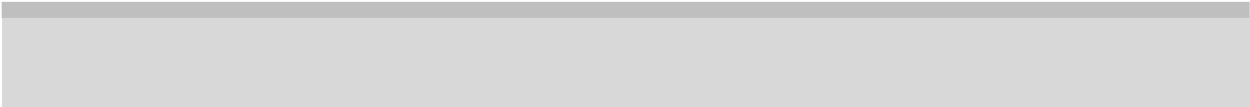




HARKNESServices

EVERYONE CAN WIN

We deliver on this philosophy through
Collaboration and Operations Organizational Partners (COOP),
assuring consistent quality and outstanding service.





Service Overview

HARKNESServices, LLC, is a certified woman- and minority-owned business specializing in quality restaurant and kitchen exhaust and hood cleaning services.

We are committed to providing you with the most complete and correct services in the industry. Some companies clean only what is visible to the customer or fire inspectors. Using our proprietary process, HARKNESServices cleans the entire kitchen exhaust system, including the fan, ductwork and hood to the bare metal. Your kitchen will be left fire safe and ready for operation with every cleaning.

With our services you will receive quality hood and exhaust cleaning, exceptional and personal customer service, an up-to-date systemic inspection through the HARKNESServices Picture Verification System, and the security of knowing all of our technicians are trained in recent National Fire Protection Association (NFPA) Code 96 standards that are enforced by township fire inspectors and insurance companies throughout the USA. NFPA Code 96 mandates that all commercial kitchen exhaust hood systems be cleaned one to twelve times a year by a Kitchen Exhaust Hood Cleaning company. HARKNESServices is here to help!

OPTIONAL SERVICES

- Fire suppression system service
- Filter exchange program (Never a need to buy filters again)
- Industrial kitchen equipment (Distributor)
- Air duct cleaning
- Filters (Distributor)
 - Industrial and General Purpose-type
 - Air-conditioner



OUR STEPS TO A HAPPY CUSTOMER

STEP ONE | All HARKNESServices customers are entered into our proprietary portal which automatically alerts us when your exhaust system needs to be inspected in the future.

STEP TWO | Once HARKNESServices arrives at your restaurant, we discuss any pre-inspection issues with the manager, then perform a systematic inspection of your entire exhaust system from the roof-top to the cook-top. We offer a complete, fully validated, comprehensive report documenting our work through specific photographic inspections. The HARKNESServices Picture Verification System provides confirmation that the work performed followed consistent, transparent, standardized procedures ensuring that the cleaning process complies with provisions of NFPA Code 96, insurance and fire inspections. Pictures are stored and shared upon your request.

STEP THREE | Once all work has been verified and requirements satisfied, HARKNESServices generates an invoice that can be mailed, emailed or faxed, depending on the restaurant owner's preference. For national or regional accounts, HARKNESServices can provide consolidated billing and accounting.

Certifications

INDUSTRY STANDARDS

As a certified kitchen exhaust cleaning company, we have the knowledge and expertise to ensure your system operates safely and efficiently. Our understanding of current codes and industry regulations allows us to identify any issues with your exhaust system and to provide the proper cleaning and maintenance from the roof-top to the cook-top.

With our strategic partners, we hold various certifications, including:

- Advanced Cleaning Systems (ACS)
- National Air Duct Cleaners Association
- Certified Halton Agent

DIVERSITY

We are proud to be recognized with these supplier diversity certifications:

- Minority Business Enterprise (MBE, State of Ohio)
- Encouraging Diversity, Growth and Equity (EDGE, State of Ohio)
- Woman Owned Small Business (WOSB, US Small Business Administration)
- National Minority Supplier Development Council (NMSDC)
- Disadvantaged Business Enterprise (DBE State of Ohio)
- Historically Underutilized Business (HUB)
- LEDE (Columbus City Schools)



Our Clients

HARKNESServices has successfully serviced numerous projects across Ohio, working with a range of businesses:

- Restaurants
- Hospitals
- Schools and Daycare Centers
- Colleges
- Cafés and Delis
- Correctional Institutions
- Airports
- Hotels and Resorts

SELECTED CLIENTS

- The Ohio State University
- Mount Carmel Hospital
- Kalahari Resort
- Columbus Convention Center
- McDonald's
- Domino's
- Progressive Field (Cleveland Indians)
- Indian River Juvenile Correctional Facility





Contact Our Professionals

HARKNESSServices

52 E. Summit, Suite D

Norwalk, Ohio 44857

Toll-free 888.959.4203

HARKNESServices.com

OUR TEAM

Tara D. Harkness

President / Project Manager

888. 959. 4203, extension 101

tharkness@harknessservices.com

Chris Harkness

Director of Operations /

Project Manager

888. 959. 4203, extension 102

charkness@harknessservices.com

Cornell Smith

Service / Route Manager /

Project Manager

888. 959. 4203

csmith@harknessservices.com

James Luebke

Business Development Specialist

Decontamination Division

888.959.4203

jluebke@harknessservices.com

CREDENTIALS

INSURANCE

\$2,000,000 coverage

West Bend Mutual Insurance Co

1900 S. 18th Ave.

West Bend, WI. 53095

1800.236.5010

DUNS NUMBER

962755083

EIN

31.1398592

BWC Policy Number 01634770

Registered with SAM (Federal)

About Our President

Tara Harkness brings together passionate entrepreneurship, practical business savvy and business development talents. More than 20 years of experience in government, sales and management have led Tara to form her own consulting company, Link to Success, LLC, as well as HARKNESServices. Tara understands how to build win-win strategic partnerships, especially between major corporations and minority- and women-owned businesses. As president of HARKNESServices, Tara oversees daily operations, marketing and contract management.





Thank you!



HARKNESServices



CERTIFIED BY
WBENC/WConnect INTERNATIONAL



North Carolina
Department of Administration