



Ray has been an integral member of the PJW Restaurant Group for over a decade. As the Facilities Director, he manages the day-to-day facility operations at all of the group's restaurants to keep them efficient and safe for the staff and customers. Ray also supervises all new construction for PJW Restaurant Group as well as the necessary re-models to keep all of the group's locations in

top shape. Ray works closely with the entire executive staff and reports directly to Chief Operating Officer, Jim Fris.

Prior to joining PJW, Ray honed his facility management skills as a Regional Facility Manager at Brinker International, a multinational hospitality company that owns, operates or franchises more than 1,600 restaurants under the names Chili's Grill & Bar and Maggiano's Little Italy. Before joining Brinker, he served as a Regional Facility Manager for Denny's, the full-service pancake house chain. Ray worked as a self-employed electrical contractor for 20 years before he entered the restaurant industry.

Ray is an active member of Restaurant Facility Management Association (RFMA), whose mission is to advance industry awareness of restaurant facility management while promoting professional and ethical standards. He lives in Gibbsboro, NJ with his wife and son, where they enjoy frequent trips to The ChopHouse. He also loves to be outdoors and enjoys motorcycling, skiing in the winter, and baseball and waterskiing in the summer.

FONDEST MEMORY OF
PJW RESTAURANT GROUP

“October 12, 2006. That was the day PJ’s tapped our own beer, PJW Copper Lager. I was with Bob and Jim at PJ’s Haddonfield to pour the first drafts our own company beer. I was taking pictures for our website and the crowd was loud, and it was awesome to see the smiles on the staff’s faces. It was a pretty proud moment for us. I also have a proud moment with every new location we open. I have helped open more than nine locations and two changes of concepts. It is a great feeling when opening day comes and all the guests love the look, operation and food. All the hard work that each of the support staff tirelessly puts in for months up to the grand openings pays off again and again. The vibe on opening days, every time, is incredible.”