

Conversation Contents

2015 Landmark Music Festival - Food Vendor Health Permit Applications

- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/1.1
Duke's Grocery.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/1.2
Ben's Chili Bowl.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/1.3
Pitango Gelato.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/1.4
The Big Cheese.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/1.5
Maki Shop.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/1.6
2015 Landmark Projected Food Court Menu Items.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/1.7
2015 Landmark Projected Food Court Vendor List.xlsx
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/2.1
Shake Shack.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/2.2
Curley Q's BBQ.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/2.3
Rocklands Barbeque & Grilling Company.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/2.4
Beefsteak.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/2.5
Amsterdam Falafelshop.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/3.1
Bar Cabana.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/3.2
Bar 6.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/3.3
Bar 5.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/3.4
Bar 4.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/3.5
Bar 3.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/3.6
Bar 2.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/3.7
Bar 1.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/4.1
Pepe.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/4.2
Old Ebit Grill & The Hamilton.pdf
- /9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/4.3
Lemonade Love.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/4.4
Oyamel.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/4.5
Proof, Estadio & Doi Moi.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/6.1
Taco Bamba.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/6.2
Maketto.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/7.1
Landmark Music Festival_ReviewComments_0819.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/7.2
Cooling Log.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/10.1
~WRD334.jpg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/10.2
~WRD334.jpg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/11.1
EWS Filtration Process.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/11.2
Landmark Food Court Infrastructure & Logistics.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.1
Pete's New Haven Style Apizza.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.2
2015 Landmark Projected Food Court Menu Items.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.3
2015 Landmark Projected Food Court Vendor List.xlsx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.4
Landmark Music Festival_Review Comments.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.5
Maki Shop - Health Inspection Report.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.6
Ben's Chili Bowl - Health Inspection Report.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.7
Lemonade Love - Certified Food Service Manager Card.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.8
Shake Shack - Health Inspection Report.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/13.9
Old Ebbitt Grill & The Hamilton - Candy Oven.jpg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit
Applications/13.10 Maki Shop - HACCP & Parasitic Destruction 2015.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit
Applications/13.11 Amsterdam Falafelshop - HACCP Manual.doc

/9. 2015 Landmark Music Festival - Food Vendor Health Permit
Applications/13.12 Amsterdam Falafelshop - Pickling Certificate.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit
Applications/13.13 Bars 1-6 & Cabana - Bar Placement.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit
Applications/13.14 Bars 1-6 & Cabana - Booth Layout Diagram.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/14.1
Landmark Music Festival_8262015.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.1
Flooring.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.2
Landmark Music Festival_Review Comments.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.3
Ben's Chili Bowl - Health Inspection Report.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.4
Oyamel - Food Inspection Report Part 2.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.5
Oyamel - Food Inspection Report.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.6
Pitango Gelato - Pennsylvania Department of Agriculture License.PNG

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.7
Pitango Gelato - Food Service Card.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.8
Pete's New Haven Style Apizza - Health Inspection Report.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/15.9
Proof, Estadio, & Doi Moi - Business License.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.1
Curley Q's BBQ - Updated Part E.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.2
Curley Q's BBQ - Food Service License.jpeg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.3
Curley Q's BBQ - Food Inspection.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.4
Amsterdam Falafelshop - Health Inspection Report.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.5
Curley Q's BBQ - Serve Safe Manager Card.JPG

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.6
PEPE - Food Service Manager Card.jpg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.7
PEPE - Signed Page.jpg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.8
Proof, Estadio, & Doi Moi - Business License.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/16.9
The Big Cheese - Updated Permit Application.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit
Applications/16.10 The Big Cheese - Food Handler Card.jpeg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit
Applications/16.11 The Big Cheese - Health Inspection Report.jpeg

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/17.1
Amsterdam Falafelshop - Product Information Sheet.pdf

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/18.1
Landmark Music Festival_Review Comments_09012015.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/20.1
Landmark Music Festival_Review Comments.docx

/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/20.2

Pitango Gelato - Routine Inspection Report.pdf
/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/20.3
Proof, Estadio & Doi Moi - Health Inspection Report.jpg
/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/20.4
The Big Cheese - Health Inspection Report Page 2.jpg
/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/20.5
PEPE - Jaleo Health Inspection.pdf
/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/21.1
Landmark Music Festival 09152015.docx
/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/22.1
Doi Moi - Health Inspection Report.pdf
/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/22.2
Curley Q's BBQ - Health Inspection Report.pdf
/9. 2015 Landmark Music Festival - Food Vendor Health Permit Applications/32.1
Pepe Chips.jpg

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Aug 18 2015 18:56:49 GMT-0600 (MDT)
To: "leonard_lee@nps.gov" <leonard_lee@nps.gov>,
"Adam_Kramer@nps.gov" <Adam_Kramer@nps.gov>
Subject: 2015 Landmark Music Festival - Food Vendor Health Permit
Applications
Duke's Grocery.pdf Ben's Chili Bowl.pdf Pitango Gelato.pdf
Attachments: The Big Cheese.pdf Maki Shop.pdf 2015 Landmark
Projected Food Court Menu Items.pdf 2015 Landmark
Projected Food Court Vendor List.xlsx

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Aug 18 2015 19:02:10 GMT-0600 (MDT)
To: "leonard_lee@nps.gov" <leonard_lee@nps.gov>, "Adam_Kramer@nps.gov" <Adam_Kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Shake Shack.pdf Curley Q's BBQ.pdf Rocklands Barbeque

Attachments:

& Grilling Company.pdf Beefsteak.pdf Amsterdam
Falafelshop.pdf

Last 5, of food.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Tuesday, August 18, 2015 8:01 PM

To: leonard_lee@nps.gov; Adam_Kramer@nps.gov

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

5 more

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Tuesday, August 18, 2015 7:56 PM

To: leonard_lee@nps.gov; Adam_Kramer@nps.gov

Subject: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Aug 18 2015 19:02:48 GMT-0600 (MDT)
To: "leonard_lee@nps.gov" <leonard_lee@nps.gov>,
"Adam_Kramer@nps.gov" <Adam_Kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health
Permit Applications
Attachments: Bar Cabana.pdf Bar 6.pdf Bar 5.pdf Bar 4.pdf Bar 3.pdf Bar
2.pdf Bar 1.pdf

And, lastly, 7 bar permits.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Tuesday, August 18, 2015 8:02 PM

To: leonard_lee@nps.gov; Adam_Kramer@nps.gov

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Last 5, of food.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Tuesday, August 18, 2015 8:01 PM
To: leonard_lee@nps.gov; Adam_Kramer@nps.gov
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

5 more

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Tuesday, August 18, 2015 7:56 PM
To: leonard_lee@nps.gov; Adam_Kramer@nps.gov
Subject: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Aug 18 2015 19:01:18 GMT-0600 (MDT)
To: "leonard_lee@nps.gov" <leonard_lee@nps.gov>, "Adam_Kramer@nps.gov" <Adam_Kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Pepe.pdf Old Ebitz Grill & The Hamilton.pdf Lemonade Love.pdf Oyamel.pdf Proof, Estadio & Doi Moi.pdf

5 more

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Tuesday, August 18, 2015 7:56 PM
To: leonard_lee@nps.gov; Adam_Kramer@nps.gov
Subject: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

"Lee, Leonard" <leonard_lee@nps.gov>

From: "Lee, Leonard" <leonard_lee@nps.gov>
Sent: Wed Aug 19 2015 09:59:59 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Wed Aug 19 2015 17:39:49 GMT-0600 (MDT)
To: "Lee, Leonard" <leonard_lee@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Taco Bamba.pdf Maketto.pdf

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Fri Aug 21 2015 06:57:01 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Landmark Music Festival_ReviewComments_0819.docx
Cooling Log.docx

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click](#)

[here.](#)

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]
Sent: Wednesday, August 19, 2015 11:00 AM
To: Kevin Noonan
Cc: Adam Kramer
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Fri Aug 21 2015 07:38:38 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

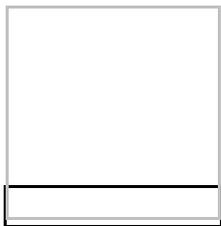
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]
Sent: Wednesday, August 19, 2015 11:00 AM
To: Kevin Noonan
Cc: Adam Kramer
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing

minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Fri Aug 21 2015 08:01:31 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▣

On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

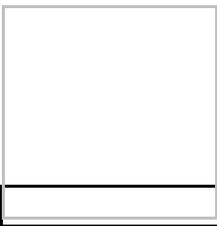
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Fri Aug 21 2015 08:06:12 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: ~WRD334.jpg ~WRD334.jpg

Thank you sir. All information will be sent to them today.

Kevin Noonan
C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch

Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▣

On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Fri Aug 21 2015 17:08:31 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: EWS Filtration Process.pdf Landmark Food Court Infrastructure & Logistics.pdf

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)

- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.
 - 53' Refrigeration Trailers for perishable storage
 - Dual-Sided Handwashing Stations
 - Grey Water Collection Units
 - Grease Collection Units
 - Potable Water Source
 - Portalet Restrooms
 - Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▣

On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that

they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Fri Aug 21 2015 18:33:06 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can](#)

see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.

- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.
 - 53' Refrigeration Trailers for perishable storage
 - Dual-Sided Handwashing Stations
 - Grey Water Collection Units
 - Grease Collection Units
 - Potable Water Source
 - Portalet Restrooms
 - Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

□

On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the

event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan

<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Aug 25 2015 15:02:09 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Pete's New Haven Style Apizza.pdf 2015 Landmark Projected Food Court Menu Items.pdf 2015 Landmark Projected Food Court Vendor List.xlsx Landmark Music Festival_Review Comments.docx Maki Shop - Health Inspection Report.pdf Ben's Chili Bowl - Health Inspection Report.pdf Lemonade Love - Certified Food Service

Attachments:

Manager Card.pdf Shake Shack - Health Inspection Report.pdf Old Ebbitt Grill & The Hamilton - Candy Oven.jpg Maki Shop - HACCP & Parasitic Destruction 2015.pdf Amsterdam Falafelshop - HACCP Manual.doc Amsterdam Falafelshop - Pickling Certificate.pdf Bars 1-6 & Cabana - Bar Placement.pdf Bars 1-6 & Cabana - Booth Layout Diagram.pdf

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:33 PM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

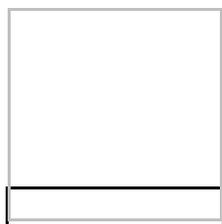
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)

- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.
 - 53' Refrigeration Trailers for perishable storage
 - Dual-Sided Handwashing Stations
 - Grey Water Collection Units
 - Grease Collection Units
 - Potable Water Source
 - Portalet Restrooms
 - Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

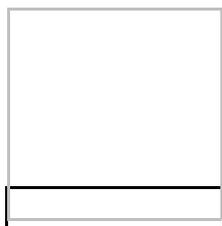
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Thu Aug 27 2015 05:21:53 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Landmark Music Festival_8262015.docx

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▣

On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified

water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

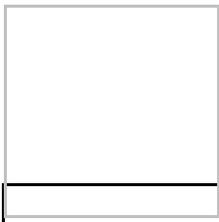
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.](#)
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? [There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff \(Trust, C3, artist managers, etc.\).](#)
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. [Noted. I have included this in the email regarding their health department follow up needs based on your concerns.](#)
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. [All but one booth \(Old Ebbitt Grill & The Hamilton\) will](#)

be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.

- 53' Refrigeration Trailers for perishable storage
- Dual-Sided Handwashing Stations
- Grey Water Collection Units
- Grease Collection Units
- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

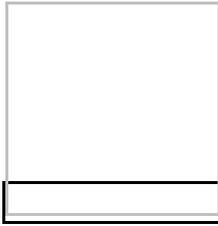
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Mon Aug 31 2015 17:20:09 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Flooring.docx Landmark Music Festival_Review Comments.docx Ben's Chili Bowl - Health Inspection Report.pdf Oyamel - Food Inspection Report Part 2.pdf Oyamel - Food Inspection Report.pdf Pitango Gelato - Pennsylvania Department of Agriculture License.PNG Pitango Gelato - Food Service Card.pdf Pete's New Haven Style Apizza - Health Inspection Report.pdf Proof, Estadio, & Doi Moi - Business License.pdf

Attachments:

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

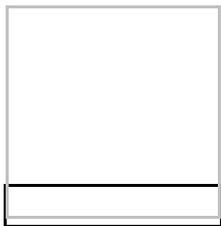
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not

be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

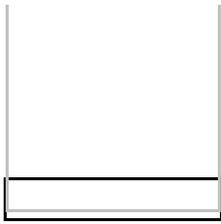
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.](#)
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? [There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of](#)

the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).

· We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. [Noted. I have included this in the email regarding their health department follow up needs based on your concerns.](#)

· Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. [All but one booth \(Old Ebbitt Grill & The Hamilton\) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.](#)

- [53' Refrigeration Trailers for perishable storage](#)
- [Dual-Sided Handwashing Stations](#)
- [Grey Water Collection Units](#)
- [Grease Collection Units](#)
- [Potable Water Source](#)
- [Portalet Restrooms](#)
- [Landfill & Recycling Dumpsters](#)

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

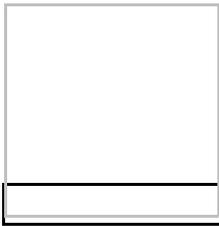
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to

review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Mon Aug 31 2015 17:28:25 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Curley Q's BBQ - Updated Part E.pdf Curley Q's BBQ - Food Service License.jpeg Curley Q's BBQ - Food Inspection.pdf Amsterdam Falafelshop - Health Inspection Report.pdf Curley Q's BBQ - Serve Safe Manager Card.JPG PEPE - Food Service Manager Card.jpeg PEPE - Signed Page.jpg Proof, Estadio, & Doi Moi - Business License.pdf The Big Cheese - Updated Permit Application.pdf The Big Cheese - Food Handler Card.jpeg The Big Cheese - Health Inspection Report.jpeg

Additional documents regarding Landmark food court are attached.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

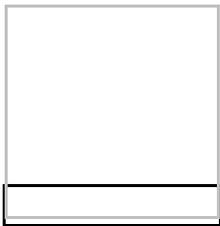
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Pizza. I have included their health permit, and also

included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

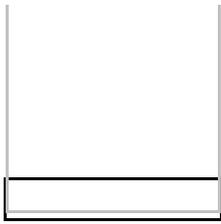
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.](#)
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? [There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of](#)

the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).

- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. [Noted. I have included this in the email regarding their health department follow up needs based on your concerns.](#)
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. [All but one booth \(Old Ebbitt Grill & The Hamilton\) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.](#)
 - [53' Refrigeration Trailers for perishable storage](#)
 - [Dual-Sided Handwashing Stations](#)
 - [Grey Water Collection Units](#)
 - [Grease Collection Units](#)
 - [Potable Water Source](#)
 - [Portalet Restrooms](#)
 - [Landfill & Recycling Dumpsters](#)

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

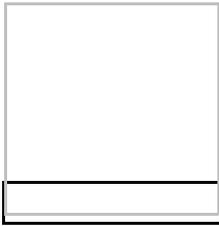
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to

review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Mon Aug 31 2015 17:30:54 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Amsterdam Falafelshop - Product Information Sheet.pdf

Last document.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:27 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Additional documents regarding Landmark food court are attached.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Thursday, August 27, 2015 6:22 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

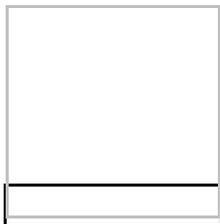
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

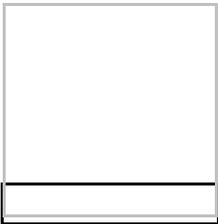
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

· What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached](#). We are planning to hook up the water manifold (provided by Event Water Solutions) to an onsite fire hydrant. [See attached](#) for the filtration process. We are aware of the approval process that needs to be done before using an onsite

hydrant. We are planning on having two of these manifolds for the food vendors.

- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.
 - 53' Refrigeration Trailers for perishable storage
 - Dual-Sided Handwashing Stations
 - Grey Water Collection Units
 - Grease Collection Units

- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

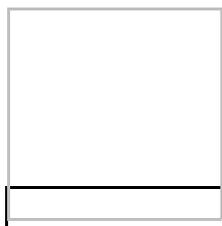
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Tue Sep 01 2015 12:45:07 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>, Leonard Lee <leonard_lee@nps.gov>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Landmark Music Festival_Review Comments_09012015.docx

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▣

On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The**

tikka masala will be held cold and reheated to order.

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Monday, August 31, 2015 6:20 PM

To: 'Kramer, Adam'

Cc: 'Lee, Leonard'

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with

the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

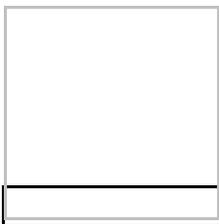
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors](#)

booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.

- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.
 - 53' Refrigeration Trailers for perishable storage
 - Dual-Sided Handwashing Stations
 - Grey Water Collection Units
 - Grease Collection Units
 - Potable Water Source
 - Portalet Restrooms
 - Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

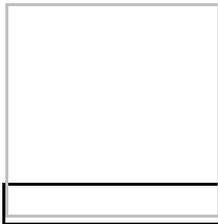
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the

event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan

<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Sep 01 2015 15:59:33 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>, Leonard Lee <leonard_lee@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi,

Yes, you may be right. I have sent these follow ups out to the appropriate parties and will get back to you soon.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

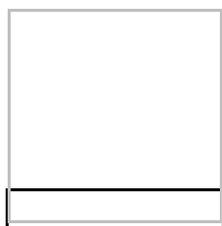
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in

the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

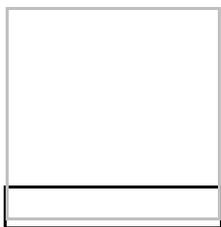
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

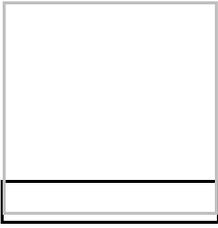
Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the

parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.](#)

- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.
 - 53' Refrigeration Trailers for perishable storage
 - Dual-Sided Handwashing Stations
 - Grey Water Collection Units
 - Grease Collection Units
 - Potable Water Source
 - Portalet Restrooms
 - Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

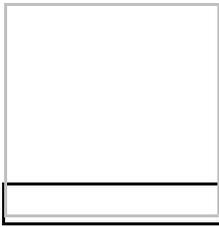
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the

consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Fri Sep 11 2015 14:37:21 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>, Leonard Lee <leonard_lee@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Landmark Music Festival_Review Comments.docx Pitango Gelato - Routine Inspection Report.pdf Proof, Estadio & Doi Moi - Health Inspection Report.jpg The Big Cheese - Health Inspection Report Page 2.jpg PEPE - Jaleo Health Inspection.pdf

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This

includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

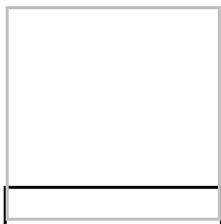
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:33 PM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

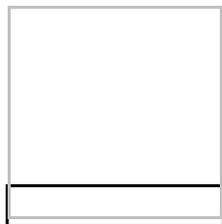
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached](#). We are planning to hook up the water manifold (provided by Event Water Solutions) to an onsite fire hydrant. [See attached](#) for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached](#). We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area](#). As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached](#). We will

have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.

· I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).

· We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.

· Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.

- 53' Refrigeration Trailers for perishable storage
- Dual-Sided Handwashing Stations
- Grey Water Collection Units
- Grease Collection Units
- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

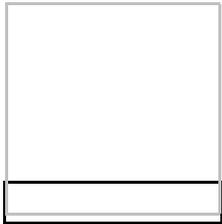
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have

also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan

<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Tue Sep 15 2015 06:34:16 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Landmark Music Festival 09152015.docx

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

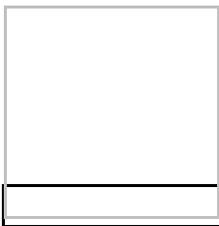
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

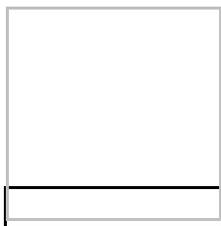
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.](#)
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? [There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff \(Trust, C3, artist managers, etc.\).](#)
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. [Noted. I have included this in the email regarding their health department follow up needs based on your concerns.](#)
- Provide a detailed layout for each booth. There must be at least one handwash

station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.

- 53' Refrigeration Trailers for perishable storage
- Dual-Sided Handwashing Stations
- Grey Water Collection Units
- Grease Collection Units
- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Friday, August 21, 2015 9:06 AM

To: Kramer, Adam

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 PRESENTS

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:57 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan

<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Thu Sep 17 2015 16:04:41 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Doi Moi - Health Inspection Report.pdf Curley Q's BBQ - Health Inspection Report.pdf

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

-

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 15, 2015 7:34 AM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

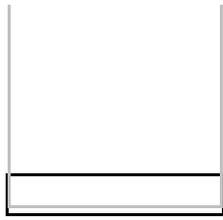
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 01, 2015 1:45 PM
To: Kevin Noonan; Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Thursday, August 27, 2015 6:22 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

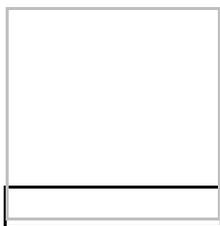
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

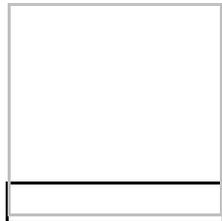
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

· What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached](#). We are planning to hook up the water manifold (provided by [Event Water Solutions](#)) to an onsite fire hydrant. [See attached](#) for the filtration process. We are aware of the approval process that needs to be done before using an onsite

hydrant. We are planning on having two of these manifolds for the food vendors.

- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.
 - 53' Refrigeration Trailers for perishable storage
 - Dual-Sided Handwashing Stations
 - Grey Water Collection Units
 - Grease Collection Units

- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

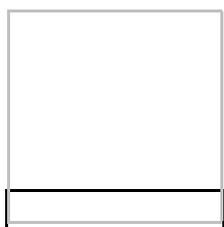
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:57 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]
Sent: Wednesday, August 19, 2015 11:00 AM
To: Kevin Noonan
Cc: Adam Kramer
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Thu Sep 17 2015 17:44:09 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

-

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 15, 2015 7:34 AM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

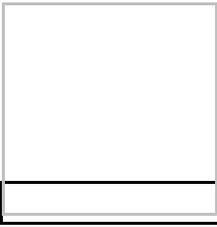
Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and

the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Thursday, August 27, 2015 6:22 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

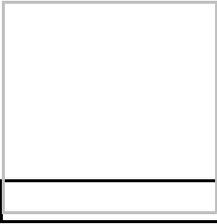
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:33 PM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

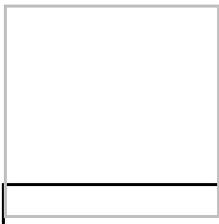
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.](#)
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? [There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff \(Trust, C3, artist managers, etc.\).](#)
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. [Noted. I have included this in the email regarding their health department follow up needs based on your concerns.](#)
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. [All but one booth \(Old Ebbitt Grill & The Hamilton\) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.](#)

- [53' Refrigeration Trailers for perishable storage](#)

- Dual-Sided Handwashing Stations
- Grey Water Collection Units
- Grease Collection Units
- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

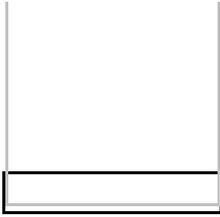
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 PRESENTS

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]

Sent: Wednesday, August 19, 2015 11:00 AM

To: Kevin Noonan

Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. I ruly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them al onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Thu Sep 17 2015 18:03:00 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan
C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▣

On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

-

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

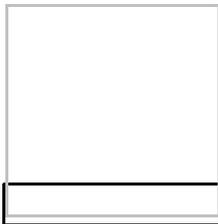
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate

documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Monday, August 31, 2015 6:20 PM

To: 'Kramer, Adam'

Cc: 'Lee, Leonard'

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

I thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:33 PM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

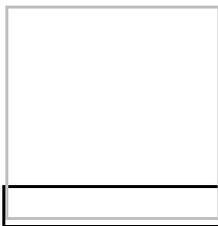
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided

by Event Promoter – What are the facilities and how will they be provided? See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.

- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.

- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.

- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).

- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.

- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.

- 53' Refrigeration Trailers for perishable storage
- Dual-Sided Handwashing Stations

- Grey Water Collection Units
- Grease Collection Units
- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:57 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court, rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]
Sent: Wednesday, August 19, 2015 11:00 AM
To: Kevin Noonan
Cc: Adam Kramer
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

knoonan@c3presents.com

www.c3presents.com

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Mon Sep 21 2015 11:00:58 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:
That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan
C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

-

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

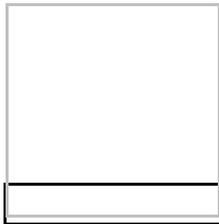
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached.
I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

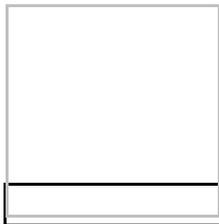
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

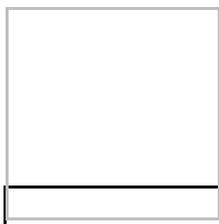
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.](#)
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other

bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).

- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. [Noted. I have included this in the email regarding their health department follow up needs based on your concerns.](#)

- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. [All but one booth \(Old Ebbitt Grill & The Hamilton\) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.](#)

- [53' Refrigeration Trailers for perishable storage](#)
- [Dual-Sided Handwashing Stations](#)
- [Grey Water Collection Units](#)
- [Grease Collection Units](#)
- [Potable Water Source](#)
- [Portalet Restrooms](#)
- [Landfill & Recycling Dumpsters](#)

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

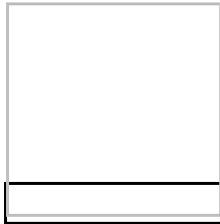
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my

comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

I have attached the final two health permits for Landmark.

I will update you if we feel the need to have 200' of food court,
rather than the 180' we are currently at.

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Lee, Leonard [mailto:leonard_lee@nps.gov]
Sent: Wednesday, August 19, 2015 11:00 AM
To: Kevin Noonan
Cc: Adam Kramer

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hello Kevin.

Thank you for the submissions.

You should be hearing from Adam in the near future.

Please stand by.

On Tue, Aug 18, 2015 at 8:56 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Leonard & Adam,

Sorry for the lateness of this email. Truly EOD.

Here are 22 health permits for Landmark. It consists of 15 food vendor applications and 7 beverage applications (bars). Couldn't fit them all onto one email, so apologies for the multiple emails. Just to be transparent, we will have 2-4 more permits to submit by EOW. I hope this doesn't cause too much of a problem. Other than those, the 22 permits are for the entire festival, barring any last minute, agreed upon, plans.

Leonard, like I mentioned on our call last Friday, I have also included the most up-to-date food vendor contact list and menu items for the festival. Currently, we have 17 food vendors in 180' of food court, but could potentially become 200', in order to meet demand. Maketto and Taco Bamba are highlighted, as they are the two vendors that are finalizing minute details before sending me their completed health

permits, hopefully by EOD tomorrow.

Please let me know if you have any questions and I will address them as quickly as possible.

Thank you and have a good night,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Sep 22 2015 13:25:28 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun
- **Garlic Mayo:**
 - § 1 gallon mayonnaise
 - § 10 oz chopped garlic
 - § salt/pepper
 - § **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun

add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

· **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce

- **Crema:**

- § 1 gallon sour cream

- § 4 oz chili powder

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below

· **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

· **Ingredient List:**

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

· **Preparation BLTA:**

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula, bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fries). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crockpot to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup

warmer at 150 degrees.

8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised

food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▣

On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

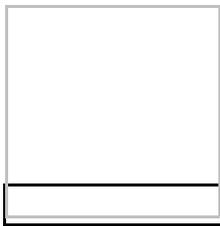
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C3 PRESENTS

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

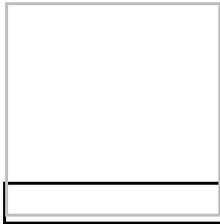
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors

neatn permits, along with the appropriate attached documents. I am still missing /, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

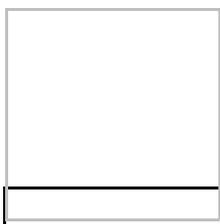
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Tue Sep 22 2015 14:08:33 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun
- **Garlic Mayo:**

§ 1 gallon mayonnaise

§ 10 oz chopped garlic

§ salt/pepper

§ **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top

half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

- **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce

- **Crema:**

- § 1 gallon sour cream

- § 4 oz chili powder

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below

- **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

- **Ingredient List:**

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

- **Preparation BLTA:**

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula, bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fries). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp

for no longer than 30 minutes.

7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

KEVIN NOONAN

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

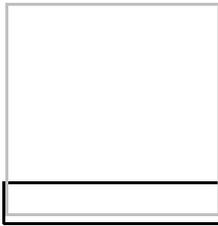
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached.
I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

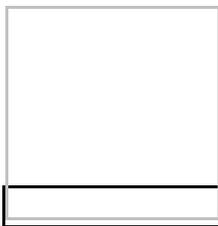
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full

menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

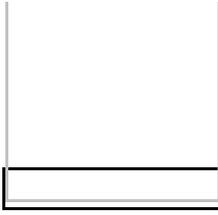
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.](#)
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. [See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house,](#)

within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.

- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. [Noted. I have included this in the email regarding their health department follow up needs based on your concerns.](#)
- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. [All but one booth \(Old Ebbitt Grill & The Hamilton\) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.](#)
 - [53' Refrigeration Trailers for perishable storage](#)
 - [Dual-Sided Handwashing Stations](#)
 - [Grey Water Collection Units](#)
 - [Grease Collection Units](#)
 - [Potable Water Source](#)
 - [Portalet Restrooms](#)
 - [Landfill & Recycling Dumpsters](#)

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C3 PRESENTS

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

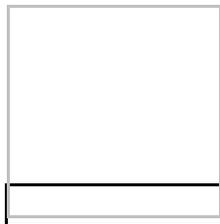
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering,

which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:57 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have reviewed the applications and have attached my comments/questions for each vendor along with general questions for the event organizer. I have also attached a sample cooling log, many of the vendors have indicated that they will make food offsite, cool it down and transport it to the park and reheat it at the park. Cooling is a major risk factor for foodborne illness and the process needs to be verified that the items were cooled properly. If a cooling log is not present with food that was prepared in advance and cooled it may not be served to the public.

As you can see with this many vendors it does take quite a bit of time to review the applications. I look forward to seeing the responses, so that we can move the process forward.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

<~WRD334.jpg>

On Wed, Aug 19, 2015 at 7:39 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi,

Thank you for the follow up, Leonard.

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Sep 22 2015 14:29:33 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Yes, sir, we will make sure they are well aware of those concerns.

I will inform Duke's of your follow up notes.

I will gather the appropriate info from Curley's and get back to you.

The vendors will first be coming in on Friday, September 26th from 8am – 5pm. They come in groups of 5 in 2 hour intervals, so not all are coming in at once.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C3 PRESENTS

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 22, 2015 3:09 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

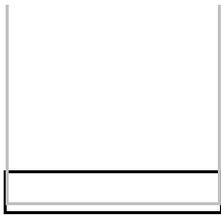
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun
- **Garlic Mayo:**
 - § 1 gallon mayonnaise
 - § 10 oz chopped garlic
 - § salt/pepper
 - § **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half

or brocne bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

Ingredient List:

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce

- **Crema:**

- § 1 gallon sour cream

- § 4 oz chili powder

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below

Preparation Corn:

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

Ingredient List:

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

Preparation BLTA:

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula, bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fries). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crockpot to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup

warmer at 150 degrees.

8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised

food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

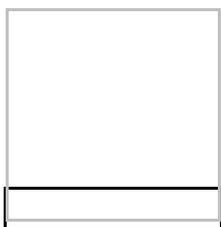
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

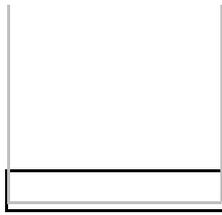
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

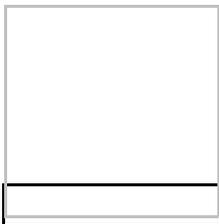
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate

we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

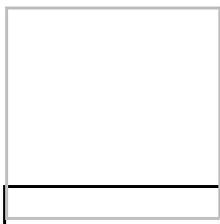
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Tue Sep 22 2015 14:32:28 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you Kevin. We will aim to see them then on Saturday morning.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Tue, Sep 22, 2015 at 4:29 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Adam,

Yes, sir, we will make sure they are well aware of those concerns.

I will inform Duke's of your follow up notes.

I will gather the appropriate info from Curley's and get back to you.

The vendors will first be coming in on Friday, September 26th from 8am – 5pm. They come in groups of 5 in 2 hour intervals, so not all are coming in at once.

Kevin Noonan

C 3 PRESENTS

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

we consider all cut leafy greens (including arugula and cilantro) as PHF/TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun

○ **Garlic Mayo:**

§ 1 gallon mayonnaise

§ 10 oz chopped garlic

§ salt/pepper

§ **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top

hair or brioche bun spread garlic mayo and sweet chili sauce. On bottom hair or bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

Ingredient List:

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce

- **Crema:**

- § 1 gallon sour cream

- § 4 oz chili powder

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below

Preparation Corn:

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

Ingredient List:

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

Preparation BLTA:

- Cut ciabatta roll in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula, bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fries). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp

for no longer than 30 minutes.

7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

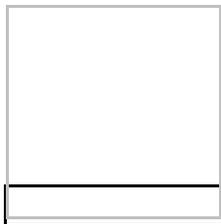
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

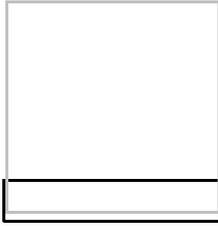
Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all

species and the parks that we snare.”



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

POSN BLIA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

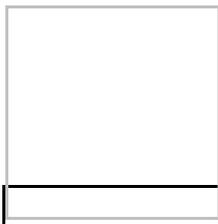
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection

units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached.
I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

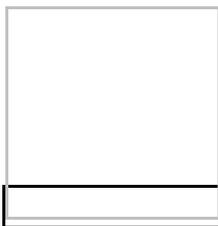
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan

<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:33 PM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

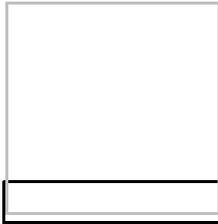
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? [See attached. We are planning to hook up the water manifold \(provided by Event Water Solutions\) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.](#)
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? [See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.](#)
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? [Technically, there is one food](#)

court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.

- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.

- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).

- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this requirement and acceptable barriers are in place. Noted. I have included this in the email regarding their health department follow up needs based on your concerns.

- Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.

- 53' Refrigeration Trailers for perishable storage
- Dual-Sided Handwashing Stations
- Grey Water Collection Units
- Grease Collection Units
- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

we can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

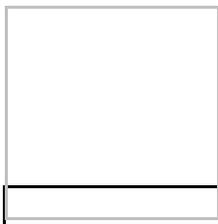
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 9:38 AM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Thank you for following up.

I am currently at another event, but will get back to you with answers for your general questions regarding the festival.

The catering you are referring to is VIP and Production Catering, which are right next to each other. Leonard informed me that these areas would fall under the Class 1 permit category. They are for private guests or staff/employees only and are not available to the general public.

For the vendors, if you would like me to, I can send each section of notes/questions to the respective vendor, for them to answer and be aware of.

Also, I will make sure the appropriate vendor's receive the cooling log, and know the consequences if they do not adhere to the guideline.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

| <

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Tue Sep 22 2015 14:41:23 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Okay. Thank you for the heads up. I am sure you are aware, but the festival begins at noon and the food vendors are open from the start of the event to the end at 10pm.

Please feel free to call my cell phone number (512.997.8640) when you are onsite and I will gladly walk with you during your onsite inspections.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 22, 2015 3:32 PM
To: Kevin Noonan

CC: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you Kevin. We will aim to see them then on Saturday morning.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

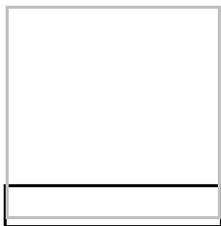
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 4:29 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Adam,

Yes, sir, we will make sure they are well aware of those concerns.

I will inform Duke's of your follow up notes.

I will gather the appropriate info from Curley's and get back to you.

The vendors will first be coming in on Friday, September 26th from 8am – 5pm. They come in groups of 5 in 2 hour intervals, so not all are coming in at once.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7050

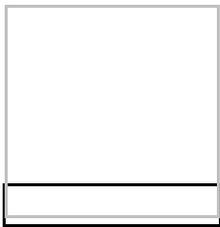
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce

- 2 oz red onion

- 1 oz pickles

- 1 each brioche bun

- **Garlic Mayo:**

- § 1 gallon mayonnaise

- § 10 oz chopped garlic

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below.

- **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

- **Ingredient List:**

- One whole ear of corn

- 1 oz Crema (see below)

- .5 oz cilantro

- 1 oz grated cotija cheese

- 1 oz sriracha sauce

- **Crema:**

- § 1 gallon sour cream

- § 4 oz chili powder

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below

- **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

Ingredient List:

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

Preparation BLTA:

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper “boats” then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Monday, September 21, 2015 12:01 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

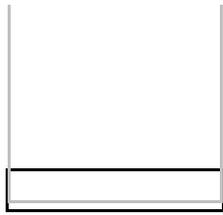
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

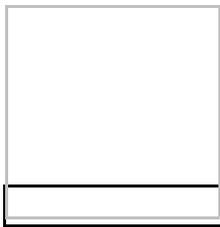
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

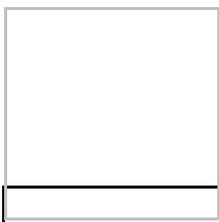
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 01, 2015 1:45 PM
To: Kevin Noonan; Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Monday, August 31, 2015 6:20 PM

To: 'Kramer, Adam'

Cc: 'Lee, Leonard'

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Thursday, August 27, 2015 6:22 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

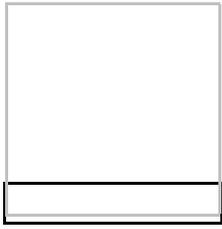
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Wed Sep 23 2015 10:15:12 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

We are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable. The sauces will be served out of condiment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under a heat lamp above 150 degrees. If not used immediately, they will be hot held in a cretcore at 180 degrees.

Thank you!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

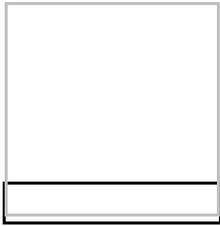
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun
- **Garlic Mayo:**
 - § 1 gallon mayonnaise
 - § 10 oz chopped garlic
 - § salt/pepper

§ **Prep:** mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

· **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce

- **Crema:**

 - § 1 gallon sour cream

 - § 4 oz chili powder

 - § salt/pepper

 - § **Prep:** Mix and keep refrigerated at 41 degrees or below

· **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

· **Ingredient List:**

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato

- 1 oz arugua
- 1 oz shaved cucumber

Preparation BLTA:

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.

6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

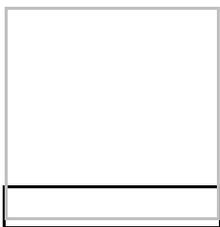
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

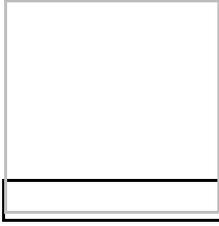
Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all

species and the parks that we share.



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

POSN BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

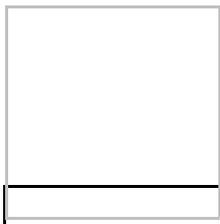
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids,

except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

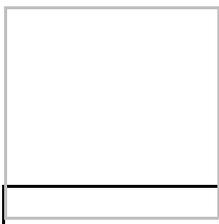
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan

<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:33 PM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Wed Sep 23 2015 15:37:41 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
Attachments: Pepe Chips.jpg

Hi again,

I have been asked by one of Jose Andres' booths, Pepe, if they would be allowed to sell pre-packaged Jose Andres chips at their booth? See attached for picture.

Chips Size Dimensions

2.76" x 3.94" x 8.66"

1.41 oz.

Completely understandable if this is not approved, as we are so close to the festival. I figured it wouldn't hurt to ask as these are pre-packaged and shelf stable. Go great with his sandwiches!

Let me know your thoughts.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 11:15 AM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

We are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable. The sauces will be served out of condiment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under a heat lamp above 150 degrees. If not used immediately, they will be hot held in a cretcore at 180 degrees.

Thank you!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 22, 2015 3:09 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature.

if they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

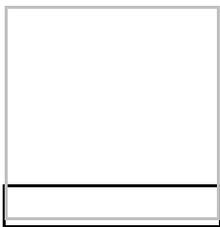
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EVVS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun
- **Garlic Mayo:**
 - § 1 gallon mayonnaise
 - § 10 oz chopped garlic
 - § salt/pepper
 - § **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

· **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro

- 1 oz grated cotija cheese

- 1 oz sriracha sauce

- **Crema:**

 - § 1 gallon sour cream

 - § 4 oz chili powder

 - § salt/pepper

 - § **Prep:** Mix and keep refrigerated at 41 degrees or below

- **Preparation Corn:**

 - Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

- **Ingredient List:**

 - Ciabatta bread

 - 5 oz apple wood smoked bacon

 - 1 oz garlic mayo

 - 2 oz avocado

 - 3 oz tomato

 - 1 oz arugula

 - 1 oz shaved cucumber

- **Preparation BLTA:**

 - Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

KEVIN NOONAN

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7050

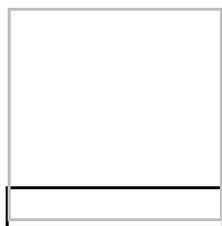
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

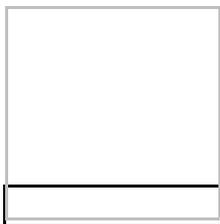
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from

Curley Q S BBQ and PROOF, ESTADIO & DOI MOI.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 15, 2015 7:34 AM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

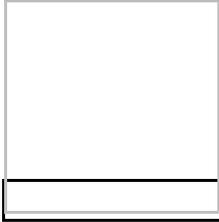
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax. 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

C 3 PRESENTS

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR PHONE: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

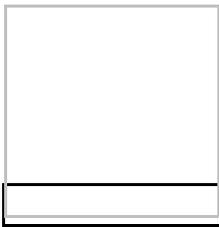
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Wed Sep 23 2015 15:58:01 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

From a food safety perspective we would not have any objections to their being served. However, I can not speak to if there are other issues that would need to be addressed by Leonard or Dick Swihart.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

▫

On Wed, Sep 23, 2015 at 5:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

I have been asked by one of Jose Andres' booths, Pepe, if they would be allowed to sell pre-packaged Jose Andres chips at their booth? See attached for picture.

Chips Size Dimensions

2.76" x 3.94" x 8.66"

1.41 oz.

Completely understandable if this is not approved, as we are so close to the festival. I figured it wouldn't hurt to ask as these are pre-packaged and shelf stable. Go great with his sandwiches!

Let me know your thoughts.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Wednesday, September 23, 2015 11:15 AM

To: 'Kramer, Adam'

Cc: Leonard Lee

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

We are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable. The sauces will be served out of condiment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under a heat lamp above 150 degrees. If not used immediately, they will be hot held in a cretcore at 180 degrees.

Thank you!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

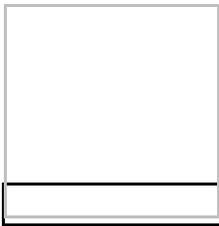
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

- **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun
- **Garlic Mayo:**

§ 1 gallon mayonnaise

§ 10 oz chopped garlic

§ salt/pepper

§ **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

· **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce
- **Crema:**

§ 1 gallon sour cream

§ 4 oz chili powder

§ salt/pepper

3 Prep. mix and keep refrigerated at 41 degrees or below

• **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

• **Ingredient List:**

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

• **Preparation BLTA:**

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

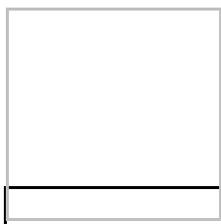
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

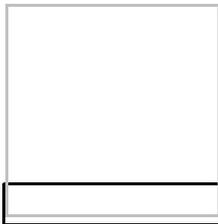
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 15, 2015 7:34 AM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network, promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only. Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached.
I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

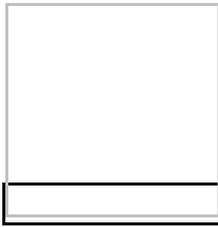
NCR PHONE: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by

a certified water operator ? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

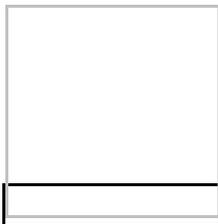
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See below for my answers regarding your general health permit related concerns. All the vendors have been notified of their specific notes/concerns. I will compile their responses and send back to you when they get back to me.

General

- What is the set up for the water stations – how will water be dispensed and where will it come from? See attached. We are planning to hook up the water manifold (provided by Event Water Solutions) to an onsite fire hydrant. See attached for the filtration process. We are aware of the approval process that needs to be done before using an onsite hydrant. We are planning on having two of these manifolds for the food vendors.
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided? See attached. We will provide grey water collection units, grease collection units, dual-sided handwashing stations, vendor only restrooms, and landfill/recycling dumpsters, all of which will be serviced nightly. We source them from a sanitation company. I do not believe the specific company has been finalized, as the site manager is compiling quotes from various companies who provide these services.
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court area? Technically, there is one food court area. As you can see from the current CAD, there are two equally sized tents separated by bars. All the vendors will be in that area, there is no other food service area.
- What will be the handwash station set up for the vendors and where will it be located? Most likely each booth will need their own handwashing station. See attached. We will have dual-sided handwashing stations available directly behind the vendors booth, only for vendor use. They will be serviced nightly. We are planning on having 12 dual-sided handwashing stations, which would provide each vendor with their own handwashing setup, with a few extra. These will be evenly spaced directly back-of-house, within 10 - 15' of cooking operation. Please let me know if you have any concerns with this plan.
- I have received applications for 6 bars and a bar cabana and the site layout only shows 3 bars and a bar operations area, where are the other bars? There are a total of 6 general admission bars and 1 cabana bar. There are two 40' x 20' bars on either end of the festival layout, and then two 10' x 20' bars in between the two food court runs. Cabana bar is in the Cabana area of the festival, only available to select guests/staff (Trust, C3, artist managers, etc.).
- We do not permit bare hand contact with any ready to eat food items (this includes ice and garnishes) – be sure that vendors are aware of this

requirement and acceptable barriers are in place. NOTED. I have included this in the email regarding their health department follow up needs based on your concerns.

· Provide a detailed layout for each booth. There must be at least one handwash station per booth and depending on the size of the booth and the complexity of the operations more may be needed. All but one booth (Old Ebbitt Grill & The Hamilton) will be in 10' wide x 20' deep booths. Old Ebbitt Grill & The Hamilton will be in a 20' x 20' booth. Vendor's have provided their specific booth layout indicating where their cooking, prepping, assembling, etc. will be located within the booth. Beyond that, as noted on the attached, there will be the following located in the food vendor back-of-house, evenly spaced out. This will be a fenced-in area.

- 53' Refrigeration Trailers for perishable storage
- Dual-Sided Handwashing Stations
- Grey Water Collection Units
- Grease Collection Units
- Potable Water Source
- Portalet Restrooms
- Landfill & Recycling Dumpsters

Please let me know what else I can answer for you. Have a great weekend!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Friday, August 21, 2015 9:06 AM
To: Kramer, Adam

Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you sir. All information will be sent to them today.

Kevin Noonan

C3 Presents

On Aug 21, 2015, at 9:01 AM, Kramer, Adam <adam_kramer@nps.gov> wrote:

We can go with that classification for the catering tents.

It would be appreciated if you could send the information to the vendors.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Wed Sep 23 2015 16:00:55 GMT-0600 (MDT)

TO: Kramer, Adam <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you, sir. I wanted to check with you first. I have been talking with Dick re: prices, and was going to address this with him if you gave me the go-ahead.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Wednesday, September 23, 2015 4:58 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

From a food safety perspective we would not have any objections to their being served. However, I can not speak to if there are other issues that would need to be addressed by Leonard or Dick Swihart.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

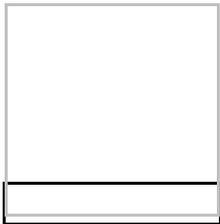
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Wed, Sep 23, 2015 at 5:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

I have been asked by one of Jose Andres' booths, Pepe, if they would be allowed to sell pre-packaged Jose Andres chips at their booth? See attached for picture.

Chips Size Dimensions

2.76" x 3.94" x 8.66"

1.41 oz.

Completely understandable if this is not approved, as we are so close to the festival. I figured it wouldn't hurt to ask as these are pre-packaged and shelf stable. Go great with his sandwiches!

Let me know your thoughts.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 11:15 AM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

We are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable. The sauces will be served out of condiment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under

a heat lamp above 150 degrees. If not used immediately, they will be not held in a crevice at 180 degrees.

Thank you!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

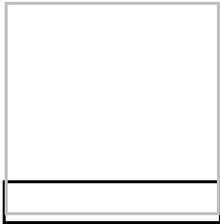
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [CLICK here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun
- **Garlic Mayo:**

§ 1 gallon mayonnaise

§ 10 oz chopped garlic

§ salt/pepper

§ **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

· **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce
- **Crema:**

§ 1 gallon sour cream

§ 4 oz chili powder

§ salt/pepper

§ **Prep:** Mix and keep refrigerated at 41 degrees or below

· **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

· **Ingredient List:**

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo

- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

Preparation BLTA:

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum

temp of 150 degrees

5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

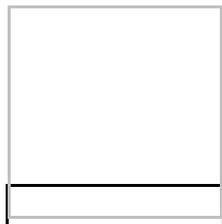
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

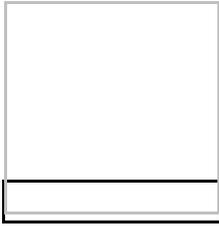
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

- **Info:** creekstone farms angus beef/melted gouda/um pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

- **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

- **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

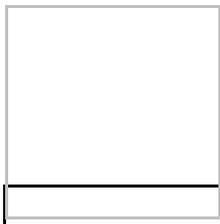
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate

documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

Kevin Noonan <knoonan@c3presents.com>

From: Kevin Noonan <knoonan@c3presents.com>
Sent: Thu Sep 24 2015 12:23:21 GMT-0600 (MDT)
To: "Kramer, Adam" <adam_kramer@nps.gov>
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Hope you are getting ready for the big weekend.

I have a question regarding inspection, as we have been talking to the vendors and want to give them the proper information.

You have informed me that you will arrive roughly at 11am on Saturday, September 26th to begin inspections. As you know, doors open at noon, which is when the food court opens as well.

Are vendors allowed to sell items at noon, regardless of if they have been inspected at that time, or are they required to decline service until their inspection is complete and approved?

The reason I ask is because there are 17 operations to inspect and approve, and while some will be relatively simple (lemonade and gelato), others will require a more extensive inspection, which may result in inspections lasting well past noon.

Thank you and see you soon,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 5:01 PM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you, sir. I wanted to check with you first. I have been talking with Dick re: prices, and was going to address this with him if you gave me the go-ahead.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Wednesday, September 23, 2015 4:58 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

From a food safety perspective we would not have any objections to their being served. However, I can not speak to if there are other issues that would need to be addressed by Leonard or Dick Swihart.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

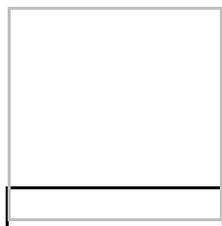
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Wed, Sep 23, 2015 at 5:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

I have been asked by one of Jose Andres' booths, Pepe, if they would be allowed to sell pre-packaged Jose Andres chips at their booth? See attached for picture.

Chips Size Dimensions

2.76" x 3.94" x 8.66"

1.41 oz.

Completely understandable if this is not approved, as we are so close to the festival. I figured it wouldn't hurt to ask as these are pre-packaged and shelf stable. Go great with his sandwiches!

Let me know your thoughts.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 11:15 AM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

We are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable.

The sauces will be served out of containment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under a heat lamp above 150 degrees. If not used immediately, they will be hot held in a cretcore at 180 degrees.

Thank you!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain

either below 41F or above 135F. If food is being cooled at the onsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

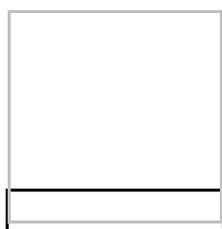
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles

- 1 each brioche bun
- **Garlic Mayo:**
 - § 1 gallon mayonnaise
 - § 10 oz chopped garlic
 - § salt/pepper
 - § **Prep:** Mix and keep refrigerated at 41 degrees or below.

· **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

· **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce
- **Crema:**
 - § 1 gallon sour cream
 - § 4 oz chili powder
 - § salt/pepper
 - § **Prep:** Mix and keep refrigerated at 41 degrees or below

· **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

Ingredient List:

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

Preparation BLTA:

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Monday, September 21, 2015 12:01 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

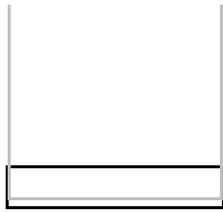
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

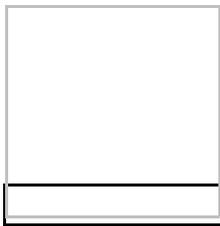
NCR PHONE: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

CHICKEN Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

TO: KEVIN NOONAN

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

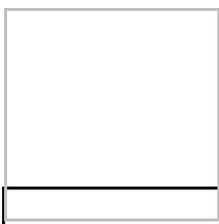
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 01, 2015 1:45 PM
To: Kevin Noonan; Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

"Lee, Leonard" <leonard_lee@nps.gov>

From: "Lee, Leonard" <leonard_lee@nps.gov>
Sent: Thu Sep 24 2015 14:22:58 GMT-0600 (MDT)
To: Kevin Noonan <knoonan@c3presents.com>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

I spoke to Kevin a few minutes ago and we have agreed that all food vendors must be inspected prior to conducting any sales. Kevin would like to have you onsite to begin inspections by 10:30 a.m. I understand that Dick will join you for the inspections. I am forwarding this email to Dick for his information.

All vendors desiring to begin selling at 12:00 p.m. should be incentivized to be ready for inspection between 10:30 a.m.-11:00 a.m. Kevin will communicate these times to the food vendors.

Thank you.

On Thu, Sep 24, 2015 at 2:23 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Hope you are getting ready for the big weekend.

I have a question regarding inspection, as we have been talking to the vendors and want to give them the proper information.

You have informed me that you will arrive roughly at 11am on Saturday, September 26th to begin inspections. As you know, doors open at noon, which is when the food court opens as well.

Are vendors allowed to sell items at noon, regardless of if they have been inspected at that time, or are they required to decline service until their inspection is complete and approved?

The reason I ask is because there are 17 operations to inspect and approve, and while some will be relatively simple (lemonade and gelato), others will require a more extensive inspection, which may result in inspections lasting well past noon.

Thank you and see you soon,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 5:01 PM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you, sir. I wanted to check with you first. I have been talking with Dick re: prices, and was going to address this with him if you gave me the go-ahead.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Wednesday, September 23, 2015 4:58 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

From a food safety perspective we would not have any objections to their being served. However, I can not speak to if there are other issues that would need to be addressed by Leonard or Dick Swihart.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Wed, Sep 23, 2015 at 5:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

I have been asked by one of Jose Andres' booths, Pepe, if they would be allowed to sell pre-packaged Jose Andres chips at their booth? See attached for picture.

Chips Size Dimensions

2.76" x 3.94" x 8.66"

1.41 oz.

Completely understandable if this is not approved, as we are so close to the festival. I figured it wouldn't hurt to ask as these are pre-packaged and shelf stable. Go great with his sandwiches!

Let me know your thoughts.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 11:15 AM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

We are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable. The sauces will be served out of condiment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under a heat lamp above 150 degrees. If not used immediately, they will be hot held in a cretcore at 180 degrees.

Thank you!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

KNoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 22, 2015 3:09 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I

suspect based on the description that they will be placed in 550F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

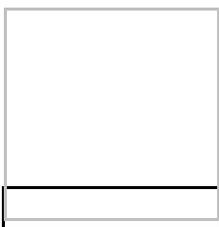
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

- **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun

- **Garlic Mayo:**

- § 1 gallon mayonnaise

- § 10 oz chopped garlic

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below.

- **Preparation Burger:**

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

- **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)

- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce

- **Crema:**

- § 1 gallon sour cream

- § 4 oz chili powder

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below

- **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

- **Ingredient List:**

- Ciabatta bread
 - 5 oz apple wood smoked bacon
 - 1 oz garlic mayo
 - 2 oz avocado
 - 3 oz tomato
 - 1 oz arugula
 - 1 oz shaved cucumber

- **Preparation BLTA:**

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu.

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

DESI,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

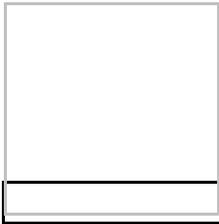
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

PII REVIII,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

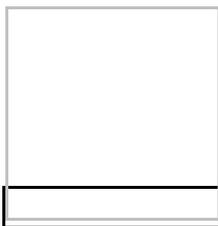
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan

~knoontan@copresents.com wrote.

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

KEVIN NOONAN

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-515-7050

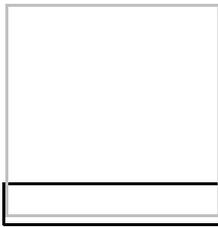
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

THANKS,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knnoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached.
I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

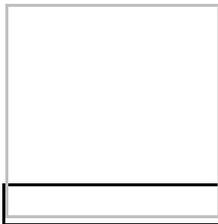
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full

menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

On Fri, Aug 21, 2015 at 7:08 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

"Lee, Leonard" <leonard_lee@nps.gov>

From: "Lee, Leonard" <leonard_lee@nps.gov>
Sent: Thu Sep 24 2015 14:24:00 GMT-0600 (MDT)
To: John Swihart <dick_swihart@nps.gov>
Subject: Fwd: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

fyi

----- Forwarded message -----

From: Lee, Leonard <leonard_lee@nps.gov>
Date: Thu, Sep 24, 2015 at 4:22 PM
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications
To: Kevin Noonan <knoonan@c3presents.com>
Cc: "Kramer, Adam" <adam_kramer@nps.gov>

Hello Adam.

I spoke to Kevin a few minuets ago and we have agreed that all food vendors must be inspected prior to conducting any sales. Kevin would like to have you onsite to begin inspections by 10:30 a.m. I understand that Dick will join you for the inspections. I am forwarding this email to Dick for his information.

All vendors desiring to begin selling at 12:00 p.m. should be incentivized to be ready for inspection between 10:30 a.m.-11:00 a.m. Kevin will communicate these times to the food vendors.

Thank you.

On Thu, Sep 24, 2015 at 2:23 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Hope you are getting ready for the big weekend.

I have a question regarding inspection, as we have been talking to the vendors and want to give them the proper information.

You have informed me that you will arrive roughly at 11am on Saturday, September 26th to begin inspections. As you know, doors open at noon, which is when the food court opens as well.

Are vendors allowed to sell items at noon, regardless of if they have been inspected at that time, or are they required to decline service until their inspection is complete and approved?

The reason I ask is because there are 17 operations to inspect and approve, and while some will be relatively simple (lemonade and gelato), others will require a more extensive inspection, which may result in inspections lasting well past noon.

Thank you and see you soon,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 5:01 PM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you, sir. I wanted to check with you first. I have been talking with Dick re: prices, and was going to address this with him if you gave me the go-ahead.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Wednesday, September 23, 2015 4:58 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

From a food safety perspective we would not have any objections to their being served. However, I can not speak to if there are other issues that would need to be addressed by Leonard or Dick Swihart.

-Aua!!!

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

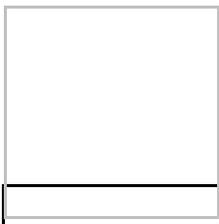
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Wed, Sep 23, 2015 at 5:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

I have been asked by one of Jose Andres' booths, Pepe, if they would be allowed to sell pre-packaged Jose Andres chips at their booth? See attached for picture.

Chips Size Dimensions

2.76" x 3.94" x 8.66"

1.4102.

Completely understandable if this is not approved, as we are so close to the festival. I figured it wouldn't hurt to ask as these are pre-packaged and shelf stable. Go great with his sandwiches!

Let me know your thoughts.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Wednesday, September 23, 2015 11:15 AM

To: 'Kramer, Adam'

Cc: Leonard Lee

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

we are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable. The sauces will be served out of condiment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under a heat lamp above 150 degrees. If not used immediately, they will be hot held in a crestdcore at 180 degrees.

Thank you!

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time

and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

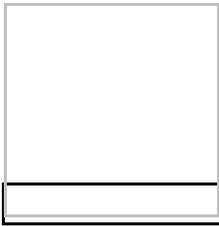
NCR PHONE: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion

- 1 oz pickles

- 1 each brioche bun

- **Garlic Mayo:**

 - § 1 gallon mayonnaise

 - § 10 oz chopped garlic

 - § salt/pepper

 - § **Prep:** Mix and keep refrigerated at 41 degrees or below.

- **Preparation Burger:**

 - Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

- **Ingredient List:**

 - One whole ear of corn

 - 1 oz Crema (see below)

 - .5 oz cilantro

 - 1 oz grated cotija cheese

 - 1 oz sriracha sauce

 - **Crema:**

 - § 1 gallon sour cream

 - § 4 oz chili powder

 - § salt/pepper

 - § **Prep:** Mix and keep refrigerated at 41 degrees or below

- **Preparation Corn:**

 - Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

Ingredient List:

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula
- 1 oz shaved cucumber

Preparation BLTA:

- Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fires). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures.

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees
5. Foods will be assembled in a line fashion and placed into paper "boats" then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Monday, September 21, 2015 12:01 PM
To: Kevin Noonan
Cc: Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

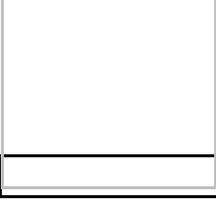
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:03 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

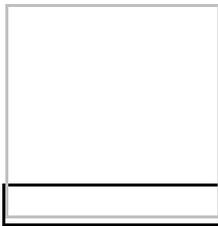
WORK PHONE: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

CHICKEN Tikka Masala Over Jasmine Rice - \$0

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

· **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

· **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

· **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

TO: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

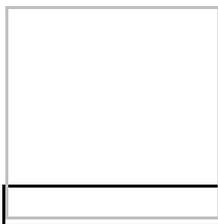
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Tuesday, September 01, 2015 1:45 PM
To: Kevin Noonan; Leonard Lee
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Monday, August 31, 2015 6:20 PM
To: 'Kramer, Adam'
Cc: 'Lee, Leonard'
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Thursday, August 27, 2015 6:22 AM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I've looked at the submitted documentation and comments are attached.
I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

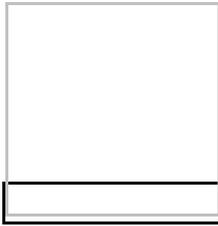
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Friday, August 21, 2015 7:33 PM

To: Kevin Noonan

Cc: Lee, Leonard

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

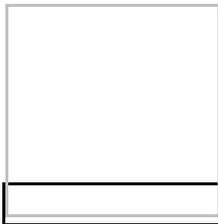
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri,

"Kramer, Adam" <adam_kramer@nps.gov>

From: "Kramer, Adam" <adam_kramer@nps.gov>
Sent: Thu Sep 24 2015 14:27:11 GMT-0600 (MDT)
To: "Lee, Leonard" <leonard_lee@nps.gov>
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Okay.

-Adam

CDR Adam Kramer, USPHS
Chief, Field Services Branch
Regional Public Health Consultant, NCR
NPS Office of Public Health
Office Phone: 202-513-7056
NCR Phone: 202-619-7070
Cell: 202-641-0013
Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."

On Thu, Sep 24, 2015 at 4:22 PM, Lee, Leonard <leonard_lee@nps.gov> wrote:

Hello Adam.

I spoke to Kevin a few minuets ago and we have agreed that all food vendors must be inspected prior to conducting any sales. Kevin would like to have you onsite to begin inspections by 10:30 a.m. I understand that Dick will join you for the inspections. I am forwarding this email to Dick for his information.

All vendors desiring to begin selling at 12:00 p.m. should be incentivized to be ready for inspection between 10:30 a.m.-11:00 a.m. Kevin will communicate these times to the food vendors.

Thank you.

On Thu, Sep 24, 2015 at 2:23 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Hope you are getting ready for the big weekend.

I have a question regarding inspection, as we have been talking to the vendors and want to give them the proper information.

You have informed me that you will arrive roughly at 11am on Saturday, September 26th to begin inspections. As you know, doors open at noon, which is when the food court opens as well.

Are vendors allowed to sell items at noon, regardless of if they have been inspected at that time, or are they required to decline service until their inspection is complete and approved?

The reason I ask is because there are 17 operations to inspect and approve, and while some will be relatively simple (lemonade and gelato), others will require a more extensive inspection, which may result in inspections lasting well past noon.

Thank you and see you soon,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Wednesday, September 23, 2015 5:01 PM

To: 'Kramer, Adam'

Cc: Leonard Lee

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Thank you, sir. I wanted to check with you first. I have been talking with Dick re: prices, and was going to address this with him if you gave me the go-ahead.

Kevin Noonan

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Wednesday, September 23, 2015 4:58 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

From a food safety perspective we would not have any objections to their being served. However, I can not speak to if there are other issues that would need to be addressed by Leonard or Dick Swihart.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

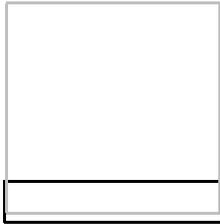
Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Wed, Sep 23, 2015 at 5:37 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi again,

I have been asked by one of Jose Andres' booths, Pepe, if they would be allowed to sell pre-packaged Jose Andres chips at their booth? See attached for picture.

Chips Size Dimensions

2.76" x 3.94" x 8.66"

1.41 oz.

Completely understandable if this is not approved, as we are so close to the festival. I figured it wouldn't hurt to ask as these are pre-packaged and shelf stable. Go great with his sandwiches!

Let me know your thoughts.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan
Sent: Wednesday, September 23, 2015 11:15 AM
To: 'Kramer, Adam'
Cc: Leonard Lee
Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Adam,

Here is the final piece of information regarding Curley Q's BBQ's preparation. I believe we are all set , if you approve the below.

We are going to bring 2 sauces, sweet baby rays, catsup, and malt vinegar. All are shelf stable. The sauces will be served out of condiment pumps type containers.

For the fries, the fries will be cooked to a minimum of 180 degrees internal temp., then held under a heat lamp above 150 degrees. If not used immediately, they will be hot held in a cretcore at 180 degrees.

Thank you!

Kevin Noonan

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 22, 2015 3:09 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Please remind all of your vendors that we do not allow bare hand contact with any ready to eat food items. Also, if food is transported from an offsite location, the time and temperature should be noted for when it left and when it arrives onsite and should remain either below 41F or above 135F. If food is being cooled at the offsite location (a number of vendors have indicated that they will be cooking and then cooling the food in advance) then cooling logs for the food items must be completed and present showing that the food items cooled in an acceptable amount of time. If these logs are not present, the food will not be allowed to be served and will be discarded.

What time will the food vendors be setting up?

For Duke's -

We consider all cut leafy greens (including arugula and cilantro) as PHF//TCS foods and must be maintained at 41F or less. I am assuming that the corn will not be cooked to order, but will rather be cooked and held hot and finished to customer order. If this is the case the minimum cooking and hot holding temperature for the corn will be 135F.

For Curley Q's -

What are the delicious homemade sauces? Are they PHF/TCS? Also, where will it be made at home or in their commissary? What temperature will the fries be cooked to, I suspect based on the description that they will be placed in 350F oil, but the potatoes must reach a minimum temperature of 135F or hotter and be held over that temperature. If they are going to use time as their control measure (which they allude to with the 30 minutes) that process should have been submitted to me earlier for review and at this point they will need to use temperature control.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

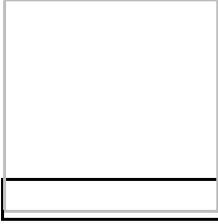
Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species

and the parks that we share.



On Tue, Sep 22, 2015 at 3:25 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

Hi Adam,

Great to hear the talk with EWS went well. We have worked with them for many, many events and I can assure you they are the best at what they do and take it very seriously.

As for Duke's Grocery's new menu items, ingredients, and preparations, see below:

Proper Burger - \$10

· **Ingredient List:**

- 5oz creek stone beef patty cooked to order
- 1oz arugula
- 1 oz garlic mayo (see below)
- 1 oz sweet chili sauce
- 2 oz red onion
- 1 oz pickles
- 1 each brioche bun

- **Garlic Mayo:**

- § 1 gallon mayonnaise

- § 10 oz chopped garlic

- § salt/pepper

- § **Prep:** Mix and keep refrigerated at 41 degrees or below.

Preparation Burger.

- Sear beef patty on a 375 degree griddle until internal temp. reaches 165 degrees, season with salt and pepper. Apply cheese and slightly melt. On top half of brioche bun spread garlic mayo and sweet chili sauce. On bottom half of bun add the arugula. Place seared patty on top of arugula and add onions. Place top half on onions and serve immediately.

Loco Corn - \$8

· **Ingredient List:**

- One whole ear of corn
- 1 oz Crema (see below)
- .5 oz cilantro
- 1 oz grated cotija cheese
- 1 oz sriracha sauce
- **Crema:**
 - § 1 gallon sour cream
 - § 4 oz chili powder
 - § salt/pepper
 - § **Prep:** Mix and keep refrigerated at 41 degrees or below

· **Preparation Corn:**

- Boil corn until tender. Spread crema on corn and sprinkle with cheese and cilantro. Apply a light amount of sriracha. Serve immediately.

B.L.T.A. - \$9

· **Ingredient List:**

- Ciabatta bread
- 5 oz apple wood smoked bacon
- 1 oz garlic mayo
- 2 oz avocado
- 3 oz tomato
- 1 oz arugula

o 1 oz shaved cucumber

Preparation BLTA:

- o Cut ciabatta loaf in half. Cook bacon until crispy. Apply an even layer of mayo. On other side of ciabatta spread 2 oz. avocado. Assemble the rest of the sandwich, arugula bacon, sliced tomato, shaved cucumber. Serve immediately.

We have also had the same scenario with Curley Q's BBQ regarding adding two menu items in place of two that he does not wish to sell anymore. He has assured us that all of his ingredients have been previously approved via his permit application (french fries). I have included his new menu items and preparations below.

Previously Advanced Items, Still On Menu:

16 Hour Slow Smoked Brisket Served On A Kaiser Roll With Vinaigrette Based Slaw - \$11

Signature Gaucho Chicken Served On A Kaiser Roll With Our Vinaigrette Based Slaw - \$9

Removing Following Items:

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw (V) - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

Adding New Items:

French Fries (Delicious Crispy Fries Topped With House Made Sauces or Salt And Vinegar) - \$6

Brisket Chili Fries (Our Amazing Fries Topped With Our Smoked Brisket Chili And Cheese) - \$9

Preparation Procedures:

1. All food will be stored in refrigerated trailers on site.
2. Meats and fries will be removed from the trailer on an as needed basis
3. Meats will be heated in a pot or a crescore to 165 degrees then placed in hot holding chafing frames for individual serving.
4. Once placed in chafing frames, temps will be taken every 30 minutes to insure a minimum temp of 150 degrees

5. Foods will be assembled in a line fashion and placed into paper boats then handed to the customer.
6. The fries will be cooked in vegetable oil until crisp at 350 degrees, then placed in a hotel pan for immediate service. Any fries that are not served immediately, will be under a heat lamp for no longer than 30 minutes.
7. Brisket chili, to be placed on fries, will be heated in a pan to 165, then placed in a soup warmer at 150 degrees.
8. All non-shelf stable sauces will be held in a cooling bath for service.

Let me know if you see any concerns with these two vendors. I am fairly certain we will not have any more menu item changes. Thank you for your patience and working with me on this.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Monday, September 21, 2015 12:01 PM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

i have spoken with Paul with Event Water Solutions and we are comfortable with the water treatment. The only outstanding piece of information we are awaiting is the revised food preparation practices for Duke's Grocery incorporating the changed menu items.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

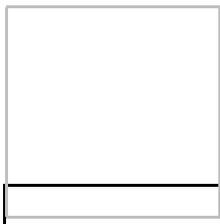
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 8:05 PM, Kevin Noonan <knoonan@c3presents.com> wrote:

That is okay. We will reach out to learn more of the preparation for the new item, the BLTA, and ask if the burger item's preparation has changed due to the bigger portion size (slider to burger).

Paul is planning to call you a little after noon, FYI.

Kevin Noonan

C3 Presents

On Sep 17, 2015, at 6:44 PM, Kramer, Adam <adam_kramer@nps.gov> wrote:

Hi Kevin,

Thank you for the reports. In addition to knowing the menu items, we will need to know the preparation steps for each of the items.

I will be in the field until around noon and can talk afterwards.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

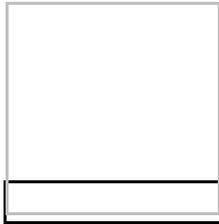
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only. Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Thu, Sep 17, 2015 at 6:04 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

See attached for the two remaining health inspection reports for Landmark, from Curley Q's BBQ and Proof, Estadio & Doi Moi.

As for the water treatment plan, I have shared your contact info with Paul Baker with Event Water Solutions. I think this may be better dealt with over the phone. He is planning to call you tomorrow. I hope that is okay.

Lastly, I was wondering if we could slightly change a vendor's menu items? The vendor in question is Duke's Grocery. See below for the specifics and let me know if this would be okay.

Duke's Grocery - Previous Menu

Proper Burger Slider - \$4

Local Corn Elote Locos (VGT) (GF) - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle (VGT) - \$5

Duke's Grocery - New Menu

Proper Burger - \$10

- **Info:** creekstone farms angus beef/melted gouda/dill pickles/charred red onion/sweet chili sauce/rocket/garlic aioli/brioche

Posh BLTA - \$9

- **Info:** apple wood smoked bacon/rocket/tomato/avocado/shaved cucumber/garlic aioli/ciabatta

Local Corn Elote Locos - \$8

- **Info:** crema/maryland sweet corn/cotija cheese/cilantro

Thank you,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 15, 2015 7:34 AM

To: Kevin Noonan

Cc: Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

I copied over the relevant pieces into a new document. The only outstanding issues are recent health inspection reports for Proof and Curley Q's BBQ, and understanding how the water will be treated.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

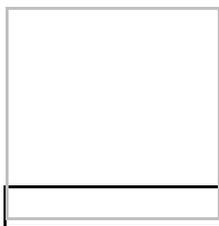
NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Fri, Sep 11, 2015 at 4:37 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

Sorry for the slight delay. The vendors have been collecting their appropriate documents.

I have attached the most up to date on-going document of Landmark comments between NPS and the vendor. Purple is the text color you are looking for.

I have also attached the respective documents that are mentioned in the comment document. The only document I am missing is Curley Q's BBQ's complete health inspection report. They are going to get the document to me by EOD Monday, I am told.

Let me know if you have any more follow ups.

Thanks,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Tuesday, September 01, 2015 1:45 PM

To: Kevin Noonan; Leonard Lee

Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Hi Kevin,

I had reduced the comments to those that were still outstanding, if you prefer to keep all of the comments in one document that is fine too. I have reviewed what was submitted and added my comments back in light blue (at this rate we may be running out of colors).

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Mon, Aug 31, 2015 at 7:40 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi again,

Sorry for the multiple emails. See below for Duke's Grocery's note. This was the only comment I was waiting for, and he just sent it in.

Duke's Grocery

· The application indicates that the Tikka Masala will be reheated to 165F onsite and then held cold. Is this the intent or is it to hold cold and then reheat as needed? **The tikka masala will be held cold and reheated to order.**

Hope you have a good night.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kevin Noonan

Sent: Monday, August 31, 2015 6:20 PM

To: 'Kramer, Adam'

Cc: 'Lee, Leonard'

Subject: RE: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Adam,

Thank you for letting us add in Pete's.

The flooring will be Terraplast (see attached). We will have grey water collection units onsite to which we strongly urge vendors to utilize when dumping all used liquids, except for grease. This includes spent ice.

Rest is on the attached. The red text is the round of second responses from the vendors, with the blue being carried over from the first round. I have compiled onto one sheet in the hopes of it being easier for both of us.

Supplementary documents coming in two emails.

Thank you, sir.

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

512 478 7211 | 512 476 0611 fax

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]

Sent: Thursday, August 27, 2015 6:22 AM

To: Kevin Noonan

Cc: Lee, Leonard

Kevin,

I've looked at the submitted documentation and comments are attached. I've added Pete's to the bottom of the list.

What type of flooring will be provided in the tents? Many of the vendors have indicated that they will be draining the ice from coolers and we will want to avoid creating a bog in the field.

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NPS Office of Public Health

Office Phone: 202-513-7056

NCR Phone: 202-619-7070

Cell: 202-641-0013

Fax: 202-371-1349

Attention Federal Employees Only: Please let us know how we are doing by completing a survey [Click here](#).

"The NPS One Health Network: promoting and protecting the health of all species and the parks that we share."



On Tue, Aug 25, 2015 at 5:02 PM, Kevin Noonan
<knoonan@c3presents.com> wrote:

Hi Adam,

I am receiving this info from Event Water Solutions, the company dealing with the water stations, and I will get back to you.

In the meantime, there has been a slight update regarding the food vendors. Taco Bamba will not be able to participate in the festival due to unfortunate circumstances. We have replaced them with a new vendor, Pete's New Haven Style Apizza. I have included their health permit, and also included an updated full menu item list, and vendor contact info. I hope this isn't too much of an inconvenience.

I have also included the answers to the concerns you had regarding the vendors health permits, along with the appropriate attached documents. I am still missing 7, but should hopefully have everything into you by EOW.

Please let me know if there is anything else I can do for you.

Best,

Kevin Noonan

VENDOR OPERATIONS MANAGER

C 3 P R E S E N T S

300 W. 6th Street Suite 2100 | Austin, Texas 78701

knoonan@c3presents.com

www.c3presents.com

From: Kramer, Adam [mailto:adam_kramer@nps.gov]
Sent: Friday, August 21, 2015 7:33 PM
To: Kevin Noonan
Cc: Lee, Leonard
Subject: Re: 2015 Landmark Music Festival - Food Vendor Health Permit Applications

Kevin,

Thank you for the additional information.

The primary concern with the handsinks will be their accessibility. Until we see the actual onsite setup it may not be possible to say whether the shared handsink unit at the back will be sufficient.

For the water treatment unit, is it certified to NSF-61? Will this be set up by a certified water operator? Will a bacteriological sample of treated water be taken to show that the water is free of contamination?

-Adam

CDR Adam Kramer, USPHS

Chief, Field Services Branch

Regional Public Health Consultant, NCR

NIH'S OFFICE OF PUBLIC HEALTH

Office Phone: 202-513-7056

NCR Phone: 202-619-7070