXPERIENCE

Butcher/Meat Cutter, Robinsons Meat Processing , Sep 2017 - Current, MITCHELL, NE
United States

Cut meats in specified cuts as directed by customers. Slaughter beef as they come to the facility. Answer phone calls from customers.

Paraprofessional, Mitchell Public Schools , Aug 2013 - Aug 2017, MITCHELL, Nebraska
United States

Assists teachers with classroom management and organization. Typical tasks include working with students in groups and individually during lessons, assisting with lesson plans and materials, grading homework.

EDUCATION

High School Diploma

May 2012

Mitchell Public Schools - MITCHELL, NE, United States

GPA-3.5



PROFESSIONAL SUMMARY

Competent and reliable Butcher with 11 years of experience in processing and distributing custom ut meat for sale. Unique focus on assisting customers and maintaining organization of workspace. Provide extensive knowledge of meats and machinery. Always dedicated to business and success.

SKILLS

- Meat preparation
- Safety practices
- Sanitation procedures
- Machinery maintenance
- Customer service
- Meat presentation

EXPERIENCE

Butcher, Robinson's Meat Processing , Aug 2010 - Current, Mitchell, Nebraska

I've been at Robinson's Meat Processing for over 10 years now. Some of my job duties include: Assembling and tearing down equipment in work area at the beginning and the end of shift. I operate Meat cutting tools safely, including grinders, saws, knives, knife sharpener and tenderizer. Cutting and trimming Meat accurately with minimal waste. I perform various clean up duties. Such as cleaning scales, tables, saws, knives, and floor. I maintain positive working relationships with customers, team members, and I have strong leadership. And most importantly I cut Meat to size based on customers orders. Overall a great working environment and great experience.

EDUCATION

High School Diploma

May 2007

Mitchell High School - Mitchell, Nebraska

GPA: 3.4

Student scholar athlete



PROFESSIONAL SUMMARY

Competent and reliable Butcher with 10 years of experience in beef custom processing and meat sales. Unique focus on assisting customers and maintaining organization of workspace. Provides extensive knowledge of meats and machinery.

Knowledgeable Head Meat Cutter with excellent knife skills and ability to maintain compliance with state guidelines and local health and safety regulations. Recommend meat cuts to customers to meet individual preferences and event plans. Offer patient and helpful demeanor in customer interactions.

Hardworking and focused on completing work quickly to consistently exceed targets. Reliable team member accustomed to taking on challenging tasks. Dedicated to business success.

Dependable industry worker equipped for fast-paced work and changing daily needs. Serves customers effectively with attention to detail and hardworking approach. Seeks out opportunities to go beyond basics, improve processes, and increase customer satisfaction.

SKILLS

- | | |
|-----------------------|-------------------------|
| • Customer service | • Sales |
| • Safety practices | • Meat wrapping |
| • Meat presentation | • Equipment maintenance |
| • Analytical thinking | • Teamwork |
| • Networking | • Verbal communication |
| • Planning | |

EXPERIENCE

Butcher, Robinsons Meat Processing , Mar 2012 - Current, MITCHELL, Nebraska

- Meat cutting, butchering, business management.
- Negotiated with representatives from supply companies to determine order details.
- Estimated supply requirements and ordered new products to maintain inventories.
- Performed various clean up duties such as cleaning scales, maintaining knives, and moving pans of meat to various stations.

- Cured, preserved, smoked, and tenderized meat.
- Produced special cuts of meat ordered by customers.
- Cut, trimmed, boned, tied, and ground meats such as pork, and beef.
- Assembled and tore down equipment in work area at beginning and end of shifts.
- Cut and trimmed meat according to quality standards for presentation.
- Kept meat stored at correct range of temperature to prevent spoilage.
- Operated meat cutting tools safely, including grinders, saws, knives, sharpener, tenderizer, and slicer.

Server, Chilis, Sep 2011 - Dec 2011, Scottsbluff, Nebraska

- Upheld high sanitation and safety standards while delivering and serving food.
- Transported food products, cleaned tables and counters, and stocked dining room supplies.
- Communicated customers' menu choices and special requests to kitchen staff to minimize errors.
- Performed side work duties, such as cleaning and other work.
- Took orders, made drinks, and cleaned tables after the guests' departures.
- Trained new servers in restaurant procedures and customer service standards.
- Assisted guests with making menu choices.
- Greeted guests promptly, shared daily specials, and collected drink orders to offer superior service.
- Greeted all guests with smile and friendly greeting.
- Suggested menu choices such as daily specials and appetizers to increase sales and meet upsell targets.

Parks Maintenance Worker, City of Scottsbluff , Apr 2009 - Aug 2009, Scottsbluff , NE

- Planted grass, trimmed trees and bushes, and fertilized plantings.
- Completed landscaping and planning work in line with company policies and public safety standards.
- Excavated ground with picks, shovels, or backhoes for ongoing maintenance projects.
- Cleaned building interior and exterior on campus and completed seasonal maintenance tasks.
- Maintained outdoor sprinkler system in good working order to keep up with irrigation demands.
- Repaired and maintained grounds by cleaning, planting, fertilizing, mowing, and pruning.
- Operated power equipment, such as snow blowers, electric clippers, sod cutters, and pruning saws.
- Maintained grounds by planting, fertilizing, mulching, trimming, and spraying plants and flowers.
- Kept walkways steps, inclines, and roadways clear of snow and ice.
- Inspected premises regularly and reported repair needs to service director.
- Kept lawn and trees healthy by applying chemicals, including fertilizer and pesticides.
- Trimmed hedges, trees and bushes using smooth and efficient pruning techniques.
- Trimmed and edged grass around walks, flower beds, and walls.
- Mowed lawns and trimmed weeds using weed-whacker and riding lawnmower.

EDUCATION

Associate of Arts, Buisness	May 2012
Western Nebraska Community College - Scottsbluff, Nebraska	
High School Diploma	May 2008
Mitchell Highschool - MITCHELL, Nebraska	
<ul style="list-style-type: none">• Graduated with honors.• Graduated in top [number]% of class.	

b. Brief history of your business and where you see your business going in the next 5 years, with emphasis on the impact to the City of Scottsbluff.

Robinson Meat Processing, Inc. has been a fixture in the Mitchell community since 1978. It has been owned that entire time solely by Curtis Robinson. His wife Joann Robinson has overseen business finances. The Rodriguez Brothers collectively have worked for the Robinsons for a total of almost 25 years. Rigo, Edgar, and Luis have entered a purchase contract with Curtis Robinson to purchase the business and the encompassing assets. Rigo has been the most tenured employee of Robinsons for some time now and Curtis has a strong relationship with Rigo. Rodriguez Brothers Custom Processing is an LLC that was formed with the 3 brothers each owning 33%. They work very well together and are extremely hard workers. The other employees in the business are also family of the brothers. Their mother, father, and sister all work within the business as well as a family friend. Robinsons/Rodriguez Brothers currently are booked out until 2023 with custom beef processing. They have traditionally processed around 725 head of beef per year, providing numerous local families with a source of local meat. Rigo has been taking on much of the management responsibilities for a couple of years and is the reason Curtis has been willing to start the negotiation process of selling his business.

The business will continue to serve area producers and provide the surrounding communities with local beef. The business serves many Scottsbluff area producers which directly contributes to the success of other local businesses. With the lack of shackle space in the area it is imperative to keep this establishment and potentially expand shackle capacity. Rodriguez Brothers hope to expand capacity and process more head of beef in future years. Within 5 years the business expects to hire another 2 employees. Currently, approximately half of the current employee base lives in Scottsbluff and all employees support local business.

References:

Matt Harris

Community President/Commercial Lender/ Ag Lender

Morrill Platte Valley Bank

308-247-8003

Curtis Robinson

Robinsons Meat Processing/Owner

140018 10th street, Mitchell, Ne

69357

308-623-1810

Kirk Kuxhausen

Mitchell Public Schools

Mitchell Elementary Principal/School Board

1439 13th Avenue, Mitchell, NE

639357

308-623-2828