Date Filed: October 06, 2026

Witness: John P. Dipaola-Tromba, John G. Griffin and Leanne M. Landry
Request from: Office of Education, Outreach, and Enforcement

Question:

(MS24F-VENDOR-FOOD) Refer to Exhibit ACCT-2 CLP-6 and Confidential Exhibit ACCT-2 CLP-6A-9, pp. 170-174. The Company reported three incremental charges in the combined amount of $43,802 for the Paul Gregorys LLC and Perk on Main LLC vendors. Provide an unlocked Excel spreadsheet detailing the total all-in costs for each meal (i.e., breakfast, lunch, and dinner) and provide a comparison of the cost to the maximum meal caps outlined within Eversource's restaurant meal policy.

Response:

Referring to Exhibit ACCT-2 CLP-6 (MS24F), Outside Contractors- Vendors, line 346-348, vendor Paul Gregorys LLC, invoices totaling the amount of $31,160 and Perk on Main LLC, invoice totaling the amount of $12,642.

The Company makes reasonable efforts to manage meal costs during emergency restoration events. However, standard meal policies cannot always be adhered to due to the unique circumstances of emergency response operations. Vendors capable of providing emergency meal services on short notice must maintain specialized capabilities, including rapid procurement, preparation, and delivery of large quantities of meals, often within 12 to 24 hours and under adverse conditions. These services frequently require after-hours staffing, expedited logistics, and operational flexibility beyond that of traditional catering services, resulting in increased costs.

Additionally, restaurants and catering vendors often incur higher operating expenses when supporting emergency response efforts due to the volume, urgency, and timing of orders. Unlike normal restaurant operations, where customer demand is managed throughout the day, emergency response meal requests require vendors to prepare and deliver large quantities of food on short notice, creating additional labor, inventory, and transportation costs.

Providing adequate meals for employees working extended shifts, often ranging from 12 to 16 hours in challenging weather and field conditions, is a necessary component of emergency restoration operations. Access to sufficient meals supports employee health, safety, endurance, and productivity, enabling personnel to safely and effectively perform restoration activities under

demanding circumstances. Please refer to EOE-317, Attachment 1 CONFIDENTIAL, for the total all-in costs for each meal.

Lastly, upon further review of this response the Company identified an error in the tax amount within line 346, in the amount of $168.98; line 347, in the amount of $177.00; and line 348, in the amount of $113.36. The Company will supplement ACCT-2 CLP-6 (MS24F), to reflect the following for each line:

- Line 346, the total amount of $15,014.60
- Line 347, the total amount of $15,800.00
- Line 348, the total amount of $12,528.64