

# **Label: "Higham FOIA 2"**

**Created by:leonard\_lee@nps.gov**

Total Messages in label:565 (194 conversations)

Created: 10-16-2015 at 12:06 PM

# Conversation Contents

## Music Festival

### "Owen, Robbin" <robbin\_owen@nps.gov>

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**From:** "Owen, Robbin" <robbin\_owen@nps.gov>  
**Sent:** Wed Apr 29 2015 09:02:20 GMT-0600 (MDT)  
**To:** Karen Cucurullo <Karen\_Cucurullo@nps.gov>, Sean Kennealy <sean\_kennealy@nps.gov>, John Swihart <dick\_swihart@nps.gov>, Robin Nixon <Robin\_Nixon@nps.gov>  
**Subject:** Music Festival

Good Morning All: Now the event has been announced we would like to be briefed on what has been agreed to. We viewed the ticket sales site and are very concerned about some of the things they are seeking to do. When are you all available?

Thanks, Robbin

### "Nixon, Robin" <robin\_nixon@nps.gov>

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**From:** "Nixon, Robin" <robin\_nixon@nps.gov>  
**Sent:** Wed Apr 29 2015 09:24:45 GMT-0600 (MDT)  
**To:** "Owen, Robbin" <robbin\_owen@nps.gov>  
**Subject:** Re: Music Festival

I am available all afternoon today. I am available tomorrow after 2pm.

Robin Nixon  
Chief of Partnerships  
National Mall and Memorial Parks  
National Park Service  
900 Ohio Drive, SW  
Washington, DC 20024  
202-245-4710 (ofc)  
202-738-7956 (cell)  
[robin\\_nixon@nps.gov](mailto:robin_nixon@nps.gov)

On Wed, Apr 29, 2015 at 11:02 AM, Owen, Robbin <[robbin\\_owen@nps.gov](mailto:robbin_owen@nps.gov)> wrote:  
Good Morning All: Now the event has been announced we would like to be briefed on what has been agreed to. We viewed the ticket sales site and are very concerned about some of the things they are seeking to do. When are you all available?

Thanks, Robbin

**"Kennealy, Sean" <[sean\\_kennealy@nps.gov](mailto:sean_kennealy@nps.gov)>**

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**From:** "Kennealy, Sean" <[sean\\_kennealy@nps.gov](mailto:sean_kennealy@nps.gov)>  
**Sent:** Wed Apr 29 2015 09:27:54 GMT-0600 (MDT)  
**To:** "Owen, Robbin" <[robbin\\_owen@nps.gov](mailto:robbin_owen@nps.gov)>, Michael Litterst <[mike\\_litterst@nps.gov](mailto:mike_litterst@nps.gov)>  
**Subject:** Re: Music Festival

I asked Mike to get the brief from the TNM so we can share that with everyone to get them up to speed.

Mike - Can that happen today?

Thanks, Sean

\*\*\*\*\*

Sean Kennealy  
Acting Deputy Superintendent  
National Mall and Memorial Parks  
202-245-4685 (office)  
202-359-1551 (cell)

On Wed, Apr 29, 2015 at 11:02 AM, Owen, Robbin <[robbin\\_owen@nps.gov](mailto:robbin_owen@nps.gov)> wrote:  
Good Morning All: Now the event has been announced we would like to be briefed on what has been agreed to. We viewed the ticket sales site and are very concerned about some of the things they are seeking to do. When are you all available?

Thanks, Robbin



# United States Department of the Interior



NATIONAL PARK SERVICE  
National Mall and Memorial Parks  
900 Ohio Drive, S.W.  
Washington, D.C. 20024-2000

IN REPLY REFER TO:

**VIA ELECTRONIC MAIL: NO HARD COPY TO FOLLOW**

August 15, 2015

Memorandum

To: Charles Richardson, Supervisory Human Resources Officer

From: Superintendent, National Mall and Memorial Parks

*[Handwritten signature]*  
8/25/2015

Subject: Request for Waiver of Bi-Weekly Maximum Earnings Limitation; and Fair Labor Standards Act (FLSA) Exemption Status

This memo is to request authority to waive the bi-weekly maximum earnings limitation or FLSA weekly exemption status for the National Park Service personnel, Robbin Owen, Leonard Lee, Marisa Richardson and Michael Litterest, performing duties associated with the planning, orchestration and tear down for activities centered around the Pope of Vatican City (Holy See) visit and the Landmark Music Festival. The National Park Service (NPS) works closely with the organizers, production companies as well as the U. S. Park Police the District of Columbia, the U. S. Capitol Police, the U. S. Secret Service and other federal and local agencies and organizations to support and help facilitate the proposed events on park land. The NPS is responsible for ensuring that logistical, public access, safety, public health, and security requirements for these activities are met as well as providing means for the public to understand the significance of the activities taking place on park land.

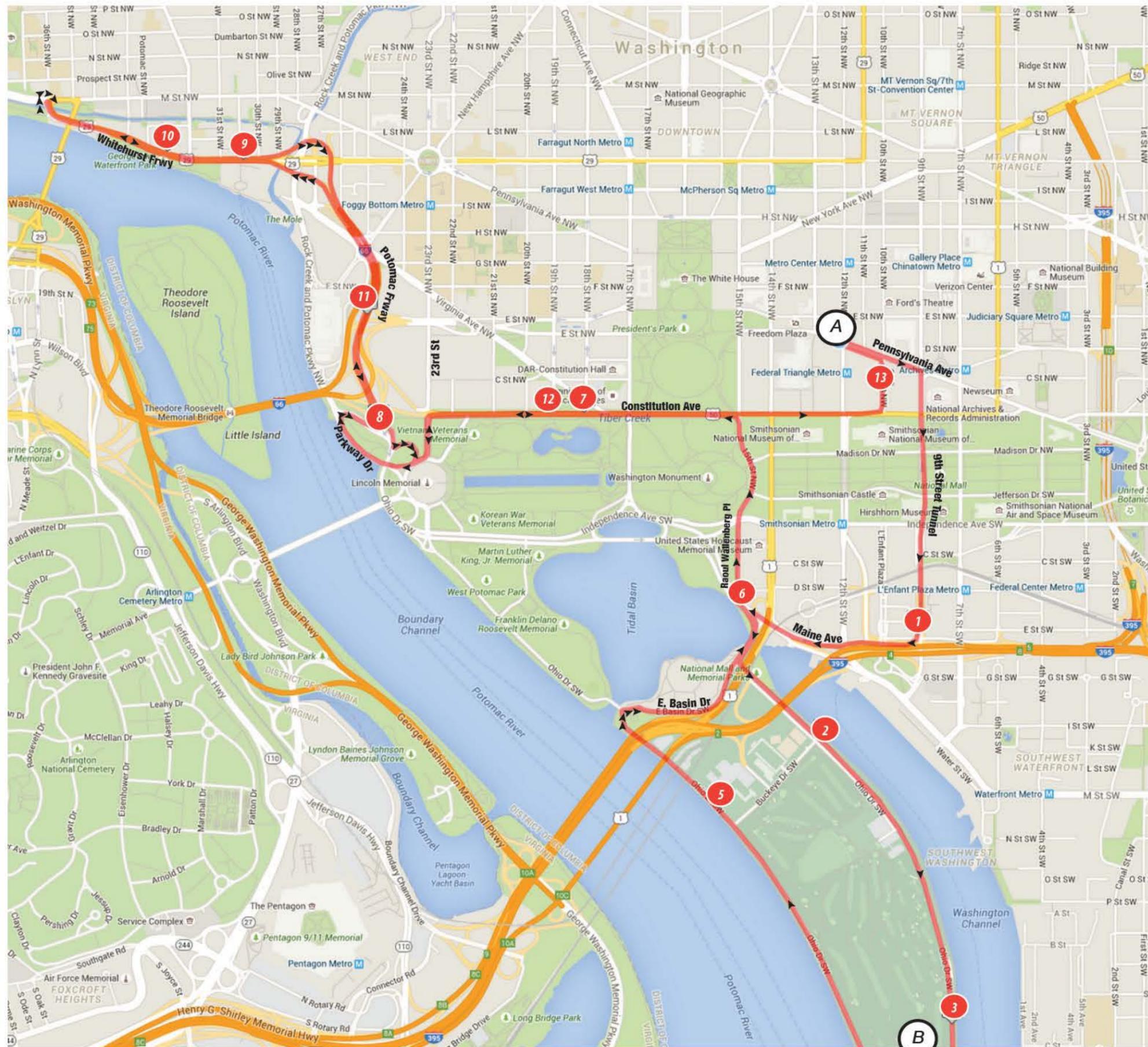
The work performed by NPS staff is vital to the success of the two events and is extremely time sensitive in nature. Staff performing duties associated with the National Park Service's responsibilities for this event must work extremely long hours starting the first of September through mid-October, 2015 to facilitate the events and the restoration of the areas following this activity. Staff will work 12 to 16 hour days during the planning and production days as well as preparing for other permitted events. It is for this reason that the staff delegated responsibility to handle the NPS's responsibilities for these events are seeking authority to waive the bi-weekly maximum earnings limitation or FLSA weekly exemption status.

Please contact me if you have any questions or if there is any way that I can assist you in this important process.

American Diabetes Association  
**Tour de Cure**

13.2 MILE DISTANCE  
 SEPTEMBER 26TH, 2015

-  BIKE COURSE
-  MILE MARKER
-  DIRECTION



## Cost Recovery Estimate - Landmark Music Festival

### Labor

Employee Name	Division	OT Hours	OT Rate	Estimated Expense
Betsy Buchanan	Permit Mgt	92	33.18	3,052.10
Deborah Strock	Permit Mgt	90	27.25	2,452.73
Daya Good	Permit Mgt	50	29.88	1,494.15
Deborah Deas	Permit Mgt	78	55.51	4,330.08
Marissa Richardson	Permit Mgt	60	54.43	3,265.80
Sheila Gotha	Permit Mgt	50	46.60	2,330.17
Robbin Owen	Permit Mgt	56	64.33	3,602.66
Leonard Lee	Permit Mgt	68	60.56	4,117.94
Michael Stachowicz	Turf Mgt	42	47.95	2,013.83
Keith Kearney	Facilities	7	49.85	348.92
Judith Walsh	Facilities	7	32.34	226.38
Mike Hall	Facilities	7	25.97	181.76
Tamara Jackson	Facilities	7	22.26	155.82
Dalvin Abney	Facilities	7	22.26	155.82
Donald Steele	Facilities	7	25.97	181.76
Ryan Reid	Facilities	7	29.63	207.38
Radcliff Blake	Facilities	7	28.44	199.08
Annie Simmons	Facilities	12.5	25.97	324.56
Donna Locks-Lewis	Facilities	12.5	31.89	398.63
Frank Brown	Facilities	12.5	25.97	324.56
Phillip Bradley	Facilities	12.5	25.97	324.56
Josephine Burgos	Facilities	12.5	25.97	324.56
George Peace	Facilities	12.5	34.82	435.19
Jason Davis	Facilities	12.5	28.92	361.50
Eric Lewis	Facilities	12.5	25.97	324.56
Thomas Harvey	Facilities	7.5	48.00	360.00
Sara Johnson	Facilities	7.5	28.92	216.90
Herman Daniels	Facilities	7.5	31.89	239.18
Oneal Beale	Facilities	7.5	31.89	239.18
Zigmond Brown	Facilities	7.5	22.26	166.95
Lyle Hintz	Facilities	7.5	22.26	166.95
Ronald Price	Facilities	12.5	40.49	506.06
Douglas Everette	Facilities	12.5	25.97	324.56
Bryan Bolden	Facilities	12.5	25.97	324.56
Kevin Lofgren	Facilities	12.5	22.26	278.25
Donald Locks-Lewis	Facilities	12.5	31.89	398.63
<b>Sub Total - Labor</b>				<b>34,355.69</b>

**Turf, Supplies & Materials**

Description	Cost per Unit	# Units	Estimated Expense
Pre Spray Prep	\$728.00	3	2,184.00
Pre Event Seed	\$556.50	17	9,460.50
<b>Sub Total - Turf</b>			<b>11,644.50</b>
<b>Total Cost Recovery Estimate</b>			<b>46,000.19</b>



**United States Park Police**  
Integrity Honor Service

JRM  
**Invoice**

Icon Protection Branch  
Special Forces District, SEO  
1100 Ohio Drive, SW  
Washington, DC 20024  
(Office) 202-610-7092 (Fax) 202-426-0612

PERMIT # 15-0174  
DATE OF INVOICE August 21, 2015  
EVENT NAME Landmark Festival  
LOCATION: West Potomac Park

**TO Tiffinay Rose**  
1300 Pennsylvania Avenue, NW, Suite 370  
Washington, DC, 20004  
202-688-3763  
[trose@nationalmall.org](mailto:trose@nationalmall.org)

Approved: \_\_\_\_\_  
**Steven Booker, Major**  
Commander, Icon Protection Branch

Contact Officer		District		PAYMENT TERMS			DUE DATE	
Lt. James Murphy 202-200-9222		Special Forces		Due 14 days prior to event			ASAP	
james_murphy@nps.gov		**24 hour notice needed for cancellation of event**						
Dates of Service	Unit or Officer	Times of Service		# Personnel	Rate per Hr	Hours	Total Hours	
Sept. 18-24 Lane Closure	SF - Officer	6:00 AM	7:00 PM	7	70.00	13.00	91.00	6370.00
Sept. 25-28, Road Closure	SF - Officer	6:00 PM	6:00 AM	12	70.00	12.00	144.00	10080.00
Sept. 25-28 Lane Closure	SF - Officer	6:00 AM	6:00 PM	16	70.00	12.00	192.00	13440.00
September 26, Concert	SF - Sergeant	11:00 AM	11:00 PM	8	77.00	12.00	96.00	7392.00
September 26, Concert	SF - Officer	11:00 AM	11:00 PM	40	70.00	12.00	480.00	33600.00
September 26, Concert	K9-EOD	11:00 AM	11:00 PM	2	70.00	12.00	24.00	1680.00
September 27, Concert	SF - Sergeant	11:00 AM	11:00 PM	8	77.00	12.00	96.00	7392.00
September 27, Concert	SF - Officer	11:00 AM	11:00 PM	40	70.00	12.00	480.00	33600.00
September 27, Concert	K9-EOD	11:00 AM	11:00 PM	2	70.00	12.00	24.00	1680.00
Logistics ( Water / Meals )								2000.00
Night Diff (Sgt)					7.70	80.00		616.00
Night Diff (Ofc)					7.00	564.00		3948.00

All services are a 5 hour minimum requirement. Payment must be made prior to event date.

All hours worked 6 p.m. thru 6 a.m. are subject to an additional Night Differential charge of 10%.

Invoice is based on a \$70/hr rate for officers and \$77/hr rate for Sergeants, with a 5 hr minimum. Payment must be made by **certified check, money order or credit card (\$5,000 limit)** Additionally, you must provide your organization's Tax Payer Identification (TIN) . To avoid post office delays with current security protocols we recommend overnight, express or personal delivery to the address above.

Title 54 U.S.C. § 103104, allows the National Park Service to collect unbudgeted costs for special events such as yours. It is the policy of the United States Park Police and the National Capital Region Permit Office to only issue special event permits subject to this provision. The United States Park Police is required by the Debt Collection Improvement Act (DCIA) of 1996 (31 U. S. C. §7701) to obtain for debt collection purposes the Taxpayer Identification Number (TIN) of persons doing business with the National Park Service. Additionally, the DCIA requires that all new Federal payments certified on or after July 26, 1999, be issued via Electronic Fund Transfer (EFT). Should a permit not be issued or any officer assigned to your event is reassigned for other police functions or duties, this process will be used for the return of the unused portion of the monies provided for your activity.

**\*\*Please be aware that the United States Park Police requires 24 hour notice of the**

Total Hours	1627.00
Total Rate/Hour Charge	\$117,234.00
Night Differential	\$4,564.00
<b>Total Due for Services</b>	<b>\$121,798.00</b>

Amount Paid \_\_\_\_\_  
Amount Due **\$121,798.00**

**All checks will be made payable to UNITED STATES PARK POLICE Attn: Officer James Marker or email Credit Card payment to james\_marker@nps.gov**

<b>Booth Name</b>	<b>Type Of Cuisine</b>	<b>Street Address</b>
Amsterdam Falafelshop	Middle Eastern/European	2425 18th St NW
Beefsteak	Spanish	800 22nd St. NW
Ben's Chili Bowl	American	1213 U Street, NW
BGR The Burger Joint	Classic American	106 N. Washington St
Curley Q's BBQ	American BBQ	13424 Ansel Terrace
DC Empanadas	Latin American	7714 Lemoyne Lane
DC Slices	Italian	3533 Columbia Pike
Maketto   Toki Underground	Cambodian/Taiwanese	1351 H Street NE
Maki Shop	Japanese	1522 14th St NW
Naked Juice	Juice	1533 Cabin Branch Dr.
Old Ebbitt Grill & The Hamilton	American	3236 M St NW
PEPE	Spanish	717 D St NW
Pitango Gelato	Italian Dessert	802 South Broadway
Proof, Estadio & Doi Moi	American, Spanish & Southeast Asian	775 G Street NW
Red Hook Lobster Pound	American Seafood	4504 Lees Corner Rd.
Rocklands Barbeque & Grilling Company	American BBQ	25 S Quaker Lane
Shake Shack	Classic American	1216 18th St NW
Swizzler	Classic American	1110 Congress St. NE
The Big Cheese	Classic American	4500 S. Four Mile Run Dr. #103

<b>City</b>	<b>State</b>	<b>Zip</b>	<b>Primary Contact Name</b>	<b>Primary Contact Email Address</b>
Washington	DC	20009	Don Lawson	don@falafelshop.com
Washington	DC	20052	Kendall Tamny	KendallT@thinkfoodgroup.com
Washington	DC	20009	Mike Kipp	mike@benschilibowl.com
Alexandria	VA	22314	Reggie Anderson	randerson@bgrtheburgerjoint.com
Germantown	MD	20874	David Cornblatt	curley@curleysq.com
Springfield	VA	22153	Anna Bran-Leis	abran-leis@dcompanadas.com
Arlington	VA	22204	Eric Duensing	dcslices@gmail.com
Washington	DC	20002	Erik Bruner-Yang	bruneryang.erik@gmail.com
Washington	DC	20005	Dan Fernandez	dan@getmakishop.com
Hyattsville	MD	20785	TBD	TBD
Washington	DC	20007	Maureen N Hirsch	maureen@clydes.com
Washington	DC	20004	Kendall Tamny	KendallT@thinkfoodgroup.com
Baltimore	MD	21231	Andrew Kopp	andrewkopp87@gmail.com
Washington	DC	20001	Sarah Luckenbill	sarah@proofdc.com
Chantilly	VA	20151	Angelo Soares	Angelo@redhooklobsterdc.com
Alexandria	VA	22314	Anne Chapman	anne@rocklands.com
Washington	DC	20036	Brandy Cerne	bcerne@shakeshack.com
Washington	DC	20002	Benjamin Johnson	ben@swizzlerfoods.com
Arlington	VA	22204	Patrick Rathbone	patrick@bigcheesetruck.com

<b>Primary Contact Cell Number</b>
202-758-7083
336-782-7943
703-209-9445
571-449-0630
301-252-6879
703-400-5363
757-510-6281
202-469-1177
240-832-5742
301-322-6817
202-333-9180
336-782-7943
443-413-9326
610-823-7360
703-203-9404
703-778-8000
917-414-9761
703-405-0292
703-855-6987

**National Park Service  
National Mall and Memorial Parks  
900 Ohio Drive, S.W.  
Washington, DC 20024  
202-245-2415**



**Application for Special Use Permit**

Please supply the information requested below. **Attach additional sheets, if necessary, to provide required information.** A **nonrefundable processing fee of \$90.00** must accompany this application unless the requested use is an exercise of a First Amendment right. You must allow sufficient time for the park to process your request; check with the park for guidelines. You will be notified of the status of the application and the necessary steps to secure your final permit. Your permit may require the payment of cost recovery charges and proof of liability insurance naming the United States of America as also insured.

Enter either a social security number OR a tax ID number: we do not require both.

Applicant Name:	Company/Organization Name: Trust for National Mall
Social Security #:	Tax ID # 30-0080738
Street/Address:	Street/Address: 1300 Pennsylvania Ave NW
City/State/Zip Code:	City/State/Zip Code: Washington DC 20004
Telephone #:	Contact name: Jeremy Granoff
Cell phone #:	Telephone #: 202 688 3759
Fax #:	Fax#: 202 407 9422
Email:	Email: jgranoff@nationalmall.org

Description of Proposed Activity (attach diagram, attach additional pages if necessary):

The Trust and C3 Presents would like to host a Landmark Music Festival for the National Mall "pre show" at the DC War Memorial the day before the festival -- Friday 9/25. The show would feature an acoustic set from one of the artists performing at Landmark that weekend (that artist is still TBD).

Requested Location(s): DC War Memorial

DATE(S)

Set up begins: (date and time)	Activity begins: (date and time)	Activity ends: (date and time)	Removal completed (date and time)
9/25 5pm	9/25 7:30pm	9/25 9pm	9/25 11pm

Maximum Number of Participants 2,500 (Please provide best estimate)

Maximum Number of vehicles: (attach parking plan) *\*Given the proximity to the Landmark setup, do NOT anticipate needing vehicles*  
 \_\_\_\_\_ Cars    \_\_\_\_\_ Vans/lt. trucks    \_\_\_\_\_ Utl.vans/trucks    \_\_\_\_\_ Buses/oversized vehicles

Support equipment (list all equipment; attach additional pages if necessary)

No major equipment or power is needed since this will be billed as a "pop up" acoustic event the night before. At most, the event might require a wireless PA / speaker system.

List support personnel including addresses and telephones; attach additional pages if necessary

This event will be coordinated by the Landmark Music Festival team, meaning the Trust for the National Mall staff and the C3 Presents staff. TNM: 1300 Pennsylvania Ave NW Washington, DC C3 Presents: (512) 478 7211

Individual in charge of activity on-site (include cell phone number) and authorized to make decisions related to the permitted activity: Patrick Dentler (512) 478 7211

Is this an exercise of First Amendment Rights?  Y  N

Have you visited the requested area?  Y  N

Have you obtained a permit from the National Park Service in the past?  Y  N

(If yes, provide a list of permit dates and locations on a separate page.)

Do you plan to advertise or issue a press release before the event?  Y  N

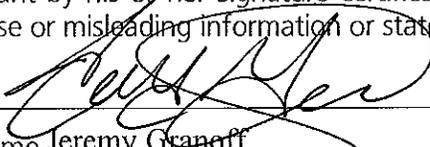
Will you distribute printed material?  Y  N

Is there any reason to believe there will be attempts to disrupt, protest or prevent your event? (If yes, please explain on a separate page.)  Y  N

Do you intend to solicit donations or offer items for sale?  Y  N  
(These activities may require an additional permit.)

**You are encouraged to attach additional pages with information useful in evaluating your permit request including:** staging, sound systems, parking plan, security plans, sanitary facilities, crowd control, emergency medical plan, use of any building, site clean-up, etc.

The applicant by his or her signature certifies that all the information given is complete and correct, and that no false or misleading information or statements have been given.

Signature  Date 8/20/2015

Printed Name Jeremy Granoff Title Marketing Associate

**Note:** This is an application only, and does not serve as permission to conduct any special activity in the park. The information provided will be used to determine whether a permit will be issued. Send the completed application along with the application fee of **\$90.00** in the form of a credit card payment, cashier's check, money order or personal check made payable to **National Park Service** to 900 Ohio Drive, S.W. Washington, DC 20024 or faxed to 202-475-2216.

If your request is approved, a permit containing applicable terms and conditions will be sent you. The permit must be signed by the responsible person and returned to the park for final approval by the Park Superintendent before the permitted activity may begin.

**Notice to Customers Making Payment by Personal Check:** When you provide a check as payment, you authorize us either to use information from your check to make a one-time electronic fund transfer from your account or to process the payment as a check transaction. When we use information from your check to make an electronic fund transfer, funds may be withdrawn from your account as soon as the same day we receive your payment, and you will not receive your check back from your financial institution.

## NOTICES

**Privacy Act Statement:** The Privacy Act of 1974 (5 U.S.C. 552a) provides that you be furnished with the following information in connection with information required by this application. This information is being collected to allow the park manager to make a value judgment on whether or not to allow the requested use. Applicants are required to provide their social security or taxpayer identification number for activities subject to collection of fees and charges by the National Park Service (31 U.S.C. 7701). Information from the application may be transferred to appropriate Federal, State, and local agencies, when relevant to civil, criminal or regulatory investigations or prosecutions.

**Paperwork Reduction Act Statement:** We are collecting this information subject to the Paperwork Reduction Act (44 U.S.C. 3501) to provide the park managers the information needed to decide whether or not to allow the requested use. All applicable parts of the form must be completed in order for your request to be considered. You are not required to respond to this or any other Federal agency-sponsored information collection unless it displays a currently valid OMB control number.

**Estimated Burden Statement:** Public reporting burden for this form is estimated to average 30 minutes per response including the time it takes to read, gather and maintain data, review instructions and complete the form. Direct comments regarding this burden estimate or any other aspect of this form to the Information Collection Clearance Officer, National Park Service, 1849 C Street NW. (1237), Washington, D.C. 20240

Title 18 U.S.C. Section 1001 makes it a crime for any person to knowingly and willfully make to any department or agency of the United States any false, fictitious, or fraudulent statements or representations as to any matter within its jurisdiction.

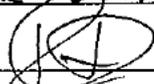
NATIONAL PARK SERVICE  
NATIONAL CAPITAL REGION  
Division of Park Programs

Credit Card Billing Information

Applicant: JEREMY GRANOFF

Company (If applicable): TRUST FOR THE NATIONAL MALL

Name on Credit Card: Patrick Dentler

Card Holder Authorized Signature: 

Credit Card Billing Address: 300 W. 6<sup>th</sup> Street, Ste. 2100  
Austin, TX 78701

Telephone Number: (512) 478-7211

Federal Taxpayer I.D. or Social Security Number: 30-0080738

Amount to be billed to Credit Card:

Established Cost Recovery: \$ \_\_\_\_\_

Credit Card Name & Number

American Express: (b) (6)

Discover: \_\_\_\_\_

Master Card: \_\_\_\_\_

Visa: \_\_\_\_\_

Expiration Date: (b) (6)

Credit Card Approval Code (3 - 4 digits on the back of the card): (b) (6)

(For Agency Use Only)

Project Number/BILL: \_\_\_\_\_

Prepared By: \_\_\_\_\_ Date Processed: \_\_\_\_\_

Permit Number: \_\_\_\_\_

Organization/Name: \_\_\_\_\_

**National Park Service  
National Mall and Memorial Parks  
900 Ohio Drive, S.W.  
Washington, DC 20024  
202-245-4715**



**Application for Special Use Permit  
Commercial Filming/Still Photography**

Please supply the information requested below. **Attach additional sheets, if necessary, to provide required information. A nonrefundable processing fee of \$90.00** must accompany this application unless the requested use is an exercise of a First Amendment right. You must allow sufficient time for the park to process your request; check with the park for guidelines. You will be notified of the status of the application and the necessary steps to secure your final permit. Your permit may require the payment of cost recovery charges and proof of liability insurance naming the United States of America as also insured.

Enter either a social security number OR a tax ID number: we do not require both.

Applicant Name:	Applicant Company: Trust for the National Mall
Social Security #:	Tax ID #: 30-0080738
Street/Address:	Street/Address: 1300 Pennsylvania Avenue NW
City/State/Zip Code:	City/State/Zip Code: Washington DC 20004
Telephone #:	Contact name: Jeremy Granoff
Cell phone #:	Telephone #: 2026883759
Fax #:	Fax #: 2024079422
Email:	Email: jgranoff@nationalmall.org
Project name: Trust Cause Documentary	Telephone #: 9179522676
Location manager Jenny Dubin	Cell phone #:
	E-mail: (b) (6) gmail.com

**TYPE OF PROJECT:**     Still photography                       Video/motion picture/film

**Detailed description of onsite activities** (attach additional pages as necessary):

Filming b-roll for a documentary about the Trust for the National Mall and our mission to restore America's Front Yard, as part of the Landmark Music Festival.

**LOCATION SCHEDULE**

Each date and each location must have an individual entry – use additional pages as necessary.

Date	Location	Start Time	End Time	Interior/ Exterior	Activity: Set-Up/ Film / Non- Filming /Breakdown	# of Cast & Crew*
9/16	Wash Mon Grounds	7am	7pm	Exterior	Film	3
9/16	WWII + Lincoln Mem.	7am	7pm	Exterior	Film	3
9/16	Con Gardens+ Vietnam	7am	7pm	Exterior	Film	3
9/16	Tidl Basin+Memorials	7am	7pm	Exterior	Film	3

\* number in this column should include all individuals present at the location

Description of equipment, backdrops, sets, props (attach additional pages if necessary). Please note if any of the following will be included: weapons, animals, minors, nudity):

No backdrops or sets will be required.

**Number of Vehicles:**

Car, SUV or light truck 1 Vehicles greater than a 10,000 lbs. (class 3 or higher) 0

Have you physically visited the requested area?  Y  N  
Do you plan on advertising or issuing a press release for this activity?  Y  N

**When answering yes to any of the following questions, provide additional information:**

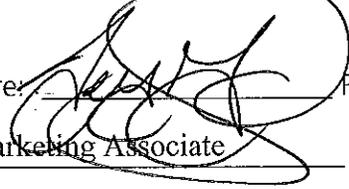
Do you have, or are you applying for, a permit with another Federal, State or local agency for this activity?  Y  N  
Have you had previous permits from the National Park Service?  Y  N  
Have you ever been denied a permit or had a permit revoked by a Federal agency?  Y  N  
Have you forfeited a bond or other security for filming on Federal lands?  Y  N  
Are there any pending Federal investigations against you which involved a commercial filming activity?  Y  N  
Do you anticipate any security concerns? If yes, explain.  Y  N

**CONTACTS:**

**Person on location responsible for adherence to all terms & conditions of the permit:**

Name: Jenny Dubin Title: Producer  
Phone: 9179522676 Cell Phone: 9179522676

The applicant by his or her signature certifies that all the information given is complete and correct, and that no false or misleading information or false statements have been given.

Signature:  Print Name: Jeremy Granoff Date: 9/15/2015  
Title: Marketing Associate Company Name: Trust National Mall

\*\*\*\*\*

**Note:** this is an application only, and does not serve as permission to conduct any special activity in the park. The information provided will be used to determine whether a permit will be issued. Send the completed application along with the application fee of **\$90.00** in the form of a credit card, cashier's check, money order or personal check made payable to **National Park Service -National Mall and Memorial Park, 900 Ohio Drive S.W., Washington, DC 20024** or fax application to **202-475-2216**.

If your request is approved, a permit containing applicable terms and conditions will be sent to you. The permit must be signed by the responsible person and returned to the park for final approval by the Park Superintendent before the permitted activity may begin.

NATIONAL PARK SERVICE  
NATIONAL CAPITAL REGION  
Division of Permits Management

Credit Card Billing Information

Applicant: JENNY DUBIN

Company (If applicable): \_\_\_\_\_

Name on Credit Card: JENNY DUBIN

Card Holder Authorized Signature: Jenny Dubin

Credit Card Billing Address: \_\_\_\_\_

1207 W. 8th St. Austin, TX 78703

Telephone Number: 917.952.2676

Federal Taxpayer I.D. or Social Security Number: \_\_\_\_\_

Amount to be billed to Credit Card:

Established Application Cost: \$90.00

\*Location Cost: \_\_\_\_\_

\*Please see website <http://www.nps.gov/nama/planyourvisit/permits-faqs.htm> for location cost

Credit Card Name & Number

American Express: \_\_\_\_\_

Discover: \_\_\_\_\_

Master Card: (b) (6)

Visa: \_\_\_\_\_

Expiration Date: (b) (6)

Credit Card Approval Code (3 – 4 digits on the back of the card): (b) (6)

(For Agency Use Only)

Project Number/BILL: \_\_\_\_\_

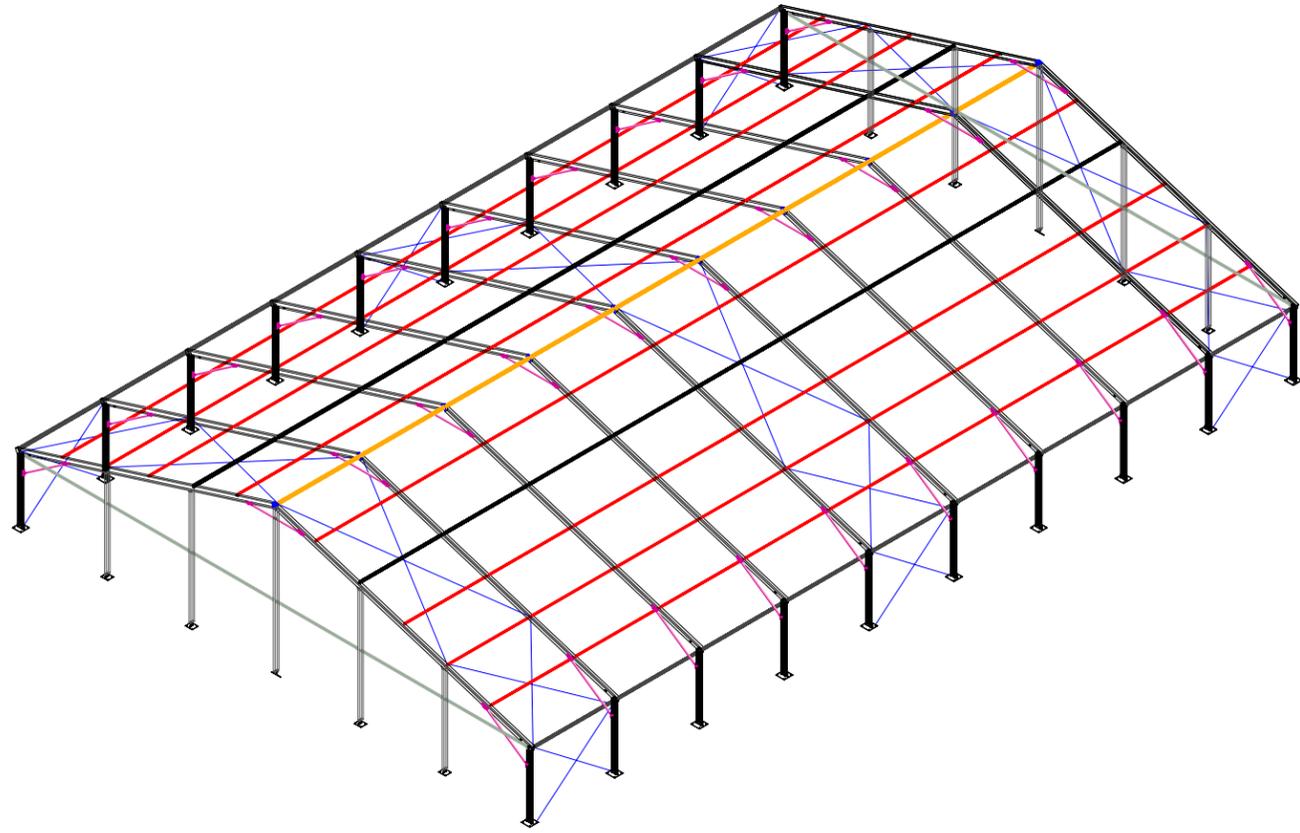
Prepared By: \_\_\_\_\_

Date Processed: \_\_\_\_\_

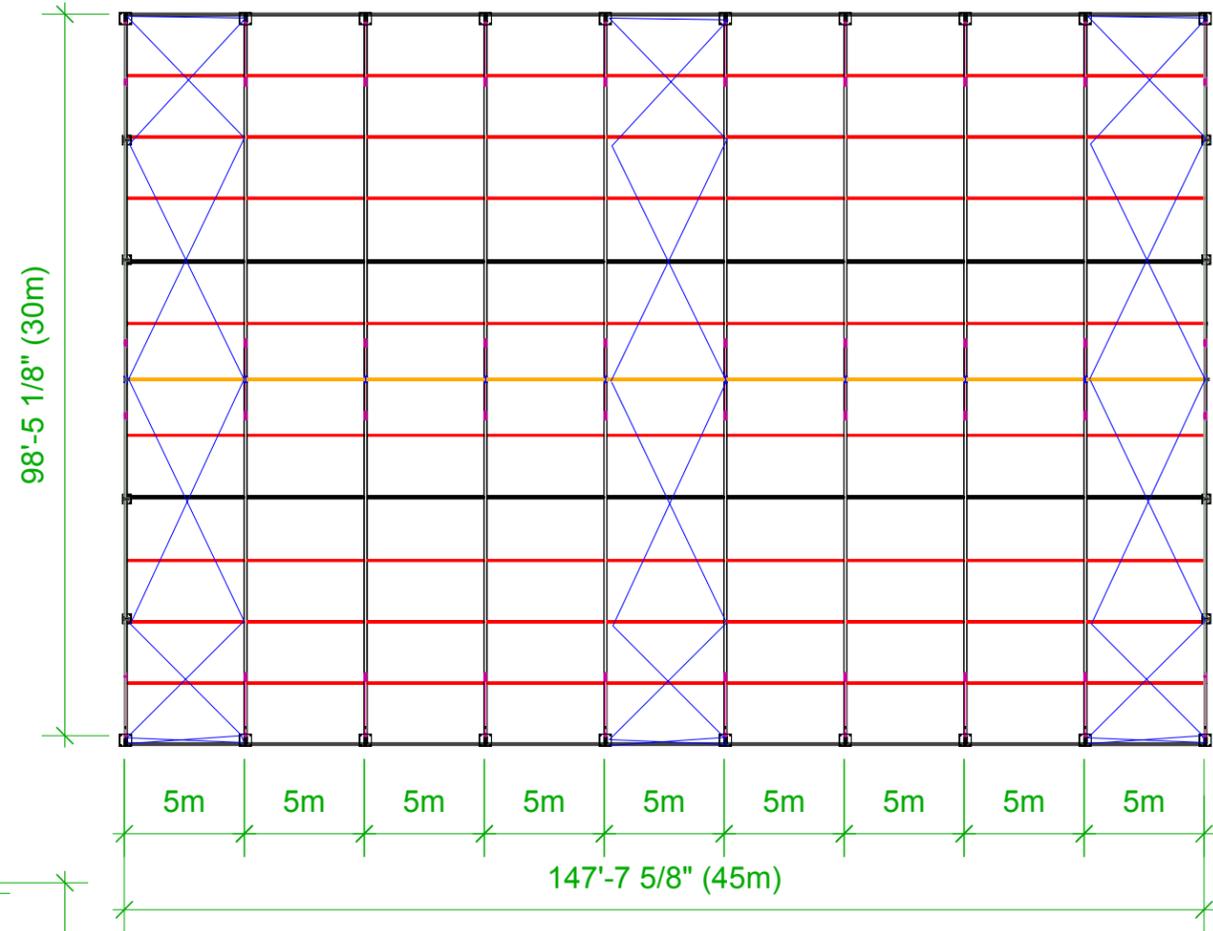
Permit Number: \_\_\_\_\_

Organization/Name: \_\_\_\_\_

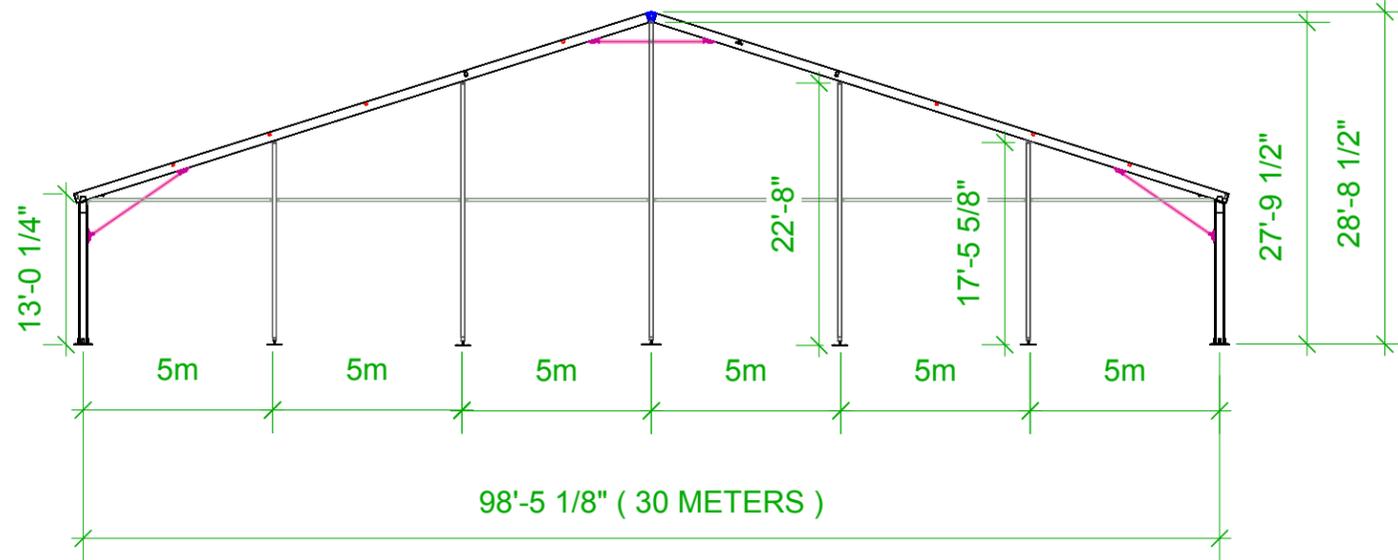
# 30m X 45m RODER STRUCTURE



ISOMETRIC VIEW



TOP / PLAN VIEW



END VIEW

STANDARD  
30m X 45m X 4m RODER STRUCTURE

CLASSIC TENTS  
EVENT SPECIALIST  
540 HAWAII AVE. TORRANCE, CA 90503  
TEL. 310 228 5060 FAX. 310 228 5566

ENGINEER  
CHECKED

DRAWN ML  
DATE 10/05/11

DRAWING TYPE SCHEMATIC  
CODE AZ  
SIZE -

REV 0

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DRAWING LOCATION



# LANDMARK MUSIC FESTIVAL

## For The National Mall

SEPTEMBER 26-27, 2015 • WASHINGTON, DC

### 2015 Landmark Music Festival Food Vendor Application

## Overview

**Landmark Music Festival  
September 26 & 27, 2015  
West Potomac Park, Washington DC**

Landmark Music Festival hosts over 40 bands on five stages to unite fans for one common cause - honoring its home on The National Mall.

Landmark will benefit and bring awareness to the Trust for the National Mall, an official non-profit partner of the National Park Service, who is leading the charge to restore America's Front Yard and honor its ideals for future generations.

Key to the festival experience is great food. The DC Eats food court will feature a wide selection of delectable food and drink menu items with an emphasis on the best from local favorites.

If you're interested in joining the DC Eats food court at the inaugural Landmark Music Festival, fill out the application below and click the "Submit" button.

**The deadline to apply is July 6, 2015.**

## Booth Pricing & Information

**Hours of Operation:** 11am - 10pm

**Booth Size:** 10' wide x 20' deep

**Booth Cost:** \$2,500 booth fee + \$120 permit fee + \$500 refundable security deposit.

A limited number of double booths with 20 feet of service will be available for \$4,500 + permit fee + security deposit. Please check below if you are interested in a double booth.

Booth fee includes tent, booth signage, basic lighting and power\*, service counter, and staff credentials.

\*Extra power requests incur a fee. Selected vendors will receive further details.

**Timeline:**

Application Deadline: **7/6/2015**

Vendors notified of acceptance on or by: **7/10/15**

Selected vendors' deadline for full payment, all required paperwork, signage order: **8/10/15**

Requirements include:

- Proof of Commercial General Liability Insurance (*\$2 million general aggregate, \$1 million each occurrence, \$1 million products completed operations, \$50,000 damage to rental premises, \$1 million auto liability*)
- Signed Vendor Contract
- Completed Health Permit Application for Temporary Food Establishment (final deadline is TBD)

**\* I am applying for a double booth (20 feet x 20 feet) for \$4,500.**

### Company Information

**\* Company Name**

**\* Booth Name**

**\* Website**

**\* Facebook**

**\* Twitter**

**\* Street Address**

**\* City**

**\* State**

**\* Zip**

**\* Primary Contact Name**

**\* Primary Contact Email Address**

**\* Primary Contact Cell Number**

**\* Business Telephone Number**

**\* Brief Bio**

**\* Upload hi-res logo here:**

Upload

Delete

## Menu Items

The main goal of the food court is to serve patrons quality menu items by professional, friendly staff--with wait times kept to a minimum. Make sure your menu selections can be served in a timely manner. Critical to efficient turnaround (and more sales!) are points of service. All booths need to have at least 3 points of sale.

Menu considerations:

- All vendors will be limited to a maximum of 4 items.
- Prices need to be in whole dollar amounts.
- Bottled beverages are not permitted to be sold in the DC Eats food court.
- All menu items and pricing subject to approval.

Provide a brief description of each item with pricing. Type carefully. This is the basis of your signage order.

**\* Booth Name (Type Carefully)**

**\* Menu Item 1 Name:**

**\* Menu Item 1 Price:**

**\* Menu Item 2 Name:**

**\* Menu Item 2 Price:**

**\* Menu Item 3 Name:**

**\* Menu Item 3 Price:**

**Menu Item 4 Name:**

**Menu Item 4 Price:**

**Food Item Photo**

 Browse...



**Food Item Photo**

 Browse...



**Food Item Photo**

 Browse...



**\* Description of items and how they are served (i.e., paper plate, wrap, cone, etc.).**

**\* Please identify menu items that are vegan (V), vegetarian (VGT), and/or gluten-free (GF).**

**Anything else you'd like to tell us about your menu choices?**

## Environmental Efforts

All vendors must comply with the following sustainability guidelines:

- No styrofoam or single-use bags allowed;
- All cutlery and service ware must be biodegradable;
- No "picnic packs" (utensils, salt, pepper in packets);
- No individual condiment packs - condiments must be served in pump-style containers;
- Vendors must participate in the back of house recycling program (ex: cardboard broken down and stacked for recycling);
- No toxic cleansers;
- We encourage vendors to source their products locally.

Selected vendors will be monitored during the event to ensure eco-friendly operations.

**List your efforts to be an environmentally responsible vendor:**

## Experience & References

**Please list major festivals you have vended in, including estimated attendance:**

Any comments regarding your company's experience, expertise, background or ability to serve patrons during a festival of this magnitude?

\* Please list two professional references:

	Full Name	Company	Telephone
1.	<input type="text"/>	<input type="text"/>	<input type="text"/>
2.	<input type="text"/>	<input type="text"/>	<input type="text"/>

### Questions or Comments

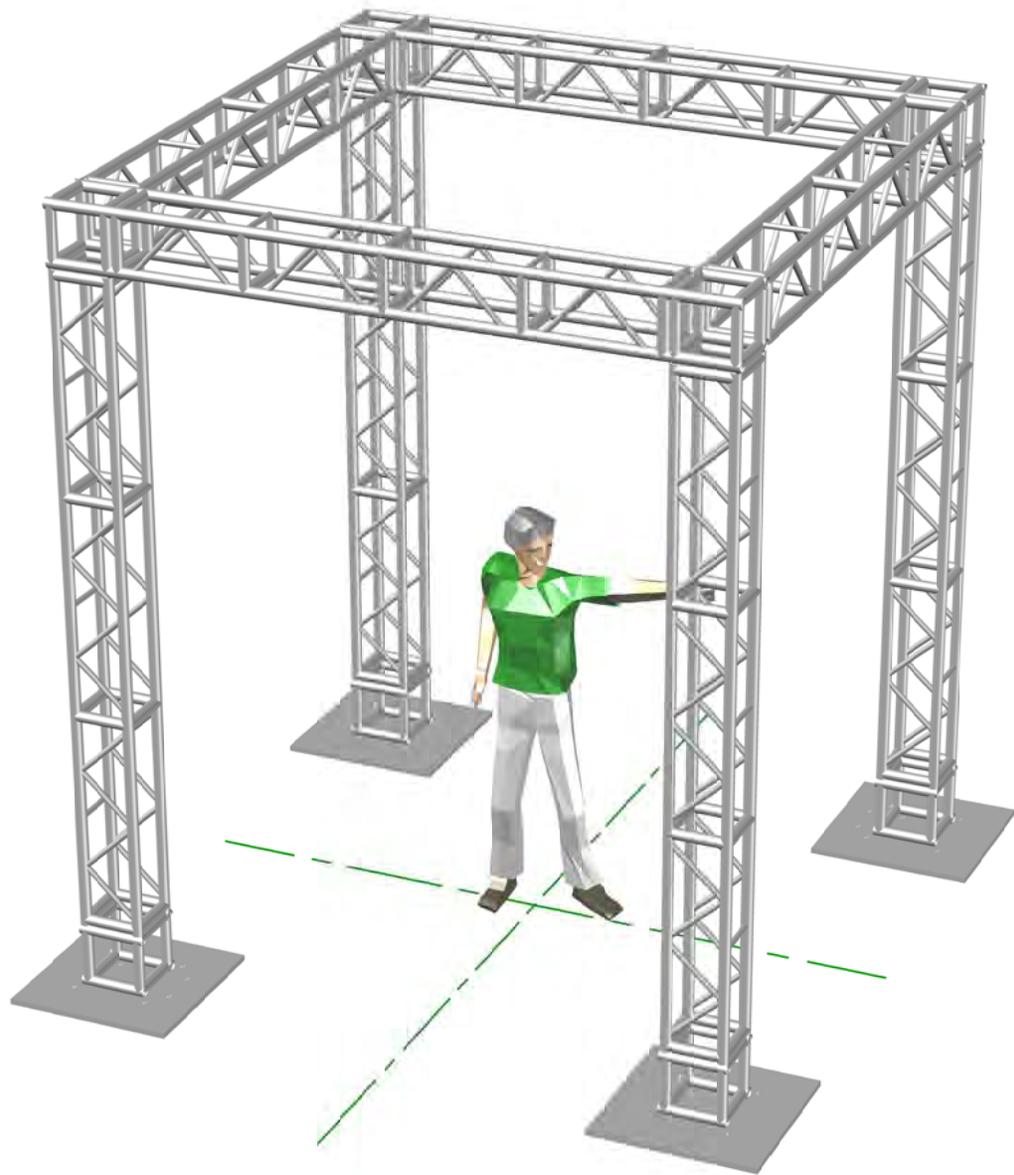
Please feel free to enter questions/comments here:

A copy of this completed application will be emailed to the address you provide below.

Click once on the submit button. Be patient, it may take a minute to save your application. You will automatically see a "Success" message when your form is submitted.

\* Indicates Response Required

Submit



# GROVE®

## TMS900E

### product guide

#### features

- 90 ton (80 mton) capacity
- 37-142 ft (11.2 - 43.2 m) 5 section full power boom
- Patented TWIN-LOCK boom pinning system
- 33 - 56 ft (10 - 17m) bifold lattice swingaway extension
- Optional 33 - 56 ft (10 - 17 m) hydraulically offsettable bifold swingaway
- Optional lattice insert extensions for a 237 ft (72.2 m) maximum tip height
- Grove MEGAFORM boom
- Hydraulically tiltable cab up to 15°
- Up to 31,500 lbs hydraulically installed/removed counterweight
- Cummins 6 cylinder, turbo-charged after cooled diesel engine
- 65 mph (104 kph) travel speed



#### contents

Features	2
Specifications	3
Dimensions	5
Travel Proposal	6
Working Range	7
Main Boom Charts	9
31,5 Counterweight	10
27,2 Counterweight	14
20,5 Counterweight	19
12,9 Counterweight	24
8,6 Counterweight	29
4,3 Counterweight	32
Zero Counterweight	34

Truck Crane

# features

2



**A powerful superstructure on a powerful chassis makes this 90 US ton truck crane unbeatable on the road and on the jobsite.**



The superstructure features a full power five section MEGAFORM boom that can reach a maximum tip height of 150 ft. The TWIN-LOCK boom pinning system provides pre-selection of boom extension modes to efficiently pin boom sections automatically.



A bi-fold swingaway lattice extension easily stows on the side of the base boom for easy transport. The choice of a manual or optional hydraulically offsettable extension is available. To take it even further, up to two additional extension inserts can be added to provide up to 237 ft. of tip height.



Two-stage inverted jack outriggers provide 3 position settings – 0%, 50% and 100%.



Front and rear air over walking beam suspension provides a smooth ride at 65 mph. Aluminum wheels, fenders and decking are also standard features.



Up to 31,500 lbs of counterweight can be power installed and removed from the superstructure cab, making transporting a breeze.



Crane functions are controlled by ECOS (Electronic Crane Operating System) with CAN-BUS. The EKS4 load moment indicator provides detailed feedback and control of the cranes operating functions.



Electronically controlled ISM 450 diesel engine delivers plenty of power on and off the jobsite.

# specifications

## Superstructure

### Boom

37 ft. - 142 ft. (11.2 m - 43.2 m) five section, full power boom with patented TWIN-LOCK™ boom pinning system. Maximum tip height: 150 ft. (45.8 m). Trailing Boom float kit

### Boom Nose

Six nylatron sheaves, mounted on heavy duty tapered roller bearings with removable pin-type rope guards. Quick reeve boom nose. Removable auxiliary boom nose with removable pin type rope guard.

### Boom Elevation

Single lift cylinder with safety valve provides boom angle from -3° to +82°.

### Offsettable Lattice Extension

33 ft. - 56 ft. (10 m - 17 m) bifold lattice swingaway extension manual offsettable from 0°, 20°, 40°. Maximum tip height: 204 ft (62.3 m)

### \* Hydraulically Offsettable Lattice Extension

33 ft. - 56 ft. (10 m - 17 m) bifold lattice swingaway extension hydraulically offsettable and luffing under load from 5° - 40°. Controlled from the crane cab. Maximum tip height: 204 ft (62.3 m)

### \* Lattice Jib Extensions

Two 16 ft. (5 m) inserts for use with lattice swingaway extension to increase length up to 72 ft. (22 m) or 88 ft. (27 m). Maximum tip height: 237 ft (72.2 m)

### Load Moment & Anti-Two Block System

Load moment and anti-two block system with audio/visual warning and control lever lockout provides electronic display of boom angle, length, radius, tip height, relative load moment, maximum permissible load, load indication and warning of impending two-block condition.

### Cab

All aluminum construction cab with acoustical lining is hydraulically tiltable (- 5° to +15°) and includes tinted safety glass, adjustable operator's seat with hydraulic suspension, sliding windows in side and cab rear, hinged front window with wiper, sunvisor and window shade. Other features include diesel heater/defroster, armrest integrated crane controls, and ergonomically arranged instrumentation.

### Crane Control System

Full electronic control of all crane movements using electrical control levers with automatic reset to zero. Controls are integrated with the LMI and engine management system by CAN-BUS. ECOS system with graphic display.

### Swing

Axial piston fixed displacement motor and planetary gear box. Infinitely variable to 1.7 rpm. Holding brake and service brake.

### Counterweight

12,900 lbs. (5 851 kg) consisting of various sections with hydraulic installation/removal system controlled from the superstructure cab. An optional heavy counterweight package is available consisting of an additional 7,600 lbs and 11,000 lbs for a total of 31,500 lbs of counterweight.

### Hydraulic System

2 separate circuits, 1 axial piston variable displacement pump (load sensing) with electronic power limiting control and 1 gear pump for swing. Combined capacity is 122.2 gpm (462 l/min) Dual thermostatically controlled oil coolers keep oil at optimum operating temperature. Tank capacity: 134 gal. (508 l)

### Hoist

Main and auxiliary hoist are powered by axial piston motor with planetary gear and brake. "Thumbthumper" hoist drum rotation indicator alerts operator of hoist movement.

	Main	Auxiliary
Line length:	720 ft. (220 m)	720 ft. (220 m)
Rope diameter:	16 mm	16 mm
Line speed:	410 ft./min. (125 m/min)	410 ft./min. (125 m/min)
Line pull:	11,240 lbs. (50 kN)	11,240 lbs. (50 kN)

\*Denotes optional equipment

# specifications

4

## Carrier

### Chassis

Triple box section, four-axle carrier, fabricated from highstrength, low alloy steel with towing and tie-down lugs.

### Outrigger System

Four hydraulic telescoping, two-stage, double box beam outriggers with inverted jack and integral holding valves. Quick release type outrigger floats 24 in. (610 mm) diameter. Three position setting with fully extended, intermediate (50%) extended and fully retracted capacities. Maximum outrigger pad load: 100,000 lbs. (45 360 kg).

### Outrigger Controls

Located in the superstructure cab and on either side of carrier. Requires two hand operation. Crane level indicator (sight bubble) on right side console.

### Engine

Cummins ISM450 six cylinder, turbo-charged and after cooled diesel engine, 661 cu. in. (10.8 L), 450 bhp (336 kW) (gross) @ 1800 RPM. Maximum torque 1,450 ft. lbs. (1966 Nm) @ 1200 RPM. Equipped with engine brake and audio-visual engine distress system, and ether cold start aid.

### Fuel Tank Capacity

100 gallons (376 L).

### Transmission

Roadranger 11 speeds forward, 3 reverse.  
Drive 8 x 4 x 4.

### Steering

Front axle, single circuit, mechanical steering with hydraulic power assist. Turning radius: 45' 3".

### Axles

Front: (2) beam-type steering axles, 84 in. (2.13 m) track.  
Rear: (2) single reduction drive axles, 75.06 in. (1.89 m) track. Inter-axle differential locks.

### Brakes

S-cam, dual air split system operating on all wheels. Spring-applied, air released parking brake acting on rear axles. Air dryer.

### Suspension

Front: Walking beam with air bags and shock absorbers.  
Rear: Walking beam with air bags and shock absorbers.

### Tires

Front: 445/65R 22.5 Goodyear G286, tubeless, mounted on aluminum disc wheels.  
Rear: 315/80R 22.5 Goodyear G286, tubeless, mounted on aluminum disc wheels.

### \*Optional Tires

Front: 445/65R 22.5 Bridgestone M844F, tubeless.  
445/65R 22.5 Michelin XZY (WB), tubeless.  
Rear: 315/80R 22.5 Bridgestone M843, tubeless.  
315/80R 22.5 Michelin XZY-1 tubeless.

### Lights

Full lighting package including turn indicators, head, tail, brake, and hazard warning lights.

### Cab

One man design, all steel fabricated with acoustical lining and tinted safety glass throughout. Deluxe fabric covered seat with air height adjustment. Complete driving controls and engine instrumentation including tilt telescope steering wheel, tachometer, speedometer, voltmeter, water temp., oil pressure, fuel level, air pressure gauge with A/V warning and engine high temp./low oil pressure A/V warning. Other standard items include hot water heater/defroster, electric windshield wash/wipe, fire extinguisher, seat belt, door lock.

### Electrical System

Two 12 V - maintenance free batteries provides 24 V electrical system. Standard battery disconnect.

### Maximum Speed

65 MPH (104 kph).

### Gradeability (Theoretical)

70%.

## Miscellaneous Standard Equipment

Aluminum fenders with rear storage compartments; dual rear view mirrors; electronic back-up alarm; sling/tool box; tire inflation kit; air cleaner restriction indicator; block and ball stowage; aluminum wheels.

## \* Optional Equipment

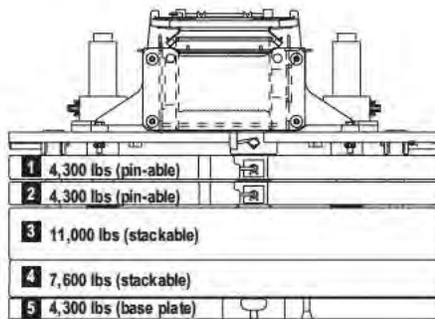
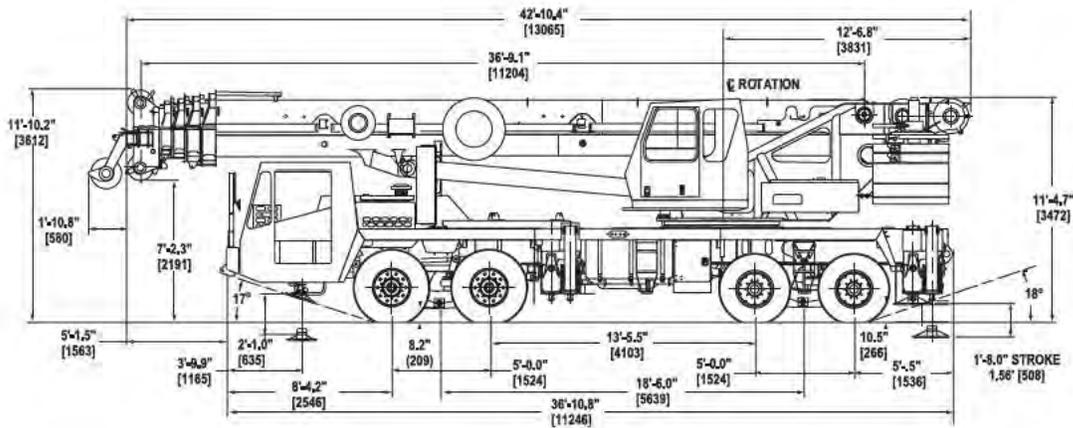
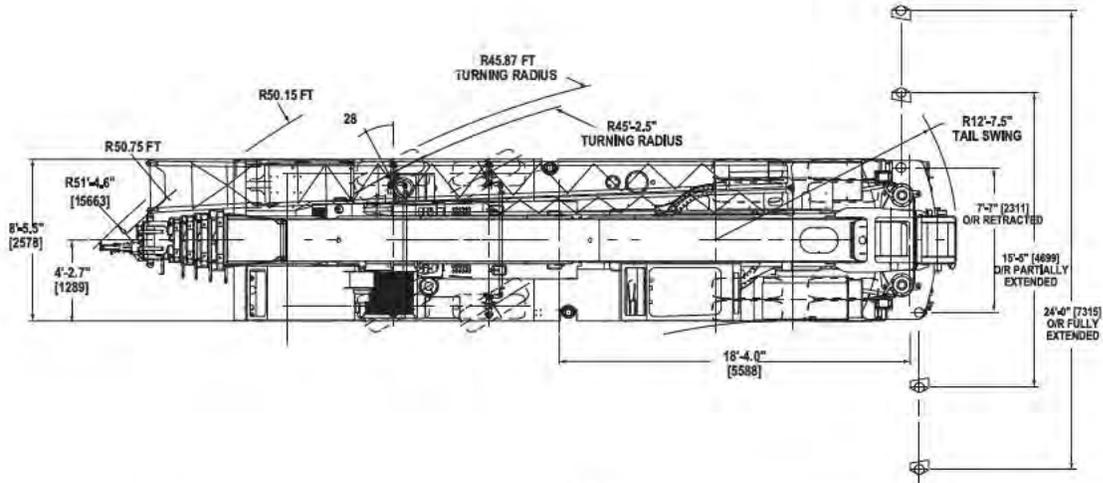
- \*Flashing Light Package (Includes amber strobe for superstructure and carrier cabs).
- \*Air conditioning.
- \*Hookblocks
- \*Rear headache ball stowage
- \*Pintle hook (rear).
- \*Cross axle differential locks.
- \*Trailing Boom Package
- \*Aluminum outrigger pads.
- \*Air horn
- \*Heavy Counterweight package
- \*Rear Chassis counterweight stowage bracket

*\*Denotes optional equipment*

TMS900E

GROVE.

# dimensions



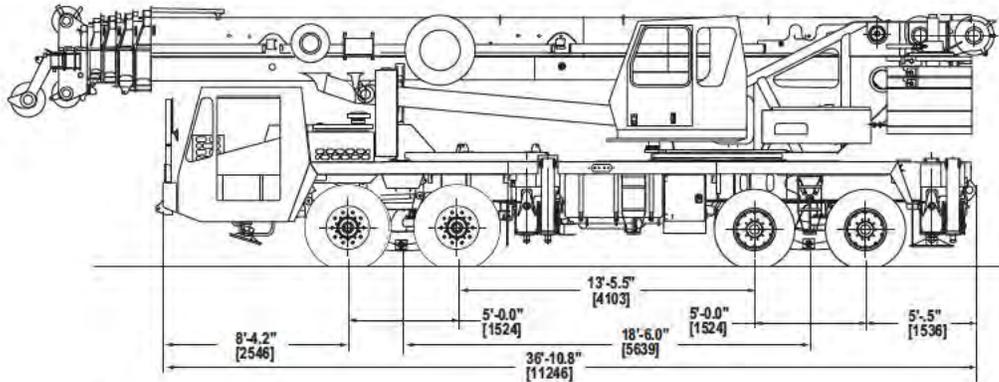
	1	2	3	4	5
Zero					
4,300 lbs	●				
8,600 lbs	●				●
12,900 lbs	●	●			●
20,500 lbs	●	●		●	●
27,200 lbs		●	●	●	●
31,500 lbs	●	●	●	●	●

	Counterweight Configuration						
	31,500	27,200	20,500	12,900	8,600	4,300	0
Main Boom	✘	✘	✘	✘	✘	✘	✘
33 ft Swingaway	✘	✘	✘	✘	✘	✘	
56 ft Swingaway	✘	✘	✘	✘	✘	✘	
72 ft Swingaway	✘	✘	✘	✘			
88 ft Swingaway	✘	✘	✘	✘			
Outrigger span-	100%: ✘	50%: ■	0%: ●				

TMS900E

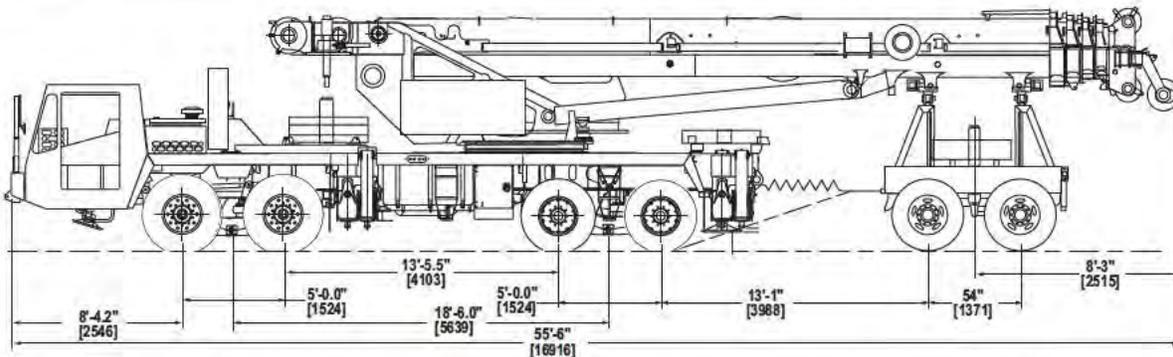
# travel proposals

## Boom over front



Unit equipped with:	Gross (lb.)	Front (lb.)	Rear (lb.)
Basic machine including 142 ft. main boom, main and auxiliary hoists with rope, no removable counterweight and driver.	79,943	39,461	40,482
Add 4,300 lb. slab on superstructure.	4,300	-1,295	5,595
Add 4,300 lb. (baseplate) on carrier front deck.	4,300	3,232	1,068
Add 7,600 lb. slab on carrier front deck.	7,600	5,712	1,888
Add manual offset swingaway.	2,890	2,920	-30
Add hydraulic luffing swingaway.	3,070	3,077	-7
Add 6 ton headache ball (stowed in front trough).	315	464	-149
Add 6 ton headache ball (stowed on rear chassis mount), includes mount weight.	375	-166	541
Add 55 ton hookblock (stowed in front trough).	1,500	2,127	-627

## Trailing boom dolly



Unit equipped with:	Gross (lb.)	Front (lb.)	Rear (lb.)	Dolly (lb.)
Basic machine including 142 ft. main boom, main and auxiliary hoists with rope, hydraulic luffing bifold swingaway, no removable cwt, 6 ton headache ball (front chassis stowage), 55 ton hookblock (front chassis stowage), driver and 6,000 lb. split tower boom dolly.	90,858	37,321	31,232	22,306
Add (2) 4,300 lb. slabs to superstructure or front chassis storage, (1) 4,300 lb. slab on rear chassis storage, 7,600 lb. slab, 6 ton headache ball and 55 ton hookblock on dolly (20,500 lb. cwt).	111,358	39,899	39,738	31,721
Add (2) 4,300 lb. slabs to superstructure or front chassis storage, 7,600 lb. slab on rear chassis storage, (1) 4,300 lb. slab and 11,000 lb. slab on dolly, 6 ton headache ball and 55 ton hookblock on dolly (31,500 lb. cwt).	122,358	42,906	40,032	39,421

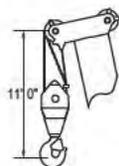
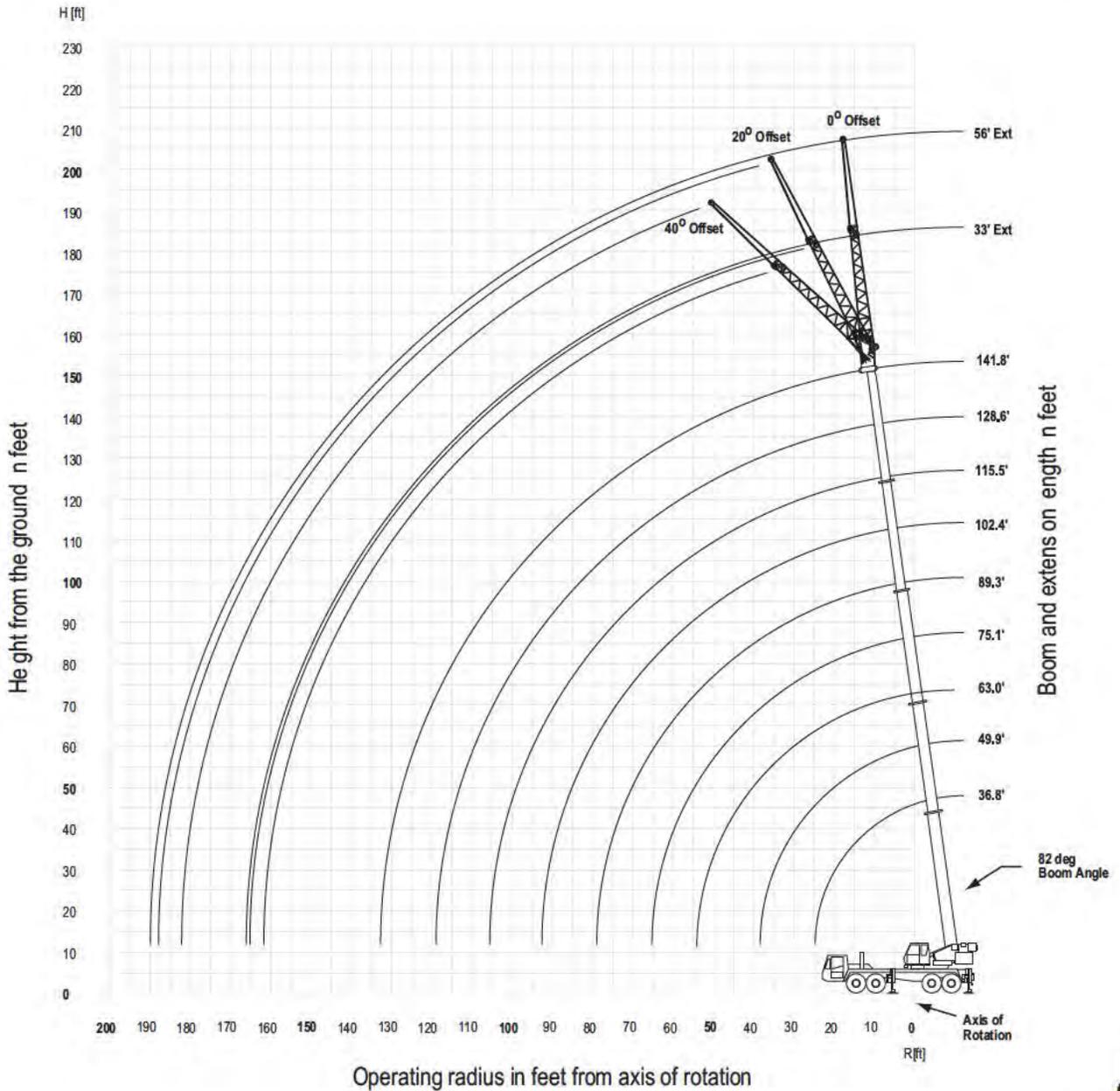
TMS900E

GROVE.

# working range

37-142' main boom + 33-56' lattice extension

7



Dimensions are for largest Grove furnished hookblock and headache ball, with anti two block activated.

TMS900E

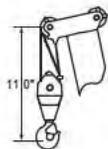
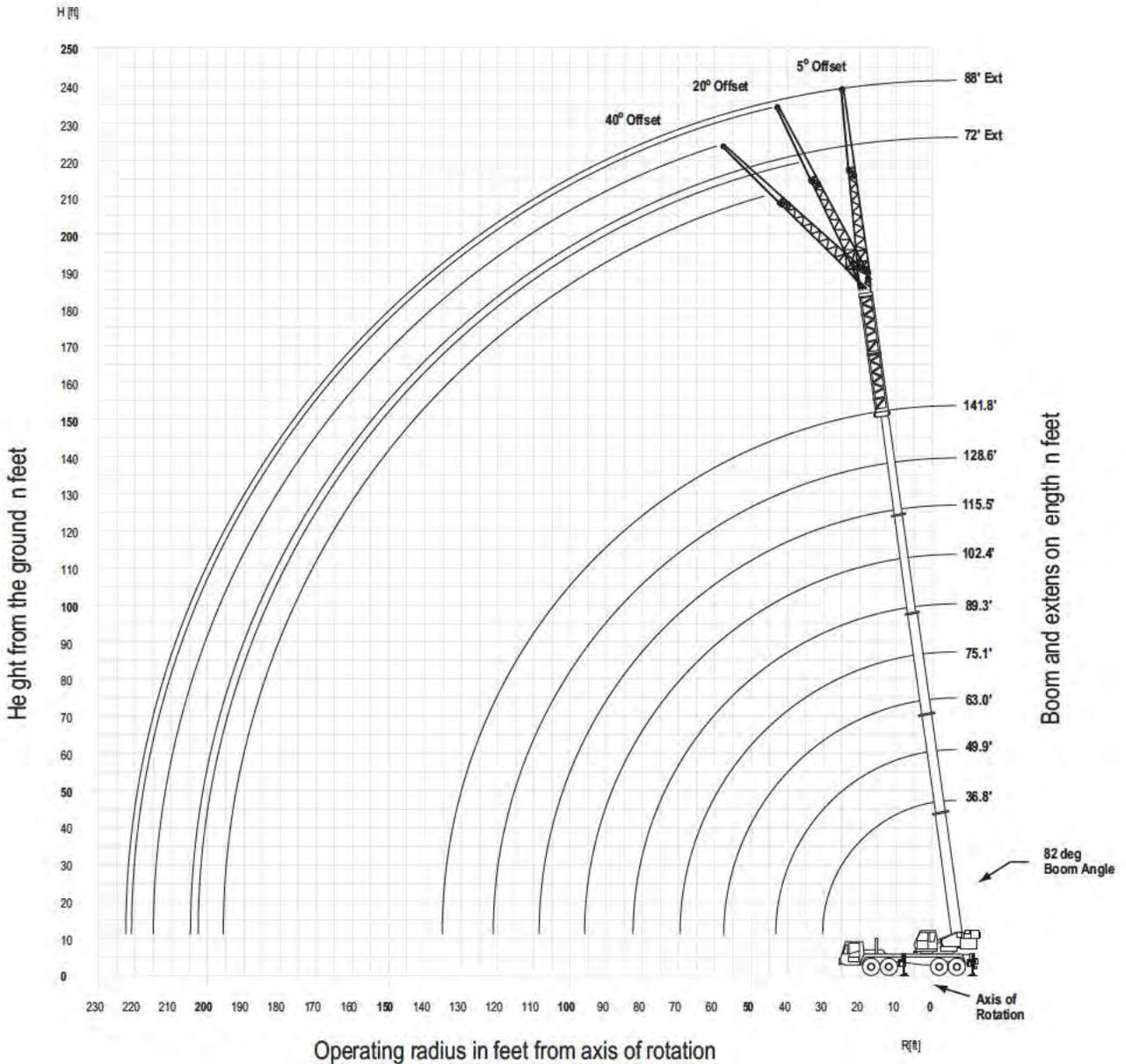
THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

GROVE.

# working range

33-56' lattice extension with 16' inserts

8



Dimensions are for largest Grove furnished hookblock and headache ball, with anti two block activated

TMS 900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

 37 - 142 ft  
 Fixed lengths

 31,500 lbs

 100%  
 24'-0"

 360

Feet	36.8	49.9	63.0	76.1	89.3	102.4	115.5	128.6	141.8
8	180,000								
10	155,000	136,000	129,000	123,000	81,000				
15	116,000	112,000	105,000	99,000	81,000	59,000			
20	88,700	90,350	89,000	84,000	81,000	57,000	42,400	34,000	
25	69,950	72,200	72,400	71,150	71,000	51,000	42,400	34,000	26,600
30		56,350	57,000	58,150	56,950	46,000	39,600	33,800	26,600
35		46,600	47,550	47,400	46,200	41,600	35,800	32,000	26,600
40			39,750	39,600	38,450	38,200	32,200	29,400	26,600
45			33,550	33,500	32,600	33,600	29,400	27,000	24,800
50			28,300	28,300	29,400	28,600	26,600	24,800	22,800
55				24,250	25,350	24,600	24,800	22,800	21,200
60				22,000	22,150	21,450	21,750	20,300	19,800
65				19,550	19,550	19,400	19,100	18,800	18,200
70					17,300	17,600	16,900	16,750	16,200
75					15,400	15,750	15,200	14,900	14,350
80						14,100	13,750	13,350	12,750
85						12,700	12,350	11,950	11,400
90						11,500	11,150	10,850	10,300
95							10,100	9,770	9,250
100							9,140	8,810	8,290
105								7,950	7,430
110								7,180	6,670
115								6,480	5,980
120									5,340
125									4,760
130									4,230

\* Requires special equipment

 37 - 142 ft  
 Telescoping

 31,500 lbs

 100%  
 24'-0"

 360

Feet	36.8 - 49.9	49.9 - 63.0	63.0 - 76.1	76.1 - 89.3	89.3 - 102.4	102.4 - 115.5	115.5 - 128.6	128.6 - 141.8
10	74,000	68,000	63,000	62,000				
15	72,000	65,000	60,000	57,000	54,000			
20	70,000	63,000	57,000	52,000	50,000	37,400	28,600	
25	67,000	59,000	55,000	50,000	46,000	37,400	28,600	22,400
30	55,000	55,000	53,000	48,000	41,600	34,000	28,600	20,800
35	45,000	46,000	47,400	46,000	37,800	31,000	27,400	18,800
40		38,850	39,600	38,450	34,600	28,200	25,400	16,800
45		33,200	33,500	32,600	31,800	26,000	23,200	15,200
50		28,300	28,300	27,750	28,600	24,000	21,200	14,000
55			24,250	23,750	24,600	22,600	19,800	12,800
60			21,050	22,150	21,450	20,800	18,400	11,800
65			18,600	19,550	18,800	19,100	17,000	10,800
70				17,300	16,650	16,900	16,000	10,200
75				15,400	15,550	15,050	14,900	9,600
80					13,950	13,450	13,350	9,000
85					12,700	12,100	11,950	8,400
90					11,500	10,900	10,850	8,000
95						9,850	9,770	7,600
100						8,890	8,810	7,200
105							7,950	6,800
110							7,180	6,400
115							6,480	5,980
120								5,340
125								4,760
130								4,230

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

**GROVE.**

**TMS900E**

# load charts

10



		33' Hydraulic Bifold Swingaway 5 Deg Fixed Offset Angle				33' Hydraulic Bifold Swingaway 40 Deg Fixed Offset Angle					
Feet		89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000										
25	22,000	22,000									
30	22,000	22,000	22,000	17,800							
35	22,000	22,000	21,800	17,800	13,800						
40	22,000	22,000	21,400	17,800	13,800		14,000	14,200			
45	21,600	22,000	21,000	17,800	13,800		13,600	13,800	13,800		
50	19,800	21,000	20,400	17,800	13,800		13,200	13,400	13,600	13,600	11,400
55	18,400	19,400	19,800	17,200	13,800		12,800	13,000	13,200	13,200	11,400
60	17,400	18,200	18,600	16,800	13,800		12,400	12,600	12,800	13,000	11,400
65	16,400	17,200	17,200	15,800	13,800		12,000	12,200	12,400	12,800	11,400
70	15,600	16,150	15,900	15,000	13,800		11,600	11,800	12,000	12,600	11,400
75	14,600	14,300	14,050	14,000	13,000		11,400	11,600	11,600	12,200	11,400
80	13,550	12,650	12,400	12,600	12,000		11,200	11,400	11,600	11,800	11,400
85	12,100	11,250	11,100	11,250	11,200		11,200	11,200	11,400	11,400	11,200
90	10,950	10,100	9,890	10,400	10,400		11,000	10,750	10,650	10,900	10,800
95	9,880	9,200	9,000	9,600	9,340			9,550	9,460	9,800	10,100
100	9,000	8,600	8,200	8,950	8,380			8,800	8,600	9,400	9,060
105	8,600	8,200	7,800	8,090	7,510				8,200	8,580	8,120
110	8,310	7,800	7,400	7,310	6,730				7,800	7,730	7,270
115		7,560	7,000	6,600	6,020					6,950	6,490
120		6,920	6,410	5,950	5,370					6,240	5,780
125			5,820	5,360	4,780						5,130
130			5,280	4,820	4,250						4,530
135			4,790	4,320	3,750						
140				3,870	3,300						
145				3,450	2,880						
150				3,070	2,490						
155					2,130						
160					1,800						



		56' Hydraulic Bifold Swingaway 5 Deg Fixed Offset Angle				56' Hydraulic Bifold Swingaway 40 Deg Fixed Offset Angle					
Feet		89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000	11,000	11,000								
35	11,000	11,000	11,000	9,800							
40	11,000	11,000	11,000	9,800	8,200						
45	11,000	11,000	11,000	9,800	8,200						
50	11,000	11,000	11,000	9,800	8,200						
55	10,600	11,000	11,000	9,800	8,200						
60	10,200	10,600	10,800	9,800	8,200		7,000	7,000			
65	9,600	10,000	10,200	9,800	8,200		6,800	6,800	7,000		
70	9,200	9,600	9,800	9,600	8,200		6,400	6,600	6,600	6,800	
75	8,800	9,200	9,400	9,600	8,200		6,400	6,400	6,400	6,400	6,400
80	8,400	8,800	9,000	9,200	8,200		6,200	6,200	6,400	6,400	6,400
85	8,000	8,400	8,800	8,800	8,200		6,000	6,200	6,200	6,200	6,200
90	7,600	8,200	8,400	8,600	8,200		6,000	6,000	6,200	6,200	6,200
95	7,400	7,800	8,200	8,200	8,200		6,000	6,000	6,000	6,000	6,000
100	7,200	7,400	7,800	8,000	8,000		5,800	6,000	6,000	6,000	6,000
105	6,800	7,200	7,600	7,800	7,800		5,800	5,800	6,000	6,000	6,000
110	6,600	7,000	7,120	7,200	7,400		5,800	5,800	5,800	5,800	5,800
115	6,400	6,700	6,410	7,000	6,680			5,800	5,800	5,800	5,800
120	6,200	6,200	6,200	6,690	6,030			5,800	5,800	5,800	5,800
125	6,000	6,000	5,800	5,990	5,420				5,800	5,800	5,800
130	5,690	5,600	5,400	5,440	4,870				5,800	5,800	5,720
135		5,400	5,200	4,930	4,370					5,520	5,120
140		5,200	4,800	4,480	3,900					4,960	4,560
145			4,500	4,030	3,470						4,040
150			4,090	3,630	3,070						3,560
155			3,720	3,250	2,690						
160				2,910	2,350						
165				2,590	2,030						
170				2,290	1,720						
175					1,440						
180					1,180						

TMS900E

# load charts



Feet	16' Insert + 56' Hydraulic Bi-Fold Swingaway Extension					16' Insert + 55.8' Hydraulic Bi-Fold Swingaway Extension				
	5 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	11,000									
40	11,000	10,800	9,800							
45	11,000	10,800	9,800	8,000						
50	11,000	10,600	9,800	8,000	6,600					
55	10,600	10,400	9,600	8,000	6,600					
60	10,200	10,200	9,600	8,000	6,600	6,800				
65	9,800	9,800	9,400	8,000	6,600	6,600				
70	9,200	9,400	9,200	8,000	6,600	6,600	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,600	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,600	8,000	6,600	6,200	6,400	6,400	6,400	6,200
85	8,000	8,400	8,400	8,000	6,600	6,200	6,200	6,200	6,200	6,200
90	7,800	8,000	8,000	7,800	6,600	6,000	6,200	6,200	6,200	6,200
95	7,400	7,600	7,600	7,600	6,600	6,000	6,000	6,000	6,200	6,000
100	7,200	7,400	7,600	7,400	6,600	5,800	6,000	6,000	6,000	6,000
105	6,800	7,200	7,400	7,200	6,600	5,800	5,800	6,000	6,000	6,000
110	6,600	7,000	7,000	7,000	6,400	5,800	5,800	5,800	5,800	5,800
115	6,400	6,600	6,440	6,440	6,200	5,800	5,800	5,800	5,800	5,800
120	6,200	6,120	5,790	5,800	5,940	5,800	5,800	5,800	5,800	5,800
125	6,000	5,520	5,200	5,400	5,340	5,800	5,800	5,800	5,800	5,600
130	5,760	4,970	4,800	5,200	4,780		5,600	5,430	5,530	5,400
135	5,240	4,600	4,600	4,830	4,270		4,970	5,000	5,200	5,150
140	4,770	4,400	4,200	4,360	3,800			4,800	5,000	4,600
145	4,340	4,200	4,000	3,920	3,360			4,400	4,500	4,080
150	3,930	4,000	3,800	3,520	2,960				4,020	3,600
155		3,800	3,600	3,140	2,580				3,560	3,150
160		3,600	3,200	2,790	2,230					2,730
165			2,940	2,470	1,910					2,330
170			2,640	2,160	1,600					
175			2,350	1,880	1,320					
180				1,610	1,050					



Feet	32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension					32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension				
	5 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
40	9,600	9,200								
45	9,200	9,000	7,800							
50	9,000	8,600	7,800	6,400	5,000					
55	8,600	8,400	7,800	6,400	5,000					
60	8,200	8,200	7,600	6,400	5,000					
65	7,800	7,800	7,400	6,400	5,000					
70	7,400	7,600	7,200	6,400	5,000	6,200	6,200			
75	7,200	7,200	7,000	6,400	5,000	6,000	6,000	6,000		
80	6,800	7,000	6,800	6,400	5,000	5,800	5,800	5,800	5,600	5,000
85	6,600	6,600	6,600	6,200	5,000	5,600	5,600	5,600	5,600	5,000
90	6,200	6,400	6,400	6,200	5,000	5,400	5,400	5,400	5,400	5,000
95	6,000	6,200	6,200	6,000	5,000	5,200	5,400	5,400	5,200	5,000
100	5,800	6,000	6,000	5,800	5,000	5,200	5,200	5,200	5,200	5,000
105	5,600	5,800	5,800	5,800	5,000	5,000	5,000	5,200	5,000	5,000
110	5,200	5,400	5,600	5,600	5,000	4,800	5,000	5,000	5,000	4,800
115	5,000	5,200	5,400	5,400	5,000	4,800	4,800	4,800	4,800	4,800
120	4,800	5,000	5,200	5,200	4,800	4,600	4,800	4,800	4,800	4,600
125	4,600	4,800	5,000	5,000	4,600	4,600	4,600	4,600	4,800	4,600
130	4,400	4,800	4,720	4,670	4,400	4,400	4,600	4,600	4,600	4,400
135	4,400	4,560	4,200	4,200	4,200	4,400	4,400	4,600	4,600	4,400
140	4,200	4,080	3,800	4,000	3,780	4,200	4,400	4,400	4,400	4,200
145	4,000	3,640	3,600	3,800	3,340		4,160	3,950	4,000	4,000
150	3,800	3,240	3,400	3,490	2,940		3,660	3,600	3,800	3,680
155	3,620	3,000	3,200	3,110	2,560			3,400	3,600	3,240
160	3,270	3,000	3,000	2,760	2,210			3,200	3,250	2,820
165		2,800	2,600	2,430	1,880				2,850	2,430
170		2,600	2,400	2,120	1,570				2,450	2,060
175			2,310	1,830	1,280					1,710
180			2,040	1,560	1,010					1,370
185			1,780	1,310						
190			1,550	1,070						

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

12



89-142 ft



33 ft



31,500 lbs



100%  
24'-0"



360



Pounds

Feet	33' Manual Offset Bi-Fold Swingaway					33' Manual Offset Bi-Fold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000									
25	22,000	22,000								
30	22,000	22,000	22,000	17,800						
35	22,000	22,000	21,800	17,800	13,600					
40	22,000	22,000	21,400	17,800	13,600	14,000	14,200			
45	21,600	22,000	21,000	17,800	13,600	13,600	13,800	13,800		
50	19,800	21,000	20,400	17,800	13,600	13,200	13,400	13,600	13,600	11,400
55	18,400	19,400	19,800	17,200	13,600	12,800	13,000	13,200	13,200	11,400
60	17,400	18,200	18,600	16,600	13,600	12,400	12,600	12,800	13,000	11,400
65	16,400	17,200	17,200	15,800	13,600	12,000	12,200	12,400	12,800	11,400
70	15,800	15,950	15,650	15,000	13,600	11,600	11,800	12,000	12,600	11,400
75	14,600	14,100	13,800	14,000	13,000	11,400	11,600	11,600	12,200	11,400
80	13,400	12,500	12,200	12,400	12,000	11,200	11,400	11,600	11,800	11,400
85	12,000	11,200	10,900	11,200	11,200	11,200	11,200	11,400	11,400	11,200
90	10,850	10,000	9,800	10,400	10,250	11,000	10,750	10,650	10,900	10,800
95	9,790	9,200	9,000	9,600	9,190		9,550	9,460	9,800	10,100
100	9,000	8,600	8,200	8,830	8,240		8,800	8,600	9,400	9,060
105	8,600	8,200	7,800	7,980	7,390			8,200	8,580	8,120
110	8,290	7,800	7,400	7,210	6,620			7,600	7,730	7,270
115		7,520	6,990	6,510	5,910				6,950	6,490
120		6,890	6,350	5,870	5,280				6,240	5,780
125			5,770	5,290	4,700					5,130
130			5,250	4,760	4,170					4,530
135			4,770	4,270	3,680					
140				3,830	3,230					
145				3,420	2,820					
150				3,050	2,450					
155					2,100					
160					1,770					



89-142 ft



56 ft



31,500 lbs



100%  
24'-0"



360



Pounds

Feet	56' Manual Offset Bi-Fold Swingaway Extension					56' Manual Offset Bi-Fold Swingaway Extension				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000	11,000	11,000							
35	11,000	11,000	11,000	9,800						
40	11,000	11,000	11,000	9,800	7,800					
45	11,000	11,000	11,000	9,800	7,800					
50	11,000	11,000	11,000	9,800	7,800					
55	10,600	11,000	11,000	9,800	7,800	7,000	7,000			
60	10,200	10,600	10,800	9,800	7,800	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	7,800	6,600	6,800	6,800		
70	9,200	9,600	9,800	9,600	7,800	6,400	6,600	6,600	6,600	
75	8,800	9,200	9,400	9,600	7,800	6,400	6,400	6,400	6,400	6,400
80	8,400	8,800	9,000	9,200	7,800	6,200	6,200	6,400	6,400	6,400
85	8,000	8,400	8,800	8,800	7,800	6,000	6,200	6,400	6,200	6,200
90	7,600	8,200	8,400	8,600	7,800	6,000	6,000	6,200	6,200	6,200
95	7,400	7,800	8,200	8,200	7,800	6,000	6,000	6,000	6,000	6,000
100	7,200	7,400	7,800	8,000	7,800	5,800	6,000	6,000	6,000	6,000
105	6,800	7,200	7,600	7,730	7,800	5,800	5,800	6,000	6,000	6,000
110	6,600	7,000	6,910	7,200	7,180	5,800	5,800	5,800	5,800	5,800
115	6,400	6,540	6,400	7,000	6,480		5,800	5,800	5,800	5,800
120	6,200	6,200	6,200	6,420	5,830		5,800	5,800	5,800	5,800
125	6,000	6,000	5,800	5,830	5,240			5,800	5,800	5,800
130	5,640	5,600	5,400	5,290	4,700			5,800	5,800	5,720
135		5,400	5,200	4,800	4,210				5,520	5,120
140		5,200	4,800	4,340	3,760				4,960	4,560
145			4,420	3,920	3,340					4,040
150			4,030	3,530	2,950					3,560
155			3,680	3,170	2,590					
160				2,840	2,250					
165				2,530	1,940					
170				2,250	1,650					
175					1,380					
180					1,130					

TMS900E

# load charts

89-142 ft  
 72 ft (16 + 56 ft)  
 31,500 lbs  
 100% 24'-0"  
 360

Feet	16' Insert + 56' Manual Offset Bifold Swingaway					16' Insert + 56' Manual Offset Bifold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000									
35	11,000	11,000								
40	11,000	10,800	9,400	8,000						
45	11,000	10,800	9,400	8,000						
50	11,000	10,600	9,400	8,000	6,400					
55	10,600	10,400	9,400	8,000	6,400					
60	10,200	10,200	9,400	8,000	6,400	6,800				
65	9,600	9,800	9,400	8,000	6,400	6,800				
70	9,200	9,400	9,200	8,000	6,400	6,800	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,400	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,600	8,000	6,400	6,200	6,400	6,400	6,400	6,200
85	8,000	8,400	8,400	8,000	6,400	6,200	6,200	6,200	6,200	6,200
90	7,800	8,000	8,000	7,800	6,400	6,000	6,200	6,200	6,200	6,200
95	7,400	7,600	7,800	7,600	6,400	6,000	6,000	6,000	6,200	6,000
100	7,200	7,400	7,600	7,400	6,400	5,800	6,000	6,000	6,000	6,000
105	6,800	7,200	7,400	7,200	6,400	5,800	5,800	6,000	6,000	6,000
110	6,600	7,000	6,940	6,920	6,400	5,800	5,800	5,800	5,800	5,800
115	6,400	6,590	6,230	6,220	6,200	5,800	5,800	5,800	5,800	5,800
120	6,200	5,950	5,590	5,800	5,730	5,800	5,800	5,800	5,800	5,800
125	6,000	5,370	5,200	5,400	5,140	5,800	5,800	5,800	5,800	5,600
130	5,650	4,820	4,800	5,180	4,590		5,600	5,430	5,530	5,400
135	5,150	4,600	4,600	4,680	4,100		4,970	5,000	5,200	5,150
140	4,700	4,400	4,200	4,220	3,640			4,800	5,000	4,600
145	4,280	4,200	4,000	3,800	3,210			4,400	4,500	4,080
150	3,900	4,000	3,800	3,400	2,820				4,020	3,600
155		3,800	3,540	3,040	2,460				3,560	3,150
160		3,600	3,200	2,700	2,120					2,730
165			2,880	2,380	1,800					2,330
170			2,680	2,090	1,510					
175			2,330	1,810	1,230					
180				1,560						

13

89-142 ft  
 88 ft (32 + 56 ft)  
 31,500 lbs  
 100% 24'-0"  
 360

Feet	32' Insert + 56' Manual Offset Bi-Fold Swingaway Extension					32' Insert + 56' Manual Offset Bi-Fold Swingaway Extension				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	10,000									
40	9,600	9,000	7,800							
45	9,200	9,000	7,800	6,400						
50	9,000	8,600	7,800	6,400	4,800					
55	8,600	8,400	7,800	6,400	4,800					
60	8,200	8,200	7,600	6,400	4,800					
65	7,800	7,800	7,400	6,400	4,800					
70	7,400	7,600	7,200	6,400	4,800	6,200	6,200			
75	7,200	7,200	7,000	6,400	4,800	6,000	6,000	6,000		
80	6,800	7,000	6,800	6,400	4,800	5,800	5,800	5,800	5,600	5,000
85	6,600	6,600	6,600	6,200	4,800	5,600	5,600	5,600	5,600	5,000
90	6,200	6,400	6,400	6,200	4,800	5,400	5,400	5,400	5,400	5,000
95	6,000	6,200	6,200	6,000	4,800	5,200	5,400	5,400	5,200	5,000
100	5,800	6,000	6,000	5,800	4,800	5,200	5,200	5,200	5,200	5,000
105	5,600	5,800	5,800	5,800	4,800	5,000	5,000	5,200	5,000	5,000
110	5,200	5,400	5,600	5,600	4,800	4,800	5,000	5,000	5,000	4,800
115	5,000	5,200	5,400	5,400	4,800	4,800	4,800	4,800	4,800	4,800
120	4,800	5,000	5,200	5,200	4,800	4,600	4,800	4,800	4,800	4,600
125	4,600	4,800	5,000	5,000	4,600	4,600	4,600	4,600	4,800	4,600
130	4,400	4,800	4,530	4,480	4,400	4,400	4,600	4,600	4,600	4,400
135	4,400	4,410	4,030	4,200	4,070	4,400	4,400	4,600	4,600	4,400
140	4,200	3,950	3,800	4,000	3,610	4,200	4,400	4,400	4,400	4,200
145	4,000	3,520	3,600	3,750	3,180		4,160	3,950	4,000	4,000
150	3,800	3,200	3,400	3,360	2,790		3,660	3,600	3,800	3,690
155	3,560	3,000	3,200	2,990	2,420			3,400	3,600	3,240
160	3,220	3,000	3,000	2,650	2,080			3,200	3,250	2,820
165		2,800	2,600	2,330	1,760				2,850	2,430
170		2,600	2,400	2,030	1,460				2,480	2,060
175		2,400	2,240	1,750	1,180					1,710
180			1,980	1,490						1,370
185			1,740	1,240						
190			1,520	1,010						

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

GROVE.

TMS900E

# load charts

14

37 - 142 ft  
 Fixed lengths  
 27,200 lbs  
 100%  
 24'-0"  
 360

Feet	36.8	49.9	63.0	76.1	89.3	102.4	115.5	128.6	141.8
10	155,000	136,000	129,000	123,000	81,000				
15	115,000	112,000	105,000	99,000	81,000	59,000			
20	87,400	89,050	89,000	84,000	81,000	57,000	42,400	34,000	
25	67,550	69,800	70,000	68,750	70,400	51,000	42,400	34,000	26,600
30		55,000	56,400	56,200	55,000	46,000	39,600	33,800	26,600
35		45,000	45,950	45,750	44,500	41,800	35,800	32,000	26,600
40			38,000	37,900	37,050	38,100	32,200	29,400	26,600
45			31,450	31,400	32,000	31,700	29,400	27,000	24,800
50			26,450	26,500	27,550	26,800	26,400	24,800	22,800
55				23,850	23,750	22,950	23,250	21,900	21,200
60				20,750	20,700	20,800	20,250	20,150	19,550
65				18,200	18,200	18,500	17,750	17,650	17,050
70					16,200	16,400	15,950	15,550	15,000
75					14,450	14,800	14,200	13,800	13,250
80						13,050	12,700	12,300	11,700
85						11,750	11,350	11,000	10,450
90						10,600	10,250	9,880	9,310
95							9,220	8,840	8,280
100							8,280	7,930	7,590
105								7,120	6,580
110								6,370	5,880
115								5,700	5,200
120									4,610
125									4,050
130									3,550

\* Requires special equipment

89-142 ft  
 33 ft  
 27,200 lbs  
 100%  
 24'-0"  
 360

Feet	33' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					33' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000									
25	22,000	22,000								
30	22,000	22,000	22,000	17,800						
35	22,000	22,000	21,800	17,800	13,800					
40	22,000	22,000	21,400	17,800	13,800	14,000	14,200			
45	21,600	22,000	21,000	17,800	13,800	13,600	13,800	13,800		
50	19,800	21,000	20,400	17,800	13,800	13,200	13,400	13,600	13,600	11,400
55	18,400	19,400	19,800	17,200	13,800	12,800	13,000	13,200	13,200	11,400
60	17,400	18,200	18,600	16,600	13,800	12,400	12,600	12,800	13,000	11,400
65	16,400	17,100	16,850	15,800	13,800	12,000	12,200	12,400	12,800	11,400
70	15,600	14,950	14,700	14,900	13,800	11,600	11,800	12,000	12,600	11,400
75	14,050	13,150	12,900	13,100	13,000	11,400	11,600	11,600	12,200	11,400
80	12,500	11,600	11,400	12,000	11,900	11,200	11,400	11,600	11,800	11,400
85	11,200	10,800	10,600	11,200	10,650	11,200	11,100	11,000	11,250	11,200
90	10,200	10,000	9,800	10,050	9,490	10,450	9,820	9,800	10,200	10,350
95	9,600	9,200	9,000	9,030	8,440		9,200	9,200	9,690	9,220
100	9,000	8,600	8,200	8,090	7,500		8,800	8,600	8,670	8,200
105	8,270	8,200	7,730	7,250	6,670			8,110	7,750	7,290
110	7,520	7,480	6,970	6,500	5,920			7,270	6,930	6,470
115		6,800	6,290	5,830	5,250				6,180	5,720
120		6,190	5,680	5,210	4,640				5,500	5,040
125			5,120	4,650	4,080					4,420
130			4,610	4,140	3,570					3,850
135			4,140	3,680	3,110					
140				3,250	2,680					
145				2,850	2,280					
150				2,490	1,910					
155					1,570					
160					1,260					

TMS900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

 89-142 ft  
 56 ft  
 27,200 lbs  
 100%  
 360°  
  Pounds

15

Feet	56' Hydraulic Bifold Swingaway 5 Deg Fixed Offset Angle					56' Hydraulic Bifold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000	11,000	11,000							
35	11,000	11,000	11,000	9,800						
40	11,000	11,000	11,000	9,800	8,200					
45	11,000	11,000	11,000	9,800	8,200					
50	11,000	11,000	11,000	9,800	8,200					
55	10,600	11,000	11,000	9,800	8,200	7,000	7,000			
60	10,200	10,600	10,800	9,800	8,200	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	8,200	6,600	6,600	6,800		
70	9,200	9,600	9,800	9,600	8,200	6,400	6,600	6,600	6,600	
75	8,800	9,200	9,400	9,600	8,200	6,400	6,400	6,400	6,400	6,400
80	8,400	8,800	9,000	9,200	8,200	6,200	6,200	6,400	6,400	6,400
85	8,000	8,400	8,600	8,800	8,200	6,000	6,200	6,200	6,200	6,200
90	7,600	8,200	8,400	8,600	8,200	6,000	6,000	6,200	6,200	6,200
95	7,400	7,800	8,200	8,200	8,200	6,000	6,000	6,000	6,000	6,000
100	7,200	7,400	7,800	8,000	8,000	5,800	6,000	6,000	6,000	6,000
105	6,800	7,200	7,200	7,600	7,380	5,800	5,800	6,000	6,000	6,000
110	6,600	6,800	6,800	7,180	6,610	5,800	5,800	5,800	5,800	5,800
115	6,400	6,400	6,400	6,490	5,920		5,800	5,800	5,800	5,800
120	6,120	6,200	6,200	5,860	5,290		5,800	5,800	5,800	5,800
125	5,800	6,000	5,760	5,290	4,720			5,800	5,800	5,660
130	5,600	5,800	5,240	4,780	4,200			5,750	5,450	5,040
135		5,260	4,750	4,280	3,720				4,870	4,470
140		4,810	4,310	3,840	3,280				4,330	3,940
145			3,900	3,430	2,870					3,450
150			3,520	3,050	2,490					2,980
155			3,170	2,700	2,140					
160				2,370	1,810					
165				2,070	1,510					
170				1,780	1,220					

 89-142 ft  
 72 ft  
 (16+56 ft)  
 27,200 lbs  
 100%  
 360°  
  Pounds

Feet	16' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 5 Deg Fixed Offset Angle					16' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	11,000									
40	11,000	10,800	9,800							
45	11,000	10,800	9,800	8,000						
50	11,000	10,800	9,800	8,000	6,600					
55	10,600	10,400	9,600	8,000	6,600					
60	10,200	10,200	9,600	8,000	6,600	6,800				
65	9,600	9,800	9,400	8,000	6,600	6,600				
70	9,200	9,400	9,200	8,000	6,600	6,600	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,600	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,600	8,000	6,600	6,200	6,400	6,400	6,400	6,200
85	8,000	8,400	8,400	8,000	6,600	6,200	6,200	6,200	6,200	6,200
90	7,800	8,000	8,000	7,800	6,600	6,000	6,200	6,200	6,200	6,200
95	7,400	7,600	7,800	7,600	6,600	6,000	6,000	6,000	6,200	6,000
100	7,200	7,400	7,600	7,400	6,600	5,800	6,000	6,000	6,000	6,000
105	6,800	7,200	7,160	7,160	6,600	5,800	5,800	6,000	6,000	6,000
110	6,600	6,730	6,390	6,380	6,400	5,800	5,800	5,800	5,800	5,800
115	6,400	6,030	5,800	6,000	5,840	5,800	5,800	5,800	5,800	5,800
120	6,190	5,400	5,400	5,780	5,210	5,800	5,800	5,800	5,800	5,800
125	5,610	5,000	5,200	5,200	4,630	5,800	5,570	5,390	5,490	5,600
130	5,080	4,800	4,800	4,670	4,110		4,930	5,200	5,200	5,080
135	4,600	4,600	4,600	4,190	3,620		4,800	5,000	4,920	4,500
140	4,150	4,400	4,200	3,740	3,180			4,730	4,390	3,970
145	4,000	4,200	3,800	3,390	2,770			4,230	3,900	3,480
150	3,800	3,930	3,420	2,940	2,380				3,440	3,020
155		3,570	3,060	2,590	2,030				3,010	2,600
160		3,240	2,730	2,260	1,700					2,190
165			2,420	1,950	1,390					1,810
170			2,130	1,660	1,100					
175			1,870	1,390						
180				1,140						

TMS900E

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**GROVE.**

# load charts

16

89-142 ft  
 88 ft (32 + 56 ft)  
 27,200 lbs  
 100% 24'-0"  
 360

		32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension					32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension				
		5 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
Feet		89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
40		9,600	9,200								
45		9,200	9,000	7,800							
50		9,000	8,600	7,800	6,400	5,000					
55		8,600	8,400	7,800	6,400	5,000					
60		8,200	8,200	7,600	6,400	5,000					
65		7,800	7,800	7,400	6,400	5,000					
70		7,400	7,600	7,200	6,400	5,000	6,200	6,200			
75		7,200	7,200	7,000	6,400	5,000	6,000	6,000	6,000		
80		6,800	7,000	6,800	6,400	5,000	5,800	5,800	5,800	5,800	5,000
85		6,600	6,600	6,600	6,200	5,000	5,600	5,600	5,600	5,600	5,000
90		6,200	6,400	6,400	6,200	5,000	5,400	5,400	5,400	5,400	5,000
95		6,000	6,200	6,200	6,000	5,000	5,200	5,400	5,400	5,200	5,000
100		5,800	6,000	6,000	5,800	5,000	5,200	5,200	5,200	5,200	5,000
105		5,600	5,800	5,800	5,800	5,000	5,000	5,000	5,200	5,000	5,000
110		5,200	5,400	5,600	5,600	5,000	4,800	5,000	5,000	5,000	4,800
115		5,000	5,200	5,400	5,400	5,000	4,800	4,800	4,800	4,800	4,800
120		4,800	5,000	5,150	5,110	4,800	4,600	4,800	4,800	4,800	4,600
125		4,600	4,800	4,570	4,600	4,600	4,600	4,600	4,600	4,800	4,600
130		4,400	4,400	4,200	4,400	4,100	4,400	4,600	4,600	4,600	4,400
135		4,400	3,910	4,000	4,170	3,610	4,400	4,400	4,390	4,430	4,400
140		4,200	3,600	3,800	3,720	3,160	4,200	4,070	4,000	4,000	4,060
145		3,810	3,400	3,600	3,300	2,750		3,600	3,800	3,990	3,570
150		3,430	3,200	3,390	2,910	2,360		3,400	3,600	3,540	3,110
155		3,070	3,000	3,030	2,560	2,000			3,400	3,110	2,680
160		2,740	3,000	2,700	2,220	1,670			3,050	2,710	2,280
165			2,800	2,390	1,910	1,360				2,330	1,910
170			2,600	2,090	1,620	1,070				1,980	1,550
175			2,330	1,820	1,350						1,220
180				1,560	1,090						
185				1,330							
190				1,100							

89-142 ft  
 33 ft  
 27,200 lbs  
 100% 24'-0"  
 360

		33' Manual Offset Bi-Fold Swingaway					33' Manual Offset Bi-Fold Swingaway				
		0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
Feet		89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20		22,000	22,000								
25		22,000	22,000	22,000							
30		22,000	22,000	22,000	17,400	13,600					
35		22,000	22,000	21,800	17,400	13,600					
40		22,000	22,000	21,400	17,400	13,600					
45		21,600	22,000	21,000	17,400	13,600	14,000	14,200			
50		19,800	21,000	20,400	17,400	13,600	13,600	13,800	13,800		
55		18,400	19,400	19,800	17,200	13,600	12,800	13,000	13,200	13,200	11,400
60		17,400	18,200	18,600	16,600	13,600	12,400	12,600	12,800	13,000	11,400
65		16,400	16,850	16,500	15,800	13,600	12,000	12,200	12,400	12,800	11,400
70		15,600	14,750	14,450	14,650	13,600	11,600	11,800	12,000	12,600	11,400
75		13,850	12,950	12,700	12,850	13,000	11,400	11,600	11,600	12,200	11,400
80		12,350	11,800	11,400	12,000	11,700	11,200	11,400	11,600	11,800	11,400
85		11,100	10,800	10,600	11,100	10,500	11,200	11,100	11,000	11,250	11,200
90		10,200	10,000	9,800	9,930	9,320	10,450	9,820	9,800	10,200	10,350
95		9,600	9,200	9,000	8,890	8,280		9,200	9,200	9,690	9,220
100		9,000	8,600	8,200	7,970	7,360		8,800	8,600	8,670	8,200
105		8,230	8,160	7,630	7,140	6,540			8,110	7,750	7,290
110		7,500	7,420	6,890	6,400	5,810			7,270	6,930	6,470
115			6,750	6,220	5,740	5,140				6,180	5,720
120			6,150	5,620	5,130	4,540				5,500	5,040
125				5,070	4,580	3,990					4,420
130				4,570	4,080	3,490					3,650
135				4,120	3,630	3,030					
140					3,210	2,610					
145					2,820	2,230					
150					2,480	1,870					
155						1,540					
160						1,240					

TMS900E

# load charts



Feet	56' Manual Offset Bi-Fold Swingaway Extension					56' Manual Offset Bi-Fold Swingaway Extension				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
25	11,000									
30	11,000	11,000	11,000	9,800						
35	11,000	11,000	11,000	9,800	7,800					
40	11,000	11,000	11,000	9,800	7,800					
45	11,000	11,000	11,000	9,800	7,800					
50	11,000	11,000	11,000	9,800	7,800					
55	10,600	11,000	11,000	9,800	7,800	7,000	7,000			
60	10,200	10,600	10,800	9,800	7,800	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	7,800	6,600	6,600	6,800		
70	9,200	9,600	9,800	9,600	7,800	6,400	6,600	6,600	6,600	
75	8,800	9,200	9,400	9,600	7,800	6,400	6,400	6,400	6,400	6,400
80	8,400	8,800	9,000	9,200	7,800	6,200	6,200	6,400	6,400	6,400
85	8,000	8,400	8,800	8,800	7,800	6,000	6,200	6,200	6,200	6,200
90	7,600	8,200	8,400	8,600	7,800	6,000	6,000	6,200	6,200	6,200
95	7,400	7,800	8,200	8,200	7,800	6,000	6,000	6,000	6,000	6,000
100	7,200	7,400	7,680	7,800	7,800	5,800	6,000	6,000	6,000	6,000
105	6,800	7,190	7,200	7,600	7,130	5,800	5,800	6,000	6,000	6,000
110	6,600	6,800	6,800	6,980	6,380	5,800	5,800	5,800	5,800	5,800
115	6,400	6,400	6,400	6,300	5,710		5,800	5,800	5,800	5,800
120	6,010	6,200	6,190	5,690	5,100		5,800	5,800	5,800	5,800
125	5,800	6,000	5,630	5,130	4,540		5,800	5,800	5,800	5,660
130	5,600	5,600	5,120	4,620	1,030		5,750	5,450	5,450	5,040
135		5,190	4,650	4,150	3,560			4,870	4,870	4,470
140		4,760	4,220	3,720	3,130			4,330	4,330	3,940
145			3,820	3,320	2,740					3,450
150			3,460	2,960	2,370					2,980
155			3,120	2,620	2,030					
160				2,300	1,720					
165				2,010	1,420					
170				1,750	1,150					
175										
180										

17



Feet	16' Insert + 56' Manual Offset Bifold Swingaway					16' Insert + 56' Manual Offset Bifold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000									
35	11,000	11,000								
40	11,000	10,800	9,400	8,000						
45	11,000	10,800	9,400	8,000	6,400					
50	11,000	10,600	9,400	8,000	6,400					
55	10,600	10,400	9,400	8,000	6,400					
60	10,200	10,200	9,400	8,000	6,400	6,800				
65	9,600	9,800	9,400	8,000	6,400	6,600				
70	9,200	9,400	9,200	8,000	6,400	6,600	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,400	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,600	8,000	6,400	6,200	6,400	6,400	6,400	6,200
85	8,000	8,400	8,400	8,000	6,400	6,200	6,200	6,200	6,200	6,200
90	7,800	8,000	8,000	7,800	6,400	6,000	6,200	6,200	6,200	6,200
95	7,400	7,600	7,800	7,600	6,400	6,000	6,000	6,000	6,200	6,000
100	7,200	7,400	7,600	7,400	6,400	5,800	6,000	6,000	6,000	6,000
105	6,800	7,200	6,900	6,890	6,400	5,800	5,800	6,000	6,000	6,000
110	6,600	6,520	6,150	6,200	6,290	5,800	5,800	5,800	5,800	5,800
115	6,400	5,840	5,800	6,000	5,610	5,800	5,800	5,800	5,800	5,800
120	6,050	5,220	5,400	5,590	5,000	5,800	5,800	5,800	5,800	5,800
125	5,490	5,000	5,200	5,020	4,430	5,800	5,570	5,390	5,490	5,600
130	4,980	4,800	4,800	4,510	3,920		4,930	5,200	5,200	5,080
135	4,510	4,600	4,540	4,030	3,450		4,800	5,000	4,920	4,500
140	4,080	4,400	4,100	3,600	3,020			4,730	4,390	3,970
145	4,000	4,200	3,700	3,200	2,620			4,230	3,900	3,480
150	3,800	3,860	3,330	2,830	2,240				3,440	3,020
155		3,520	2,980	2,480	1,900				3,010	2,600
160		3,210	2,660	2,160	1,580					2,190
165			2,360	1,860	1,280					1,810
170			2,090	1,590	1,000					
175			1,840	1,330						
180				1,090						

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

GROVE.

TMS900E

# load charts

18



89-142 ft



88 ft  
(32 + 56 ft)



27,200 lbs



100%  
24'-0"



360



Pounds

Feet	32' Insert + 56' Manual Offset Bi-Fold Swingaway Extension					32' Insert + 56' Manual Offset Bi-Fold Swingaway Extension				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	10,000									
40	9,600	9,000	7,800							
45	9,200	9,000	7,800	6,400						
50	9,000	8,600	7,800	6,400	4,800					
55	8,600	8,400	7,800	6,400	4,800					
60	8,200	8,200	7,600	6,400	4,800					
65	7,800	7,800	7,400	6,400	4,800					
70	7,400	7,600	7,200	6,400	4,800					
75	7,200	7,200	7,000	6,400	4,800	6,200	6,200			
80	6,800	7,000	6,800	6,400	4,800	6,000	6,000	6,000		
85	6,600	6,600	6,600	6,200	4,800	5,800	5,800	5,800	5,600	5,000
90	6,200	6,400	6,400	6,200	4,800	5,600	5,600	5,600	5,600	5,000
95	6,000	6,200	6,200	6,000	4,800	5,400	5,400	5,400	5,400	5,000
100	5,800	6,000	6,000	5,800	4,800	5,200	5,400	5,400	5,200	5,000
105	5,600	5,800	5,800	5,800	4,800	5,000	5,200	5,200	5,000	5,000
110	5,200	5,400	5,600	5,600	4,800	4,800	5,000	5,000	5,000	4,800
115	5,000	5,200	5,400	5,400	4,800	4,800	4,800	4,800	4,800	4,800
120	4,800	5,000	4,940	4,880	4,800	4,600	4,800	4,800	4,800	4,600
125	4,600	4,760	4,400	4,600	4,420	4,600	4,600	4,600	4,600	4,600
130	4,400	4,240	4,200	4,400	3,900	4,400	4,600	4,600	4,600	4,400
135	4,400	3,800	4,000	4,000	3,430	4,400	4,400	4,390	4,430	4,400
140	4,120	3,600	3,800	3,560	2,990	4,200	4,070	4,000	4,000	4,060
145	3,720	3,400	3,600	3,160	2,580		3,600	3,800	3,990	3,570
150	3,350	3,200	3,280	2,780	2,210		3,400	3,600	3,540	3,110
155	3,000	3,000	2,930	2,430	1,860			3,400	3,110	2,680
160	2,690	3,000	2,600	2,110	1,540			3,050	2,710	2,280
165		2,800	2,300	1,810	1,240				2,330	1,910
170		2,550	2,020	1,530					1,980	1,550
175		2,290	1,760	1,260						1,220
180			1,510	1,010						
185			1,280							
190			1,070							

TMS900E

GROVE.

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# load charts

19

37 - 142 ft Fixed lengths  
 20,500 lbs  
 100% 24'-0"  
 360

Pounds

Feet	36.8	49.9	63.0	76.1	89.3	102.4	115.5	128.6	141.8
10	155,000	136,000	129,000	123,000	81,000				
15	112,500	112,000	105,000	99,000	81,000	59,000			
20	85,400	87,050	87,250	84,000	81,000	57,000			
25	62,750	64,950	65,150	66,850	65,600	51,000	42,400	34,000	26,600
30		50,550	52,500	52,350	51,100	46,000	39,600	33,800	26,600
35		40,450	42,650	42,500	41,300	41,600	35,800	32,000	26,600
40			34,200	34,100	35,000	34,400	32,200	29,400	26,600
45			28,200	28,600	29,250	28,450	28,600	27,000	24,800
50			23,800	24,900	24,750	24,200	24,250	23,200	22,800
55				21,350	21,250	21,550	20,800	20,700	20,100
60				18,500	18,600	18,750	18,300	17,850	17,250
65				16,150	16,250	16,350	15,900	15,450	14,900
70					14,250	14,400	13,950	13,500	12,950
75					12,600	12,700	12,300	11,850	11,300
80						11,300	10,950	10,550	9,990
85						10,100	9,730	9,330	8,780
90						9,040	8,670	8,280	7,730
95							7,720	7,350	6,800
100							6,880	6,530	5,980
105								5,790	5,250
110								5,110	4,590
115								4,500	4,000
120									3,460
125									2,960
130									2,510

89-142 ft  
 33 ft  
 20,500 lbs  
 100% 24'-0"  
 360

Pounds

Feet	33' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					33' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000									
25	22,000	22,000								
30	22,000	22,000	22,000							
35	22,000	22,000	21,800	17,800	13,800					
40	22,000	22,000	21,400	17,800	13,800	14,000	14,200			
45	21,600	22,000	21,000	17,800	13,800	13,600	13,800	13,800		
50	19,800	21,000	20,400	17,800	13,800	13,200	13,400	13,600	13,600	11,400
55	18,400	19,400	19,800	17,200	13,800	12,800	13,000	13,200	13,200	11,400
60	17,400	17,350	17,100	16,600	13,800	12,400	12,600	12,800	13,000	11,400
65	15,900	15,000	14,700	14,900	13,800	12,000	12,200	12,400	12,800	11,400
70	13,850	13,200	13,200	13,600	13,250	11,600	11,800	12,000	12,600	11,400
75	12,400	12,400	12,400	12,200	11,550	11,400	11,600	11,600	12,200	11,400
80	11,800	11,600	11,250	10,850	10,250	11,200	10,800	10,800	11,000	11,250
85	10,600	10,600	10,050	9,590	9,000	10,200	10,200	10,200	10,450	9,980
90	9,530	9,500	8,990	8,500	7,910	9,800	9,800	9,630	9,260	8,790
95	8,560	8,530	8,020	7,540	6,950		8,930	8,570	8,200	7,730
100	7,700	7,670	7,160	6,680	6,100		7,980	7,620	7,260	6,790
105	6,940	6,900	6,400	5,920	5,340			6,780	6,420	5,960
110	6,260	6,210	5,710	5,240	4,660			6,010	5,670	5,200
115		5,600	5,090	4,620	4,050				4,980	4,520
120		5,040	4,530	4,070	3,490				4,350	3,900
125			4,020	3,560	2,990					3,330
130			3,560	3,100	2,520					2,800
135			3,140	2,670	2,100					
140				2,280	1,710					
145				1,920	1,350					
150				1,600	1,020					
155										
160										

TMS900E

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GROVE.

# load charts

20



Pounds

Feet	56' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					56' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000	11,000	11,000							
35	11,000	11,000	11,000	9,800						
40	11,000	11,000	11,000	9,800	8,200					
45	11,000	11,000	11,000	9,800	8,200					
50	11,000	11,000	11,000	9,800	8,200					
55	10,600	11,000	11,000	9,800	8,200	7,000	7,000			
60	10,200	10,800	10,800	9,800	8,200	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	8,200	6,600	6,800	6,800		
70	9,200	9,600	9,800	9,600	8,200	6,400	6,800	6,800	6,600	
75	8,800	9,200	9,400	9,600	8,200	6,400	6,400	6,400	6,400	6,400
80	8,400	8,800	9,000	9,200	8,200	6,200	6,200	6,400	6,400	6,400
85	8,000	8,400	8,800	8,800	8,200	6,000	6,200	6,200	6,200	6,200
90	7,600	8,200	8,300	8,450	8,200	6,000	6,000	6,200	6,200	6,200
95	7,400	7,720	7,800	8,200	7,700	6,000	6,000	6,000	6,000	6,000
100	7,200	7,400	7,600	7,400	6,820	5,800	6,000	6,000	6,000	6,000
105	6,800	7,000	7,110	6,620	6,050	5,800	5,800	6,000	6,000	6,000
110	6,600	6,800	6,400	5,920	5,350	5,800	5,800	5,800	5,800	5,800
115	6,200	6,280	5,770	5,290	4,720		5,800	5,800	5,800	5,800
120	5,830	5,700	5,190	4,710	4,150		5,800	5,800	5,590	5,190
125	5,300	5,170	4,670	4,190	3,630			5,280	4,970	4,570
130	4,820	4,690	4,190	3,710	3,150			4,700	4,400	3,990
135		4,250	3,750	3,280	2,710				3,860	3,460
140		3,850	3,340	2,870	2,310				3,370	2,970
145			2,970	2,500	1,940					2,510
150			2,620	2,150	1,590					2,080
155			2,300	1,830	1,270					
160				1,540						
165				1,260						
170				1,000						



Pounds

Feet	16' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 5 Deg Fixed Offset Angle					16' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	11,000									
40	11,000	10,800	9,800							
45	11,000	10,800	9,800	8,000						
50	11,000	10,600	9,800	8,000	6,600					
55	10,600	10,400	9,600	8,000	6,600					
60	10,200	10,200	9,600	8,000	6,600	6,800				
65	9,600	9,800	9,400	8,000	6,600	6,600				
70	9,200	9,400	9,200	8,000	6,800	6,600	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,600	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,600	8,000	6,600	6,200	6,400	6,400	6,400	6,200
85	8,000	8,400	8,400	8,000	6,600	6,200	6,200	6,200	6,200	6,200
90	7,800	8,000	8,000	7,800	6,600	6,000	6,200	6,200	6,200	6,200
95	7,400	7,600	7,490	7,490	6,600	6,000	6,000	6,000	6,200	6,000
100	7,200	6,960	6,610	6,800	6,600	5,800	6,000	6,000	6,000	6,000
105	6,800	6,170	6,200	6,400	5,980	5,800	5,800	6,000	6,000	6,000
110	6,270	5,800	6,000	5,850	5,280	5,800	5,800	5,800	5,800	5,800
115	5,630	5,400	5,700	5,210	4,640	5,800	5,800	5,630	5,800	5,800
120	5,050	5,200	5,120	4,630	4,060	5,680	5,200	5,400	5,600	5,220
125	4,800	5,000	4,590	4,100	3,540	5,030	5,000	5,200	5,020	4,600
130	4,400	4,610	4,110	3,620	3,060		4,800	4,790	4,450	4,030
135	4,200	4,170	3,660	3,180	2,620			4,260	3,920	3,500
140	3,940	3,760	3,250	2,770	2,210			3,760	3,430	3,010
145	3,560	3,380	2,870	2,290	1,830			3,300	2,970	2,550
150	3,210	3,030	2,520	2,050	1,490				2,540	2,130
155		2,710	2,200	1,720	1,160				2,140	1,730
160		2,410	1,890	1,420						1,350
165			1,610	1,140						1,000
170			1,350							
175				1,110						
180										

TMS900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

89-142 ft  
 88 ft (32x56 ft)  
 20,500 lbs  
 100% 24'-0"  
 360

Feet	32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension					32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension				
	5 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
40	9,600	9,200								
45	9,200	9,000	7,800							
50	9,000	8,600	7,800	6,400	5,000					
55	8,600	8,400	7,800	6,400	5,000					
60	8,200	8,200	7,600	6,400	5,000					
65	7,800	7,800	7,400	6,400	5,000					
70	7,400	7,600	7,200	6,400	5,000	6,200	6,200			
75	7,200	7,200	7,000	6,400	5,000	6,000	6,000	6,000		
80	6,800	7,000	6,800	6,400	5,000	5,800	5,800	5,800	5,600	5,000
85	6,600	6,600	6,600	6,200	5,000	5,600	5,600	5,600	5,600	5,000
90	6,200	6,400	6,400	6,200	5,000	5,400	5,400	5,400	5,400	5,000
95	6,000	6,200	6,200	6,000	5,000	5,200	5,400	5,400	5,200	5,000
100	5,800	6,000	6,000	5,800	5,000	5,200	5,200	5,200	5,200	5,000
105	5,600	5,800	5,800	5,800	5,000	5,000	5,000	5,200	5,000	5,000
110	5,200	5,400	5,230	5,200	5,000	4,800	5,000	5,000	5,000	4,800
115	5,000	4,950	4,800	5,000	4,650	4,800	4,800	4,800	4,800	4,800
120	4,800	4,400	4,600	4,620	4,060	4,600	4,800	4,800	4,800	4,600
125	4,600	4,200	4,400	4,090	3,530	4,600	4,600	4,400	4,600	4,600
130	4,120	4,000	4,090	3,610	3,050	4,400	4,150	4,200	4,400	4,110
135	3,670	3,800	3,640	3,160	2,600	4,180	3,800	4,000	4,010	3,580
140	3,400	3,600	3,230	2,750	2,190	3,670	3,800	3,880	3,520	3,090
145	3,200	3,350	2,850	2,370	1,820		3,600	3,420	3,060	2,640
150	3,000	3,000	2,500	2,020	1,460		3,350	2,960	2,640	2,210
155	2,800	2,670	2,170	1,690	1,140			2,590	2,250	1,820
160	2,570	2,360	1,860	1,390				2,220	1,870	1,450
165		2,080	1,580	1,100					1,520	1,100
170		1,820	1,310						1,190	
175		1,570	1,060							
180										

21

89-142 ft  
 33 ft  
 20,500 lbs  
 100% 24'-0"  
 360

Feet	33' Manual Bi-Fold Swingaway					33' Manual Bi-Fold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000	22,000								
25	22,000	22,000	22,000							
30	22,000	22,000	22,000	17,400	13,600					
35	22,000	22,000	21,800	17,400	13,600					
40	22,000	22,000	21,400	17,400	13,600	14,000	14,200			
45	21,600	22,000	21,000	17,400	13,600	13,600	13,800	13,800		
50	19,800	21,000	20,400	17,400	13,600	13,200	13,400	13,600	13,600	11,400
55	18,400	19,400	19,600	17,200	13,600	12,800	13,000	13,200	13,200	11,400
60	17,400	17,050	16,800	16,600	13,600	12,400	12,600	12,800	13,000	11,400
65	15,650	14,700	14,450	14,600	13,600	12,000	12,200	12,400	12,800	11,400
70	13,700	13,200	13,200	13,600	13,000	11,600	11,800	12,000	12,600	11,400
75	12,400	12,400	12,400	12,000	11,350	11,400	11,600	11,600	12,200	11,400
80	11,700	11,600	11,150	10,650	10,000	11,200	10,800	10,800	11,000	11,250
85	10,500	10,450	9,940	9,430	8,810	10,200	10,200	10,200	10,450	9,980
90	9,440	9,380	8,850	8,350	7,740	9,800	9,800	9,630	9,260	8,790
95	8,480	8,430	7,900	7,400	6,790		8,930	8,570	8,200	7,730
100	7,640	7,580	7,050	6,560	5,960		7,980	7,620	7,260	6,790
105	6,890	6,830	6,300	5,810	5,210			6,780	6,420	5,960
110	6,230	6,150	5,630	5,140	4,540			6,010	5,670	5,200
115		5,550	5,020	4,530	3,940				4,980	4,520
120		5,010	4,470	3,990	3,390				4,350	3,900
125			3,970	3,490	2,900					3,330
130			3,520	3,040	2,440					2,800
135			3,120	2,620	2,030					
140				2,240	1,650					
145				1,890	1,300					
150				1,580						
155										
160										

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

GROVE.

TMS900E

# load charts

22



Pounds

Feet	56' Manual BI-Fold Swingaway 0 Deg Fixed Offset Angle					56' Manual BI-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
25	11,000									
30	11,000	11,000	11,000	9,800						
35	11,000	11,000	11,000	9,800	7,800					
40	11,000	11,000	11,000	9,800	7,800					
45	11,000	11,000	11,000	9,800	7,800					
50	11,000	11,000	11,000	9,800	7,800					
55	10,600	11,000	11,000	9,800	7,800	7,000	7,000			
60	10,200	10,600	10,800	9,800	7,800	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	7,800	6,600	6,600	6,800		
70	9,200	9,600	9,800	9,600	7,800	6,400	6,600	6,600	6,600	
75	8,800	9,200	9,400	9,600	7,800	6,400	6,400	6,400	6,400	6,400
80	8,400	8,800	9,000	9,200	7,800	6,200	6,200	6,400	6,400	6,400
85	8,000	8,400	8,800	8,800	7,800	6,000	6,200	6,200	6,200	6,200
90	7,600	8,200	8,200	8,400	7,800	6,000	6,000	6,200	6,200	6,200
95	7,400	7,600	7,800	8,010	7,400	6,000	6,000	6,000	6,000	6,000
100	7,200	7,400	7,600	7,160	6,550	5,800	6,000	6,000	6,000	6,000
105	6,800	7,000	6,910	6,400	5,800	5,800	5,800	6,000	6,000	6,000
110	6,600	6,760	6,230	5,720	5,120	5,800	5,800	5,800	5,800	5,800
115	6,200	6,140	5,610	5,100	4,500		5,800	5,800	5,800	5,800
120	5,740	5,580	5,050	4,540	3,950		5,900	5,800	5,590	5,190
125	5,230	5,070	4,530	4,030	3,440			5,280	4,970	4,570
130	4,770	4,600	4,070	3,570	2,980			4,700	4,400	3,990
135		4,180	3,640	3,150	2,560				3,860	3,460
140		3,790	3,250	2,750	2,170				3,370	2,970
145			2,890	2,390	1,810					2,510
150			2,560	2,060	1,470					2,080
155			2,260	1,750	1,170					
160				1,470						
165				1,200						
170										



Pounds

Feet	16' Insert + 56' Manual BI-Fold Swingaway Extension 0 Deg Fixed Offset Angle					16' Insert + 56' Manual BI-Fold Swingaway Extension 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000									
35	11,000	11,000								
40	11,000	10,800	9,400	8,000						
45	11,000	10,800	9,400	8,000	6,400					
50	11,000	10,600	9,400	8,000	6,400					
55	10,600	10,400	9,400	8,000	6,400					
60	10,200	10,200	9,400	8,000	6,400	6,800				
65	9,600	9,800	9,400	8,000	6,400	6,800				
70	9,200	9,400	9,200	8,000	6,400	6,800	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,400	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,600	8,000	6,400	6,200	6,400	6,400	6,400	6,200
85	8,000	8,400	8,400	8,000	6,400	6,200	6,200	6,200	6,200	6,200
90	7,800	8,000	8,000	7,800	6,400	6,000	6,200	6,200	6,200	6,200
95	7,400	7,560	7,190	7,180	6,400	6,000	6,000	6,000	6,200	6,000
100	7,200	6,700	6,600	6,800	6,400	5,800	6,000	6,000	6,000	6,000
105	6,780	6,000	6,200	6,320	5,720	5,800	5,800	6,000	6,000	6,000
110	6,090	5,800	6,000	5,630	5,030	5,800	5,800	5,800	5,800	5,800
115	5,470	5,400	5,520	5,000	4,410	5,800	5,800	5,630	5,800	5,800
120	5,000	5,200	4,950	4,440	3,850	5,680	5,200	5,400	5,600	5,220
125	4,800	4,970	4,440	3,930	3,340	5,030	5,000	5,200	5,020	4,600
130	4,400	4,500	3,960	3,460	2,870		4,800	4,790	4,450	4,030
135	4,200	4,060	3,530	3,030	2,440		4,600	4,260	3,920	3,500
140	3,670	3,670	3,130	2,630	2,050			3,760	3,430	3,010
145	3,510	3,300	2,770	2,270	1,680			3,300	2,970	2,550
150	3,190	2,960	2,430	1,930	1,350				2,540	2,130
155		2,650	2,120	1,620	1,040				2,140	1,730
160		2,370	1,820	1,320						1,350
165			1,560	1,050						1,000
170			1,310							
175			1,080							
180										

TMS900E

# load charts

89-142 ft  
 88 ft (32 + 56 ft)  
 20,500 lbs  
 100% 24'-0"  
 360

Feet	32' insert + 56' Manual Bifold Swingaway					32' insert + 56' Manual Bifold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	10,000									
40	9,600	9,000	7,800							
45	9,200	9,000	7,800	6,400						
50	9,000	8,600	7,800	6,400	4,800					
55	8,600	8,400	7,800	6,400	4,800					
60	8,200	8,200	7,600	6,400	4,800					
65	7,800	7,800	7,400	6,400	4,800					
70	7,400	7,600	7,200	6,400	4,800	6,200	6,200			
75	7,200	7,200	7,000	6,400	4,800	6,000	6,000	6,000		
80	6,800	7,000	6,800	6,400	4,800	5,800	5,800	5,800	5,600	5,000
85	6,600	6,600	6,600	6,200	4,800	5,600	5,600	5,600	5,600	5,000
90	6,200	6,400	6,400	6,200	4,800	5,400	5,400	5,400	5,400	5,000
95	6,000	6,200	6,200	6,000	4,800	5,200	5,400	5,400	5,200	5,000
100	5,800	6,000	6,000	5,800	4,800	5,200	5,200	5,200	5,200	5,000
105	5,600	5,800	5,570	5,560	4,800	5,000	5,000	5,200	5,000	5,000
110	5,200	5,250	5,000	5,200	4,800	4,800	5,000	5,000	5,000	4,800
115	5,000	4,640	4,800	5,000	4,410	4,800	4,800	4,800	4,800	4,800
120	4,800	4,400	4,600	4,440	3,850	4,600	4,800	4,800	4,800	4,600
125	4,390	4,200	4,400	3,930	3,340	4,600	4,600	4,400	4,600	4,600
130	3,930	4,000	3,960	3,460	2,870	4,400	4,150	4,200	4,400	4,110
135	3,500	3,800	3,530	3,030	2,440	4,180	3,800	4,000	4,010	3,580
140	3,400	3,600	3,130	2,630	2,050	3,670	3,800	3,880	3,520	3,090
145	3,200	3,300	2,770	2,270	1,680		3,600	3,420	3,060	2,640
150	3,000	2,960	2,430	1,930	1,350		3,350	2,990	2,640	2,210
155		2,650	2,120	1,620	1,040			2,590	2,250	1,820
160		2,370	1,820	1,320				2,220	1,870	1,450
165		2,120	1,560	1,050					1,520	1,100
170			1,310						1,190	
175			1,080							
180										

TMS900E

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

24

 37 - 142 ft  
 Fixed lengths  
 12,900 lbs  
 100%  
 24'-0"  
 360

Feet	Pounds									
	36.8	49.9	63.0	76.1	89.3	102.4	115.5	128.6	141.8	
10	155,000	136,000	129,000	123,000	81,000					
15	109,500	111,000	105,000	99,000	81,000					
20	79,450	81,850	82,100	80,800	81,000	57,000				
25	57,750	61,000	62,050	61,900	60,600	51,000	42,400	34,000		26,600
30		47,500	48,500	48,300	47,100	46,000	39,600	33,800		26,600
35		36,300	37,450	37,350	38,600	37,700	35,700	32,000		26,600
40			29,950	31,200	31,000	30,200	30,500	28,900		26,600
45			24,700	25,750	25,800	25,900	25,100	24,950		24,300
50			20,500	21,550	21,800	21,700	21,250	20,750		20,150
55				18,250	18,300	18,450	17,950	17,500		16,900
60				15,650	15,700	15,800	15,350	14,900		14,300
65				13,500	13,600	13,700	13,250	12,800		12,250
70					11,850	11,950	11,500	11,150		10,600
75					10,400	10,550	10,100	9,730		9,160
80						9,310	8,890	8,480		7,920
85						8,200	7,810	7,410		6,860
90						7,240	6,870	6,480		5,920
95							6,030	5,660		5,110
100							5,280	4,930		4,380
105								4,280		3,740
110								3,680		3,160
115								3,140		2,640
120										2,160
125										1,720
130										1,320

 89-142 ft  
 33 ft  
 12,900 lbs  
 100%  
 24'-0"  
 360

Feet	33' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					33' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000									
25	22,000	22,000								
30	22,000	22,000	22,000	17,800						
35	22,000	22,000	21,800	17,800	13,800					
40	22,000	22,000	21,400	17,800	13,800	14,000	14,200			
45	21,800	22,000	21,000	17,800	13,800	13,600	13,800	13,800		
50	19,800	20,500	20,200	17,800	13,800	13,200	13,400	13,600	13,600	11,400
55	18,100	17,150	16,850	17,050	13,800	12,800	13,000	13,200	13,200	11,400
60	15,450	15,200	15,200	15,400	13,800	12,400	12,600	12,800	13,000	11,400
65	14,000	14,000	13,800	13,300	12,650	12,000	12,200	12,400	12,800	11,400
70	12,600	12,550	12,000	11,450	10,950	11,800	11,800	11,800	11,900	11,400
75	11,100	11,100	10,550	10,050	9,470	11,000	11,200	11,400	11,150	10,700
80	9,840	9,810	9,290	8,790	8,180	10,400	10,500	10,100	9,760	9,290
85	8,710	8,680	8,160	7,670	7,070	9,180	9,280	8,910	8,530	8,060
90	7,730	7,700	7,190	6,700	6,110	8,090	8,200	7,830	7,460	6,990
95	6,870	6,830	6,330	5,840	5,260		7,240	6,870	6,510	6,040
100	6,110	6,070	5,560	5,090	4,500		6,380	6,030	5,670	5,200
105	5,430	5,390	4,890	4,410	3,830			5,270	4,910	4,450
110	4,830	4,780	4,280	3,810	3,230			4,580	4,230	3,770
115		4,230	3,730	3,260	2,680				3,620	3,160
120		3,740	3,230	2,770	2,190				3,050	2,600
125			2,780	2,320	1,740					2,080
130			2,370	1,910	1,330					1,610
135			2,000	1,530						
140				1,180						
145										

TMS900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

89-142 ft  
 56 ft  
 12,900 lbs  
 100%  
 24'-0"  
 360

Feet	56' Hydraulic Bi-Fold Swingaway					56' Hydraulic Bi-Fold Swingaway				
	5 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000	11,000	11,000							
35	11,000	11,000	11,000	9,800						
40	11,000	11,000	11,000	9,800	8,200					
45	11,000	11,000	11,000	9,800	8,200					
50	11,000	11,000	11,000	9,800	8,200					
55	10,600	11,000	11,000	9,800	8,200	7,000	7,000			
60	10,200	10,600	10,800	9,800	8,200	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	8,200	6,600	6,800	6,800		
70	9,200	9,600	9,800	9,600	8,200	6,400	6,600	6,600	6,600	
75	8,800	9,200	9,400	9,600	8,200	6,400	6,400	6,400	6,400	6,400
80	8,400	8,800	8,800	9,000	8,200	6,200	6,200	6,400	6,400	6,400
85	8,000	8,200	8,400	8,460	7,880	6,000	6,200	6,200	6,200	6,200
90	7,600	7,800	7,970	7,460	6,880	6,000	6,000	6,200	6,200	6,200
95	7,200	7,600	7,080	6,580	6,000	6,000	6,000	6,000	6,000	6,000
100	6,940	6,810	6,300	5,810	5,230	5,800	6,000	6,000	6,000	6,000
105	6,240	6,110	5,600	5,110	4,540	5,800	5,800	5,800	6,000	5,930
110	5,610	5,480	4,970	4,490	3,920	5,800	5,800	5,800	5,580	5,180
115	5,040	4,910	4,410	3,920	3,350		5,550	5,230	4,910	4,500
120	4,530	4,400	3,890	3,410	2,850		4,920	4,610	4,290	3,890
125	4,060	3,930	3,420	2,950	2,380			4,040	3,730	3,320
130	3,630	3,500	3,000	2,520	1,960			3,510	3,210	2,800
135		3,110	2,610	2,130	1,570				2,720	2,320
140		2,750	2,240	1,770	1,210				2,270	1,880
145			1,910	1,440						1,460
150			1,600	1,140						1,070
155			1,320							
160										

25

89-142 ft  
 72 ft  
 (16 + 56 ft)  
 12,900 lbs  
 100%  
 24'-0"  
 360

Feet	16' Insert+56' Hydraulic Bi-Fold SwingawayExtension					16' Insert+56' Hydraulic Bi-Fold SwingawayExtension				
	5 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	11,000									
40	11,000	10,800	9,800							
45	11,000	10,800	9,800	8,000						
50	11,000	10,600	9,800	8,000	6,600					
55	10,600	10,400	9,600	8,000	6,600					
60	10,200	10,200	9,600	8,000	6,600	6,800				
65	9,600	9,800	9,400	8,000	6,600	6,800				
70	9,200	9,400	9,200	8,000	6,600	6,600	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,600	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,600	8,000	6,600	6,200	6,400	6,400	6,400	6,200
85	8,000	8,040	7,680	7,680	6,600	6,200	6,200	6,200	6,200	6,200
90	7,800	7,030	7,200	7,200	6,600	6,000	6,200	6,200	6,200	6,200
95	6,960	6,600	6,800	6,530	5,960	6,000	6,000	6,000	6,200	6,000
100	6,170	6,400	6,250	5,750	5,170	5,800	6,000	6,000	6,000	6,000
105	5,800	6,000	5,550	5,050	4,470	5,800	5,800	5,800	6,000	5,970
110	5,400	5,430	4,910	4,420	3,840	5,720	5,800	5,800	5,640	5,220
115	5,030	4,850	4,340	3,850	3,280	5,200	5,400	5,310	4,960	4,540
120	4,510	4,330	3,820	3,330	2,760	5,000	5,040	4,690	4,340	3,920
125	4,030	3,860	3,350	2,860	2,300	4,490	4,470	4,120	3,780	3,360
130	3,600	3,420	2,920	2,430	1,870		3,950	3,600	3,260	2,840
135	3,200	3,030	2,520	2,040	1,480		3,450	3,120	2,780	2,360
140	2,840	2,660	2,150	1,670	1,110			2,660	2,330	1,910
145	2,500	2,320	1,820	1,340				2,240	1,910	1,500
150	2,200	2,010	1,500	1,030					1,530	1,110
155		1,720	1,220						1,160	
160		1,460								
165										

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

**TMS900E**  
**GROVE.**

# load charts

26

89-142 ft    
 88 ft (32 + 56 ft)    
 12,900 lbs    
 100% 24'-0"    
 360

Feet	32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension					32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension				
	5 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
40	9,600	9,200								
45	9,200	9,000	7,800							
50	9,000	8,800	7,800	6,400	5,000					
55	8,600	8,400	7,800	6,400	5,000					
60	8,200	8,200	7,600	6,400	5,000					
65	7,800	7,800	7,400	6,400	5,000					
70	7,400	7,600	7,200	6,400	5,000	6,200	6,200			
75	7,200	7,200	7,000	6,400	5,000	6,000	6,000	6,000		
80	6,800	7,000	6,800	6,400	5,000	5,800	5,800	5,800	5,600	5,000
85	6,600	6,600	6,600	6,200	5,000	5,600	5,600	5,600	5,600	5,000
90	6,200	6,400	6,400	6,200	5,000	5,400	5,400	5,400	5,400	5,000
95	6,000	6,200	5,920	5,870	5,000	5,200	5,400	5,400	5,200	5,000
100	5,800	5,500	5,600	5,600	5,000	5,200	5,200	5,200	5,200	5,000
105	5,580	5,000	5,200	5,050	4,490	5,000	5,000	5,200	5,000	5,000
110	4,940	4,800	4,920	4,420	3,850	4,800	5,000	5,000	5,000	4,800
115	4,400	4,600	4,340	3,840	3,280	4,800	4,700	4,800	4,800	4,630
120	4,200	4,320	3,820	3,320	2,760	4,800	4,400	4,600	4,430	4,010
125	3,800	3,850	3,340	2,850	2,290	4,070	4,200	4,230	3,860	3,440
130	3,600	3,410	2,900	2,420	1,860	3,800	4,000	3,710	3,340	2,920
135	3,210	3,010	2,500	2,020	1,460	3,600	3,590	3,220	2,860	2,440
140	2,840	2,640	2,130	1,650	1,100	3,210	3,140	2,780	2,420	1,990
145	2,500	2,300	1,790	1,310			2,730	2,360	2,010	1,580
150	2,190	1,980	1,480	1,000			2,330	1,980	1,620	1,200
155	1,900	1,690	1,190					1,610	1,260	
160	1,630	1,420						1,270		
165		1,160								
170										

89-142 ft    
 33 ft    
 12,900 lbs    
 100% 24'-0"    
 360

Feet	33' Manual Offset Bi-Fold Swingaway					33' Manual Offset Bi-Fold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000	22,000								
25	22,000	22,000	22,000							
30	22,000	22,000	22,000	17,400	13,600					
35	22,000	22,000	21,800	17,400	13,600					
40	22,000	22,000	21,400	17,400	13,600					
45	21,600	22,000	21,000	17,400	13,600	14,000	14,200			
50	19,800	20,100	19,800	17,400	13,600	13,600	13,400	13,600	13,600	11,400
55	17,800	16,800	16,500	16,700	13,600	12,800	13,000	13,200	13,200	11,400
60	15,150	15,200	15,200	15,150	13,600	12,400	12,600	12,800	13,000	11,400
65	14,000	14,000	13,600	13,000	12,350	12,000	12,200	12,400	12,800	11,400
70	12,400	12,350	11,800	11,250	10,700	11,600	11,800	11,800	11,900	11,400
75	10,950	10,950	10,400	9,870	9,240	11,000	11,200	11,400	11,150	10,700
80	9,710	9,660	9,120	8,600	7,980	10,400	10,500	10,100	9,760	9,290
85	8,600	8,550	8,020	7,500	6,890	9,180	9,280	8,910	8,530	8,080
90	7,640	7,580	7,050	6,550	5,940	8,090	8,200	7,830	7,460	6,990
95	6,790	6,740	6,210	5,710	5,100		7,240	6,870	6,510	6,040
100	6,040	5,990	5,460	4,960	4,360		6,380	6,030	5,670	5,200
105	5,380	5,320	4,790	4,300	3,700			5,270	4,910	4,450
110	4,800	4,720	4,190	3,710	3,110			4,580	4,230	3,770
115		4,190	3,660	3,170	2,580				3,620	3,160
120		3,710	3,170	2,690	2,090				3,050	2,600
125			2,730	2,250	1,650					2,080
130			2,330	1,850	1,250					1,610
135			1,970	1,480						
140				1,140						

TMS900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts



Feet	56' Manual BI-Fold Swingaway					56' Manual BI-Fold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
25	11,000									
30	11,000	11,000	11,000							
35	11,000	11,000	11,000	9,800						
40	11,000	11,000	11,000	9,800	7,800					
45	11,000	11,000	11,000	9,800	7,800					
50	11,000	11,000	11,000	9,800	7,800					
55	10,600	11,000	11,000	9,800	7,800	7,000	7,000			
60	10,200	10,600	10,800	9,800	7,800	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	7,800	6,800	6,800	6,800		
70	9,200	9,600	9,800	9,600	7,800	6,400	6,600	6,600	6,600	
75	8,800	9,200	9,400	9,600	7,800	6,400	6,400	6,400	6,400	6,400
80	8,400	8,690	8,800	8,800	7,800	6,200	6,200	6,400	6,400	6,400
85	8,000	8,200	8,400	8,150	7,530	6,000	6,200	6,200	6,200	6,200
90	7,600	7,800	7,710	7,180	6,560	6,000	6,000	6,200	6,200	6,200
95	7,200	7,390	6,850	6,320	5,710	6,000	6,000	6,000	6,000	6,000
100	6,770	6,620	6,080	5,560	4,960	5,800	6,000	6,000	6,000	6,000
105	6,090	5,940	5,400	4,890	4,290	5,800	5,800	5,800	6,000	5,930
110	5,480	5,330	4,790	4,280	3,680	5,800	5,800	5,800	5,580	5,180
115	4,930	4,780	4,240	3,740	3,140		5,550	5,230	4,910	4,500
120	4,440	4,280	3,740	3,240	2,650		4,920	4,610	4,290	3,880
125	3,990	3,830	3,290	2,790	2,200			4,040	3,730	3,320
130	3,580	3,410	2,880	2,380	1,790			3,510	3,210	2,800
135		3,040	2,500	2,000	1,420				2,720	2,320
140		2,690	2,150	1,660	1,070				2,270	1,880
145			1,830	1,340						1,460
150			1,540	1,040						1,070
155			1,270							



Feet	16' Insert +56' Manual Offset BI-Fold Swingaway					16' Insert +56' Manual Offset BI-Fold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30	11,000									
35	11,000	11,000								
40	11,000	10,800	9,400	8,000						
45	11,000	10,800	9,400	8,000	6,400					
50	11,000	10,600	9,400	8,000	6,400					
55	10,600	10,400	9,400	8,000	6,400					
60	10,200	10,200	9,400	8,000	6,400	6,800				
65	9,600	9,800	9,400	8,000	6,400	6,600				
70	9,200	9,400	9,200	8,000	6,400	6,600	6,600	6,600		
75	8,800	9,000	9,000	8,000	6,400	6,400	6,400	6,400	6,400	6,200
80	8,400	8,600	8,450	8,000	6,400	6,200	6,400	6,400	6,400	6,200
85	8,000	7,710	7,600	7,320	6,400	6,200	6,200	6,200	6,200	6,200
90	7,590	7,000	7,200	7,000	6,400	6,000	6,200	6,200	6,200	6,200
95	6,720	6,600	6,790	6,260	5,650	6,000	6,000	6,000	6,200	6,000
100	6,000	6,400	6,020	5,490	4,890	5,800	6,000	6,000	6,000	6,000
105	5,800	5,870	5,330	4,810	4,210	5,800	5,800	5,800	6,000	5,970
110	5,400	5,250	4,710	4,190	3,600	5,720	5,800	5,800	5,640	5,220
115	4,890	4,690	4,160	3,640	3,050	5,200	5,400	5,310	4,960	4,540
120	4,380	4,190	3,660	3,140	2,550	5,000	5,040	4,690	4,340	3,920
125	3,930	3,730	3,190	2,680	2,100	4,490	4,470	4,120	3,780	3,360
130	3,510	3,310	2,770	2,270	1,680		3,950	3,600	3,260	2,840
135	3,120	2,920	2,390	1,890	1,300		3,450	3,120	2,780	2,360
140	2,780	2,570	2,040	1,540				2,680	2,330	1,910
145	2,460	2,250	1,710	1,210				2,240	1,910	1,500
150	2,170	1,950	1,410						1,530	1,110
155		1,670	1,130						1,160	
160		1,420								

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

28



89-142 ft



88 ft  
(32 + 56 ft)



12,900 lbs



100%  
24'-0"



360



Pounds

Feet	32' Insert +56' Manual Offset Bi-Fold Swingaway					32' Insert +56' Manual Offset Bi-Fold Swingaway				
	0 Deg Fixed Offset Angle					40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
35	10,000									
40	9,600	9,000	7,800							
45	9,200	9,000	7,800	6,400						
50	9,000	8,600	7,800	6,400	4,800					
55	8,600	8,400	7,800	6,400	4,800					
60	8,200	8,200	7,600	6,400	4,800					
65	7,800	7,800	7,400	6,400	4,800					
70	7,400	7,600	7,200	6,400	4,800	6,200	6,200			
75	7,200	7,200	7,000	6,400	4,800	6,000	6,000	6,000		
80	6,800	7,000	6,800	6,400	4,800	5,800	5,800	5,800	5,600	5,000
85	6,600	6,600	6,600	6,200	4,800	5,600	5,600	5,600	5,600	5,000
90	6,200	6,400	6,400	6,200	4,800	5,400	5,400	5,400	5,400	5,000
95	6,000	6,010	5,800	5,600	4,800	5,200	5,400	5,400	5,200	5,000
100	5,800	5,400	5,600	5,490	4,800	5,200	5,200	5,200	5,200	5,000
105	5,370	5,000	5,200	4,800	4,210	5,000	5,000	5,200	5,000	5,000
110	4,750	4,800	4,700	4,180	3,600	4,800	5,000	5,000	5,000	4,800
115	4,400	4,600	4,140	3,630	3,040	4,800	4,700	4,800	4,800	4,630
120	4,200	4,160	3,630	3,120	2,540	4,600	4,400	4,600	4,430	4,010
125	3,800	3,700	3,170	2,660	2,080	4,070	4,200	4,230	3,860	3,440
130	3,500	3,270	2,750	2,240	1,660	3,800	4,000	3,710	3,340	2,920
135	3,110	2,880	2,360	1,850	1,280	3,600	3,590	3,220	2,860	2,440
140	2,750	2,520	2,000	1,500		3,210	3,140	2,780	2,420	1,990
145	2,420	2,190	1,670	1,170			2,730	2,360	2,010	1,580
150	2,120	1,890	1,360				2,330	1,980	1,620	1,200
155	1,840	1,610	1,080					1,610	1,260	
160	1,580	1,350						1,270		
165		1,100								
170										

TMS900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

29

37 - 142 ft  
Fixed lengths

8,600 lbs

100%  
24'-0"

360

Pounds

Feet	36.8	49.9	63.0	76.1	89.3	102.4	115.5	128.6	141.8
10	154,000	136,000	129,000	123,000	81,000				
15	107,500	109,500	105,000	99,000	81,000	59,000			
20	75,750	78,150	78,400	78,000	78,850	57,000	42,400	32,800	
25	54,900	58,200	59,250	59,050	57,750	51,000	42,400	32,800	26,600
30		44,000	45,150	45,000	44,350	45,400	39,600	33,800	26,600
35		33,400	34,550	35,000	35,700	34,750	34,000	32,000	26,600
40			27,650	28,750	28,600	28,950	28,050	27,800	26,600
45			22,400	23,400	23,400	23,550	23,050	22,550	21,950
50			18,400	19,450	19,500	19,650	19,150	18,700	18,050
55				16,400	16,450	16,600	16,100	15,650	15,050
60				14,000	14,050	14,150	13,700	13,250	12,650
65				12,000	12,100	12,200	11,750	11,350	10,800
70					10,500	10,650	10,200	9,820	9,240
75					9,140	9,300	8,880	8,470	7,900
80						8,140	7,720	7,320	6,750
85						7,110	6,720	6,320	5,770
90						6,220	5,850	5,460	4,910
95							5,080	4,700	4,150
100							4,380	4,030	3,480
105								3,420	2,880
110								2,870	2,350
115								2,370	1,870
120									1,420
125									1,010

89-142 ft

33 ft

8,600 lbs

100%  
24'-0"

360

Pounds

Feet	33' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					33' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000									
25	22,000	22,000								
30	22,000	22,000	22,000	17,800						
35	22,000	22,000	21,800	17,800	13,800					
40	22,000	22,000	21,400	17,800	13,800	14,000	14,200			
45	21,600	22,000	21,000	17,800	13,800	13,600	13,800	13,800		
50	19,400	18,400	18,150	17,800	13,800	13,200	13,400	13,600	13,600	11,400
55	16,250	16,200	16,400	16,200	13,900	12,900	13,000	13,200	13,200	11,400
60	14,950	14,900	14,350	13,800	13,250	12,400	12,600	12,800	13,000	11,400
65	12,900	12,850	12,300	11,800	11,250	12,000	12,200	12,200	12,350	11,400
70	11,200	11,250	10,750	10,200	9,610	11,600	11,600	11,750	11,350	11,000
75	9,880	9,850	9,330	8,820	8,210	10,600	10,650	10,300	9,920	9,450
80	8,670	8,640	8,120	7,620	7,010	9,270	9,350	8,980	8,590	8,120
85	7,620	7,590	7,080	6,580	5,980	8,100	8,190	7,820	7,440	6,970
90	6,710	6,680	6,170	5,680	5,090	7,070	7,180	6,810	6,440	5,970
95	5,910	5,880	5,370	4,890	4,300		6,280	5,920	5,550	5,080
100	5,200	5,170	4,660	4,180	3,600		5,480	5,120	4,760	4,300
105	4,580	4,540	4,030	3,560	2,980			4,410	4,060	3,590
110	4,020	3,970	3,470	3,000	2,420			3,770	3,420	2,960
115		3,460	2,960	2,490	1,910				2,850	2,380
120		3,000	2,500	2,030	1,460				2,320	1,860
125			2,080	1,610	1,040					1,380
130			1,700	1,230						
135			1,350							
140										

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GROVE.

TMS900E

# load charts

30

89-142 ft   
 56 ft   
 8,600 lbs   
 100% 24'-0"   
 360

Feet	56' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					56' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
	30	11,000	11,000	11,000						
35	11,000	11,000	11,000	9,800						
40	11,000	11,000	11,000	9,800	8,200					
45	11,000	11,000	11,000	9,800	8,200					
50	11,000	11,000	11,000	9,800	8,200					
55	10,600	11,000	11,000	9,800	8,200	7,000	7,000			
60	10,200	10,600	10,800	9,800	8,200	6,800	6,800	7,000		
65	9,600	10,000	10,200	9,800	8,200	6,600	6,800	6,800		
70	9,200	9,600	9,800	9,600	8,200	6,400	6,600	6,600	6,600	
75	8,800	9,100	9,200	9,000	8,200	6,400	6,400	6,400	6,400	6,400
80	8,400	8,600	8,800	8,440	7,850	6,200	6,200	6,400	6,400	6,400
85	7,800	8,200	7,880	7,370	6,790	6,000	6,200	6,200	6,200	6,200
90	7,600	7,460	6,950	6,440	5,860	6,000	6,000	6,200	6,200	6,200
95	6,770	6,640	6,120	5,630	5,050	6,000	6,000	6,000	6,000	6,000
100	6,040	5,910	5,390	4,330	4,330	5,800	5,800	6,000	6,000	5,850
105	5,380	5,250	4,740	4,260	3,680	5,800	5,800	5,800	5,470	5,070
110	4,800	4,670	4,160	3,680	3,100	5,370	5,420	5,100	4,770	4,370
115	4,270	4,140	3,630	3,150	2,580		4,780	4,460	4,140	3,730
120	3,790	3,660	3,160	2,680	2,110		4,190	3,870	3,560	3,150
125	3,360	3,230	2,720	2,250	1,680			3,340	3,020	2,620
130	2,960	2,830	2,320	1,850	1,290			2,830	2,530	2,130
135		2,460	1,960	1,490					2,080	1,680
140		2,130	1,620	1,150					1,650	1,260
145			1,310							
150			1,030							
155										

89-142 ft   
 33 ft   
 8,600 lbs   
 100% 24'-0"   
 360

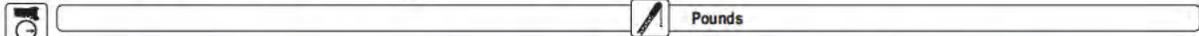
Feet	33' Manual Bi-Fold Swingaway 0 Deg Fixed Offset Angle					33' Manual Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
	20	22,000	22,000							
25	22,000	22,000	22,000							
30	22,000	22,000	22,000	17,400	13,600					
35	22,000	22,000	21,800	17,400	13,600					
40	22,000	22,000	21,400	17,400	13,600	14,000	14,200			
45	21,600	22,000	21,000	17,400	13,600	13,600	13,800	13,800		
50	19,050	18,000	17,700	17,400	13,600	13,200	13,400	13,600	13,600	11,400
55	16,000	16,200	16,400	15,950	13,600	12,800	13,000	13,200	13,200	11,400
60	14,750	14,650	14,100	13,500	12,850	12,400	12,600	12,800	13,000	11,400
65	12,700	12,650	12,100	11,500	10,950	12,000	12,200	12,200	12,350	11,400
70	11,100	11,050	10,500	10,000	9,360	11,600	11,600	11,750	11,350	11,000
75	9,730	9,690	9,140	8,610	7,980	10,600	10,650	10,300	9,920	9,450
80	8,540	8,490	7,950	7,430	6,810	9,270	9,350	8,980	8,590	8,120
85	7,510	7,460	6,930	6,410	5,800	8,100	8,190	7,820	7,440	6,970
90	6,620	6,570	6,030	5,530	4,920	7,070	7,180	6,810	6,440	5,970
95	5,830	5,780	5,250	4,750	4,140		6,280	5,920	5,550	5,080
100	5,140	5,080	4,560	4,060	3,460		5,480	5,120	4,760	4,300
105	4,530	4,460	3,940	3,450	2,850			4,410	4,060	3,590
110	3,990	3,910	3,380	2,900	2,300			3,770	3,420	2,960
115		3,420	2,890	2,400	1,800				2,850	2,380
120		2,970	2,440	1,950	1,360				2,320	1,860
125			2,030	1,540						1,380
130			1,660	1,170						
135			1,330							
140										

TMS900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts



31

Feet	56' Manual Bi-Fold Swingaway 0 Deg Fixed Offset Angle					56' Manual Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
25	11,000									
30	11,000	11,000	11,000	9,800						
35	11,000	11,000	11,000	9,800	7,800					
40	11,000	11,000	11,000	9,800	7,800					
45	11,000	11,000	11,000	9,800	7,800					
50	11,000	11,000	11,000	9,800	7,800					
55	10,600	11,000	11,000	9,800	7,800	7,000	7,000			
60	10,200	10,600	10,800	9,800	7,800	6,800	6,800	7,000		
65	9,800	10,000	10,200	9,800	7,800	6,600	6,800	6,800		
70	9,200	9,600	9,760	9,600	7,800	6,400	6,600	6,600	6,600	
75	8,800	8,800	9,200	8,800	7,800	6,400	6,400	6,400	6,400	6,400
80	8,400	8,600	8,650	8,100	7,470	6,200	6,200	6,400	6,400	6,400
85	7,800	8,150	7,600	7,060	6,440	6,000	6,200	6,200	6,200	6,200
90	7,390	7,240	6,690	6,160	5,540	6,000	6,000	6,200	6,200	6,200
95	6,580	6,430	5,890	5,370	4,760	6,000	6,000	6,000	6,000	6,000
100	5,870	5,720	5,180	4,660	4,060	5,800	5,800	6,000	6,000	5,850
105	5,240	5,090	4,550	4,030	3,430	5,800	5,800	5,800	5,470	5,070
110	4,670	4,520	3,980	3,470	2,870	5,370	5,420	5,100	4,770	4,370
115	4,160	4,010	3,470	2,970	2,370		4,780	4,460	4,140	3,730
120	3,700	3,540	3,010	2,510	1,910		4,190	3,870	3,560	3,150
125	3,280	3,120	2,590	2,090	1,500			3,340	3,020	2,620
130	2,910	2,740	2,210	1,710	1,120			2,830	2,530	2,130
135		2,390	1,850	1,360					2,080	1,680
140		2,070	1,530	1,040					1,650	1,260
145			1,240							
150										

TMS900E

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

32

37 - 142 ft Fixed lengths  
 4,300 lbs  
 100% 24'-0"  
 360

Feet	36.8	49.9	63.0	76.1	89.3	102.4	115.5	128.6	141.8
10	152,000	136,000	129,000	123,000	81,000				
15	106,000	108,000	105,000	99,000	81,000	59,000			
20	72,050	74,450	75,000	76,550	75,150	57,000	42,400	34,000	
25	52,100	55,400	56,400	56,250	54,950	51,000	42,400	34,000	26,600
30		40,350	41,500	41,400	42,750	41,800	39,600	33,800	26,600
35		30,400	31,800	33,000	32,800	32,000	32,300	30,450	26,600
40			24,850	25,950	25,750	26,100	25,800	25,050	24,350
45			19,950	21,000	21,050	21,200	20,750	20,200	19,550
50			16,350	17,350	17,400	17,550	17,100	16,600	15,950
55				14,550	14,600	14,750	14,300	13,800	13,200
60				12,350	12,400	12,500	12,050	11,600	11,100
65				10,500	10,600	10,750	10,350	9,900	9,340
70					9,150	9,290	8,870	8,450	7,870
75					7,880	8,040	7,620	7,210	6,640
80						6,970	6,550	6,150	5,580
85						6,020	5,630	5,230	4,680
90						5,200	4,830	4,440	3,890
95							4,120	3,740	3,190
100							3,480	3,120	2,580
105								2,570	2,030
110								2,060	1,540
115								1,600	1,100
120									

89-142 ft  
 33 ft  
 4,300 lbs  
 100% 24'-0"  
 360

Feet	33' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					33' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
	89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20	22,000									
25	22,000	22,000								
30	22,000	22,000	22,000	17,800						
35	22,000	22,000	21,800	17,800	13,800					
40	22,000	22,000	21,400	17,800	13,800	14,000	14,200			
45	21,100	20,100	19,800	17,800	13,800	13,600	13,800	13,800		
50	17,300	17,400	17,400	16,250	13,800	13,200	13,400	13,600	13,600	11,400
55	15,650	15,600	15,000	14,450	13,800	12,800	13,000	13,200	13,200	11,400
60	13,300	13,250	12,700	12,150	11,500	12,400	12,600	12,700	12,950	11,400
65	11,400	11,350	10,900	10,400	9,780	12,000	12,000	12,100	11,700	11,250
70	9,940	9,910	9,380	8,860	8,240	10,800	10,850	10,500	10,100	9,640
75	8,620	8,590	8,070	7,560	6,950	9,350	9,430	9,050	8,660	8,190
80	7,500	7,470	6,950	6,450	5,850	8,100	8,190	7,810	7,430	6,950
85	6,530	6,500	5,990	5,490	4,900	7,010	7,110	6,730	6,360	5,880
90	5,690	5,660	5,150	4,660	4,070	6,050	6,160	5,790	5,420	4,950
95	4,950	4,920	4,410	3,930	3,340		5,330	4,960	4,590	4,120
100	4,300	4,270	3,760	3,280	2,700		4,580	4,220	3,860	3,390
105	3,720	3,680	3,180	2,700	2,120			3,560	3,200	2,740
110	3,210	3,160	2,660	2,190	1,610			2,960	2,610	2,150
115		2,690	2,190	1,720	1,140				2,070	1,610
120		2,270	1,760	1,300					1,580	1,130
125			1,380							
130			1,020							
135										

TMS900E

GROVE.

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

# load charts

89-142 ft    
 56 ft    
 4,300 lbs    
 100% 24'-0"    
 360

Feet		56' Hydraulic Bi-Fold Swingaway 5 Deg Fixed Offset Angle					56' Hydraulic Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
		89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
30		11,000	11,000	11,000							
35		11,000	11,000	11,000	9,800						
40		11,000	11,000	11,000	9,800	8,200					
45		11,000	11,000	11,000	9,800	8,200					
50		11,000	11,000	11,000	9,800	8,200					
55		10,600	11,000	11,000	9,800	8,200	7,000	7,000			
60		10,200	10,600	10,800	9,800	8,200	6,800	6,800	7,000		
65		9,600	10,000	10,200	9,800	8,200	6,600	6,800	6,800		
70		9,200	9,200	9,600	9,000	8,200	6,400	6,600	6,600	6,600	
75		8,690	8,800	8,940	8,420	7,820	6,400	6,400	6,400	6,400	6,400
80		8,200	8,310	7,790	7,270	6,680	6,200	6,200	6,400	6,400	6,400
85		7,450	7,320	6,800	6,290	5,700	6,000	6,200	6,200	6,200	6,200
90		6,580	6,450	5,930	5,430	4,840	6,000	6,000	6,200	6,200	6,200
95		5,810	5,680	5,170	4,670	4,090	6,000	6,000	6,000	6,000	5,770
100		5,130	5,000	4,490	4,000	3,420	5,800	5,800	5,880	5,350	4,950
105		4,530	4,400	3,890	3,400	2,830	5,240	5,280	4,950	4,620	4,220
110		3,990	3,860	3,350	2,870	2,290	4,560	4,610	4,290	3,960	3,560
115		3,500	3,370	2,860	2,380	1,810		4,010	3,690	3,370	2,960
120		3,050	2,930	2,420	1,940	1,380		3,450	3,140	2,820	2,420
125		2,650	2,520	2,020	1,540				2,630	2,320	1,920
130		2,290	2,160	1,650	1,180				2,160	1,860	1,460
135			1,820	1,310						1,430	1,030
140			1,510	1,000						1,030	
145											

33

89-142 ft    
 33 ft    
 4,300 lbs    
 100% 24'-0"    
 360

Feet		33' Manual Bi-Fold Swingaway 0 Deg Fixed Offset Angle					33' Manual Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
		89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
20		22,000	22,000								
25		22,000	22,000	22,000							
30		22,000	22,000	22,000	17,400	13,600					
35		22,000	22,000	21,800	17,400	13,600					
40		22,000	22,000	21,400	17,400	13,600					
45		20,700	19,600	19,300	17,400	13,600	14,000	14,200			
50		17,200	17,400	17,400	16,000	13,600	13,600	13,400	13,600	13,600	11,400
55		15,350	15,300	14,700	14,100	13,400	12,800	13,000	13,200	13,200	11,400
60		13,050	13,000	12,450	11,850	11,300	12,400	12,600	12,700	12,950	11,400
65		11,300	11,250	10,700	10,150	9,490	12,000	12,000	12,100	11,700	11,250
70		9,760	9,720	9,170	8,630	7,990	10,800	10,850	10,500	10,100	9,640
75		8,470	8,430	7,880	7,350	6,720	9,350	9,430	9,050	8,660	8,190
80		7,370	7,320	6,780	6,250	5,640	8,100	8,190	7,810	7,430	6,950
85		6,420	6,370	5,840	5,330	4,710	7,010	7,110	6,730	6,360	5,880
90		5,600	5,550	5,020	4,510	3,900	6,050	6,160	5,790	5,420	4,950
95		4,880	4,820	4,290	3,790	3,190		5,330	4,960	4,590	4,120
100		4,240	4,180	3,650	3,160	2,550		4,580	4,220	3,860	3,390
105		3,680	3,610	3,080	2,590	1,990			3,560	3,200	2,740
110		3,180	3,100	2,570	2,080	1,490			2,960	2,610	2,150
115			2,640	2,110	1,630	1,030				2,070	1,610
120			2,240	1,700	1,220					1,580	1,130
125				1,330							
130											

THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, operating instructions and other instructional plates must be read and understood prior to operating the crane.

**TMS900E**  
**GROVE.**

# load charts

34



		56' Manual Bi-Fold Swingaway 0 Deg Fixed Offset Angle					56' Manual Bi-Fold Swingaway 40 Deg Fixed Offset Angle				
Feet		89.3	102.4	115.5	128.6	141.8	89.3	102.4	115.5	128.6	141.8
25	11,000										
30	11,000	11,000	11,000	9,800							
35	11,000	11,000	11,000	9,800	7,800						
40	11,000	11,000	11,000	9,800	7,800						
45	11,000	11,000	11,000	9,800	7,800						
50	11,000	11,000	11,000	9,800	7,800						
55	10,600	11,000	11,000	9,800	7,800	7,000	7,000				
60	10,200	10,600	10,800	9,800	7,800	6,800	6,800	7,000			
65	9,800	10,000	9,920	9,800	7,800	6,600	6,800	6,800			
70	9,200	9,200	9,600	8,800	7,800	6,400	6,600	6,600	6,600		
75	8,600	8,800	8,600	8,040	7,410	6,400	6,400	6,400	6,400	6,400	
80	8,190	8,040	7,480	6,930	6,300	6,200	6,200	6,400	6,400	6,400	
85	7,220	7,070	6,510	5,970	5,350	6,000	6,200	6,200	6,200	6,200	6,200
90	6,370	6,220	5,670	5,140	4,530	6,000	6,000	6,200	6,200	6,200	6,200
95	5,630	5,480	4,930	4,410	3,800	6,000	6,000	6,000	6,000	6,000	5,770
100	4,970	4,820	4,280	3,760	3,150	5,800	5,800	5,680	5,350	4,950	
105	4,380	4,230	3,690	3,180	2,580	5,240	5,280	4,950	4,620	4,220	
110	3,860	3,710	3,170	2,660	2,060	4,560	4,610	4,290	3,960	3,560	
115	3,390	3,240	2,700	2,190	1,600		4,010	3,680	3,370	2,960	
120	2,960	2,810	2,270	1,770	1,180		3,450	3,140	2,820	2,420	
125	2,580	2,420	1,890	1,390				2,630	2,320	1,920	
130	2,230	2,070	1,530	1,030				2,160	1,860	1,460	
135		1,750	1,210						1,430	1,030	
140		1,450									
145											



Feet	36.8	49.9	63.0	76.1	89.3	102.4	115.5	128.6	141.8
10	149,500	136,000	129,000	123,000	81,000				
15	104,500	106,000	105,000	99,000	81,000	59,000			
20	68,350	70,750	73,050	72,850	71,450	57,000	42,400	34,000	
25	48,800	51,800	53,150	53,000	52,150	51,000	42,400	34,000	26,600
30		36,700	37,850	39,300	39,100	38,100	37,550	33,800	26,600
35		26,950	28,400	29,600	29,650	29,800	29,250	26,650	26,600
40			22,050	23,100	23,150	23,300	22,750	22,300	21,800
45			17,550	18,600	18,650	18,800	18,300	17,800	17,150
50			14,250	15,300	15,300	15,450	15,000	14,500	13,850
55				12,700	12,750	12,900	12,450	11,950	11,350
60				10,700	10,750	10,900	10,500	10,050	9,460
65				9,040	9,140	9,280	8,850	8,430	7,840
70					7,780	7,920	7,500	7,080	6,500
75					6,620	6,780	6,350	5,940	5,380
80						5,800	5,380	4,980	4,420
85						4,940	4,540	4,150	3,590
90						4,180	3,810	3,420	2,870
95							3,160	2,780	2,240
100							2,570	2,220	1,670
105								1,710	1,180
110								1,240	
115									

TMS900E

GROVE.

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# GROVE®

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Tel: [Int + 973] (0) 9 660 899  
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# United States Department of the Interior

## NATIONAL PARK SERVICE

National Capital Region  
1100 Ohio Drive, S.W.  
Washington, D.C. 20242

IN REPLY REFER TO:

AUG 21 2015

Ms. Tiffany Rose  
Trust for the National Mall  
1300 Pennsylvania Avenue, NW.  
Suite 370  
Washington, DC 20004

Dear Ms. Rose:

This will acknowledge receipt of the Trust for the National Mall's application, #15-01744 requesting a permit to conduct a music festival to "Raise National awareness and funds for the campaign for the National Mall" on September 18 - October 1, 2015 in West Potomac Park and on the Washington Monument Grounds.

Basic instructions and requirements relative to your permit are contained in the National Park Service **Standard Requirements for Special Events Held on Parkland**, a copy of which is enclosed for your information and ready reference.

Based upon the size and scope of your activity, the recovery cost amount for your activity has been set at \$46,000.19. This amount is solely an estimate based upon information provided and covers cost of restoration, rehabilitation and cleanup of the area as well as any National Park Service personnel cost, including supplies and materials, resulting from the special event. If damages and/or personnel costs exceed the amount of the cost recovery, a bill of collection will be issued requesting additional funds to satisfy the costs incurred by the National Park Service. Additionally, proof of liability insurance in the amount of \$1,000,000/ \$3,000,000 must be provided. This insurance coverage must name the United States Government, National Park Service, as an **additional insured**. Please be sure to have your permit number (15-0174) on all correspondence.

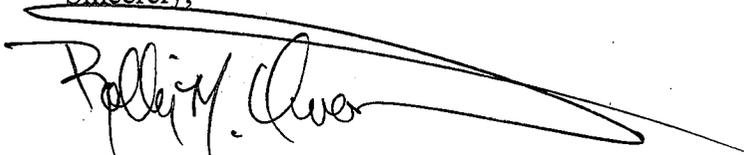
The National Park Service is now required by the Debt Collection Improvement Act (DCIA) of 1996 (31 U.S.C. § 7701) to obtain for debt collection purposes the Taxpayer Identification Number (TIN) of persons doing business with the Service. Additionally, the DCIA requires that all new Federal payments certified on or after July 26, 1999, be issued via Electronic Fund Transfer (EFT). This process will be used for the return of any portion of the bond posted for your proposed activity. Therefore, please provide your organization's Taxpayer Identification Number (TIN) using the enclosed for W-9, form

SF 1199A and your organization's financial information using the enclosed "Electronic Transfer of Payments" sheet.

All of the information requested above (the cost recovery in the form of a certified check, money order, cash or credit payment made payable to the National Park Service; proof of liability insurance; W-9 form; SF 1199A and the "Electronic Transfer of Payments" sheet) must be furnished to the Superintendent, National Mall and Memorial Parks, 900 Ohio Drive, SW, Washington, D.C. 20024-2000, attention: Division of Permits Management, no later than 14 days prior to your event. Upon receipt of payment and approval of all logistical requirements a permit will be issued.

We appreciate your cooperation in this matter. If you have any questions, or need additional information, please do not hesitate to call me on (202) 245-4715.

Sincerely,

A handwritten signature in black ink, appearing to read "Robbin M. Owen", is written over a horizontal line that extends across the page.

Robbin M. Owen  
Chief, Division of Permits Management

Enclosures

bcc:

NAMA-Ms. Gasaway

USPP/SOD

NAMA-Permit Folder: 15-0174



Ms. Tiffany Rose  
Trust for the National Mall  
1300 Pennsylvania Avenue, NW.  
Suite 370  
Washington, DC 20004

Dear Ms. Rose:

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Based upon the size and scope of your activity, the recovery cost amount for your activity has been set at \$46,000.19. This amount is solely an estimate based upon information provided and covers cost of restoration, rehabilitation and cleanup of the area as well as any National Park Service personnel cost, including supplies and materials, resulting from the special event. If damages and/or personnel costs exceed the amount of the cost recovery, a bill of collection will be issued requesting additional funds to satisfy the costs incurred by the National Park Service. Additionally, proof of liability insurance in the amount of \$1,000,000/ \$3,000,000 must be provided. This insurance coverage must name the United States Government, National Park Service, as an **additional insured**. Please be sure to have your permit number (15-0174) on all correspondence.

The National Park Service is now required by the Debt Collection Improvement Act (DCIA) of 1996 (31 U.S.C. § 7701) to obtain for debt collection purposes the Taxpayer Identification Number (TIN) of persons doing business with the Service. Additionally, the DCIA requires that all new Federal payments certified on or after July 26, 1999, be issued via Electronic Fund Transfer (EFT). This process will be used for the return of any portion of the bond posted for your proposed activity. Therefore, please provide your organization's Taxpayer Identification Number (TIN) using the enclosed for W-9, form

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Sincerely,

Robbin M. Owen  
Chief, Division of Permits Management

Enclosures

bcc:

NAMA-Ms. Gasaway

USPP/SOD

NAMA-Permit Folder: 15-0174



## **A LANDMARK TO DIVERSITY:**

*CELEBRATING THE MELTING POT SPIRIT OF THE NATIONAL MALL THROUGH*

*A COLLABORATION WITH THE WASHINGTON, DC COMMUNITY*

### **SUMMARY:**

The Trust for the National Mall understands that the celebration of diversity is a core tenet of the National Mall and a goal of the broader National Park Service Urban Agenda. The Landmark Music Festival aims to promote both the park's values and the new Urban Agenda by showcasing today's melting pot culture through a highly diverse, curated and authentic urban street food market at the two-day event. The festival's food component will represent the uniqueness of the park's hometown of Washington, DC and its role as an important urban culture, a federal city and an international capital.

The Trust for the National Mall is requesting a cultural exemption for food concessions because we want the food at Landmark to represent the authentic and diverse urban cuisine of Washington, DC,. We want to welcome the urban culinary community into the park and enable festivalgoers to better appreciate the diversity of the city environment in which the National Mall resides, and we want the broader DC community to become involved in the National Mall in a hands-on way. In short, the culinary element of the festival will bring the city into the park, and the park into the city.

Specifically, the Trust for the National Mall is looking to include in its unique DC EATS food experience:

- 17+ different local restaurants representing the diversity of Washington's melting pot culture
- Curation of high-quality, authentic offerings by DC-based chef, teacher and advocate Jose Andres
- Iconic Washington landmark restaurants that are integral to the urban fabric and history of the city
- Onsite signage, along with a dedicated page on the Landmark website that educates festival goers about the history and preparation of DC's iconic and best dishes
- Promotion of the significance of the National Mall throughout the city leading up to and during the weekend of the festival, including endorsements and participation from the

mayor and the DC government, the city's tourism organizations, and the participating Landmark restaurants.

#### FOOD AS ONE CHAPTER OF THE STORY:

The inaugural Landmark Music Festival for the National Mall will bring many of the tenets of the National Mall – including free speech, democracy and diversity – to life in immersive and engaging ways for festivalgoers. In addition to the educational videos and social media activities about the park's history and values, the Trust for the National Mall wishes to celebrate the diversity of America and its capital city through a vital and entertaining element of the festival experience: the food.

Defining American food is about as complex as defining Americans themselves. Both our people and our food are products of a rich melting pot culture with aspects that are quintessentially American, that have regional flair, or are steeped in our rich immigrant heritage. This complexity is vividly seen in the Mall's hometown of Washington, DC. The Trust wishes to celebrate the diversity that is valued on the National Mall by celebrating of the diversity of the food and cultures that surround the park, as brought to life through a wide range of high-quality DC restaurants.

#### **Connecting Food to its Diverse Culture Through Expert Curation**

The Landmark Music Festival has tapped world-renowned chef Jose Andres to curate a food court that will highlight the diversity of the city's cuisine and the landmark culinary institutions of Washington, DC while educating festival goers about the food's heritage, ingredients and meaning.

Jose Andres, a DC resident and naturalized American citizen from Spain, embodies the diversity that the National Mall represents. He takes a scholarly approach to exploring what food says about the places and people who create it. The James Beard Award-winner and owner of Think Food Group is also a lecturer at George Washington University, where he conceived and teaches the popular course, "*The World on a Plate: How Food Shapes Civilization.*" [GWU World on a Plate syllabus.](#)

"Food is the ideal context for communicating ideas. It is that thread that runs through the fabric of society: culture, energy, art, science, the economy, national security, the environment, health, politics, and diplomacy," said Mr. Andrés.

Using the festival site as a classroom, the Landmark Music Festival will educate our audience about the significance of various foods and their cultural relevance by sharing their history, ingredients and role in society with hungry festivalgoers. And collectively, the large food court will represent the celebration of Washington, DC and its diversity, which is a hallmark of the National Mall.

## Showcasing the Many Facets of the Mall's Hometown Food Culture

The National Mall tells the story of America, and so does its food. America has always been a culture built by immigrants but today's millennial generation is the most multicultural in American history and they are re-defining what foods are considered "American." Nowhere is this more evident than in the evolving and millennial-driven urban culture of the nation's capital.

Pulling from a broad range of DC restaurants, Andres will help assemble a mix of modern American food that showcases the wide range of casual or street food common in today's melting pot culture. This mix will feature examples of classic American fare and regional specialties along with ethnic foods that are now considered part of the urban fabric thanks to the growth and mainstreaming of Hispanic and Asian cultures in the city. And he will pay homage to the hometown of the National Mall by celebrating landmark restaurants in Washington, DC that define the city for tourists and locals alike.

A common thread uniting the food offerings will be authentically prepared food with high-quality ingredients from well-respected Washington restaurants. The nation's capital, like the National Mall itself, draws an outsized number of people from around the country and around the world. Each chef, dish or restaurant will have a story to tell about the city and its heritage.

Below is how we plan to celebrate the Mall and urban diversity through food:

### INTERNATIONAL MELTING POT:

Some foods once labeled as exotic have now assimilated into America's melting pot culture and Washington, DC now claims them as their own. More and more, spicy tuna rolls, empanadas, steamed pork buns, fish tacos, falafels and ramen seem every bit as American as hot dogs to today's multi-cultural society. Washington, DC, home to national embassies, the World Bank and other international NGOs, is especially quick to welcome these international flavors. How did these foods travel to the United States? Why are they increasingly seen as American? [Why have they thrived in Washington?](#) And how, if at all, do these dishes in Washington differ from the versions popular in their home countries?

### Representative Offerings:

- East-London inspired Chicken Tikka Masala Over Jasmine Rice (Duke's Grocery)
- Ramen from James Beard Award finalist and Taiwanese-American chef Erik Bruner-Yang (Toki Underground)
- Falafel (Amsterdam Falafel) *named one of Washington DC's essential dishes by the Washington Post*
- Bánh Mì sandwiches, a DC area staple, from a highly regarded Asian street food restaurant (Doi Moi)

- Pollo Frito with Piparra Peppers, Bravas, and Aioli from Spanish-American chef Jose Andes (PEPE)
- Authentic Italian Crema Gelato (Pitango Gelato)
- Spicy Tuna Rolls (Maki Shop)
- Authentic Mexican Tacos (Oyamel Cocina Mexicana) *number two on the Daily Meal's list of best Mexican restaurants in the country.*

#### AMERICANA FARE:

Hamburgers and fries may be the quintessential casual American fare, but in many parts of the country regional favorites like lobster rolls, pulled pork sandwiches or jambalaya are just as indigenous and familiar. Washington, DC is known as a transient city that pulls in natives from all corners of America who make the city their own and bring their regional tastes to the nation's capital. Where did these foods originate? Where are their ingredients sourced? And how are they a product of their culture?

#### Representative Offerings:

- 16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw (Curley's Q Barbeque)
- New Haven style cheese pizza from Connecticut natives:  
[https://en.wikipedia.org/wiki/New\\_Haven-style\\_pizza](https://en.wikipedia.org/wiki/New_Haven-style_pizza) (Pete's New Haven Style Apizza)
- Barbequed Brisket Sandwich and Homemade Coleslaw (Rocklands Barbeque and Grilling Company)
- Traditional Roadside Burgers from parks supporter Shake Shack, which began as a street stall in Madison Square Park in Manhattan to support the Madison Square Park Conservancy <http://www.madisonsquarepark.org/things-to-do/shake-shack>

#### WASHINGTON LANDMARKS:

The Trust wishes to highlight two landmark Washington restaurants that represent the two distinct sides of the city: the downtown political establishment of the federal city and a neighborhood establishment of the "real" residential DC.

For well over 150 years, Old Ebbitt Grill has defined political Washington, with a guest list that reads like a Who's Who of American History. President McKinley is said to have lived there during his tenure in Congress when Ebbitt was a boarding house. Presidents Ulysses S. Grant, Andrew Johnson, Grover Cleveland, Theodore Roosevelt and Warren Harding supposedly refreshed themselves at its stand-around bar. Today, the traditional restaurant defines the world of politics and lobbying that are the business of official Washington with classic mid-Atlantic fare.

In 1958, Ben's Chili Bowl opened for business on the U Street corridor, which was then known as "Black Broadway." The business survived the tumult the neighborhood soon faced, from the riots that followed the assassination of Martin Luther King to the urban decline and Metro construction of the decades that followed. Ben's has now ridden the wave of urban renewal with a customer base that is as loyal as ever, but larger and more diverse.

Representative Offerings:

- Crab Cake Sandwich (Old Ebbitt Grill)
- Ben's Famous Half Smoke (Ben's Chili Bowl)

### **Bringing to Life Landmark's Food and Culture**

Approximately seventeen different restaurants from the Washington, DC region will assemble side-by-side in a "taste of DC" featuring high-quality and crowd-pleasing fare. Through onsite signage and web content, Landmark will satisfy festivalgoers' hunger for culinary knowledge along with their hunger for satisfying festival food. And through collaborations throughout the city of Washington, the food component of Landmark will better integrate the National Mall and its mission into the diverse urban community in which the park resides.

Culturally relevant activities include:

- Physical educational signage onsite
- Supplemental educational website content for broader community
- Talks from festival curator Jose Andres and other restaurateurs
- Appearances by DC Mayor Muriel Bowser and community support from DC City Council and Destination DC
- Activating the city and extending the festival mission to an offsite event at a landmark DC restaurant

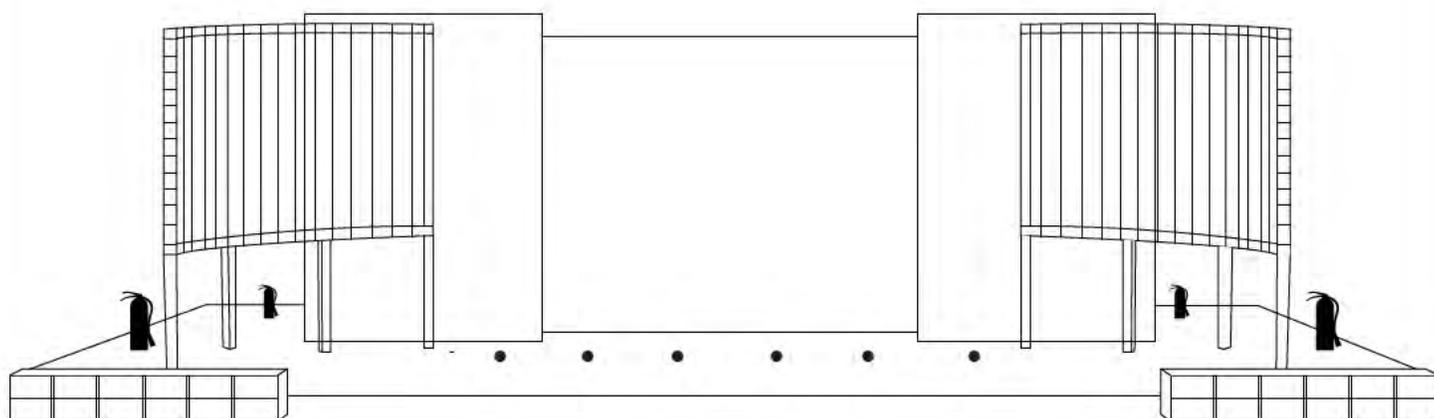
The Trust for the National Mall realizes that cultural exemptions for food concessions are not common for events on the National Mall, but we are buoyed by the endorsement of the city to showcase its creative culture in the form of its finest and most diverse restaurants – all in the shadow of its most iconic architectural landmarks. We are also excited by the park's service's enhanced commitment to create stronger collaborations between urban parks and their communities as part of its bold centennial plan.

The Park Service has noted that the Urban Agenda establishes a framework for an unprecedented strategic alignment of parks, events and partnerships to better serve communities. We sincerely hope that a diverse and curated Washington, DC food experience that unites the city and the park can be a part of this extraordinary new spirit of urban collaboration.



# Drake Flame Placement 2015

FRONT



Scale = NTS

\*NOTE: All flames 15' min away from audience.  
\*\*NOTE: All flame placement TBD at show site.

## Legend

 = MKII Venom Flame Units (6 total.)

 = Water Pressurized Fire Extinguishers (4 total.)  
Co2 Fire Extinguishers (2 total.)

**STRICTLY FX, L.L.C.**  
1400 N Michael Dr, Suite A  
Wood Dale, IL 60191  
P: 630.694.2394 F: 630.694.2395

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>		
As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.		
<u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.		
<b>NOTE:</b> Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS <u>at least 70 days prior to the start of the special event.</u>		
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.		
<input type="checkbox"/>	TFE-CLASS-1 PRIVATE	TFE-Permit <u>NOT</u> Required
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)		
<input type="checkbox"/>	TFE-CLASS-2 PUBLIC	TFE Permit Required Complete Part A and Part B - SECTION 1 only.
<u>ONLY</u> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)		
<input type="checkbox"/>	TFE-CLASS-3 PUBLIC	TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for <u>each</u> off site facility)
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.		
<input type="checkbox"/>	TFE-CLASS-4 PUBLIC	TFE Permit Required Complete Parts A, B, C, D, AND E
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.		
<input checked="" type="checkbox"/>	TFE-CLASS-5 PUBLIC	TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for <u>each</u> off site facility)
Potentially Hazardous Food served or sold to the general public Park visitor and prepared <u>BOTH</u> off-site in a licensed food service establishment <u>AND</u> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)		
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!		
Name:	Daniel Kramer	Signature: 
Date:	8/18/15	

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.				<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.	
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>					
NPS Park Name		National Mall			
Location within the Park		<del>As assigned</del> West Potomac Park			
Name of the Special Event		Landmark Music Festival			
Date(s) of the Special Event		September 26-27, 2015			
Sponsoring Organization		Trust for the National Mall			
Name of the Special Event Point-of-Contact and Phone #		Kevin Noonan John Kelly 512-653-5436			
Date(s) Food to be Provided		September 26-27, 2015			
Time(s) Food Served (am - pm)		1100 AM - 1000 PM			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name		Duke's Grocery			
Name of the On-Site Certified Food Service Manager/Supervisor		Louis Kaplan			
Remember: You must provide a legible photocopy of this person's current certification with this application.					
Owner's Name & Phone Number		Daniel Kramer (310) 926 9920			
Street Address, City, State, ZIP		1513 17 <sup>th</sup> St. NW Washington DC 20036			
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
REMEMBER: The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item		
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
Example 1: whole, uncut oranges and bananas Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items	Example 1: purchased at Giant Grocery Store Example 2: purchased at Bill's Food Warehouse	This Section to be Completed by the NPS Park Concessions Office or Representative
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
Example 1: Meatloaf Example 2: Mexican Combination Stir Fry	Example 1: Hamburger, Eggs, Milk, and Seasonings Example 2: Beef Steak, Chicken Breast, and Vegetables	This Section to be Completed by the NPS Park Concessions Office or Representative
1. Cheeseburger	ground beef, cheese, bread, condiments	
2. Corn	corn, cheese, seasoning	
3. Tikka Masala	vegetables, rice, curry sauce, seasoning	
4. Waffles	waffle batter, chocolate	
5.		

**NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)**

**PART C**

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Meatloaf	1. Burger	2. Corn	3. Tikka Masala	4. Waffle	5.
Served ON site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT
Prepared ON site ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Prepared ON site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT
Cutting/washing of ingredients ON site ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Thawed ON site ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Cooked ON site = insert the T* ____ °F		185 °F	185 °F	185 °F	185 °F	°F
Prepared OFF site ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	<u>YES</u> or <del>NO</del>	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T* ____ °F	155 °F	°F	°F	185 °F	°F	°F
Held OFF site after preparation ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	<u>COLD</u> or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / NO	YES or NO	YES or NO	<u>YES</u> or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY			8/25/15		
Transported to the Park ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	<u>COLD</u> or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	min.	min.	15 min.	min.	min.
Reheated on site to 165°F ?	<del>YES</del> / NO	YES or NO	YES or NO	<u>YES</u> or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	<u>COLD</u> or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO

Provide any additional comments/information here:

Thank you.

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
<p>1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p style="text-align: center;">Professional grade 10' x 20' tent provided by festival producers</p>		
<p>2. Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p style="text-align: center;">Festival producer to provide <sup>via</sup> Event Water Solutions</p>		
<p>3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p style="text-align: center;">Grey water and grease removal by event producers</p>		
<p>4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.</p> <p style="text-align: center;">provided by festival producers serviced throughout event</p>		
<p>5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p style="text-align: center;">Same as #4</p>		
<p>6. Describe Refuse Disposal: i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p style="text-align: center;">Same as #4 and #5</p>		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

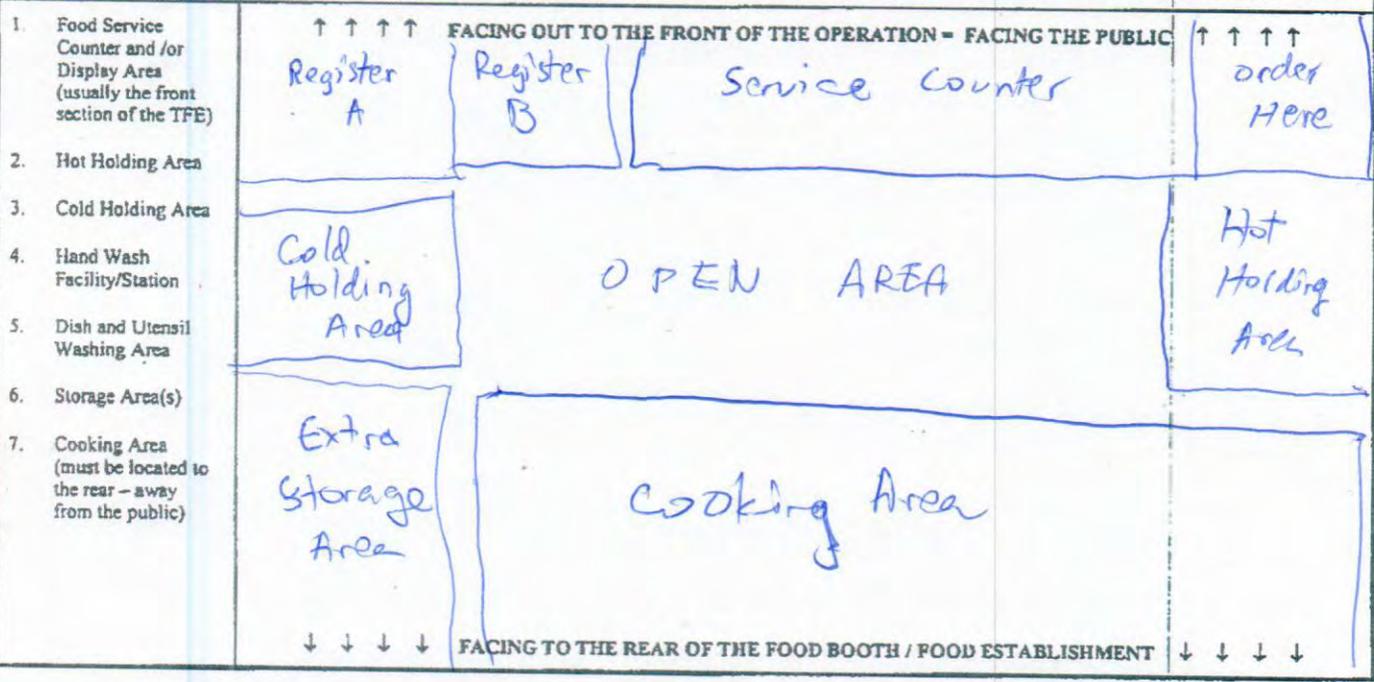
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
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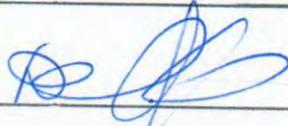
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)  
*Refrigerated truck*
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
*Refrigerated truck*
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
*Propane grills/stoves*
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
~~Stoves~~ *Commercial kitchen and hot boxes*
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
*propane stoves/grills*

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
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INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed:



	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE		
INSTRUCTIONS: Part F must be completed for <u>EACH</u> licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.		
I, The OWNER of: [ insert the name of the establishment ] <u>Shoreditch Cooperative LLC dba Duke's Grocery</u>		
... a currently licensed and locally inspected food establishment, located at:		
[ Street Address ]	<u>1513 17<sup>th</sup> Street NW</u>	
[ City ]	<u>Washington</u>	[ ST/DC ] <u>DC</u> ZIPCODE <u>20036</u>
Hereby Authorize :		
<u>Duke's Grocery</u>		
[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ] <u>25-27, September 2015</u>		
... to use my food establishment on [ insert date(s) ] <u>September 2015</u>		
for the purpose of preparing, cooking, cooling, hot holding, and /or transporting food for the special event in for which this application is submitted.		
Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:		
<u>Louis Koplav, Philipp Zeldin</u>		
[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]		
Printed Name of the Owner: <u>Daniel Kramer</u>		
Telephone Number: <u>(310) 926 9920</u>		
Signature of the Owner: 		Date signed: <u>08/18/2015</u>
The owner of the off-site food service establishment must attach to this Part F the following documents:		
<input checked="" type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.		
<input checked="" type="checkbox"/> A photocopy of a current business license = indicating the business is a licensed food establishment.		
<input checked="" type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)		

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE - 8th Floor • Washington, DC 20002 • 202-535-2180

Establishment Name DUKES GROCERY  
 Address 1513 17TH ST NW City/State/Zip Code Washington, DC 20036  
 Telephone (310) 926-9920 E-mail address dukesgrocery@gmail.com  
 Date of Inspection 03 / 19 / 2015 Time In 01 : 25 PM Time Out 02 : 50 PM  
 License Holder Shoreditch Cooperative LLC License/Customer No. 09313xxxx-13000307  
 License Period 08 / 01 / 2013 - 07 / 31 / 2015 Type of Inspection Routine  
 Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	0	COS	0	R	0
Noncritical Violations	7	COS	3	R	0
Certified Food Protection Manager (CFPM)					
CFPM #:					
CFPM Expiration Date: / /					
Name of licensed trash or solid waste contractor <u>GOOD FRIENDS</u>					
Name of licensed liquid / grease collections transport contractor <u>N/A</u>					
Name of licensed pest exterminator / contractor <u>BRUSSELL EXTERMINATING</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
IN OUT/N/A	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
IN OUT	2. Management awareness; policy present	<input checked="" type="checkbox"/>	<input type="checkbox"/>
IN OUT	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
IN OUT N/C	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/C	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
IN OUT N/C	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
IN OUT/N/AN/C	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
IN OUT/N/AN/C	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
IN OUT/N/AN/C	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/AN/C	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
IN OUT/N/A	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
IN OUT/N/A	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
IN OUT/N/A	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
IN OUT/N/A	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN OUT N/A	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	29. Water & Ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
IN OUT	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
IN OUT	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Wiping cloths: properly used & stored	<input checked="" type="checkbox"/>	<input type="checkbox"/>
IN OUT	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
IN OUT	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
IN OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
IN OUT	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

2. - The establishment does not have an employee health policy regarding the prevention of foodborne illness. I provided the establishment with a copy of the Food Code's organisms of concern, employee interview forms, and reporting agreement forms. (Corrected On Site)	300.1	The licensee shall require food employees and food employee applicants to whom a conditional offer of employment is made to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. The licensee shall require food employees and food employee applicants to whom a conditional offer of employment is made to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food.
31. - The ambient air temperature of the refrigerator was measured above 41 degrees Fahrenheit.( foods re-placed to another refrigerator) (Corrected On Site)	1600.1	Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified in chapters 6 through 13.
34. - There was no thermometer at the under counter refrigerators. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1524.2	Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except as specified in section 1524.3.
39. - Wet wiping cloths are stored on the counter and not in a sanitizing solution. (Corrected On Site)	812.2	Cloths that are in-use for wiping counters and other equipment surfaces shall be: (a) Held between uses in a chemical sanitizer solution at a concentration specified in section 1813; and (b) Laundered daily as specified in section 2101.4.
45. - Scratched and scored cutting board observed at the sandwich preparation area. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1801.1	Equipment shall be maintained in a state of repair and condition that meets the requirements specified in Chapters 14 and 15. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.
46. - There are no chemical test strips provided to measure the concentration of the quaternary ammonium sanitizing solution.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1608.1	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
46. - The hot water temperature for the dish washing machine was 80 degrees F. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1809.2	The temperature of the wash solution in spray-type warewashers that use chemicals to sanitize shall not be less than 49°C (120°F).

Sanitizer: Chlorine, 50 ppm, 0.0 pH, 80.0°F

### Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese (Walk-in Refrigerator) (Cold Holding)	38.0F	Eggs (Walk-in Refrigerator) (Cold Holding)	36.0F	Pickles (Walk-in Refrigerator) (Cold Holding)	35.0F	Beef (Walk-in Refrigerator) (Cold Holding)	36.0F
Meatballs (Under-counter Refrigerator) (Cold Holding)	36.0F	Tuna (Under-counter Refrigerator) (Cold Holding)	36.0F	Lettuce (Under-counter Refrigerator) (Cold Holding)	35.0F	Cheese (Under-counter Refrigerator) (Cold Holding)	35.0F
Cucumbers (Under-counter Refrigerator) (Cold Holding)	39.0F	Tuna Salad (Refrigerator - sandwich prep unit) (Cold Holding)	38.0F	Pickles (Refrigerator - counter top) (Cold Holding)	38.0F	Cucumbers (Refrigerator - sandwich prep unit) (Cold Holding)	36.0F
Cheese (Refrigerator - sandwich prep unit) (Cold Holding)	40.0F	Tomatoes sliced (Refrigerator - sandwich prep unit) (Cold Holding)	38.0F	(Under-counter Refrigerator)	40.0F	(Under-counter Refrigerator)	38.0F
(Walk-in Refrigerator)	36.0F	(Reach-in Refrigerator)	38.0F	Hot Water (3-compartment sink)	126.0F	Hot Water (Handwashing Sink - Dishwash area)	118.0F
Hot Water (Handwashing Sink - Service Line)	114.0F	Hot Water (Handwashing Sink - toilet room)	112.0F				

**Inspector Comments:**

CORRECT ITEMS STATED WITHIN 14- CALENDAR DAYS.

DC GOVERNMENT ISSUED CERTIFIED FOOD PROTECTION MANAGER - DANIEL E. KRAMER, FS-57007, EXP- 6/17/2016.

RECENT PEST CONTROL INVOICE DATED - 03/09/2015.

IF YOU HAVE ANY QUESTIONS, PLEASE CALL AREA SUPERVISOR MR. RONNIE TAYLOR AT (202) 442 9037.

Person-in-Charge (Signature)

DANIEL KRAMER  
(Print)

03/19/2015  
Date

Inspector (Signature)

ALEMAYEHU  
TEKLESELASSIE  
(Print)

029  
Badge #

03/19/2015  
Date

# Quality Training, Inc.

In Cooperation with

## PROMETRIC

*Upon recognition of meeting  
the professional requirements for  
certification has conferred upon*

### Louis D Koplan



*The designation of*

## Certified Professional Food Manager

*with all the rights, honors and privileges  
thereunto appertaining. In witness  
whereof, the signature is hereto affixed.*

**AL PATINO, INSTRUCTOR**  
VA, CT, DC, MD, PA, NC

**November 05<sup>th</sup> 2014**

Date of Completion

**A. P. QUALITY TRAINING, INC.**  
4117 Morin Street, Alexandria, VA 22312  
Tel: (703) 333-5707

THE FACE OF THIS DOCUMENT HAS A MULTI COLORED BACKGROUND

The Government of the District of Columbia  
Department of Health

MARKER AREAS BOTH LEFT AND RIGHT



Food Safety & Hygiene Inspection Services Division accepts that:

# FLIPP ZELDIN

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.

This ID card is valid for a period of (3) three years.

Exam Date: 10/19/2012  
Expiration Date: 10/19/2015  
Issue Date: 07/30/2013  
Certified Number: FS-56822

Robert L. Sudler Jr., Program Manager

You must post in a conspicuous location within establishment.

GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Vincent C. Gray, Mayor

Department of Consumer and Regulatory Affairs

Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 8/27/2013  
Category: 9313  
License#: 931313000307  
License Period: 8/1/2013 - 7/31/2015

**BASIC BUSINESS LICENSE**

Business Name and Address:  
SHOREDITCH COOPERATIVE LLC

Premise/Application's Name and Address:  
SHOREDITCH COOPERATIVE LLC

Registered Agent's Name and Address:  
UNITED STATES CORPORATION AGENTS INC

1113 17TH STREET NW  
WASHINGTON, DC 20036

1513 17TH ST NW  
WASHINGTON, DC 20036

700 12TH STREET NW SUITE #700  
WASHINGTON DC 20005

Owner's Name  
Corp. Name SHOREDITCH COOPERATIVE LLC  
Trade Name DUKE'S GROCERY

Business/HOP#:	SSL: 0180 0019	Zone:	Ward: 2	ANC:	PERM NO.
ASS: B		Seat(s) 45			

Public Health: Retail Food Establishment - Restaurant

-- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES --

*Nicholas A. Majett*

Director:  
Nicholas A. Majett

License Effective from the later of Issued or Start of License-Period Date



DRAFT 5.25.15

## Evaluation of East Potomac Park as a Music Festival Site

Very early in the planning process – and again in the past few weeks – the Trust for the National Mall considered East Potomac Park as a potential location for the ticketed portion of the Landmark Music Festival. The evaluations were conducted in consultation with the National Mall and Memorial Parks (NAMA) and with production partner, C3 Presents.

The Landmark Music Festival was created to help celebrate and restore the National Mall and is intended to jumpstart participation in the Trust for the National Mall’s broader grassroots campaign. As we evaluated sites for the festival, we looked first at safety and logistics for hosting a large-scale event with ample room to educate, engage and entertain 30,000+ attendees. We also followed the NPS special and ticketed event regulations, keeping an eye towards the festival’s relevance to the space in which it is held.

Below, we’ve outlined the pros and cons of East Potomac Park as the primary event site:

### SITE EVALUATION

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#### PROS:

**Suitable for Recreational/Entertainment Event:** Similar to the current West Potomac Park location, the area of East Potomac Park that could potentially be available for a music festival (Hains Point site, south of the golf course covering the tip of the peninsula) is commonly used for recreational purposes and is regularly the site of pay-to-participate recreational and charitable events, such as foot races and cycling races. Hosting a ticketed event in Hains Point is compatible with the intended uses of the space.

**Minimal Impact on Park Visitors:** Because this location is so geographically removed from the monumental core of the National Mall, an event held on Hains Point would have minimal impact on park visitors wishing to explore the memorials and other nearby tourist attractions. Although road closures would be required near Hains Point, their impact would be relatively insignificant given the site’s distance from the monumental core of the National Mall and typical downtown Washington traffic patterns.

#### CONS:

##### **Insufficient Usable Footprint**

Site layouts for a multi-stage music festival require a large area of unobstructed space. East

Potomac Park, however, is mainly a golf course with poor sight lines due to heavy tree cover, and with ground that is very uneven and divided in a way that is not conducive to festival crowd flow. In addition to the golf course, there are other pre-existing structures in the park including tennis courts and a pool that present insurmountably challenges to a large open-space event.

For these reason, the National Mall and Memorial Parks staff and the C3 Presents production team both saw Hains Point -- the open green space at the end of park -- as the only potentially usable space in East Potomac Park for a mass-audience event. It is too small, though, for the scale of the Landmark Festival.

The festival, as booked and planned to date, requires room for 5 stages, educational activities, a family activity area, a broad range of food service and significant production space. Unlike the single-stage concerts more common on the National Mall, a multi-stage festival requires more space per person to allow attendees to move about the grounds easily to explore various stages, concessions and educational tents. At approximately half the size of the planned West Potomac Park location, Hains Point can't provide for safe and comfortable crowd flow for an anticipated 30,000+ attendees per day.

### **Limited Site Access**

East Potomac Park is a peninsula with only two points of entry. To ensure adequate safety conditions based on best production practices, a major music festival with 30,000+ attendees needs more than one visitor exit to prevent bottlenecks plus an *additional* emergency exit for egress, which makes the limited access of East Potomac Park problematic. West Potomac Park, however, has three points of entry and is therefore a much better choice for safety and logistical reasons.

### **Geographic Isolation**

The remoteness of Hains Point presents transportation challenges for festival attendees that undermine the accessibility of the event. Unlike West Potomac Park, there is limited access to public transportation to and from East Potomac Park and there aren't many major hotels within reasonable walking distance.

Although we plan to supplement existing transportation options with shuttle bus service, our preference is to offer *several* desirable alternatives to handle the large number of anticipated attendees. Multiple and easy transportation options can also help discourage driving to the event, which is an important goal given limited onsite parking and our broader public safety and environmental priorities. Beyond the added challenges of access to East Potomac Park, Hains Point specifically is a long walk from the northern entrance to the park, which further limits the accessibility of the event.

### **No Adjacent Area for Public-Facing Event**

A key way in which we plan to increase the accessibility of the festival is through a nearby free and open public-facing area with food concessions and a large video screen showcasing video-streamed performances. A key consideration when planning this space was to ensure the public area is close to the ticketed area so that the two spaces feel integrated. If we planned the ticketed festival for Hains Point, there would be no nearby space for a public event area. We believe a large physical separation from the main ticketed event creates a much less attractive free option and risks alienating the free event attendees.

### **No Physical Connection to Cause**

A core mission of the festival is to educate attendees about the history, significance and pressing restoration needs of the National Mall. West Potomac Park is ideal for achieving this goal, given that it is off of the Mall proper but within walking distance of all memorials, monuments and historic sites. Since all memorials will remain open during the festival, we expect festival participants to explore these sites before, during, or after the festival each day. Hains Point, however, is so geographically removed from the historic sites of the Mall, that it is much harder to establish a strong connection to our cause there.

Since the event's relevance to the location in which it is held is a key criteria for special events permits, the Trust sees West Potomac Park as ideal since it is adjacent to the landmarks and historic sites that are the educational focus of the event but in an area more commonly used for recreational and pay-to-participate events.

### **OVERALL ASSESSMENT**

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We initially eliminated Hains Point from consideration as a festival location based on significant safety concerns stemming from limited access to the end of East Potomac Park and small size of the site. Upon further analysis, we remain opposed to East Potomac Park for these core reasons.

Furthermore, it is harder to establish a clear link to the educational mission of the event at Hains Point, so the promotion of our cause and the attendee educational experience would be compromised at this site-- largely negating the mission of holding a cause-driven special event in -- and in support of -- the National Mall and Memorial Parks.



## **Proposed Food Court Vendor Timeline**

**Projected Food Vendor List Submitted To Trust:** Thursday, July 9<sup>th</sup>

**Projected Food Vendor List Submitted To NPS:** Friday, July 10<sup>th</sup>

**Food Vendors Notified Of Acceptance:** Monday, July 13<sup>th</sup> (*Note: Can be Friday, pending NPS' approval*)

**Completed Temporary Food Establishment Permits Submitted To NPS:** Friday, July 24<sup>th</sup>

**Food Vendors Announced Publicly:** Thursday, August 20<sup>th</sup>

## SPECIAL EVENT AGREEMENT

THIS AGREEMENT is made by and between the Guest Services, Inc., a Washington, DC corporation having its principal offices at 3055 Prosperity Avenue, Fairfax, Virginia 22031 ("Guest Services"), and C3 Presents, LLC, a Texas limited-liability company, having its principal offices at 300 West 6<sup>th</sup> Street, Suite 2100, Austin, Texas 78701 ("Vendor").

WHEREAS, Guest Services is, pursuant to a Concessions Contract with the National Park Service ("NPS"), the designated concessioner to provide all food service and retail merchandise on the National Mall and Memorial Parks; and

WHEREAS, Guest Services wishes to enlist Vendor's assistance during a special event on September 26 and 27, 2015 in the National Mall and Memorial Parks ("Event"); and

WHEREAS, Vendor has the willingness and the capability through its subcontractors to provide quality food and beverage service and retail items pursuant to the terms of this Agreement and in accordance with the rules now in effect or hereinafter promulgated by Guest Services or the NPS. Guest Services represents: i) that it will not promulgate any new rules prior to the Event; and ii) that to the best of its knowledge the NPS is not planning to promulgate any new rules prior to the Event.

NOW THEREFORE, the parties agree as follows:

### 1. VENDOR RESPONSIBILITIES.

A. Vendor Operation. Vendor, itself and through its subcontractors (collectively "Vendor"), shall be responsible for all aspects of operating a food and beverage (including beer and any other alcoholic beverage for which there is a permit) and retail operation for the Event including, without limitation, stocking and managing the vendor stands, providing for cashiers, and paying for mutually agreed upon personnel supplied by Guest Services pursuant to the Rate Key attached to as Exhibit B, paying for sundry mutually agreed upon purchases from Guest Services, and removing and disposing of all leftover foods, beverages, supplies and garbage at the conclusion of the Event. Vendor operations shall be conducted and located as required by the NPS. For each Event covered by this Agreement, Vendor and Guest Services shall sign an Event Order Form, using the format set forth in Exhibit B, attached. Vendor shall notify Guest Services of Vendor's total labor needs no later than 5:00 p.m. Eastern time on September 11, 2015.

### B. Standards of Performance

(1) Vendor shall perform all of its duties hereunder in accordance with the highest standards of the food service and retail profession. These standards require the Vendor to provide Event visitors with high quality, foods and/or beverages and retail items at NPS approved prices in an efficient, courteous and timely manner, and under the utmost safe and sanitary conditions. Vendor shall maintain the standards required hereunder by adhering to the terms of this Agreement, the specifications set forth in Exhibits A through D, and any additional rules and instructions later promulgated by Guest Services or the NPS. Guest Services represents: i) that it will not promulgate any new rules prior to the Event; and ii) that to the best of its knowledge the NPS is not planning to promulgate any new rules prior to the Event. Vendor understands and agrees that a violation of the standards set forth herein will be

considered a default and Guest Services, Inc. will be entitled to terminate the Agreement in accordance with the provisions of Section 12 below ("Termination").

(2) Vendor will use commercially reasonable efforts to serve customers in a manner that maximizes points of service and reduces long lines

(3) If Vendor does not maintain the Standards of Performance set forth herein, it will remedy such matter upon receipt of a warning from GSI within a reasonable amount of time, not to exceed one hour.

(4) Vendor will comply with: (i) the "National Park Service Standard Public Health Requirements for Temporary Food Establishments" set forth in Exhibit A attached hereto; (ii) the "Sample Vendor Fee Calculation" set forth in Exhibit B hereto; and (iii) the "Vendor Information Sheet with Menu and Price List" set forth in Exhibit C hereto.

C. Staffing. Vendor must deliver a list to Guest Services of all staff performing services on behalf of Vendor for purposes of this Agreement. The list should specifically identify a Food Manager for each subcontractor's operation. Vendor staff engaged in this Vendor operation will be competent, courteous, appropriately dressed and well-groomed. Guest Services may require the Vendor to remove any employee or other person from this sales operation for just cause (including, but not limited to incompetence, carelessness, insubordination or otherwise reasonably objectionable behavior which makes his or her continued employment or service contrary to the interests of the Guest Services or the public.)

D. Subcontracting. Vendor may only use subcontractors approved by Guest Services and the NPS to provide any of the services involved in the Vendor's operations at the Event.

E. Services and Equipment to be Supplied by Vendor

(1) Unless otherwise stated herein, Vendor will provide all services and equipment necessary for Vendor's operation and will be responsible for all costs associated with such operation.

(2) All pricing for food, beverage, and retail items must be submitted to NPS and Guest Services for approval at least three days prior to the Event.

F. Recordation of Sales.

Cashiers supplied by Vendor (and paid for by Vendor) will record and monitor all sales in accordance with the following procedures:

(1) Payment collection will be performed by Vendor, under Guest Services' supervision. All payments made to Vendor and its subcontractors for food, beverages, and retail items shall be deposited into Guest Services' bank accounts.

(2) Each of Vendor's and Guest Services' designated appointees has the right to: (i) be present during any transactions; (ii) observe and jointly participate in the daily readings of the meter contained in the cash register (if any); and (iii) review the register tapes (if any) and any other pertinent records to establish the amount of the gross sales receipts.

G. Payment. Cashiers shall accept cash, credit cards, and RFID chips from the general public for the purchase of food and beverages and retail during the Event.

H. Pre-Event Planning. Vendor will provide requested information about menus, preparation, operations, pricing, and retail items and other needs to Guest Services no later than three days prior to the Event.

I. Equipment. Vendor will arrange for tents and signage for Vendor's subcontractors. Vendor will also provide hook-ups to electricity and water, and a shared dumpster for trash disposal.

J. Trailer Space. Vendor shall provide Guest Services with a secured, level, space of 15 feet by 25 feet for Guest Services offices (Guest Services will provide its office trailer). Vendor will provide a 120 volt electrical outlet, with current, for the office trailer, and a portable toilet adjacent to this space. If Vendor requests that Guest Services provide ice for Vendor's subcontractors, Vendor shall also provide level space for one, 85-foot long tractor trailer.

## 2. FACILITIES, SERVICES & EQUIPMENT SUPPLIED BY GUEST SERVICES

A. Coordination with Guest Services' Representative. Vendor will coordinate the layout of the food service and preparation area with Guest Services' Representative (the "Representative"). During the Event, Vendor will comply with the directions of the Representative including, without limitation: stacking of broken-down cardboard boxes next to garbage dumpsters; disposal of bottles in bottle containers; minimal usage of water (i.e., no hosing of vendor decks); dumping of liquids only in sinks; and placement of food, beverages, utensils or other service items above ground and off of floors (i.e., shelving in refrigerator trucks and dry goods storage).

B. Condition of Premises and Equipment. An inspection of Vendor's locations will take place following the Event. Failure to discard leftover food, beverages or garbage at the end of the Event will result in an additional charge to Vendor. Vendor assumes full responsibility for any and all loss or damage to NPS' and Guest Services' equipment while in Vendor's custody and care during the Term of this Agreement.

## 3. VENDOR FEE & REIMBURSABLE EXPENSES

Fee and Expenses. Vendor shall pay Guest Services a Vendor Fee as set forth in Exhibit B for the Events, which shall be a percentage **of the gross sales receipts, less District of Columbia sales tax** (the "Vendor Fee"). The Vendor Fee and reimbursable expenses will be calculated in accordance with Exhibit B attached hereto, and shall be paid by Guest Services to itself, within 10 days of the Event. Any reimbursable expense (including GSI personnel who are to be paid out of gross sales receipts) must be agreed to in advance by the parties. Guest Services may, at its option, have additional personnel at the Event, but Guest Services is responsible for the cost of such personnel. The balance, as set forth in Exhibit B, less taxes and other expenses, shall be paid by Guest Services to Vendor.

## 4. HOURS OF OPERATION

A. The serving times for Vendors shall be provided to Vendor by Guest Services no later than 72 prior to the Event.

B. If, for reasons of inclement weather, public disturbances, acts or regulations of public authorities, or any other cause whereby Guest Services is required to cease Event operations and/or vendor operations, it is agreed that Guest Services will not be held accountable for any consequent loss of sales by the Vendor.

5. Intentionally Omitted

6. SECURITY. The National Park Police will provide general police protection of the Event area during the period of the Event. Vendor will also provide security personnel during the Event. Except to the extent caused by Guest Services or its employees, representatives, agents, or personnel, Guest Services is not liable for any loss or damage to property or equipment contained in or around the vendor area due to theft, pilferage, vandalism, action of the elements or any other cause.

7. COMPLIANCE WITH LAWS, RULES & REGULATIONS

A. Compliance with Laws. Vendor agrees to comply with all applicable federal laws and the laws of the District of Columbia including, but not limited to, the District of Columbia sales tax, wage and hour laws and workers compensation.

B. Certified Food Manager. Vendor's subcontractors are required to have at least one (1) Food Manager on site at all times who is certified to properly handle food and beverages. The Food Managers are listed on Exhibit D. Vendor may not substitute any other person as the Food Manager without the prior written approval of Guest Services.

C. Right to Inspect Vendor. Vendor will comply with all U.S. , NPS, and local applicable health, sanitation, fire and safety laws, rules and regulations. Appropriate health, sanitation, fire and safety officers may inspect the Vendor's operation as they deem necessary and will make any violations known to Guest Services and to the Vendor. Vendor will immediately remedy any such violation(s) to the reasonable satisfaction of the inspecting officers and Guest Services, and will otherwise comply with any reasonable instruction aimed at improving the health, sanitation, fire or safety conditions of the vendor operation.

D. Licensing/Permits. Vendor will obtain all licenses and permits required in connection with Vendor's operations hereunder.

8. INSURANCE

A. Comprehensive General Liability Insurance. At its own expense, Vendor shall carry comprehensive general liability ("CGL") insurance for any personal injury (including products liability) or property damage, with a minimum limit of one million dollars (\$1,000,000) per occurrence.

B. Worker's Compensation. At its own expense, Vendor shall carry Worker's Compensation insurance in compliance with the laws of the District of Columbia for all persons Vendor employs to work at the Event.

C. Upon execution of this Agreement, Vendor will provide a copy of its certificate of insurance naming Guest Services, Inc. and the National Park Service as an "Additional Insured" for the above referenced CGL insurance policy.

#### 9. INDEMNIFICATION.

(a) Vendor shall indemnify, hold harmless and defend Guest Services, Inc., its trustees, officers, agents and employees and the U.S. Government against any and all claims, liabilities and expenses (including judgments, settlements and reasonable outside attorneys' fees) to the extent arising from the negligent or intentional acts or omissions of Vendor, its representatives, agents, employees or subcontractors, such as the injury or death of any person, or damage or loss of any property related to Vendor's performance of this Agreement. This clause will survive the expiration or other termination of this Agreement.

(b) Guest Services shall indemnify, hold harmless and defend Vendor, its subcontractors and their officers, agents and employees against any and all claims, liabilities and expenses (including judgments, settlements and reasonable outside attorneys' fees) to the extent arising from the negligent or intentional acts or omissions of Guest Services, its representatives, agents, employees or subcontractors, such as the injury or death of any person, or damage or loss of any property related to this Agreement. This clause will survive the expiration or other termination of this Agreement.

10. USE OF NAMES. Except as otherwise provided herein or in another executed agreement, Vendor shall not refer nor permit others, to refer to Guest Services or the NPS or to any of their organizations, programs, or facilities in any manner, for any purpose, including advertising, marketing, publicity and fundraising. Vendor is specifically barred from claiming any endorsement from Guest Services or NPS from claiming that Vendor is a preferred provider or otherwise special among other similar contractors. This clause will survive expiration or other termination of this Agreement.

11. TERM. This Agreement will become effective upon the date of execution by both parties below and will continue in effect until Guest Services or Vendor terminate this Agreement in writing, with at least 30 days notice, or as otherwise provided herein.

12. TERMINATION. If the Vendor, its representatives, agents, employees, or subcontractors breach any of the obligations described herein, Guest Services will have the right to terminate this Agreement after notice and a reasonable amount of time, not to exceed one hour, to cure by written notice, but only as to the subcontractor or the employee which is in breach of this Agreement. Upon termination, that subcontractor or employee must vacate the Event.

13. BANKRUPTCY. In the event Vendor enters into a proceeding relating to bankruptcy, whether voluntary or involuntary, Vendor will notify Guest Services by certified mail within five (5) days of the initiation of the proceeding. This notice shall include the date on which the bankruptcy petition was filed, the name of the court in which the petition was filed, and Guest Services, Inc. Contract number as it appears on the first page of this Agreement.

14. CONTACTS. The primary Guest Services' contact for Vendors is: Bruce Ward, phone (703) 965-8459.

15. NOTICES. All notices to be given pursuant to this Agreement shall be sent by Certified mail, return receipt requested, or by overnight courier (Fed Ex or UPS only) to:

*To Vendor:*

C3 Presents, LLC  
300 West 6<sup>th</sup> Street,  
Suite 2100  
Austin, TX 78701  
Attn: Charlie Jones  
(512) 478-7211

*To Guest Services:*

Guest Services, Inc.  
3055 Prosperity Avenue  
Fairfax, VA 22031  
Attn: Rick Wayland  
703-849-9300 (Voice)  
703-641-4690 (Fax)

With a copy to:

Guest Services, Inc.  
3055 Prosperity Avenue  
Fairfax, VA 22031  
Attn: Douglas H. Verner

16. NOT AN EMPLOYEE

A. It is understood that Vendor is undertaking the work hereunder as an independent contractor, not as an employee of Guest Services, and neither Vendor, its subcontractors, nor their employees are eligible for any of the Guest Services benefits afforded to Guest Services employees. The parties, by this Agreement, do not intend to create a partnership, principal/agent or joint venture relationship. Neither party may incur any legal obligation on behalf of the other.

B. Vendor is responsible for providing, at Vendor's own expense, disability, unemployment, worker's compensation and other insurance (including adequate liability and property insurance), training, permits and licenses for its employees and representatives, if applicable. Vendor is responsible for paying all income taxes, including estimated taxes, incurred as a result of the compensation paid by Guest Services to Vendor for services under this Agreement but Vendor has no responsibility for income taxes based upon Guest Services income. Vendor acknowledges that Guest Services, Inc. assumes no responsibility whatsoever for the acts, errors, and/or omissions of Vendor beyond which it is responsible for at law.

17. BOOKS & RECORDS. Guest Services may examine and make copies of any books, contracts and other records of Vendor related to the services described herein at Vendor's place of business during regular business hours, with appropriate safeguards for confidentiality. This requirement will be effective throughout the Term and shall survive for three (3) years thereafter.

18. ASSIGNMENT. No assignment of this Agreement by the Vendor is permitted without Guest Services' prior written approval (although Vendor is authorized to subcontract certain aspects of this Agreement); however this Agreement is binding upon the successors in interest of either party.

19. NO DISCRIMINATION. In the performance of this Agreement, Vendor will not discriminate in the treatment of any persons associated with the work required hereunder on the basis of race, color, sex, national origin or disability.

20. WAIVER. The waiver by either party or the failure by either party to claim a breach or default of any provision of this Agreement shall not constitute a waiver of any subsequent breach whether of a similar or dissimilar nature, nor shall any delay or omission on the part of either party to exercise any right that it has under this Agreement operate as a waiver of such right.

21. INTERPRETATION. This Agreement shall in all respects be interpreted and governed in accordance with applicable federal law and the laws of the Commonwealth of Virginia, regardless of the place of execution or performance, and without regard to any conflict of laws provisions thereof. If any term or provision of this Agreement is held to be invalid or illegal, such term or provision shall not affect the validity or enforceability of the remaining terms and provisions of this Agreement. The recitals herein constitute an integral part of the Agreement reached and are to be considered as such; however, the section headings of this Agreement have been inserted for convenience only and shall not be used in its interpretation. This Agreement is deemed to have been drafted by both parties and, in the event of a dispute, shall not be construed against either party as drafter.

22. ORDER OF PRECEDENCE. In the event of any inconsistencies between the language of this Agreement and the Exhibits and Schedule attached hereto, the terms of this Agreement are controlling, followed by the Schedule, and then the Exhibits.

23. ENTIRE AGREEMENT. This Agreement, and Exhibits A through D identified herein and attached hereto, constitutes the entire agreement between the parties relating to the subject matter herein contained. All prior negotiations, representations, agreements and understandings are merged into, extinguished by, and completely expressed in this Agreement.

24. ATTORNEY'S FEES. In an action to enforce the terms of this Agreement, the prevailing party shall be entitled to an award of its attorneys' fees as part of any judgment.

**NO AMENDMENTS OR MODIFICATIONS TO THIS AGREEMENT WILL BE VALID UNLESS IN WRITING AND SIGNED BY BOTH PARTIES HERETO.**

ACCEPTED AND AGREED by the authorized signatories of the parties:

**GUEST SERVICES, INC.**

**C3 Presents, LLC**  
Vendor

\_\_\_\_\_  
Gerard T. Gabrys  
CEO

\_\_\_\_\_  
Name  
Owner



\_\_\_\_\_  
Date

\_\_\_\_\_  
Date

## **List of Exhibits and Schedules**

Exhibit A: National Park Service Food Service Application and Standard Public Health Requirements for Temporary Food Establishments

Exhibit B: Vendor Fee Calculation

Exhibit C: Vendor Information Sheet with Menu and Price List (This sheet must be initialed by Vendor and returned along with the Vendor Agreement).

Exhibit D: List of Certified Food Managers with Contact Information

**EXHIBIT A**

In order to ensure the safety and quality of the food served to our clients and customers and to ensure compliance with applicable foodservice regulations, Guest Services, Inc. requires all foodservice vendors to provide proof of their adherence to safety food handling standards and practices.

Each foodservice vendor must complete this application. The application must be completed and submitted to the Guest Services, Inc. corporate sanitarian at least 3 days before an event.

Name of Temporary Establishment: \_\_\_\_\_

Name of Operator/Owner: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Event Name: \_\_\_\_\_

Event Location: \_\_\_\_\_

Dates & Times of Event: \_\_\_\_\_

Number of stations? \_\_\_\_\_

For each stand serving potentially hazardous food, please list certified food manager?

\_\_\_\_\_

Please submit a layout of foodservice operation to include location of handwashing station, foodservice equipment, warewashing sinks, waste water tanks, etc.

What is the alternative plan for storage of refrigerated/frozen products in case of an emergency?

List **all** food and beverage items to be prepared and served.

*NOTE: Any changes to the menu must be submitted to and approved by the GSI Corporate Sanitarian at least **3 days** prior to the event.*

Will all foods be prepared at the site?

**Yes**>>Complete **Attachment A**

**No** >>Complete **Attachments A**

**You must provide a**

- *copy of the current license for permanent food establishment where the food will be prepared*
- **foodservice establishment inspection report**
- **foodservice establishment agreement submitted with application**

Describe (be specific) how frozen, cold, and hot foods will be transported to the Temporary Food Establishment:

How will food temperatures be monitored and maintained during the event?

Identify the sources of food to be served at the event. Also include the source of the ice:

Describe the number, location and set up of handwashing facilities to be used by the workers:

Identify the source of the potable water supply and describe how water will be stored and distributed at the event.

Describe where utensil washing will take place. If no facilities are available on site, describe the location of back-up utensil storage.

Describe how and where wastewater from handwashing and utensil washing will be collected, stored and disposed:

Describe the number, location and types of garbage containers at the event:

Describe the floors, walls and ceiling surfaces, and lighting within the event:

Describe how electricity will be provided, if needed, to the event:

Please add any additional information about the event that should be considered:

#### SUPPLY CHECK LIST

Handwashing soap	
Disposable paper towel	
Food thermometer	
Thermometer for storage equipment	
Sanitizer	
Test paper for sanitizer	
Alcohol swabs for cleaning thermometer	
Disposable gloves	
Effective hair restraint	

Statement: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from GSI Corporate Sanitarian may nullify final approval.

Signature(s) \_\_\_\_\_

Date: \_\_\_\_\_

**All food service operators must be inspected prior to conducting any sale.**

Please complete a form for each potentially hazardous food item on menu and keep in tent for review and training purposes.

**PRODUCT:**     NO HAZARDOUS FOOD  
ITEM \_\_\_\_\_

**SOURCE:**       \_\_\_\_\_

**RECEIVING CONDITION:**   Frozen  °F      Fresh  °F    Pre-Cooked  
 °F

**STORAGE LOCATION:** Temp to be checked and documented every 4 hours.

(Equipment temp)                      Freezer  °F                      Refrigerator  °F

(Product temp)                              Freezer  °F                              Refrigerator  °F

**THAWING PROCESS:** \_\_\_\_\_

**PREPARATION PROCESS:**

Final Cook  °F                      Equipment to be used \_\_\_\_\_

Hot Holding  °F                      Equipment to be used \_\_\_\_\_

- 
- **NO LEFTOVERS!**
  - **MAINTAIN SANITIZING SOLUTION –CHANGE AT LEAST EVERY 2 HOURS**
  - **CLEAN AND SANITIZE UTENSILS BEFORE EACH USE OR EVERY 4 HOURS IF UNDER CONSTANT USE.**
  - **WASH HANDS BEFORE HANDLING FOOD PRODUCTS.**
  - **WEAR DISPOSABLE GLOVES WHEN HANDLING READY-TO-EAT (RTE) FOODS.**
  - **HOT FOODS MUST BE HELD AT 140 °F OR HIGHER**
  - **COLD FOODS MUST BE HELD AT 40°F OR LESS**
  - **COOK FOODS TO AT LEAST REQUIRED MINIMUM TEMPERATURES:**
  - **POULTRY                      165°F**
  - **SEAFOOD                      145°F**
  - **PORK, BEEF                      145°F**
  - **GROUND MEAT                      155 °F**
  - **CHECK PRODUCT AND EQUIPMENT TEMPERATURE FREQUENTLY.**

**COMMENTS:**

## Special Events Foodservice Checklist

**All** Temporary food events are required to comply with National Park Service (NPS) Public Health Guidelines and Guest Services, Inc food safety and sanitation standards and procedures.

Food	COMPLIANCE yes/no
Certified Food Safety Manager on duty at all times.	
Menu limited to approved items list.	
Source – All food items are from an approved source.	
Source - food items prepared off-site are prepared in a pre-approved licensed establishment ( <b>copy of current license, inspection report and establishment agreement submitted with application</b> ).	
HACCP temperature logs maintained on potentially hazardous foods prepared offsite.	
Cold food packed <41°F.	
Temperature of cold foods maintained during transport. Temperature log available.	
Hot food packed >140°F.	
Temperature of hot foods maintained during transport. Temperature log available.	
Food stored in new food bags not in garbage bags.	
Raw meats stored separately from other foods items, including ready-to-eat foods	
Toxic materials are stored separately from foods.	
Cold food maintained at <41°F while being held onsite.	
Hot food maintained at >140°F while being held onsite.	
<b>Employees</b>	
Healthy; no illnesses or infection symptoms such as: diarrhea, fever, vomiting, jaundice, sore throat with fever, or open cuts or sores on the hands or wrists.	
Employees thoroughly wash hands with soap and water before working, after using bathroom, and any other time their hands become contaminated.	
Employees are wearing clean clothes.	
<b>Equipment</b>	
Food containers cleaned and sanitized after each use.	
Sufficient refrigeration or drained ice to maintain cold temperatures <41°F.	
Sufficient hot holding devices to maintain hot temperatures >140°F.	
Cooking equipment to heat food to 165°F.	
Approved clean food thermometers are available and used frequently for measuring food temperatures during cooking and holding.	
Approved refrigeration thermometer for each cold holding unit.	
Handwashing facilities readily accessible	
Three compartment sink or equivalent for dishwashing.	
Counter protection (sneeze guards) if food is to be held on counter for serving.	
Tables, stands, pallets or other devices to keep all food, utensils, single service, equipment, food prep and other operations off the ground or pavement.	
Clean and sanitized water containers to transport water to food booth.	
Wiping cloth sanitizer containers.	
Sufficient utensils, disposable gloves for food prep and dispensing.	
Sufficient garbage storage containers for food prep.	
<b>Supplies</b>	
Sufficient supply of sanitary disposable towels.	
Sufficient supply of hand soap.	
Sufficient dishwashing soap.	
Sufficient chemical sanitizer	

Sufficient supply of sanitizer test strips for selected sanitizer.	
Sufficient fuel for cooking and hot holding.	
Sufficient ice if needed for cold holding.	
Extra plastic wrap and/or foil to cover food containers during holding.	
Wiping cloths are stored in a sanitizing solution	
Sanitizing water is changed when it becomes dirty.	
Wiping cloths are either discarded or washed when soiled.	

**All food service operators must be inspected prior to conducting any sale.**

**FOOD TEMPERATURE LOG**

Record final cook temperature and time of product.

DATE:

PRODUCT	TIME	TEMP	TIME	TEMP	TIME	TEMP	TIME	TEMP

DATE:

PRODUCT	TIME	TEMP	TIME	TEMP	TIME	TEMP	TIME	TEMP

FREEZER TEMPERATURE LOG

Maintain at 10°F - 0°F  
Notify Manager if temp exceeds 10°F  
Store food items off floor atleast 6 "  
Label and date food items

Please record internal temperature of equipment at noted times below.

DATE	9:00 am	12:00 pm	3:00pm	6:00pm	9:00pm	Comments
------	---------	----------	--------	--------	--------	----------

REFRIGERATOR TEMPERATURE LOG

Maintain at 38°F – 41°F  
Notify Manager if temp exceeds 41°F  
Store food items off floor atleast 6 "  
Label and date food items

Please record internal temperature of equipment at noted times below.

DATE	9:00 am	12:00 pm	3:00pm	6:00pm	9:00pm	Comments
------	---------	----------	--------	--------	--------	----------

**EXHIBIT B**

**SAMPLE VENDOR FEE CALCULATION**

**[VENDOR NAME]**

A. Gross Sales Receipts: A \$ \_\_\_\_\_

B. DC Sales Tax @ 10% (.91743 times A) B \$ \_\_\_\_\_

C. Net Sales (A minus B) C \$ \_\_\_\_\_

D. Guest Services  
28% of Net Sales (.28 times C) = \_\_\_\_\_  
D. \$ \_\_\_\_\_

E. Additional Costs to Guest Services (if mutually agreed upon)

Cash Managers	\$360/day =	_____
Assistant Lead Cashier Manager	\$360/day =	_____
Lead Cash Manager	\$450/day =	_____
Event Manager	\$450/day =	_____
Security Director	\$450/day =	_____

Day = no more than 12 hours

Total of E E \$ \_\_\_\_\_

F. Total amount earned by Guest Services (D plus E) F \$ \_\_\_\_\_

G. Less amounts collected by Guest Services G \$ \_\_\_\_\_

H. Balance due to Vendor (G minus F) H \$ \_\_\_\_\_

Signature of Vendor \_\_\_\_\_ Date \_\_\_\_\_

Signature of Guest Services, Inc. \_\_\_\_\_ Date \_\_\_\_\_

**Exhibit C**  
**Date:** \_\_\_\_\_ - \_\_\_\_\_  
**Menu**

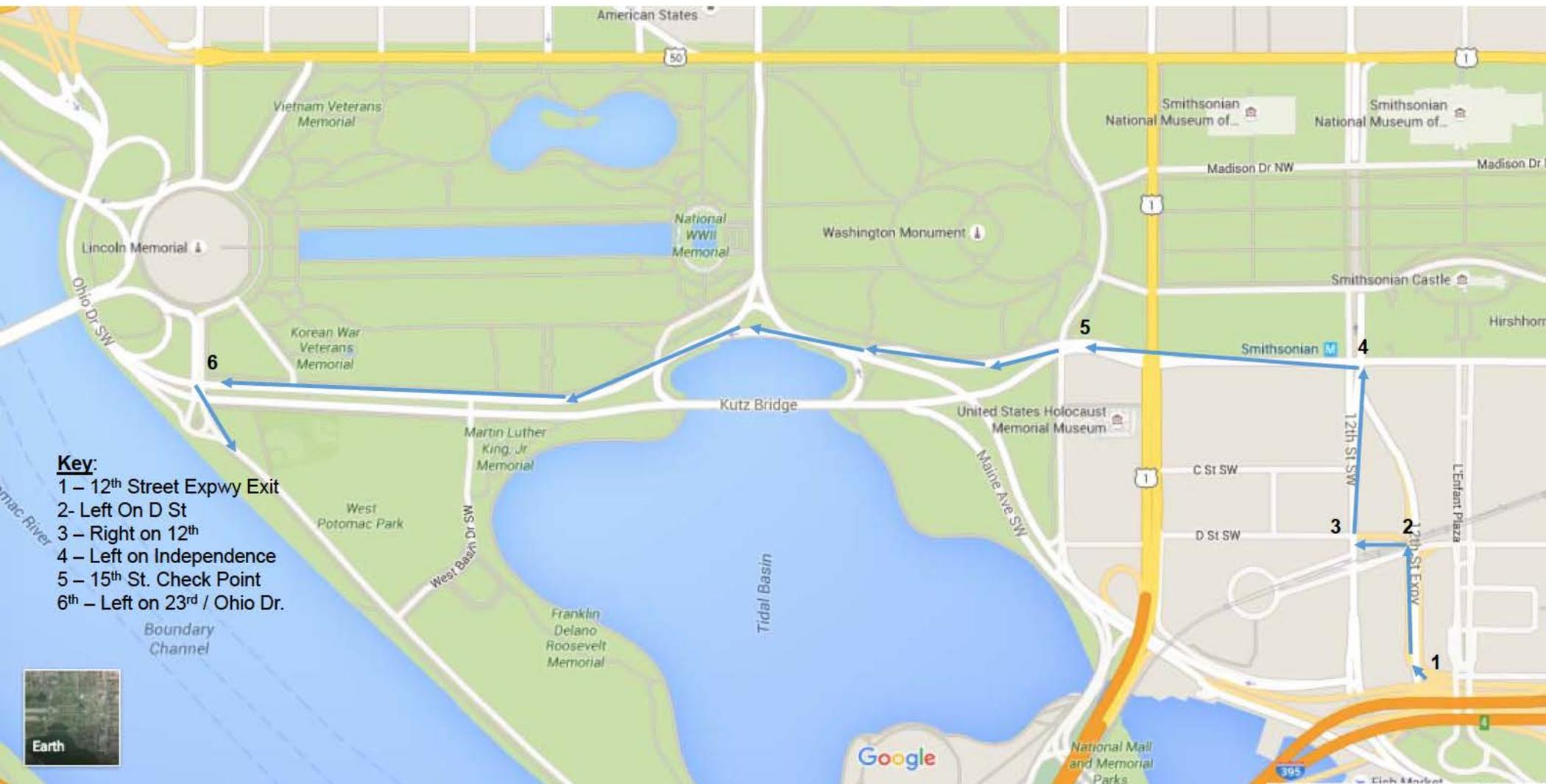
**Exhibit D**

<b>Food Operation</b>	<b>Name of Certified Food Manager</b>	<b>Work Phone</b>	<b>Cell Phone</b>

## Landmark 2015 - Proposed Street Closures

Date	Time	Location	Street or Sidewalk	From	To	Date Open	Time Open	Note:
9/18/15	6:00	Ohio Dr. - WB	Street	23rd St.	*Bridge	1-Oct	21:00	Both Lanes EB Lanes split to go in opposite directions
9/18/15	6:00	W. Basin Dr	Sidewalk	Indep.	Ohio	1-Oct	21:00	All West Side (around Visitor's Center) Partial East Side around FDR
9/18/15	6:00	Independence- EB	Sidewalk	23rd St.	W. Basin	28-Sep	21:00	
9/25/15	6:00	Ohio Dr. EB	Street	23rd St.	*Bridge	28-Sep	21:00	All 4 Lanes Closed
9/25/15	6:00	W. Basin Dr	Street	Indp.	Ohio	28-Sep	21:00	Street closed to all Vehicles Street partial closed to non-tickets pedestrians
9/25/15	20:00	Independence - EB	Street	23rd St.	*Bridge	28-Sep	21:00	Just 1 Lane - Curbside

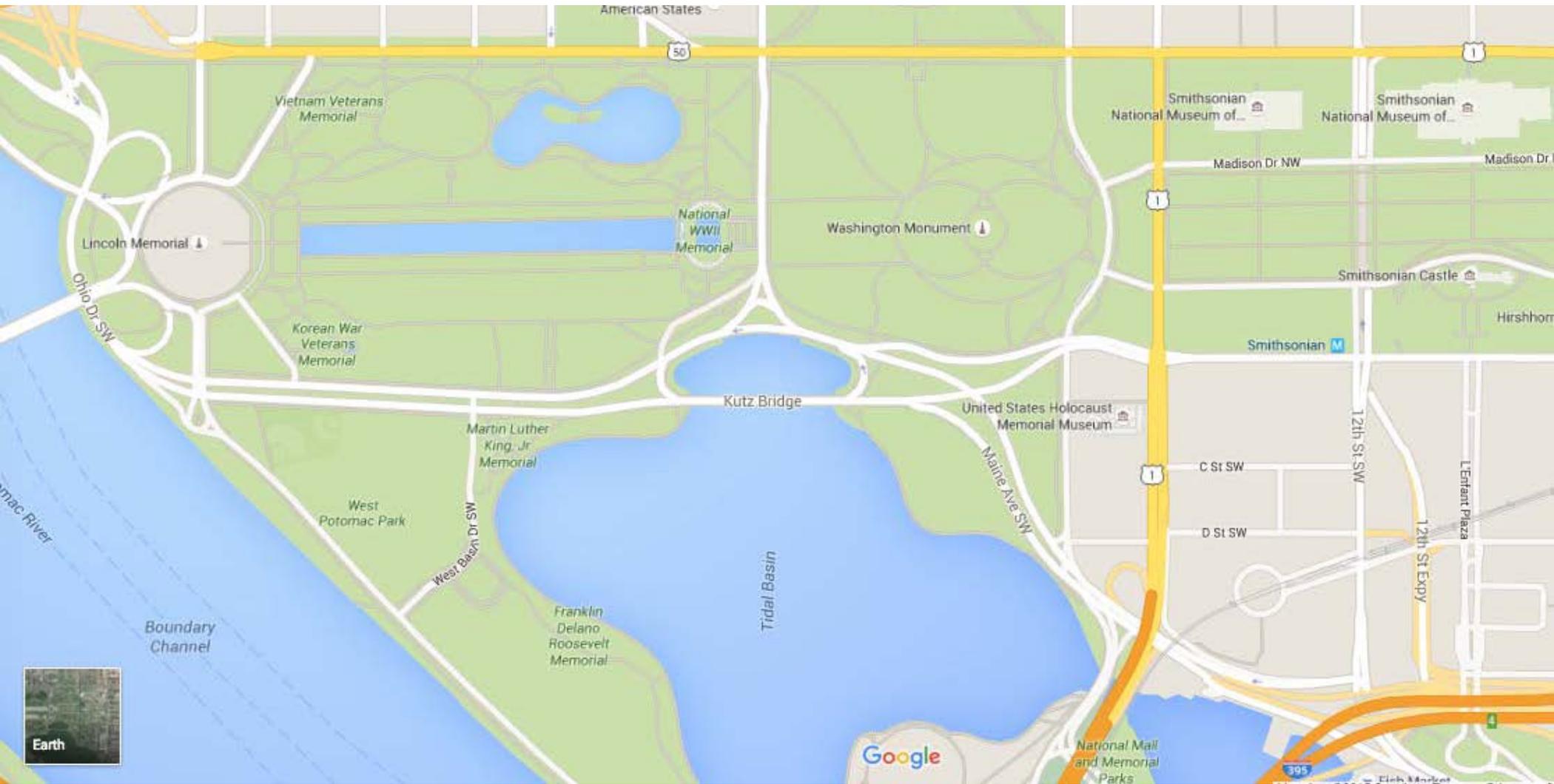
\*Bridge - right before E Basin Drive



**Key:**

- 1 – 12<sup>th</sup> Street Expwy Exit
- 2- Left On D St
- 3 – Right on 12<sup>th</sup>
- 4 – Left on Independence
- 5 – 15<sup>th</sup> St. Check Point
- 6<sup>th</sup> – Left on 23<sup>rd</sup> / Ohio Dr.







# Activations

Landmark Music Festival:

Sponsors

Activations

Signage

# 2015 Sponsor List

Festival Sponsors	Reference Number
<b>BMI (Broadcast Music, Inc.)</b> - Artist Lounge Activation	
<b>CamelBak</b> - Water Station Sponsor	14
<b>Elizabeth Arden</b> - Spa Services in VIP lounge	26
<b>Events DC</b> - Activation	3
<b>State Farm</b> - Activation	8
<b>High Brew</b> - Coffee Sponsor	17
<b>Hilton</b> - Cabana	32
<b>Lyft</b> - Activation	28
<b>Miller</b> - Presenting Stage Sponsor	
<b>SoundExchange</b> - Artist Lounge Sponsor	
<b>Tito's Handmade Vodka</b> - Vodka Sponsor (Served in VIP lounge, cabana and artist lounge)	
<b>Volkswagen</b> <ul style="list-style-type: none"><li>• Exclusive Automotive Sponsor</li><li>• Main Stage Sponsor</li><li>• Valet Bike Sponsor</li><li>• Activation</li></ul>	30
<b>Yahoo</b> - Festival Webcast	

# Agreed Upon:

- Hashtags that do not include company name or logo
- Charging stations, water stations and coolers can have logos
- Signage (2/3 – 1/3 rule)
- Premium Giveaways are ok per NPS approval
- VW:
  - VW activation located just before point of entry to festival grounds (bike valet parking)
  - Approved: bike rack elevated on top of antique VW car
  - VW car behind VW stage for VW storage
- Branded ice coolers throughout festival
- Alcohol: 3 specialty cocktails that rotate 5 times throughout the day
- Employee/volunteers working festival activations are approved to wear branded apparel
- State Farm
  - Jumbotron included in activation
- Branded cups/barware in VIP artist lounge
- E-mail collection is ok on a case by case basis -per NPS approval

# Events DC

Activation and premium giveaways.

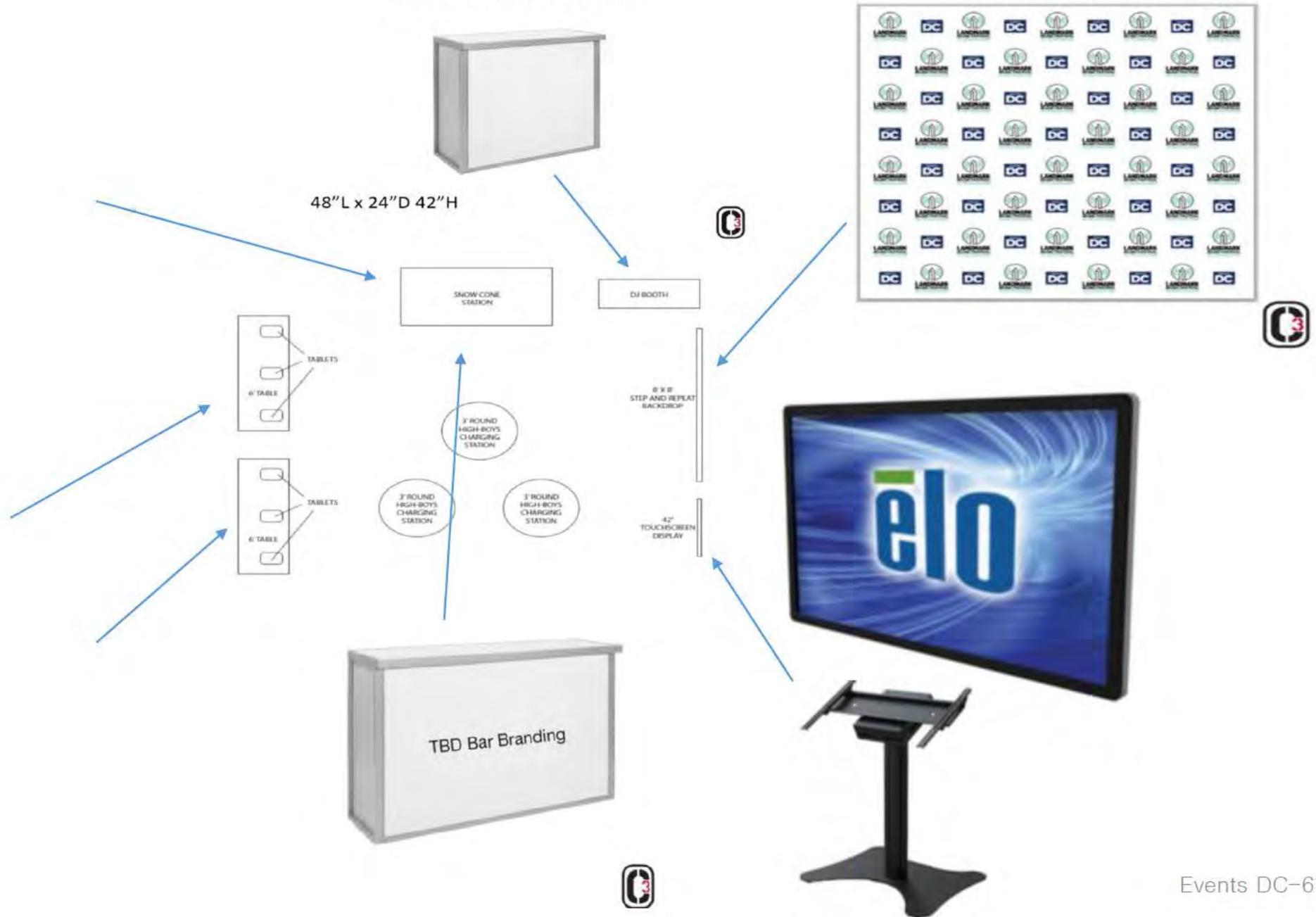
# Interactive Screen & Snow Cone Bar

- See attached

# DJ Table: VIP Glow Bar 4'

72" L x 24" D

48" x 20" D x 29" H



# Bar Branding



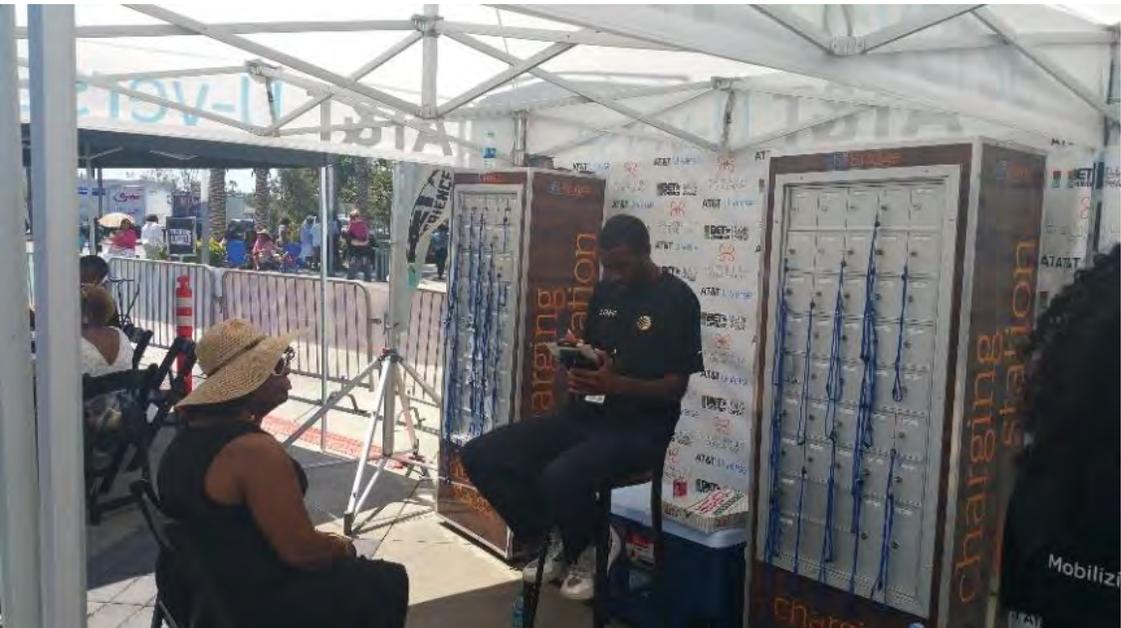
69.75"

41.25"



Bar - 41.25h" x 69.75w"  
Decal - 41.25h" x 69.75w"

# VIP Charging Station



# Premium Giveaways

- Chap stick
- Cell phone credit-card holders
- Rain Poncho
- Technology/Glass cleaning cloth
- Snow Cone Cups
- Informative Pal Card
- Band Ambassador Shirts
  - For staff only



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**VENUES**  
Walter E. Washington Convention Center  
Carnegie Library at Mt. Vernon Square  
RFK Stadium  
DC Armory  
RFK Stadium Festival Grounds  
Malloof Skate Park at RFK Stadium  
Nationals Park



# State Farm

State Farm's activation will include a touch-and-play electronic instrumental wall and a video screens. These video screens will show the artists performing during the festival.

- Activation Overview
- Outward Facing Wall



— *good neighbors* —  
**#INSPIREGREATNESS™**

- Inside Activation



- Inside Activation



# Storyboard

a mosaic background.



MEET JAKE BR  
Jake helped fo  
buyers to sell a  
aesthetic of the  
VIDEO: VIDEO  
the first featu  
in from left of  
for the remain

# Premium Giveaways

- Hand Sanitizer
- Sunglasses
- Bandana
- USB Stick
- Seat Cushion
- Backpack
- Fan
- Chap Stick



# CamelBak

The exclusive Landmark Music Festival water station sponsor. Here, festival goers can refill their reusable water bottles during the festival.

# Water Station



# Premium Giveaways

- Water Bottles



# High Brew Coffee

High Brew is the official coffee sponsor for the VIP tent. They are also supplying High Brew barrel coolers for the festival.

## Premium Giveaways

- Sunglasses
- Chap Stick



## VIP Water Cooler



# Volkswagen

Volkswagen is the Trust's exclusive Automotive Sponsor. They will be the main stage sponsor and valet bike sponsor during the festival. Their activation includes a Twin and Win festival game that brings attention to the Landmark wrapped Touraeg and TNM tent.

# Max the Beetle & Van (Parked at Festival Entrance)

- Bumper to bumper: 14 ft. 2 inches, 170 in.
- Width: 5 ft. 5 inches, 65 in.



# Wrapped Touareg

**3M** Science.  
Applied to Life.™

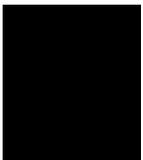


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- Location: Near TNM Tent

# Bike Valet Snow-fencing

- 5 Panels (As featured)
- 12 ft. long by 48 inches high.
- Inside Bike Parking



# Festival Bicycle Parking

- 12 ft. long by 48 inches high
- Along Independence



# Premium Giveaways

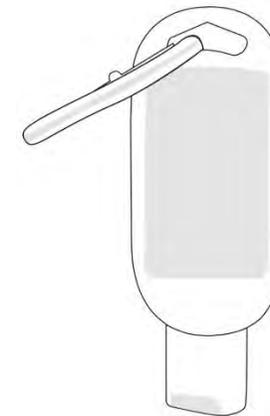
- Backpack
- Silicone Bracelet
- Hand Sanitizer



12mm x 202mm Raised Silicone Bracelet

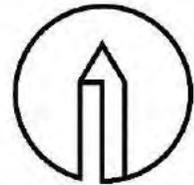


■ Raised Black Silicone  
■ Black Silicone



# Signage

- Music Festival Signage
- Bicycle Parking Signage
- Twin & Win Signage
- Twin & Win Sticker
- All signage is 22'' Width, 29'' Tall



The Trust for the National Mall presents  
**LANDMARK**  
MUSIC FESTIVAL

Volkswagen is a Proud Partner of  
the Trust for the National Mall.

TRUST FOR THE  
NATIONAL  
MALL



#VWTV

# Elizabeth Arden

This activation is located inside the VIP tent. They provide 5 minute manicures, pedicures, and massages to VIP guests.

## Premium Giveaway

- Fan



## Red Door Gal & Menu



# Lyft Rideshare

Lyft is the official Rideshare for Landmark Music Festival. They will be providing promotional cards that offer one free ride if used during the festival. For each ride used, Lyft will donate \$10 to the Trust for the National Mall.

# Premium Giveaways

- Sunglasses
- Bandanas
- Small 10 x10 activation
- 6' table, chairs and representatives to talk about Lyft and hand out giveaways to festival goers



# Red Bull

Official cooler sponsor of Landmark Music Festival

# Red Bull Coolers

- Location:
  - Back of house
  - VIP
- Red Bull drinks
  - Exception: Dressing Rooms – Other drinks in them as well



# Hilton

A cabana sponsor for Landmark Music Festival.

# Cabana

- Decour:
  - Hilton Couch Pillows
  - Hilton@Play Banners
  - Bathroom Products
- Giveaways:
  - Pre-Wrapped Doubletree Cookies
  - Small sunscreen packs
  - Slap koozies
  - Tote bags
- 25 Guests
- Banners:
  - Landmark Banner is 10' x 10'
  - Hilton Banners are 1.5' x 5' and 3' x 10'

- Hilton Banner



- Landmark Banner



# Signage

All signage at Landmark Music Festival.

- These are graphic representations of the signage on-site. On site all signage will follow the 2/3- 1/3 rule.



# VIP Signage



8'









- These are graphic representations of the signage on-site. On site all signage will follow the 2/3- 1/3 rule.



3x3

- These are graphic representations of the signage on-site. On site all signage will follow the 2/3- 1/3 rule.

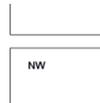
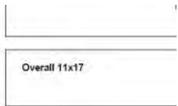




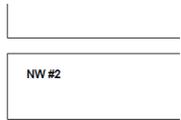
Other

# Hi-Resolution Tower

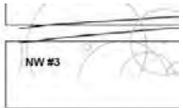
# Festival Map



# Festival Map



# Festival Map





Build / Strike Schedule  
DRAFT 8-31-2015

Thursday, September 17

- Tim, Jake, Brandon arrive in DC
- Mark and Flag Site
- Pre-seed grounds - tbd
- Pre-event walkthrough - C3/NPS/LeGros Inc

Friday, September 18 7AM-9PM

- **Traffic Plan begins: Ohio Drive traffic altered 12:01am**
- Mark and flag Main stage location
- GPRS scans site
- Tent Build begins
- Heavy equipment delivered
- Ground Protection delivered & Installed
- Main Stage build begins - tbd
- Production office delivery
- Power/ heavy equipment delivered
- Golf carts delivered
- Security Begins
- Fence Begins
- Build Potos Delivered

Saturday, September 19 7AM-9PM

- Main stage continued
- Tent Build cont
- Office trailer delivery continues
- Catering Load in

Sunday, September 20 7AM-9PM

- Office trailer delivery continues

Monday, September 21 7AM-9PM

- Fuel times 5am - 9am
- Fencing begins/ Storage container delivered
- Toters/ Dumpsters delivered
- Comfort stations delivered
- Camera platforms build begins
- Mobile Stage builds begin
- Power tie in begins

Tuesday, September 22 7AM-9PM

- POPE - impact tbd
- Fuel times 5am - 9am

Wednesday, September 23 7AM-9PM

- POPE – impact tbd
- Box office load in

Thursday, September 24 7AM-9PM

- Video load in begins
- Stage lighting install AM
- Stage audio install PM
- ADA platforms build
- Bar load in
- Merchandise load in
- Event Porto Delivery Begins

Friday, September 25 7AM-11PM

- **Traffic Plan: Ohio Dr and West Basin Dr closed to traffic @6a**
- Barricade/ Rolling risers install
- Food Vendor Load-in
- Stage IMAG install
- Backline arrives
- Non-Profit load in
- Site lighting load in
- Water Station delivery
- Recycling load in
- Media load in
- ATMs delivered

Saturday, September 26 **SHOW DAY 1** 7AM-11PM. Overnight Stage changeover.

- Box Office 10:00am-10:00pm
- DOORS 12:00 pm
- Curfew 10:00 pm

Sunday, September 27 **SHOW DAY 2** 7AM-11PM

- Box Office 10:00am-10:00pm
- DOORS 12:00 pm
- Curfew 10:00 pm
- Backline out
- Barricade/ Rolling risers strike
- ALL stages load out
- Food Vendor load out
- Site lighting strike
- Media load out

Monday, September 28 7AM-9PM

- ALL Stages strike
- Camera / ADA platforms strike
- Catering load out
- Merchandise load out
- Tents / Fence/ Portolets/ Power begin load out
- Water Stations / ATMs strike
- **Return Ohio to altered traffic pattern**

Tuesday, September 29 7AM-9PM

- Tents/ Fence/ Portaloets/ Power/ Comfort stations load out
- Office trailers strike
- Catering Loadout

Wednesday, September 30 7AM-9PM

- Ground Protection load out
- Final clean / Dumpsters strike
- Heavy equipment load out

Thursday, October 1 7AM-9PM

- Main Stage Strike Complete
- Final sweep/Clean up
- Post-event Walkthrough –C3/NPS/LeGros Inc
- **Ohio returns to normal traffic pattern 6p (earlier if possible)**



Build / Strike Schedule  
DRAFT 9-14-2015

Thursday, September 17

- Tim, Jake, Brandon arrive in DC
- Mark and Flag Site
- Pre-seed grounds -tod
- Pre-event walkthrough -C3/NPS/LeGros Inc

Friday, September 18 7AM-9PM

- **Traffic Plan begins: Ohio Drive traffic altered 4a-1**
- Mark and flag Main stage location
- GPRS scans site
- Tent Build begins
- Heavy equipment delivered
- Ground Protection delivered & Installed
- Main Stage build begins -afternoon
- Production office delivery
- Power/ heavy equipment delivered
- Golf carts delivered
- Security Begins
- Fence Begins
- Build Potos Delivered
- Water Installation - catering

Saturday, September 19 7AM-9PM

- Main stage continued
- Tent Build cont
- Office trailer delivery continues
- Catering Load in

Sunday, September 20 7AM-9PM **Navy Half Marathon 4a-1159a**

- Office trailer delivery continues
- Tent Build cont
- Fence Build cont

Monday, September 21 12PM-9PM

- Fuel times 5am - 9am
- Fencing begins/ Storage container delivered
- Toters/ Dumpsters delivered
- Comfort stations delivered
- Camera platforms build begins
- Mobile Stage builds begin
- Power tie in begins

Tuesday, September 22 7AM-9PM

- POPE – impact tbd
- Fuel times 5am - 9am
- VIP Platform Build.

Wednesday, September 23 7AM-9PM

- POPE – impact tbd
- Box office load in
- VIP Platform Tents

Thursday, September 24 7AM-9PM **Pope to address Congress 10a**

- Video load in begins
- Stage lighting install AM
- Stage audio install PM
- ADA Platform Builds
- Bar load in
- Merchandise load in
- Event Porto Delivery Begins
- VIP Platform Décor Install

Friday, September 25 7AM-11PM

- **Traffic Plan: Ohio Dr and West Basin Dr closed to traffic @930a**
- Barricade/ Rolling risers install
- Food Vendor Load-in
- Stage IMAG install
- Backline arrives
- Non-Profit load in
- Site lighting load in
- Water Station delivery
- Recycling load in
- Media load in
- ATMs delivered

Saturday, September 26 **SHOW DAY 1** 7AM-Overnight Stage changeover.

- Box Office 10:00am-10:00pm
- DOORS 12:00 pm
- Curfew 10:00 pm **(last call for Food & Bev 930p)**

Sunday, September 27 **SHOW DAY 2** 7AM-1AM

- Box Office 10:00am-10:00pm
- DOORS 12:00 pm
- Curfew 10:00 pm **(last call for Food & Bev 930p)**
- Backline out
- Barricade/ Rolling risers strike
- ALL stages load out
- Food Vendor load out
- Site lighting strike
- Media load out

Monday, September 28 7AM-9PM

- ALL Stages strike
- Camera / ADA platforms strike

- Catering load out
- Merchandise load out
- Tents / Fence/ Portolets/ Power begin load out
  - Water Stations / ATMs strike
- **Return Ohio to altered 2-way traffic pattern 8p (earlier if possible)**

Tuesday, September 29 7AM-9PM

- Tents/ Fence/ Portolets/ Power/ Comfort stations load out
- Office trailers strike
- Catering Loadout

Wednesday, September 30 7AM-9PM

- Ground Protection load out
- Final clean / Dumpsters strike
- Heavy equipment load out

Thursday, October 1 7AM-9PM

- Main Stage Strike Complete
- Final sweep/Clean up
- Post-event Walkthrough –C3/NPS/LeGros Inc
- **Ohio returns to normal traffic pattern 8p (earlier if possible)**



Build / Strike Schedule  
DRAFT 8-31-2015

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- Tim, Jake, Brandon arrive in DC
- Mark and Flag Site
- Pre-seed grounds -tod
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- Power/ heavy equipment delivered
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- Security Begins
- Fence Begins
- Build Potos Delivered

Saturday, September 19 7AM-9PM

- Main stage continued
- Tent Build cont
- Office trailer delivery continues
- Catering Load in

Sunday, September 20 7AM-9PM

- Office trailer delivery continues

Monday, September 21 7AM-9PM

- Fuel times 5am - 9am
- Fencing begins/ Storage container delivered
- Toters/ Dumpsters delivered
- Comfort stations delivered
- Camera platforms build begins
- Mobile Stage builds begin
- Power tie in begins

Tuesday, September 22 7AM-9PM

- POPE - impact tbd
- Fuel times 5am - 9am

Wednesday, September 23 7AM-9PM

- POPE – impact tbd
- Box office load in

Thursday, September 24 7AM-9PM

- Video load in begins
- Stage lighting install AM
- Stage audio install PM
  - ADA platforms build
- Bar load in
- Merchandise load in
- Event Porto Delivery Begins

Friday, September 25 7AM-11PM

- **Traffic Plan: Ohio Dr and West Basin Dr closed to traffic @930a**
- Barricade/ Rolling risers install
- Food Vendor Load-in
- Stage IMAG install
- Backline arrives
- Non-Profit load in
- Site lighting load in
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- ALL stages load out
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- Media load out

Monday, September 28 7AM-9PM

- ALL Stages strike
- Camera / ADA platforms strike
- Catering load out
- Merchandise load out
- Tents / Fence/ Portolets/ Power begin load out
  - Water Stations / ATMs strike
- **Return Ohio to altered 2-way traffic pattern 8p (earlier if possible)**

Tuesday, September 29 7AM-9PM

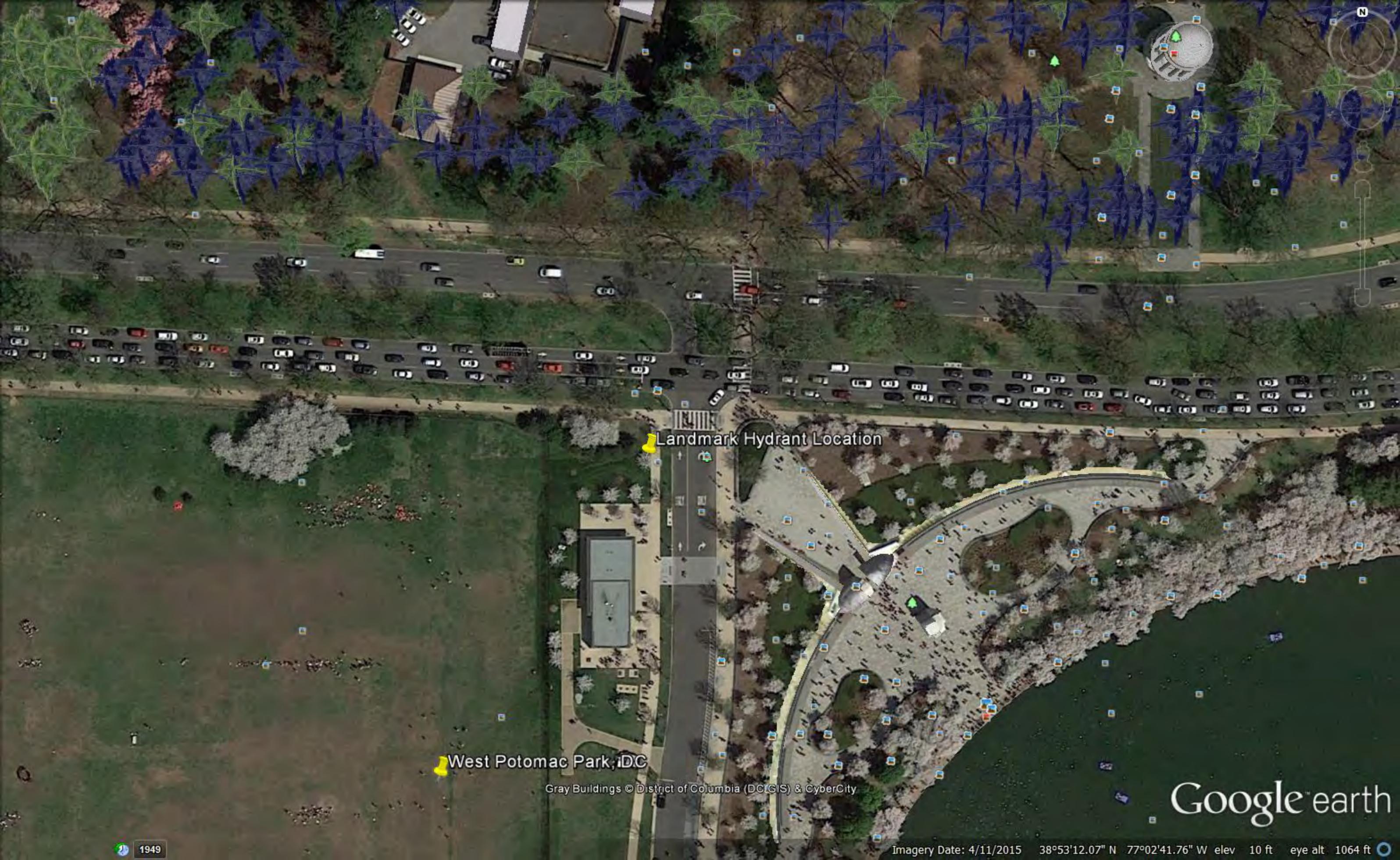
- Tents/ Fence/ Portaloets/ Power/ Comfort stations load out
- Office trailers strike
- Catering Loadout

Wednesday, September 30 7AM-9PM

- Ground Protection load out
- Final clean / Dumpsters strike
- Heavy equipment load out

Thursday, October 1 7AM-9PM

- Main Stage Strike Complete
- Final sweep/Clean up
- Post-event Walkthrough –C3/NPS/LeGros Inc
- **Ohio returns to normal traffic pattern 8p (earlier if possible)**



Landmark Hydrant Location

West Potomac Park, DC

Gray Buildings © District of Columbia (DC GIS) & CyberCity

Google earth

1949

Imagery Date: 4/11/2015 38°53'12.07" N 77°02'41.76" W elev 10 ft eye alt 1064 ft



# Landmark 2015

## Proposed Street Closures

(PERMIT #15- 0174)

The National Mall is more than just our country's premier national park. It's America's Front Yard, the world's window into the American story, and home to some of our nation's most recognizable monuments, memorials and historic moments.

It represents our country's collective voice, its heroes, and its timeless values. But today, the National Mall – and all that it stands for – are at risk.

The Trust for the National Mall – an official partner of the National Park Service – is leading the charge to restore and improve the National Mall and honor its ideals for future generations through the new Landmark Campaign.

Landmark Music Festival kicks off this monumental national campaign to bring awareness and funds to America's Front Yard – all in a single Festival weekend unlike any other.

In order for this inaugural year of Landmark Music Festival to go off safely and with as low an impact as possible on pedestrian and vehicle traffic the following comprehensive street closure plan is proposed.

Items addressed:

- 1) Street Closure
- 2) Sidewalk Closure
- 3) Taxi, ADA, and bus drop off locations
- 4) Pedestrian access to monuments
- 5) Signage Plan

**Area of Greatest Impact:** Streets and sidewalks surrounding West Potomac Park - Independence Ave, Ohio Dr., and West Basin Dr.

**Table of Contents**

Street / Sidewalk Closures	2
Road Closure Vendor / Equipment	10

**Street / Sidewalk Closures**

We propose a rolling street closure that will secure the sight, ensure pedestrians are not impacted by production build, and maximize vehicle traffic flow and pedestrian access to the monuments and eventually the event.

Ohio Drive:

From September 18th - October 2nd the westbound lanes of Ohio drive as well as the northern sidewalk would be closed from 23rd street to the bridge (called “Tidal Basin Bridge” for purposes of this memo) before East Basin Drive/George Mason Memorial. This allows space for production to work and operate in a safe manner while traffic is still able to use Ohio Drive.

To accommodate traffic, the two eastbound lane of Ohio drive would split and go both directions between 23rd street and the George Mason Memorial. The sidewalk on the southern side of Ohio would remain open to pedestrians.

It is proposed that the eastbound lanes of Ohio Drive would close on September 25th at 0930 from 23rd Street to the Bridge at George Mason Monument. The street would be closed to vehicle access and the southern sidewalk would close to pedestrians to finish the footprint of the event site. During the festival ticketed guests will have access to walk over Ohio Drive and stand on the waterfront area of the site.

Bike riders would be routed from the Rock Creek Trail at 23rd street up to Independence. City Bike riders could access the bike rack at the Lincoln Memorial and other riders would utilize the sidewalk on the northern side of Independence Ave.

Following the event, priority will be given to opening up the Eastbound lanes of Ohio Drive first to allow traffic to flow again in both directions by 1500 on the 28th. It is anticipated that the Westbound lanes and sidewalk of Ohio would open by 1500 on October 1st.

Signage notifying travelers and guests of the upcoming closures are to go out both on Ohio Drive, Maine Ave and Independence the week of the 14th. “No Parking” notifications will go out on Ohio Drive on September 17th to ensure drivers recognized that towing will be in effect as of 0500 on the 18th.

To assist double decker buses, signage will go out on Maine Ave. SW just east of the Tidal Basin Boat Docks notifying them that West Potomac Park/Ohio Drive will be closed from September 25th-28th to discourage them from going down East Basin Drive at the Jefferson.

West Basin Drive:

In order to secure the festival site the entirety of West Basin drive will need to be closed to vehicle and public pedestrian access from Independence to Ohio Drive starting on the September 25th. The eastern sidewalk will remain open to allow visitors access to the MLK and FDR Memorials but no vehicles will gain access to the road from 0930 on the 25th until 1500 on the 28th. Priority will be given to opening this road back up as quickly as possible at the conclusion of the event.

Independence Ave:

It is our understanding that Independence Ave is a critical artery in and out of the city and therefore it's our desire to reduce impact here as much as possible while still maintaining the security of festival attendees and the integrity of the site.

Given that West Basin Drive will be out of commission during the festival we propose moving the ADA drop off point to the southern most Eastbound lane of Independence from 2000 on September 25th to 0500 on the 28th. We propose extending the lane closure currently accommodating the construction on the Kurtz Bridge construction, to past West Basin Drive and continuing an additional 800 feet for ample drop off/pick-up space.

The eastbound sidewalk would close from 23rd street to the point of the ADA drop off. Visitors will be routed to cross 23rd street and utilize the Northern sidewalk on Independence to access monuments and festival site from West Basin Drive.

Taxi's will be directed to drop off on 23rd St NW, Henry Bacon Drive, Daniel French Drive, Independence and 15th St. or elsewhere - NOT on Independence. All Vehicles wishing to use the ADA drop off will be required to show DMV provided ADA signage.

Signage communicating closure for West Basin Drive and Independence will go out by 0500 September 18th to notify drivers and visitors of the updated pattern. Visitors to the MLK and FDR memorials would be able to utilize the sidewalk on the northern side of Independence to walk down to West Basin Drive then cross and access the monuments.

## During the Event

### Transportation/Drop off Details:

Independence Ave: ADA transportation will be available at the designated drop off point at Independence and West Basin Drive. Other traffic will be routed around to the remaining eastbound lane.

- Taxi's/Ubbers will be able to use 23rd street or routed off-site to drop and allow attendees to walk in.

### Buses:

The Big Bus Tour group, Circulator, and independent tour operator will be directed to 23rd St., Henry Bacon Drive, Daniel French Drive, Constitution Ave or Independence Ave at 15th Street for drop off/pick-up or guests wishing to access MLK and FDR memorials.

Signage on Rock Creek Park will notify drivers that West Potomac Park is closed to traffic 09/25-09/28 and to choose an alternative location to park and visit the monuments.

Communication has been given to The Big Buss Tour group and Circulator (via NPS), final communication will be emailed Wednesday 9/23 and Friday 9/25.

### Bikes:

The Festival will provide a free bike corral at West Basin Drive for attendees to lock up their bikes. Locks will not be provided. City Bikes is also contemplating installing a temporary bike station east of West Basin Drive on Independence Ave.

### Communication:

Memo's will be shared with the tour companies in order to notify them of the change in traffic pattern.

Digital signs will be posted on Rock Creek, Ohio Drive, Independence Ave and East Basin Drive to communicate traffic pattern changes. See schedule below.

The following NPP approved language has been added to the Landmark Website to further communication access details to attendees and individuals visiting the area:

"ADA drop off and pick up will be available on Independence Ave at West Basin Drive SW in the designated area only. All vehicles wishing to access the ADA drop off must have authorized DMV ADA signage"

"A free "self-parking" bike area will be available at West Basin Drive on Independence Avenue SW. Locks will not be provided."

"Large and small bus drop off areas can be located at Henry Bacon Drive, Daniel French Drive, Constitution Ave or Independence Ave at 15th Street. "

"Ohio Drive and West Basin Drive will be closed September 25th through the 28th. Pedestrians should plan to enter the site at the intersection of Independence Ave. and West Basin Drive."

<http://www.landmarkfestival.org/information/>

Exit:

At the conclusion of the event, all gates will be blown open to allow crowds to flow out towards the mall in a safe manner. In partnership with National Park Police, guests will be guided to cross over Independence Ave and walk out.

The ADA lane on Eastbound Independence will become an ADA and Taxi pick up lane.

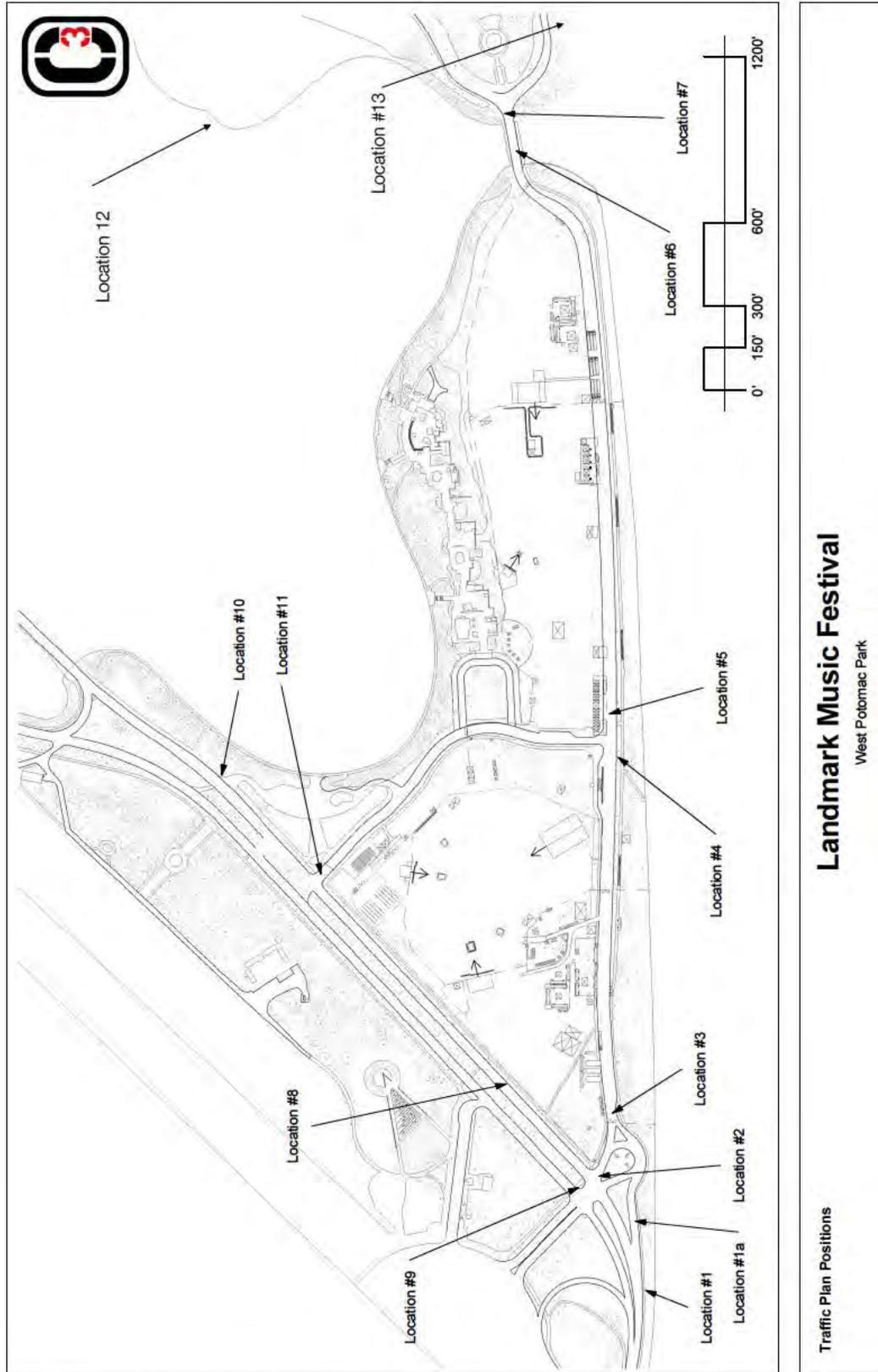
### Landmark Traffic Plan Schedule

Date	Time	Sign Type	Location	Message	Note/Action	Vendor
9/17/15	1300	Notice to Drivers/ Pedestrians	1 & 14	"Notice: Traffic Pattern Change"	Printed Sign - 60"x48"	Sunrise
	1300	Notice to Drivers	North side of Ohio drive - (3 to 7)	"No Parking 09/18 0600-10/01 2100 Towing Enforced"	Signs placed approximately 40 feet apart down street	Sunrise
	1300	Notice to Drivers	7 & 13	Notice: Ohio Drive closed 09/25-09/28	Printed Sign - 60"x48"	Sunrise
	1300	Notice to Drivers	3	Notice: West Potomac Park closed 09/25-09/28	Printed Sign - 60"x48"	Sunrise
9/18/15	400	Road Lane Delineators	3&7	NA	In position to change traffic pattern	Sunrise
	400	Notice to Drivers	3	"Two Way Traffic Ahead"	Printed Sign - 60"x48"	Sunrise
	400	Notice to Drivers	6	Lane Delineators	Funneling westbound traffic into new lane.	Sunrise
	400	Notice to Drivers	3 & 7	Arrow	Arrow directs them to Non-curbside lane.	Sunrise
	400	Road Lane Delineators	Between 3& 7	NA	Delineators Dropped in anticipation of closure	Sunrise
	500	NA	Westbound lanes Ohio Drive	NA	Parked Vehicles towed	Sunrise
	600	Barricade connected & Westbound lanes of Ohio Drive closed.	Ohio Drive from NE side of Tidal Basin Bridget ((7 to 3)	NA	Closes Westbound lanes and changes traffic pattern on Eastbound lanes to go both directions.	Sunrise
	1300	Notice to Drivers	7	Notice: Ohio Drive closed 09/25-09/28	Printed Sign - 60"x48"	Sunrise

Date	Time	Sign Type	Location	Message	Note/Action	Vendor
	1300	Notice to Drivers	8	FLASHING ARROW	Moves traffic into lefthand lane	Sunrise
9/25/15	400	Road Barricade (Type III Barricade & NPP Car)	7 & 13	NA	Dropped in anticipation of road closure	Sunrise
	400	Bike Rack (C3 provided)	8 to 11	NA	Dropped in anticipation of sidewalk closure.	C3 Presents
	830	NA	West Basin Drive	NA	Parked Vehicles towed	Sunrise
	930	Road Barricade	1, 2, 7, & 13	NA	Barricade in position to close road	Sunrise
	2100	Road Barricade	10 to 8	NA	Barricade in position to extend closure from Kurtz Bridget to Position 8	Sunrise
	2100	Bike Rack	11 to 8		Bike Rack Connected to close sidewalk.	C3 Provided & positioned
	2100	Notice to Pedestrians	8	"Sidewalk Closed - use northern side to access memorials" - w/ Arrow	Sign Attached to Bike Rack	C3 Provided & positioned
	2100	Notice to Visitors & Festival Guests	8 & 11	"Taxi/ADA Drop Off Only"	Printed Sign - notifying area for drop off	C3 Provided & positioned
	2100	Notice to Visitors	11	"This way to MLK, FDR, and Jefferson Memorials" - w/ Arrow	Directing pedestrians across West Basin Dr to access memorials.	C3 Provided & positioned

Date	Time	Sign Type	Location	Message	Note/Action	Vendor
	2100	Notice to Buses / Drivers	9	"No Left Turn - Bus Drop Off @ 23rd Street"	Directing Buses and other vehicles away from Ohio Drive	C3 Provided & positioned
	2100	Notice to Buses	1a	"Bus Drop Off - 23rd st" - w/ Arrow	Printed Sign - 60"x48"	Sunrise
<b>9/26/15</b>		Festival				
<b>9/27/15</b>		Festival				
<b>9/28/15</b>		Festival Tear Out				
	400		11 to 8	NA	Southern Eastbound lane rolled back to original closing.	Sunrise
	400	Road Barricade	7 to 3	NA	Barricade Dropped in anticipation of re-opening Eastbound lane as two way traffic on Ohio Drive	Sunrise
	500	Road Barricade	7 to 3	NA	Connected to re-open lanes, Westbound lanes remain closed.	Sunrise
	500		West Basin Drive	NA	Road Open - West Sidewalk Remains closed	Sunrise
<b>10/1/15</b>	2100		All Roads/ Sidewalks Open		All traffic back to normal	

# Traffic Plan Map



## Landmark Music Festival

West Potomac Park

Traffic Plan Positions

Ref 5 1510266

## Road Closure Vendor / Equipment

Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used throughout the site.



These delineators are designed to quickly block off areas where vehicles are prohibited. They meet crashworthy requirements for NCHRP-350 and the looper handle makes it easy to move several loopers at one time for fast set-up and take-down.

Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



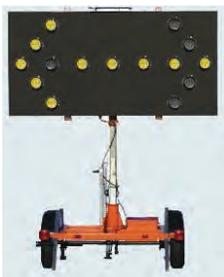
Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

Street Closures: Each end of Ohio Drive will be closed using a combination of Type III Barricade & BMS Digital

Type III Breakaway All Plastic 6ft (72”)  
Meets MUTCD Standards, NCHRP-350 Accepted  
Lights can be fixed on either side of the barricade  
Boards are 1" thick. This unit is 6ft wide.



Solar Arrowboard Trailer, meets MUTCD standards, is solar powered, and visible day and night to route traffic around closures.



Solar Message Centers will be utilized in key locations to communicate about traffic pattern changes and access locations.



## Show Day C3 Presents Vehicle Access (Saturday 9/26/15)

In light of the road closures established to accommodate the Tour De Cure we have coordinated a vehicle access plan with NPS and Park Police for the morning of Saturday 9/26/15.

### Anticipated Access Numbers:

Between 0600 and 1100:

\* Working Staff/Crew: 1000 (combination of shuttles and walking in)

\* Vehicles: 28 (semi-trucks, box trucks, and runner vans)

It is expected that the roads will be free and clear by 9:30am, though we understand from park police that it should be possible to get vehicles through road closure prior to 9:30 as there is a break in riders.

### Expected Vehicle List:

\*\* Runner vans will start at approximately 5am to move C3 staff to site\*\*

Time	# Vehicles	Vehicle	Artists/Area	Destination
600	3	(1) 53'Sem , 2 buses	Nate Ruess	VW Stage
700	4	2 Sem & 2 Buses	Ben Howard	M er Stage
800	1	1 box truck	M gue	Jefferson Stage
800	1	1 bus w/ tra er	Tw n Shadow	Jefferson Stage
800	2	2 buses		Rooseve t Stage
830	1.5	Bus w/ Tra er	Daughter	M er Stage
830	3	2 vans & 1 Sem	War on Drugs	M er Stage
900	2.5	1 Box Truck, 1 Bus w/ Tra er	Band of Horses	VW Stage
930	2	2 vans	Wa e	Jefferson Stage
930	1	1 van	Son L tte	VW Stage
1000	4	4 cars	Ex Hex	Jefferson Stage
1000	2.5	1 Box Truck, 1 Bus w/ Tra er	Band of Horses	VW Stage
1000	1	1 Van	The Mowg 's	VW Stage
<b>Total:</b>	28.5			

The following instructions have been messaged to all drivers anticipated to arrive at West Potomac Park between 0600 and 1100 Saturday morning.

**Saturday 9/26 Accessing Landmark Site Instructions:**

Point of access: 17th and Constitution.

Directions: If coming from VA the access point will be 395. Easiest access may be via 395 to Mass Ave then over the 17th Street. 14th Street could be an option if your vehicle will fit, though you may hit insurmountable traffic as people are pushed off of 15th street, the 9th street tunnel, and Constitution. From Maryland, Connecticut Avenue becomes 17th street.

All vehicles should plan to arrive at the access point at least 20 minutes prior to scheduled arrival time on-site. Vehicles currently scheduled for a 7:30-8am arrival should be pushed back to 8:30am or plan to arrive prior to 7:00am where possible.

A C3 representative from Artist Relations will be at the intersection to help coordinate a crossing with Metropolitan Police who will be posted on the North Side of Constitution and Park Police who will be on the south. There may be a delay, but as soon as there is a break in the riders the police will allow as many vehicles to cross as possible.

After crossing Constitution, 17th street will take drivers down to Independence which they'll follow to 23rd street and turn left into the park.

**NOTE for C3 Artist Relations Department Only:**

The race starts at 7:30am – it is expected that Constitution will be very clear by 8:30am though it won't technically open until 9:30am at the earliest. (The permit allows them to keep it closed until 11am.)

In the event that there are problems the C3 rep will be able to reach Lt. Murphy who is with park police and will be on the race course. As a last resort, if there are major issues C3 Producer Jennifer Larus will also on-site to help coordinate.



# Landmark 2015

## Proposed Street Closures

(PERMIT #15- 0174)

The National Mall is more than just our country's premier national park. It's America's Front Yard, the world's window into the American story, and home to some of our nation's most recognizable monuments, memorials and historic moments.

It represents our country's collective voice, its heroes, and its timeless values. But today, the National Mall – and all that it stands for – are at risk.

The Trust for the National Mall – an official partner of the National Park Service – is leading the charge to restore and improve the National Mall and honor its ideals for future generations through the new Landmark Campaign.

Landmark Music Festival kicks off this monumental national campaign to bring awareness and funds to America's Front Yard – all in a single Festival weekend unlike any other.

In order for this inaugural year of Landmark Music Festival to go off safely and with as low an impact as possible on pedestrian and vehicle traffic the following comprehensive street closure plan is proposed.

Items addressed:

- 1) Street Closure
- 2) Sidewalk Closure
- 3) Taxi, ADA, and bus drop off locations
- 4) Pedestrian access to monuments
- 5) Signage Plan

**Area of Greatest Impact:** Streets and sidewalks surrounding West Potomac Park - Independence Ave, Ohio Dr., and West Basin Dr.

## Table of Contents

Street / Sidewalk Closures	2
Landmark Traffic Plan Schedule	5
Traffic Plan Map	8
Road Closure Vendor / Equipment	9

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## Street / Sidewalk Closures

We propose a rolling street closure that will secure the sight, ensure pedestrians are not impacted by production build, and maximize vehicle traffic flow and pedestrian access to the monuments and eventually the event.

### Ohio Drive:

From September 18th - October 2nd the westbound lanes of Ohio drive as well as the northern sidewalk would be closed from 23rd street to the bridge (called “Tidal Basin Bridge” for purposes of this memo) before East Basin Drive/George Mason Memorial. This allows space for production to work and operate in a safe manner while traffic is still able to use Ohio Drive.

To accommodate traffic, the two eastbound lane of Ohio drive would split and go both directions between 23rd street and the George Mason Memorial. The sidewalk on the southern side of Ohio would remain open to pedestrians.

It is proposed that the eastbound lanes of Ohio Drive would close on September 25th at 06:00 from 23rd Street to the Bridge at George Mason Monument. The street would be closed to vehicle access and the southern sidewalk would close to pedestrians to finish the footprint of the event site. During the festival ticketed guests will have access to walk over Ohio Drive and stand on the waterfront area of the site.

Bike riders would be routed from the Rock Creek Trail at 23rd street up to Independence. City Bike riders could access the bike rack at the Lincoln Memorial and other riders would utilize the sidewalk on the northern side of Independence Ave.

Following the event, priority will be given to opening up the Eastbound lanes of Ohio Drive first to allow traffic to flow again in both directions by 21:00 on the 28th. It is anticipated that the Westbound lanes and sidewalk of Ohio would open by 21:00 on October 1st.

Signage notifying travelers and guests of the upcoming closures are proposed to go out both on Ohio Drive and Independence the week of the 14th. “No Parking” notifications will go out on Ohio Drive on September 21st to ensure drivers recognized that towing will be in effect as of 09:30 on the 25th. Closures would begin at 09:30 and re-open at 21:00. Please see details in schedule below.

West Basin Drive:

In order to secure the festival site the entirety of West Basin drive will need to be closed to vehicle and public pedestrian access from Independence to Ohio Drive starting on the September 25th. The eastern sidewalk will remain open to allow visitors access to the MLK and FDR Memorials but no vehicles will gain access to the road from 09:30 on the 25th until 21:00 on the 28th. Priority will be given to opening this road back up as quickly as possible at the conclusion of the event.

Independence Ave:

It is our understanding that Independence Ave is a critical artery in and out of the city and therefore it's our desire to reduce impact here as much as possible while still maintaining the security of festival attendees and the integrity of the site.

Given that West Basin Drive will be out of commission during the festival we propose moving the Cab, Uber, and ADA drop off point to the southern most Eastbound lane of Independence from 20:00 on September 25th to 21:00 on the 28th. We propose extending the lane closure currently accommodating the construction on the Kurtz Bridge construction, to past West Basin Drive and continuing an additional 800 feet for ample drop off/pick-up space.

The eastbound sidewalk would close from 23rd street to the point of the taxi/uber/ADA drop off. Visitors will be routed to cross 23rd street and utilize the Northern sidewalk on Independence to access monuments and festival site from West Basin Drive.

Signage communicating closure for West Basin Drive and Independence would go out the week of September 21st to allow drivers and visitors to become aware of the updated pattern. Visitors to the MLK and FDR memorials would be able to utilize the sidewalk on the northern side of Independence to walk down to West Basin Drive then cross and access the monuments.

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### **During the Event**

Independence Ave: Taxi's, Uber's and ADA transportation will be directed to the designated drop off point at Independence and West Basin Drive. Other traffic will be routed around to the remaining eastbound lane.

Buses:

The Big Bus Tour group, Circulator, and independent tour operator will be directed to turn up French Drive and do drop off at the Lincoln for guests wishing to access MLK and FDR memorials.

Signage on Rock Creek Park will notify drivers that Ohio Drive is closed and to choose an alternative location to park and visit the monuments.

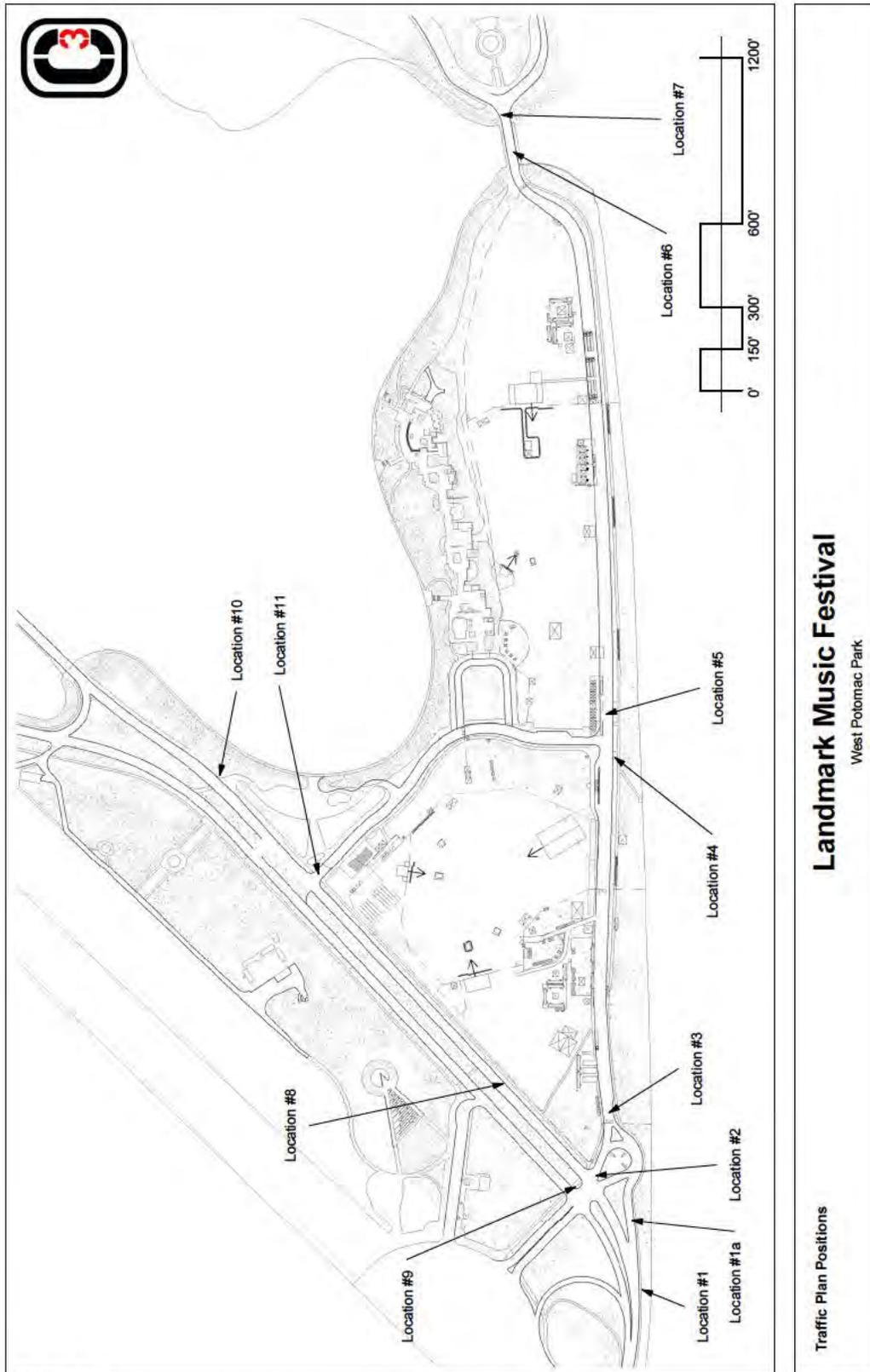
## Landmark Traffic Plan Schedule

Date	Time	Sign Type	Location	Message	Note/Action
9/14/15	13:00	Notice to Drivers/ Pedestrians	7	"Notice: Ohio Westbound lanes closed 09/18-10/1	Digital Sign
	13:00	Notice to Drivers/ Pedestrians	4	"Notice: Ohio Dr Westbound lanes will close 09/18-10/1	Digital Sign
	13:00	Notice to Drivers	North side of Ohio drive (3 to 7)	"No Parking 09/18 0600-10/01 2100 Towing Enforced"	Signs placed approximately 40 feet apart down street
9/18/15	4:00	Road Lane Delineators	3&7	NA	In position to change traffic pattern
	4:00	Notice to Drivers	2 & 3	"Two Way Traffic Ahead"	Digital Sign - directing them to curbside lane. Around Westside of John Ericsson National Memorial -
	4:00	Notice to Drivers	6	Lane Delineators	Funneling westbound traffic into new lane.
	4:00	Notice to Drivers	7	Arrow	Arrow directs them to Non-curbside lane.
	4:00	Road Lane Delineators	3 to 7	NA	Delineators Dropped in anticipation of closure
	5:00	NA	Westbound lanes Ohio Drive	NA	Parked Vehicles towed
	6:00	Barricade connected & Westbound lanes of Ohio Drive closed.	7 to 3	NA	Closes Westbound lanes and changes traffic pattern on Eastbound lanes to go both directions.

Date	Time	Sign Type	Location	Message	Note/Action
9/21/15	13:00	Notice to Drivers	3	Notice: Ohio Drive closed 09/25-09/28	Digital Sign
	13:00	Notice to Drivers	7	Notice: Ohio Drive closed 09/25-09/28	Digital Signs
	13:00	Notice to Drivers	8	FLASHING ARROW	Moves traffic into lefthand lane
9/25/15	4:00	Road Barricade (Type III Barricade & NPP Car)	7	NA	Dropped in anticipation of road closure
	4:00	Bike Rack	8 to 11	NA	Dropped in anticipation of sidewalk closure.
	8:30	NA	West Basin Drive	NA	Parked Vehicles towed
	9:30	Road Barricade	11, 2, & 7	NA	Barricade in position to close road
	21:00	Road Barricade	10 to 8	NA	Barricade in position to extend closure from Kurtz Bridget to Position 8
	21:00	Bike Rack	11 to 8		Bike Rack Connected to close sidewalk.
	21:00	Notice to Pedestrians	8	"Sidewalk Closed - use northern side to access memorials" - w/ Arrow	Sign Attached to Bike Rack
	21:00	Notice to Visitors & Festival Guests	8 & 11	"Taxi/ADA Drop Off Only"	Printed Sign - notifying area for drop off
	21:00	Notice to Visitors	11	"This way to MLK, FDR, and Jefferson Memorials" - w/ Arrow	Directing pedestrians across West Basin Dr to access memorials.

Date	Time	Sign Type	Location	Message	Note/Action
	21:00	Notice to Buses / Drivers	9	No Left Turn - Bus Drop Off @ Daniel French	Directing Buses and other vehicles away from Ohio Drive
	21:00	Notice to Buses	1a	"Bus Drop Off - Daniel French Dr" - w/ Arrow	Digital Sign
<b>9/26/15</b>		Festival			
<b>9/27/15</b>		Festival			
<b>9/28/15</b>		Festival Tear Out			
	5:00		11 to 8	NA	Southern Eastbound lane rolled back to original closing.
	13:00	Road Barricade	7 to 3	NA	Barricade Dropped in anticipation of re-opening Eastbound lane as two way traffic on Ohio Drive
	21:00	Road Barricade	7 to 3	NA	Connected to re-open lanes, Westbound lanes remain closed.
	21:00		West Basin Drive	NA	Road Open - West Sidewalk Remains closed
<b>10/1/15</b>	21:00		All Roads/ Sidewalks Open		All traffic back to normal

# Traffic Plan Map



MS 1510208

## Road Closure Vendor / Equipment

Vendor: C3 Provided

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used throughout the site.



These delineators are designed to quickly block off areas where vehicles are prohibited. They meet crashworthy requirements for NCHRP-350 and the loop handle makes it easy to move several loopers at one time for fast set-up and take-down.

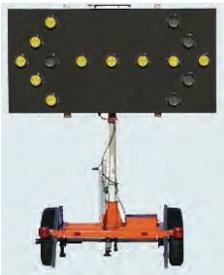
Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

Street Closures: Each end of Ohio Drive will be closed using a combination of Type III Barricade & BMS Digital

Type III Breakaway All Plastic 6ft (72”)  
Meets MUTCD Standards, NCHRP-350 Accepted  
Lights can be fixed on either side of the barricade  
Boards are 1" thick. This unit is 6ft wide.



Solar Arrowboard Trailer, meets MUTCD standards, is solar powered, and visible day and night to route traffic around closures.

Solar Message Centers will be utilized in key locations to communicate about traffic pattern changes and access locations.



**Landmark Music Festival 2015 Contractor Master List****As of: September 21, 2015**

Venue Info: West Potomac Park, Washington, DC

Event Dates: September 26 &amp; 27, 2015

✓	Department/Service Description	Company	Contractor Contact	Contact Email
	<b>Production:</b>			
	<b>ADA Compliance</b>			
✓	1 CA Signing Interpreters	Fahntoosh Enterprises	Cari Weiland	<a href="mailto:cari@fahntoosh.com">cari@fahntoosh.com</a>
	<b>Artist Amenities</b>			
✓	2 CA Dressing Room Outfitting (Furniture, Food, Drink, etc.)	CORT Furniture	Dave Fitz	
	<b>Catering</b>			
✓	3 CA Production Caterer	Wild Hare Catering	Jim Woods	<a href="mailto:jim@wildhare.tv">jim@wildhare.tv</a>
	<b>Creative Services</b>			
✓	4 CA Decorative Site Enhancements/"Creative Element"	Murals of Baltimore	Michael Kirby	<a href="mailto:michael@muralsofbaltimore.com">michael@muralsofbaltimore.com</a>
✓	5 KB Signage - On Site Sign Ops Team	Deluxe Design, Inc.	Norm Ruth	<a href="mailto:norm.ruth@deluxedesign.com">norm.ruth@deluxedesign.com</a>
✓	6 CA Venue Lighting	Space Lighting	David Wessels	<a href="mailto:david@spacelightingoftexas.com">david@spacelightingoftexas.com</a>
	<b>Electrical/Power</b>			
	7 Biofuel			
✓	8 CA Generators/Distro	Aggreko	George Long	<a href="mailto:george.long@aggreko.com">george.long@aggreko.com</a>
	<b>Production</b>			
✓	9 CA Audio - Main Stage	Eighth Day Sound Systems, Inc.	Owen Orzack	<a href="mailto:oweno@8thdaysound.com">oweno@8thdaysound.com</a>
✓	10 CA Audio - Miller & VW Stage	Maryland Sound International	Robert Jones	<a href="mailto:robertj@msihc.com">robertj@msihc.com</a>
✓	11 CA Audio, Stage, Lighting - Tent Stage	Elite Productions	Jarrad Scott	<a href="mailto:Jarradelite@gmail.com">Jarradelite@gmail.com</a>
✓	12 CA Audio, Lighting - Stage 4	VSG Solutions, LLC	Kevin Robbs	<a href="mailto:kevin.vsgsolutions@aol.com">kevin.vsgsolutions@aol.com</a>
✓	13 CA Backline	SoundCheck	Monika Labadie	<a href="mailto:monika@souncheckhouston.com">monika@souncheckhouston.com</a>
✓	14 CA Barricade, Cable Ramp and Risers	MOJO Barriers	JB Dolphin	<a href="mailto:jb.dolphin@mojobarriers.com">jb.dolphin@mojobarriers.com</a>
✓	15 CA Crane Rental	Imperial Crane	Kevin Tierney	<a href="mailto:ktierney@imperialcrane.com">ktierney@imperialcrane.com</a>
	16 Lasers			
✓	17 CA LED Screens - Main, Miller and Public Viewing	GoVision	Brady Haas	<a href="mailto:bhaas@jumbo.tv">bhaas@jumbo.tv</a>
✓	18 CA Lighting - Main, Miller, VW, Side Stage 4, Site	Bandit Lites	Mike Golden	<a href="mailto:mgolden@banditlites.com">mgolden@banditlites.com</a>
	19 Pyro			
	20 Signage			
✓	21 CA Stage Labor Coordination Stage Managers	Rittle Dragon Productions See "Misc Contractors" Tab	Chung Kuo	<a href="mailto:chungkuo@gmail.com">chungkuo@gmail.com</a>
✓	22 CA Stage Rental - Main Stage	Mountain Productions, Inc.	Maggie Kolenda	<a href="mailto:maggie@mountainproductions.com">maggie@mountainproductions.com</a>
✓	23 CA Stage Rental - Miller, VW and Stage 4	Premier Global Production	Jamie Grossenkemper	<a href="mailto:jamie@premierglobalproduction.com">jamie@premierglobalproduction.com</a>
	<b>Security</b>			
✓	24 CA Closed Circuit TV	Dub el Gee, LLC	Greg Guzzetta	<a href="mailto:greg@eventintelgroup.com">greg@eventintelgroup.com</a>
	25 Medical Provider	Crowd Rx	Mike Diianno	<a href="mailto:mdiianno@crodrx.org">mdiianno@crodrx.org</a>
✓	26 CA Security Provider	CSC	Taylor Kane	
✓	27 CA Security Provider	Preeminent	Lena Bell	<a href="mailto:lena@ppssvc.com">lena@ppssvc.com</a>
✓	28 CA Security Consultant	NPB Companies	Pete Beattle	<a href="mailto:pete@npbcompanies.com">pete@npbcompanies.com</a>
	<b>Shuttles/Patron Transport</b>			
	29 Bus Rental			
	30 Parking Rental			
	31 Shuttle Transportation Manager			
	<b>Site</b>			
✓	32 KB ATM	Mobile Money		
✓	33 CA Fencing/Bike Rack	National Construction Rentals	Daniel Riordan	<a href="mailto:driordan@rentnational.com">driordan@rentnational.com</a>
✓	34 CA Forklifts/Heavy Equipment/Field Protection/Light Towers	Sunbelt Rentals	Don Furr	<a href="mailto:donald.furr@sunbeltrentals.com">donald.furr@sunbeltrentals.com</a>
✓	35 CA Golf Carts	KC Golf Carts	Andy Leiker	<a href="mailto:andy@kcgolfcartco.com">andy@kcgolfcartco.com</a>

✓	36 CA	Grounds Protection	EPS America	Sarah Specker	<a href="mailto:sarah@eps.net">sarah@eps.net</a>
✓	37 CA	Radios	Communications Direct, Inc.	Eric Cokee	<a href="mailto:eric@commdirect.com">eric@commdirect.com</a>
✓	38 CA	Storage Units	William Scotsman, Inc.	Jim Burnett	<a href="mailto:jburnet@wilscot.com">jburnet@wilscot.com</a>
✓	39 CA	Tents, Tables and Chairs	Classic Party Rentals	Don Berger	<a href="mailto:dberger@capitalpartyrentals.com">dberger@capitalpartyrentals.com</a>
✓	40 CA	Trailers (Office)	ModSpace	Justin McCall	<a href="mailto:justin.mccall@modspace.com">justin.mccall@modspace.com</a>
✓	41 CA	Water Refill Stations	Event Water Solutions	Paul Baker	<a href="mailto:paul@eventwatersolutions.com">paul@eventwatersolutions.com</a>
✓	42 CA	Field Restoration	Le Grows, Inc.	Steve LeGros	<a href="mailto:steve@legrowsinc.com">steve@legrowsinc.com</a>
		<b>Video</b>			
	43	Audio Truck			
✓	44 CA	Broadcast Production Services	Broadcast Media Group	Andrew Ryback	<a href="mailto:aryback@broadcastmgmt.com">aryback@broadcastmgmt.com</a>
✓	45 CA	Video Production Services	Springboard Productions	Hank Neuberger	<a href="mailto:hank@springboardproductions.net">hank@springboardproductions.net</a>
		<b>VIP</b>			
✓	46 CA	Caterer	Wild Hare Catering	Jim Woods	<a href="mailto:jim@wildhare.tv">jim@wildhare.tv</a>
✓	47 CA	Spa Services	Red Door Spa	Shelby Jones	<a href="mailto:sjones@rdspas.com">sjones@rdspas.com</a>
✓	48 CA	VIP/Platinum/Cabana Furniture	Amaryllis, Inc.	Andrew Edwards	<a href="mailto:a.edwards@amaryllisdesigns.com">a.edwards@amaryllisdesigns.com</a>
✓	49 CA	Gourmet Happy Hour	Toki Underground	Alison Kirby	<a href="mailto:alisonkirby@gmail.com">alisonkirby@gmail.com</a>
	50 CA	Photobooth	OmDigital	Dave Clark	<a href="mailto:dave@onomonedia.com">dave@onomonedia.com</a>
		<b>Waste Mgmt</b>			
✓	51 CA	Clean Up Crew	Venue Smart	David Mayer	<a href="mailto:david@venuesmartllc.com">david@venuesmartllc.com</a>
✓	52 CA	Portable Toilets/Comfort Stations	Don's Johns, Inc	Kim Brawn	<a href="mailto:kbrawn@donsjohns.com">kbrawn@donsjohns.com</a>
		<b>Kids Area</b>			
✓	53 CA	Punk Hairstylist	Pigtails & Crewcuts	Mana Rose	<a href="mailto:rockville@pigtailsandcrewcuts.com">rockville@pigtailsandcrewcuts.com</a>
✓	54 CA	Tattoos	Kati Hammett	Kati Hammett	<a href="mailto:kthammet@gmail.com">kthammet@gmail.com</a>
✓	55 CA	Musical Petting Zoo	School of Rock	Laura Bollettino	<a href="mailto:lbollettino@schoolofrock.com">lbollettino@schoolofrock.com</a>
✓	56 CA	Photo Booth	Poshbooth, LLC	Neil McKinnon	<a href="mailto:neil@poshbooth.com">neil@poshbooth.com</a>
		<b>Misc</b>			
✓	57 CA	IT Services	TourTech Support	Bunky Dunn	<a href="mailto:bunky@tourtech.com">bunky@tourtech.com</a>
✓	58 CA	Merch Concessions	MADD Merch	Pat Davis	<a href="mailto:maddmerchltd@gmail.com">maddmerchltd@gmail.com</a>
✓	59 KB	Food Court Curator	Think Food Group (Chef Jose Andres)		
✓	60 CA	Production Staffing	Kilowatt Events	Jake Perry	<a href="mailto:j.perry@kilowattevents.com">j.perry@kilowattevents.com</a>
✓	61 CA	Lighting Design	Visionering - 3srCreative	Steve Jackson	<a href="mailto:steve@stevejackson.com">steve@stevejackson.com</a>
✓	62 CA	Frequency Coordination	Frequency Coordination Group	Brooks Schroeder	<a href="mailto:brooks@frequencycoordinationgroup.com">brooks@frequencycoordinationgroup.com</a>
✓	63 CA	Backgate Coordinator	MRN Enterprises	Mike Neri	<a href="mailto:m_neri22@sbcglobal.net">m_neri22@sbcglobal.net</a>
✓	64 CA	Photographer	Cambria Harkey	Cambria Harkey	<a href="mailto:cambria@cambriaphoto.com">cambria@cambriaphoto.com</a>
✓	65 CA	Photographer	Reagan Hackleman	Reagan Hackleman	<a href="mailto:rhackleman@gmail.com">rhackleman@gmail.com</a>
✓	66 CA	Photographer	Max Herman	Max Herman	<a href="mailto:m.h.photo@gmail.com">m.h.photo@gmail.com</a>
✓	67 CA	Photographer	Isaac Solomon	Isaac Solomon	<a href="mailto:dreadedphoto@gmail.com">dreadedphoto@gmail.com</a>
✓	68 CA	Photo Editor	Grant Hodgeon	Grant Hodgeon	<a href="mailto:m@photogrant.com">m@photogrant.com</a>
✓	69 CA	Photo Editor	Enrique Castillo	Enrique Castillo	<a href="mailto:e@enrique-castillo.com">e@enrique-castillo.com</a>
✓	70 CA	Temporary Labor Provider	Charm City Crewing Company	Tim Conder	<a href="mailto:timconder@mac.com">timconder@mac.com</a>
✓	71 CA	Traffic Coordination Services	Sunrise Safety Services	Janet Groncki	<a href="mailto:jgroncki@sunrisesafetyservices.com">jgroncki@sunrisesafetyservices.com</a>
✓	72 CA	Drinking Water Provider	MTD USA	Bob Morse	<a href="mailto:bob.morse@mtd.net">bob.morse@mtd.net</a>
✓	73 CA	Utilities Location Services	Ground Penetrating Radar Systems	Josh Walker	<a href="mailto:josh.walker@gp-radar.com">josh.walker@gp-radar.com</a>
		<b>Food Court</b>			
	74	Vendor	Old Ebbitt Grill & The Hamilton	Maureen N Hirsch	<a href="mailto:maureen@clydes.com">maureen@clydes.com</a>
	75	Vendor	Amsterdam Falafelshop	Don Lawson	<a href="mailto:don@falafelshop.com">don@falafelshop.com</a>
	76	Vendor	Beefsteak	Kendall Tamny	<a href="mailto:KendallT@thinkfoodgroup.com">KendallT@thinkfoodgroup.com</a>
	77	Vendor	Ben's Chili Bowl	Mike Kipp	<a href="mailto:mike@benschilibowl.com">mike@benschilibowl.com</a>
	78	Vendor	Curley Q's BBQ	David Cornblatt	<a href="mailto:curley@curleysq.com">curley@curleysq.com</a>
	79	Vendor	Duke's Grocery	Daniel Kramer	<a href="mailto:dukesgrocery@gmail.com">dukesgrocery@gmail.com</a>
	80	Vendor	Lemonade Love	Edwina Arenas	<a href="mailto:capitolkettlecorn@yahoo.com">capitolkettlecorn@yahoo.com</a>
	81	Vendor	Maketto   Toki Underground	Erik Bruner-Yang	<a href="mailto:bruneryang.erik@gmail.com">bruneryang.erik@gmail.com</a>

82	Vendor	Maki Shop	Dan Fernandez	<a href="mailto:dan@getmakishop.com">dan@getmakishop.com</a>
83	Vendor	Oyamel	Kendall Tamny	<a href="mailto:KendallT@thinkfoodgroup.com">KendallT@thinkfoodgroup.com</a>
84	Vendor	PEPE	Kendall Tamny	<a href="mailto:KendallT@thinkfoodgroup.com">KendallT@thinkfoodgroup.com</a>
85	Vendor	Pete's New Haven Style Apizza	Tom Marr	<a href="mailto:tom@petesapizza.com">tom@petesapizza.com</a>
86	Vendor	Pitango Gelato	Andrew Kopp	<a href="mailto:andrewkopp87@gmail.com">andrewkopp87@gmail.com</a>
87	Vendor	Proof, Estadio & Doi Moi	Sarah Luckenbill	<a href="mailto:sarah@proofdc.com">sarah@proofdc.com</a>
88	Vendor	Rocklands Barbeque & Grilling Company	Anne Chapman	<a href="mailto:anne@rocklands.com">anne@rocklands.com</a>
89	Vendor	Shake Shack	Brandy Cerne	<a href="mailto:bcerne@shakeshack.com">bcerne@shakeshack.com</a>
90	Vendor	The Big Cheese	Patrick Rathbone	<a href="mailto:patrick@bigcheesetruck.com">patrick@bigcheesetruck.com</a>



July 10, 2015

Ms. Karen Cuccurullo  
Acting Superintendent  
National Mall and Memorial Parks  
National Park Service  
1100 Ohio Drive, SW  
Washington, D.C. 20242  
Dear Karen:

The Trust for the National, in partnership with C3 Presents! will be hosting the Landmark Music Festival in West Potomac Park September 26-27, 2015. The goal of the event is to build national awareness and raise much needed funds to restore and preserve the National Mall. The Landmark Music Festival will also showcase the strong commitment of individuals and corporations who support the important work of the Trust for the National Mall.

At this time I would like to officially request special permission to serve wine, beer and three-five specialty cocktail drinks on a rotating schedule, during both days of the Music Festival to between 500-800 adults. As in past Trust events, our licensed and bonded caterer will be modest and appropriate in serving drinks in select VIP/Sponsor areas (i.e. Platinum Lounge, Corporate Cabanas, Artist Village, Headliner Compound, Backstage Area, and the Media Village) and every person will be carded prior to receiving a drink. No alcohol will be permitted outside the confines of the before mentioned restricted areas and will not be served beyond the 11:30 a.m. – 10:00 p.m. timeframe on the 26<sup>th</sup> and the 27<sup>th</sup> of September.

We are deeply appreciative of the support that you, NPS Director Jarvis, and the Department of Interior show for important Trust events such as this. It is our sincere hope that we will be granted the waiver which will go a long way towards enhancing the VIP guest experience. Thank you for your consideration, and we look forward to continuing this wonderfully productive relationship.

Sincerely,

Kristine Fitton  
Vice President of Marketing and Communications

cc: Robbin Nixon and Leonard Lee



July 8, 2015

Ms. Karen Cuccurullo  
Acting Superintendent  
National Mall and Memorial Parks  
National Park Service  
1100 Ohio Drive, SW  
Washington, D.C. 20242

Dear Karen:

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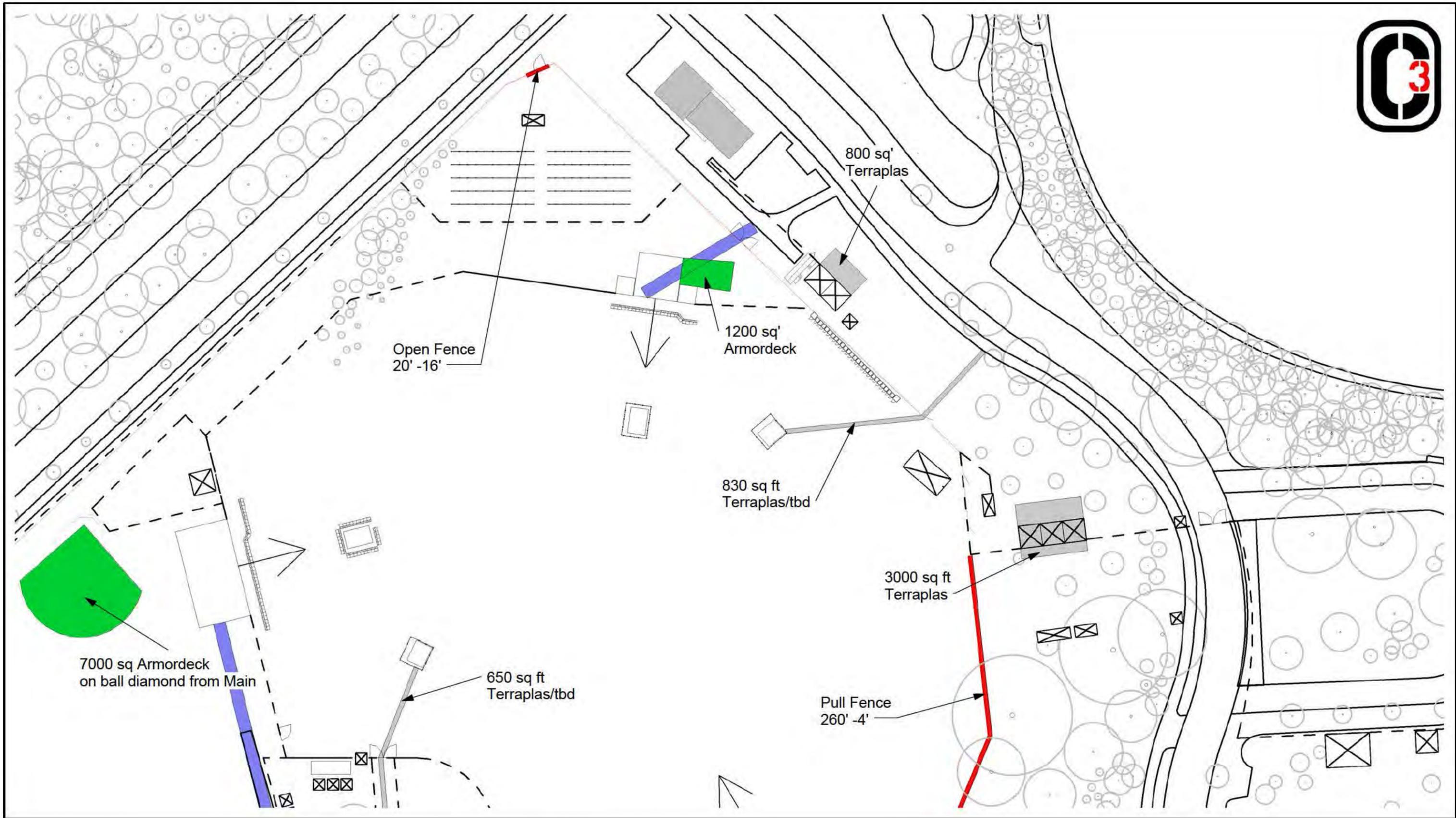
Sincerely,

Kristine Fitton  
Vice President of Marketing and Communications

cc:Robbin Owen and Leonard Lee



8/27/2015 8:14:10 PM

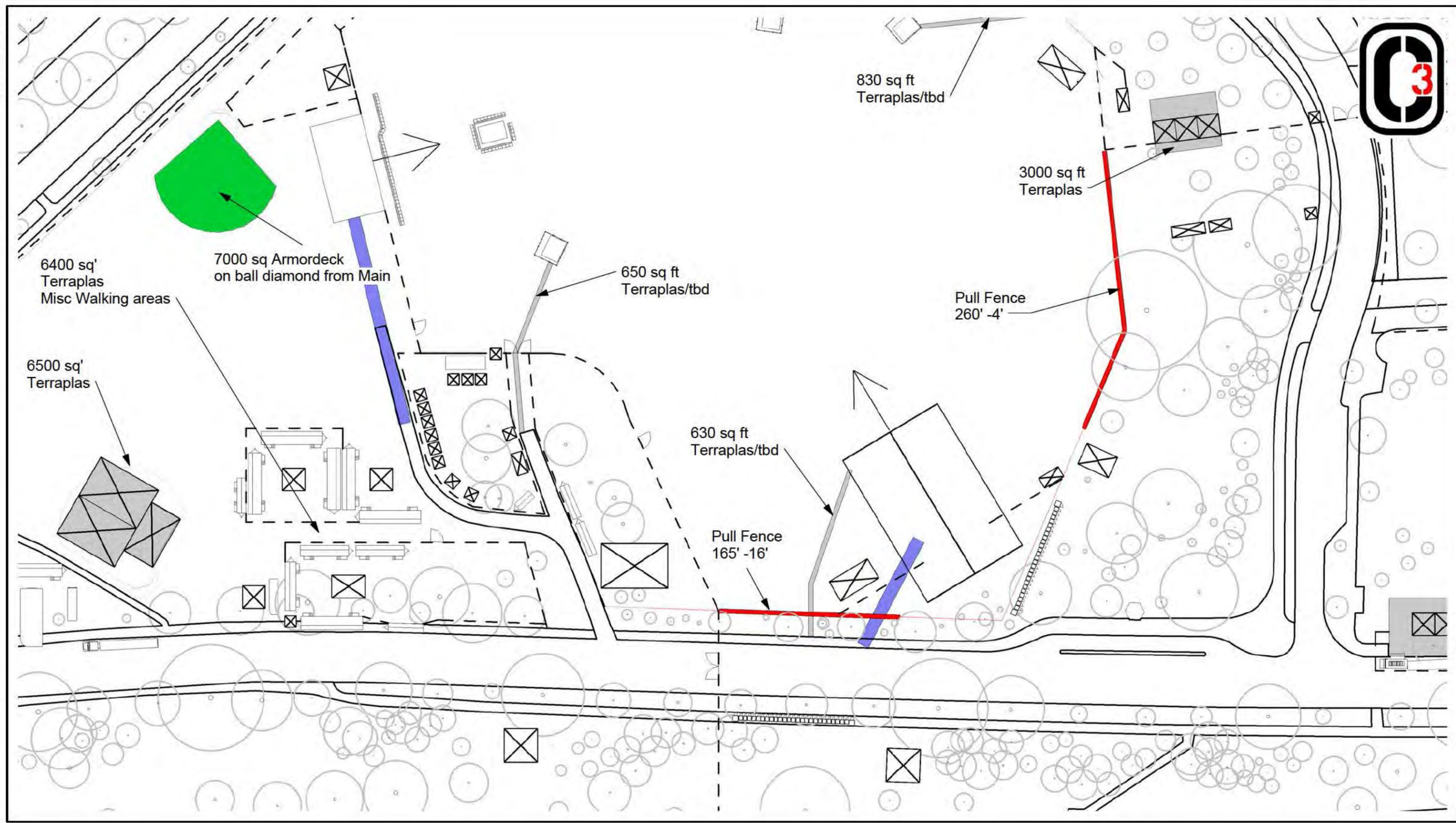


Ground Plan 1

# Landmark Music Festival

West Potomac Park

8/27/2015 8:20:41 PM

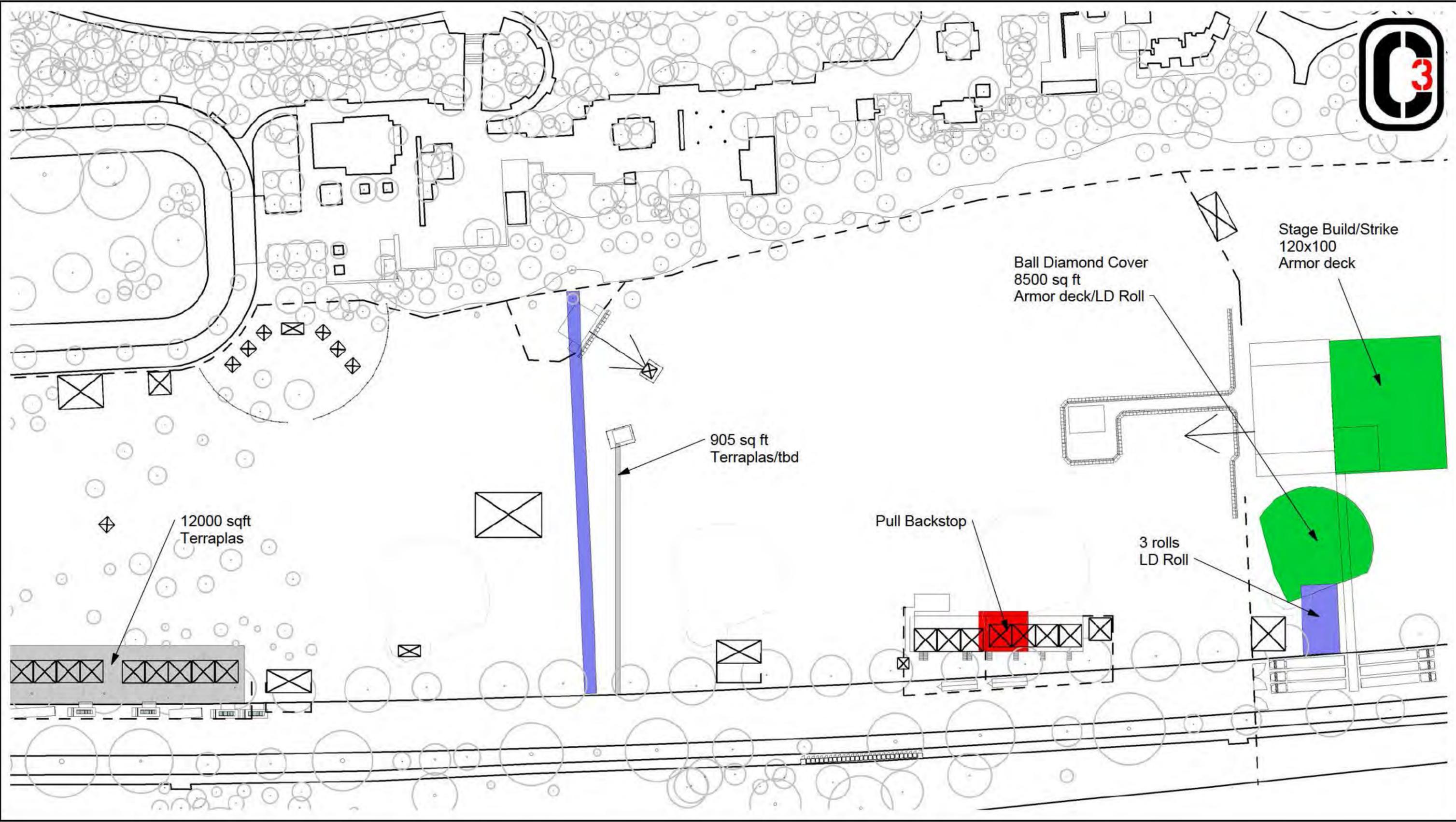


Ground Plan 2

# Landmark Music Festival

West Potomac Park

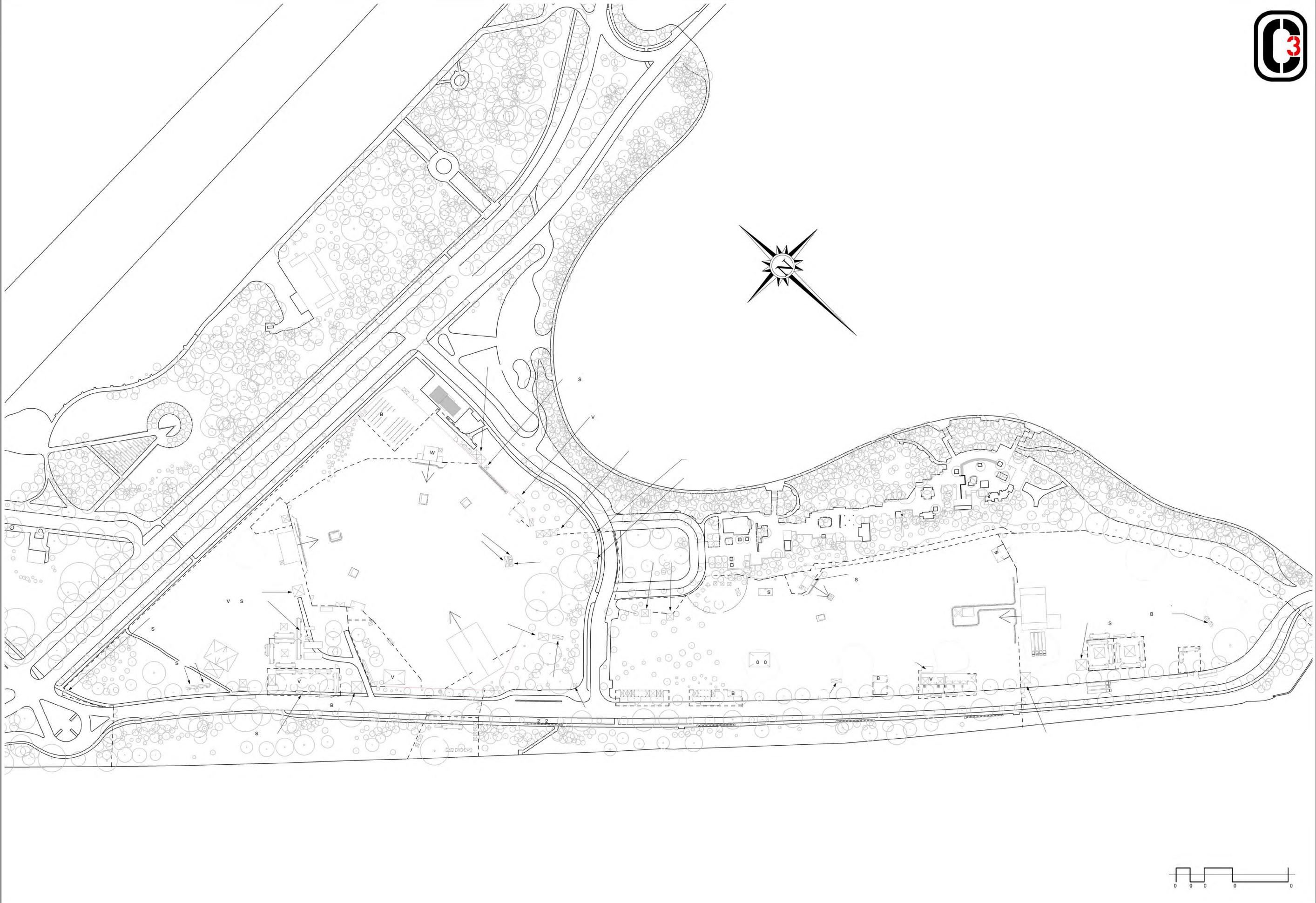
8/27/2015 8:23:03 PM



Ground Plan 3

# Landmark Music Festival

West Potomac Park





**BIKE RACKS**

<b>Type Mark</b>	<b>Type</b>	<b>Comments</b>
------------------	-------------	-----------------

B	Bike Rack	
---	-----------	--

Bike Rack: 249

**BIKE RACK  
SCHEDULE**

**Landmark Music  
Festival**  
West Potomac Park

EVENT DATE:

VERSION DATE:



**SITE TRAILERS**

<b>Type Mark</b>	<b>Family</b>	<b>Type</b>	<b>Comments</b>
------------------	---------------	-------------	-----------------

	Semi Trailer_no truck	30'	
--	-----------------------	-----	--

30': 3

	Job Site Trailer	32'	
--	------------------	-----	--

32': 6

	Semi Trailer_no truck	53'	
--	-----------------------	-----	--

53': 6

	Semi Truck with Trailer	53' Trailer	
--	-------------------------	-------------	--

53' Trailer: 7

	Job Site Trailer	1044	
--	------------------	------	--

1044: 3

	Job Site Trailer	1256	
--	------------------	------	--

1256: 16

	Semi Tractor	Semi Tractor	
--	--------------	--------------	--

Semi Tractor: 7

	Semi Trailer_no truck	Video Truck	
--	-----------------------	-------------	--

Video Truck: 2

**SITE TRAILER  
SCHEDULE**

**Landmark Music  
Festival**  
West Potomac Park

EVENT DATE:

VERSION DATE:



## TENT SCHEDULE

Type Mark	Type	Comments
	10 x 10 10 x 10: 25	
	10 x 20 10 x 20: 27	
	10 x 30 10 x 30: 3	
	20 x 20 20 x 20: 18	
	20 x 30 20 x 30: 2	
	20 x 40 20 x 40: 5	
	20x20x8 20x20x8: 4	
	30 x 30 30 x 30: 6	
	30 x 50 30 x 50: 1	
	40 x 60 40 x 60: 4	
	100x150 100x150: 1	

**TENT SCHEDULE**

# Landmark Music Festival

West Potomac Park

EVENT DATE:

VERSION DATE:



**RESTROOM SCHEDULE**

<b>Type Mark</b>	<b>Family</b>	<b>Type</b>	<b>Comments</b>
	Porta Potty	Standard	

Standard: 125

	Porta Potty_ADA	ADA	
--	-----------------	-----	--

ADA: 10

	Restroom Trailer	8' x 32'	
--	------------------	----------	--

8' x 32': 6

	Restroom Trailer	Porta Lisa Trailer	
--	------------------	--------------------	--

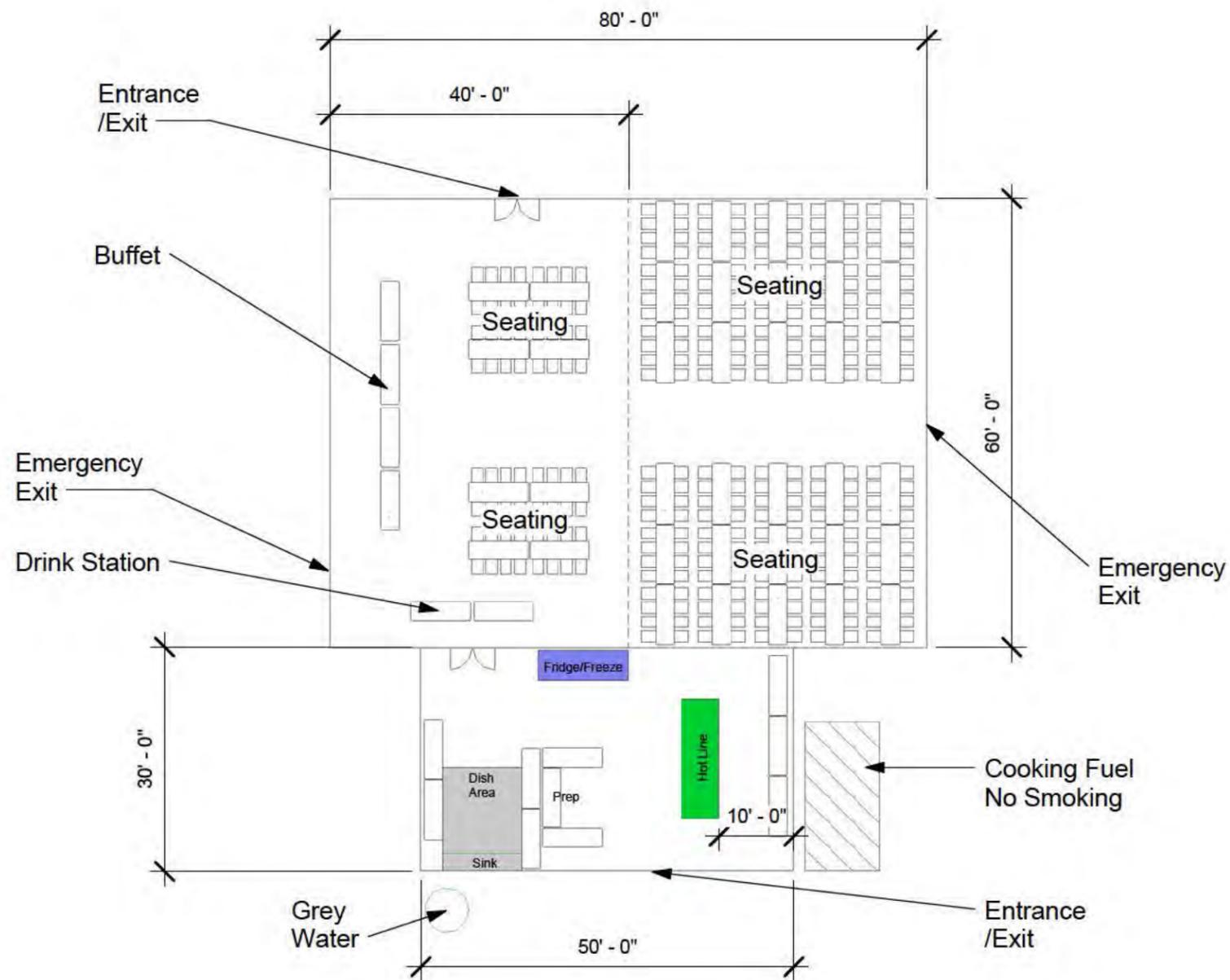
Porta Lisa Trailer: 1

**RESTROOM  
SCHEDULE**

**Landmark Music  
Festival**  
West Potomac Park

EVENT DATE:

VERSION DATE:



**Key**

6 top	
8 top	
60" Door	
Tent Boundary (no sidewall)	
Tent Boundary (w/sidewall)	

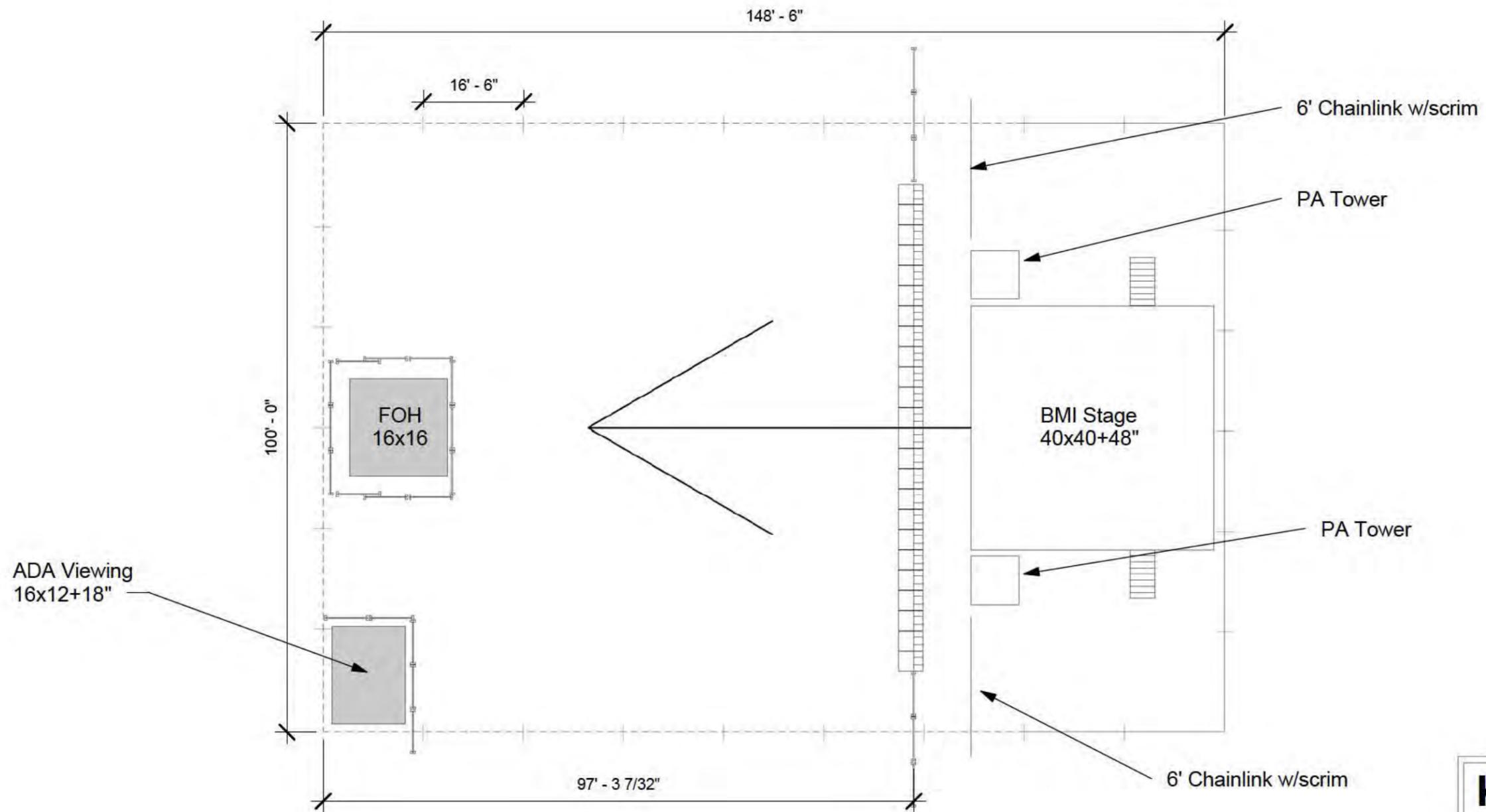
**Tents** =Dining=(2) 40x60, Kitchen=(1)30x50  
**Fridge/Freezer** =3 double door re Fridgerator, 1 freezer  
**Hot Line** =Fryers, double oven, range top, plancha

Staff Catering

# Landmark Music Festival

West Potomac Park

9/6/2015 2:02:36 PM



**Key**

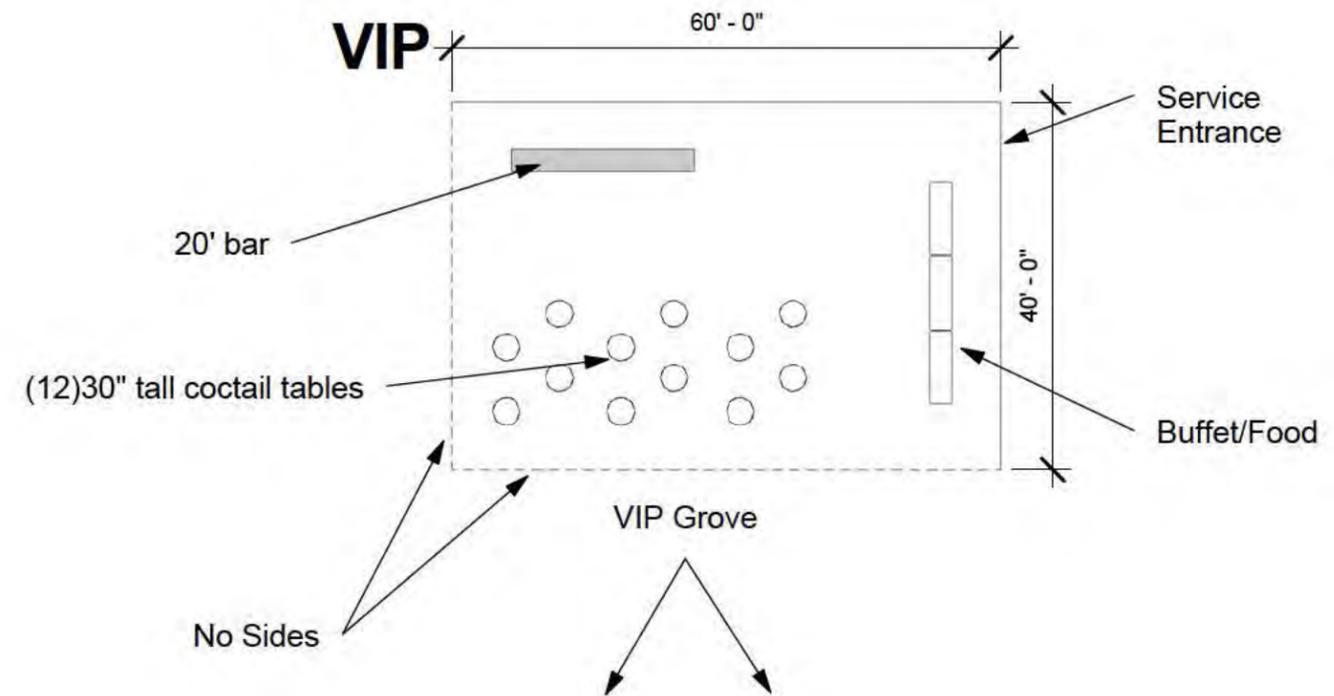
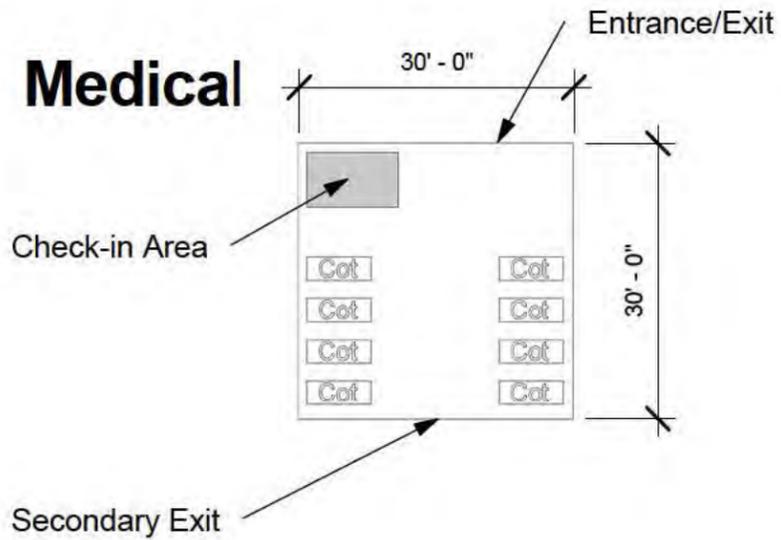
- 7' Baricade (bike rack)
- Stairs
- Pressure Baricade (Mojo)
- Tent Boundary (no sidewall)
- Tent Boundary (w/sidewall)

Tents =(1) 30m x 45m (99' x 148.5')

BMI Tent/Stage

# Landmark Music Festival

West Potomac Park



**Medical Tents** =(2) 30x30  
**VIP Tent** =40x60



**PRODUCTION SPECS**

BLANK: F ex f t 6606T

COLOR: B ack/Wh te

DECORATION: Embro dery

LOCATIONS: Front, s de

**ARTWORK SPECS – FRONT**

SIZE: 2.75" h

COLORS: Wh te, 3395 C

FIRST DOWN WHITE: N/A

**ARTWORK SPECS – SIDE**

SIZE: 2.25" w

COLORS: Wh te

FIRST DOWN WHITE: N/A

**SPECIAL INSTRUCTIONS**

S de refers to the wearer's r ght  
s de

**LOGO MAIN**



**LANDMARK**  
**MUSIC FESTIVAL**  
**For The National Mall**

**RAMONES INSPIRED**

**LANDMARK**



**RAMONES INSPIRED BACK**

**LANDMARK**  
**MUSIC FESTIVAL**  
For The National Mall



**LOGO ALT**





**LANDMARK**  
**MUSIC FESTIVAL**  
For The National Mall

September 26-27, 2015

WEST POTOMAC PARK  
Washington, DC

**Drake • The Strokes • alt-J**

CHVRCHES • Ben Howard • Chromeo • Band of Horses  
Miguel • The War on Drugs • TV on the Radio  
George Ezra • Nate Ruess • Lord Huron • Wale • The Kills  
Twin Shadow • The Lone Bellow • Dr. John & The Nite Trippers  
Dan Deacon • Houndmouth • The Joy Formidable • Daughter  
Albert Hammond Jr. • Rhiannon Giddens • Ex Hex • The Mowgli's  
boots • In the Valley Below • Rebirth Brass Band • U.S. Royalty  
Hiss Golden Messenger • Vandaveer • Erik Hassle  
Vintage Trouble • Lion Babe • The London Souls  
Red Baraat • The Hunts • Avers • The Suffers  
The Eagle Rock Gospel Singers • Empresarios • Ace Cosgrove

# HOODIE FRONT



**HOODIE BACK (?)**



**HAT - FRONT**



**HAT - BACK**





# Onsite Sponsorship Activations

**LANDMARK**  
**MUSIC FESTIVAL**  
For The National Mall

# Overview

From photo-savvy installations to socially powered exhibits, the following onsite activations at Landmark Festival will effectively highlight the story of the National Mall and offer ways to dial in the NPS initiatives. Through smart, relevant, brand integration, the goal is to turn fans into advocates and provoke engagement.

- Centennial Celebration
- Play, Learn, Serve, Work
- Urban Parks
- Green Parks Plan
- Restoration
- Healthy Parks Healthy People

DRAFT

# Turning Fans Into Advocates

Fun, Photogenic Concepts  
Shared Socially By Thousands

(Restoration)

# Frame Of Reference Photo-op



- Inspired by the classical architecture of the Jefferson Memorial, but in a modern, vibrant colorwave
- Effective outside the Festival — popularly shared across Facebook, Instagram, and Twitter of tons of Festivalgoers

DRAFT

(Education, Inspiration)

# Lincoln's Chair Photo-op



- Educates festivalgoers on one of the National Mall's most popular memorials
- Effectively shared across social channels

DRAFT

(Restoration, Inspiration)

# Dollar Bill Photobooth



- Shows the power of donation to help shape the future of America's Front Yard
- Fans take the place of George Washington, who ties into the National Mall as a relevant figure

DRAFT

(Restoration, Greening, Sustainability)

# Think-A-Head For The National Mall



- Large-scale president heads, with grass hair/beards create a cute, fun attraction for younger attendees
- Nods to the conservation and greening initiatives of the National Mall
- Perfect for selfies and a fun story to take home

DRAFT

# Sparkling Engagement

**Interactive Concepts Attracting  
Fans From Across The Park**

(Inspiration, Awareness)

# Flashback Finder



- Oversized master viewfinder gives you a virtual tour
- Allows for branded content inside the viewfinder experience
- Elaborates on history and milestones in a fitting, nostalgic wrapper

DRAFT

(Restoration)

# Instruments of Change



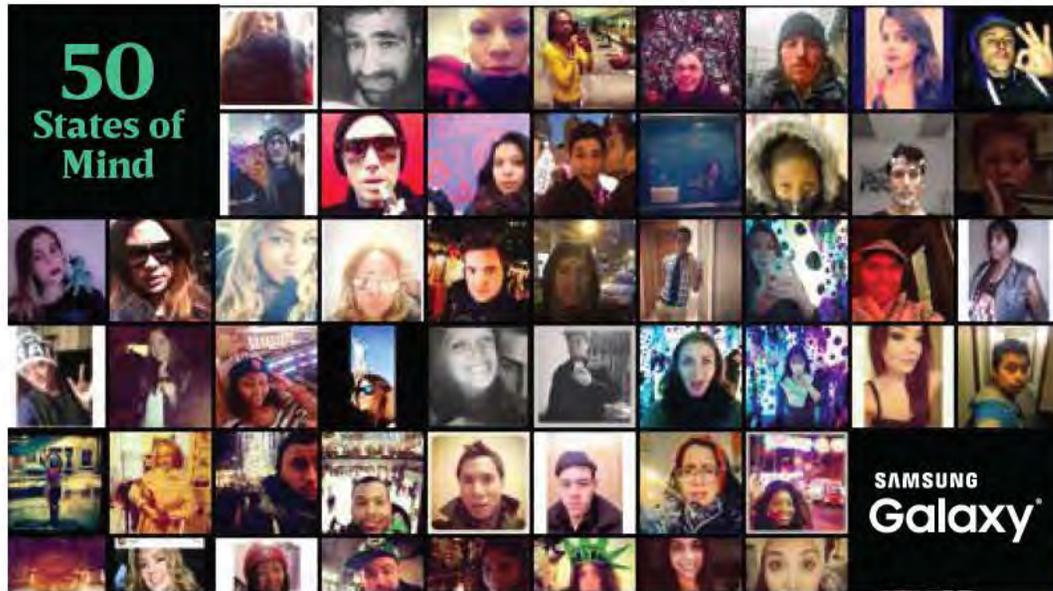
- Public auction of limited edition instruments signed by artists from Landmark Festival
- Proceeds go towards the National Mall



DRAFT

(Inspiration)

# 50 States of Mind

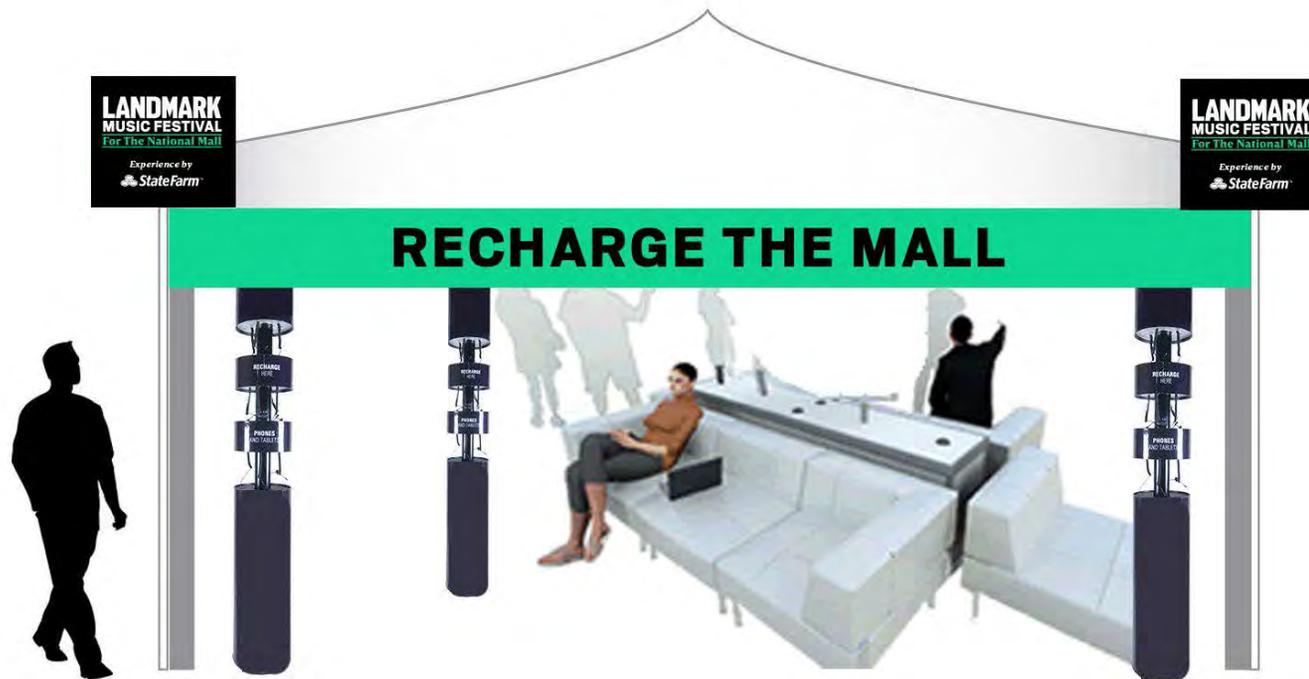


- Digital screens illustrate the community around the National Mall’s restoration and Landmark’s cause – puts a face behind the effort
- “Moodboard” installation where users can post their faces socially
- Reinforce ideal of the National Mall of diversity of people and points of view

DRAFT

(Restoration, Education)

# Recharge Lounge



- Encourages donation and rejuvenation of the National Mall with one of the most sought-after services at any music festival
- Design can include factoids and educational info

DRAFT

(Inspiration, Education)

# #MallFacts Jumbotron Trivia



- Jumbotrons display brief Q&A trivia around substantial National Mall facts, educating the crowd on the effort and drawing participation
- Can show answers/polls powered by social responses
- Creates a reward system based on correct answers and participation

DRAFT

(Centennial Celebration)

# NPS Poster Hub



- Poster series based on 100 years of NPS showcased in a gallery onsite
- Shows long-standing heritage of the NPS
- Printing devices powered by a tech sponsor or brand

DRAFT

(Greening, Sustainability)

# Rock And Recycle



- Encourages green activity and practices throughout the Fest to help preserve the park and outdoor spaces
- Offers incentives for participants

DRAFT

(Greening, Sustainability)

# Water-Filling Stations



- Reduces waste and encourages sustainable habits outdoors
- Positive carbon footprint post-festival takeaways and promotes going green

DRAFT

# Sponsor Integration

# Overview

Any signage will integrate the two-thirds, one-third rule. (2/3 = Name and Branding of Festival, 1/3 = Sponsor Logo)

DRAFT

# Overview

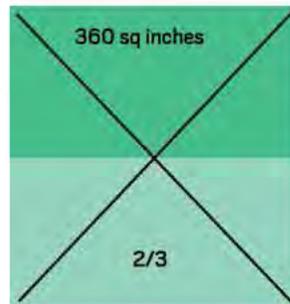
## 24 x 36 Sponsor Sign

24"w



### Square Inch Calculator

Landmark Logo  
 $18.5 \times 19.5 = 360$  sq inches



$18.5 \times 9.75$   
 $1/3$

Sponsor Logo's square inch total  
must be equal to or less than 180 square inches



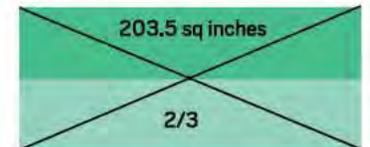
$22w \times 3 = 66$  square inches ✓

## 24 x 24 Sponsor Sign



### Square Inch Calculator

Landmark Logo  
 $22w \times 9.25h = 203.5$  sq inches



$22w \times 4.625h = 101.75$   
 $1/3$

Sponsor Logo's square inch total  
must be equal to or less than 101.75



$22w \times 3 = 66$  square inches ✓

DRAFT

# Portal



DRAFT

# Stage Scrim



DRAFT

**Thank You.**

**LANDMARK  
MUSIC FESTIVAL**  
For The National Mall

WEDNESDAY, JUL 1, 2015 07:00 PM EDT

# “You are not welcome here”: At concerts and music festivals, fans with disabilities are too often shut out, endangered and ignored

Enjoying a concert shouldn't be reserved to those who can stay on their feet for hours on end

ANNIE ZALESKI (HTTP://WWW.SALON.COM/WRITER/ANNIE\_ZALESKI/)

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0 (HTTP://WWW.SALON.COM/2015/07/01/YOU\_ARE\_NOT\_WELCOME\_HERE\_AT\_CONCERTS\_AND\_MUSIC\_FESTIVALS\_FANS\_WITH\_DISABILITIES\_ARE\_TOO\_OFTEN\_SHI

TOPICS: MUSIC (/TOPIC/MUSIC), CONCERTS (/TOPIC/CONCERTS), LIVE MUSIC (/TOPIC/LIVE\_MUSIC), ACCESSIBILITY (/TOPIC/ACCESSIBILITY), AMERICANS WITH DISABILITIES ACT (/TOPIC/AMERICANS\_WITH\_DISABILITIES\_ACT), ADA (/TOPIC/ADA), COMPLIANCE (/TOPIC/COMPLIANCE), FESTIVALS (/TOPIC/FESTIVALS), ENTERTAINMENT NEWS ([HTTP://WWW.SALON.COM/CATEGORY/ENTERTAINMENT/](http://www.salon.com/category/entertainment/))



([http://media.salon.com/2015/07/rock\\_crowd.jpg](http://media.salon.com/2015/07/rock_crowd.jpg))

(Credit: Ivica Drusany (<http://www.shutterstock.com/gallery-295834p1.html>) via Shutterstock (<http://www.shutterstock.com/>))

Several years ago, I attended an outdoor music festival with a friend. I have a physical disability, cerebral palsy, that makes it difficult for me to walk long distances, and so we pulled up near the entrance to ask a parking attendant where the handicapped parking was located. Nowhere, we were told: There were no spots. Seeing as we were stopped near several rows of vehicles, we asked if we could just park there, as it was close to the front gate. That wasn't an option, either: We could, but we ran the risk of being towed—and considering the festival was in an out-of-the-way location, in a state in which neither of us

lived, that didn't seem like a good option either. Luckily, because I'm a journalist, I had a contact at the festival that I could call.

This person proceeded to find us, chew out the parking attendant for not allocating spots for handicapped parking—which was illegal, he was reminded—and led us to an area that was safe and close enough for me to get in and out with no problems.

While this was an extreme case of discrimination, it wasn't the only time my disability unexpectedly became an issue when I was going to see live music. There was the parking lot attendant at another venue who asked me and my husband, "Do you *need* to use the spot?" when we asked about parking in the handicapped space we knew was near a door. (Um, why else would we be asking to park there?) Another time at an old theater, an employee looked skeptically at me when I asked to use an elevator to get up to the top level where my seats were, as if I didn't necessarily need to. (Again, why else would I be asking?) And while attending SXSW some years ago, I had a bar actually tell my group we had to vacate the table and chairs at which we were sitting, as they had to be removed for the late-night shows that were scheduled to begin—which would've been fine had there been other chairs in the venue, but there weren't. (Needless to say, we left and went elsewhere.) And these are just a few of the things I've experienced, as someone who's been an avid concert-goer for nearly two decades.

Twenty-five years after the passage of the Americans With Disabilities Act, public places, buildings and streets are arguably far more accessible now than they used to be. In addition, these laws have given people with disabilities legal ammunition to use when they encounter discriminatory practices and regulations, or inaccessible spaces. But although the ADA requires facilities to make structural modifications to ensure all patrons have equal access to goods and services—a process known as "readily achievable barrier removal" (<http://www.ada.gov/regs2010/smallbusiness/smallbusprimer2010.htm>)—in practice, what constitutes reasonable accommodations varies wildly from place to place. The ADA itself admits this in its compliance materials (<http://www.ada.gov/racheck.pdf>): "Regulations do not define exactly how much effort and expense are required for a facility to meet its obligation. This judgment must be made on a case-by-case basis, taking into consideration such factors as the size, type, and overall financial resources of the facility, and the nature and cost of the access improvements needed."

And so when it comes to concert venues or festival spaces—many of which are located in older buildings or take place on land that's not typically used for music, respectively—it's always a question as to what kind of challenges might be lurking. But too often, it's also unclear what sorts of necessary accommodations might have been implemented. And I'm not just talking about obvious things, such as a ramp leading into a venue, or a working elevator, or festival grounds that are flat enough to traverse. It's also important to think about having an accessible bathroom that's large enough to accommodate a wheelchair, or a bathroom that's not down (or up) a flight of stairs; it's having the option to request a sign language interpreter; it's having an unobstructed view of the stage that won't be blocked if people stand up in front of you; or it's having a chair available away

from jostling crowds. It's even having a well-lit pathway to and from the parking lots, or (in the winter) salted sidewalks and snow cleared off from close drop-off points. These things aren't necessarily top of mind when most people plan to enjoy live

snow cleared off from close drop-off points. These things aren't necessarily top-of-mind when most people plan to enjoy live music, but for many people with disabilities, they're crucial elements to having a safe, enjoyable experience.

But perhaps more important, accessibility at a concert venue or festival starts even before attendees reach the entrance. And this is where the discrimination often isn't blatant: When a music festival doesn't have information about disability access (or at least contact info where someone can inquire about accommodations) or ticketing sites don't have the option to purchase accessible tickets online, it sends a subtly non-inclusive message: You are not welcome here. I've encountered both of these things, and it's a deflating but anger-inducing experience, one that makes me feel excluded from something that brings me great joy, personally and professionally.

---

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world examples and voices. These examples of awareness-building acknowledge and reinforce that accessibility is something of which all music fans can and should be aware; it's not just an issue reserved for the disabled community, but one that affects the entire concert-going community.

And that's an important point: Seeing live music is something that's supposed to be unifying, a chance to experience the heart-swelling transcendence of a favorite band (or discover the greatness of a new act) with other people. Although of course there's plenty of obnoxious behavior to be found at shows, that's hopefully just a minor irritant; after all, there's no replacement for the unparalleled rush of emotional energy that comes from seeing an amazing concert. This enjoyment shouldn't be something limited to those who can stay on their feet for hours on end. After all, there's no one correct way to enjoy a concert—and there are myriad reasons why many people find standing for long periods (or even a short amount of time) quite difficult.

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Thankfully, there are signs here in the U.S. that the discussion about venue accessibility is finally starting to percolate into the mainstream. Activist/label owner Sean Gray started a website called Is This Venue Accessible (<http://itvaccessible.com/>) to collect and report information about music spaces in the Baltimore/Washington, D.C., area and beyond. Essays have been published by writers such as James Cassar, who has cerebral palsy and frequently writes about his experiences with the underground punk scene (<http://propertyofzack.com/post/96560219496/dont-let-me-cave-in-the-music-scene-as-seen>); in fact, Cassar recently had a discussion with Vans Warped Tour founder Kevin Lyman (<http://www.altpress.com/features/entry/disability-in-music-how-warped-tour-can-be-accessible-for-everyone>) about what

([http://www.aipress.com/features/entry/disability\\_in\\_music\\_festival\\_tour\\_can\\_be\\_accessible\\_for\\_everyone](http://www.aipress.com/features/entry/disability_in_music_festival_tour_can_be_accessible_for_everyone)) about what the latter has done to ensure the traveling festival is welcoming to all. A cursory glance at festival websites for Coachella, Pitchfork, Austin City Limits and Bonnaroo reveals instructions for patrons with disabilities, ranging from basic guidelines to in-depth accommodations.

On a personal level, I've been to plenty of places that have happily and immediately helped me when I've asked for a bit of assistance—whether it's finding me a bar stool or a chair, or pointing me toward a raised platform. Despite the many spaces that are ignorant of regulations or unwilling to make necessary modifications, there are many venues and venue employees doing things right, and ensuring that all music lovers have an equal shot at enjoying the show. There's certainly still more that can be done — and, really, fighting for accessibility remains a never-ending thing — but the more that people bring these issues into the spotlight, stress their importance and don't back down in the face of obstacles, the better off we'll all be.

([http://www.salon.com/2015/07/01/you\\_are\\_not\\_welcome\\_here\\_at\\_concerts\\_and\\_music\\_festivals\\_fans\\_with\\_disabilities\\_are\\_too](http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabilities_are_too)

*Annie Zaleski is a freelance writer based in Cleveland, Ohio.*

**MORE ANNIE ZALESKI. ([HTTP://WWW.SALON.COM/WRITER/ANNIE\\_ZALESKI/](http://www.salon.com/writer/annie_zaleski/))**

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312 ([http://www.salon.com/2015/07/01/you\\_are\\_not\\_welcome\\_here\\_at\\_concerts\\_and\\_music\\_festivals\\_fans\\_with\\_disabiliti](http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabiliti)

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([HTTP://WWW.SALON.COM/2015/07/01/YOU\\_ARE\\_NOT\\_WELCOME\\_HERE\\_AT\\_CONCERTS\\_AND\\_MUSIC\\_FESTIVALS\\_FANS\\_WITH\\_DISABILITIES\\_ARE\\_TOO\\_OFTEN\\_SHI](http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabilities_are_too)

(<http://www.glassesusa.com/?affid=tbl->

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# LANDMARK MUSIC FESTIVAL

## For The National Mall

SEPTEMBER 26-27, 2015 • WASHINGTON, DC

## 2015 Landmark Music Festival Logistics Meeting

*Thursday, September 17, 2015*

### AGENDA

- I. TICKET SALES UPDATE
- II. PRODUCTION PLAN
  - a. Production Plan Update
    - i. WATER
    - ii. Revised Build Schedule
  - b. Revised CAD
  - c. On-site Deliveries
    - i. Standard Branded Delivery Trucks
  - d. Transportation Plan
  - e. ADA Plan
  - f. Security Plan
  - g. Turf Protection/Restoration Plan
  - h. Permit Completion
- III. PRODUCTION/STAGING
  - a. Drake Pyro Fire Marshall Approval
  - b. Caveats to permit for stage height and pyro
  - c. Kids Land Vetting
- IV. CONCESSIONS UPDATE
  - a. GSI Agreement
  - b. Product and Price List
  - c. Status of Alcohol Waiver Letter
- V. SPONSORS
  - a. Status of Alcohol Waiver Letter
- VI. MEDIA UPDATE
  - a. WH Invite
  - b. National Mall Media Tour
- VII. FOOD COURT
- VIII. TNM TENT
  - a. Revised layout
  - b. Overview of activations
- IX. VOLUNTEERS
- X. NEXT MEETING – September 24, 2015 @ 9:30 a.m.
- XI. WRAP-UP MEETING – October 8, 2015 @ 9:30 a.m.



# LANDMARK MUSIC FESTIVAL

## For The National Mall

SEPTEMBER 26-27, 2015 • WASHINGTON, DC

## 2015 Landmark Music Festival Logistics Meeting

*Thursday, September 10, 2015*

### AGENDA

- I. TICKET SALES UPDATE
- II. SITE LOGISTICS
  - a. Production Plan Update
    - i. Build Schedule
    - ii. Workday Extension Waiver Letter Status
  - b. Revised CAD
  - c. Transportation Plan
    - i. Approval received
    - ii. Lane closures
  - d. ADA Plan
  - e. Security Plan
  - f. Turf Protection/Restoration Plan
- III. PRODUCTION/STAGING
  - a. Drake Pyro Approval
- IV. SPONSORS
  - a. Jumbotron Sponsor Logo Scale Approval
  - b. Tower Logo Scale Approval
  - c. Miller Letter
  - d. Status of Alcohol Waiver Letter
- V. NPS TENT
  - a. Technical needs
  - b. Activations
  - c. Deliverables (i.e. program description, Welcome Letter, cause description)
- VI. TNM TENT
  - a. Revised renderings – next week
  - b. Overview and activations
- VII. CONCESSIONS UPDATE
- VIII. MEDIA UPDATE
- IX. FOOD COURT
- X. NEXT MEETING – September 17, 2015 @ 9:30 a.m.



# LANDMARK MUSIC FESTIVAL

## For The National Mall

SEPTEMBER 26-27, 2015 • WASHINGTON, DC

## 2015 Landmark Music Festival Meeting Agenda

*Wednesday, June 10, 2015*

### Participants

Charlie Jones, Partner, C3

Dirk Stalnecker, Production Director, C3

John Liipfert, Events Director – Washington Office, C3

Tim Smith, Production Manager, C3

Kristine Fitton, VP of MarComm, TNM

Tiffany Rose, Director of Special Events, TNM

Leonard Lee, Deputy Permits Director, NPS

Sean Kennealy, Deputy Superintendent, NPS

Robin Nixon, Director of Partnerships, NPS

Michael Litterst, Public Information Director, NPS

Jaime Boyle, Special Events Manager, NPS

Lt. James Murphy, US Park Police

Eddie Burnett, Officer, US Park Police

### AGENDA

- I. PUBLIC ACCESS
  - a. Public Ticket Lottery results
  - b. Non-Ticketed Public Area/Pope Event
  
- II. THE CAUSE/EDUCATIONAL ACTIVATION
  - a. Educational Tent
  - b. Infusing Cause Throughout Event
  
- III. CONCESSIONS
  - a. GSI update
  - b. Food and Beverage
  - c. Merchandise
  
- IV. SITE MAP
  - a. Review and discussion
  
- V. SITE LOGISTICS
  - a. Transportation Planning
    - i. Modes of Transport
    - ii. Timeline
  - b. Build Schedule
    - i. Revised Dates
  - c. Parking Needs

- i. Spaces needed for load in/out on Ohio Drive
  - ii. Lane and street closures are required/process
  - iii. Availability of parking lots
- d. Nations Triathlon Discussion
- e. Field prep to include fences, ball fields, backstops, tree pruning, turf maintenance



# LANDMARK MUSIC FESTIVAL

## For The National Mall

SEPTEMBER 26-27, 2015 • WASHINGTON, DC

## 2015 Landmark Music Festival Meeting Agenda *Thursday, July 9, 2015*

### Participants

Charlie Jones, Partner, C3

John Liipfert, Events Director – Washington Office, C3

Tim Smith, Production Manager, C3

Kristine Fitton, VP of MarComm, TNM

Tiffany Rose, Director of Special Events, TNM

Leonard Lee, Deputy Permits Director, NPS

Sean Kennealy, Deputy Superintendent, NPS

Robin Nixon, Director of Partnerships, NPS

Michael Litterst, Public Information Director, NPS

Jaime Boyle, Special Events Manager, NPS

Lt. James Murphy, US Park Police

Eddie Burnett, Officer, US Park Police

### AGENDA

- I. PUBLIC ACCESS PLAN
  - a. Non-Ticketed Public Area
  - b. Catholic Charities Out/Large Pope-oriented event on 24th at Lincoln Memorial
  - c. Follow up on location
  - d. PLAN/CAD by 8/19 meeting
  
- II. TICKET SALES
  
- III. COMMUNICATIONS UPDATE
  - a. Expanded Media buy
  
- IV. CONCESSIONS
  - a. GSI Involvement/Agreement for Approval
  - b. Food and Beverage
    - i. Food Court Infrastructure
    - ii. Liquor Waiver Approval
    - iii. Culturally Expressive Food Exemption Proposal
    - iv. Food Court Vendor List
  - c. Merchandise
    - i. Proposal Approval
    - ii. Commemorative Poster
    - iii. Pop Up Artist Merchandise and General Store
    - iv. Follow up on acceptable locations close to park

## V. SITE MAP

- a. Review and discussion
  - i. Revised CAD

## VI. SITE LOGISTICS

- a. Transportation Planning
  - i. Final plan by 8/19 meeting
- b. Building Permit
  - i. Build Schedule
  - ii. Revised Dates
- c. Parking Needs
  - i. Spaces needed for load in/out on Ohio Drive
  - ii. Has this been approved?
- d. Lane and street closures are required
  - i. Traffic Plan
  - ii. What is process?
- e. Availability of parking lots
  - i. Contact and next steps for securing south side lots for dates of interest (A,B,C)
- f. Permanent Fence Structures etc.
  - i. Can these be removed?
- g. Direct contact for site information
  - i. Water Patrol
    - 1. Contact/Advance
- h. Rules and Regulations for the Park

## SPONSORSHIP

- a. Miller
- b. VW (?)

## MISCELLANEOUS



**NPS Permitting Meeting**  
8/19/2015

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**SITE LOGISTICS**

- **Build Schedule**
  - Pope Visit Closures
  - Revised build dates
    - Push site build up. Stage builds will remain the same
- **Traffic/Transportation Plan**
  - Review and Approve
- **Site Map**
  - Review and discussion of revised CAD
- **Shipping**
  - Is there an onsite/nearby shipping address?
- **Supervisor at West Potomac Park**
  - Who do we work with day to day?
- **Festival Site Enhancements: Digital Wall Activation**
  - Location
  - **Storyboard**
- **Fence Rollback**
  - Who is in charge of cost and execution?
- **Items being addressed in separate meetings**
  - **Security Plan**
  - **Turf Plan**
  - **Credential Board**
  - **Crisis Communication Plan**

**PUBLIC ACCESS**

- Sylvan Theater Plan
- Load In/Load out times

**MERCHANDISE**

- Commemorative Poster Approval



## Park Service/NPS Agenda Recap

8/10/2015

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- I. Activations
  - a. State Farm – Forward Leonard the State Farm deck. Reviewed and tentatively approved last week by Robin Nixon (TNM)
  - b. Events DC
    - i. Activation may be problematic because the events could be seen as too commercial if they all cost a fee to attend
    - ii. Provide Leonard with a listing of the events being promoted. Add Centennial events to offset commercialization.
    - iii. Multi-cultural approach is needed
    - iv. Shaved Ice Vendor has to submit an application to the Dept. of Health and abide by health regulations (introduce the vendor to Kevin at C3) (TNM & C3)
  - c. Off the Leaf Coffee
    - i. Will more than likely be able to use the branded ice containers/bins
    - ii. Permits will give final approval once a picture and the number of bins are submitted and measured against all of the other Festival branded activations (TNM)
  - d. VW (Wrapped Toureg)
    - i. Must have a purpose (i.e. recharging station)
    - ii. Provide signage that speaks to the vehicle's energy efficiency or some other Parks priority (C3 & TNM)
    - iii. VWs can be used to transport VIPs or some other practical purpose
- II. Festival Site Enhancements
  - a. C3 can place the digital sign(s) at a traffic light on Independence Ave. and it can face the street.
  - b. Placement will be key. It can **NOT** have flash images or scrolling messages, instead, it can change messages every few minutes so it doesn't cause any distractions for drivers.
  - c. Must provide full storyboards at the Aug. 19<sup>th</sup> NPS Logistics meeting (C3)
- III. Alcohol Waiver Status
  - a. Leonard will follow-up with Karen C. (NPS)
  - b. Will try to secure an answer this week
- IV. Kid Zone (NPS Jr. Ranger Program)
  - a. Decorating/ Tree usage
    - i. Cannot hang anything on NPS property, which includes trees

- V. Elizabeth Arden Activation
  - a. Submit a picture of the activation to Leonard (TNM)
  
- VI. Turf Protection Discussion
  - a. Introduce C3's logistics/turf supervisor to NAMA's Turf Manager, Mike S. (TNM)
  - b. C3 and NAMA turf managers work on a turf maintenance and a restoration plan immediately and discuss Triathlon's impact on West Potomac (C3 & NPS)
  
- VII. Events that may affect Load-in Schedule
  - a. Pope's DC Visit
    - i. Sept. 22<sup>nd</sup> - Pope arrives in DC
    - ii. Sept. 23<sup>rd</sup> - Pope's Procession to and from the White House will cause numerous street closures and will hinder large trucks from accessing the National Mall from 12am – 2pm. Because of traffic congestion it will be best for trucks to wait until after 7pm to access West Potomac Park.
    - iii. Sept. 24<sup>th</sup> – Visit to MLK Memorial by the Chinese Premiere and POTUS (TBC). Large trucks will not be able to access the site for upwards of four hours in the afternoon.
    - iv. Sept. 24<sup>th</sup> – Pope addresses Congress at the US Capital and the Interfaith Climate Organization will hold a large concert with A List talent between 4<sup>th</sup> -7<sup>th</sup> Streets, NW (it's been moved from the Lincoln Memorial). The concert should not affect set-up.
  
- VIII. GSI Contract
  - a. After sending the signed agreement to the Trust, send it over to Karen. Send an additional copy to Leonard ASAP. (C3)
  
- IX. Public Viewing Area
  - a. Provide NPS with the exact location and items that will be provided by C3 for visitors (C3)
  - b. Park Police likes the idea of holding the Public Viewing between the Sylvan Theatre and Survey Lodge
  
- X. Production Plan
  - a. NPS would like to check on C3's progress in relation to the Production Plan
  - b. Park Police needs the load-in schedule in order to invoice C3 and secure road closures (C3)
  - c. Park Police requires full payment before load-in begins and road closure requests are granted
  
- XI. Security
  - a. Because the event is six weeks away, Park Police would like to speak with C3's head of security this week. C3 should contact Lt. Murphy ASAP. C3
  - b. C3 should bring its security director to the August 19<sup>th</sup> Logistics meeting at NPS.
  - c. NPS & Park Police would like C3 to bring pictures of all credentials/badges/wristbands to the August 19<sup>th</sup> meeting (C3)
  
- XII. Next steps
  - a. In preparation for the NPS Permitting and Logistics meeting being held Aug. 19<sup>th</sup>, NPS and Park Police would like to convene a conference call this week. Below, please find proposed meeting dates and times. Once a date has

been selected by C3 and TNM staff, NPS will send out the meeting request.  
(NPS)

- Weds., August 12<sup>th</sup> 8am EST or 10am EST
- Thurs., Aug. 13<sup>th</sup> at 3:30pm EST or 4pm EST



National Mall and  
Memorial Parks

900 Ohio Drive, SW  
Washington, DC 20024

Phone: 202-619-7400  
[www.nps.gov/ncro](http://www.nps.gov/ncro)

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## National Park Service News Release

For Immediate Release – September 22, 2015

Contact – Mike Litterst, National Park Service, [mike\\_litterst@nps.gov](mailto:mike_litterst@nps.gov), 202-245-4676  
Sgt. Anna Rose, U.S. Park Police, [anna\\_rose@nps.gov](mailto:anna_rose@nps.gov), 202-619-7163

### Road Closures, Logistics Announced for Landmark Music Festival

Washington – The National Park Service and the United States Park Police in cooperation with local, state and federal law enforcement, public safety and transportation agencies, have developed security, logistics and access plans for The Trust for the National Mall’s permitted Landmark Music Festival. The concert will take place on Saturday and Sunday, September 26-27 from 12 p.m. -10 p.m. in West Potomac Park.

#### Road Closures

The following roads will be closed and off-limits

- West Basin Drive SW from Independence Avenue SW to Ohio Drive SW -  
*Closed from 9:30 a.m. September 25 through 9 p.m. September 28*
- Ohio Drive SW from 23rd Street SW to Inlet Bridge  
*Closed from 6 a.m. September 25 through 9 p.m. September 28*

#### Getting There

There is no festival parking in West Potomac Park, and concert-goers are strongly advised to use public transportation. Foggy Bottom/GWU (23rd Street NW & I Street NW) and Smithsonian (12th Street SW & Independence Avenue SW) are the closest Metro stations; visit the Washington [Metropolitan Area Transit Authority website](http://www.wmata.com) for more information.

#### Public Access

The entry point for the festival is located on West Basin Drive SW off of Independence Avenue SW and will open at 10 a.m. on both Saturday and Sunday, September 26 and 27, 2015.

#### Security Screenings

All attendees, including general public and ticketed guests, are subject to a thorough security screening before entering the concert venue. Please allow additional time for the security screening, as it is expected that lines may be long.

### Prohibited Items

The following items are prohibited at the concert:

- **Coolers of any kind** (exceptions may be made for medical use)
- **Firearms**
- **Marijuana**
- **Chairs of any kind**
- Alcohol or kegs of any kind
- Any and all professional audio recording equipment (at the screener's discretion)
- Large professional detachable zoom lenses, stands, monopods, tripods, attachment sticks (selfie sticks) or other commercial photography equipment (at the screener's discretion)
- Any and all professional video equipment. No video recording is allowed (at the screener's discretion)
- Aerosol containers, including sunscreen and personal beauty products
- Drones or any other remote flying device
- Glass and metal containers of any kind
- Illegal and illicit substances of any kind
- Laser pointers
- Outside food or beverage (including alcohol) of any kind, except two factory sealed bottles of water (up to 1 liter each)
- Pets (except service animals)
- Professional radios or walkie-talkies (at the screener's discretion)
- Selfie sticks
- Skateboards, scooters, bicycles, wagons, carts or any personal motorized vehicles (wheelchairs and scooters for use by patrons with mobility disabilities are permitted)
- Tents, canopies or shade structures of any kind
- Unauthorized/unlicensed vendors are not allowed. No unauthorized solicitation and material including handbills, flyers, stickers, beach balls, give-aways, samples, coolers with any messaging etc.
- Weapons or explosives of any kind
- Fireworks
- Large chains or spiked jewelry
- Bicycles inside festival grounds (free parking is available near festival entrance)
- Framed backpacks
- Hammocks
- Ladders
- Any item deemed inappropriate by security or police

### Concert Information

For information about the Landmark Music Festival, including ticketing, lineup and schedule for the show, visit [www.landmarkfestival.org](http://www.landmarkfestival.org).

NPS



**District of Columbia**  
**Fire and Emergency Medical Services Department**  
**Fire Prevention Division**



1100 Fourth Street SW, Suite E700, Washington, DC 20024-4451 - (202) 727-1614

**Permit Name: Explosives: Pyrotechnics Indoors/Outdoors**  
**Permit Number: 15-BB-2933**

**Issued: 09/26/2015**

**Expired: 09/26/2015**

**Permit Holder: Strictly FX LLC**

**Address: 1400 N Micael Drive Suite A, Wood Dale, IL 60191**

**Service Location: The National Mall**

**Business Name: Landmark Music Festival**

**Event: Drake event**

By virtue of the provision of the Fire Prevention Code of the District of Columbia, the Applicant having made application in due form, and as the conditions, surroundings and arrangements are, in the opinion of the Fire Chief, such that the intent of the Fire Code can be observed, authority is hereby given and this permit is granted for:

**DC Code: F-105.6.14 Explosives**

This permit is issued on the condition that all applicable fire code regulations are followed. It does not take the place of any license required by law. Any change in the use or operation stated shall require the approval of the Fire Marshal. To report waste or fraud by any Government office, call the DC Inspector General at 800-521-1639.

A handwritten signature in black ink, appearing to be "Huy".

Fire Marshal

**THIS PERMIT MUST BE POSTED AT ALL TIMES**



# Landmark 2015

## Proposed Street Closures

(PERMIT #15- 0174)

The National Mall is more than just our country's premier national park. It's America's Front Yard, the world's window into the American story, and home to some of our nation's most recognizable monuments, memorials and historic moments.

It represents our country's collective voice, its heroes, and its timeless values. But today, the National Mall – and all that it stands for – are at risk.

The Trust for the National Mall – an official partner of the National Park Service – is leading the charge to restore and improve the National Mall and honor its ideals for future generations through the new Landmark Campaign.

Landmark Music Festival kicks off this monumental national campaign to bring awareness and funds to America's Front Yard – all in a single Festival weekend unlike any other.

In order for this inaugural year of Landmark Music Festival to go off safely and with as low an impact as possible on pedestrian and vehicle traffic the following comprehensive street closure plan is proposed.

Items addressed:

- 1) Street Closure
- 2) Sidewalk Closure
- 3) Taxi, ADA, and bus drop off locations
- 4) Pedestrian access to monuments
- 5) Signage Plan

**Area of Greatest Impact:** Streets and sidewalks surrounding West Potomac Park - Independence Ave, Ohio Dr., and West Basin Dr.

## Table of Contents

Street / Sidewalk Closures	2
Landmark Traffic Plan Schedule	5
Traffic Plan Map	8
Road Closure Vendor / Equipment	9

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## Street / Sidewalk Closures

We propose a rolling street closure that will secure the sight, ensure pedestrians are not impacted by production build, and maximize vehicle traffic flow and pedestrian access to the monuments and eventually the event.

### Ohio Drive:

From September 18th - October 2nd the westbound lanes of Ohio drive as well as the northern sidewalk would be closed from 23rd street to the bridge (called “Tidal Basin Bridge” for purposes of this memo) before East Basin Drive/George Mason Memorial. This allows space for production to work and operate in a safe manner while traffic is still able to use Ohio Drive.

To accommodate traffic, the two eastbound lane of Ohio drive would split and go both directions between 23rd street and the George Mason Memorial. The sidewalk on the southern side of Ohio would remain open to pedestrians.

It is proposed that the eastbound lanes of Ohio Drive would close on September 25th at 0600 from 23rd Street to the Bridge at George Mason Monument. The street would be closed to vehicle access and the southern sidewalk would close to pedestrians to finish the footprint of the event site. During the festival ticketed guests will have access to walk over Ohio Drive and stand on the waterfront area of the site.

Bike riders would be routed from the Rock Creek Trail at 23rd street up to Independence. City Bike riders could access the bike rack at the Lincoln Memorial and other riders would utilize the sidewalk on the northern side of Independence Ave.

Following the event, priority will be given to opening up the Eastbound lanes of Ohio Drive first to allow traffic to flow again in both directions by 2100 on the 28th. It is anticipated that the Westbound lanes and sidewalk of Ohio would open by 2100 on October 1st.

Signage notifying travelers and guests of the upcoming closures are proposed to go out both on Ohio Drive and Independence the week of the 14th. “No Parking” notifications will go out on Ohio Drive on September 21st to ensure drivers recognized that towing will be in effect as of 0930 on the 25th. Closures would begin at 0930 and re-open at 2100. Please see details in schedule below.

West Basin Drive:

In order to secure the festival site the entirety of West Basin drive will need to be closed to vehicle and public pedestrian access from Independence to Ohio Drive starting on the September 25th. The eastern sidewalk will remain open to allow visitors access to the MLK and FDR Memorials but no vehicles will gain access to the road from 0930 on the 25th until 2100 on the 28th. Priority will be given to opening this road back up as quickly as possible at the conclusion of the event.

Independence Ave:

It is our understanding that Independence Ave is a critical artery in and out of the city and therefore it’s our desire to reduce impact here as much as possible while still maintaining the security of festival attendees and the integrity of the site.

Given that West Basin Drive will be out of commission during the festival we propose moving the Cab, Uber, and ADA drop off point to the southern most Eastbound lane of Independence from 2000 on September 25th to 2100 on the 28th. We propose extending the lane closure currently accommodating the construction on the Kurtz Bridge construction, to past West Basin Drive and continuing an additional 800 feet for ample drop off/pick-up space.

The eastbound sidewalk would close from 23rd street to the point of the taxi/uber/ADA drop off. Visitors will be routed to cross 23rd street and utilize the Northern sidewalk on Independence to access monuments and festival site from West Basin Drive.

Signage communicating closure for West Basin Drive and Independence would go out the week of September 21st to allow drivers and visitors to become aware of the updated pattern. Visitors to the MLK and FDR memorials would be able to utilize the sidewalk on the northern side of Independence to walk down to West Basin Drive then cross and access the monuments.

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**During the Event**

Independence Ave: Taxi’s, Uber’s and ADA transportation will be directed to the designated drop off point at Independence and West Basin Drive. Other traffic will be routed around to the remaining eastbound lane.

Buses:

The Big Bus Tour group, Circulator, and independent tour operator will be directed to turn up French Drive and do drop off at the Lincoln for guests wishing to access MLK and FDR memorials.

Signage on Rock Creek Park will notify drivers that West Potomac Park is closed to traffic 09/25-09/28 and to choose an alternative location to park and visit the monuments.

Communication:

Memo's will be shared with the tour companies in order to notify them of the change in traffic pattern.

Digital signs will be posted on Rock Creek, Ohio Drive, Independence Ave and East Basin Drive to communicate traffic pattern changes. See schedule below.

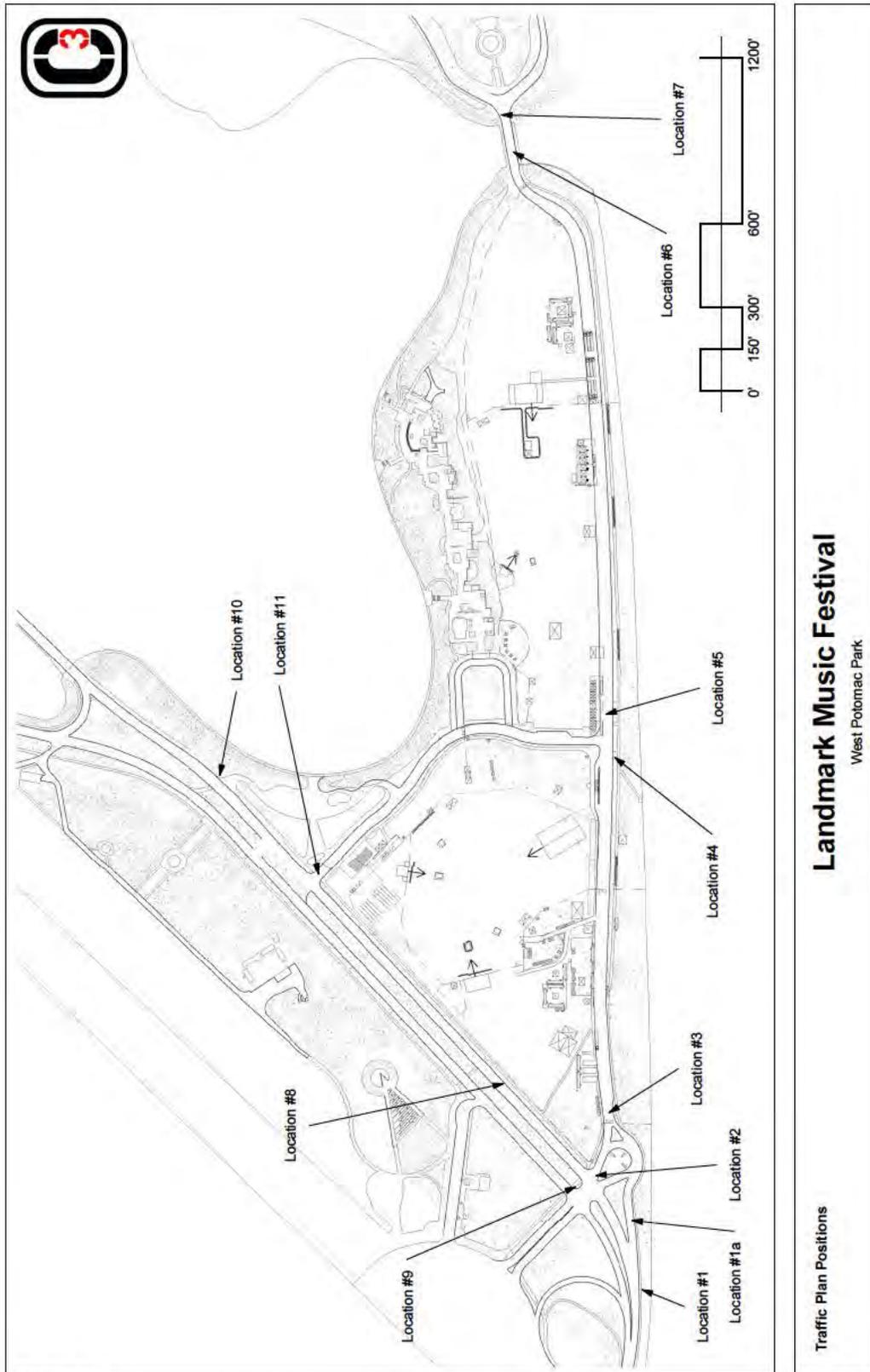
## Landmark Traffic Plan Schedule

Date	Time	Sign Type	Location	Message	Note/Action
9/14/15	1300	Notice to Drivers/ Pedestrians	7	"Notice: Ohio Westbound lanes closed 09/18-10/1	Digital Sign
	1300	Notice to Drivers/ Pedestrians	4	"Notice: Ohio Dr Westbound lanes will close 09/18-10/1	Digital Sign
	1300	Notice to Drivers	North side of Ohio drive (3 to 7)	"No Parking 09/18 0600-10/01 2100 Towing Enforced"	Signs placed approximately 40 feet apart down street
9/18/15	400	Road Lane Delineators	3&7	NA	In position to change traffic pattern
	400	Notice to Drivers	2 & 3	"Two Way Traffic Ahead"	Digital Sign - directing them to curbside lane. Around Westside of John Ericsson National Memorial -
	400	Notice to Drivers	6	Lane Delineators	Funneling westbound traffic into new lane.
	400	Notice to Drivers	7	Arrow	Arrow directs them to Non-curbside lane.
	400	Road Lane Delineators	3 to 7	NA	Delineators Dropped in anticipation of closure
	500	NA	Westbound lanes Ohio Drive	NA	Parked Vehicles towed
	600	Barricade connected & Westbound lanes of Ohio Drive closed.	7 to 3	NA	Closes Westbound lanes and changes traffic pattern on Eastbound lanes to go both directions.

Date	Time	Sign Type	Location	Message	Note/Action
9/21/15	1300	Notice to Drivers	3	Notice: Ohio Drive closed 09/25-09/28	Digital Sign
	1300	Notice to Drivers	7	Notice: Ohio Drive closed 09/25-09/28	Digital Signs
	1300	Notice to Drivers	8	FLASHING ARROW	Moves traffic into lefthand lane
9/25/15	400	Road Barricade (Type III Barricade & NPP Car)	7	NA	Dropped in anticipation of road closure
	400	Bike Rack	8 to 11	NA	Dropped in anticipation of sidewalk closure.
	830	NA	West Basin Drive	NA	Parked Vehicles towed
	930	Road Barricade	11, 2, & 7	NA	Barricade in position to close road
	2100	Road Barricade	10 to 8	NA	Barricade in position to extend closure from Kurtz Bridget to Position 8
	2100	Bike Rack	11 to 8		Bike Rack Connected to close sidewalk.
	2100	Notice to Pedestrians	8	"Sidewalk Closed - use northern side to access memorials" - w/ Arrow	Sign Attached to Bike Rack
	2100	Notice to Visitors & Festival Guests	8 & 11	"Taxi/ADA Drop Off Only"	Printed Sign - notifying area for drop off
	2100	Notice to Visitors	11	"This way to MLK, FDR, and Jefferson Memorials" - w/ Arrow	Directing pedestrians across West Basin Dr to access memorials.

Date	Time	Sign Type	Location	Message	Note/Action
	2100	Notice to Buses / Drivers	9	No Left Turn - Bus Drop Off @ Daniel French	Directing Buses and other vehicles away from Ohio Drive
	2100	Notice to Buses	1a	"Bus Drop Off - Daniel French Dr" - w/ Arrow	Digital Sign
<b>9/26/15</b>		Festival			
<b>9/27/15</b>		Festival			
<b>9/28/15</b>		Festival Tear Out			
	500		11 to 8	NA	Southern Eastbound lane rolled back to original closing.
	1300	Road Barricade	7 to 3	NA	Barricade Dropped in anticipation of re-opening Eastbound lane as two way traffic on Ohio Drive
	2100	Road Barricade	7 to 3	NA	Connected to re-open lanes, Westbound lanes remain closed.
	2100		West Basin Drive	NA	Road Open - West Sidewalk Remains closed
<b>10/1/15</b>	2100		All Roads/ Sidewalks Open		All traffic back to normal

# Traffic Plan Map



MS 1510208

## Road Closure Vendor / Equipment

Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used throughout the site.



These delineators are designed to quickly block off areas where vehicles are prohibited. They meet crashworthy requirements for NCHRP-350 and the loop handle makes it easy to move several loopers at one time for fast set-up and take-down.

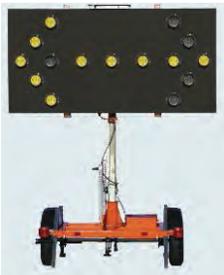
Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

Street Closures: Each end of Ohio Drive will be closed using a combination of Type III Barricade & BMS Digital

Type III Breakaway All Plastic 6ft (72”)  
Meets MUTCD Standards, NCHRP-350 Accepted  
Lights can be fixed on either side of the barricade  
Boards are 1" thick. This unit is 6ft wide.



Solar Arrowboard Trailer, meets MUTCD standards, is solar powered, and visible day and night to route traffic around closures.

Solar Message Centers will be utilized in key locations to communicate about traffic pattern changes and access locations.





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forensics

March 31, 2015

Stageline Mobile Stage Inc.  
700 Marsolais Street  
L'Assomption, Quebec, Canada, J5W 2G9

Email: Yvan@stageline.com

Attn: Mr. Yvan Miron

Re: SAM 575 Mobile Stage – Use in the United States  
McLaren File No. 150122

McLaren Engineering Group (McLaren) has reviewed the SAM575 Mobile Stage system for general use in the United States. The calculations and drawings were produced under the direct supervision and responsible charge of “the undersigned.” The final documents are the result of a comprehensive evaluation by McLaren and include approved revisions as needed resulting from these engineering reviews. **We believe that the erected system will safely support the approved loading and environmental conditions if properly assembled and used in accordance with manufacturer’s recommendations and as noted herein.**

The assessment by McLaren only considers the fully erected SAM575 Mobile Stage structure, with 8800 lbs of ballast installed as specified in the drawings listed below, and its standard features, including wind walls, rigging trusses and pipes, front overhang rigging pipes, side overhang rigging beams, and line array rigging beams. Additional items such as auxiliary components, access ramp, hydraulic systems and erection devices were not considered in this review. The fabrication, design and operational procedures meet or exceed the requirements of ANSI E1.21-2013 “Entertainment Technology – Temporary Structures Used for Technical Production of Outdoor Entertainment Events.” The design loads were derived from ASCE 7, 2010 edition, and ANSI E1.21. Steel design was performed using AISC-LRFD provisions. Plywood was designed using APA provisions.

The design and construction of the erected stage assembly meets the applicable requirements of IBC-2012 Chapter 16, with the following suitable adjustments:

1. The mobile stage is erected for a very short period of time and protective actions will be taken by trained personnel under specified environmental conditions. Environmental loads in ASCE 7 and IBC, including wind, are based on statistical probabilities that relate to time. Reductions in design loads have been taken using the provisions of ANSI E1.21 to account for such conditions. The wind design loads for the mobile stage far exceed the minimum permissible using E1.21.
2. ANSI E1.21 allows reduced wind loads compared with IBC only if weather is monitored and if certain actions by trained personnel can be accomplished. The procedures in the User’s Manual comply with and exceed the minimum requirements of E1.21.

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McLaren Technical Services, Inc.

100 Snake Hill Road  
West Nyack, New York 10994

Phone (845) 353-6400

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e-mail: mgmclaren@mgmclaren.com

On the web: www.mgmclaren.com

Stageline Mobile Stage Inc. furnished the following material for review:

1. SAM575 Mobile Stage Design Brief, dated March 2015
2. SAM575 Users' Manual, dated March 2015
3. Matrix structural computer model analysis results using "Visual Design" software by Civil Design Inc.
4. SAM575 assembly drawings and select detail shop drawings
5. Stageline Mobile Stage Equipment "Wind Resistance and Procedures in Case of Heavy Wind," dated March 27, 2015.

The SAM575 Mobile Stage is to be used as a performance or similar platform for short-term temporary use in outdoor environments. The mobile stage travels as a tractor trailer; when it arrives on site, the Certified Operator and crew deploy and erect the stage roof and stage platform assembly. The trailer chassis remains in place as the center portion of the stage. The mobile stage bears on grade that is suitable to support the truck and tractor trailer. The Certified Operator in conjunction with the Event Producer is responsible for confirming that the ground bearing conditions are suitable as per the User's Manual.

The mobile stage has a roof, available rigging points, and optional fabric wind walls. The stage is a temporary performance platform and not a legitimate theater stage, and as such, is not subject to the same live loads. The SAM575 has a stage live load rating of 150 psf. The SAM 575 has a roof live load rating of 20 psf unrigged, or 94,000 lbs based on the rigging plan in the SAM 575 Users' Manual. Standard Stageline stairs and guardrails are appropriate for performance use. Netting must be added to the guardrails for events in which the general public will have access to the stage area. The wood pads between the base of the stabilizers and the pavement must be clad with rubber on their undersides.

The stage roof is intended to support rigging loads, wind, and rain. It is not generally intended to support the weight of snow and ice. Use in locations and time periods where snow and ice are a possibility shall be reviewed and approved in writing by a professional engineer for the combined effects of rigged loads, wind, snow, rain and/or ice.

Users must understand and carefully adhere to the Rigging Diagram provided in the User's Manual. If the desired rigging loads deviate from or exceed those specified on the Rigging Diagram, contact Stageline Mobile Stage Inc. for advice. No adjustments or modifications should be made to the SAM575 without first being reviewed and approved by Stageline Mobile Stage Inc.

As stated in the SAM575 Users' Manual, the stage system must be operated under the supervision of Stageline trained and certified personnel.

The mobile stage assembly is designed to resist a service level 90 mph 3-second wind gust without the wind walls and service level 60 mph 3-second wind gust with the wind walls in place. These service level wind speeds are equivalent to factored design wind speeds of 115 mph and 77 mph 3-second wind gusts as per ASCE 7-10. (Please note that while ASCE 7-10 references factored wind speeds for load calculation purposes, wind speeds that are actually measured and reported by weather stations and weather information services will be service level wind speeds.) A Stageline Certified Operator is required to monitor wind forecasts from an official weather information service for the entire period the structure is assembled. Stageline recommends that the Operator use an anemometer to measure wind on site for improved real-time wind monitoring. The Certified

Operator shall take recommended actions listed in the User's Manual and in the attached "Wind Resistance and Procedures in Case of Heavy Wind" document, if wind gusts approaching the applicable limit are possible or measured. Depending on the situation, such actions include lowering of the roof if time permits, removal of vulnerable equipment, rapid mitigation of wind resistance from wind walls, and evacuation of personnel to a safe distance from the assembly.

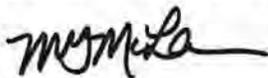
Although not ordinarily required by governmental authorities for temporary structures, seismic loads have been considered for moderate and high seismic regions. The seismic loads do not govern the design.

McLaren acknowledges that the SAM575 Mobile Stage is a piece of equipment that serves the live event industry and it is not practical to involve engineers in typical usage. As such, it is the responsibility of the Stageline Certified Operator to adhere to the manufacturer's guidelines. In addition, if the mobile stage is part of a larger event with other structures, it is the responsibility of the Event Producer to understand the requirements of the Stageline equipment, to understand the responsibilities of the Stageline Certified Operator, and coordinate the Stageline mobile stage requirements with the event operational management plan. It is the responsibility of the mobile stage Owner to comply with the documented guidelines, including proper use, maintenance, and periodic inspections and testing. Such inspections include visual and functional testing of all hydraulic, structural and mechanical components. Stageline recommends that such inspections be conducted by qualified personnel once every year according to the manufacturer's guidelines. The inspection and testing reports must be properly filed along with the maintenance records of the mobile stage. The mobile stage must have been inspected within the last 24 months by a competent authority for this certificate to be valid. If critical defects were found on the structure during the inspection, repairs and procedures must have been approved by a structural engineer and completed according to professional standards. Inspection, engineering approval (if applicable) and repair documents must be presented upon request.

Please feel free to contact our office if you have any questions about our review.

Very truly yours,

The Office of  
**McLaren Technical Services, Inc.**  
**d/b/a McLaren Engineering Group**



Malcolm G. McLaren, P.E., SECB  
President

MGM/wbg

Attachments: Stageline Procedures for Heavy Wind  
State P.E. and S.E. seals

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# WIND RESISTANCE AND PROCEDURES IN CASE OF HEAVY WINDS

## Certification 2015

### Stageline Mobile Stage Inc. Equipment

We, from Stageline Mobile Stage Inc., certify that the components identified below have been specified by the engineering department to meet the following wind resistance and also the NFPA 701-04 and ULC S-109 regulations (Standard Methods of Fire Tests for Flame Propagation of Textiles and Films).

MODEL	WIND Resistance 3S <sup>1</sup>	WIND Resistance (without windwalls) 3S <sup>1</sup>	WINDWALL AREA
SL50 *	60 mph (97 km/h)	80 mph (129 km/h)	188ft <sup>2</sup> (17.5 m <sup>2</sup> )
SL100	60 mph (97 km/h)	80 mph (129 km/h)	679ft <sup>2</sup> (63.1m <sup>2</sup> )
SL200	60 mph (97 km/h)	90 mph (144 km/h)	490ft <sup>2</sup> (45.5m <sup>2</sup> ) + 2 x 198ft <sup>2</sup> (18.4m <sup>2</sup> )
SL250 CLASSIC	60 mph (97 km/h)	90 mph (144 km/h)	528ft <sup>2</sup> (49.1m <sup>2</sup> ) + 2 x 153ft <sup>2</sup> (14.2m <sup>2</sup> )
SL250	60 mph (97 km/h)	90 mph (144 km/h)	566ft <sup>2</sup> (52.6m <sup>2</sup> ) + 2 x 243ft <sup>2</sup> (22.6m <sup>2</sup> )
SL260	60 mph (97 km/h)	90 mph (144 km/h)	599ft <sup>2</sup> (55.6m <sup>2</sup> ) + 2 x 257ft <sup>2</sup> (23.9m <sup>2</sup> )
SL320	60 mph (97 km/h)	90 mph (144 km/h)	991ft <sup>2</sup> (92.1m <sup>2</sup> ) + 2 x 600ft <sup>2</sup> (55.7m <sup>2</sup> )
PROMOBILE	60 mph (97 km/h)	90 mph (144 km/h)	594ft <sup>2</sup> (55.2m <sup>2</sup> ) + 2 x 288ft <sup>2</sup> (26.8m <sup>2</sup> )
SAM440	60 mph (97 km/h)	90 mph (144 km/h)	1147ft <sup>2</sup> (106.6m <sup>2</sup> ) + 2 x 731ft <sup>2</sup> (67.9m <sup>2</sup> )
SAM550	60 mph (97 km/h)	90 mph (144 km/h)	2 x 690ft <sup>2</sup> (64.1m <sup>2</sup> ) + 2 x 747ft <sup>2</sup> (69.4m <sup>2</sup> )
SAM555	60 mph (97 km/h)	90 mph (144 km/h)	2 x 805ft <sup>2</sup> (74.8m <sup>2</sup> ) + 2 x 793ft <sup>2</sup> (73.7m <sup>2</sup> )
SAM575	60 mph (97 km/h)	90 mph (144 km/h)	2 x 805ft <sup>2</sup> (74.8m <sup>2</sup> ) + 2 x 793ft <sup>2</sup> (73.7m <sup>2</sup> )
Covered Sound Wings SL250/260	50 mph (80 km/h)	90 mph (144 km/h)	632ft <sup>2</sup> (58.7m <sup>2</sup> ) + 2 x 112ft <sup>2</sup> (10.4m <sup>2</sup> ) per side
Covered Sound Wings SAM575	50 mph (80 km/h)	90 mph (144 km/h)	2100ft <sup>2</sup> (195.1m <sup>2</sup> ) + 275ft <sup>2</sup> (25.5m <sup>2</sup> ) per side
Covered Sound Wings SAM555	50 mph (80 km/h)	90 mph (144 km/h)	2100ft <sup>2</sup> (195.1m <sup>2</sup> ) + 275ft <sup>2</sup> (25.5m <sup>2</sup> ) per side
SAM750 with Covered Sound Wings	60 mph (97 km/h)	90 mph (144 km/h)	2 x 2075ft <sup>2</sup> (192.8m <sup>2</sup> ) + 4 x 430ft <sup>2</sup> (39.9m <sup>2</sup> ) + 2 x 3177ft <sup>2</sup> (295.2m <sup>2</sup> )

This equipment must have been inspected within the last 24 months by a competent authority for this certificate to be valid. If critical defects were found on the structure during the inspection repairs and procedures must have been approved by a structural engineer and completed according to professional standards. Inspection, engineering approval (if applicable) and repairs documents must be presented upon request.

THE ASSOCIATION OF PROFESSIONAL ENGINEERS OF THE PROVINCE OF PRINCE EDWARD ISLAND  
VALID FOR THE YEAR 2015

*Jonathan Doucet*  
Jonathan Doucet  
No. 1554

DATE: 27/03/15

LICENSED PROFESSIONAL ENGINEER  
PROVINCE OF PRINCE EDWARD ISLAND

PROFESSIONAL ENGINEER

*Jonathan Doucet*  
Jonathan Doucet  
27/03/15

PROFESSIONAL ENGINEER ALBERTA

*Jonathan Doucet*  
Jonathan Doucet  
27/03/15

PROFESSIONAL ENGINEER

*Jonathan Doucet*  
Jonathan Doucet  
27/03/15

REGISTERED PROFESSIONAL ENGINEER

DATE 27/03/15

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PROFESSIONAL ENGINEER

*Jonathan Doucet*  
Jonathan Doucet  
2015 03 27  
MEMBER 29292  
YR. ANN. DAY  
SASKATCHEWAN

<sup>1</sup> 3 seconds wind gust  
\* Unit #536 and up

Expiration date: December 31<sup>st</sup>, 2015

## Procedures in case of Heavy Winds, SAM575

### Wind weather condition:

#### A) During set-up and dismantling of the stage and windwalls

The windwalls are the elements most at risk in windy conditions and the installation can become problematic. Wait until the wind has subsided before installing windwalls. If this is not possible, roll up windwalls and fasten with ratchet strap to the roof before raising the structure so it does not lash out and hurt anyone. We also suggest increasing your staff to have this operation completed quickly and more safely.

If wind speed exceeds 40 mph (65 km/h), windwalls and stage installation are not recommended. We strongly suggest you wait until wind diminishes before completing the set up or dismantling the stage and windwalls.

#### B) Prior to the start of the event

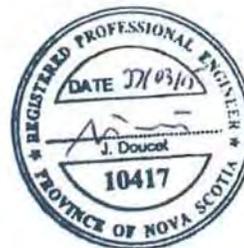
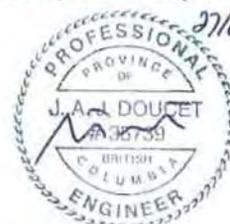
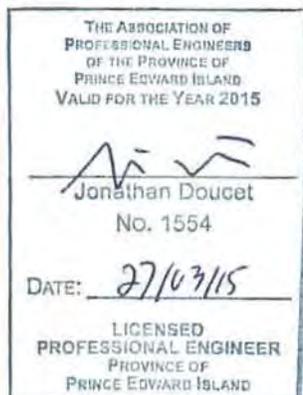
The Stageline Mobile Stages are designed to resist 3 seconds wind gust up to 90mph<sup>1</sup> (144 km/h). However, this wind resistance depends on a proper installation of all support equipment and braces. In any weather conditions, the stage must be inspected by a certified technician and all its components must be secured.

1. If wind gusts are expected to exceed **50mph (80 km/h)** (40 mph if covered wings are installed):
  - a) Roof structure should be lowered to reduce exposed surface.
  - b) Upstage windwalls must be lowered.
  - c) Side windwalls should be removed. If not possible, roll up all access doors.
  - d) Remove, lower and secure all movable parts i.e. speakers, screens or lighting equipment, banners, to limit any movement.

#### C) During the event

1. If wind gusts exceed **40mph (64 km/h)** (30 mph if covered wings are installed):
  - a) Roll up all access doors.
  - b) Remove, lower and secure all movable parts i.e. speakers, screens or lighting equipment, banners, to limit any movement.
  - c) Be prepared to lower the upstage windwalls.
2. If wind gusts exceed **50mph (80 km/h)** (40 mph if covered wings are installed):
  - a) Lower the upstage windwalls. Unclasp or slash openings in the side windwalls.
  - b) The public and all non-essential personnel present must remain at least 100 ft (30 m) away from the stage.
3. If wind gusts exceed **60 mph (97 km/h)** (50 mph if covered wings are installed):
  - a) All remaining personnel present must remain at least 100 ft (30 m) away from the stage.

Note: The most probable scenario during a violent storm is that the windwalls will be torn away. This is why it is so important to keep all technicians and the crowd at a safe distance.



Research & Engineering



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Georgia PE #14239



Hawaii PE # 13502



Idaho PE #13185

THIS WORK WAS PREPARED BY ME OR UNDER MY SUPERVISION.

Signature

Expiration Date of the License

04/30/16



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Indiana PE #60900241



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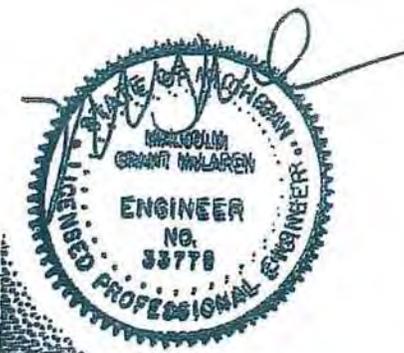
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Maryland PE #10663



Massachusetts PE #31974



Michigan PE#6201033778

I hereby certify that this plan, specification, or report was prepared by me or under my direct supervision and that I am a duly Registered Professional Engineer under the laws of the State of Minnesota.

Malcolm G. McLaren  
Date 3/31/15 Registration No. 25312

Minnesota PE #25312



Mississippi PE #17000



Missouri PE #E-23163



Nebraska PE # E-11416



Nevada SE #10110



New Hampshire PE #4392



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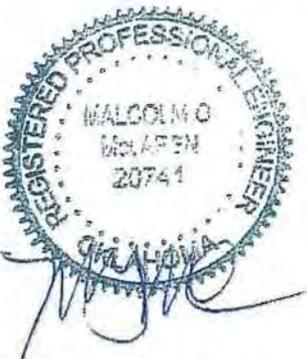
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**National Park Service**

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**National Capital Region**

# **Special Event & Tent Requirements**

**November 2014**

**Version 4**



**NCRO Fire & Emergency Management**

**National Park Service**

1100 Ohio Drive, SW

Washington, DC 25425

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TABLE OF CONTENTS

INTRODUCTION ..... Page 4

SECTION: Page

1. Responsibilities .....4

    Park .....4

    Regional Authority Having Jurisdiction AHJ.....4

2. Site Layout .....4

3. Tent Floor Diagram .....5

4. Emergency Plan .....5

5. Cooking and Non-Cooking Booths .....5

6. Temporary Tents.....6

    Tent Approval .....6

    Tent Clearance .....6

    Aisles Width.....6

    BBQ Grills .....6

    Exit Head Clearance .....6

    Occupant Load.....6

    Flame Propagation Performance.....6

    Exits and Occupant Loads for Enclosed Tents .....6

    Hay, Straw or Shavings.....6

    Stake Line Separation .....6

    Sources of Ignition.....6

    Tent Stakes.....6

7. Exit Signs and Emergency White Lights .....7

    Exit Signs .....7

    Emergency White Lights .....7

8. Fire Hazards.....7

    Flammable and Combustible Clearance.....7

    NO SMOKING .....7

    Wiring Protection .....7

    Temporary Electrical Wiring .....7

9. Portable Fire Extinguishers.....7

    ABC Class.....7

    Maximum Travel Distance .....7

    Fire Extinguisher Height.....7

    Fire Extinguishers Maintenance .....7

    Fire Extinguishers Obstruction .....7

    Class K-Rating.....7

    Fire Extinguisher Size & Placement – Class B Hazards.....7

10. Egress.....8

    Furnishings or Decorations .....8

11. Portable Heaters.....8

    Portable Outdoor Heaters.....8

    Patio Heaters .....8

Portable Electric Heaters.....8

12. Liquefied Petroleum Gas (LPG) Cylinders .....8

    LPG Separation Distance.....8

    LPG Storage.....8

    LPG Containers.....8

    LPG Limits.....8

    LPG Protection.....8

    LPG Visual Inspection.....8

13. Portable Generators .....9

    Separation from Tents.....9

    Refueling.....9

    Wiring Protection .....9

14. Crowd Control.....9

    Crowd Managers .....9

REFERENCE CODES, STANDARDS & NPS/NCR POLICIES .....9

DRAFT

## INTRODUCTION:

The National Park Service (NPS) requires Fire and Life Safety Inspections to be conducted at all fairs, festivals and or outdoor public events. A variety festivals and outdoor public assemblies draw large crowds. Temporary tents, and amusement devices can impede emergency access for fire, police and emergency personnel.

Per DO/RM58, the *NCR/Fire and Emergency Manager and designee have been designated as the Authority of Having Jurisdiction (AHJ)* for administration of all regional structural fire safety enforcement and have adopted the National Fire Protection Association (NFPA) codes and standards for fire prevention, protection and life safety. The NFPA 1 Fire Code and NFPA 101 Life Safety Codes are some of the model codes and standards referenced while conducting fire and life safety inspections.

The following documents pertaining to special event tents (**900 sq. ft.** or greater) and cooking tents are required to be submitted to the AHJ for review and approval no later than fourteen (**14**) days prior to the scheduled event.

- Site layout plan
- Tent floor diagram
- Emergency plan

The requirements for these documents are outlined in sections 2-4.

**Notice about Tent Inspections:** Two inspections are generally required for a temporary tent **exceeding 900 square feet (sq. ft.)**. The first inspection is performed after the initial installation and prior to the event. The first inspection must be scheduled by the person, firm, or corporation responsible for the installation. The second inspection is performed before the event opens and can be facilitated by the event operator. If installing a tent, please coordinate and plan accordingly!

## 1. RESPONSIBILITIES

### Park:

- Incorporate fire and life safety requirements into existing permit process
- Required consultation with Regional AHJ on food service operations and tents **=/> 900 sq. ft.**
- Review emergency plan for sufficiency
- Issue Special Event Permit.
- Pre-event fire and life safety inspection

### Regional AHJ:

- Provide review and inspection assistance as requested
- Review all food service operations plans
- Review plans for tents exceeding **=/> 900 sq. ft.**
- Issue Occupancy Load Certificates as necessary

## 2. SITE LAYOUT

The site layout plan shall be in the form of a legible diagram and shall include:

- Overall site map
- Description of each tent
- List of all structures within the event site.
- List of booth or site numbers (name of occupant if possible).

- Location of all cooking, retail, and display booths.
- Location of all LPG use including cooking and heating.  
(No LPG storage is permitted on site during the event, per AHJ)
- Location of all portable generators
- Distance to roadways or other structures

### 3. TENT FLOOR DIAGRAM (NFPA 101:7.3.1.3.2)

- Placement of tables and chairs
- Egress routes and exits
- Egress paths and exit locations and widths in **inches/feet**
- Location of fire extinguishers
- Exit signage and emergency white lights
- Description of tent activities or function
- Location and size of LPG cylinders
- Location of all cooking appliances
- Location of all portable generators
- Overall dimensions of tent in **feet/inches**

### 4. EMERGENCY PLAN

The written emergency plan shall include:

- The date and time of the event.
- The name and address of the event facility.
- Complete contact information for the event sponsor/coordinator including cell phone numbers and e-mail addresses.
- The approximate number of attendees and staff.
- Evacuation procedures in the event of an emergency (Fire, EMS, weather, etc.).
- A plan to immediately stop any music, all audio-visual special effects in the event of emergency.
- In case of emergency, any staff member can call 911.
- Emergency procedures and evacuation plans shall be reviewed and discussed with all event staff.

**Final approval for all special events and tent use are subject to pre-event on-site fire and life safety inspections, as well as random spot inspections during the event.**

### 5. COOKING and NON-COOKING BOOTHS

- All tent fabric shall meet the flame propagation performance criteria contained in NFPA 701. The AHJ requires a rating certificate or other evidence of acceptance (i.e. a label attached to the tent material). Evidence of flame resistance acceptance shall be included with the event plan.  
(NFPA 101:11.11.2.1)
- Cooking booths shall be separated by a minimum of **10 feet** from non-cooking booths.
- BBQ grilling shall be minimum of **10ft.** from any structure. (NFPA 1:10.11.6.1)
- Booth exit opening(s) shall be a minimum of **3 feet** in width.
- A minimum of **one** portable fire extinguisher, **type 2A:10BC** is required. (NFPA10 6.2.1.2)
- Portable fire extinguisher requirements: See Section 9.

**6. TEMPORARY TENTS**

- **Tent Approval:** A plan for the placement of a tent must be submitted and approved by the AHJ or designee before a permit is granted or erecting of a tent can begin. (NFPA 102: 8.4.4)
- **Tent Clearance:** A minimum **10 ft.** clearance must be maintained from tents to any flammable or combustible materials or vegetation. (NFPA 101:11.10.2.1)
- **Aisle Width:** The width of aisles serving seating at tables shall be not less than **44 in.** where serving an occupant load exceeding 50 people, and **36 in.** where serving an occupant load of **49** people or fewer. (NFPA 101:12.2.5.8.2)
- **BBQ Grills:** No hibachi, grill, or other similar devices used for cooking, heating, or any other purpose shall be used or kindled on any balcony, under any overhanging portion, or within **10 ft.** of any structure. (NFPA 1:10.11.6.1)
- **Exit Head Clearance:** All exits must have a minimum head clearance height of **7 ft.** (NFPA 1:25.1.3.2)
- **Occupant Load:** The occupant load for assembly areas is to be determined by the AHJ or designee. Occupant load certificates will be issued accordingly.
- **Flame Propagation Performance:** All tent fabric shall meet the flame propagation performance requirements outlined in NFPA 701. The AHJ requires a certificate or an acceptance label attached to the tent material. (NFPA 101:11.11.2.1)
- **Exits and Occupant Loads for Enclosed Tents:** Tents that have sides attached and those with rolled up sides which are capable of being enclosed shall meet the following occupant load and exit requirements. (NFPA 1:14.9.1.2)

Occupant Load number	Floor Area	Approx. Tent Sizes	Min. Exits
<49 people	<343 Sq. Ft.	10'x 10', 10'x 30', 15'x 15'	1
50-499 people	350 - 3,493 Sq. Ft.	15'x 30', 40'x 40', 40' x 80'	2
500-999 people	3,500 - 6,993 Sq. Ft.	40'x 100', 60'x 100'	3
>1000 people	>7,000 Sq. Ft.	80' x 100', 60'x 160'	4 or more

- **Hay, Straw or Shavings:** Hay, straw, shavings, or similar combustible materials that have not been treated to make them flame retardant to a degree acceptable to the AHJ shall **NOT** be permitted within any structure used as an assembly occupancy. (NFPA 1:25.1.5.3)
- **Stake Line Separation:** There shall be a minimum of **10 ft.** between stake lines. (NFPA 101:11.11.3.1) *(Visible markings are recommended to mitigate trip hazard)*
- **Sources of Ignition:** Sources of ignition, including matches and lighters, shall not be used within **20 ft.** (6 m) of areas used for fueling, servicing fuel systems of internal combustion engines, or receiving or dispensing of Class I and Class II liquids. (NFPA 1:30.3.2.1)
- **Tent Stakes:** Tent stakes adjacent to any means of egress from any tent open to the public shall be railed off, capped, or covered so as not to present a hazard to the public. (NFPA 1:25.1.3.3)

**7. EXIT SIGNS AND EMERGENCY WHITE LIGHTS**

- **Exit Signs:** Exits must be marked with continually illuminated signs with an emergency battery backup. (NFPA1:14.14.5.1)
- **Emergency White Lights:** Emergency illumination shall be provided for a minimum of 1 ½ hours in the event of failure of normal lighting. (NFPA 101:7.9.2.1\*)

**8. FIRE HAZARDS**

- **Flammable and Combustible Clearance:** Minimum of **10 ft.** clearance of all flammable or combustible materials or *tall* vegetation that is not used for necessary support equipment. (NFPA 101:11.10.2.1)
- **NO SMOKING:** Smoking shall not be permitted. Plainly visible “NO SMOKING” signs shall be posted. (NFPA 101:11.11.4.2.1)
- **Wiring Protection:** Flexible cords or cables accessible to the public shall be arranged to minimize the tripping hazard and shall be permitted to be covered with non-conductive matting, provided that the matting does not constitute a greater tripping hazard than the uncovered cables. (NFPA 70:525.20 (G)).
- **Temporary Electrical Wiring:** All electrical appliances, fixtures, equipment, or wiring shall be installed and maintained in accordance with NFPA 70, National Electrical Code. (NFPA 1:11.1.2)

**9. PORTABLE FIRE EXTINGUISHERS**

- **ABC Class:** Portable fire extinguishing equipment of approved types shall be furnished and maintained in tents in such quantity and in such locations as directed by the authority having jurisdiction. Minimum of **2A 10-BC.** (NFPA 101:11.11.5)
- **Maximum Travel Distance to Extinguisher of 75 feet for Class A-Hazard.** (NFPA table 10:6.2.1)
- **Fire Extinguisher Height:** Fire Extinguishers Height: Fire extinguishers under 40 lbs., shall be mounted no higher than 5 ft. at the top from the finished floor. NFPA 1:13.6.8.1.3.8.1 (NFPA 1:13.6.8.1.3.8.1)
- **Fire Extinguisher Maintenance:** Fire extinguishers shall be subjected to maintenance at intervals of not more than **1 year**, at the time of hydrostatic test, or when specifically indicated by an inspection or electronic notification. (NFPA 1:13.6.9.3.1.1.1)
- **Fire Extinguisher Obstruction:** Fire extinguishers shall not be obstructed or obscured from view. (NFPA 1: 13.6.8.1.3.3.1)
- **Class K-Rating:** Class K-rated fire extinguishers shall be provided where combustible cooking of vegetable or animal oils and fats are being performed. (NFPA 10:6.6.1) It shall be installed within **30 ft.** of the hazard. (NFPA 10:6.6.2)
- **Fire Extinguisher Size and Placement for Class B Hazards:** Portable fire extinguisher UL rating requirement is based on the maximum fuel capacity of Class B Hazard. Table NFPA 10:6.3.1.1

Type of Hazard	Amount of Fuel	Fire Ext. Type	Max Travel Distance
<b>Low-Hazard</b>	Less than <b>1 gl.</b> fuel	5B Fire Ext.	30 ft. apart
NFPA10:5.4.1.1		10B Fire Ext.	50 ft. apart
<b>Ordinary-Hazard</b>	Less than <b>1-5 gl.</b> fuel	10B Fire Ext.	30 ft. apart
NFPA10:5.4.1.2		20B Fire Ext.	50 ft. apart
<b>High-Hazard</b>	More than <b>5 gl.</b> fuel	40B Fire Ext.	30 ft. apart

NFPA10:5.4.1.3		80B Fire Ext.	50 ft. apart
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**10. EGRESS**

- **Furnishings or Decorations:** No furnishings, decorations, or other objects shall obstruct exits or their access thereto, egress therefrom, or visibility thereof. (NFPA 101:7.1.10.2.1)

**11. PORTABLE HEATERS**

- **Portable Outdoor Heaters:** Heaters used for temporary heating shall be located at least **6 ft.** (1.8 m) from any cylinder. (NFPA 58:6.19.4.4)
- **Patio Heaters:** Patio heaters shall not be located within **5 ft.** (1.5 m) of exits from assembly occupancy. (NFPA 58:6.20.2.3)
- **Portable Electric Heaters:** Heaters shall be connected to electricity by electric cable that is suitable for outside use and is of sufficient size to handle the electrical load. (NFPA 101:11.11.6.2.3)

**12. LIQUEFIED PETROLEUM GAS (LPG) CYLINDERS**

- **LPG Separation Distance:** Containers for LPG installed not less than **5 ft.** from any doorway or opening with at least two means of egress and **10 ft.** from any opening with at least one means of egress. (NFPA 58:8.4.1.1)
- **LPG Storage:** **NO onsite storage** of LPG cylinders is permitted per AHJ.
- **LPG Containers** that show excessive denting, bulging, gouging, or corrosion shall be removed from service. (NFPA 58:5.2.1.4)
- **LPG Cylinder Transportation.** Cylinders in excess of 40 lb. (18 kg) total weight being transported to or from the site shall be carried on a hand truck or motorized truck. NFPA 1:41.5.5.3
- **LPG Limits:** Per NPS-NCR Authority Having Jurisdiction (AHJ)

Maximum LPG cylinder size use, per appliance	100 lbs.
Maximum LPG use per 10 ft.x10 ft. tent or (100sq feet tent)	200 lbs.
Min. separation distance per every 200lbs LPG (100sq.ft.tent)	10 ft. (58:8.4.1.1)
<b>NO ONSITE STORAGE OF SPARE LPG IS PERMITTED</b>	

*Example: A tent size of 20 ft. x 20 ft., has a maximum LPG use of 400 lbs., with a 10ft. separation distance to every 200 lbs. LPG use.*

- **LPG Protection:** LPG tank containers shall be secured in upright position and protected from vehicular traffic. (NFPA 1:25.1.10.1.7)
- **LPG Visual Inspection:** Visual inspection shall be performed in accordance with the following: (NFPA 58:5.2.3.4)
  - (1) The cylinder is checked for exposure to fire, dents, cuts, digs, gouges, and corrosion according to CGA C-6, Standard for Visual Inspection of Steel Compressed Gas Cylinders.
  - (2) The cylinder protective collar (where utilized) and the foot ring are intact and are firmly attached.
  - (3) The cylinder is painted or coated to minimize corrosion.
  - (4) The cylinder pressure relief valve indicates no visible damage, corrosion of operating components, or obstructions.
  - (5) There is no leakage from the cylinder or its appurtenances that is detectable without the use of instruments.

- (6) The cylinder is installed on a firm foundation and is not in contact with the soil.

DRAFT

### 13. PORTABLE GENERATORS

- **Separation from tents:** Generators and other internal combustion power sources shall be separated from temporary membrane structures and tents by a minimum of **5 ft.** and shall be protected from contact by fencing, enclosure, or other approved means (NFPA 1: 25.1.12.1)
- ~~**Refueling:** Portable generators shall not be operated or refueled within buildings, on balconies, or on roofs. (NFPA 1: 11.7.2.2)~~
- Portable generators shall be positioned so that the exhaust is directed as follows:
  - At least **5 ft.** in any direction away from any openings or air intakes
  - Away from the building.
- **Wiring Protection:** Flexible cords or cables accessible to the public shall be arranged to minimize the tripping hazard and shall be permitted to be covered with non-conductive matting, provided that the matting does not constitute a greater tripping hazard than the uncovered cables. NFPA 70:525.20 (G).

### 14. CROWD CONTROL

- **Crowd Managers:** Public assembly occupancies shall be provided with a minimum of one trained crowd manager or crowd manager supervisor, where the occupant load exceeds 250. (see additional information) (NFPA 101:12.7.6.1)

### REFERENCE CODES, STANDARDS & NPS/NCR POLICIES

RM-58 Structural Fire Management

NFPA 1, Fire Code

NFPA 10, Standards for Portable Fire Extinguishers

NFPA 13, Liquefied Petroleum Gas Code

NFPA 70, National Electrical Code

NFPA 101, Life Safety Code

NFPA 102, Standard for Grandstands, Folding and Telescopic Seating, Tents, and Membrane Structures



U.S. Department  
of Transportation  
**Federal Aviation  
Administration**

Eastern Service Center

1701 Columbia Avenue  
College Park, Georgia 30337

Kim Austgen  
Strictly FX, LLC  
1400 N. Michael Drive, Suite A  
Wood Dale, IL 60191

Dear Ms. Austgen:

Thank you for email dated August 27, 2015 informing us of the laser show scheduled for Drake concert at the Landmark Music Festival 2015 at:

Jefferson Stage  
West Basin Drive SW  
Washington, DC 20024

Latitude 38°52'53.60"N/Longitude 77°2'31.77"W  
September 26, 2015, 7:30 p.m. - 10:30 p.m.

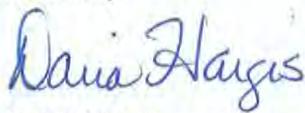
A Federal Aviation Administration (FAA) aeronautical study of the proposed activities disclosed that this laser show would not be objectionable in terms of its effect on navigable airspace, as the laser beams must be terminated at the site and will not enter navigable airspace. "Terminated", in this instance, means that all beams are confined by an object found suitable by the Food and Drug Administration (FDA) and has no effect on Air Traffic. No beams may penetrate through, or be reflected from, the terminating surface and allowed to enter any airspace useable by aircraft and/or helicopters, including that airspace used for arrival and departure from any airports, heliports and/or sea lanes.

- A Laser Safety Officer must monitor the laser light projections during the show and have access to an emergency shut-off device or radio. The emergency shut-off device shall be activated or the observer will notify the Laser Operator to shut off the laser in the event the laser beams become unterminated.
- This determination concerns the effect of the laser on the safe and efficient use of navigable airspace by aircraft and does not relieve the sponsor or operator of compliance responsibilities related to laws, ordinances or regulations of any federal, state, or local government agency.

- As you are aware, no laser system capable of affecting vision may be aimed into the Laser Free Flight Zone of an airport capable of night operations, unless approved by the FAA. This is a determination by the FAA only and does not represent an objection by any other federal, state, or local government or the FDA.
- No changes to this letter may be made unless specifically coordinated with, and approved by, the FAA Eastern Service Center, Operations Support Group (Daria Hargis), prior to the activity.

If you have any questions regarding this matter, please contact Daria Hargis at (404) 305-5598.

Sincerely,



Daria Hargis  
Airspace Specialist  
Operations Support Group  
Eastern Service Center  
Air Traffic Organization

Enclosure

# LIVE NATION ENTERTAINMENT, INC.

## ACH/WIRE REQUEST FORM

**Wire Deadline:**  
Same Day - 11:00 A.M. CST\*\*

**Request Date:** September 23, 2015  
**Value Date\*:** September 23, 2015  
**Wire Amount:** 127,543.60  
**Currency:** USD  
**BU/Company:** 3176

**Bank Name:** \_\_\_\_\_  
**Bank Acct. No.:** \_\_\_\_\_  
**ABA Routing No.:** \_\_\_\_\_  
**SWIFT CODE:** \_\_\_\_\_  
**Vendor Code:** \_\_\_\_\_



ACH ( ) WIRE ( x )

### WIRE/ACH INFORMATION

**Beneficiary SWIFT Code/ABA #:** 021030004  
**Beneficiary Bank Name:** Treasury NYC  
**Beneficiary Bank Location:** New York NY  
**Beneficiary Account #/IBAN:** 14100099  
**Beneficiary Account Name:** United States Park Police  
**Other Info. to be included in Wire/ACH:** Landmark United States Park Police Deposit  
Cost Center: PPWOUSPPH2  
Functions Area PROIESUC1 380000  
WBS#PX XUSPP682 00 1

### Additional Banking Information

#### Correspondent Bank Information (If necessary)

**ABA # or SWIFT Code:** \_\_\_\_\_  
**Correspondent Bank Name:** \_\_\_\_\_  
**Correspondent Bank Address:** \_\_\_\_\_  
**Correspondent Bank Account #:** \_\_\_\_\_  
**Other Info. to be included in the wire:** \_\_\_\_\_

### PURPOSE OF THE WIRE

**Purpose of Wire:** Landmark United States Park Police Deposit

GL Account Coding/Number:	Show / Reference	Amount
3176-00017-50128-00-3176000002-0003-000000-000000-0000000000	Landmark United States Park Police Deposit	127,543.60

**Requested By:** Manjeri Karthik Accountant  
512-505-4484  
 Print Name, Title & Phone #

9-23-15  
 Signature & Date  
9/23/15  
 Signature & Date

**Approved By:** Erika Fitzgerald, Finance Director  
512-505-4409  
 Print Name, Title & Phone #

**Approved By:** \_\_\_\_\_  
 Print Name, Title & Phone #

**Approved By:** \_\_\_\_\_  
 Print Name, Title & Phone #

**Accounting Department Approval:** \_\_\_\_\_  
 Print Name, Title & Phone #

\*\*Value Date\* refers to date wire will be processed and sent to beneficiary.

\*\*If wire(s) are needed same day we need notice by 11AM CST of the wire and the actual wire by 12PM CST

Please SCAN and EMAIL to [CorporateCashmgmt@livenation.com](mailto:CorporateCashmgmt@livenation.com) or FAX completed form to (713) 693-2638

\*\*\*Wires over \$750K should be e-mailed to - [WiresforCAOapprovalover750K@livenation.com](mailto:WiresforCAOapprovalover750K@livenation.com) for CAO approval.



**United States Park Police**  
Integrity Honor Service

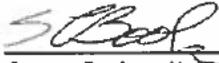
JRM

**Invoice**

Icon Protection Branch  
Special Forces District, SEO  
1100 Ohio Drive, SW  
Washington, DC 20024  
(Office) 202-610-7092 (Fax) 202-426-0612

PERMIT # 15-0174  
DATE OF INVOICE August 21, 2015  
EVENT NAME Landmark Festival  
LOCATION: West Potomac Park

TO Tiffinay Rose  
1300 Pennsylvania Avenue, NW, Suite 370  
Washington, DC, 20004  
202-688-3763  
[trose@nationalmall.org](mailto:trose@nationalmall.org)

Approved:   
Steven Booker, Major  
Commander, Icon Protection Branch

Contact Officer		District		PAYMENT TERMS			DUE DATE	
Lt. James Murphy 202-200-9222		Special Forces		Due 14 days prior to event			ASAP	
<a href="mailto:james_murphy@nps.gov">james_murphy@nps.gov</a>		**24 hour notice needed for cancellation of event**						
Dates of Service	Unit or Officer	Times of Service		# Personnel	Rate per Hr	Hours	Total Hours	
Sept. 18-24 Lane Closure	SF - Officer	6:00 AM	7:00 PM	7	70.00	13.00	91.00	6370.00
Sept. 25-28, Road Closure	SF - Officer	6:00 PM	6:00 AM	12	70.00	12.00	144.00	10080.00
Sept. 25-28 Lane Closure	SF - Officer	6:00 AM	6:00 PM	16	70.00	12.00	192.00	13440.00
September 26, Concert	SF - Sergeant	11:00 AM	11:00 PM	8	77.00	12.00	96.00	7392.00
September 26, Concert	SF - Officer	11:00 AM	11:00 PM	40	70.00	12.00	480.00	33600.00
September 26, Concert	K9-EOD	11:00 AM	11:00 PM	2	70.00	12.00	24.00	1680.00
September 27, Concert	SF - Sergeant	11:00 AM	11:00 PM	8	77.00	12.00	96.00	7392.00
September 27, Concert	SF - Officer	11:00 AM	11:00 PM	40	70.00	12.00	480.00	33600.00
September 27, Concert	K9-EOD	11:00 AM	11:00 PM	2	70.00	12.00	24.00	1680.00
Logistics ( Water / Meals )								2000.00
Friday, September 25, 2015	SF - Sergeant	5:00 PM	10:00 PM	2	77.00	5.00	10.00	770.00
Friday, September 25, 2015	SF - Officer	5:00 PM	10:00 PM	13	70.00	5.00	65.00	4550.00
	Night Diff (Sgt)				7.70	88.00		677.60
	Night Diff (Ofc)				7.00	616.00		4312.00

All services are a 5 hour minimum requirement. Payment must be made prior to event date.  
All hours worked 6 p.m. thru 6 a.m. are subject to an additional Night Differential charge of 10%.

Invoice is based on a \$70/hr rate for officers and \$77/hr rate for Sergeants, with a 5 hr minimum. Payment must be made by certified check, money order or credit card (\$5,000 limit) Additionally, you must provide your organization's Tax Payer Identification (TIN) . To avoid post office delays with current security protocols we recommend overnight, express or personal delivery to the address above.

Title 54 U.S.C. § 103104, allows the National Park Service to collect unbudgeted costs for special events such as yours. It is the policy of the United States Park Police and the National Capital Region Permit Office to only issue special event permits subject to this provision. The United States Park Police is required by the Debt Collection Improvement Act (DCIA) of 1996 (31 U. S. C. § 7701) to obtain for debt collection purposes the Taxpayer Identification Number (TIN) of persons doing business with the National Park Service. Additionally, the DCIA requires that all new Federal payments certified on or after July 26, 1999, be issued via Electronic Fund Transfer (EFT). Should a permit not be issued or any officer assigned to your event is reassigned for other police functions or duties, this process will be used for the return of the unused portion of the monies provided for your activity.

**\*\*Please be aware that the United States Park Police requires 24 hour notice of the cancellation of any event or the 5 hr minimum per officer assigned will be charged.\*\***

Total Hours	1702.00
Total Rate/Hour Charge	\$122,554.00
Night Differential	\$4,989.60
<b>Total Due for Services</b>	<b>\$127,543.60</b>

Amount Paid   
Amount Due **\$127,543.60**

~~All checks will be made payable to UNITED STATES PARK POLICE~~ Attn: Officer James Marker or email Credit Card payment to [james\\_marker@nps.gov](mailto:james_marker@nps.gov)

## Federal Wire Transfer Form

The information listed below was provided to us by Treasury for use in instructing Concessionaires vendors or any Vendors on how to wire money.

Type 1000,  
Fund Transfer Message  
TO  
TREAS NYC

<u>Field Name</u>	<u>Code</u>	<u>Value</u>
TYPE/SUBTYPY Code	(1510)	1000
AMOUNT	(2000)	\$
SENDER FI	(3100)	Sender's ABA # and Bank Name
SENDER REFERENCE	(3320)	Filled by Sender
RECEIVER FI	(3400)	021030004 Treasury NYC
BENEFICIARY	(4200)	D AGENCY 'S ALC (14100099)
ORIGINATOR TO BENEFICIARY INFO	(6000)	Connie Green 202-619-7054 United States Park Police Cost Center PPWOUSPPH2 Function Area PROIESUC1.380000 WBS#PX.XUSPPP682.00.1

**(Please provide this additional information so that we may post the payment correctly).**

**If you have any questions, please contact Marcia Clarke at (703) 487-9023.**

## Manjeri Karthik

---

**From:** Tuba  
**Sent:** Wednesday, September 23, 2015 6:30 PM  
**To:** Manjeri Karthik  
**Cc:** Linzy Beltran  
**Subject:** Re: Please Approve

Approved

Thanks

2ba

Sent from the Tubaphone!!!

Tim 'Tuba' Smith  
Production Director  
**C3 PRESENTS**

300 W. 6th Street Suite 2100 | Austin, Texas 78701  
512 505 4496o  
785-760-3263c  
tuba@c3presents.com  
www.c3presents.com

On Sep 23, 2015, at 7:24 PM, Manjeri Karthik <[karthik@c3presents.com](mailto:karthik@c3presents.com)> wrote:

Preeminent Protective Services – 22672.50 – Landmark Security

NPB Companies – 15000 – Security Consultant Landmark

Bandit Lites – 84075 – Lights Deposit

Johnny Lesak – 2500 – Stage Manager Deposit

Jeffrey Tucker – LFJ Partners – 3500 – Stage Manager Deposit

Soundcheck – 24500 – Backline Deposit

Tourtech – 16840.13 – Telecom Deposit

United States Park Police – 127543.60 – Police Landmark

Jamie Bayer – 3825 – Photog Lolla

Michael Stapleton Associates – MSA Security – 15480.34 – Security Dogs Lolla

Satellite Office Inc – 5975 – Photo Shoot Lolla

Extreme Reach – 716.40 – Runner Photo Lolla

Bettina Dahl – 297.96 – Expendable Reimbursement Lolla



**PRODUCTION SPECS**

BLANK: Heat transfer patch

TWILL COLOR: Black

DECORATION: Embroidery

LOCATIONS:

**ARTWORK SPECS**

SIZE: 3" w x 3" h

COLORS: 3395 C, white

FIRST DOWN WHITE: N/A

**SPECIAL INSTRUCTIONS**



**PRODUCTION SPECS**

BLANK: Vinyl sticker

BASE COLOR: White

DECORATION:

LOCATIONS:

**ARTWORK SPECS**

SIZE: 4" w x 1.625" h

COLORS: 3395 C, white

FIRST DOWN WHITE: N/A

**SPECIAL INSTRUCTIONS**



**PRODUCTION SPECS**

BLANK: American Apparel BB408

COLOR: Back Aqua

DECORATION: Screen printing

LOCATIONS: Front, back

**ARTWORK SPECS – FRONT**

SIZE: 9" w

COLORS: 254 C, 311 C, 3395 C

FIRST DOWN WHITE: No

**ARTWORK SPECS – BACK**

SIZE: 8" w

COLORS: White

FIRST DOWN WHITE: No

**SPECIAL INSTRUCTIONS**

Front art is same as men's/univers on

2015 LANDMARK MUSIC FESTIVAL  
September 26 - 27, 2015

NPS APPROVED RATES

SKU	Item Name	Product Type	Proposed Retail Price	NPS Approved Rates
LM15H01	Logo Trucker	Headwear	\$27.00	\$27.00
LM15H02	Logo Fitted Hat	Headwear	\$27.00	\$27.00
LM15K01	Kids' 2015 Commemorative Tee	Apparel-Kids	\$23.00	\$23.00
LM15M01	Men's/Uni 2015 Logo Tee	Apparel-Comm Men	\$32.00	\$32.00
LM15M02	Men's/Uni Gradient Tee	Apparel-Comm Men	\$32.00	\$32.00
LM15M03	Men's/Uni Ramones Tee	Apparel-Comm Men	\$32.00	\$32.00
LM15M04	Men's/Uni Logo Hoodie	Apparel-Men	\$48.00	\$48.00
LM15W01	Women's 2015 Gradient Tank	Apparel-Comm Women	\$32.00	\$32.00
LM15P01	2015 Signed & Numbered Poster	Poster	\$100.00	\$100.00
LM15P02	2015 Commemorative Poster	Poster	\$32.00	\$32.00
LM15S01	Bandana	Specialty	\$10.00	\$10.00
LM15S02	CamelBak Bottle	Specialty	\$15.00	\$15.00
LM15S03	Logo Koozie	Specialty	\$3.00	\$3.00
LM15S04	Logo Patch	Specialty	\$5.00	\$5.00
LM15S05	Logo Sticker	Specialty	\$3.00	\$3.00

Trailers	6ft tables	8ft tables	6ft linen	8ft linen	White folding chairs
AR/AH	9			5	10
DR 1	3			3	6
DR 2	3			3	6
DR 3	3			3	6
DR 4	3			3	6
DR 5	3			3	6
DR 6	3			3	6
Headliner 1	5			5	10
Headliner 2	5			5	10
	<u>37</u>	<u>0</u>	<u>33</u>	<u>0</u>	<u>66</u>

Padded chairs

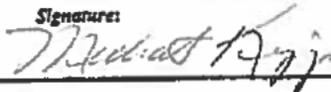
2

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2

*Submitted 8/11*

	<p><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>	<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b></p>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p>		
<p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p>		
<p><b>NOTE:</b> Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		
<p><input checked="" type="checkbox"/> TFE-CLASS-1</p>	<p>PRIVATE</p>	<p>TFE-Permit <u>NOT</u> Required</p>
<p>Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>		
<p><input type="checkbox"/> TFE-CLASS-2</p>	<p>PUBLIC</p>	<p>TFE Permit Required Complete Part A and Part B - SECTION I only</p>
<p><u>ONLY</u> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)</p>		
<p><input type="checkbox"/> TFE-CLASS-3</p>	<p>PUBLIC</p>	<p>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</p>
<p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>		
<p><input type="checkbox"/> TFE-CLASS-4</p>	<p>PUBLIC</p>	<p>TFE Permit Required Complete Parts A, B, C, D, AND E</p>
<p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.</p>		
<p><input type="checkbox"/> TFE-CLASS-5</p>	<p>PUBLIC</p>	<p>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</p>
<p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared <u>BOTH</u> off-site in a licensed food service establishment <u>AND</u> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)</p>		
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i></p>		
<p>Name:</p>	<p>Signature:</p>	<p>Date:</p>
<p>MICHAEL KIPP</p>		<p>8/10/15</p>

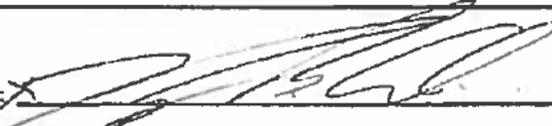
 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.
<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>	
NPS Park Name	NATIONAL MALL-WEST POTOMAC PARK	
Location within the Park	WEST POTOMAC PARK	
Name of the Special Event	LANDMARK MUSIC FESTIVAL	
Date(s) of the Special Event	9/26 & 9/27/2015	
Sponsoring Organization	C3 PRESENTS, LLC	
Name of the Special Event Point-of-Contact and Phone #	JON KELLY 512-653-5436	
Date(s) Food to be Provided	9/26 & 9/27/2015	
Time(s) Food Served (am - pm)	11AM - 10PM BOTH DAYS	
<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>	
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	BEN'S CHILL BOWL	
Name of the On-Site Certified Food Service Manager/Supervisor	MICHAEL KIPP	
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>		
Owner's Name & Phone Number	KAMAL ALI 202-6670909	
Street Address, City, State, ZIP	1213 U ST NW, WASHINGTON DC 20009	
<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>	
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment <u>AND</u> Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority - this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

<p><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>		<p><b>PART B</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p>PROVIDE: Information Pertaining to the EACH Menu Item</p>		
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>		
<p><b>SECTION 1</b></p>		<p><b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b></p>
<p>NON-POTENTIALLY HAZARDOUS FOODS</p>	<p>IDENTIFY COMMERCIAL SOURCES</p>	<p>REQUIRES NPS PARK APPROVAL</p>
<p>Example 1: whole, uncut oranges and bananas Example 2: commercially packaged apples, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</p>	<p>Example 1: purchased at Giant Grocery Store Example 2: purchased at Bill's Food Warehouse</p>	<p>This Section to be Completed by the NPS Park Concessions Office or Representative</p>
<p><b>SECTION 2</b></p>		<p><b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b></p>
<p>POTENTIALLY HAZARDOUS FOODS ITEM</p>	<p>LIST MAJOR INGREDIENTS</p>	<p>REQUIRES NPS PARK APPROVAL</p>
<p>Example 1: Meatloaf Example 2: Mexican Combination Soft Fry</p>	<p>Example 1: Hamburger, Eggs, Milk, and Seasonings Example 2: Beef Steak, Chicken Breast, and Vegetables</p>	<p>This Section to be Completed by the NPS Park Concessions Office or Representative</p>
<p>1. HALF SMOKE</p>	<p>GRILLED PORK &amp; BEEF SAUSAGE IN BUN WITH TOPPING</p>	
<p>2. BEEF DOG</p>	<p>GRILLED BEEF DOG IN BUN WITH TOPPING</p>	
<p>3. BEN'S NACHOS</p>	<p>CORN NACHOS WITH HOT CHILI SAUCE &amp; HOT CHEESE</p>	
<p>4. CHILI CON CARNE</p>	<p>BEEF &amp; BEAN CHILI</p>	
<p>5. VEGGIE CHILI</p>	<p>SOY PROTEIN &amp; VEGETABLE CHILI</p>	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
<b>Food Process Steps:</b> Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less ) as identified in Part B, Section 2 to the five columns below:					
	<i>Example 1 - Mentioned</i>	1. <i>HALF SMOKE DEER</i>	2. <i>BEEF</i>	3. <i>NACHOS</i>	4. <i>CON CHANE</i>	5. <i>VEGGIE CHILI</i>
Served ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT
Prepared ON site ?	YES / NO	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT
Cutting/washing of ingredients ON site ?	YES / NO	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO
Thawed ON site ?	YES / NO	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO
Cooked ON site = insert the T° ____ °F		165 °F	165 °F	°F	°F	°F
Prepared OFF site ?	YES / NO	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	COLD or HOT	COLD or HOT	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	°F	°F	165 °F	165 °F	°F
Held OFF site after preparation ?	<del>COLD</del> / <del>HOT</del>	COLD or HOT	COLD or HOT	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / NO	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	SAME DAY	SAME DAY	SAME DAY	SAME DAY	SAME DAY
Transported to the Park ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Transport time to Park = insert minutes	80 min.	30 min.	30 min.	30 min.	30 min.	30 min.
Reheated on site to 165°F ?	YES / NO	<del>YES</del> or <del>NO</del>				
Held ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Served by TFE staff = counter service ?	YES / NO	<del>YES</del> or <del>NO</del>				
Served by TFE staff = buffet/service line ?	YES / NO	<del>YES</del> or <del>NO</del>				
Customer Self-Serve = open buffet/line ?	YES / NO	<del>YES</del> or <del>NO</del>				
Provide any additional comments/information here:						

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
<p>1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p style="text-align: center;">TENT</p>		
<p>2. Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the name and telephone number of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p style="text-align: center;">USING BOTTLED WATER &amp; C3 PROVIDING POTABLE WATER</p>		
<p>3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the name and telephone number of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p style="text-align: center;">C3 PROVIDING COLLECTION UNITS</p>		
<p>4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.</p> <p style="text-align: center;">HAND WASHING STATION PROVIDED <del>BY</del> BY C3</p>		
<p>5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the name and telephone number of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p style="text-align: center;">TOILET PROVIDED BY C3</p>		
<p>6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p style="text-align: center;">C3 PROVIDING DUMPSTERS</p>		

<b>NPS</b>	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>	
<b>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</b>		
1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)	<i>PROFESSIONAL THERMAL CONTAINERS FOR TRANSPORTING &amp; HOLDING COLD FOOD (WITH ICE)</i>	
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)	<i>SAME</i>	
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)	<i>PROPANE GRILL</i>	
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.	<i>PROFESSIONAL THERMAL CONTAINERS INSULATED TO HOLD TEMP</i>	
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)	<i>PROPANE POT HETTER IF NECESSARY</i>	
<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>	
<b>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.</b>		
<ul style="list-style-type: none"> <li>1. Food Service Counter and/or Display Area (usually the front section of the TFE)</li> <li>2. Hot Holding Area</li> <li>3. Cold Holding Area</li> <li>4. Hand Wash Facility/Station</li> <li>5. Dish and Utensil Washing Area</li> <li>6. Storage Area(s)</li> <li>7. Cooking Area (must be located to the rear – away from the public)</li> </ul>	<p>↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION – FACING THE PUBLIC ↑ ↑ ↑ ↑</p> <p>↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓</p>	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE</b>		
INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.		
I, The OWNER of: [ insert the name of the establishment ] <u>Ben's Chili Bowl</u>		
... a currently licensed and locally inspected food establishment, located at:		
[ Street Address ]	<u>1213 U ST NW</u>	
[ City ]	[ ST/DC ]	ZIPCODE
<u>WASHINGTON</u>	<u>DC</u>	<u>20009</u>
Hereby Authorize :		
<u>Ben's Chili Bowl</u>		
[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]		
... to use my food establishment on [ insert date(s) ] <u>9/26 &amp; 9/27/15</u>		
for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.		
Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:		
<u><del>Mike</del> MIKE HERZ</u>		
[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]		
Printed Name of the Owner: <u>NIJAM B. ALI</u>		
Telephone Number: <u>202-667-8880</u>		
Signature of the Owner: 		Date signed: <u>8/11/15</u>
The owner of the off-site food service establishment must attach to this Part F the following documents:		
<input checked="" type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.		
<input checked="" type="checkbox"/> A photocopy of a current business license – indicating the business is a licensed food establishment.		
<input checked="" type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)		

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE - 8th Floor • Washington, DC 20002 • 202-535-2180

Establishment Name BEN'S CHILI BOWL

Address 1213 U ST NW City/State/Zip Code Washington, DC 20009

Telephone (202) 667-0909 E-mail address vida@benschilibowl.com

Date of Inspection 06 / 15 / 2015 Time In 09 : 50 AM Time Out 10 : 05 AM

License Holder 1213 U St, LLC License/Customer No. 0931JXXX-70104892

License Period 06 / 01 / 2014 - 05 / 30 / 2016 Type of Inspection Follow-up

Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	COS	R
Noncritical Violations	COS	R
Certified Food Protection Manager (CFPM)		
CFPM #:		
CFPM Expiration Date: / /		
Name of licensed trash or solid waste contractor Progressive		
Name of licensed liquid / grease collections transport contractor Storm Oil		
Name of licensed pest exterminator / contractor Ecolab		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
IN OUT/N/A	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
IN OUT	2. Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
IN OUT N/C	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/C	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
IN OUT N/C	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
IN OUT/N/A/N/C	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
IN OUT/N/A/N/C	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
IN OUT/N/A/N/C	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
IN OUT/N/A	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
IN OUT/N/A	24. Pasteurized food's used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
IN OUT/N/A	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
IN OUT/N/A	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN OUT N/A	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	28. Water & Ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
IN OUT	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
IN OUT	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Wiping cloths properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
IN OUT	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
IN OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
IN OUT	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Toilet facilities: properly constructed, supplied & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

IN = in compliance N/A = not applicable	OUT = not in compliance COS = corrected on-site	N/O = not observed R = repeat violation
<b>OBSERVATIONS</b>	<b>25 DCMR</b>	<b>CORRECTIVE ACTIONS</b>

## Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Hot Water (Handwashing Sink)	103.8F	(Under-counter Refrigerator)	40.0F	Hamburger Patty Raw (Under-counter Refrigerator) (Cold Holding)	40.8F	Hot Dog (Stove) (Cooking)	178.1F

**Inspector Comments:**

CFPM: ANTHONY ADIGWE  
 FS-61860  
 EXP: 10/18/2016

5 DAY NOTICES ABATED FROM INSPECTION CONDUCTED 6/9/2015.

14 DAY NOTICES ABATED FROM INSPECTION CONDUCTED 6/9/2015 (EXCEPT 25 DCMR 1800.1, 2707.1).

IF YOU HAVE ANY QUESTIONS, CONTACT AREA SUPERVISOR MR. RONNIE TAYLOR AT (202)442-9037.

<input checked="" type="checkbox"/>	Maurice Harcum (Print)	06/15/2015 Date
Person-in-Charge (Signature)		

<input checked="" type="checkbox"/>	Jaime Hernandez (Print)	607 Badge #
Inspector (Signature)		06/15/2015 Date



GOVERNMENT  
OF THE  
DISTRICT OF  
COLUMBIA  
Vincent C. Gray,

Department of Consumer and  
Regulatory Affairs  
Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 5/25/2014  
Category: 9313  
License#: 70104892  
License Period: 6/1/2014 - 5/31/2016

**BASIC BUSINESS LICENSE**

<b>Billing Name and Address:</b> 1213 U ST, LLC  1213 U St Nw Washington, DC 20009	<b>Premise/Application's Name and Address:</b> 1213 U ST, LLC  1213 U ST NW WASHINGTON, DC 20009	<b>Registered Agent's Name and Address</b> Jecca Corporate Services, Inc.  1225 19th St Nw # 320 Washington DC20036
------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------

Owner's Name  
Corp. Name 1213 U ST, LLC  
Trade Name BEN'S CHILI BOWL

CofA /HOP#: CO1002269		SSL: 0273 0806	Zone: ARTS/CR	Ward: 1	ANC: 1B	PERM NO.
Cl ASS: C	Seat(s) - 88					
Public Health: Retail Food Establishment - Restaurant						

-- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES --

\*License Effective from the later of Issued or Start of License-Period Date

Director:  
Rabbiah A. Sabbakhan

THE FACE OF THIS DOCUMENT HAS A GIFT COLORED BACKGROUND THAT CHANGES COLOR WHEN HELD UP TO LIGHT



The Government of the District of Columbia  
Department of Health

Food Safety & Hygiene Inspection Services Division accepts that:



**MICHAEL H. KIPP**

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.

This ID card is valid for a period of (3) three years.

Exam Date: 06/29/2015  
Expiration Date: 06/29/2018  
Issue Date: 07/23/2015  
Certified Number: FS-66089

*LaQuandra S. Nesbitt MD*  
LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment.





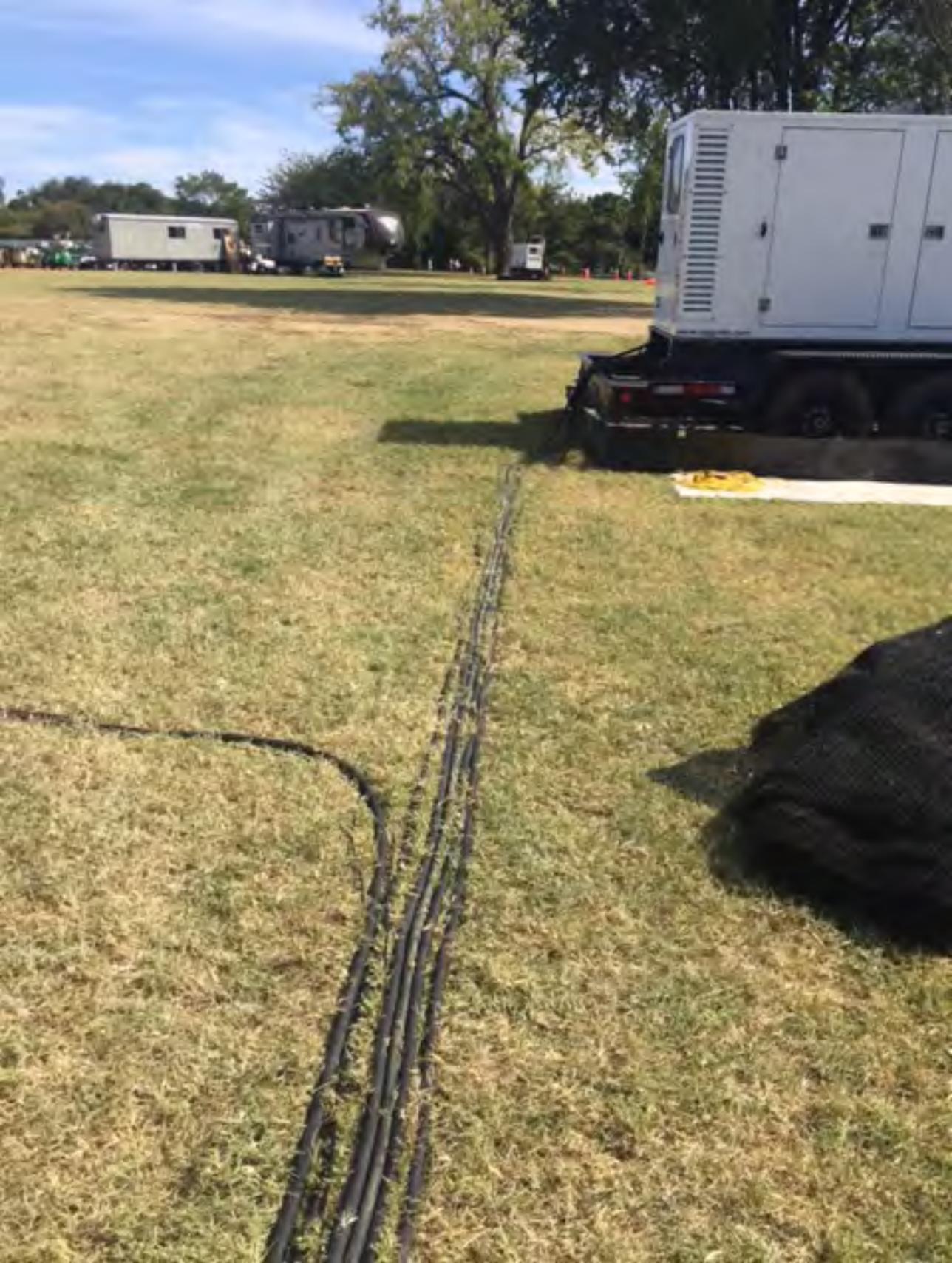
reko

www.mgpreko.com

14.8  
B

MOUNTAIN  
PRODUCTIONS  
MILKES-BARRE, PA  
(570) 826-5566





## LANDMARK MUSIC FESTIVAL – Vehicle Delivery & Access

### *Landmark Delivery & Access Route:*

- 395 North or South to 12<sup>th</sup> Street Expressway Exit
- Exit splits – bare Left towards D St./12<sup>th</sup> St. (Truck Route)
- Right on 12<sup>th</sup> St.
- 1<sup>st</sup> light - Left on Independence (Do NOT go through 12<sup>th</sup> Street Tunnel)
- 
- From Independence – Left on 23<sup>rd</sup> St. (Lincoln will be on the right)
- 23<sup>rd</sup> St/Ohio Dr. Leads into the Park

### Saturday Specifics:

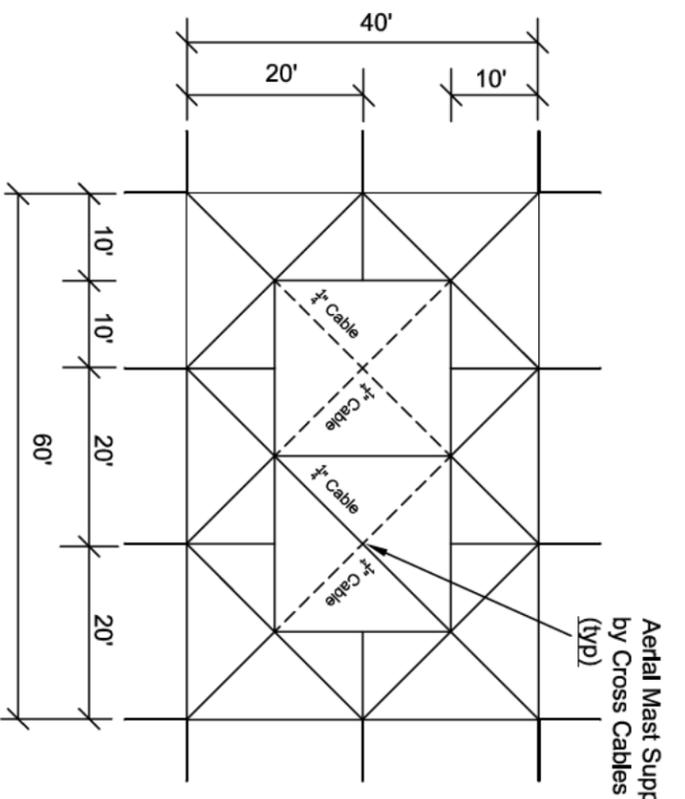
*NOTE:* 15<sup>th</sup> Street will be closed from 6:45am-9:30am – Trucks arriving at the intersection of Independence and 15<sup>th</sup> during this time will check in with a C3 representative who will coordinate crossing the road closure at 15<sup>th</sup> St.

Cleared Truck Arrival Times:

Prior to 7am

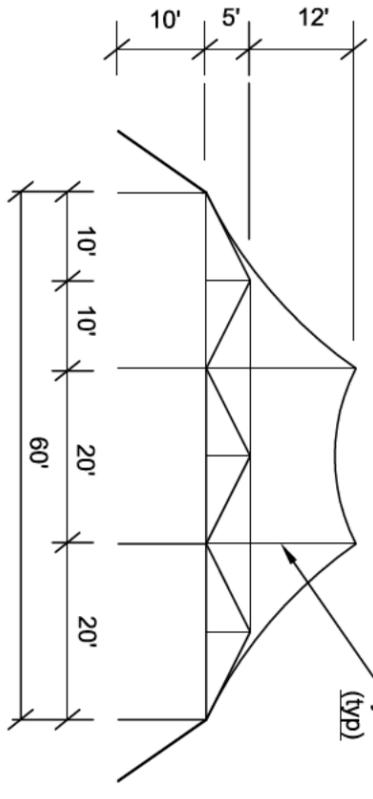
After 8:15am.

- All trucks must be manifested with C3 and will be credentialed before permitted to cross 15<sup>th</sup> Street prior to 9:30am.



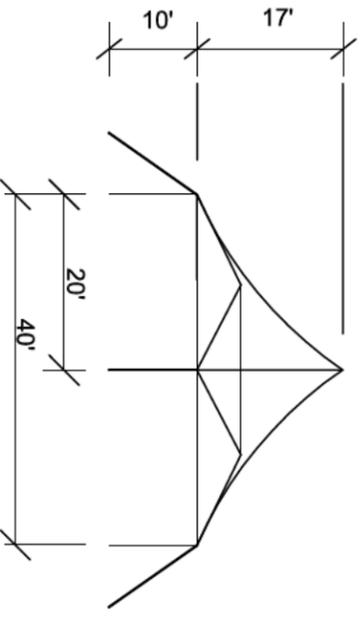
Aerial Mast Supported  
by Cross Cables  
(typ)

**PLAN**

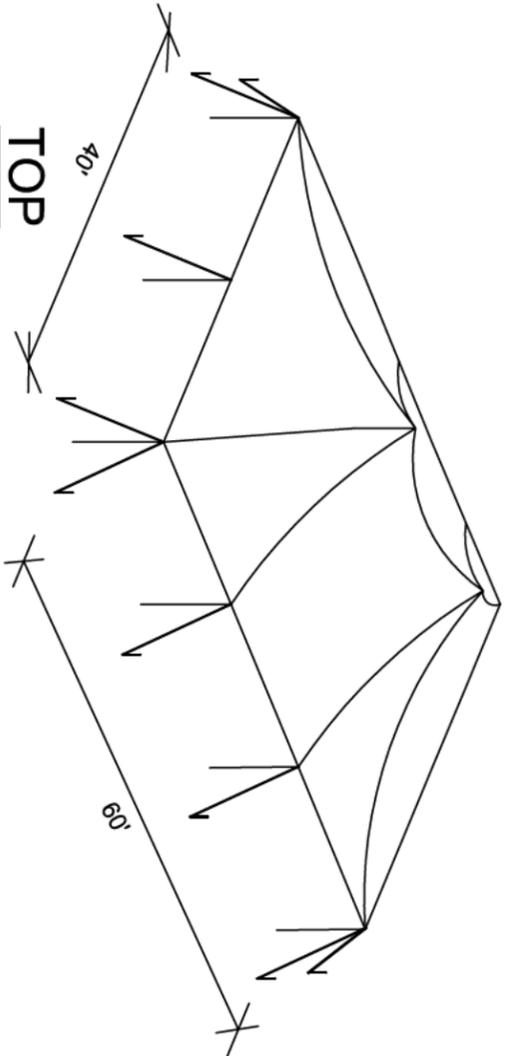


Aerial Mast Supported  
by Cross Cables  
(typ)

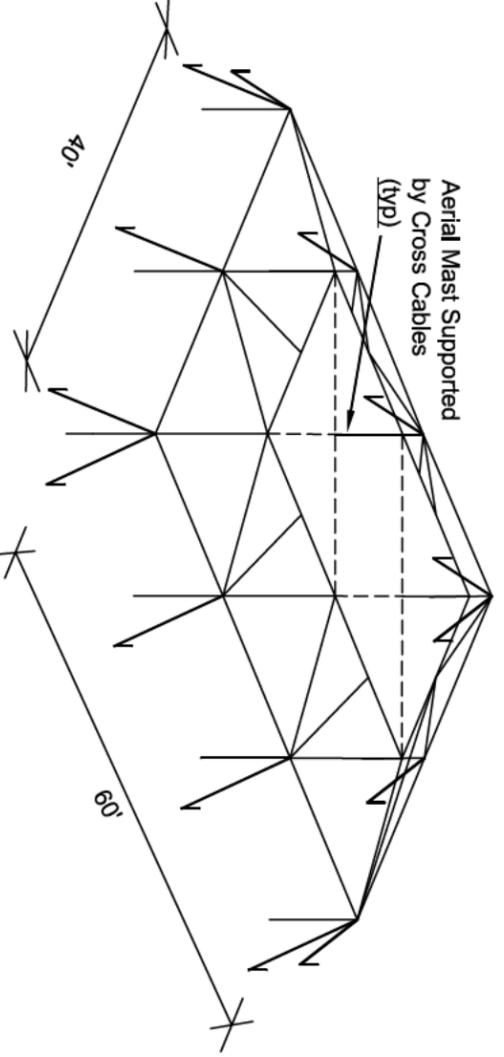
**SIDE ELEVATION**



**END ELEVATION**



**TOP**



**ISOMETRIC**

**NOTE:**  
 - Cross cables supporting Aerial Mast are 1/4" wire rope.  
 - Frame is Jumbo 2"x4" structural aluminum anodized tube.  
 - Fittings are powder coated steel.

**NOTE:**  
 Fabric is 15oz translucent or 16oz blackout laminated PVC.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

**Structural**

40' x 60' Tent  
 Festival  
 Wind Load 20 psf  
 Class "C" Exposure  
 90 mph  
 40' x 60' Tension  
 Structure anchored with stakes.

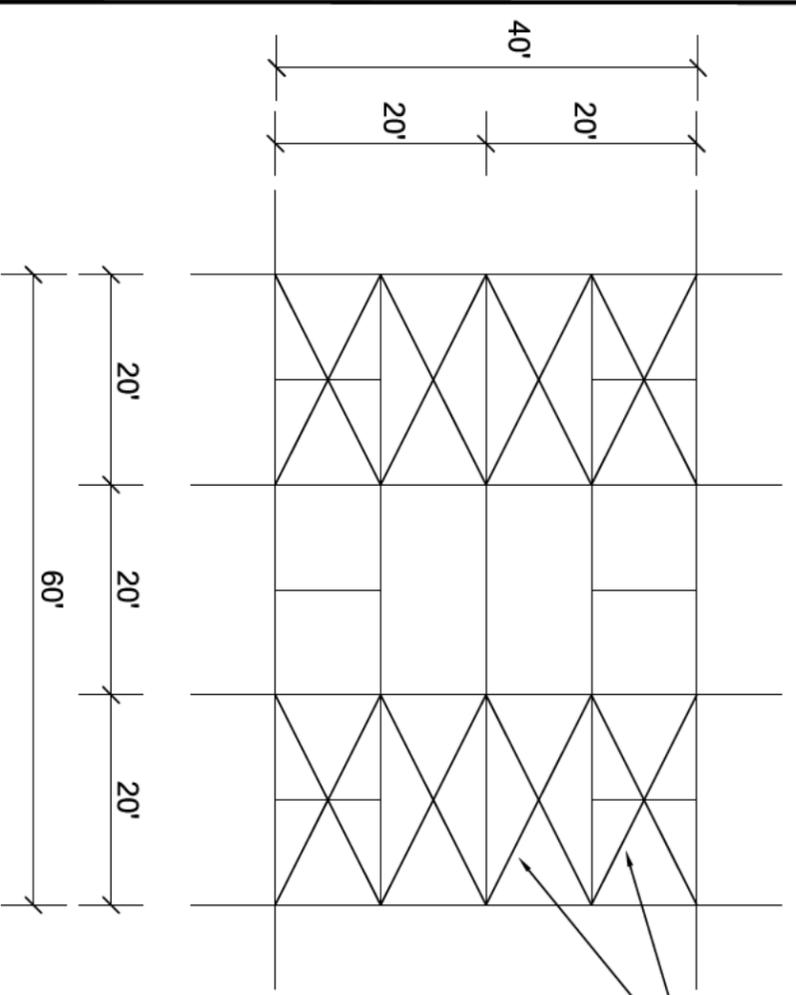
Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

**WT, Inc.**  
 7418 Lake Katrine Terrace, Gaithersburg, MD 20879  
 woodyw@wtinc.com  
 Date: \_\_\_\_\_ Revision: \_\_\_\_\_

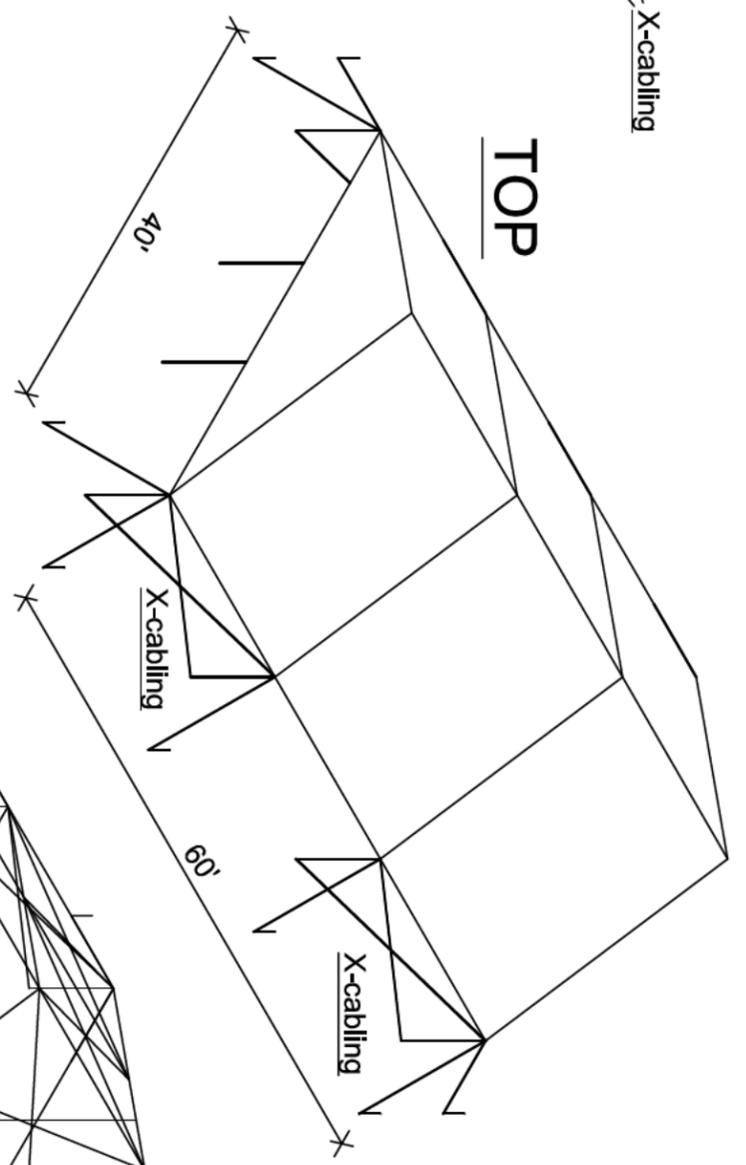
**Landmark Festival**

Installation on Sept 18, 2015  
 Events on Sept 26 & 27, 2015  
 Removal on Sept 28 & 29, 2015

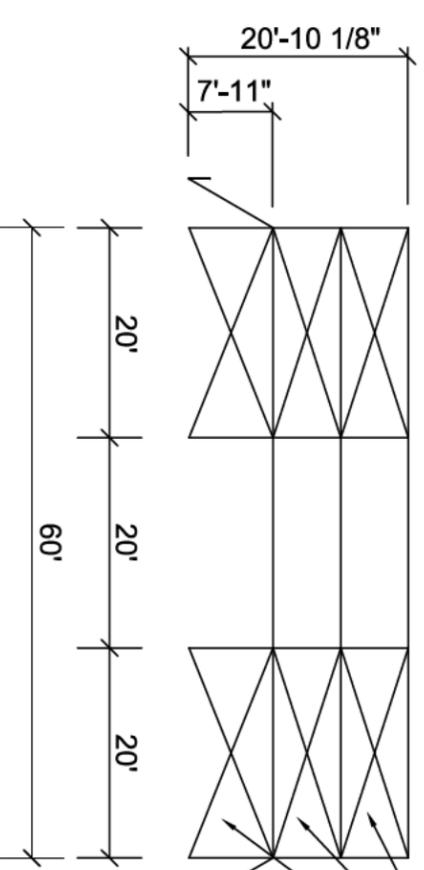
SIZE	11x17	DRAWING	00-00-000	SHEET	1 of 1
SCALE	1/4" = 1'-0"	JOB NUMBER			
DATE	09/23/15	C3 PRESENTS	Landmark Festival		
		PRODUCED BY	Kowatt Events Inc		
		ADDRESS	West Potomac Park 4592 Ohio Dr SW Washington, DC 20551		



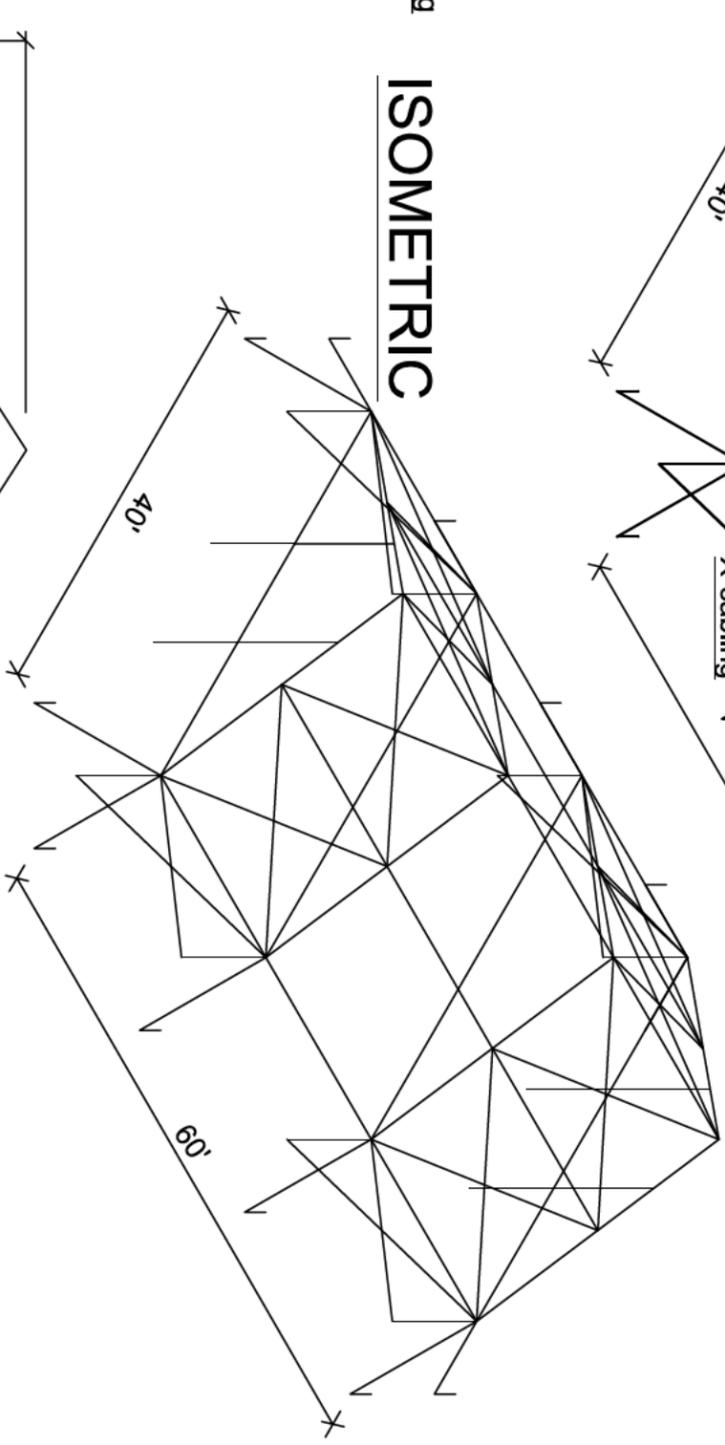
**PLAN VIEW**



**TOP**



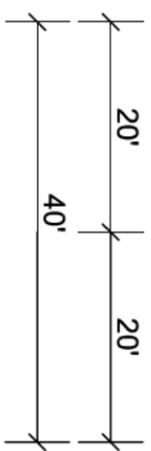
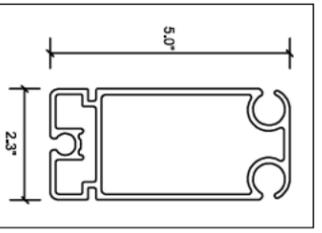
**SIDE ELEVATION**



**ISOMETRIC**

**Frame Material Specifications**  
 Channelled Beam Frame  
 Aluminum 6005-T5 or equal  
 Steel Tubes  
 ASTM A500, GRB  
 Steel Plns. 75 ksi ultimate  
**Weldments & Inserts**  
 Steel Tube 2" x 3" x 1/4"  
 Steel Tube 2" x 3" x 3/16"  
**Purlins**  
 20' Bays - 2 1/2" x 2 1/2" x 1/8" Aluminum  
 10' & 15' Bays 2" x 2" x 1/8" Aluminum

**Engineering Criteria**  
 Snow Load - None  
 Seismic Load - Not Significant  
 Occupancy - Rental, 180 Days Maximum  
 X-Bracing required between side columns every 100' of building length for any NAVAL-TRAC of 100' or more in length.  
 For each beam, although the horizontal-cable increases overall strength, on the 40' NAVAL-TRAC, it can be removed after assembly if desired.



**END ELEVATION**

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**Structural**

40' x 60' Tent  
 Navitrac  
 Wind Load 20 psf  
 Class "C" Exposure  
 90 mph  
 40' x 60' Structure  
 anchored with stakes.

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

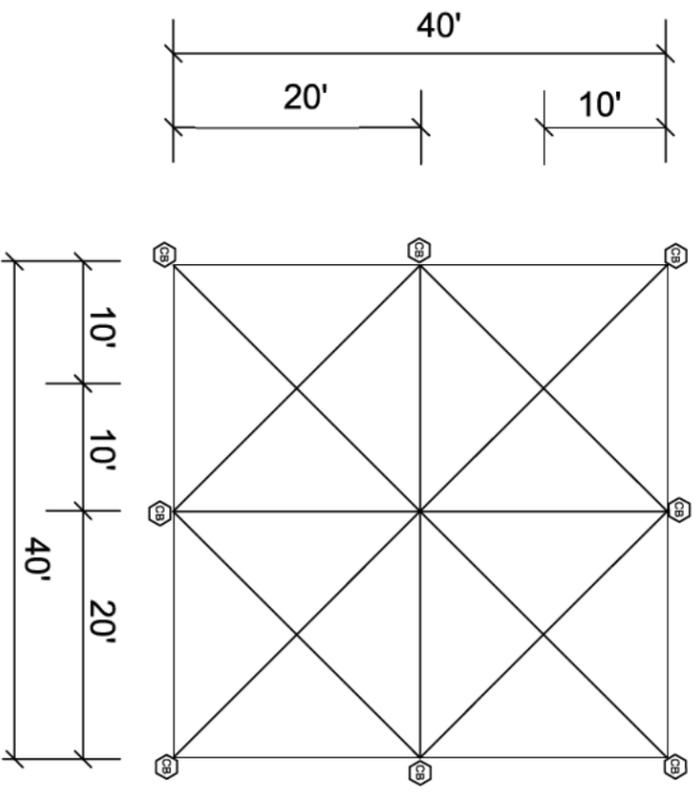
**WT, Inc.**  
 7418 Lake Katrine Terrace, Galthersburg, MD 20879  
 woody.wk@wtinc.com

Date	Revision

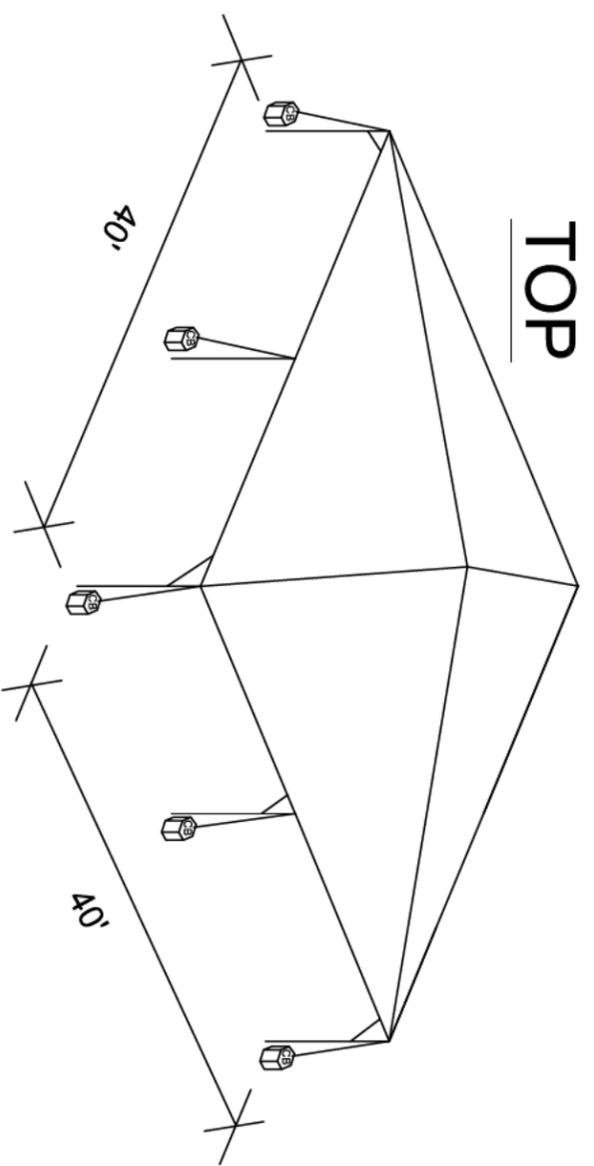
**Landmark Festival**

Installation on Sept 18, 2015  
 Events on Sept 26 & 27, 2015  
 Removal on Sept 28 & 29, 2015

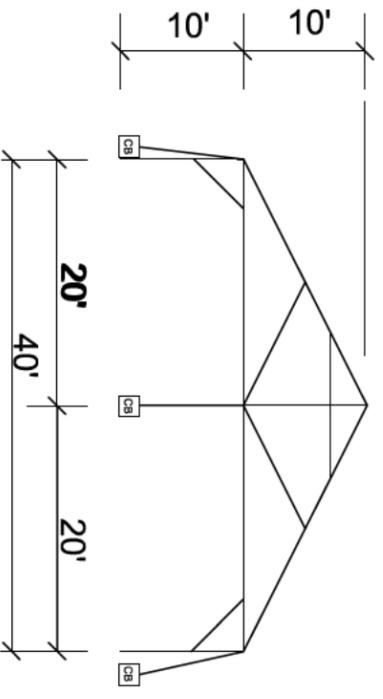
SIZE	11x17
SCALE	1"=10'
DRAWN BY	Woody Whelan
CHECKED BY	
DATE	09-23-2015
PROJECT	C3 Presents
CLIENT	Landmark Festival
PRODUCER	Kilowatt Events Inc
ADDRESS	West Potomac Park 4592 Ohio Dr SW Washington, DC 20551



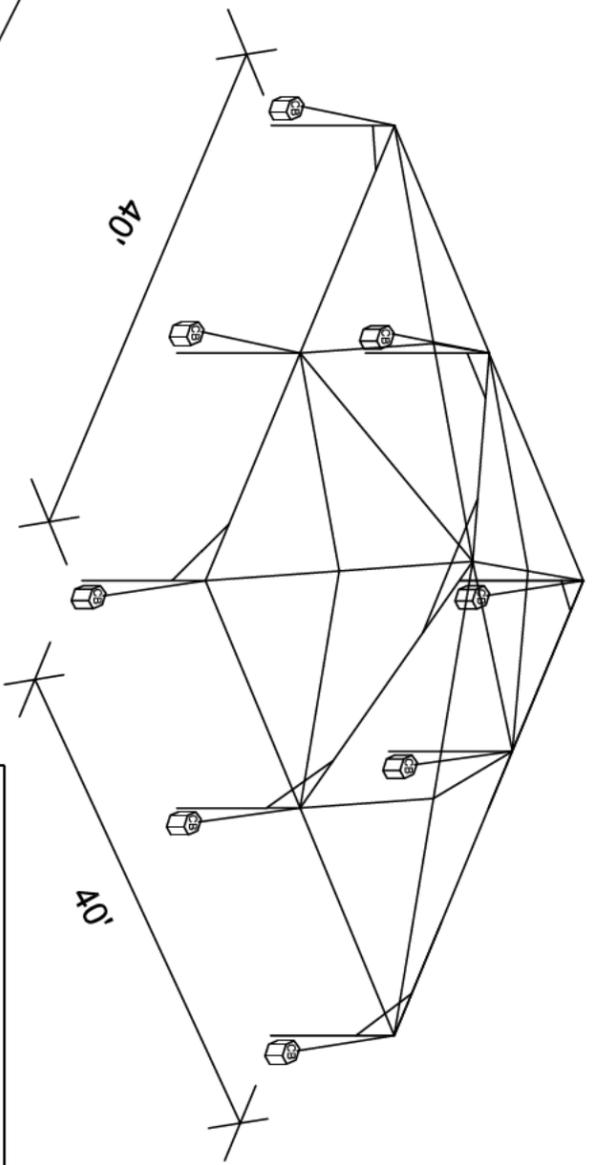
**PLAN**



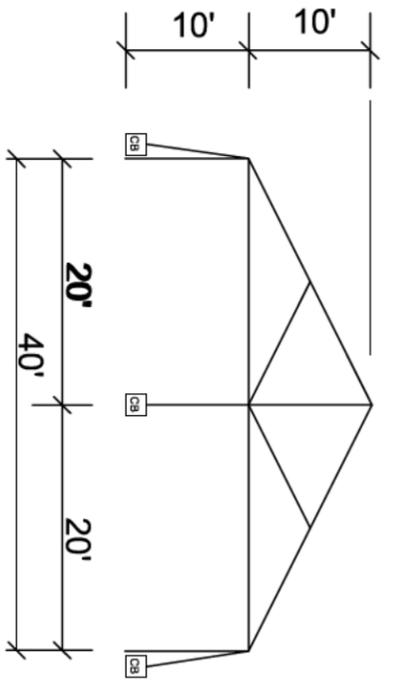
**TOP**



**END ELEVATION**

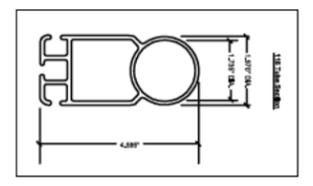
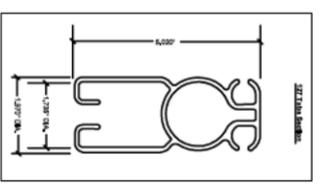


**ISOMETRIC**



**SIDE ELEVATION**

**Material Properties**  
 Members  
 6061-T6 or 6005-T5 Alloy  
 Fu = 38,000 PSI  
 Fy = 35,000 PSI  
 Steel Baseplates and Connectors  
 ASTM A36  
 Fy = 36,000 PSI  
 Fu = 58,000 PSI  
 Round Brace Tube  
 2" dia x 0.125"  
 Cabling  
 1/4" dia 7x19 Galvanized Wire Rope  
 Nominal Strength Sn = 7000 pounds



Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

**Structural**

40' x 40' Tent  
 Future Trac  
 Wind Load 20 psf  
 Class "C" Exposure  
 90 mph  
 40' x 40' Frame Tent  
 anchored with ballast.

Weighted with concrete blocks weighing 350 lbs. Multiples may be used as necessary.

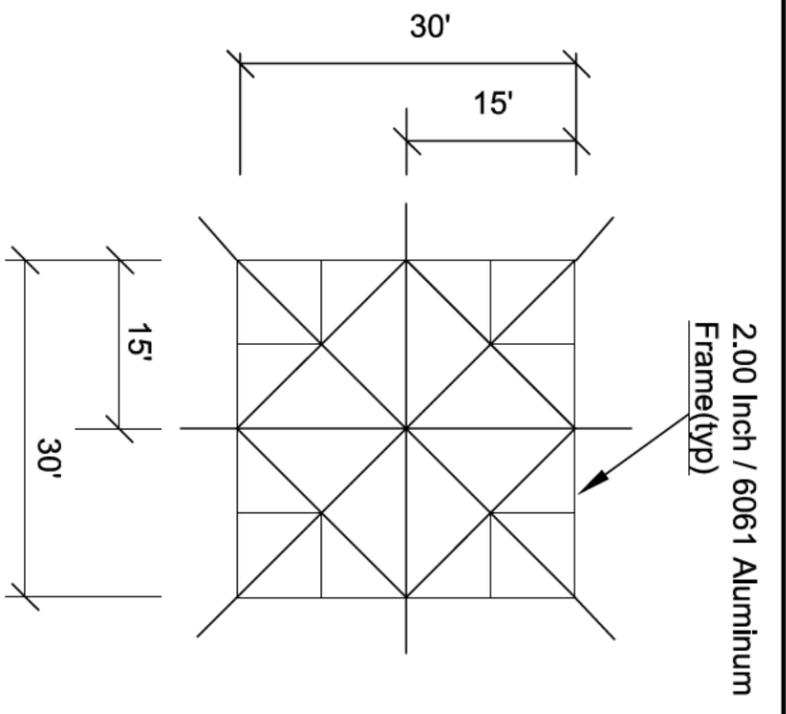
**WT, Inc.**  
 7418 Lake Katrine Terrace, Gaithersburg, MD 20879  
 woody.wick@comcast.net

Date	Revision

**Landmark Festival**

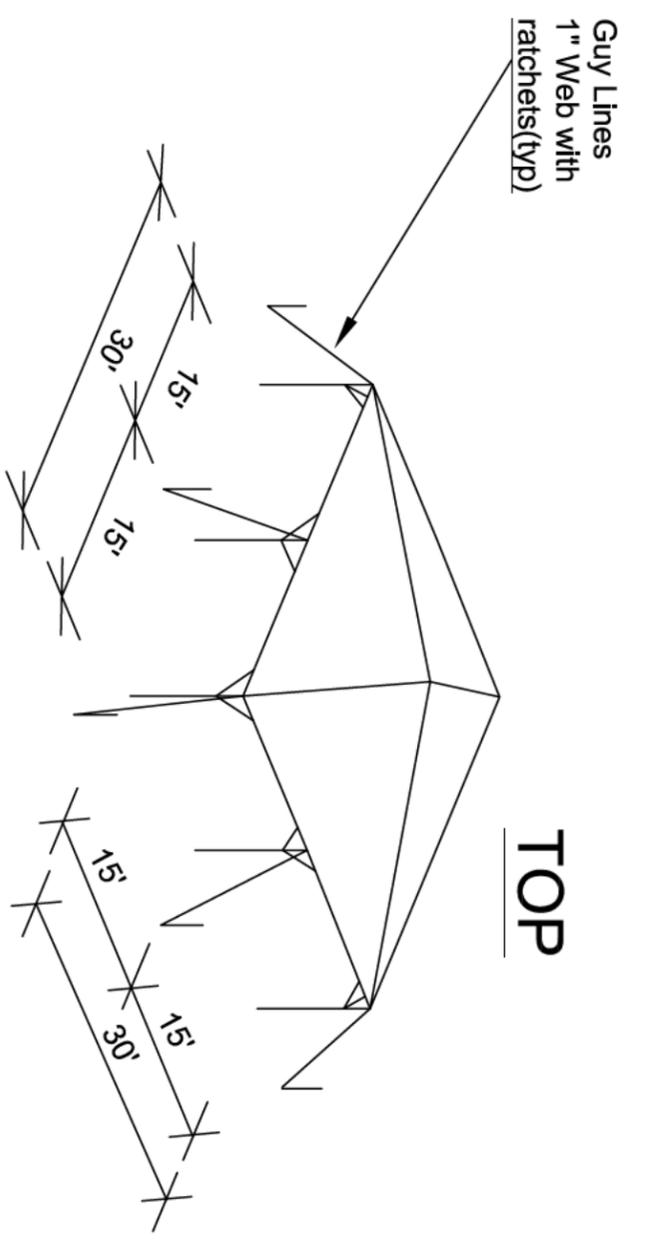
Installation on Sept 18, 2015  
 Events on Sept 26 & 27, 2015  
 Removal on Sept 28 & 29, 2015

SIZE	11x17
SCALE	1/4" = 1'-0"
DRAWN BY	Woody Wick
CHECKED BY	
DATE	09-23-2015
PROJECT	C3 Presents
CLIENT	Landmark Festival
DESIGNER	Kilowatt Events Inc Producer
LOCATION	West Potomac Park
ADDRESS	4592 Ohio Dr SW
CITY	Washington, DC 20551



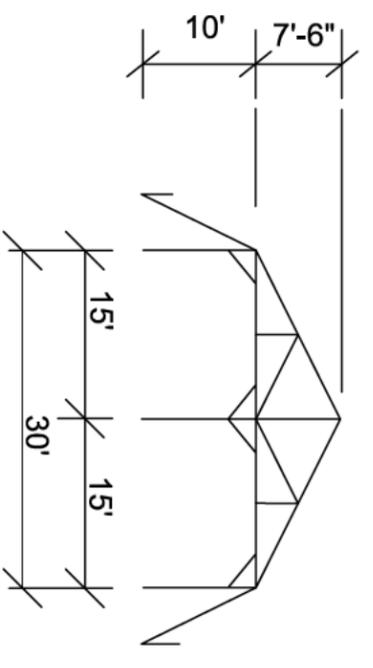
2.00 Inch / 6061 Aluminum  
Frame(typ)

**PLAN**

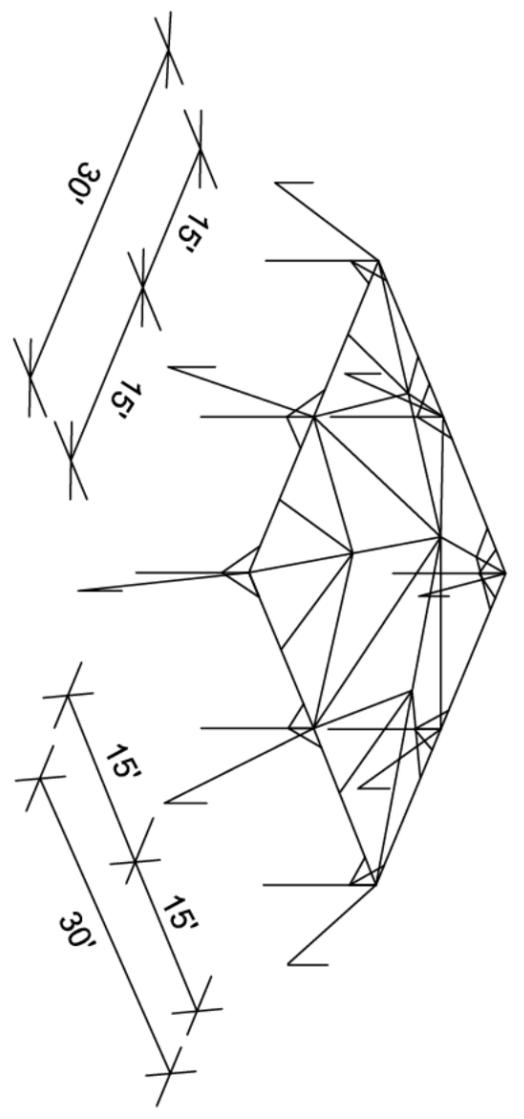


Guy Lines  
1" Web with  
ratchets(typ)

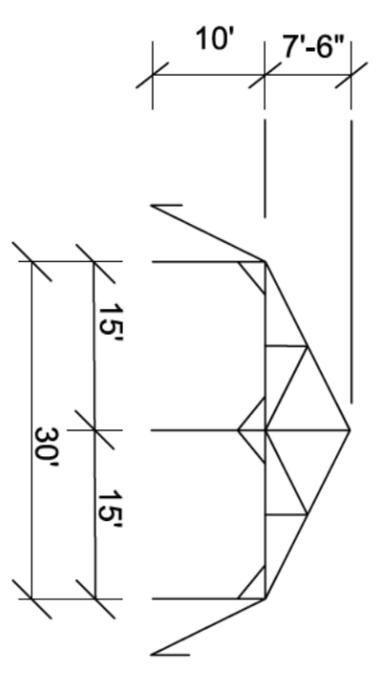
**TOP**



**SIDE ELEVATION**

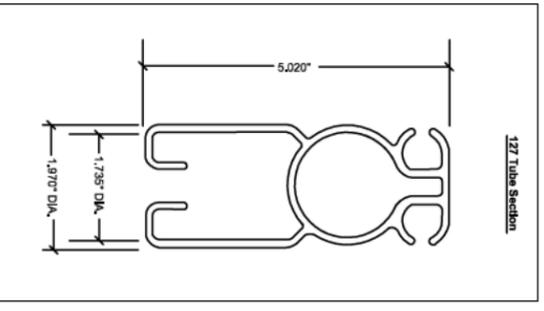
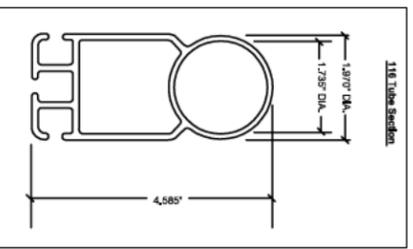


**ISOMETRIC**



**END ELEVATION**

**Material Properties**  
Members  
6061-T6 or 6005-T5 Alloy  
Steel Baseplates and Connectors  
ASTM A36  
FY = 36,000 PSI  
FU = 58,000 PSI  
Round Brace Tube  
2" dia x 0.125"  
Cabling  
1/4" dia 7x19 Galvanized Wire Rope  
Nominal Strength Sn = 7000 pounds



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**Structural**

30' x 30' Tent  
Future Trac  
Wind Load 20 psf  
Class "C" Exposure  
90 mph  
30' x 30' Frame Tent  
anchored with stakes.

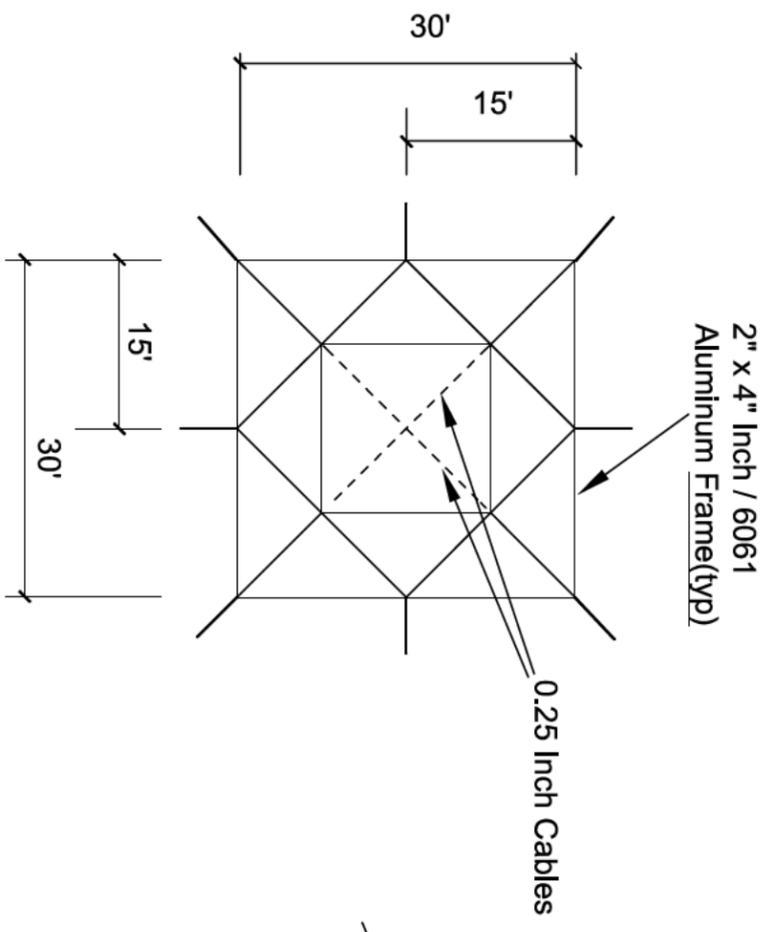
Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

**WT, Inc.**  
7418 Lake Katrine Terrace, Galthersburg, MD 20879  
woody.wickliffe@comcast.net

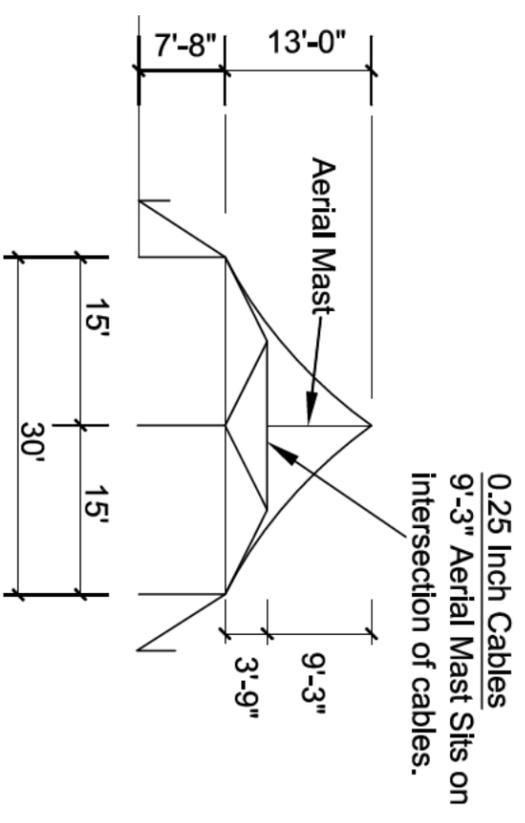
Date	Revision
<b>Landmark Festival</b>	
Installation on Sept 18, 2015	
Events on Sept 26 & 27, 2015	
Removal on Sept 28 & 29, 2015	

SIZE	11x17	DATE	2015.09.18
SCALE	1"=1'-0"	DRAWN	WVH
DATE	09-18-15	CHECKED	WVH
JOB NUMBER	00-00-000	DATE	09-18-15
DRAWN	WVH	DATE	09-18-15
CHECKED	WVH	DATE	09-18-15
DATE	09-18-15	DATE	09-18-15

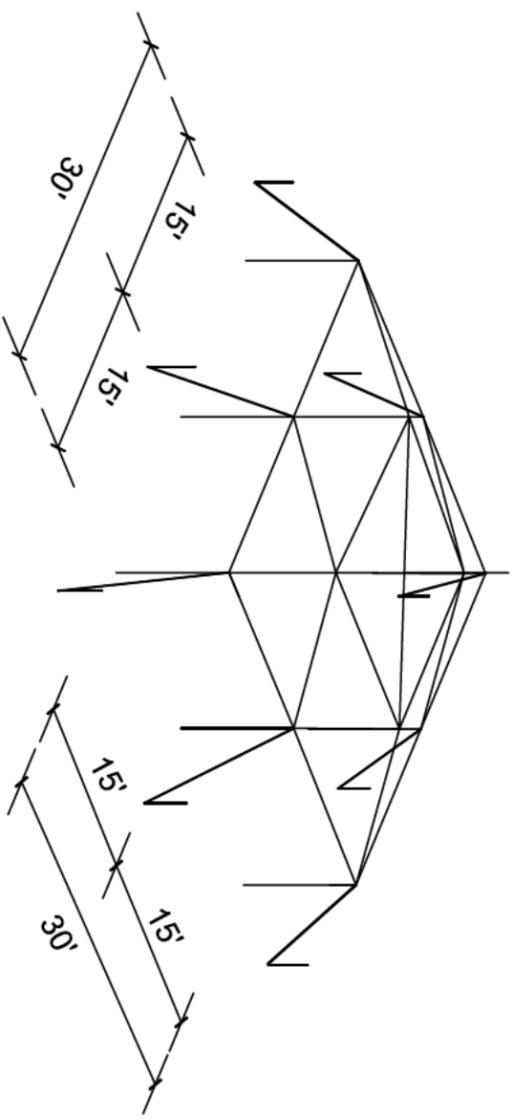
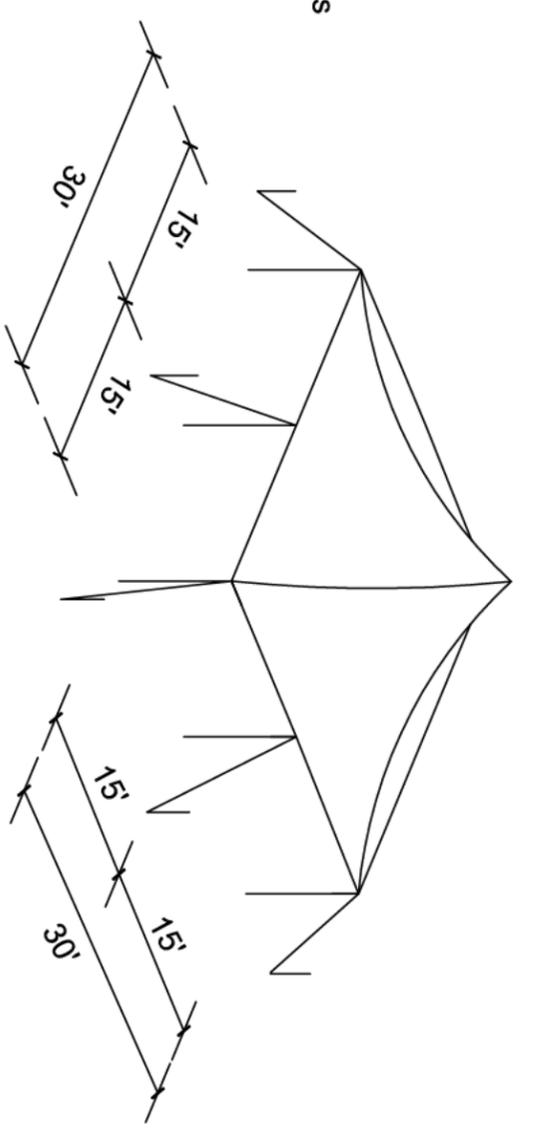
C3 Presents  
Landmark Festival  
Kilowatt Events Inc Producer  
West Potomac Park  
4592 Ohio Dr SW  
Washington, DC 20007



**PLAN**



**SIDE / END ELEVATION**



**ISOMETRIC**

**NOTE:**  
 - Cross cables supporting Aerial Mast are 1/4" wire rope.  
 - Frame is Jumbo 2"x4" structural aluminum anodized tube.  
 - Fittings are powder coated steel.

**NOTE:**  
 Fabric is 15oz translucent or 16oz blackout laminated PVC.

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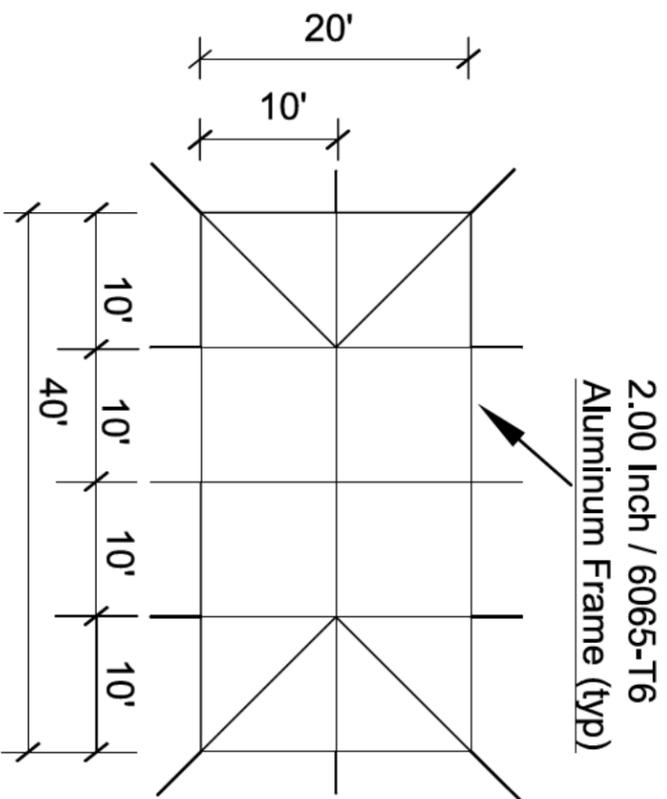
**Structural**

30' x 30' Tent  
 Festival  
 Wind Load 20 psf  
 Class "C" Exposure  
 90 mph  
 30' x 30' Frame Tent  
 anchored with stakes.

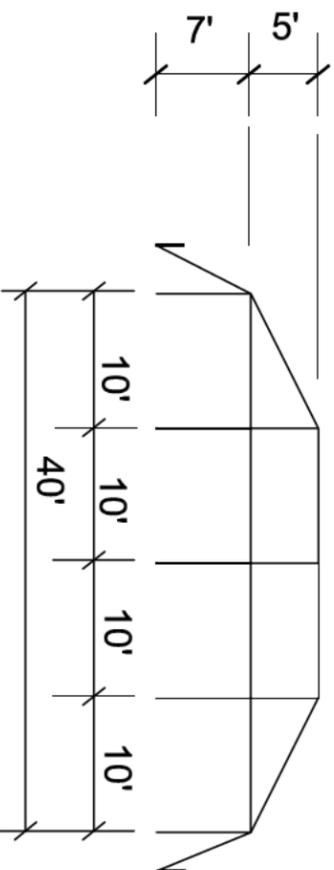
Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

<b>WT, Inc.</b>	
7418 Lake Katrine Terrace, Gaithersburg, MD 20879	
woody.wk@wtinc.com	
Date	Revision
<b>Landmark Festival</b>	
Installation on Sept 18, 2015	
Events on Sept 26 & 27, 2015	
Removal on Sept 28 & 29, 2015	

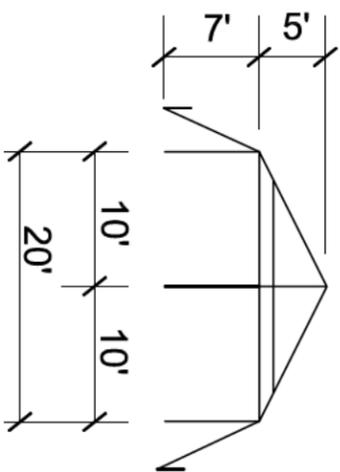
SIZE	11x17	DATE	09/18/15
SCALE	1/4" = 1'-0"	DRAWN BY	WVH
JOB NUMBER	00-00-000	CHECKED BY	
SHEET	1 of 1	DATE	
C3 Presents			
Landmark Festival			
Kilowatt Events Inc Producer			
West Potomac Park			
4592 Ohio Dr SW			
Washington, DC 20551			



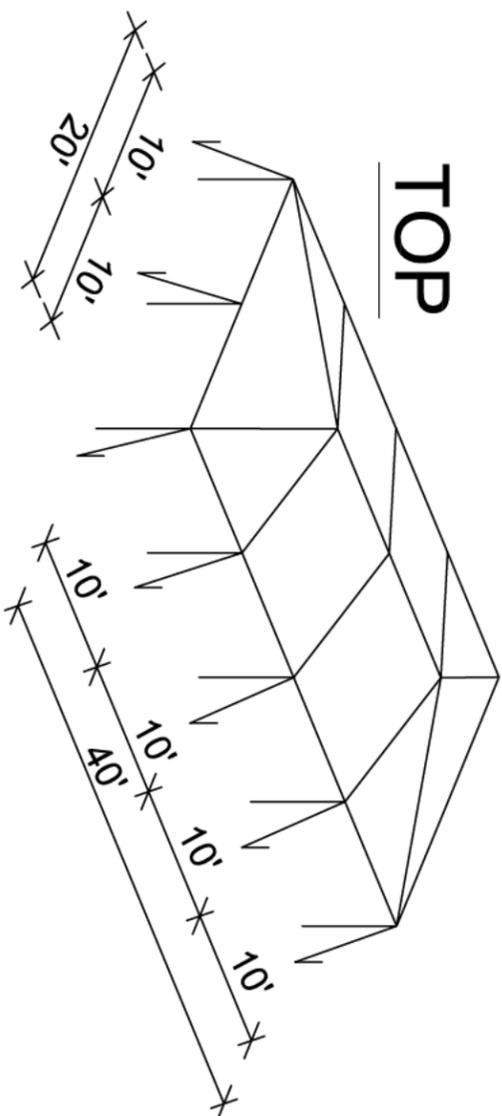
**PLAN**



**SIDE ELEVATION**

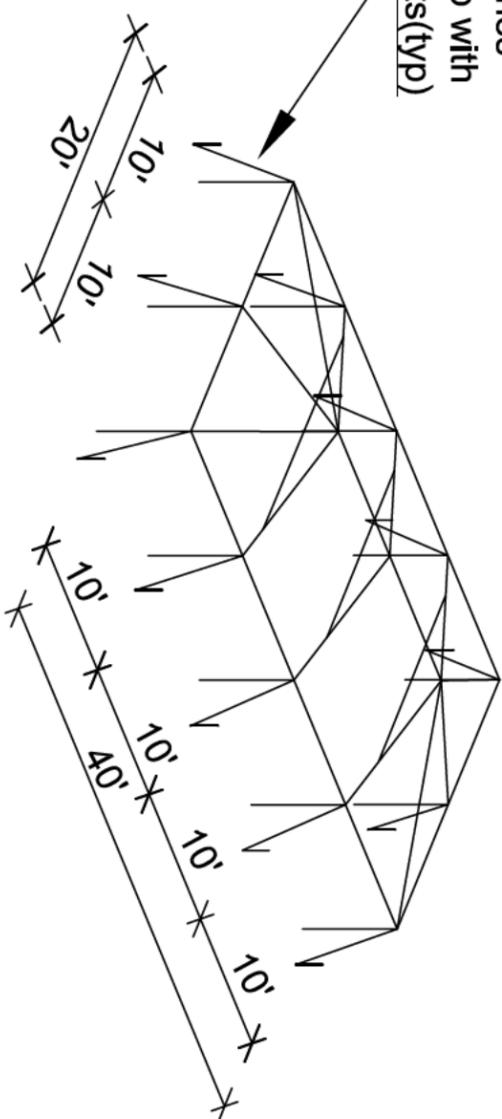


**END ELEVATION**

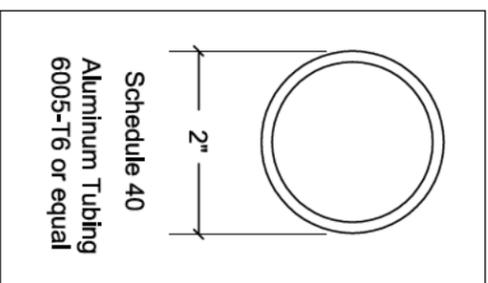


**TOP**

Guy Lines  
1" Web with  
ratchets (typ)



**ISOMETRIC**



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**Structural**

20' x 40' Tent  
Toptec

Wind Load 20 psf  
Class "C" Exposure  
90 mph  
20' x 40' Frame Tent  
anchored with stakes.

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

**WT, Inc.**

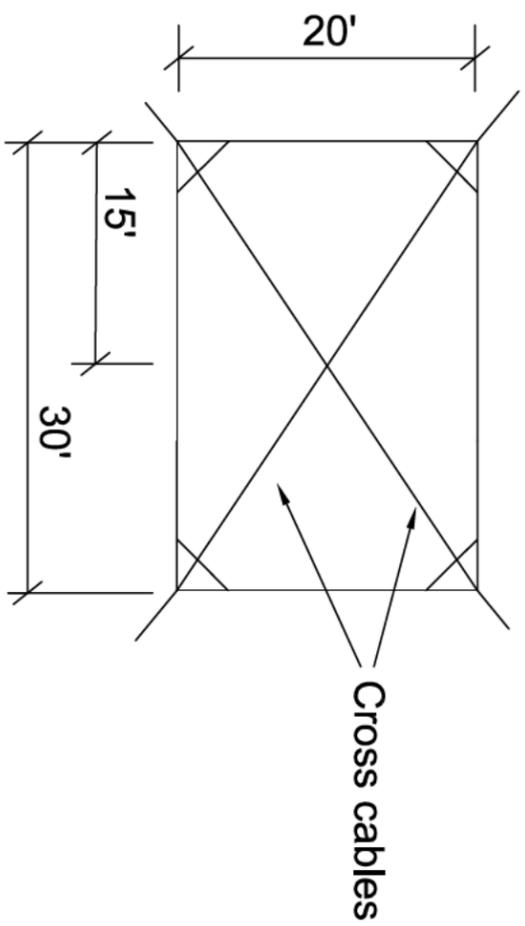
7418 Lake Katrine Terrace, Gaithersburg, MD 20879  
woodyw@kflife.com

Date: Revision

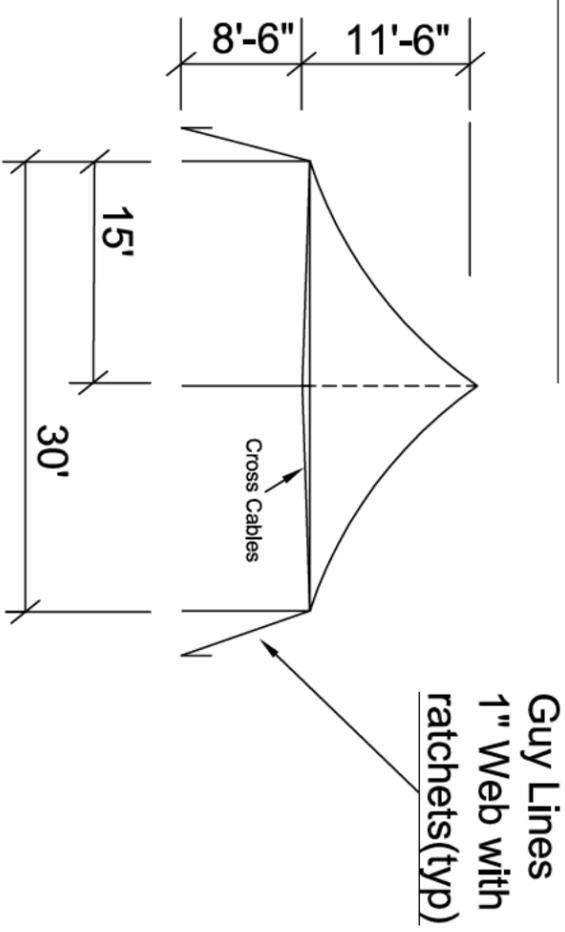
**Landmark Festival**

Installation on Sept 18, 2015  
Events on Sept 26 & 27, 2015  
Removal on Sept 28 & 29, 2015

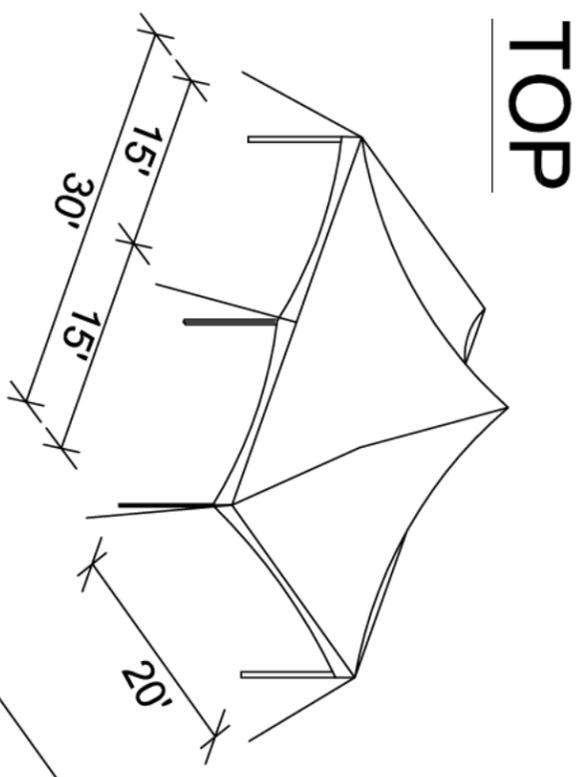
SIZE	11x17	DATE	2015.09.18
SCALE	1/4" = 1'-0"	DRAWN BY	WV
SHEET	1 of 1	JOB NUMBER	00-00-000
C3 Presents		Landmark Festival	
Kilowatt Events Inc Producer		West Potomac Park	
4592 Ohio Dr SW		Washington, DC 20551	



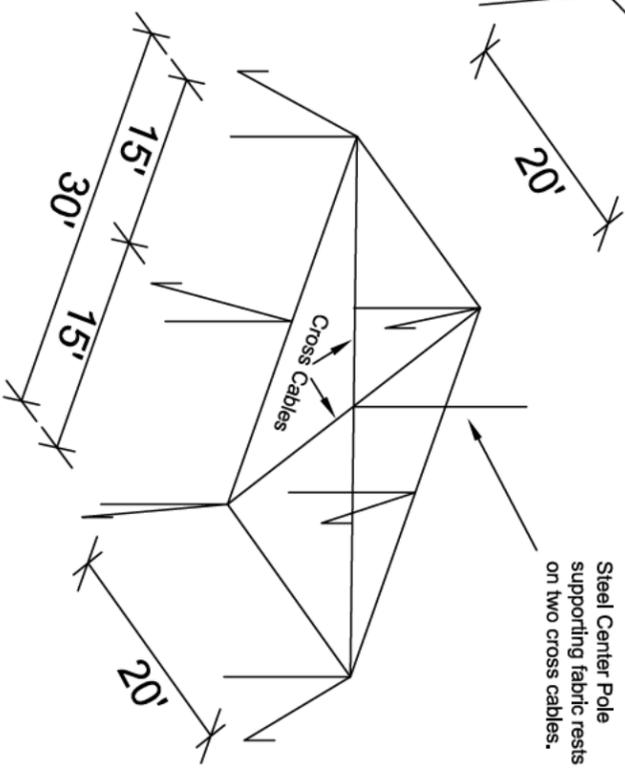
# PLAN VIEW



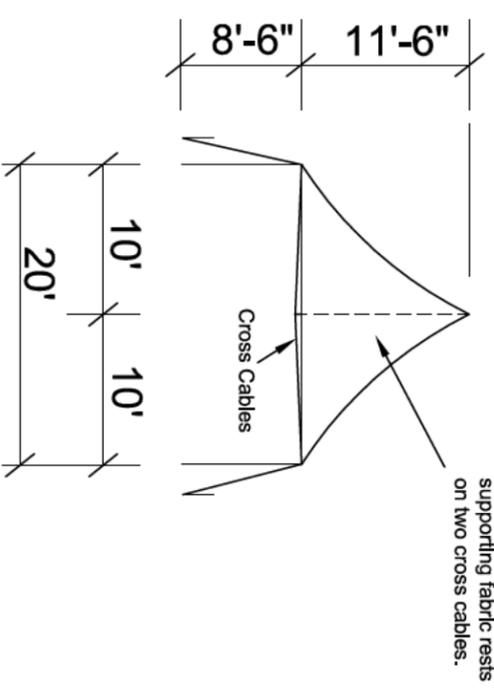
# SIDE ELEVATION



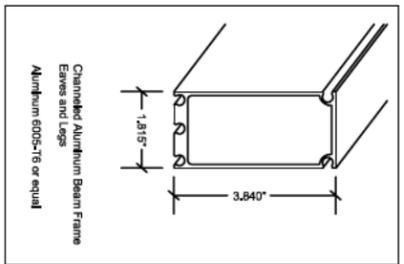
# TOP



# ISOMETRIC



# END ELEVATION



# Structural

20' x 30' Tent  
Century Frame

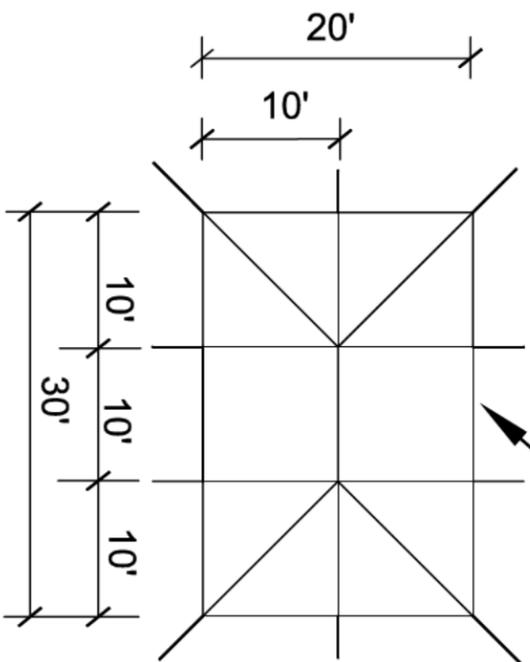
Wind Load 20 psf  
Class "C" Exposure  
90 mph  
20' x 30' Frame Tent  
anchored with stakes.

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

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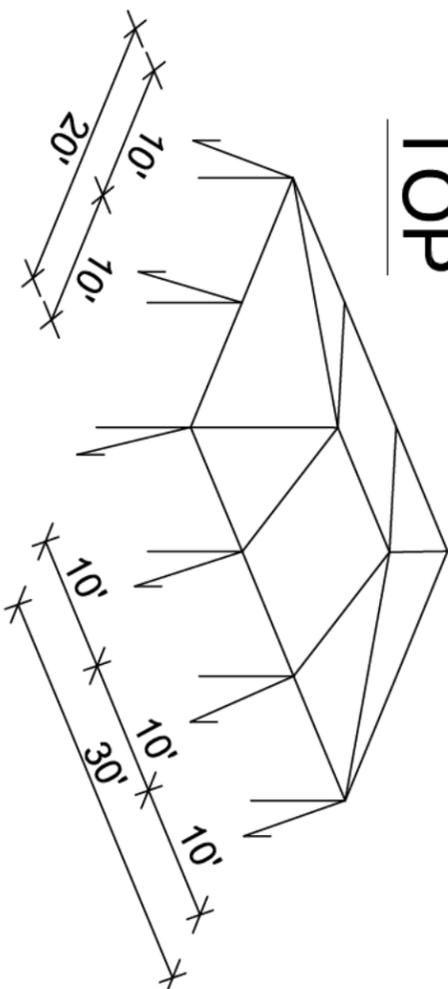
<b>WT, Inc.</b>	
7418 Lake Katrine Terrace, Gaithersburg, MD 20879	
woodyw@kclife.com	
Date	Revision
<b>Landmark Festival</b>	
Installation on Sept 18, 2015	
Events on Sept 26 & 27, 2015	
Removal on Sept 28 & 29, 2015	
SIZE	20x30
DATE	11x17
SCALE	C:\Clients\CPR\2015 Sept
DRAWN	WoodyW
CHECKED	WoodyW
JOB NUMBER	00-00-000
SHEET	1 of 1
C3 Presents	
Landmark Festival	
Kilowatt Events Inc Producer	
West Potomac Park	
4592 Ohio Dr SW	
Washington, DC 20551	

2.00 Inch / 6065-T6  
Aluminum Frame (typ)

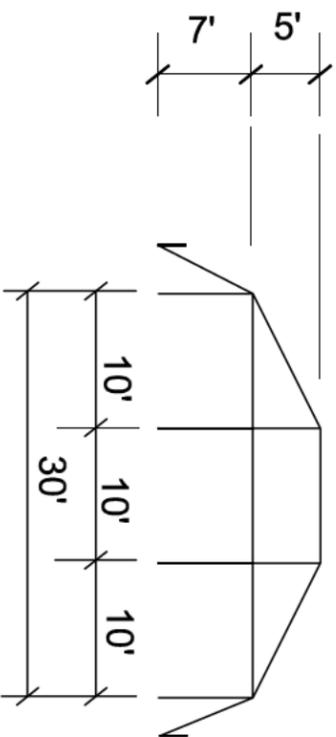


**PLAN**

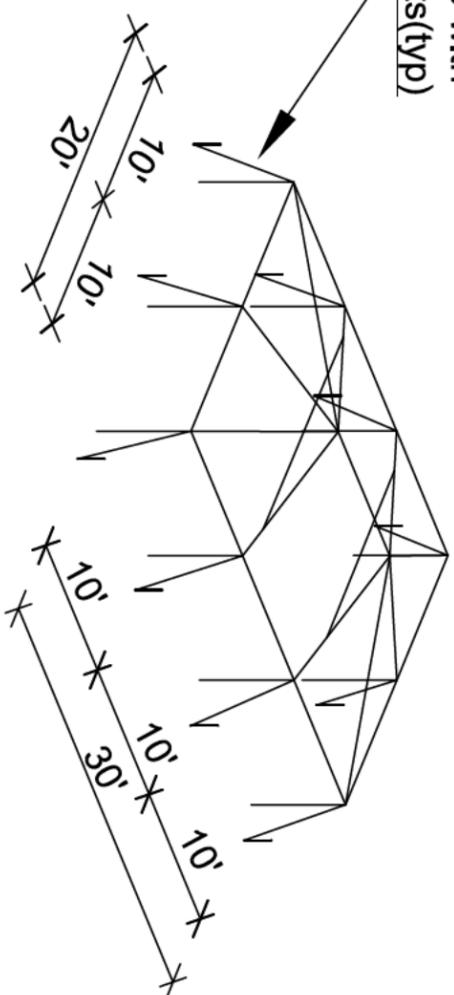
**TOP**



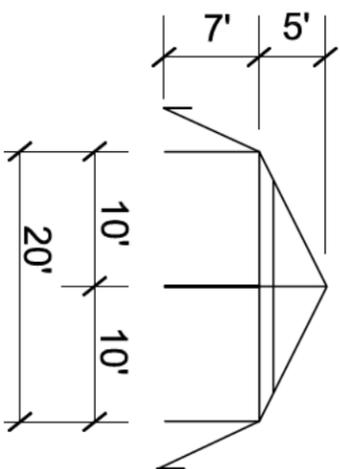
Guy Lines  
1" Web with  
ratchets (typ)



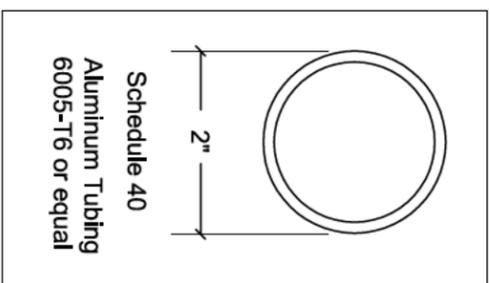
**SIDE ELEVATION**



**ISOMETRIC**



**END ELEVATION**



**Structural**

20' x 30' Tent

Toptec

Wind Load 20 psf  
Class "C" Exposure  
90 mph  
20' x 30' Frame Tent  
anchored with stakes.

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

**WT, Inc.**

7418 Lake Katrine Terrace, Gaithersburg, MD 20879  
woody.wk@comcast.net

Date: Revision

**Landmark Festival**

Installation on Sept 18, 2015  
Events on Sept 26 & 27, 2015  
Removal on Sept 28 & 29, 2015

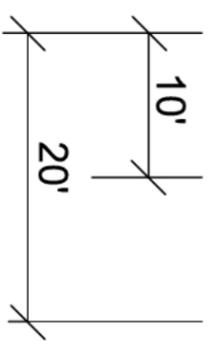
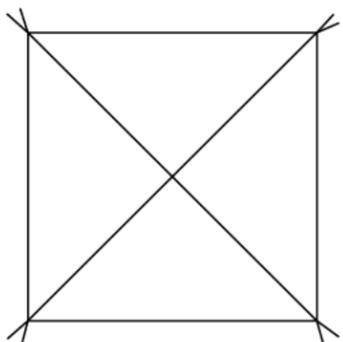
SIZE	11x17	DATE	2015.09.18
SCALE	1"=1'-0"	DRAWN BY	Woody Walker
SHEET	1 of 1	JOB NUMBER	00-00-000
C3 Presents Landmark Festival Klowatt Events Inc Producer West Potomac Park 4592 Ohio Dr SW Washington, DC 20551			

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# Structural

20' x 20' Tent  
Century Frame

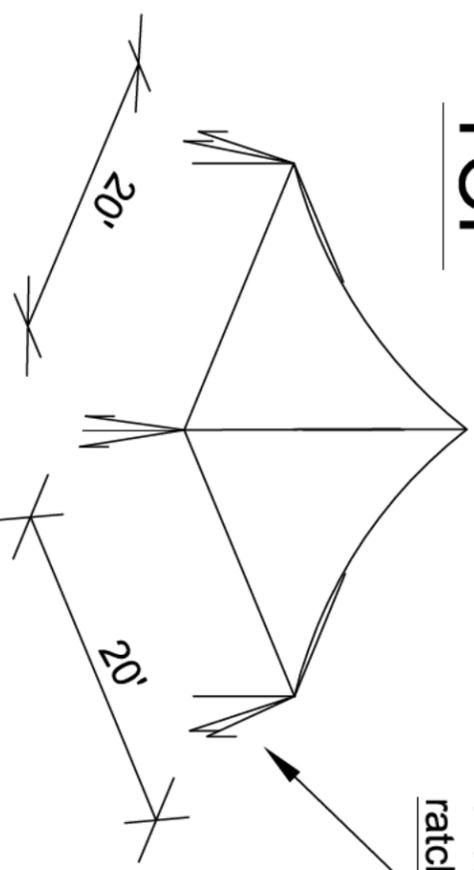
Wind Load 20 psf  
Class "C" Exposure  
90 mph  
20' x 20' Frame Tent  
anchored with stakes.



## PLAN

Steel Center Pole  
supporting fabric rests  
on two cross cables.

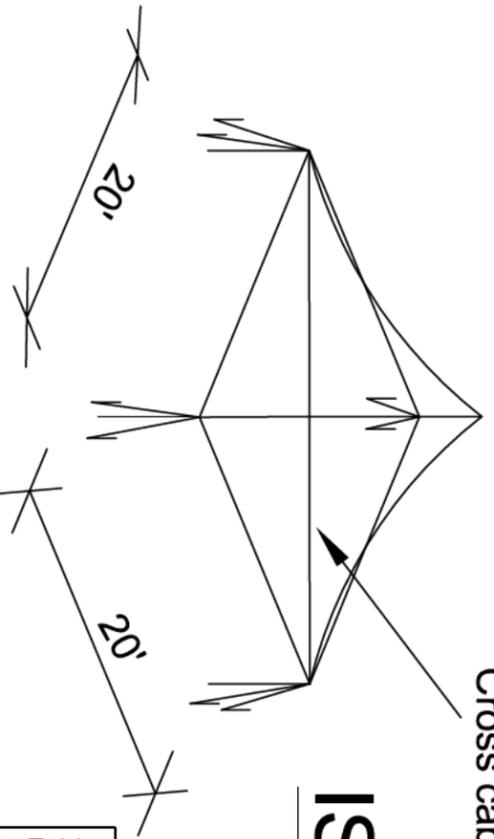
## TOP



Guy Lines  
1" Web with  
ratchets(typ)

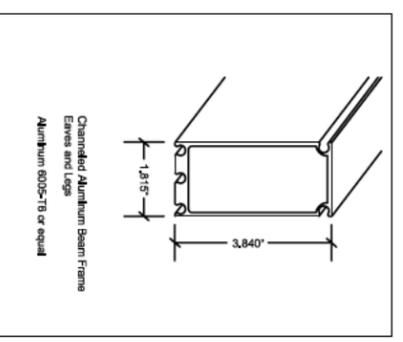
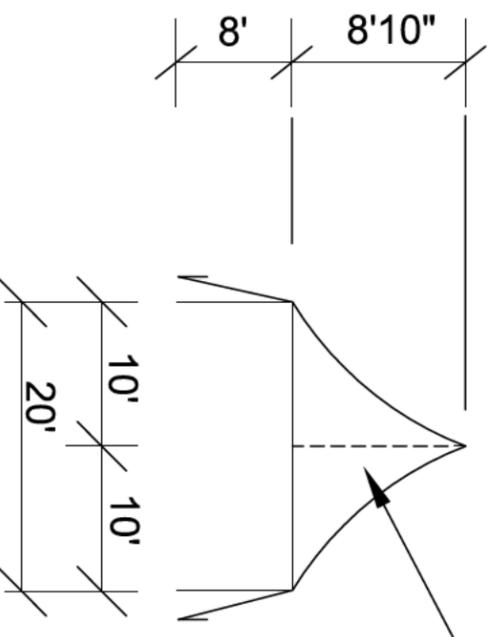
Cross cables

## ISOMETRIC



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## END/SIDE ELEVATION



Charred Aluminum Beam Frame  
Eaves and Legs  
Aluminum 6005-T8 or equal

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

**WT, Inc.**  
7418 Lake Katrine Terrace, Galthersburg, MD 20879  
woody.wk@wtinc.com

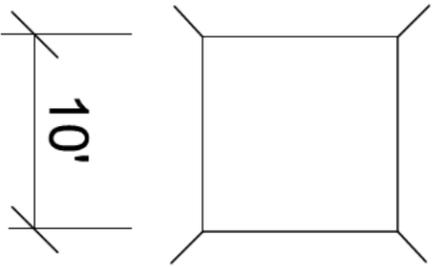
Date	Revision

**Landmark Festival**

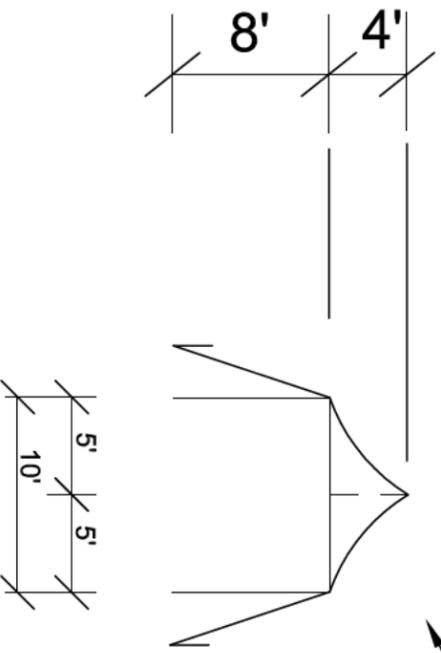
Installation on Sept 18, 2015  
Events on Sept 26 & 27, 2015  
Removal on Sept 28 & 29, 2015

SIZE	11x17	DATE	2015.09.18
SCALE	1/4" = 1'-0"	DRAWN BY	WV
JOB NUMBER	00-00-000	CHECKED BY	WV
SHEET	1 of 1	DATE	

C3 Presents  
Landmark Festival  
Kilowatt Events Inc Producer  
West Potomac Park  
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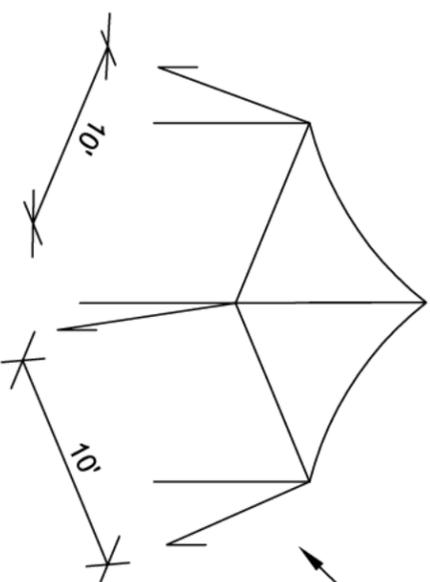


**PLAN**



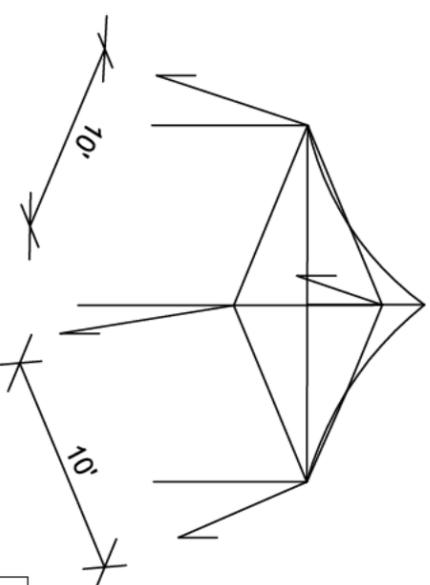
**END/SIDE ELEVATION**

**NOTE:**  
Center Pole supporting fabric rests on two cross cables.

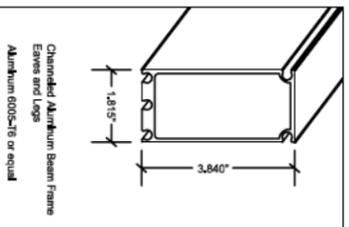


**TOP**

Guy Lines  
1" Web with ratchets (typ)



**ISOMETRIC**



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**WT, Inc.**

7418 Lake Katrine Terrace, Gaithersburg, MD 20879  
woodywickliffe@comcast.net

**Structural**

10' x 10' Tent

Wind Load 20 psf  
Class "C" Exposure  
90 mph  
10' x 10' Frame Tent  
anchored with stakes.

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

**WT, Inc.**

7418 Lake Katrine Terrace, Gaithersburg, MD 20879  
woodywickliffe@comcast.net

Date Revision

**Landmark Festival**

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Removal on Sept 28 & 29, 2015

SIZE 11x17  
SCALE 1/8" = 1'-0"  
JOB NUMBER 00-00-000  
SHEET 1 of 1

C3 Presents  
Landmark Festival  
Kilowatt Events Inc Producer  
West Potomac Park  
4592 Ohio Dr SW  
Washington, DC 20551

Don Irwin, Editor, Punk Life Zine  
2240 Montevideo Drive, Pittsburg, CA 94565  
[punklifedc@gmail.com](mailto:punklifedc@gmail.com)



May 12, 2015

Juliana Mulholland, Esq.  
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C3 Presents  
300 West 6th Street, Suite 2100  
Austin, TX 78701

Caroline Cunningham  
Trust for the National Mall  
1300 Pennsylvania Avenue, NW  
Suite 370  
Washington, DC 20004

Ariel Z. Emanuel  
Dave Wirtschafter  
William Morris Endeavors  
9601 Wilshire Blvd  
Beverly Hills, CA 90210

Hilary Tompkins  
Office of the Solicitor  
Department of the Interior  
1849 C Street, N.W.  
Washington, DC 20240

Jon Jarvis, Director  
National Park Service  
1849 C Street NW  
Washington, DC 20240

**RE: Landmark Festival for the National Mall, September 26-27, 2015.**

Dear Ladies and Gentlemen,

This letter is to inform you that the "Landmark Music Festival kicks off this monumental national campaign to bring awareness and funds to America's Front Yard" is a complete fraud. The Trust for the National Mall is not a charity organization but a front to launder corporate funds in an attempt to gain "sponsorship" and "political influence." ALTRIA-PHILIP MORRIS, GENERAL DYNAMICS, PEPSCO, DISNEY, LOBBYISTS, LOCAL REAL ESTATE AND CONSTRUCTION EXECUTIVES make up the Trust's Board of Directors. Let me warn you the National Mall is not Grant Park or Lollapalooza.

New Turf Regulations recently implemented threaten taxpayer access to celebrate and protest on the National Mall. The National Park Service "strongly denies" this but this concert festival proves otherwise. We are not ready to surrender the National Mall home of truly inspirational historical events: Marian Anderson's Easter Concert, in 1939; Martin Luther King's "I Have a Dream Speech", in 1963; the "Reaganville Protests" at Lafayette Square, in 1981; as well as the Positive Force organized protest for Downed City Rise featuring Fugazi at the Washington Monument, in 1995. Under the new regulations these protests and events are not guaranteed. But don't worry because Ms. Cunningham and the Trust have other plans. Our veterans deserve more than this: "HBO and Starbucks salute U.S. veterans and their families with this live concert on the National Mall in Washington, D.C.", November 11, 2014. Are we honoring veterans or selling

Don Irwin, Editor, Punk Life Zine  
2240 Montevideo Drive, Pittsburg, CA 94565  
[punklifedc@gmail.com](mailto:punklifedc@gmail.com)

Nation/Ticketmaster money and go away. William Morris Agency you are put on warning that your second rate and recycled talent has not gone unnoticed. True talent that William Morris represents would not dream of stepping foot on the Landmark Festival stage.

It is demanded that C3 and William Morris cancel the Landmark Festival and apologize for misleading the general public about the purpose of the "The Cause." The Trust for the National Mall must follow the laws that govern the National Mall including following sponsorship regulations, IE: Miller High Life and Altria/Phillip Morris. The National Park Service and Department of Interior must enforce regulations under the C.F.R. and Director's Orders. Failure to do these will result in a general boycott of all C3 Presents and William Morris artists. Protests to educate the general public and embarrass C3 Presents, The Trust, and National Park Service will follow.

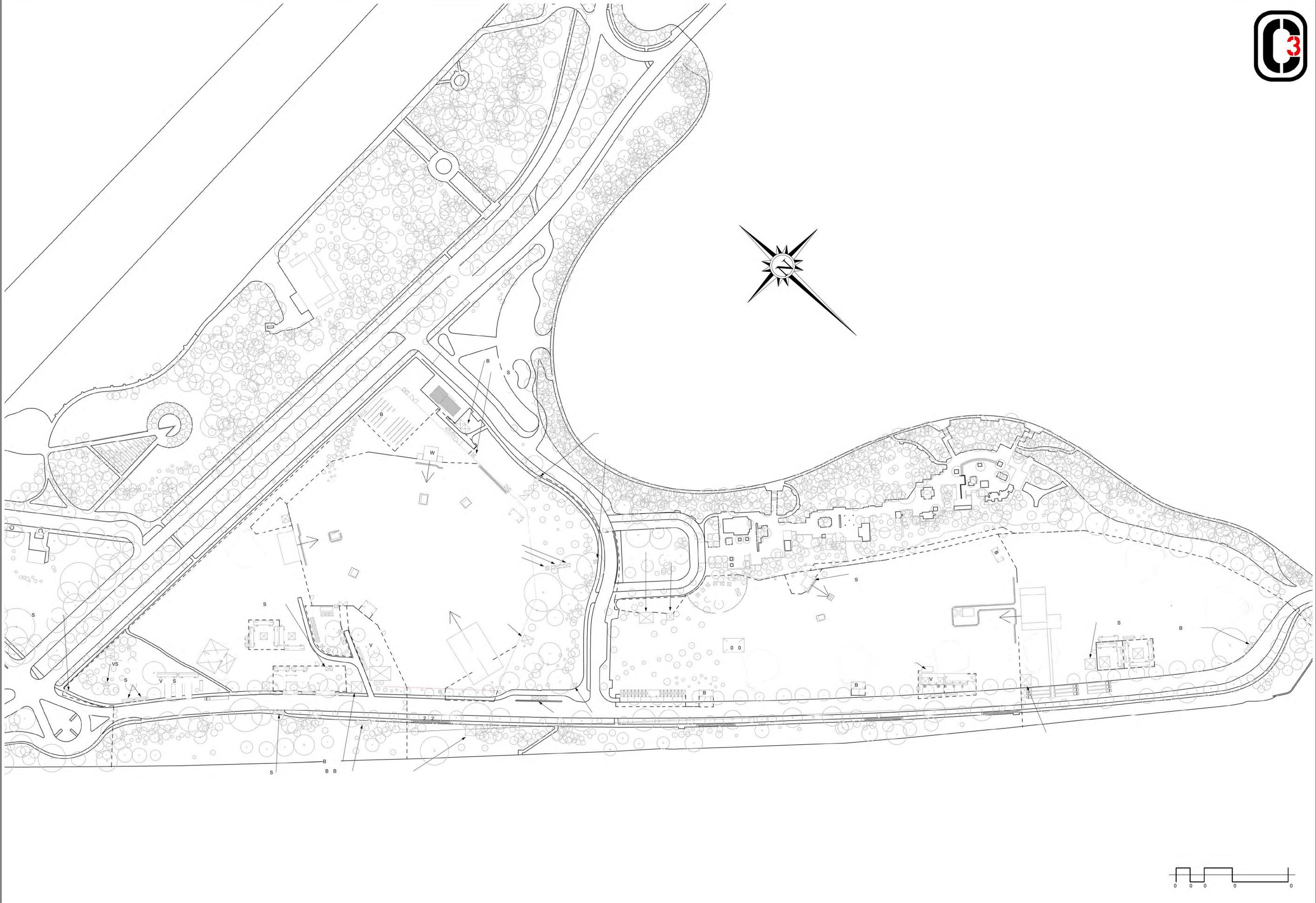
Sincerely yours,

PUNK LIFE ZINE



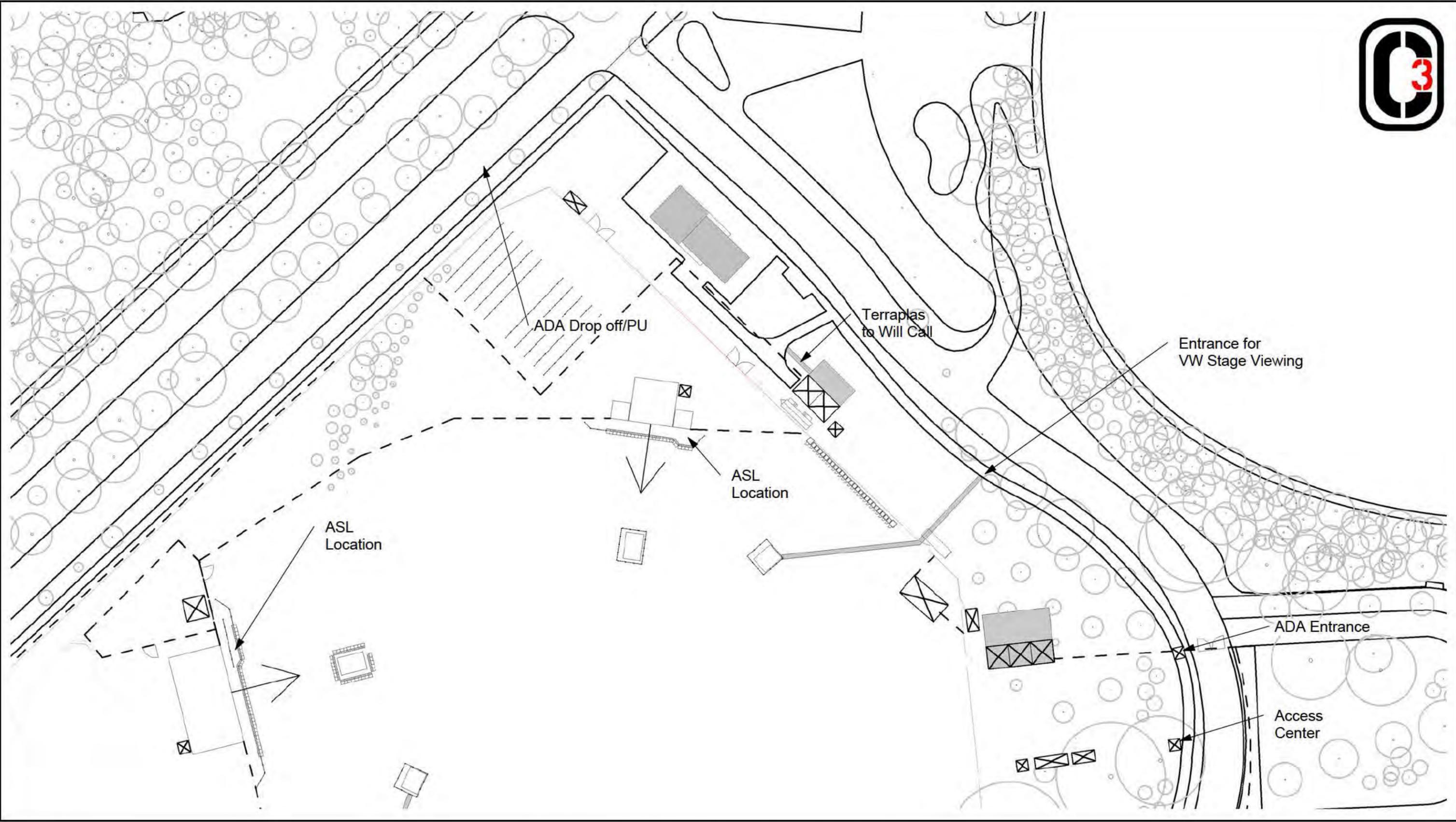
Don Irwin

Editor





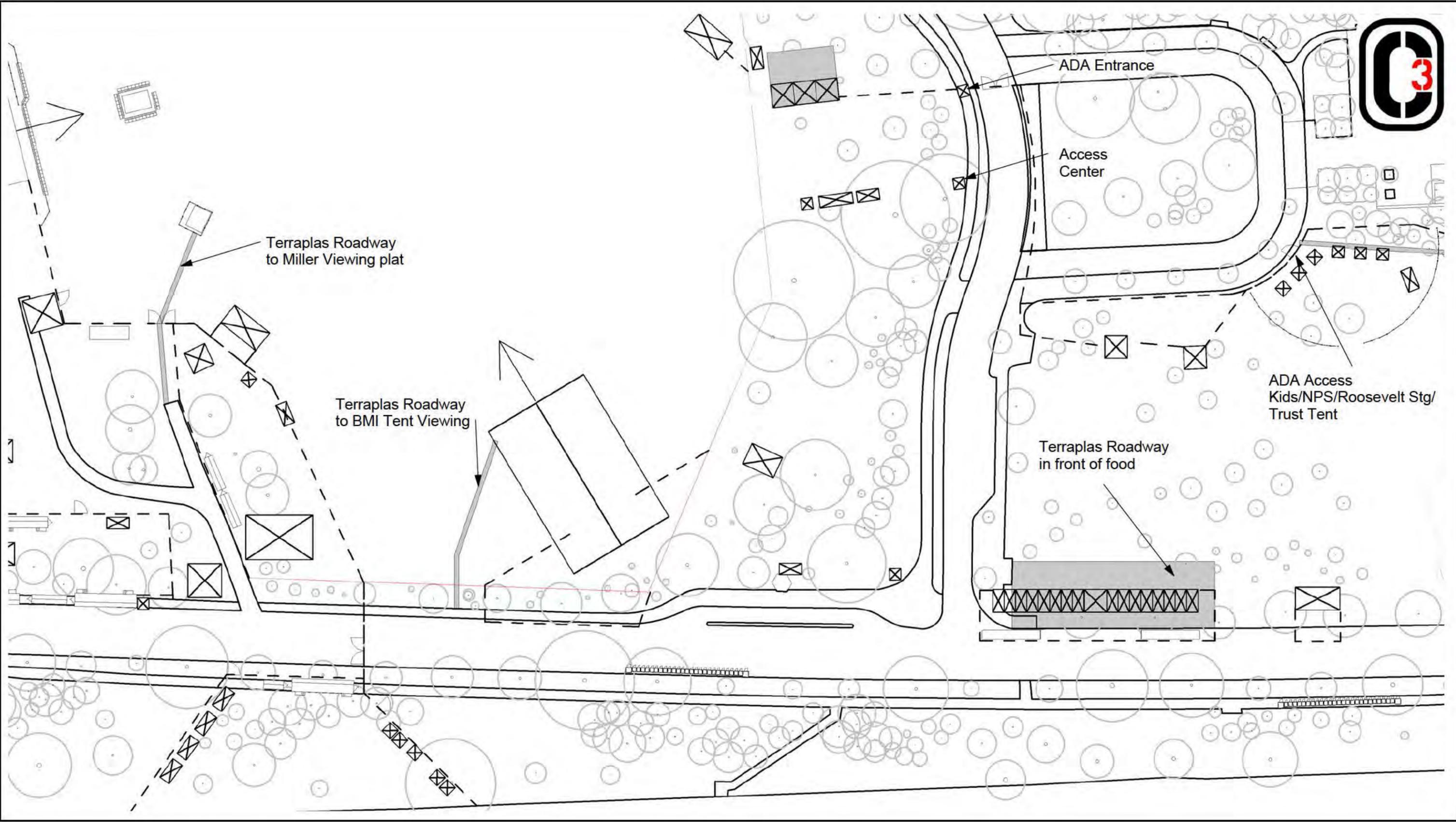
9/15/2015 8:11:56 PM



ADA 1

# Landmark Music Festival

West Potomac Park

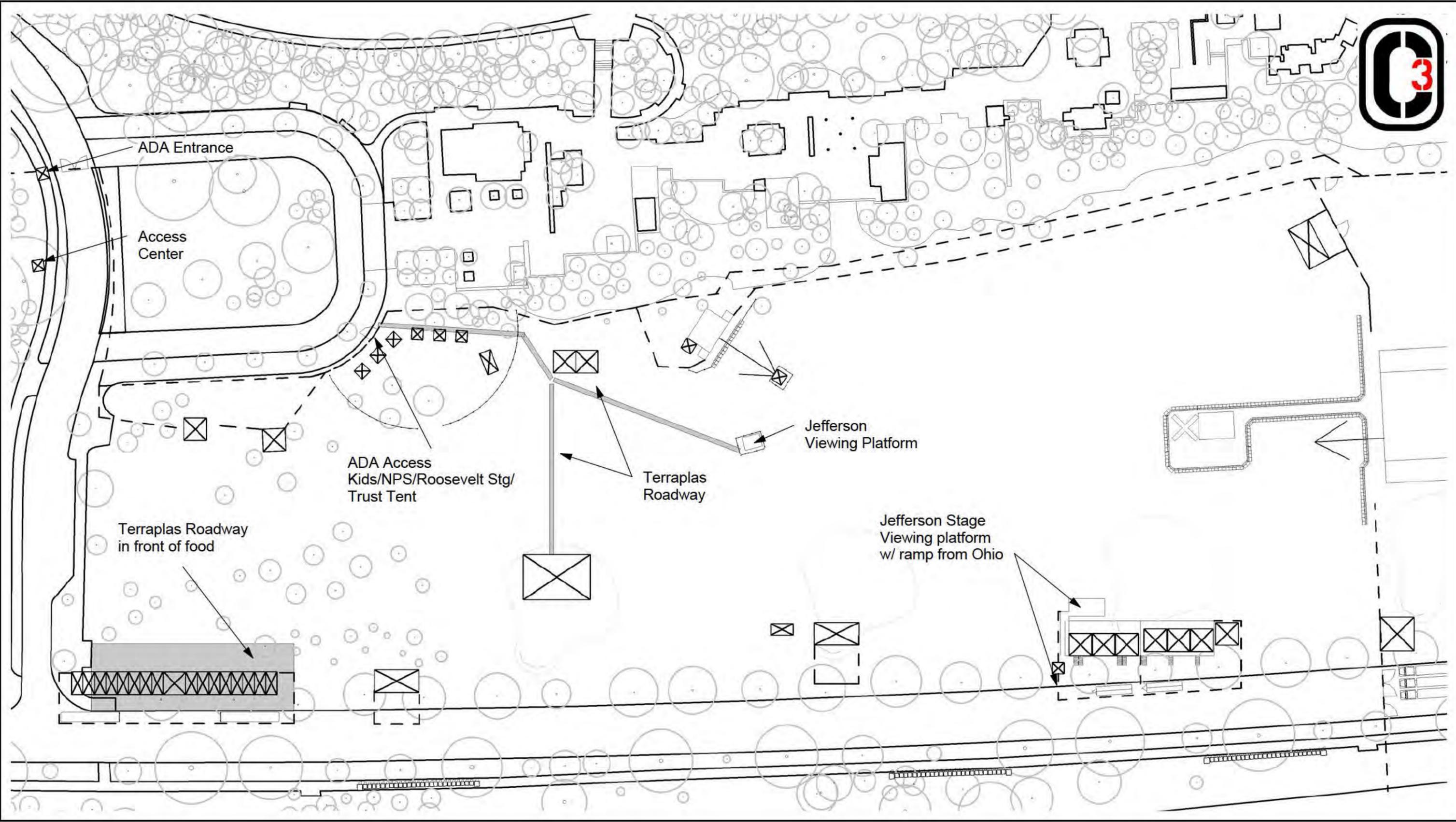


ADA 2

# Landmark Music Festival

West Potomac Park

9/15/2015 8:12:11 PM

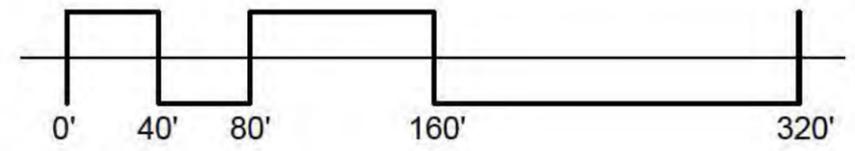
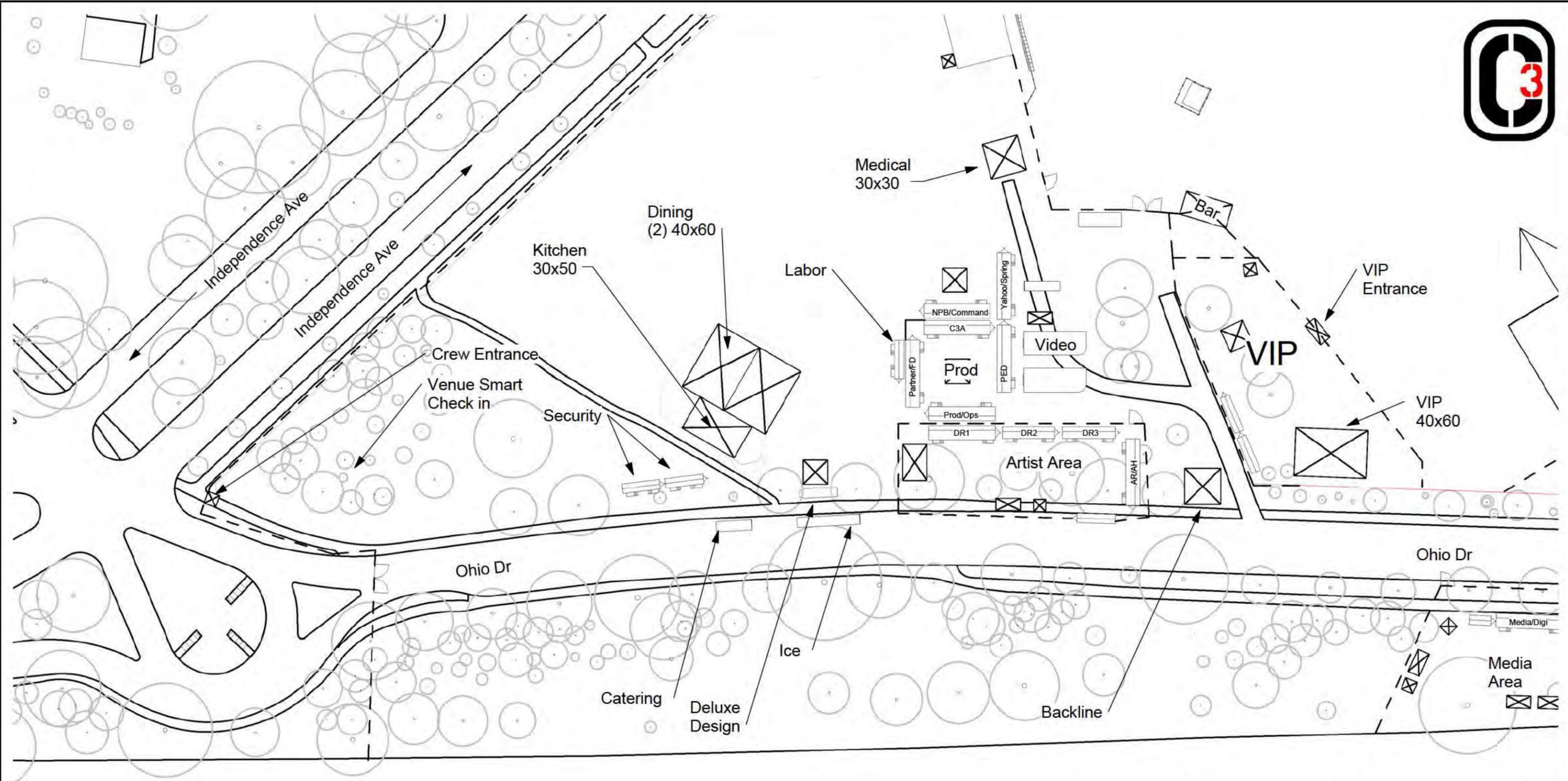


ADA 3

# Landmark Music Festival

West Potomac Park

9/21/2015 7:42:23 PM

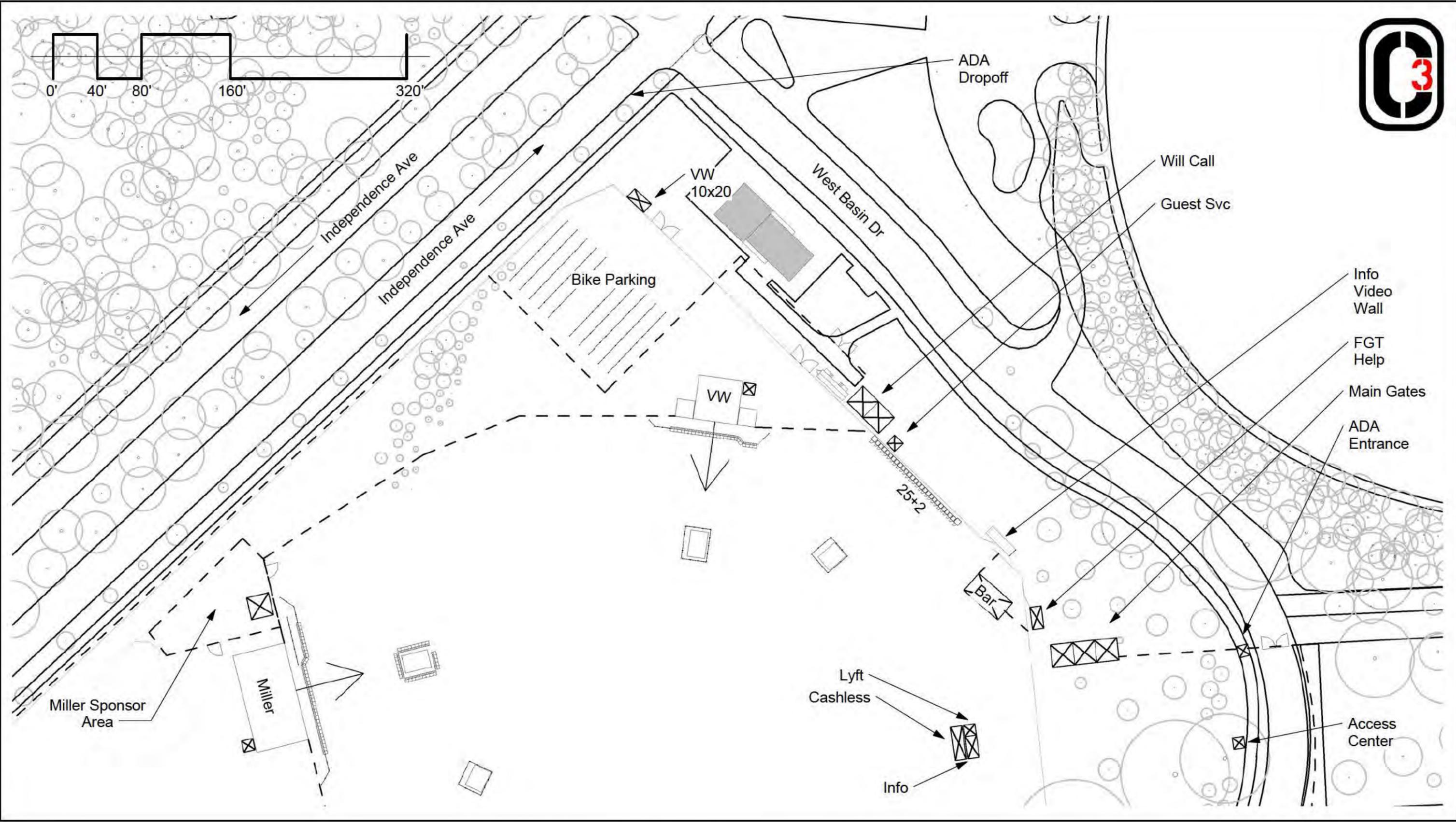


NW

# Landmark Music Festival

West Potomac Park

9/21/2015 7:42:29 PM

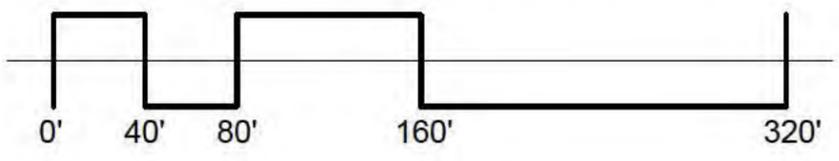
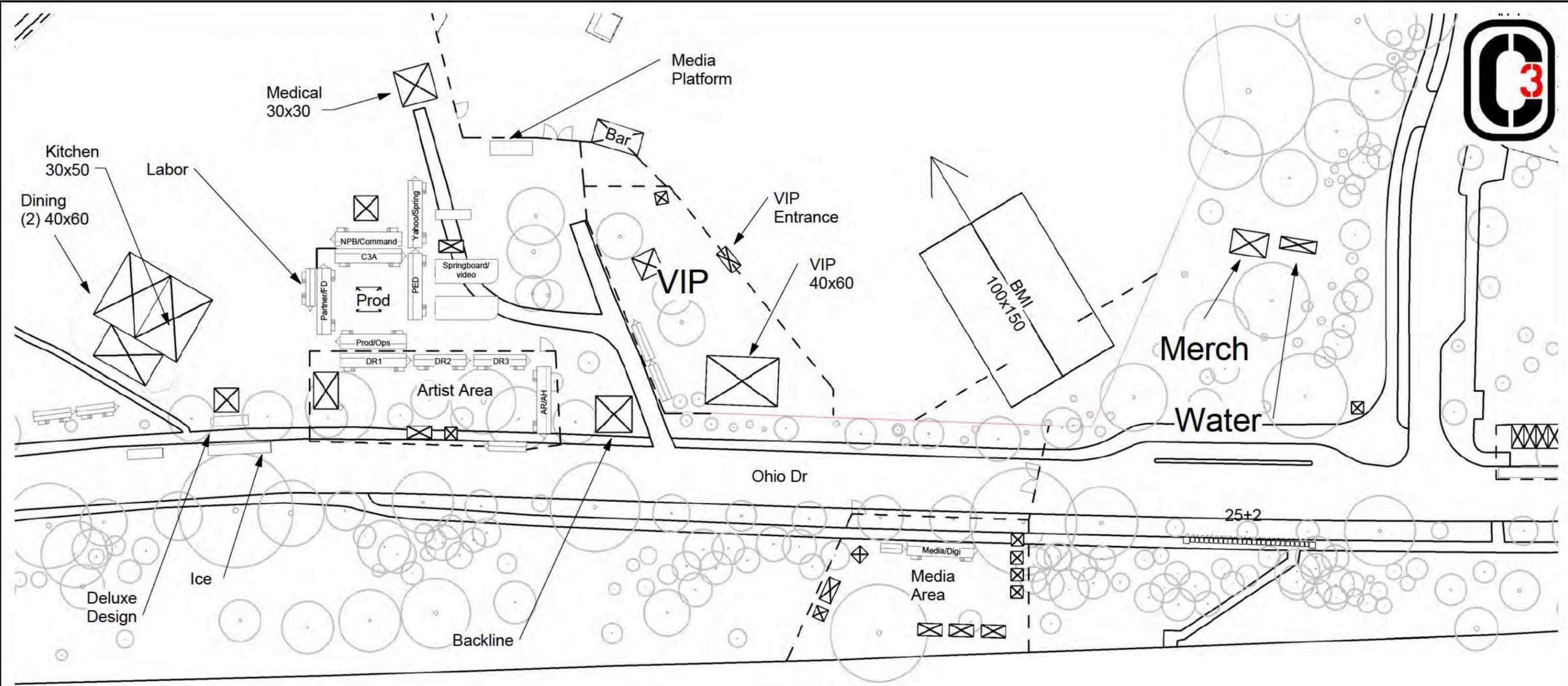


NW #2

# Landmark Music Festival

West Potomac Park

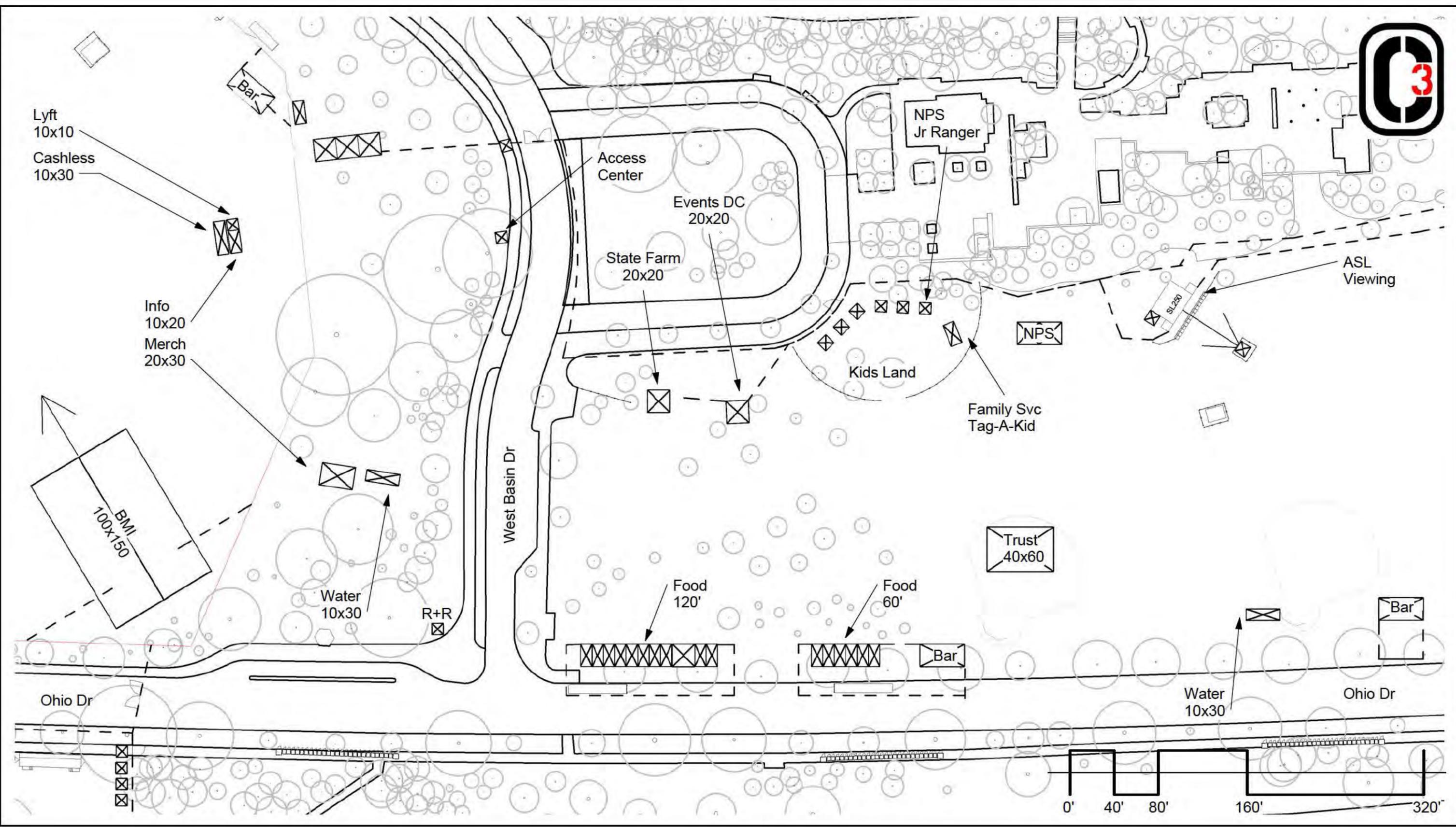
9/21/2015 7:42:36 PM



Media

# Landmark Music Festival

West Potomac Park



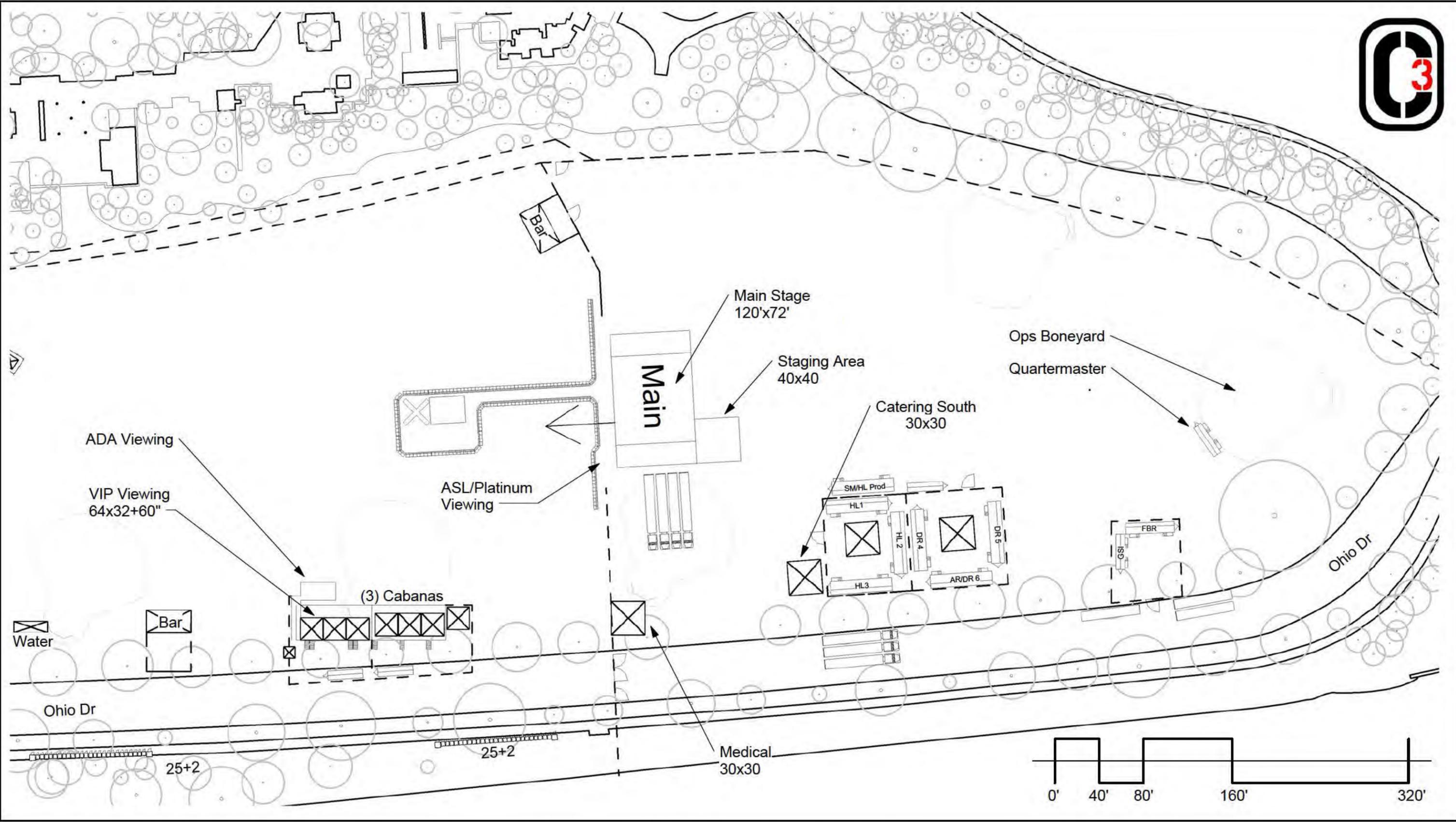
Center

# Landmark Music Festival

West Potomac Park



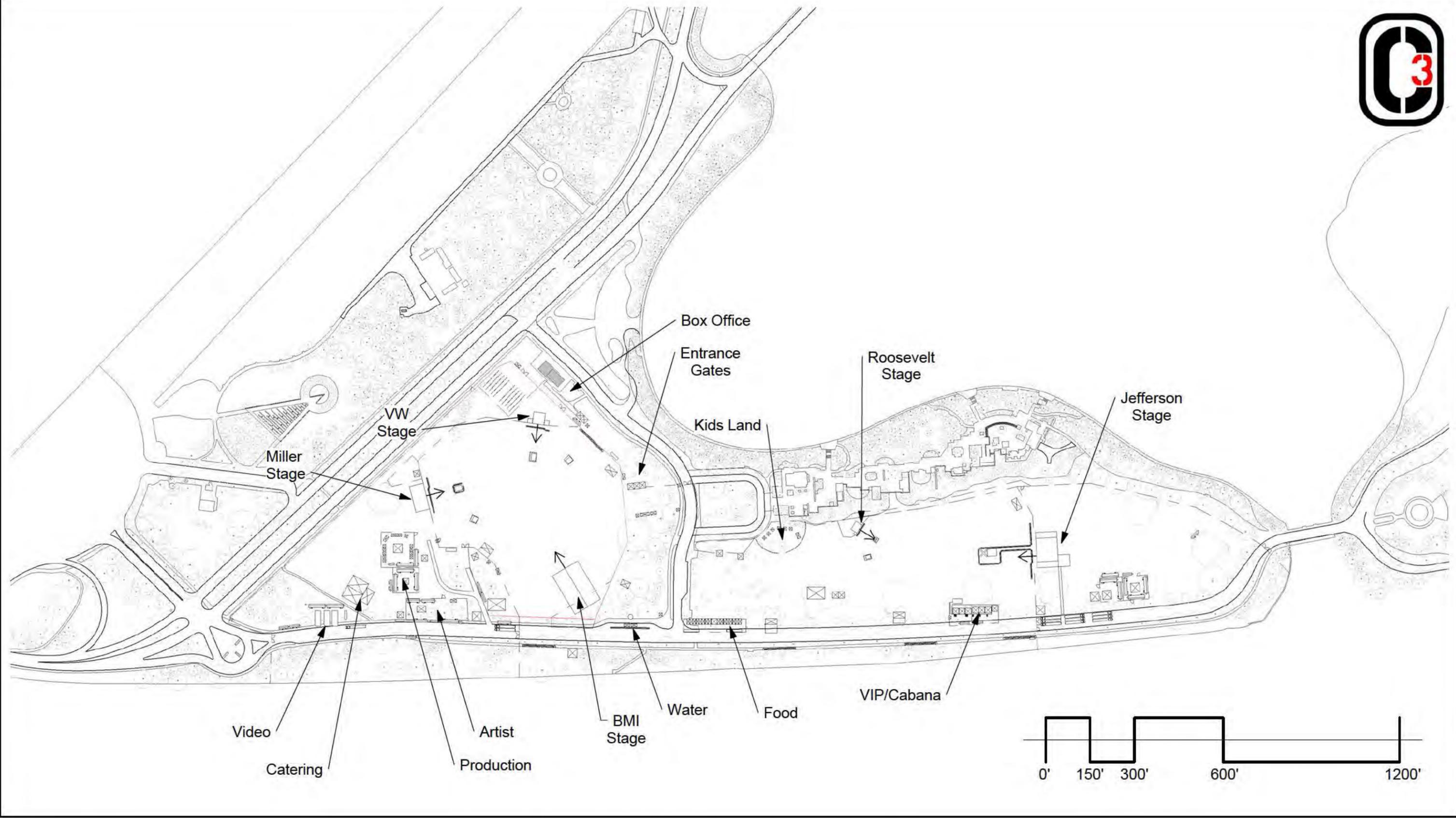
9/21/2015 7:42:50 PM



SE #1

# Landmark Music Festival

West Potomac Park



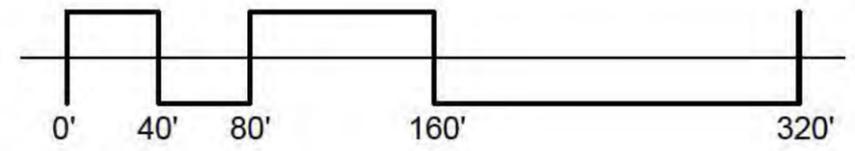
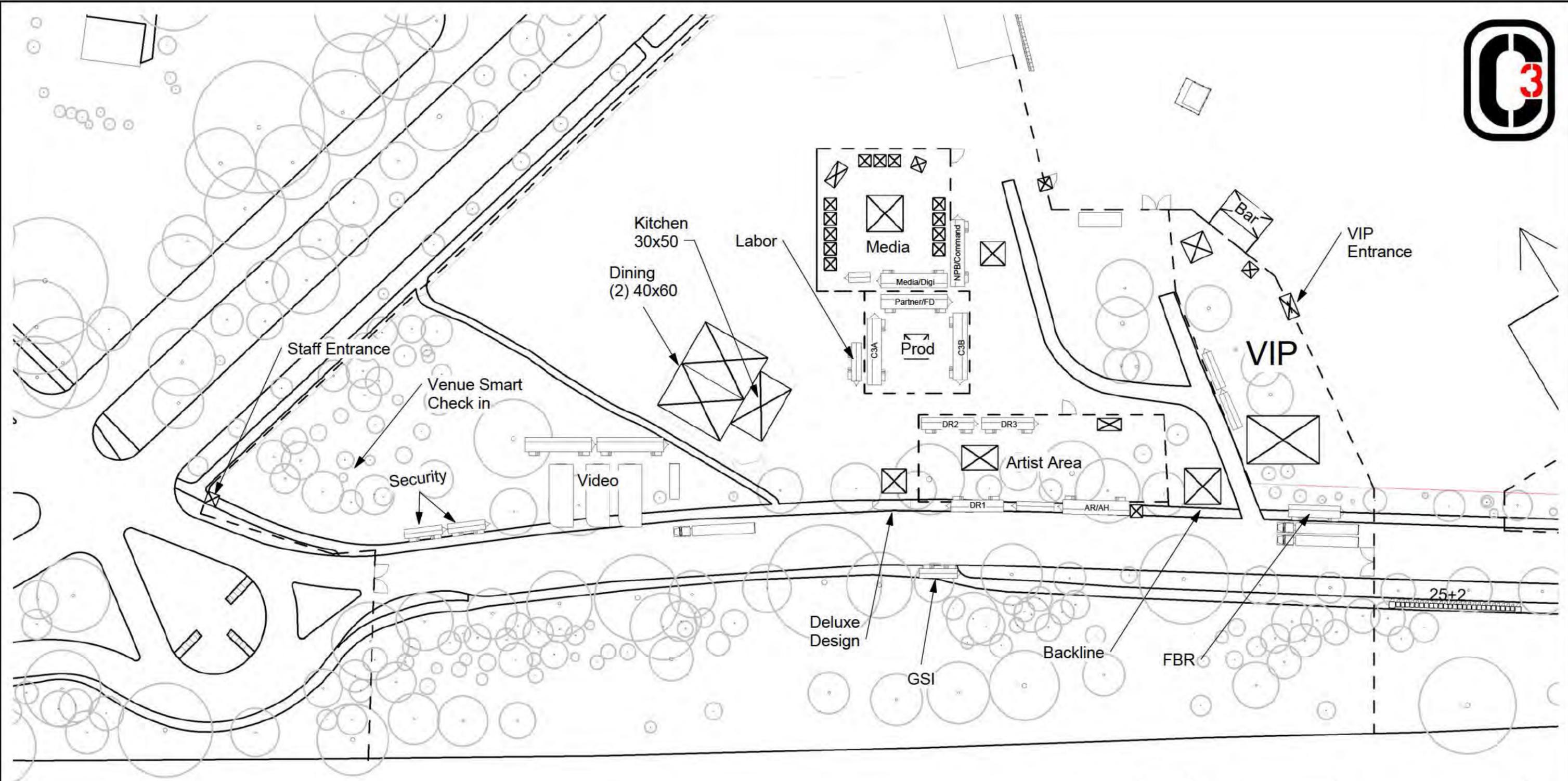
Overall 11x17

# Landmark Music Festival

West Potomac Park



9/6/2015 8:37:20 PM

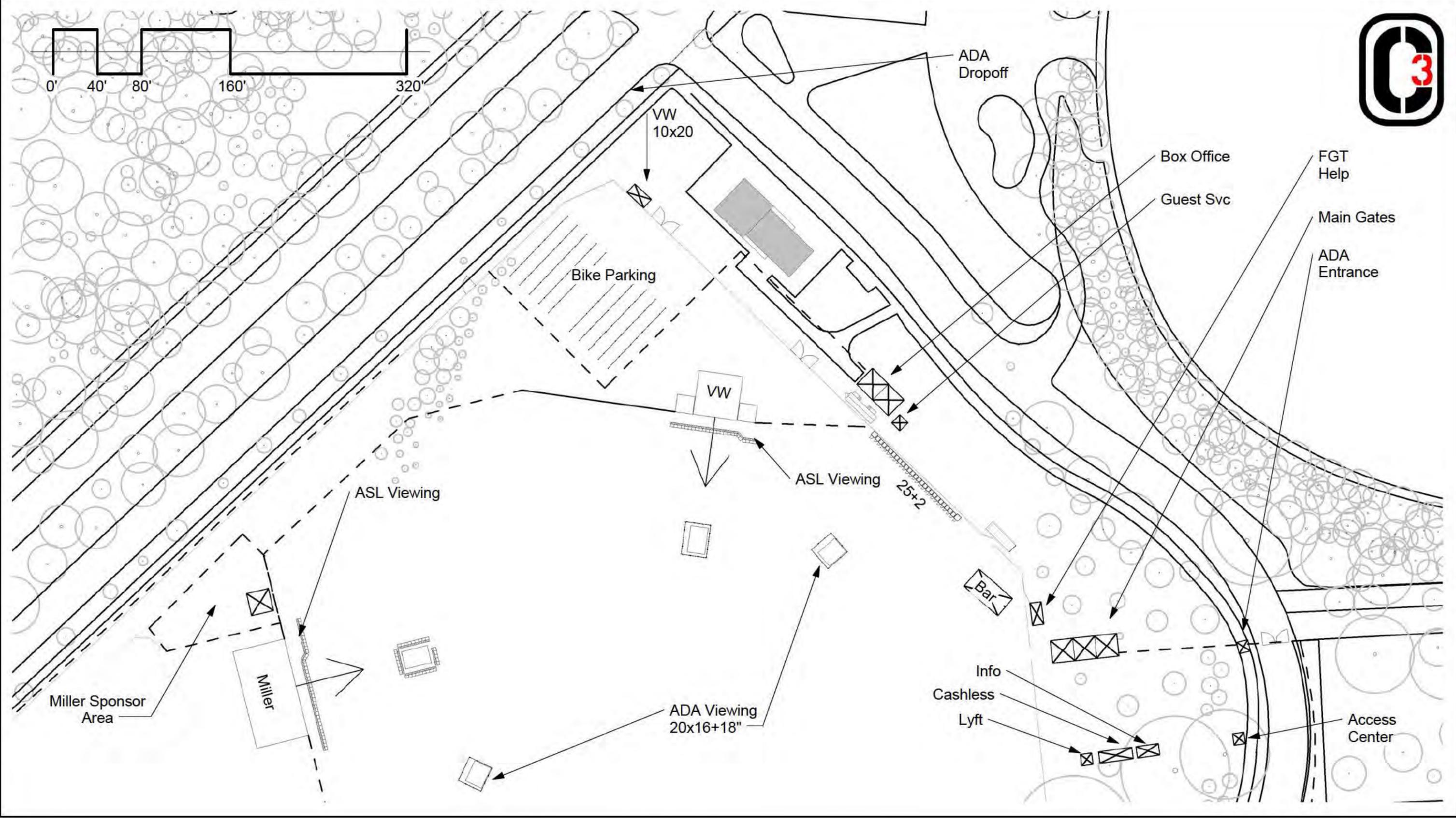
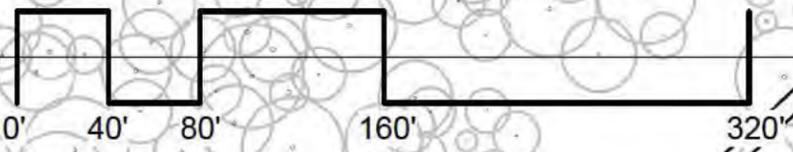


NW

# Landmark Music Festival

West Potomac Park

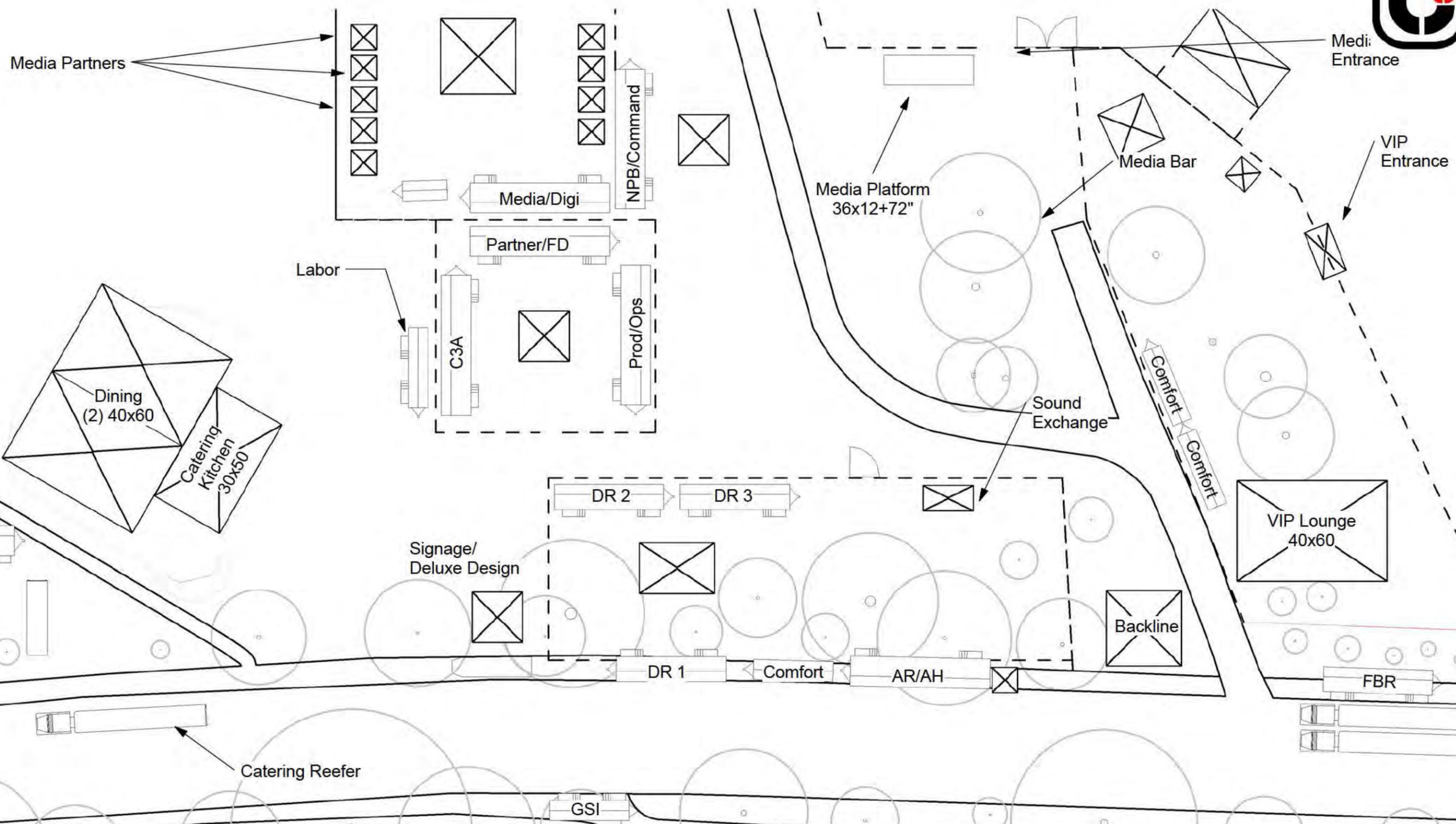
9/6/2015 8:37:26 PM



NW #2

# Landmark Music Festival

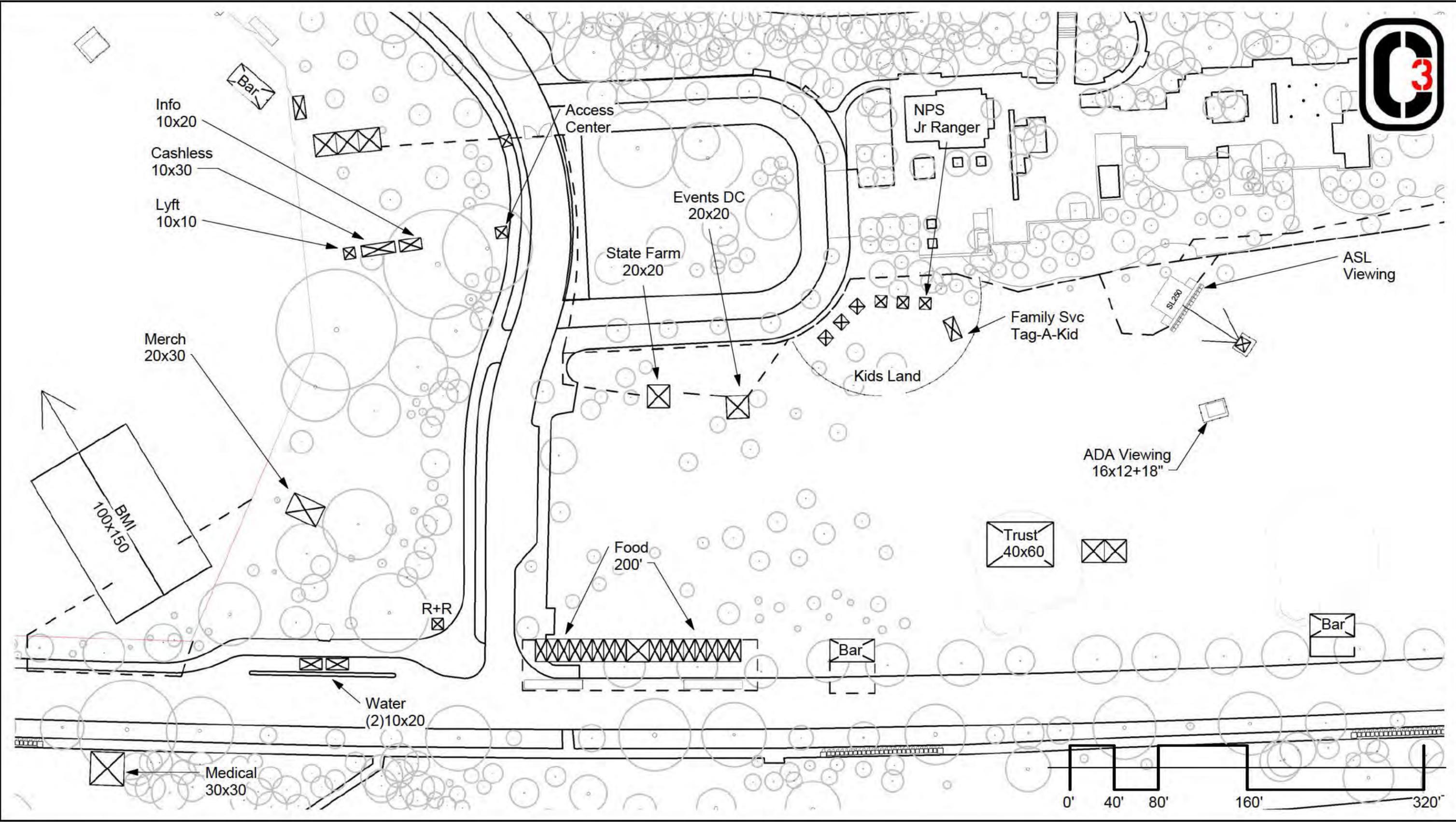
West Potomac Park



NW #3

# Landmark Music Festival

West Potomac Park



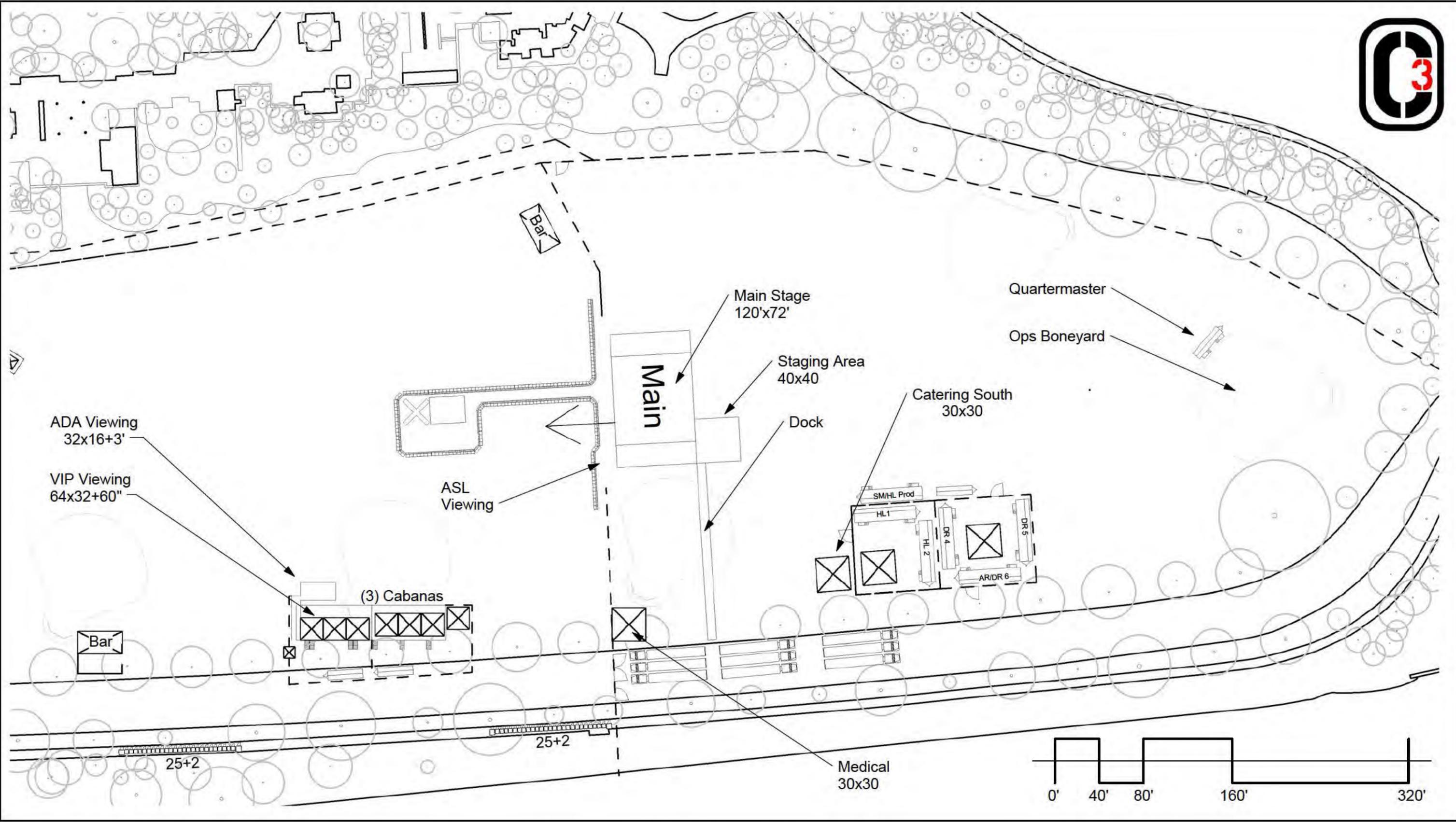
Center

# Landmark Music Festival

West Potomac Park



9/6/2015 8:37:44 PM



SE #1

# Landmark Music Festival

West Potomac Park



**PRODUCTION SPECS**

BLANK: Cap America 7012

COLOR: Black

DECORATION: Embroidery

LOCATIONS: Front, side

**ARTWORK SPECS – FRONT**

SIZE: 2.75" h

COLORS: White, 3395 C

FIRST DOWN WHITE: N/A

**ARTWORK SPECS – BACK**

SIZE: 2.25" w

COLORS: White

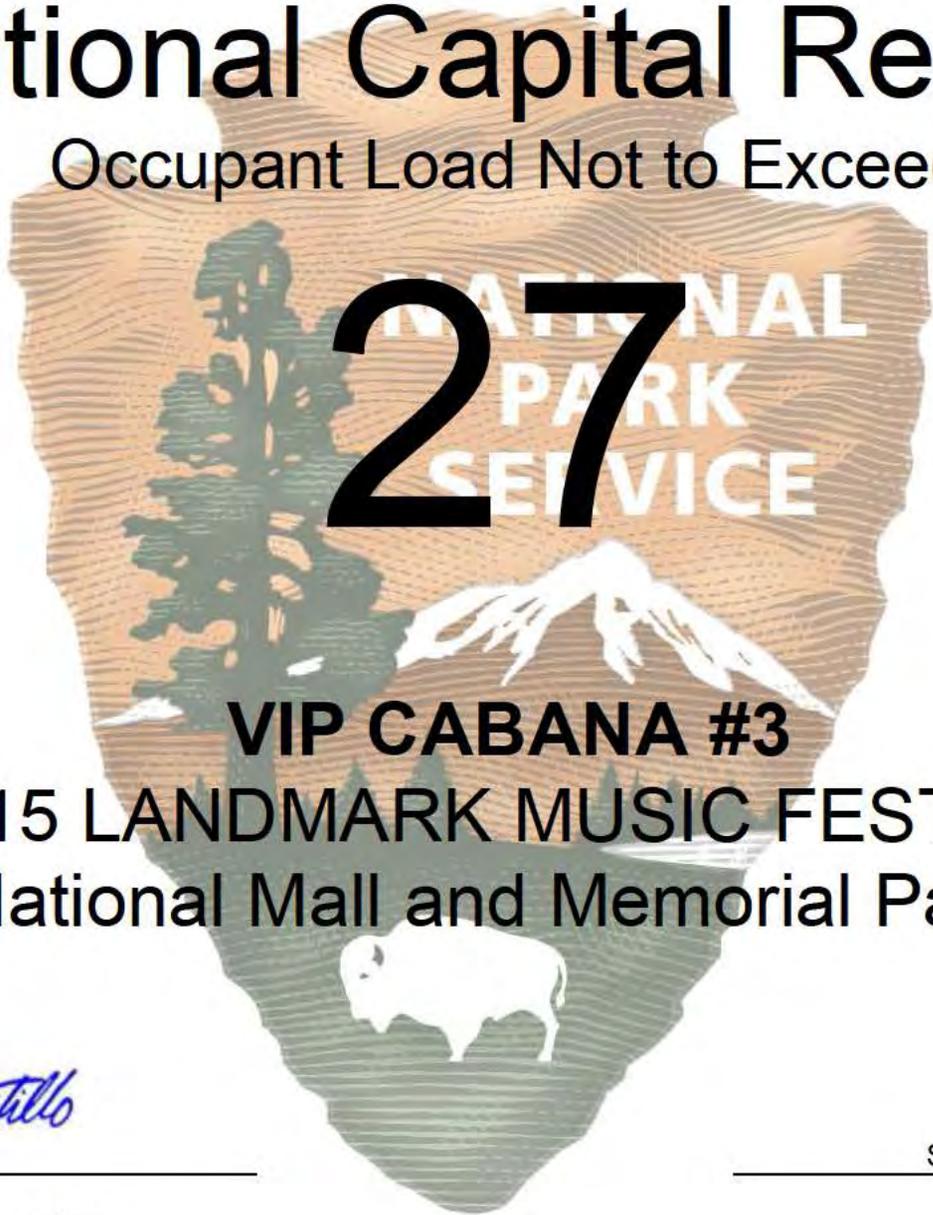
FIRST DOWN WHITE: N/A

**SPECIAL INSTRUCTIONS**

Same art as Trucker; side embroidery on wearer's right side

# National Capital Region

Occupant Load Not to Exceed



**27**

NATIONAL  
PARK  
SERVICE

**VIP CABANA #3**

**2015 LANDMARK MUSIC FESTIVAL**  
**National Mall and Memorial Parks**

*Raúl G. Castillo*

---

Raúl G. Castillo  
Structural Fire Program Specialist  
NPS National Capital Region

---

September 23, 2015  
Date



bridge, highway & rail engineering  
entertainment engineering  
subaqueous investigation  
civil & site engineering  
structural design  
marine facilities  
geotechnics  
surveying  
forensics

July 9, 2012

Stageline Mobile Stage Inc.  
700 Marsolais Street  
L'Assomption, Quebec, Canada, J5W 2G9

Email: [Yvan@stageline.com](mailto:Yvan@stageline.com)

Attn: Mr. Yvan Miron

Re: SL250 Mobile Stage – Use in the United States  
MEG File No. 103096 Task 26

McLaren Engineering Group (MEG) has reviewed the SL250 Mobile Stage system 2004 version for general use in the United States. The calculations and drawings were produced under the direct supervision and responsible charge of “the undersigned.” The final documents are the result of a comprehensive evaluation by MEG and include approved revisions as needed resulting from these engineering reviews. **We believe that the erected system will safely support the approved loading and environmental conditions if properly assembled and used in accordance with manufacturer’s recommendations and as noted herein.**

The assessment by MEG only considers the fully erected SL250 (2004) Mobile Stage structure and its standard features, including wind walls, adjustable side sound hangers (“ECS”), and front-of-house rigging pipes. Additional items such as auxiliary components, P.A. side platforms, hydraulic systems and erection devices were not considered in this review. The fabrication, design and operational procedures meet or exceed the requirements of ANSI E1.21-2006 “Temporary Ground-Supported Overhead Structures Used to Cover the Stage Areas and Support Equipment in the Production of Outdoor Entertainment Events.” The design loads were derived from ASCE 7 and ANSI E1.21. Steel design was performed using AISC-LRFD provisions. Plywood was designed using APA provisions.

The design and construction of the erected stage assembly meets the applicable requirements of IBC-2009 Chapter 16, with the following suitable adjustments:

1. The mobile stage is erected for a very short period of time and protective actions will be taken by trained personnel under specified environmental conditions. Environment loads in ASCE 7 and IBC, including wind, are based on statistical probabilities that relate to time. Reductions in design loads have been taken using the provisions of ANSI E1.21 to account for such conditions. The wind design loads for the mobile stage far exceed the minimum permissible using E1.21.

Offices: New York, Maryland, Florida, Connecticut, California

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**M. G. McLAREN, P.C.**

100 Snake Hill Road

West Nyack, New York 10994

Phone (845) 353-6400

Fax (845) 353-6509

e-mail: [mgmclaren@mgmclaren.com](mailto:mgmclaren@mgmclaren.com)

On the web: [www.mgmclaren.com](http://www.mgmclaren.com)

2. ANSI E1.21 allows reduced wind loads compared with IBC only if weather is monitored and if certain actions by trained personnel can be accomplished. The procedures in the User's Manual comply with and exceed the minimum requirements of E1.21.

Stageline Mobile Stage Inc. furnished the following material for review:

1. SL250 (2004) Mobile Stage Design Brief, dated May 2004
2. SL250 (2004) Users Manual, dated June 2004
3. Matrix structural computer model analysis results using "Visual Design" software by Civil Design Inc.
4. SL250 (2004) assembly drawings and select detail shop drawings
5. Load test reports for selected components
6. Stageline Mobile Stage Equipment "Wind Resistance and Procedures in Case of Heavy Wind," dated September 27, 2011

The SL250 Mobile Stage is to be used as a performance or similar platform for short-term temporary use in outdoor environments. The mobile stage travels as a tractor trailer; when it arrives on site, the Certified Operator and crew deploy and erect the stage roof and stage platform assembly. The trailer chassis remains in place as the center portion of the stage. The mobile stage bears on grade that is suitable to support the truck and tractor trailer. The Certified Operator in conjunction with the Event Producer are responsible for confirming that the ground bearing conditions are suitable as per the User's Manual.

The mobile stage has a roof, available rigging points, and optional fabric wind walls. The stage is a temporary performance platform and not a legitimate theater stage, and as such, is not subject to the same live loads. The SL250 has a stage live load rating of 100 psf. The SL250 has a roof live load rating of 20 psf unrigged or 12,000 lbs rigged, plus 4,000 lbs of capacity at the side sound hangers ("ECS") on the downstage corners. Standard Stageline stairs and guardrails are appropriate for performance use. Netting must be added to the guardrails for events in which the general public will have access to the stage area.

The stage roof is intended to support rigging loads, wind, and rain. It is not generally intended to support the weight of snow and ice. Use in locations and time periods where snow and ice are a possibility shall be reviewed and approved in writing by a professional engineer for the combined effects of rigged loads, wind, snow, rain and/or ice.

Users must understand and carefully adhere to the Rigging Diagram provided in the User's Manual. If the desired rigging loads deviate from or exceed those specified on the Rigging Diagram, contact Stageline Mobile Stage Inc. for advice. No adjustments or modifications should be made to the SL250 without first being reviewed and approved by Stageline Mobile Stage Inc.

As stated in the SL250 Users Manual, the stage system must be operated under the supervision of Stageline trained and certified personnel.

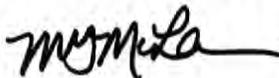
The mobile stage assembly is designed to resist a 90 mph 3-second wind gust without the wind walls, and 60 mph 3-second wind gust with the wind walls in place. A Stageline Certified Operator is required to monitor wind forecasts from an official weather information service for the entire period the structure is assembled. Stageline recommends that the Operator use an anemometer to measure wind on site for improved real-time wind monitoring. The Certified Operator shall take recommended actions listed in the User's Manual and in the attached "Wind Resistance and Procedures in Case of Heavy Wind" document, if wind gusts approaching the applicable limit are possible or measured. Depending on the situation, such actions include lowering of the roof if time permits, removal of vulnerable equipment, rapid mitigation of wind resistance from wind walls, and evacuation of personnel to a safe distance from the assembly.

Although not ordinarily required by governmental authorities for temporary structures, seismic loads have been considered for moderate and high seismic regions. The seismic loads do not govern the design, except for sliding in high seismic regions (see Design Brief - Earthquake Section), where lateral anchorage is needed to resist sliding.

MGM acknowledges that the SL250 Mobile Stage is a piece of equipment that serves the live event industry and it is not practical to involve engineers in typical usage. As such, it is the responsibility of the Stageline Certified Operator to adhere to the manufacturer's guidelines. In addition, if the mobile stage is part of a larger event with other structures, it is the responsibility of the Event Producer to understand the requirements of the Stageline equipment, to understand the responsibilities of the Stageline Certified Operator, and coordinate the Stageline mobile stage requirements with the event operational management plan. Please feel free to contact our office if you have any questions about our review.

Very truly yours,

The Office of  
**McLaren Engineering Group**  
**M.G. McLAREN, P.C.**



Malcolm G. McLaren, P.E., SECB  
President

MGM/wbg/kml

Attachments: Stageline Procedures for Heavy Wind  
State P.E. and S.E. seals

N:\Proj103\103096.26\3. Correspondence (Ltrs,Emails,Trans,Faxes,Telecons,Memos)\Letters\Sent\SL-250 US Letter 2012-07-09.doc



**M. G. McLAREN, P.C.**



## Certification

### Stageline Mobile Stage Inc. Equipment

### Wind Resistance and Procedures in case of Heavy Winds

We, from Stageline Mobile Stage inc., certify that the components identified below have been specified by the engineering department to meet the following wind resistance and also the NFPA 701-04 and ULC S-109 regulations (Standard Methods of Fire Tests for Flame Propagation of Textiles and Films).

MODEL	WIND Resistance	WIND Resistance (without windwalls)	WINDWALL AREA
SL100	60 mph or 97 km/h	80 mph or 129 km/h	679ft <sup>2</sup> (63.1m <sup>2</sup> )
SL200	60 mph or 97 km/h	90 mph or 144 km/h	490ft <sup>2</sup> (45.5m <sup>2</sup> ) + 2 x 198ft <sup>2</sup> (18.4m <sup>2</sup> )
SL250	60 mph or 97 km/h	90 mph or 144 km/h	566ft <sup>2</sup> (52.6m <sup>2</sup> ) + 2 x 243ft <sup>2</sup> (22.6m <sup>2</sup> )
SL260	60 mph or 97 km/h	90 mph or 144 km/h	599ft <sup>2</sup> (55.6m <sup>2</sup> ) + 2 x 257ft <sup>2</sup> (23.9m <sup>2</sup> )
SL320	60 mph or 97 km/h	90 mph or 144 km/h	991ft <sup>2</sup> (92.1m <sup>2</sup> ) + 2 x 600ft <sup>2</sup> (55.7m <sup>2</sup> )
PROMOBILE	60 mph or 97 km/h	90 mph or 144 km/h	594ft <sup>2</sup> (55.2m <sup>2</sup> ) + 2 x 288ft <sup>2</sup> (26.8m <sup>2</sup> )
SAM440	60 mph or 97 km/h	90 mph or 144 km/h	1147ft <sup>2</sup> (106.6m <sup>2</sup> ) + 2 x 731ft <sup>2</sup> (67.9m <sup>2</sup> )
SAM550	60 mph or 97 km/h	90 mph or 144 km/h	2 x 690ft <sup>2</sup> (64.1m <sup>2</sup> ) + 2 x 747ft <sup>2</sup> (69.4m <sup>2</sup> )
SAM555	60 mph or 97 km/h	90 mph or 144 km/h	2 x 805ft <sup>2</sup> (74.8m <sup>2</sup> ) + 2 x 793ft <sup>2</sup> (73.7m <sup>2</sup> )
Covered Sound Wings SL250/260	50 mph or 80 km/h	90 mph or 144 km/h	632ft <sup>2</sup> (58.7m <sup>2</sup> ) + 2 x 112ft <sup>2</sup> (10.4m <sup>2</sup> ) per side
Covered Sound Wings SAM555	50 mph or 80 km/h	90 mph or 144 km/h	2100ft <sup>2</sup> (195.1m <sup>2</sup> ) + 275ft <sup>2</sup> (25.5m <sup>2</sup> ) per side

*J. W.*  
27/09/11

### A) Wind weather condition during set-up and dismantling of the stage and windwalls

The windwalls are the elements most at risk in windy conditions and the installation can become problematic. Wait until the wind has subsided before installing windwalls. If this is not possible, roll up windwalls and fasten with ratchet strap to the roof before raising the structure so it does not lash out and hurt anyone. We also suggest increasing your staff to have this operation completed quickly and more safely.

If wind speed exceeds 40 mph (65 km/h), windwalls and stage installation are not recommended. We highly suggest you wait until wind diminishes before completing the set up or dismantling the stage and windwalls.

### B) Wind weather forecast condition when stage is up, fully pinned and prior to the start of the event

The Staging Mobile Stages are designed to resist 3 seconds wind gust up to 90mph<sup>1</sup> (145 Km/h). However, this wind resistance depends on a proper installation of all support equipment and braces. In any weather conditions, the stage must be inspected and all its components must be secured.

If wind gusts are expected to exceed 50mph (80 km/h) for the upcoming event, roof structure should be lowered to reduce exposed surface and windwalls should be removed.

### C) Wind weather condition when stage is up, fully pinned and during the event

The Staging Mobile Stages are designed to resist 3 second wind gusts up to 90mph<sup>1</sup> (145 Km/h). However, this wind resistance depends on a proper installation of all support equipment and braces. In any weather condition, the stage must be inspected and all its components must be secured.

1. If wind gusts exceed 40mph, roll up all access doors. Remove all movable parts i.e. speakers, screens or lighting equipment or lower them to the stage floor and make sure they are tied down to limit any movement in the wind.
2. If wind gusts exceed 60mph (97 km/h), unclasp the windwalls. If the storm intensifies, openings should be slashed in windwall. It is better to sacrifice a windwall than to possibly damage the stage and/or sound and lighting equipment. Floating windwalls are dangerous for people standing near the stage. So, everyone should remain at least 100 ft (30 m) away from the stage.
3. If wind gusts exceed 90 mph<sup>1</sup> (145 km/h), the public and all personnel present must evacuate the premises and remain at least 100 ft (30 m) away from the stage.

Note: The most probable scenario during a violent storm is that the windwalls will be torn away. This is why it is so important to keep all technicians and the crowd at a safe distance.



  
Research & Engineering

<sup>1</sup> 80 mph (129 km/h) for an SL100 or Mix position



Alabama PE # 30536



Arizona PE #44656



Arkansas PE #9849



California PE #C34109



Colorado PE #30481



Connecticut PE #12267



Delaware PE #10093



D.C. PE #007126



CIA # 7992

Florida PE #33033F  
Special Inspector PE #372



Georgia PE #14239



Hawaii PE # 13502



Idaho PE# 13185

THIS WORK WAS PREPARED BY ME OR UNDER MY SUPERVISION.

*William B. Gorlin*

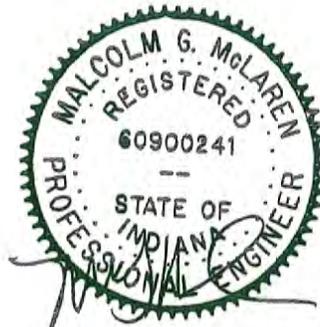
Signature

04/30/2014

Expiration Date of the License



Illinois SE #081-006019



Indiana PE #60900241



Iowa PE # 20250



Kansas PE # 203393



Kentucky PE #13871



Louisiana PE #29960



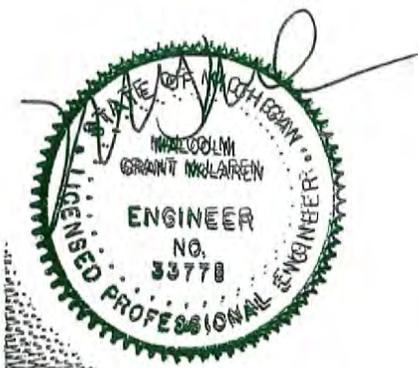
Maine PE# 12192



Maryland PE #10663



Massachusetts PE #31974



Michigan PE#6201033778

I hereby certify that this plan, specification, or report was prepared by me or under my direct supervision and that I am a duly Registered Professional Engineer under the laws of the State of Minnesota.

*[Signature]*  
Date 7/9/12 Registration No. 25312

Minnesota PE #25312



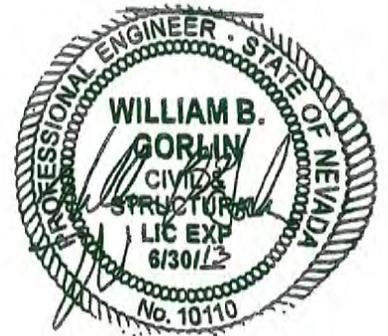
Mississippi PE #12055



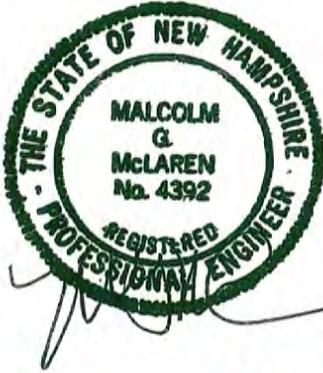
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Nebraska PE # E11416



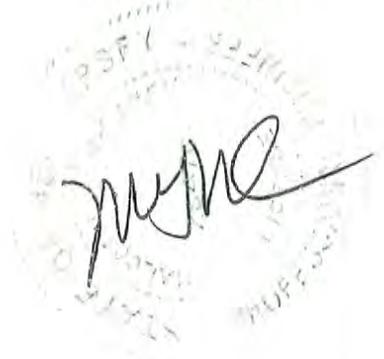
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New Hampshire PE #4392



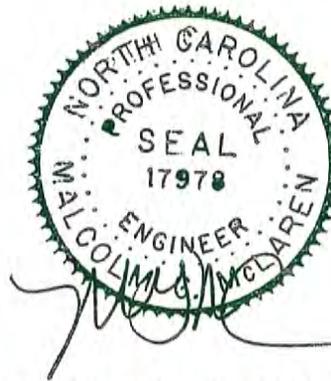
New Mexico PE # 19886



New Jersey PE #26476



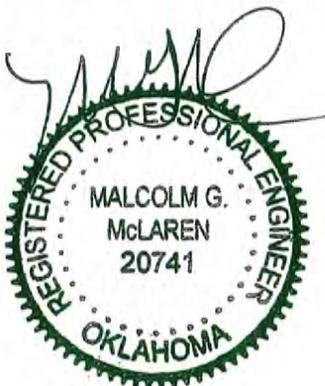
New York PE #56880-1



North Carolina PE #12978



Ohio PE #E48017



Oklahoma PE #20741



Oregon PE #12000



Pennsylvania PE #37653



Rhode Island PE #8774



South Carolina PE #16783



Tennessee PE #17943



Texas PE #64236



Trinidad & Tobago PE # 1072 E



Utah SE #188525



USVI PE # 1072-E



Vermont PE #18-0005595



Virginia PE #9787



Washington PE #39282



West Virginia PE #14682



Wisconsin PE #34077-006



Wyoming PE # 12607



Montana PE # 20095

Road & Sidewalk Closure  
09/18-09/25

West Potomac Park

Tidal Basin

Sidewalk:   
Road: 

© 2015 Google

Go





Road & Sidewalk Closure  
09/25-09/28

West Potomac Park

Road Closed -  
East Sidewalk Open to allow access to Memorials  
(see detail for W Basin Pedestrian Detail)

Tidal Basin

Sidewalk/No Pedestrian: —  
Road/No Cars: —

© 2015 Google

Go

# West Basin Pedestrian Detail

Memorial Guests break left to use sidewalk to Access FDR

Wristbands Only

Box Office

Sidewalk/No Pedestrian: ———

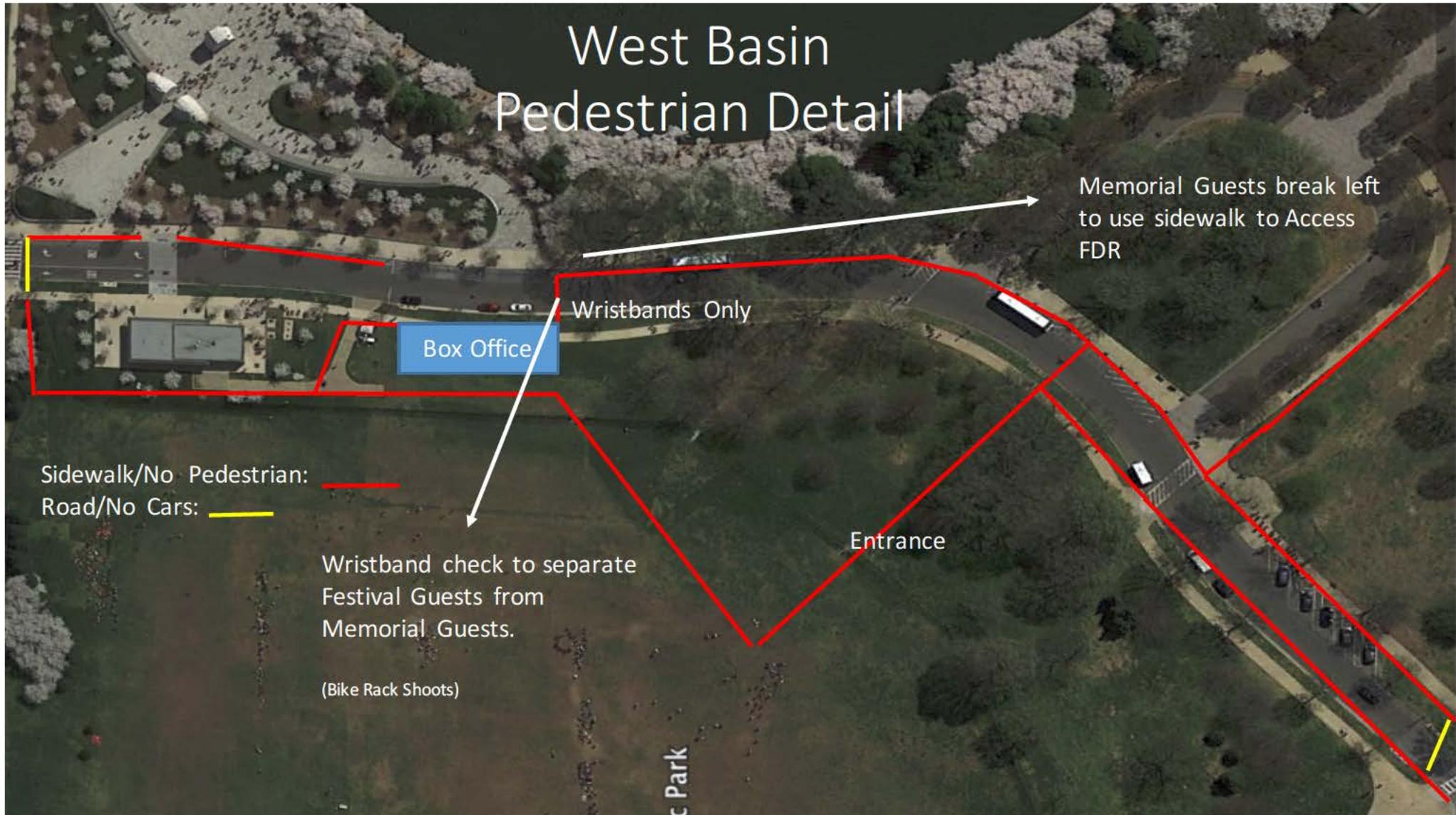
Road/No Cars: ———

Wristband check to separate  
Festival Guests from  
Memorial Guests.

(Bike Rack Shoots)

Entrance

c Park

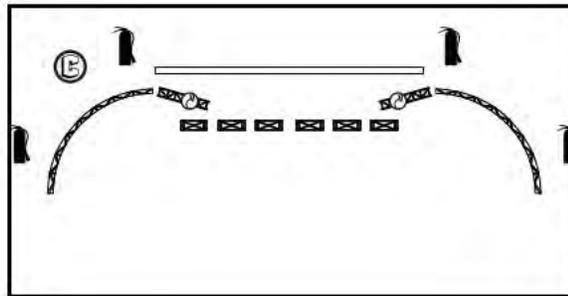




# Drake Pyrotechnics Layout 2015

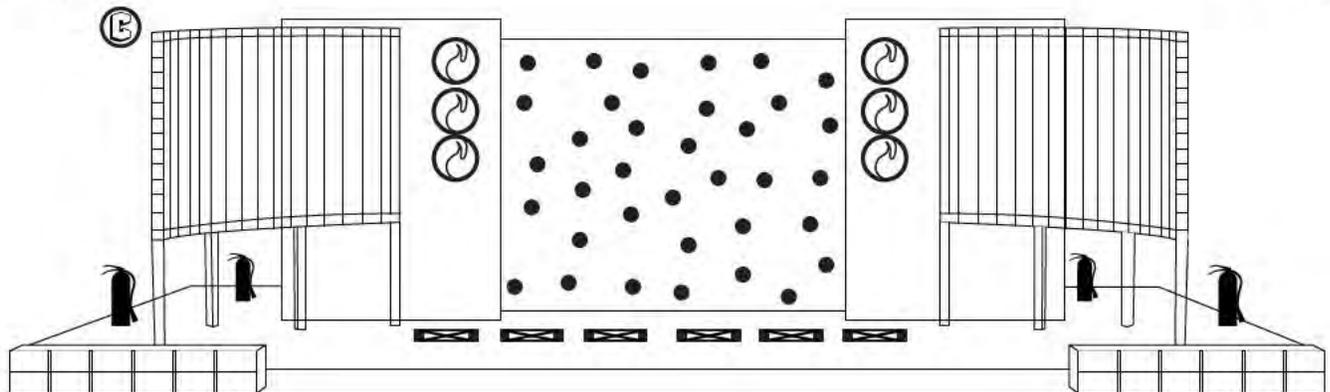
Scale = NTS

TOP



Scale = NTS

FRONT



\*NOTE: All product 15' min away from audience.

\*\*NOTE: All product placement TBD at show site.



= Pyro Boards On Truss Towers (6 total.)

- (Product Counts per board,
- (6) White Flash Bang w/Sparks,
- (2) 40' Red Comet Plates,
- (4) 1 x 35' Silver Gerbs,
- (2) 30' Silver Comets,
- (1) 30' Orange Mine.)



= On Stage Pyro Boards (6 total.)

- (Product Counts per board,
- (2) White Comet Plates,
- (4) 1/2 x 25' Silver Gerbs,
- (2) Silver Glitter Mines,
- (8) Large White Flash Bangs,
- (2) 1 x 35' Silver Gerbs,
- (2) Red Glitter Mines.)



= 1 x 6' Silver Gerbs (94 total.)



= Concussions (6 total.)



= Back Stage On Lifts (2 total.)

- (14) 22mm 20 x 20' Xette White/Silver
- (10) 6 Point Cannonade Fans
- (12) 30mm 8 x 3 Cannonade Plates
- (6) 30mm 10 x 10' Red Bombette Plate
- (6) 30mm 10 x 10' White Comet Plate w/Tail
- (18) 30mm 10 x 10' White Bombette Plates
- (4) 45mm Red Comets.)



= Water Pressurized Fire Extinguishers (4 total.)  
Co2 Fire Extinguishers (2 total.)

## Legend

**STRICTLY FX, L.L.C.**

1400 N Michael Dr, Suite A

Wood Dale, IL 60191

P: 630.694.2394 F: 630.694.2395

[strictlyfx.com](http://strictlyfx.com)

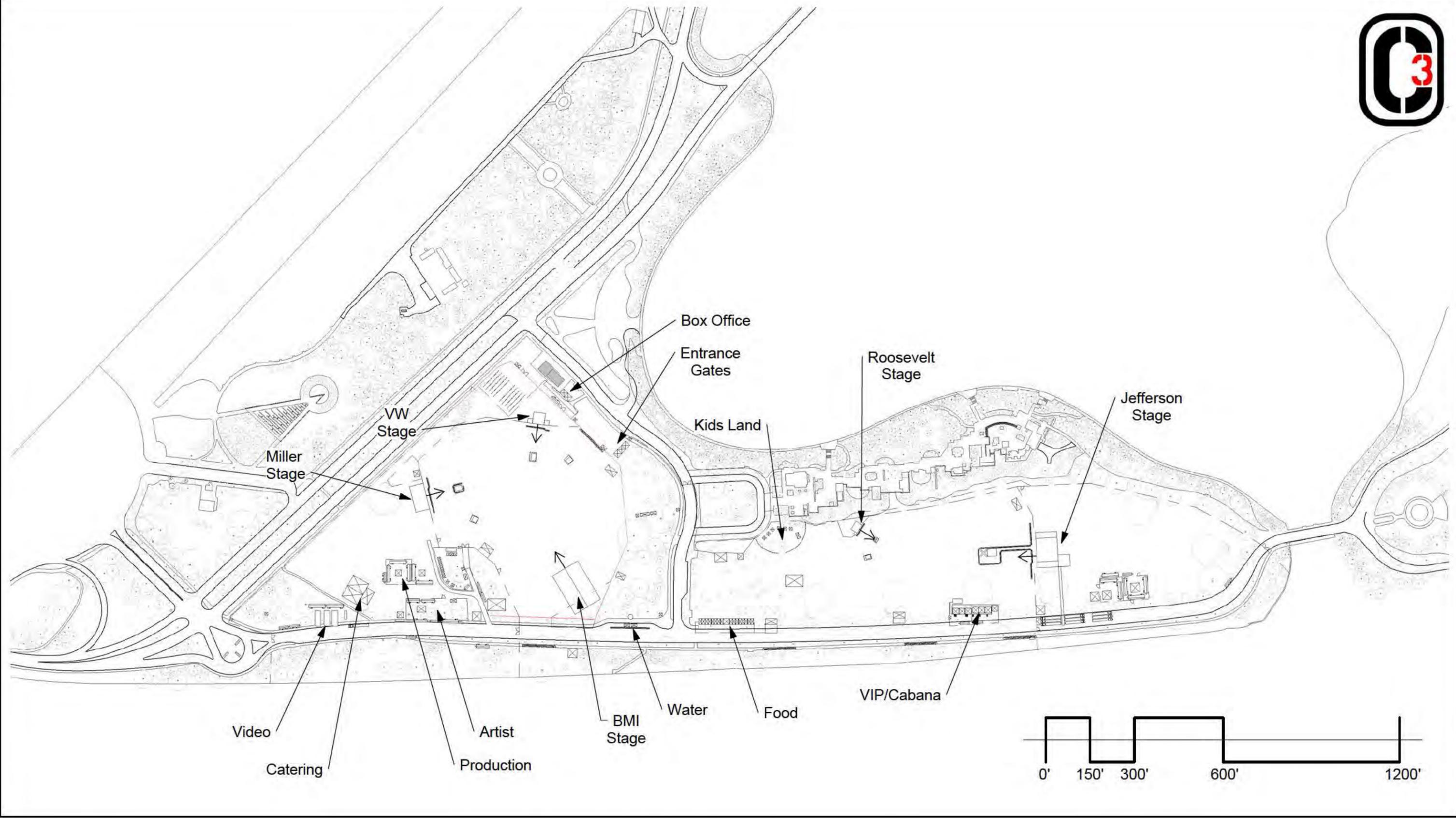
Table 1

HEAVY EQUIPMENT MANIFEST							
qty	Description	Dept	Delivery by	Pick up			
2	6K AT Straight Mast	Production	18-Sep	1-Oct			
1	8K Telehandler w/ Turf tires (Min 40' reach)	Production/Ops	18-Sep	1-Oct			
1	120' Telescoping Manlift (Not articulating)	Production	19-Sep	30-Sep			
3	Baby Lull w/ turf tires	Production	18-Sep	29-Sep			
2	Shop fork 4' forks	Production	18-Sep	1-Oct			
2	Push Around Genie Lifts min height 32'		18-Sep	1-Oct			
2	Shop fork 4' forks		27-Sep	1-Oct			
1	6K AT Straight Mast		27-Sep	1-Oct			
4	6'x10' Trailers for gators		24-Sep	30-Sep			
2	Baby Lull w/turf Tires	Tents	18-Sep	1-Oct			
1	6K Telehandler	Tents	18-Sep	1-Oct			
1	Baby Lull w/turf tires	Power	18-Sep	1-Oct			
3	Baby Lull w/turf tires	Bars	18-Sep	30-Sep			
1	Shop fork	Bars	18-Sep	30-Sep			
2	Baby Lull w/turf tires	Ops	18-Sep	2-Oct			
1	8K Telehandler	Ops	18-Sep	2-Oct			
6	Light towers	Misc	18-Sep	1-Oct			
10	Light towers	Misc	21-Sep	29-Sep			
12	Turf Tires		18-Sep	2-Oct			
1	60' Man lift	Free Stage	24-Sep	28-Sep			
1	45' articulating man lift	Ops	21-Sep	30-Sep			
59							





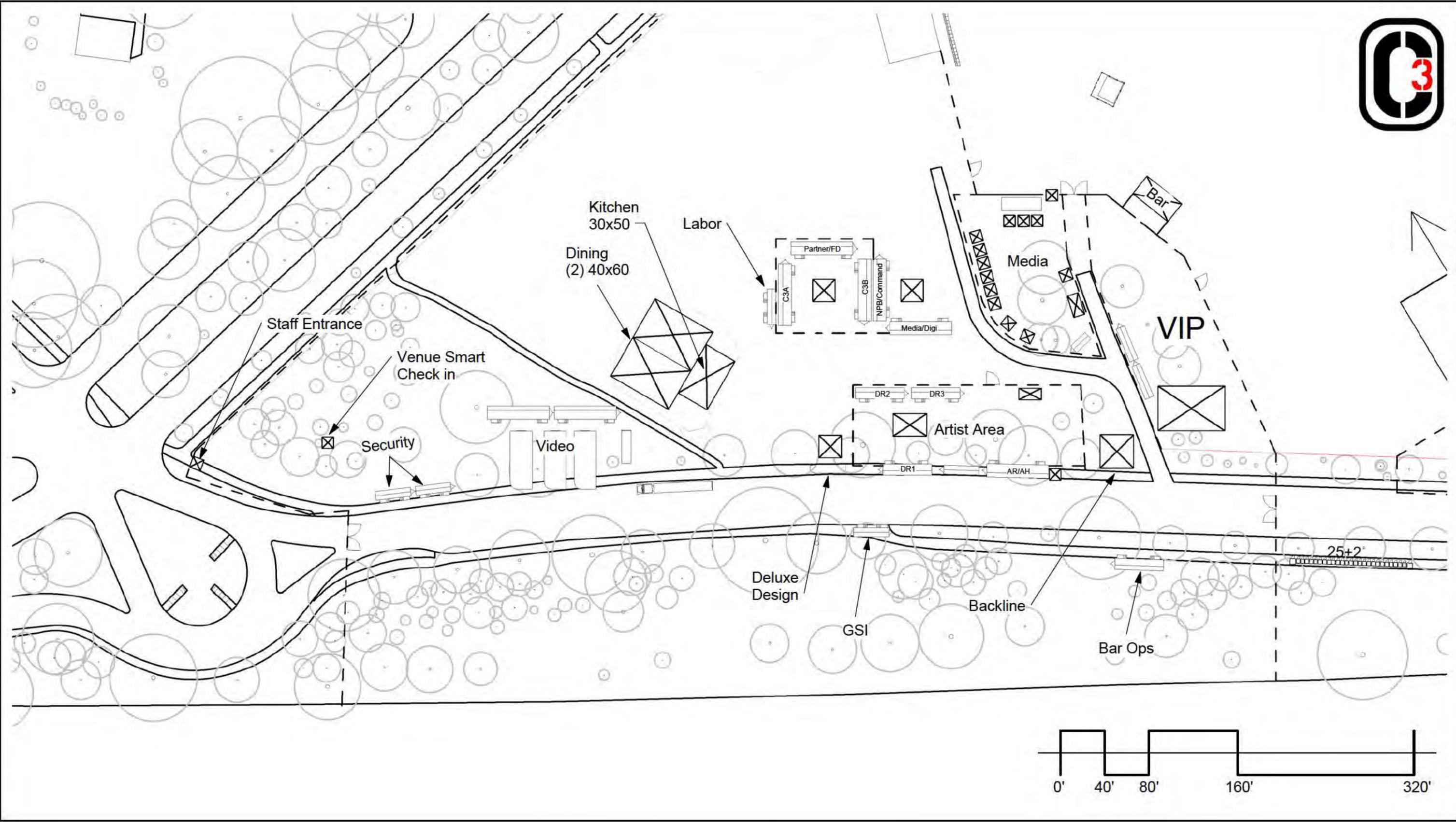




Overall 11x17

# Landmark Music Festival

West Potomac Park

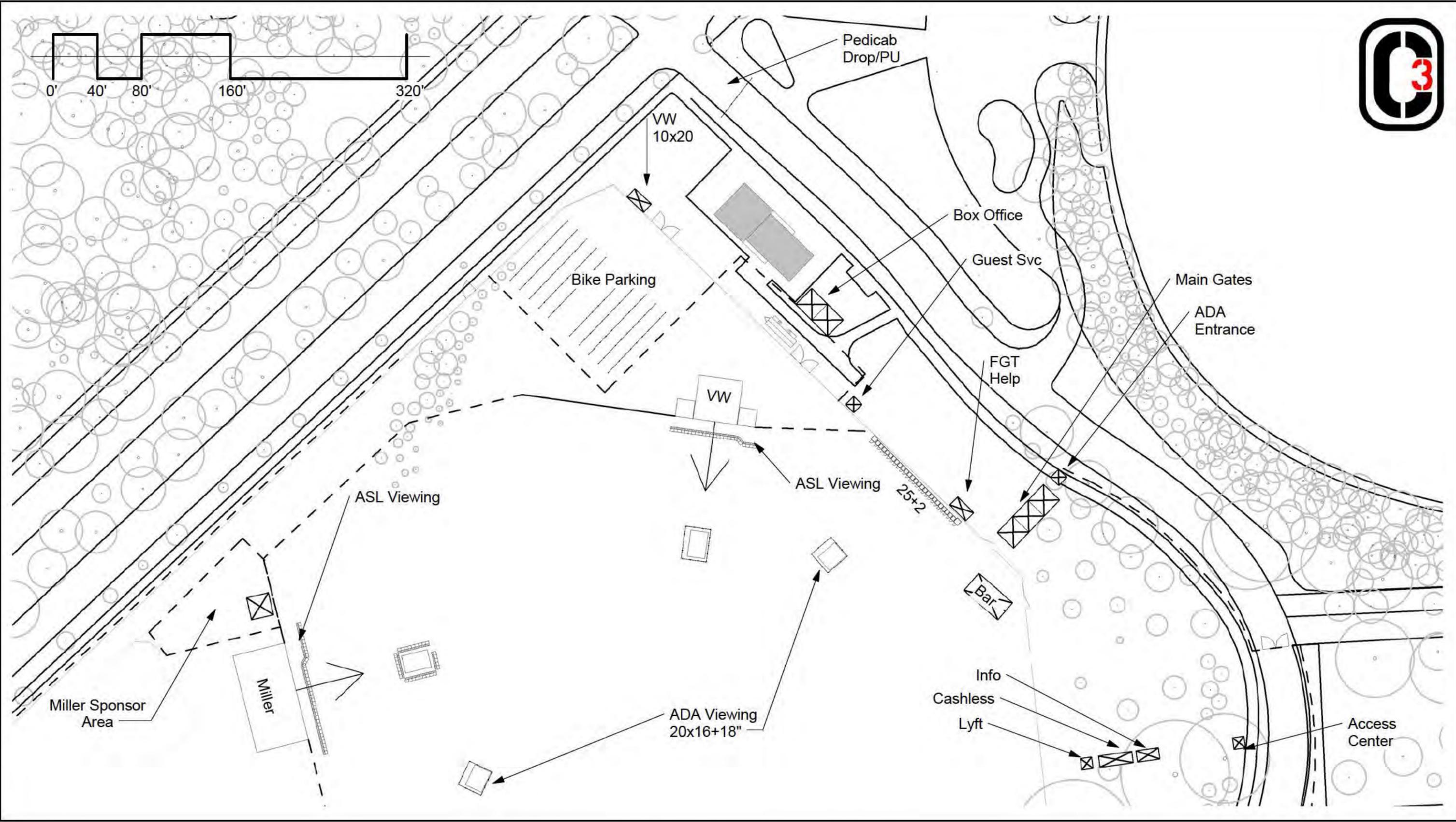


NW

# Landmark Music Festival

West Potomac Park

8/31/2015 11:44:08 PM



NW #2

# Landmark Music Festival

West Potomac Park



Media Platform  
36x12+72"

Media Partners

Medi:  
Entrance

VIP  
Entrance

Labor

Partner/FD

Media Bar

C3A

Prod/Ops  
NPB/Command

Media/Digi

Dining  
(2) 40x60

Catering  
Kitchen  
30x50

Restroom

DR 2

DR 3

VIP Lounge  
40x60

Signage/  
Deluxe Design

Backline

DR 1

Comfort

AR/AH

Catering Reefer

DR 2

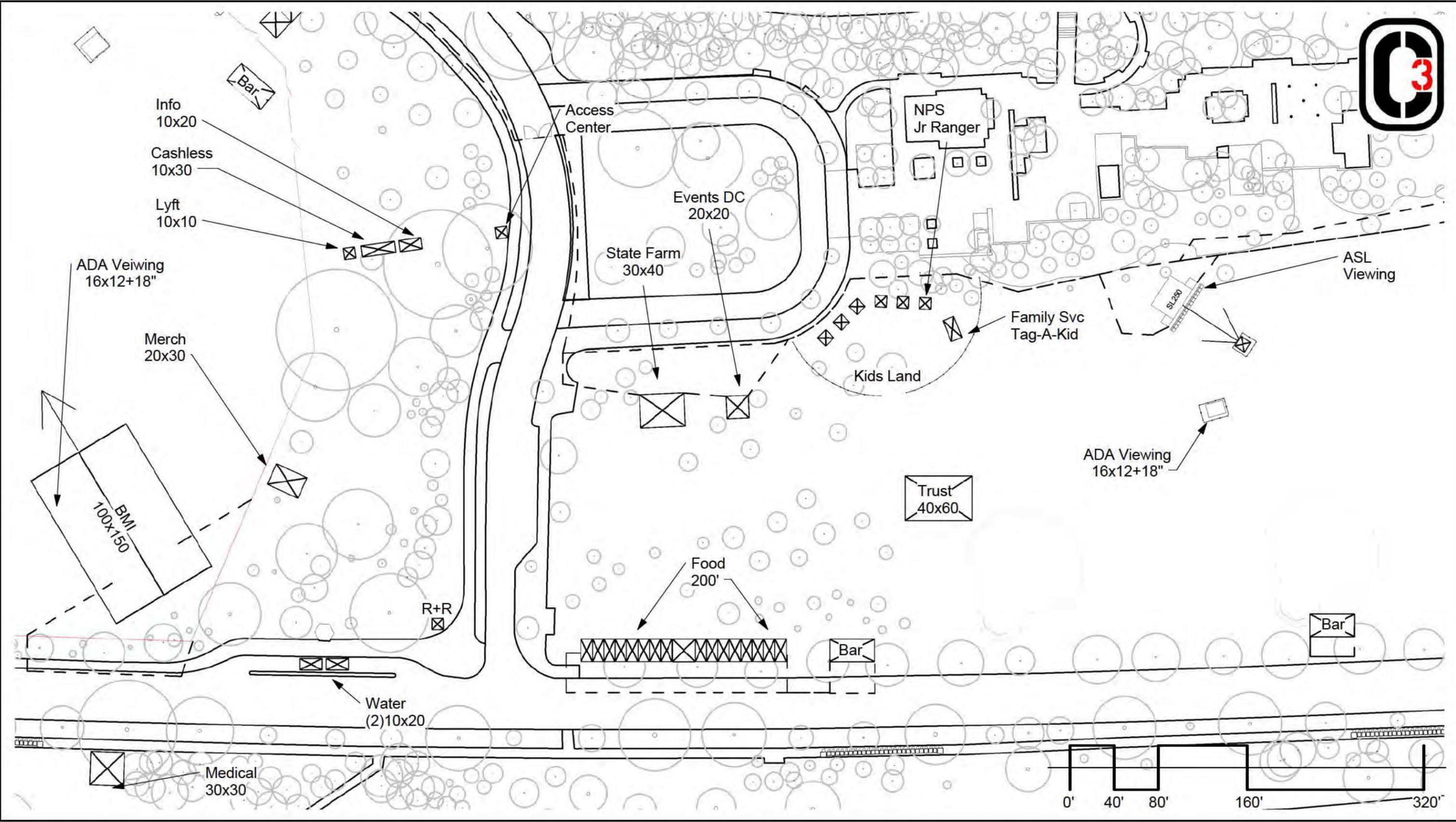
NW #3

# Landmark Music Festival

West Potomac Park

FBR

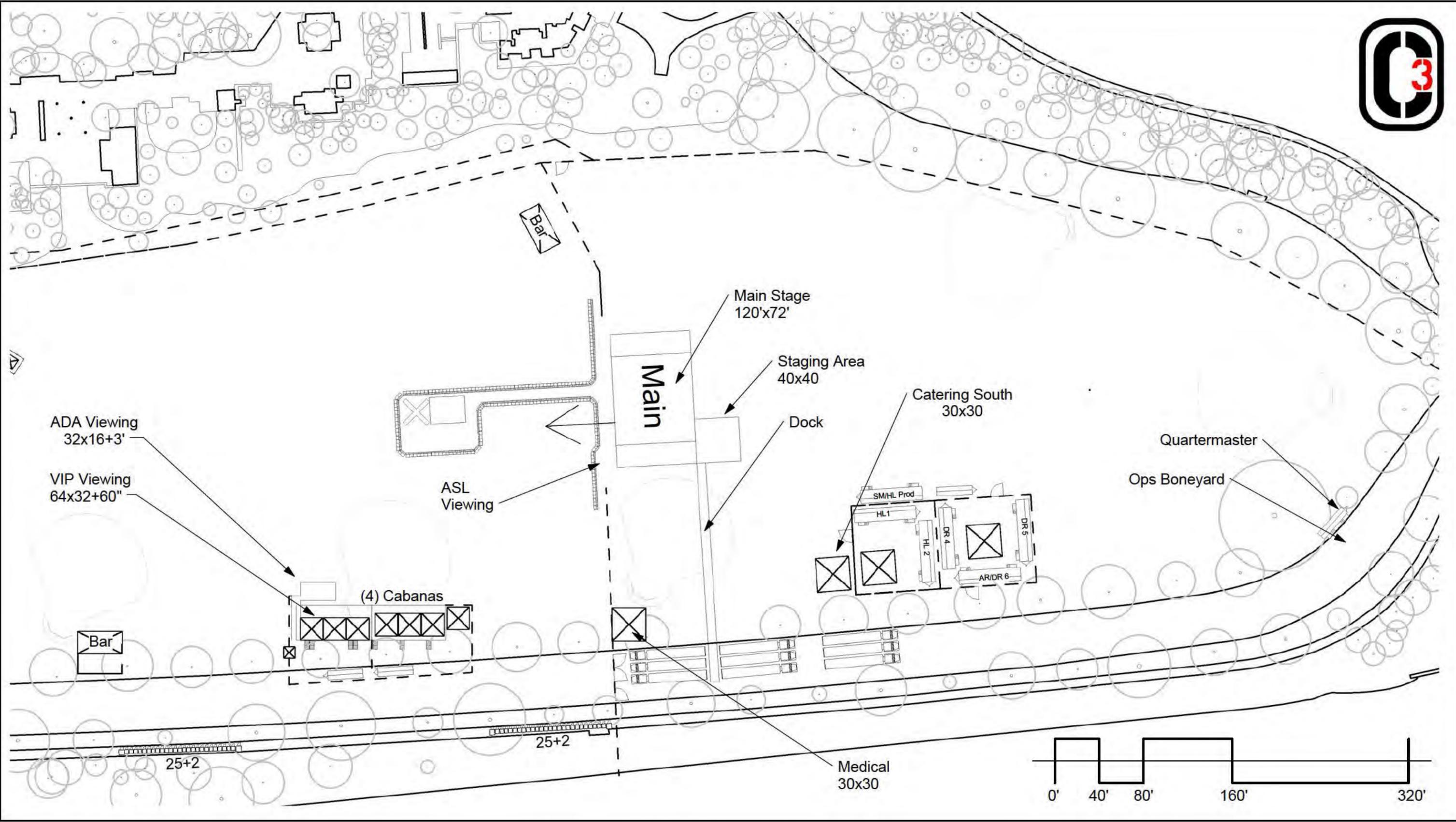
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Center

# Landmark Music Festival

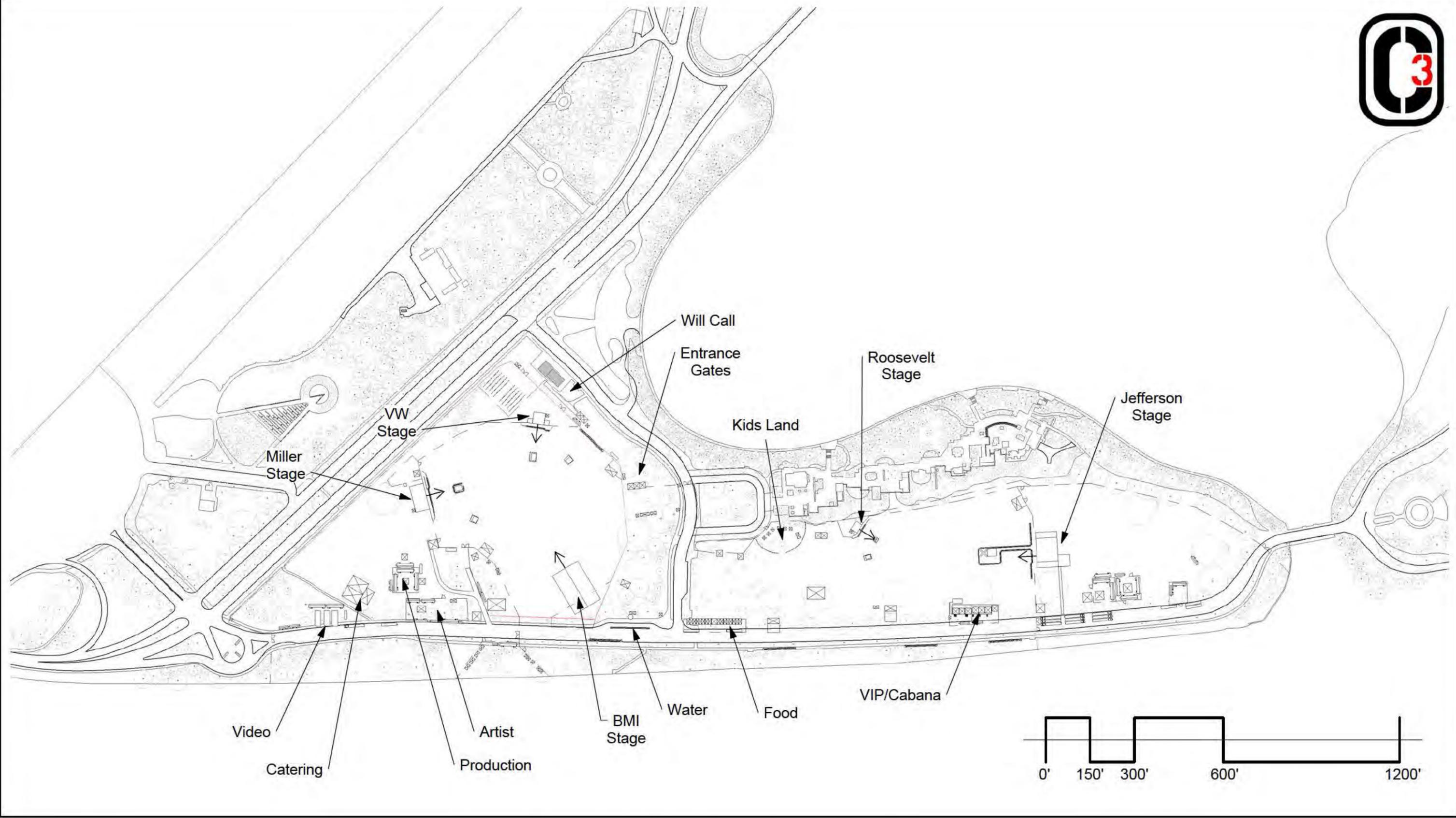
West Potomac Park



SE #1

# Landmark Music Festival

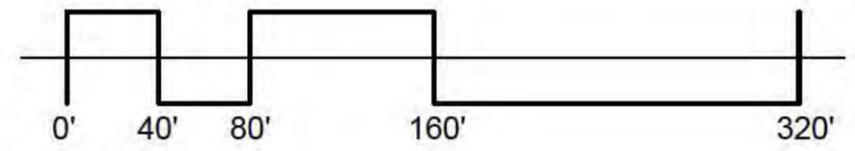
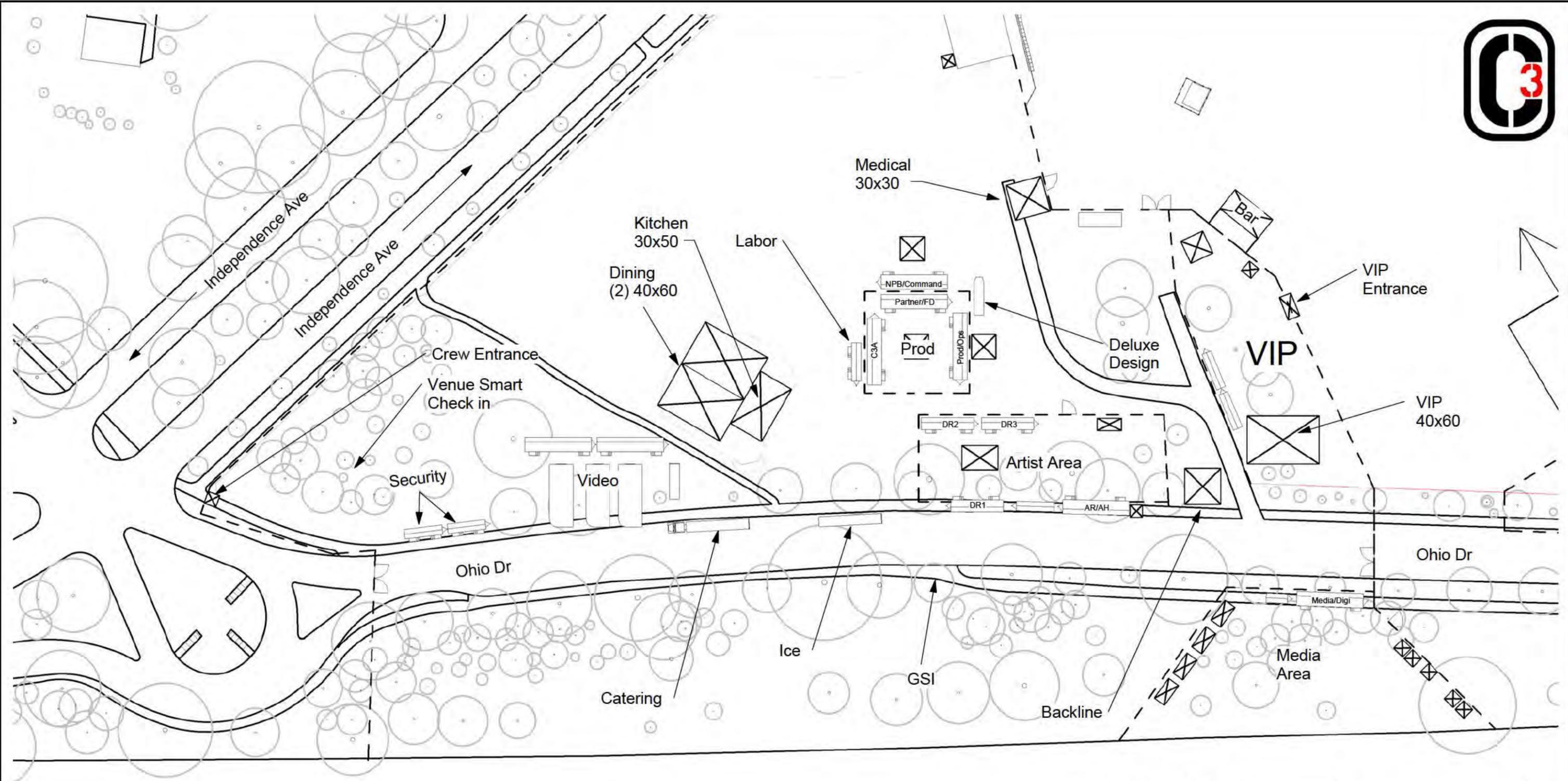
West Potomac Park



Overall 11x17

# Landmark Music Festival

West Potomac Park

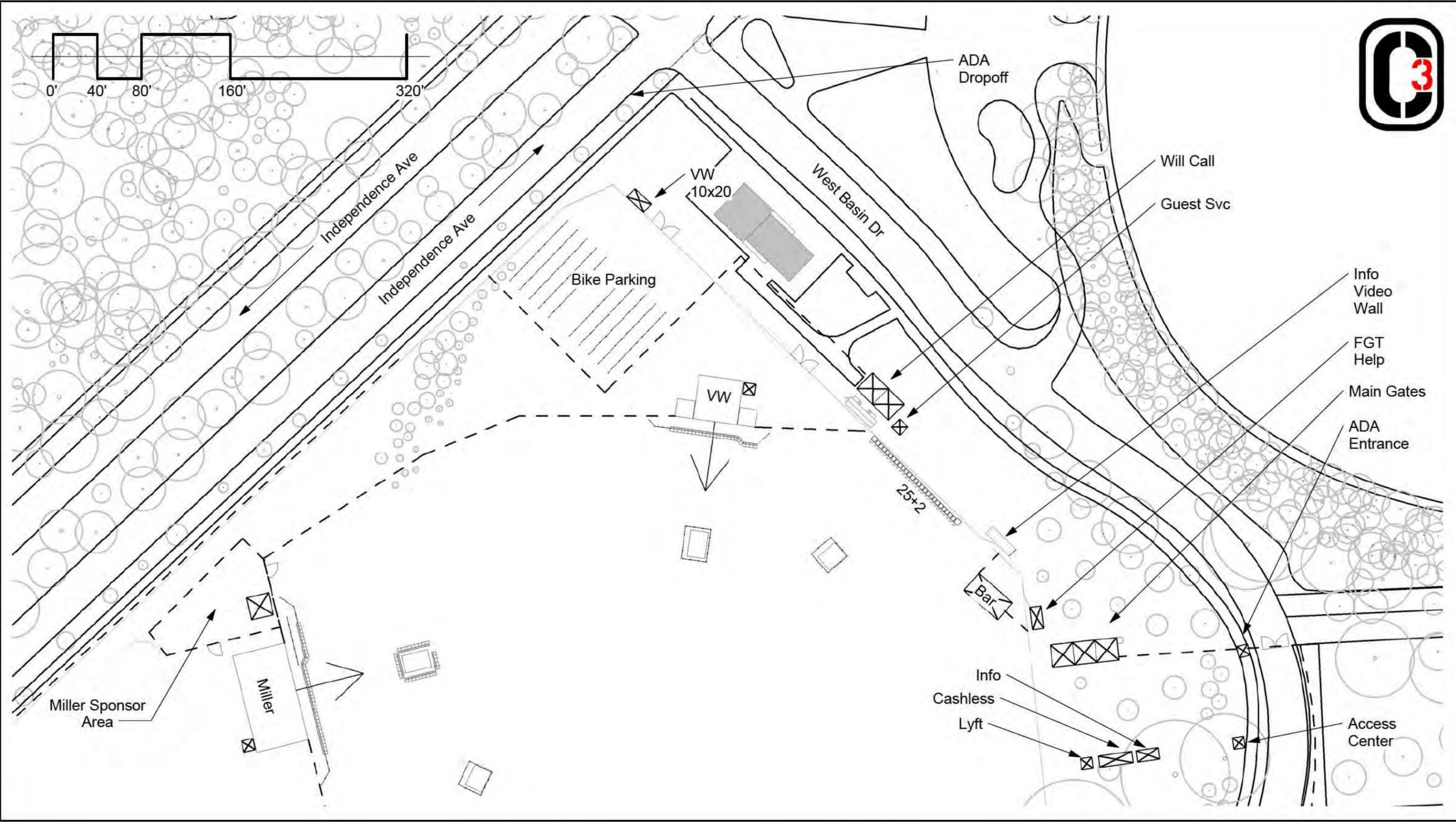


NW

# Landmark Music Festival

West Potomac Park

9/15/2015 7:42:53 PM

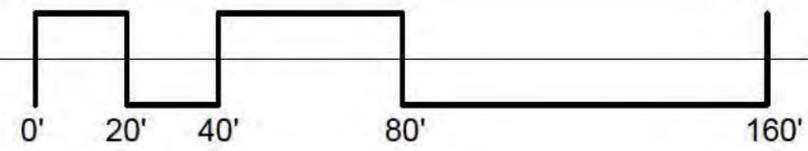


NW #2

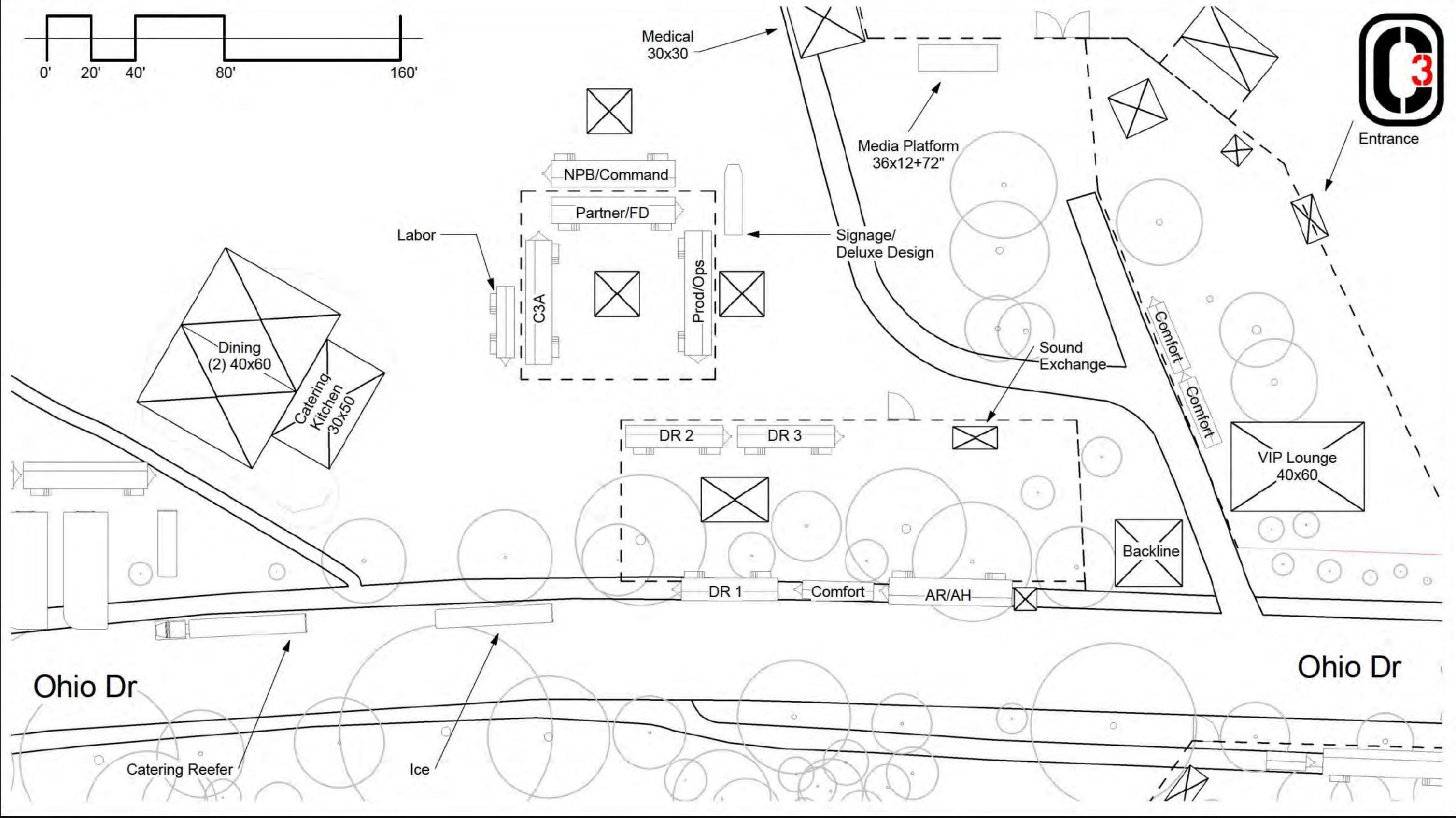
# Landmark Music Festival

West Potomac Park

9/15/2015 7:44:39 PM



Entrance



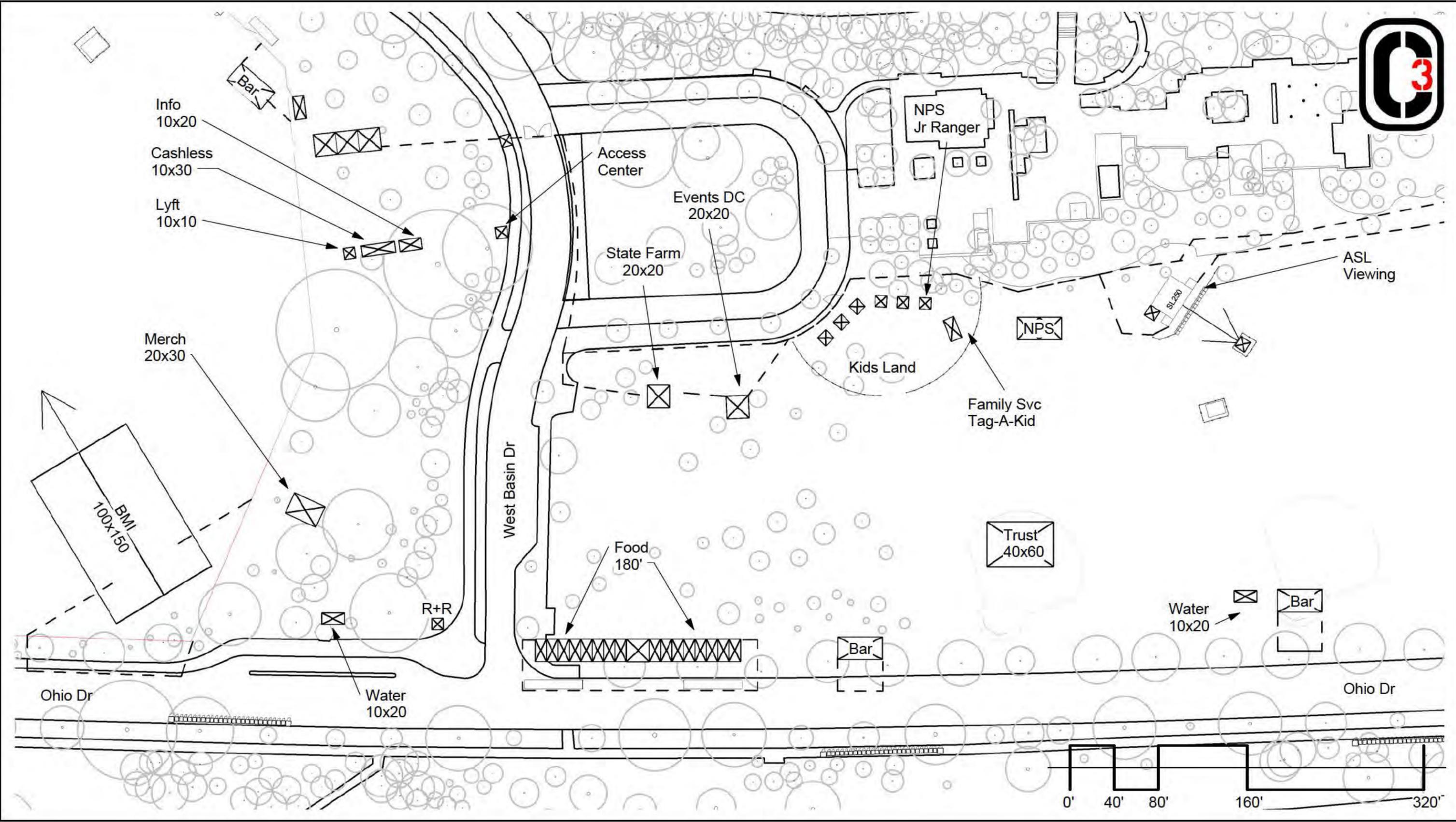
Ohio Dr

Ohio Dr

NW #3

# Landmark Music Festival

West Potomac Park



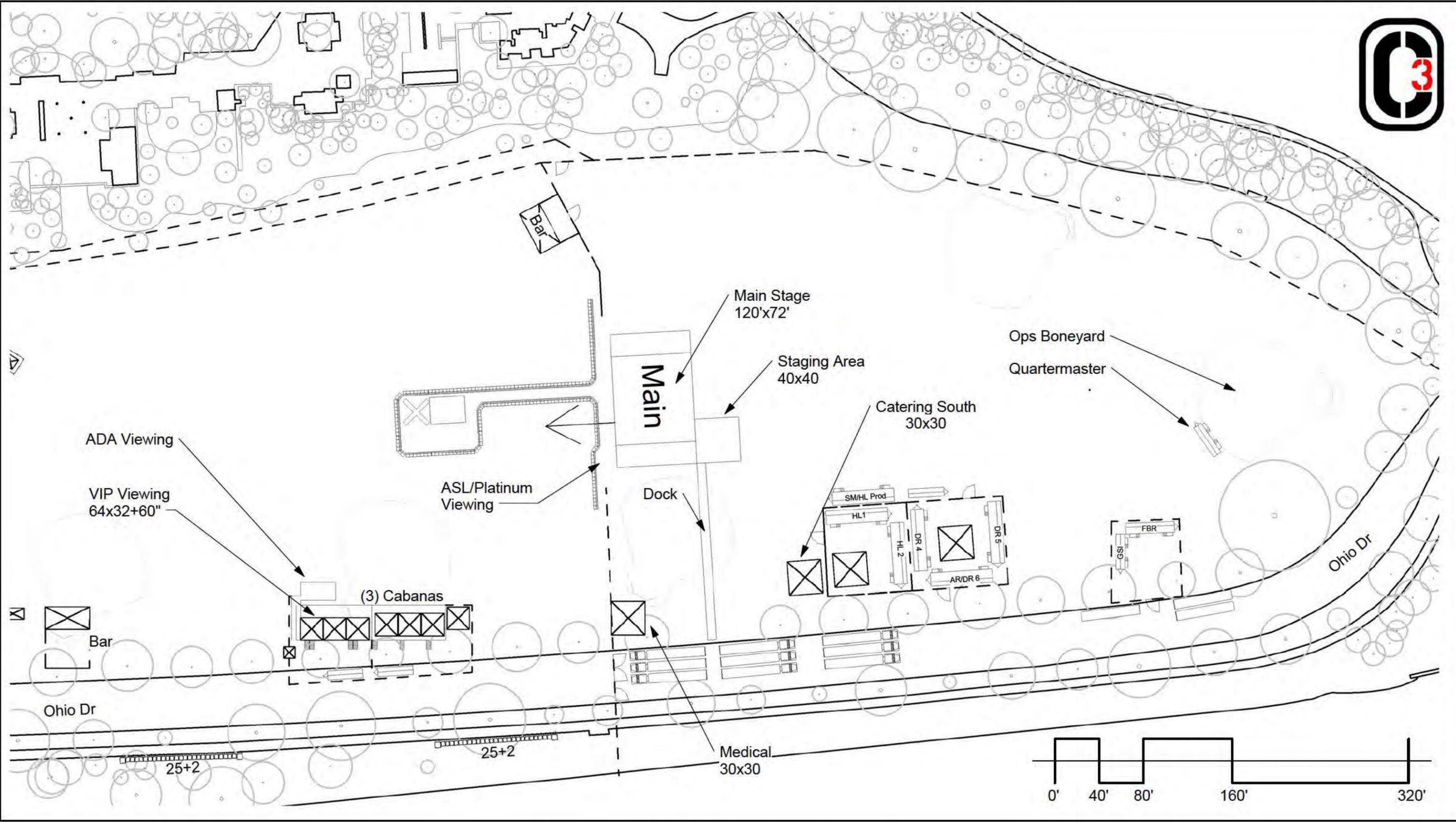
Center

# Landmark Music Festival

West Potomac Park



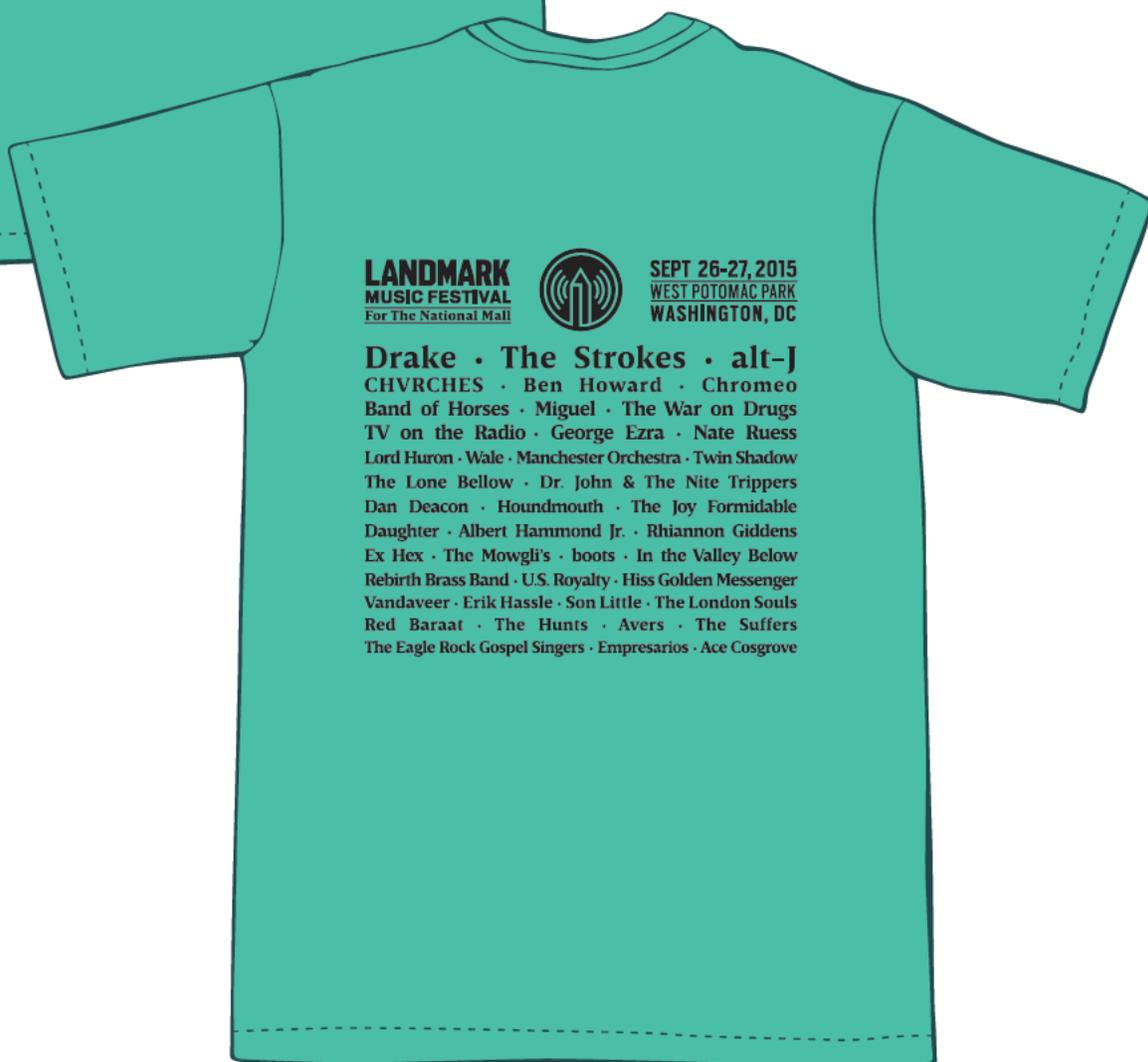
9/15/2015 7:46:13 PM



SE #1

# Landmark Music Festival

West Potomac Park



**PRODUCTION SPECS**

BLANK: G dan 2000B

COLOR: M nt Green

DECORATION: Screen pr nt ng

LOCATIONS: Front, back

**ARTWORK SPECS – FRONT**

SIZE:

COLORS: Wh te, b ack

FIRST DOWN WHITE: No

**ARTWORK SPECS – BACK**

SIZE:

COLORS: B ack

FIRST DOWN WHITE: No

**SPECIAL INSTRUCTIONS**

**LANDMARK  
MUSIC FESTIVAL**  
For The National Mall



SEPT 26-27, 2015  
WEST POTOMAC PARK  
WASHINGTON, DC

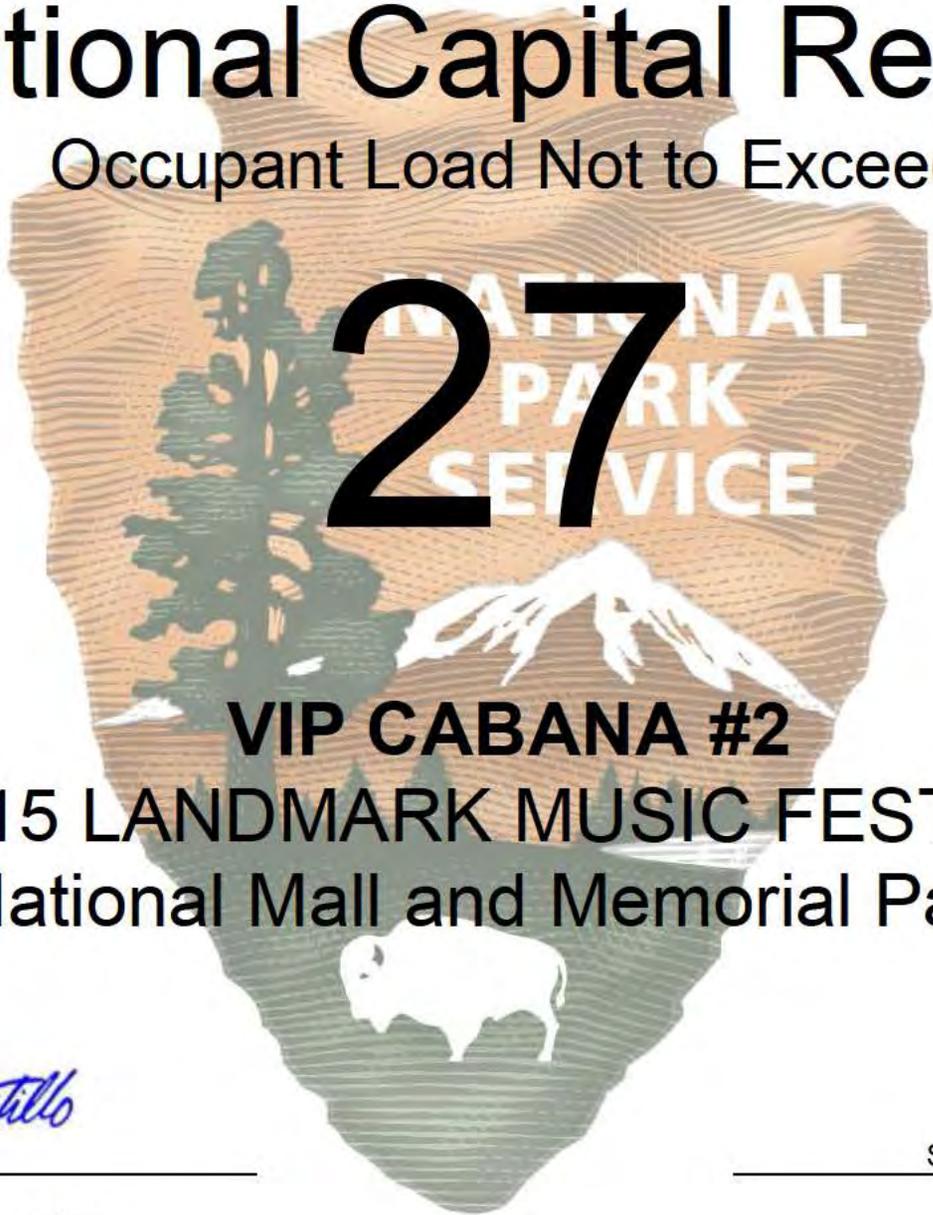
**Drake • The Strokes • alt-J  
CHVRCHES • Ben Howard • Chromeo  
Band of Horses • Miguel • The War on Drugs  
TV on the Radio • George Ezra • Nate Ruess  
Lord Huron • Wale • Manchester Orchestra • Twin Shadow  
The Lone Bellow • Dr. John & The Nite Trippers  
Dan Deacon • Houndmouth • The Joy Formidable  
Daughter • Albert Hammond Jr. • Rhiannon Giddens  
Ex Hex • The Mowgli's • boots • In the Valley Below  
Rebirth Brass Band • U.S. Royalty • Hiss Golden Messenger  
Vandaveer • Erik Hassle • Son Little • The London Souls  
Red Baraat • The Hunts • Avers • The Suffers  
The Eagle Rock Gospel Singers • Empresarios • Ace Cosgrove**

SAMSUNG Galaxy



# National Capital Region

Occupant Load Not to Exceed



**27**  
NATIONAL  
PARK  
SERVICE

**VIP CABANA #2**

**2015 LANDMARK MUSIC FESTIVAL  
National Mall and Memorial Parks**

*Raúl G. Castillo*

---

Raúl G. Castillo  
Structural Fire Program Specialist  
NPS National Capital Region

---

September 23, 2015  
Date

	<p><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>	<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b></p>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p>		
<p><b>Vendors, do NOT send this application directly to the NPS.</b> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p>		
<p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		
<p><input type="checkbox"/> TFE-CLASS-1 PRIVATE TFE-Permit <u>NOT</u> Required</p>	<p>Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>	
<p><input checked="" type="checkbox"/> TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only</p>	<p><b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)</p>	
<p><input checked="" type="checkbox"/> TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</p>	<p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>	
<p><input type="checkbox"/> TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</p>	<p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.</p>	
<p><input type="checkbox"/> TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</p>	<p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared <b>BOTH</b> off-site in a licensed food service establishment <b>AND</b> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)</p>	
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i></p>		
<p>Name: <i>Chris Novachinski</i></p>	<p>Signature: <i>[Signature]</i></p>	<p>Date: <i>8-12-15</i></p>

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.		<b>FOR NPS-PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>		
NPS Park Name	West Potomac Park	
Location within the Park	Main Food Court	
Name of the Special Event	Land Mark Music Festival	
Date(s) of the Special Event	Sept 26-27	
Sponsoring Organization	C3	
Name of the Special Event Point-of-Contact and Phone #	Jon Kelly 512	
Date(s) Food to be Provided	Sept 26-27	
Time(s) Food Served (am - pm)	10AM - 11PM	
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>		
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	Pitanga Gelato Co	
Name of the On-Site Certified Food Service Manager/Supervisor	Chris Navashinski / Andrew Kapp	
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>		
Owner's Name & Phone Number	Chris Navashinski 410.530-4488	
Street Address, City, State, ZIP	509 S. Durham St Baltimore, MD	
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>		
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1		NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL	
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged apples, chips, pretzels, granola bars, orange juice, and bottled water - not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Officer Representative	
Frozen Fruit Sorbet Frozen Gelato	purchased from Approved FDA Supplier		
SECTION 2		POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL	
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Officer Representative	
1.			
2.			
3.	NA	NA	
4.			
5.			

NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)		PART C				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Meatloaf	1. Gelato	2. Sorbet	3.	4.	5.
Served ON site ?	<del>COLD / HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD / HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Thawed ON site ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ___ °F	___ °F	___ °F	___ °F	___ °F	___ °F	___ °F
Prepared OFF site ?	<del>YES / NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD / HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ___ °F	155 °F	732 °F	732 °F	___ °F	___ °F	___ °F
Held OFF site after preparation ?	<del>COLD / HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES / NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	2 Day before	2 Day S			
Transported to the Park ?	<del>COLD / HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	30 min.	60 min.	60 min.	min.	min.	min.
Reheated on site to 165°F ?	<del>YES / NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD / HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	<del>YES / NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Provide any additional comments/information here:						

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</b>		
1.	<p>Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p>10'x20" space under tent w/ temp flooring</p>	
2.	<p>Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p>Jon Kelly 512-653-5436</p>	
3.	<p>Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p>Jon Kelly 512-653-5436</p>	
4.	<p>Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.</p> <p>provided by event</p>	
5.	<p>Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p>Jon Kelly 512-653-5436</p>	
6.	<p>Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p>NPS provided</p>	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>	
<b>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</b>		
1.	Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)	
	Frozen truck	
2.	Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)	
	electric freezers	
3.	If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)	
	N/A	
4.	If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.	
	N/A	
5.	If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)	
	N/A	
<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>	
<b>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed:</b>		
1. Food Service Counter and/or Display Area (usually the front section of the TFE) 2. Hot Holding Area 3. Cold Holding Area 4. Hand Wash Facility/Station 5. Dish and Utensil Washing Area 6. Storage Area(s) 7. Cooking Area (must be located to the rear – away from the public)	↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION – FACING THE PUBLIC ↑ ↑ ↑ ↑ 	
↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
<b>OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE</b>		
<b>INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.</b>		
I, The OWNER of: [ insert the name of the establishment ] <u>Chris Novashinski</u>		
... a currently licensed and locally inspected food establishment, located at:		
[ Street Address ]	<u>802 S. Broadway</u>	
[ City ]	[ ST/DC ]	ZIP CODE
<u>Baltimore</u>	<u>MD</u>	<u>21231</u>
Hereby Authorize :		
<u>Pitango Gelato</u>		
[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]		
... to use my food establishment on [ insert date(s) ] <u>Sept 26-27</u>		
for the purpose of preparing, cooking, cooling, hot holding, and/or transporting food for the special event in for which this application is submitted.		
Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:		
<u>Chris Novashinski</u>		
[ insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]		
Printed Name of the Owner: <u>Chris Novashinski</u>		
Telephone Number: <u>410-530-4488</u>		
Signature of the Owner: 		Date signed: _____
The owner of the off-site food service establishment must attach to this Part F the following documents:		
<input type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.		
<input type="checkbox"/> A photocopy of a current business license indicating the business is a licensed food establishment.		
<input type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)		



# BALTIMORE CITY HEALTH DEPARTMENT

Authority: Baltimore City Health Code, Title 6, Maryland Code Annotated, Health-General §§ 21-211, 21-313, and 21-314



## Food Service Facility Inspection Report

Date: 12/12/12 Time In: 1:58 Time Out: 1:40  
 Purpose of Inspection (Check All That Apply):  Comprehensive  Outbreak Investigation  Complaint  Monitoring  Follow-up  Other  
 Priority Circle One: High  Moderate  Low

Establishment: Pitango & Clato Address: 802S Broadway City/State: Baltimore MD Zip Code: 21231  
 License Number: 15421 Exp 9/30/13 License Holder: Pitango & Clato LLC H/6 Telephone: 702-5828 # of Seat: Handwash Sign: Yes No  
 Certified Manager Name (34): Nowoshinski, Christopher Exp 7/13/14

Based on an inspection this date, the items marked below identify violations of COMAR 10.15.03, regulations governing Food Service Facilities. Failure to remedy a violation within stated time limits may result in suspension or revocation of your Food Service Facility License and may subject you to other penalties specified in Maryland Code Annotated, Health-General §§ 21-1214 and 21-1215.

Circle designated compliance status for each number item. **CRITICAL ITEMS** Mark "X" in appropriate box for COS and R  
 IN = in compliance OUT = not in compliance Critical items are food safety requirements which must be followed to reduce the incidence of food-related illness and injury COS = corrected on-site during inspection R = repeat violation  
 N/O = not observed N/A = not applicable

Compliance Status Food Source and Protection

1  IN  OUT Food obtained from approved source.  
 2  IN  OUT Food separated and protected from adulteration, spoilage, and contamination

Employee Health and Hand Washing

3  IN  OUT Food workers with infection or diarrhea restricted in accordance with COMAR 10.06.01  
 4  IN  OUT N/O Hands clean and properly washed

Potentially Hazardous Food

5  IN  OUT N/O N/A Cooling time and temperature  
 6a  IN  OUT Cold holding temperature  
 6b  IN  OUT N/O N/A Hot holding temperature  
 7a  IN  OUT N/O N/A Cooking time and temperature  
 7b  IN  OUT N/O N/A Reheating time and temperature

Water and Sewage

8  IN  OUT Potable hot and cold running water provided  
 9  IN  OUT Sewage discharged in accordance with all applicable State and local codes

**GOOD RETAIL PRACTICES**

Mark "X" in box if numbered item is not in compliance Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark "X" in appropriate box for COS and/or R  
 COS = corrected on-site during inspection R = repeat violation

Food Temperature Control		Utensils and Equipment- Design, Installation and Storage	
		COS	R
10	Thawing methods		
11	Cooling methods		
12	Time-only: procedures and record keeping		
13	Thermometers provided and accurate		
Food Identification		Physical Facilities	
14	Labeling accurate, truthful, date	27	Garbage/refuse properly disposed; facilities maintained
15	Required records available: shellfish tags, egg records	28	Plumbing installed: proper backflow devices
Prevention of Food Adulteration, Spoilage and Contamination		29	Toilet facilities: properly constructed, supplied, clean
16	Adulteration, spoilage, and contamination prevention practices during food preparation, storage, and display	30	Physical facilities and non-food-contact surfaces installed, maintained, and clean
17	Personal cleanliness	31	Adequate ventilation and lighting
18	No bare hand contact with ready-to-eat food and proper utensil use	Miscellaneous	
19	Adequate hand washing facilities supplied and accessible	32	Required postings: license, choking poster, consumer advisory
20	Toxic substances, use, storage, labeling	33	HACCP plan complies with requirements in COMAR 10.15.03
21	Wiping cloths: properly used and stored	Critical items must be corrected immediately. Good Retail Practice items must be corrected within 30 days or as specified in a written compliance schedule. Temporary Facilities must correct Good Retail Practices items within 24 hours.	
22	Insects, rodents, and animals: not present, control means		

Person-in-charge (Print): Sarah A. Milliman (Signature): [Signature] Date: 12, 12, 12  
 Inspector (Print): Anthony H. Branford (Signature): [Signature] Contact Number: (410) 396-4428  
 Follow-up YES NO (circle one) Follow-up Date: / /

90 County

# State of Maryland License

30996052

30295289

13127994



PITANGO GELATO HOLDING LLC  
802 S BROADWAY  
BALTIMORE MD 21231

PITANGO GELATO HOLDING LLC  
802 S BROADWAY  
BALTIMORE MD 21231

# 15

CODE	UNIT	TYPE OF LICENSE	NO OF LIC	COST
87	802	RESTAURANT	1	50.00
71	080	TRADER'S LICENSE	1	80.00

DATE OF ISSUE  
MO DAY YR  
04/21/2015

MONTHS PAID  
12

ISSUING FEES	4.00		
TOTAL	134.00	AMOUNT PAID	134.00

THIS LICENSE MUST BE PUBLICLY DISPLAYED  
AND EXPIRES ON **APRIL 30, 2016**

ISSUED BY

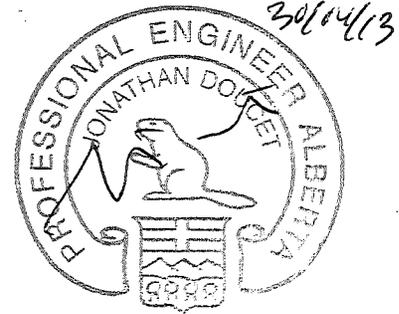
LAVINIA G ALEXANDER, CLERK OF CIRCUIT COURT  
100 N. CALVERT STREET, ROOM 627  
BALTIMORE, MARYLAND 21202 (410)333-3790

TPL



# Certification

## Stageline Mobile Stage Equipment.



Model: **SAM 340**    #2N9EURO39WA045038

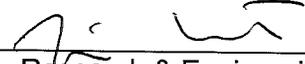
We, from Stageline Mobile Stage inc., certify that the equipment identified above was completely verify on April 2013 by Stageline Mobile Stage inc and is considered structurally safe to meet all the design load.

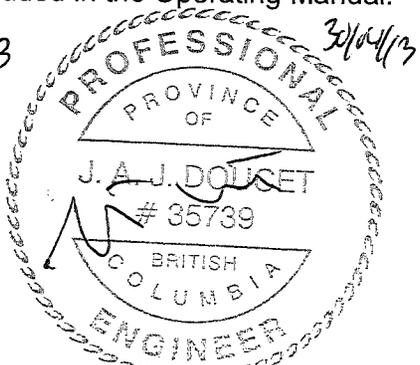
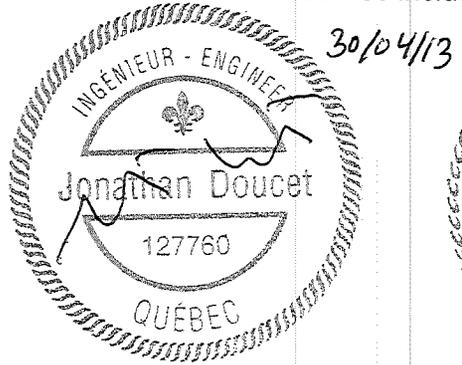
This equipment is designed to meet the requirements applicable to such a type of construction listed in the National Building Code of Canada 1995 and its supplements

The considered loading are as follows:

Floor	Permanent Load	Self Weight
	Live Load	100 psf (4.8 kN/m <sup>2</sup> )
Roof	Permanent Load	Self Weight
	Live Load	20 psf (1.0 kN/m <sup>2</sup> )
	Point Loads	24000 lbs (10910 kg) – See Rigging Plan
Wind	Reference Speed	50 mph (80 km/h) with windwall
	Gust Speed	70 mph (113 km/h) with windwall
	Lateral Pressure	6.3 psf & 12.3 psf (0.3 kN/m <sup>2</sup> & 0.6 kN/m <sup>2</sup> )
	Uplift Pressure	3.4 psf & 6.6 psf (0.2 kN/m <sup>2</sup> & 0.3 kN/m <sup>2</sup> )

When been built in accordance with the structural drawing, this equipment is considered safe and can be used to the end for which it has been designed as long as it is operated in accordance with the directives included in the Operating Manual.

  
Research & Engineering







**LANDMARK  
MUSIC FESTIVAL**  
**For The National Mall**

SEPTEMBER 26-27, 2015 • WASHINGTON, DC

**EVENT SAFETY PLAN  
2015**

## Table of Contents

<b>I. Introduction</b> .....	<b>3</b>
<b>II. Security Plan</b> .....	<b>3</b>
Entry/Exits .....	3
Perimeter Fencing .....	3
Stage Areas and Back of House .....	3
Security Response Team.....	3
Alcohol Services.....	4
<b>III. Weather Plan</b> .....	<b>4</b>
Overview.....	4
Emergency Team .....	4
Team Responsibilities .....	5
Levels of Emergency Situations .....	6
Announcements .....	7
General Instructions .....	8
Shelter Sites .....	8
Monitoring.....	8
High Wind Action Plan .....	8
<b>IV. Medical Plan</b> .....	<b>9</b>
Medical Emergencies.....	9
Policies and Procedures.....	9
Services Provided.....	9-10
Heat Readiness Plan .....	10

## **INTRODUCTION**

The first annual Landmark Festival will premiere in the historic West Potomac Park in Washington DC. The goal of the event safety plan is to consolidate all information to ensure proper planning and coordination between the festival organizer, the National Park Service, The Trust for the National Mall, select staffing providers, and the District of Columbia. Three specific plans are included below to summarize each area.

## **SECURITY PLAN**

Festival security staff will consist of private non-commissioned security guards who are licensed and certified in the District of Columbia, provided by Contemporary Services Corporation (CSC) Preeminent Protective Services, additionally C3 Presents has hired NPB to provide festival security management services to oversee and implement the security plan.

The festival will operate a central command Center when planning for and responding to emergency situations. The festival command trailer will include a CCTV monitoring station with dedicated operator and a central dispatch center for security, medical, fire and weather monitoring staff. This approach better ensures a singular, organized approach to emergency response and communication.

## **ENTRY / EXITS**

Upon entry into the venue, each patron is subject to a pat down search of their person and search of their personal effects for prohibited items. A list of prohibited items is posted on the website and at each gate. No weapons or alcoholic beverages are permitted. The contracted private security company will do all patron searches. Patrons may bring up to two (2) factory sealed one (1) liter bottles of water into the venue. To minimize the mass entry and exit of patrons throughout the day, show times are staggered. Blowout gates will be opened to increase the number of exit points at the conclusion of each night or when deemed necessary.

## **SECURITY RESPONSE TEAMS**

Teams are mobile security guards that maintain radio communication with the festival command trailer and other essential departments. They are tasked with responding to any situation requiring their attention throughout the festival grounds. The security response teams will monitor suspicious activities, check fence lines and other tasks as designated. Response teams will be equipped to dispatch immediate medical or law enforcement assistance at all times.

## **PERIMETER FENCING**

The venue perimeter will be established and secured on by 8' chain-link fence, scrimmed on the perimeter of Independence Ave. Within the venue itself, both 6' and 8' panel and chain-link fencing will be utilized; fence panel segments are 6'/8' high x 12' wide. The fencing has the ability to be opened at each connecting point to allow for emergency exiting. The fence-line is patrolled by event security staff. Portions of the fence line will act as working gates and all the working gates will be manned during all festival hours and some on a twenty-four (24) hour basis.

## **STAGE AREAS AND BACK OF HOUSE**

The festival grounds are general admission for all patrons. A pressure withstanding barricade will be installed to account for the amount of force put forth towards the general admission area of each stage. The barricade minimizes the likelihood of a barrier collapse and provides a working area for security staff and safety personnel immediately in front of the stages. Security staff is also utilized at various checkpoint gates, where back of house workers enter and exit the venue, to control and monitor access. Authorized staff members are instructed to display appropriate badges and/or wristbands to security for their inspection to gain access.

## **ALCOHOL SERVICES**

In compliance TBD, the following measures will be implemented for the alcoholic beverage operations.

**Hours of service:** 12:00pm – 9:30pm



## **TEAM RESPONSIBILITIES DURING EMERGENCY**

### **1. Emergency Services Manager**

- A. Staff Command Post
- B. Liaise with Producers and Festival Director to determine existing threat level and necessary actions required
- C. Inform all city services of situation and determine next steps

### **2. Police Department Personnel**

- A. Staff Command Post
- B. Direct vehicular and pedestrian traffic to facilitate evacuation to determined location(s)
- C. Shift/remove barricades as instructed
- D. Set up advance teams and communications at evacuation sites, if needed
- E. Provide support with evacuation procedures and maintain order
- F. Direct bomb threat operations

### **3. Fire Department Personnel**

- A. Staff Command Post
- B. Provide support with evacuation procedures
- C. Maintain fire control
- D. Direct hazardous materials operations

### **4. EMS and Medical Personnel**

- A. Establish requirements for triage
- B. Patient treatment
- C. Transport injured persons as needed

### **5. Production Team**

- A. Manage stage operations and vendors
- B. Inform stage managers and artist relations staff of situation and discuss next steps
- C. Secure production equipment
- D. Shut down electricity as required, ensuring all announcements have been made prior to disconnect

### **6. Operations Team**

- A. Manage site operations and vendors
- B. Inform site crew and Food/ Art/ Bar management of situation and discuss next steps
- C. Secure site equipment
- D. Prepare and facilitate fence openings at Emergency Exit points as needed

### **7. Ticketing Manager**

- A. Manage Entry/ Exit gates / Box office staff and equipment
- B. Inform gate staff and Box office staff of situation and discuss next steps
- C. Secure Box Office area and scanning equipment at gates
- D. Clear all infrastructure from exits as if end of show and assist with exiting
- E. Reset and prep for re-entry (if possible)

### **8. Security Manager**

- A. Manage security operations and vendors
- B. Inform Security agents, guards and gate staff of situation and discuss next steps
- C. Maintain contact with volunteers and event staff during evacuation to:
  - i. Assist and direct patrons to nearest exit
  - ii. Report any injuries of staff or patrons to supervisor

## **LEVELS OF EMERGENCY SITUATIONS AND ACTIONS**

Producer of the event will have the authority to authorize an information alert and/or an emergency alert. The Security Director, along with the producer, may receive direction from the police, fire department or public safety

officials regarding the suspension of event operations, an evacuation and/or resumption of event activities.

Two levels of emergency situations will be utilized.

**Information Alert** requires information distribution and serves as an advanced warning towards approaching inclement weather. The information alert doesn't typically require any action by event staff, vendors or the public.

**Emergency Alert** requires action by most, if not all, people at the event.

#### **INFORMATION ALERT – APPROACHING WEATHER**

- **Situation:** If rain or other weather is moving toward the area, which may or may not impact the event, an information alert is issued by the Command Post.
- **Action:** If this situation occurs, the following will take place.
  - Command Post will notify Emergency Team members of the specific situation and message an information notice only. Typically no action is required.
  - An ALL CALL transmission will go out to all radio users informing them of the alert in a clear and succinct manner. Updates will be messaged out every 30 minutes until the alert is waived off.

#### **INFORMATION ALERT – WEATHER DELAY (CODE GREEN)**

- **Situation:** If moderate rain will likely occur at event site and causes a delay in performance, an Information Alert will be issued by the Command Post.
- **Action:** If this situation occurs, the following will take place:
  - Command Post will be established.
  - Emergency Team will determine the course of action and craft an Information notice.
  - Command Post will notify Production Manager to have stage manager(s) make a weather delay announcement on affected stages.
  - Jumbo-tron messaging will be shown at affected stages to inform patrons of the rain delay. Message reads **“Weather delay. Please hang tight.”**
  - Social media/ App/ Website Updates
  - Production and Site Managers will secure electrical equipment as required.
  - If required, an ALL CALL transmission will go out to all radio users informing them of the alert in a clear and succinct manner. Updates will be messaged out every 30 minutes until the alert is cancelled.

#### **EMERGENCY ALERT – WEATHER DANGER (CODE YELLOW)**

- **Situation:** If sustained winds in excess of 30 mph exist 30 minutes away from the event site and a localized evacuation is imminent, an Emergency Alert will be issued by the Command Post. Localized evacuation requires patrons AND event staff to be a minimum of 150 feet from all free standing structures (stages, scaffold towers, large tents, and trees).
- **Action:** If this situation occurs the following will take place:
  - Command Post will be established.
  - Emergency Team will determine the course of action and craft an Emergency notice.
    - Course of action must provide location of safe gathering areas
    - Proper communication to event staff for an organized evacuation
    - Clear guidelines on process and execution of evacuation
  - An ALL CALL transmission will go out to all radio users informing them of the alert in a clear and succinct manner. Updates will be messaged out every 15 minutes until the alert is cancelled.
  - Production Manager will direct staging vendors to implement high wind action plans at each stage and have stage managers make Weather Alert announcements on all stages.
  - Jumbo-tron messaging will be shown at all stages to inform patrons of the weather alert. Message reads **“Weather alert. Please stay 150 feet from stages.”**
  - Food/ Art/ Bar vendors should secure equipment, merchandise and displays immediately after receiving the Emergency Alert. Specific attention should be paid to signs and other items which can blow loose and become a dangerous projectile... Patrons should NOT be permitted to seek shelter in Vendor tents.

- Patrons AND event staff will be escorted, at a minimum of 150 feet, from any stages, scaffold towers and large tents and will be directed to safe areas by event staff. Specifically, the Wine Lounge tent and other, smaller sponsor tents must be cleared of all persons and are NOT to be utilized as shelter.
- All Event Staff and Emergency Team must report to Command Post (by radio or cell phone) that all areas have been secured and await further instruction.

#### **EMERGENCY ALERT - WEATHER EVACUATION (CODE RED)**

- **Situation:** If a potentially severe storm (to include high winds, lightning and/or hail) or another potentially dangerous situation is predicted to affect event site, an Emergency Alert will be issued by the Command Post.
- **Action:** If this situation occurs the following will take place.
  - Command Post will be established.
  - Emergency Team will determine need for site evacuation and craft an Emergency Alert.
    - Course of action must provide designated evacuation corridors and destinations.
    - Proper communication to event staff for an organized evacuation.
    - Clear guidelines on process and execution of evacuation.
  - An ALL CALL transmission will go out to all radio users informing them of the alert in a clear and succinct manner. Updates will be messaged out every 15 minutes until the alert is waived off.
  - Production Manager will direct staging vendors to implement wind action plans at each stage and have stage managers make Weather Evacuation announcements on all stages.
  - Jumbotron messaging will be shown at all stages to inform patrons of the weather evacuation. Message reads **“Weather evacuation. Please calmly head to the exit.”**
  - Social media/ App/ Website Updates
  - Food/ Art/ Bar vendors should secure equipment, merchandise and cash immediately after receiving the Emergency Alert. ALL Front of House staff will be required to leave the site and assist by encouraging others to do so.
  - Patrons will be directed to the nearest exit by event staff.
  - Police will direct vehicular and pedestrian traffic according to their assigned stations.
  - Event staff with radios will report to Command Post (by radio or cell phone) when evacuation is complete.

#### **SAMPLE ANNOUNCEMENTS TO PATRONS**

- 1. Weather Delay** - “We have been informed that light to moderate rain is on its way to this area. We are not expecting a severe storm, but we may delay the event temporarily due to rain. Please hang tight.”
- 2. Weather Danger** - “We have received warning from the National Weather Service (agency reporting) that a potentially dangerous storm is possibly on its way to this area within the next \_\_\_ hour (correct timeline). Tonight’s activities have been postponed. Please clear away from the stage and follow direction from event staff. Thank you for your patience and cooperation. Once again, please step away from the stage.”
- 3. Weather Evacuation** - “We have received warning from the National Weather Service (agency reporting) that a potentially dangerous storm is possibly on its way to this area. We have been asked by the police/fire department to evacuate the event site. Please clear away from trees and any structure and calmly head to the nearest exit and follow direction from event staff and police. The event will reopen as soon as the storm has passed and conditions are safe. Once again, calmly head to the nearest exit. Thank you for your cooperation”

The Command Post will make staff announcements on all event radio channels at the direction of the Emergency Team to declare an Information Alert or Emergency Alert. Because the general public may hear these announcements, care should be taken to communicate only the required information in a calm manner.

#### **ALL CALL Radio Transmission should be as follows:**

“Command Post to all units, stand by for an announcement...”

“Command Post to all units, stand by for an announcement...”

“Command Post to all units, we are currently under an Information Alert / Emergency Alert...”

“Please report to your area of responsibility and provide the following information to vendors, entertainment, etc. in your assigned areas...”

### **GENERAL INSTRUCTIONS**

- A. All personnel must remain on their assigned radio channel unless directed by command post.
- B. Command Post is to make status announcements on all radio channels in use as needed at least every 30 minutes during an Information Alert and every 15 minutes during Emergency Alert.
- C. Do not talk on the radio unless you have something to report or ask relating to the emergency. Do not ask for weather reports. The Command Post will keep you informed as information becomes available. Do not report weather conditions you can't personally see. Do not report information from outside sources.
- D. Report to your assigned area (assigned by your supervisor).
- E. Report to Command Post (by radio) or your supervisor once your assignment has been carried out.
- F. Report to Command Post (by radio) when your area has been evacuated and secured for weather. This can be completed as you are going to a shelter.
- G. Do not go to Command Post unless instructed.
- H. Report any damage to equipment, injuries or dangerous situations you encounter after the emergency is over.

### **EVACUATION SHELTER SITES**

There are primary emergency evacuation shelter sites in the event of severe weather. Each shelter is an underground parking garage that should offer a temporary, safe environment from a severe weather occurrence. Pedestrians will access the garages via the vehicle entrance ramps on TBD.

- **LOCATIONS TBD**

*The **DC Office of Emergency Management** has marked the underground structures with signage that reads “Weather Shelter”. The signs are blue with white lettering. In conjunction with DC emergency services personnel, festival staff will use video and audio messaging announcements to inform patrons and direct them to venue exits. Once patrons have exited the venue, DC emergency services personnel will direct patrons to the shelter entries.*

### **WEATHER MONITORING**

The Festival Director is responsible for maintaining contact with the DC Office of Emergency Management to receive weather updates on any potential severe weather threats. This includes forecasts as well as hourly updates in the event severe weather is expected to move into the area during the festival. C3 Presents maintains a weather monitoring post in the production trailer. Two personal weather stations will be set up on each end of the site to provide real time localized weather information. The festival also utilizes an online weather monitoring subscription and will have a local meteorologist on call as necessary. The online subscription service provides the ability to automatically text selected recipients with predicted weather conditions, local and National Weather Service alerts, watches and warnings. Texts are sent for information purposes only.

### **HIGH WIND ACTION PLAN**

Each stage maintains a high wind action plan tailored to its structure. Certain actions will be triggered by observed (or predicted) wind speeds, which include, but are not limited to, removal of soft goods and scrims, lowering of video and audio, raising or lowering lighting trusses and evacuation process. A spreadsheet will be built indicating the required actions at each stage. The necessary labor will be on hand as well to carry out the plan. Meeting with each stage manager, stage-specific vendors and local labor will ensure that all necessary actions are understood at every stage prior to doors opening.

### **MEDICAL PLAN**

The goal of the festival medical staff is to provide quality and safe medical care to the patrons, staff, volunteers, and performers and to reduce the potential for serious/life threatening injuries. Direct coordination is imperative with all city services organizations, local hospitals, event organizer and the provider to ensure the goal is achieved.

**MEDICAL EMERGENCIES**

All requests for medical assistance must be communicated to Medical dispatch via staff radio on the “MEDICS” channel. Medical response will be determined by dispatching the closest available medical team to the location of person needing attention. All EMS resources will be using grid maps and pole markers to assist dispatch determine their location in relation to the request for assistance.

Medical Incident Reporting Procedure

- A staff member or security shall stay with the patient at all times until care is transferred to medical personnel.
- Contact Medical dispatch and relay the nature of the injury and location of the injured person. When possible try to provide the closest pole marker, grid location or landmark.
- Communicate patient information only to TBD personnel. Do not violate HIPAA laws by relaying information to anyone outside of the above personnel.

**POLICIES AND PROCEDURES**

TBD operates in accordance with the Standing Medical Orders as practiced by EMS Region TBD and telemetry communication with TBD Hospital.

**SERVICES PROVIDED**

TBD will provide xx field teams, three supervisors, xx nurses and xx medical dispatchers.

<Deployment Info to be entered here>

Ambulances will maintain the daily schedule below:

- 08:00 xx Ambulance
- 11:00 xx Ambulance
- 12:00 xx Ambulance
- 14:00 xx Ambulances
- 15:00 xx Ambulance
- 16:00 xx Ambulances

TBD will utilize six xx primary hospitals as our primary transport hospitals. If the transport volume demands, we will be prepared to transport to secondary receiving hospitals. Response teams and ambulances will be controlled by TBD dispatch. Refusals will be called into either TBD or TBD, minors 16 and under will be transported to TBD. Distribution of patients will be rotated to all core hospitals per every two transports.

**CORE HOSPITALS**

1. Howard University Hospital
2. Sibley Memorial Hospital
3. Georgetown University Hospital
4. Prince George Hospital Center
5. George Washington University Hospital

**TELEMETRY**

**SECONDARY HOSPITALS**

- 1.

**TELEMETRY**

**TERTIARY HOSPITALS**

- 1.

**TELEMETRY**

**TRAUMA CENTERS**

- 1.

**HEAT READINESS PLAN**

When weather forecasts predicting daytime temperatures in excess of 90°, heat related medical occurrences are safety concern for attendees. The Landmark Heat Readiness Plan has been prepared by C3 Presents and TBD to provide continuing audience cooling support and emergency response guidelines.

**FREE WATER STATIONS**

C3 Presents has hired Event Water Solutions to install temporary water serving units at five locations throughout the event area. Each unit has multiple water service points and they are staffed by volunteers.

**STAGE WATER PROVISIONS**

From a designated area inside each of the stage barricades, water will be distributed to the audience on an as needed basis. Water sources will be provided by C3 Presents, and Security TBD staff assigned to the area will distribute.

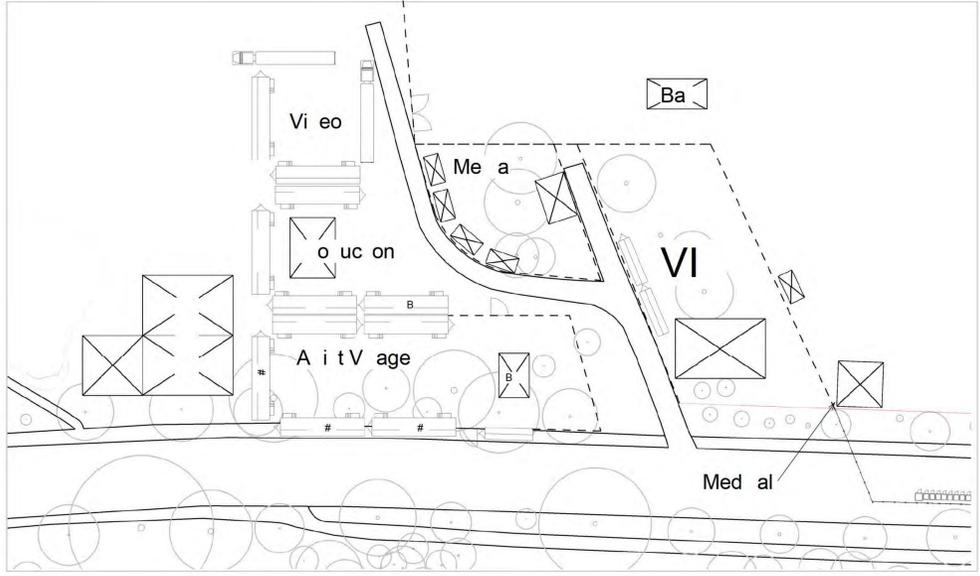
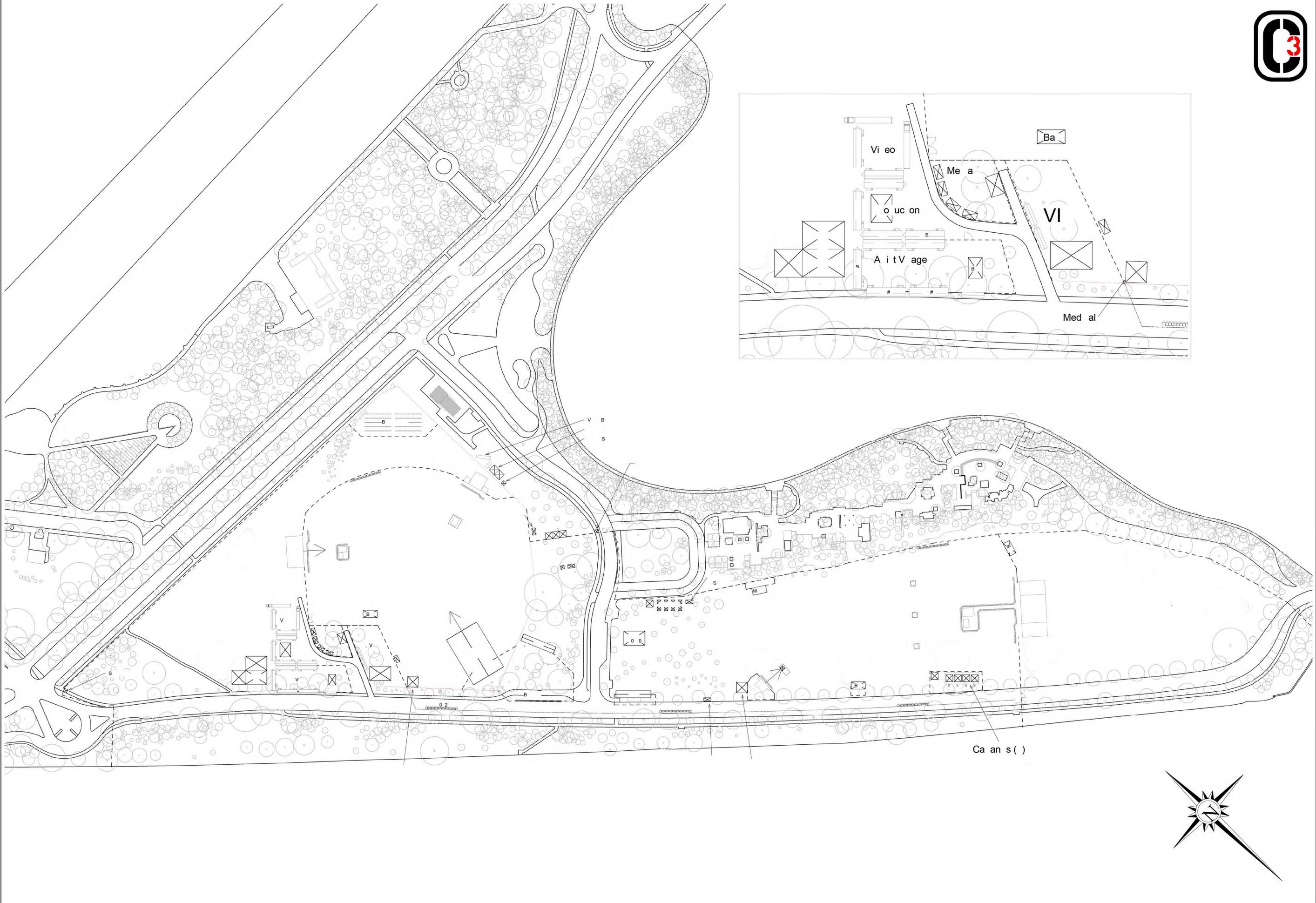
**SHADED AREAS**

Security TBD and event staff have been provided with instructions to direct guests to shaded areas within the park for heat relief.

**COORDINATED SUPPORT**

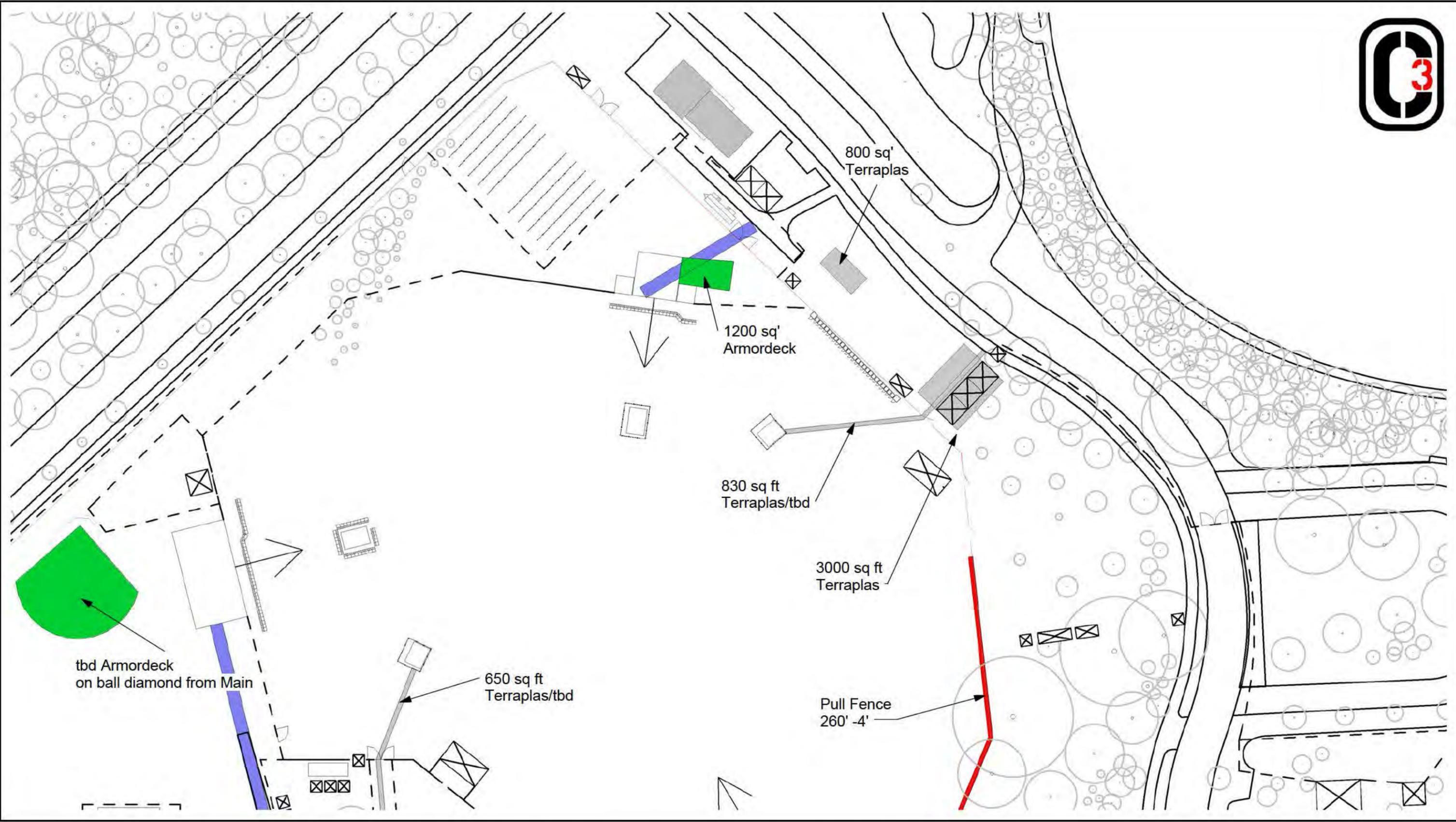
If required, DC Fire Department will respond to the event. Paramedic units will be directed to arrive at the vehicle entrance at TBD. For event days a landline phone landline into the Command trailer has been dedicated to communicate with DC Police and DC Fire Department support.

**Dedicated On-site Command trailer Dispatch Phone Number** TBD





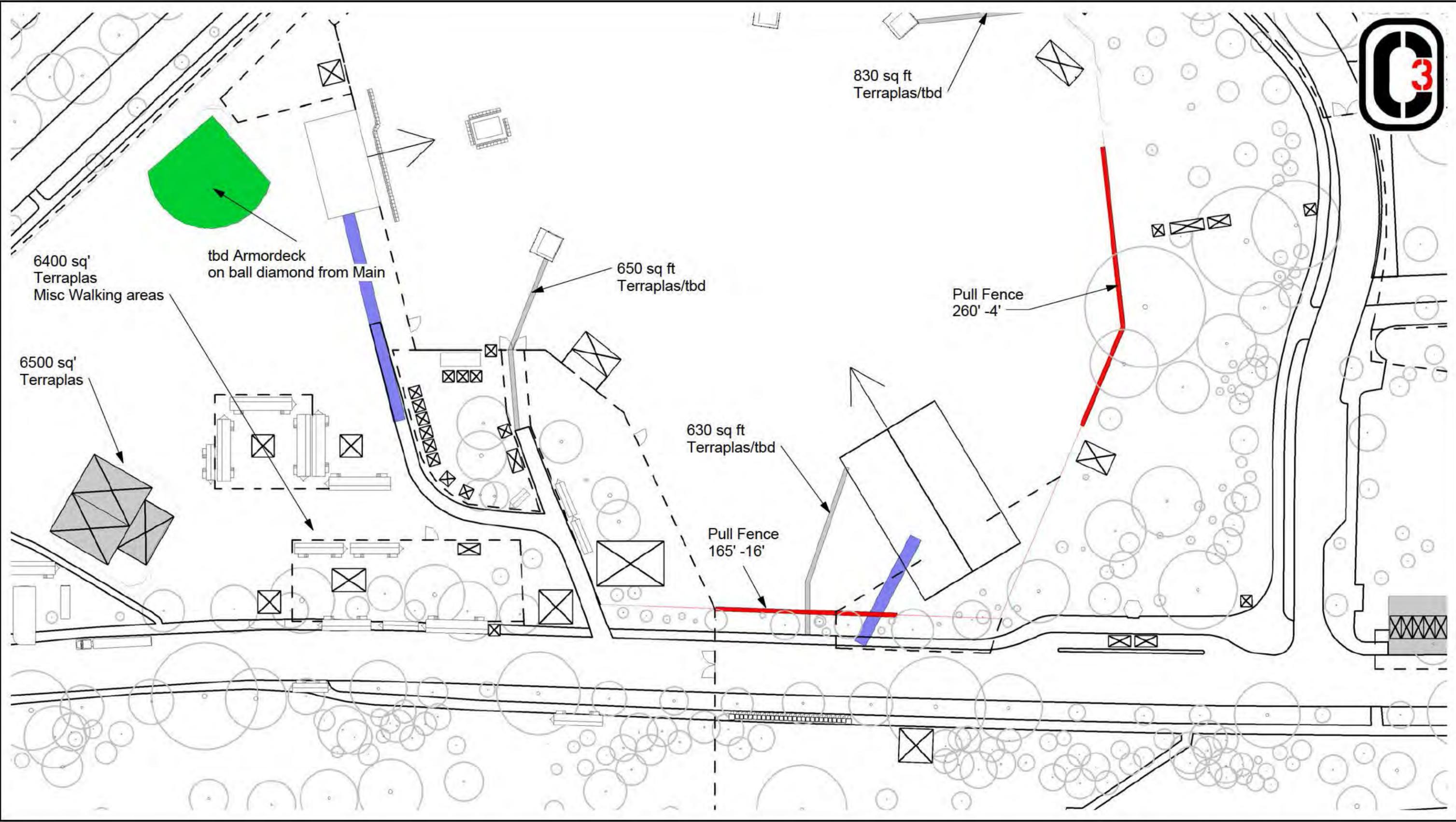
8/31/2015 11:53:52 PM



Ground Plan 1

# Landmark Music Festival

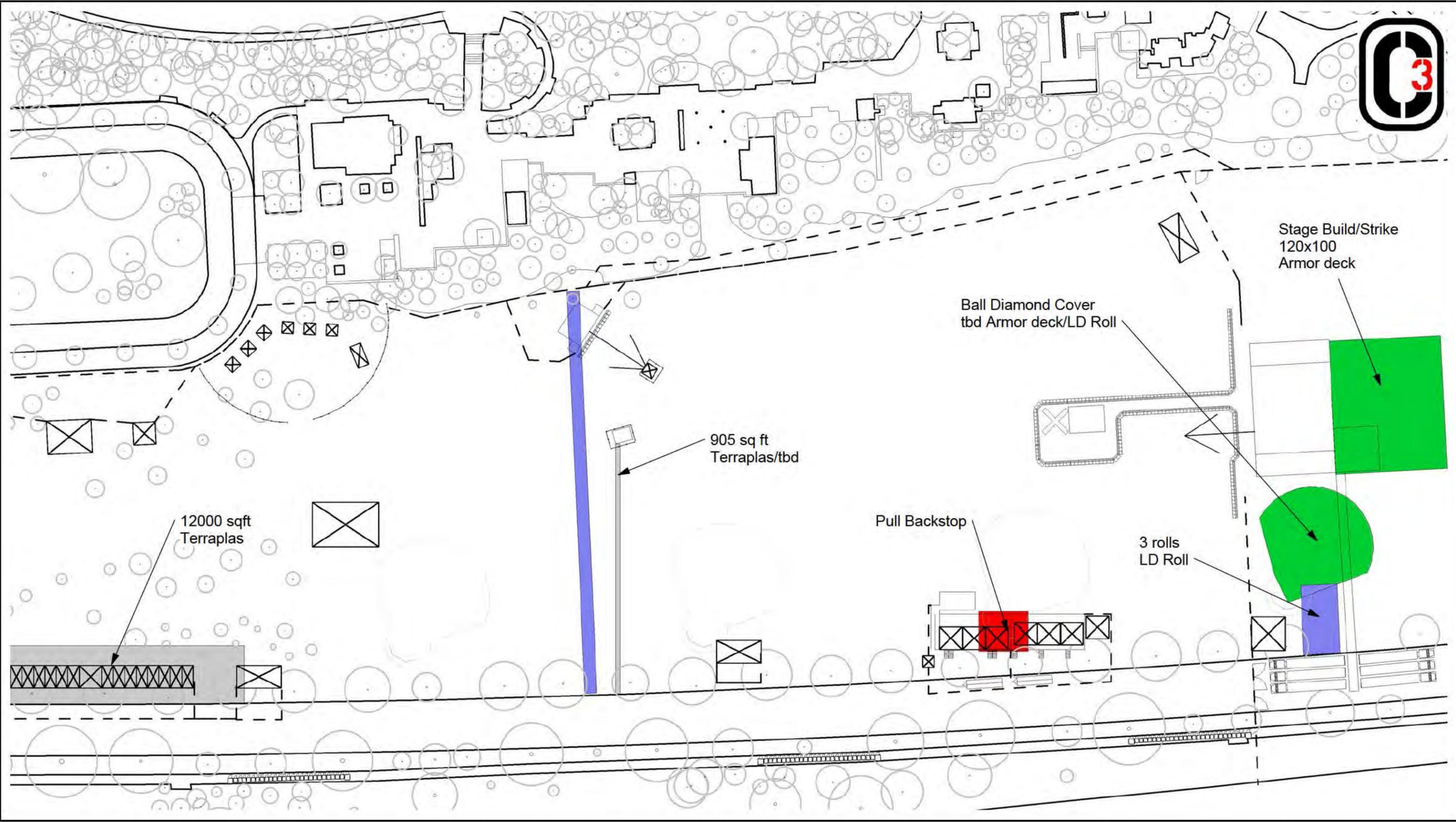
West Potomac Park



Ground Plan 2

# Landmark Music Festival

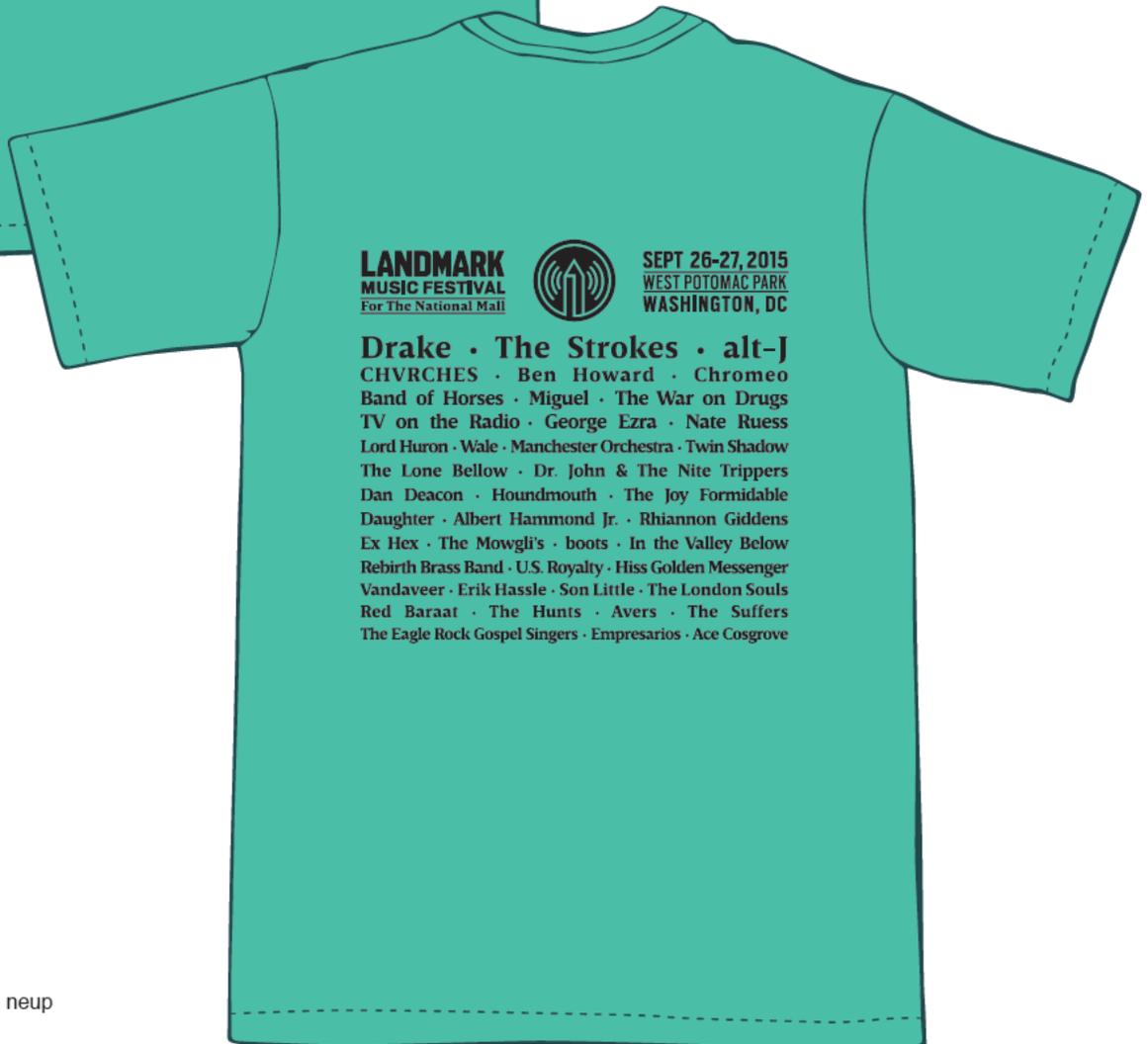
West Potomac Park



Ground Plan 3

# Landmark Music Festival

West Potomac Park



**PRODUCTION SPECS**

BLANK: American Apparel 2001  
 COLOR: Mint  
 DECORATION: Screen printing  
 LOCATIONS: Front, back

**ARTWORK SPECS – FRONT**

SIZE: 7.5" w  
 COLORS: White, black  
 FIRST DOWN WHITE: No

**ARTWORK SPECS – BACK**

SIZE: 9" w  
 COLORS: Black  
 FIRST DOWN WHITE: No

**SPECIAL INSTRUCTIONS**

Same art on back as other men's/unisex tees, but different ink color

**LANDMARK  
 MUSIC FESTIVAL**  
 For The National Mall



SEPT 26-27, 2015  
 WEST POTOMAC PARK  
 WASHINGTON, DC

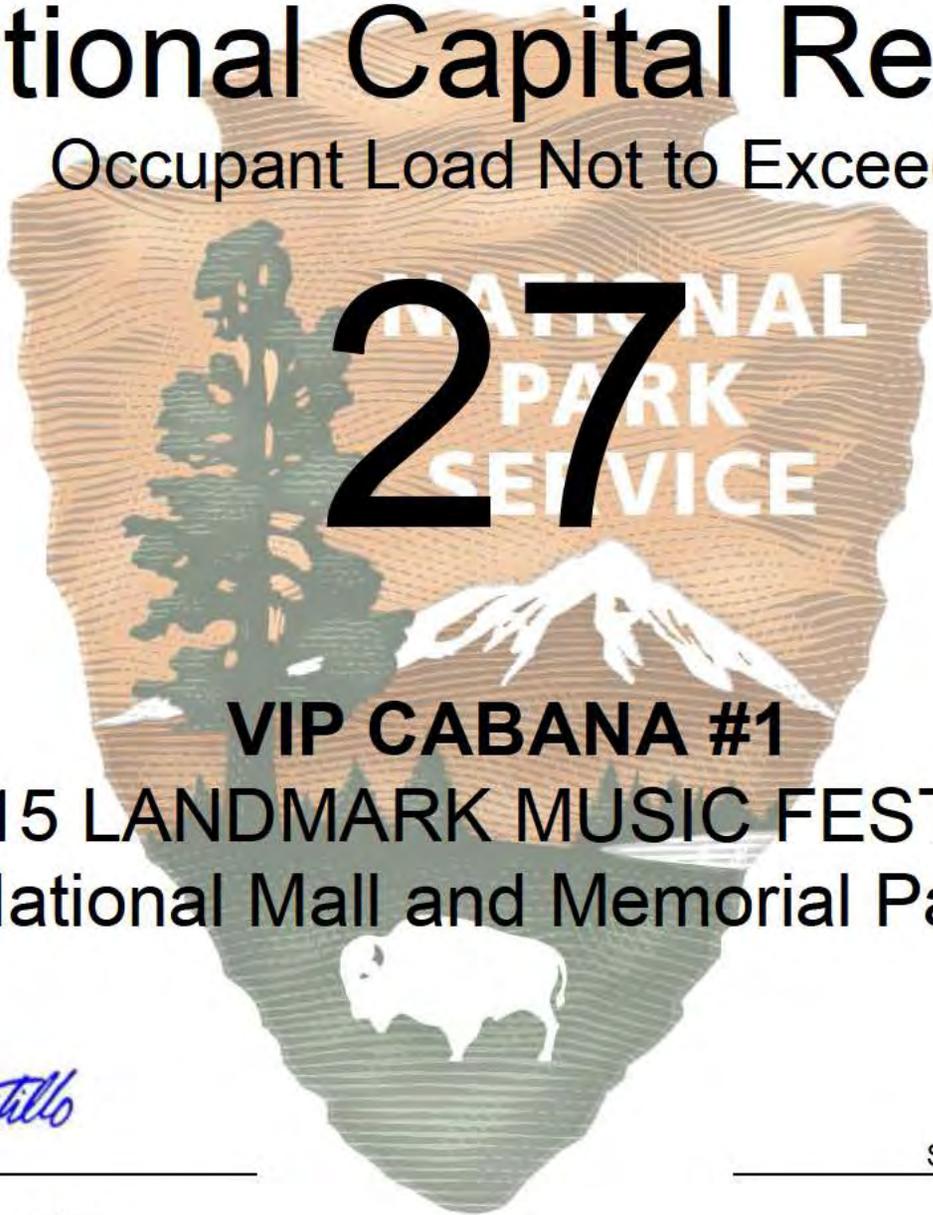
**Drake · The Strokes · alt-J  
 CHVRCHES · Ben Howard · Chromeo  
 Band of Horses · Miguel · The War on Drugs  
 TV on the Radio · George Ezra · Nate Ruess  
 Lord Huron · Wale · Manchester Orchestra · Twin Shadow  
 The Lone Bellow · Dr. John & The Nite Trippers  
 Dan Deacon · Houndmouth · The Joy Formidable  
 Daughter · Albert Hammond Jr. · Rhiannon Giddens  
 Ex Hex · The Mowgli's · boots · In the Valley Below  
 Rebirth Brass Band · U.S. Royalty · Hiss Golden Messenger  
 Vandaveon · Erik Hassle · Son Little · The London Souls  
 Red Baraat · The Hunts · Avers · The Suffers  
 The Eagle Rock Gospel Singers · Empresarios · Ace Cosgrove**

Table 1

	Qty.	Description	Unit Number	Comments	Date In			
	2	Production Compound - C3 A/B	041897, 445640	12x60	18-Sep			
	1	Sales Office w Carpet-Partners	549289	12x50	18-Sep			
	1	Labor	666372	8x32	19-Sep			
	1	Security/Command	165475	12x60	18-Sep			
	1	Artist Relations	659134	12x60	19-Sep			
	2	Dressing Rooms 1, 2	112628, 610536	10x46 2 room	19-Sep			
	1	DR 3	667258	12x56				
	2	Video Village	291215, 670732	12x60	18-Sep			
	1	Media/Digi	291212	12x60	18-Sep			
	1	Box Office	666441	8x32	21-Sep			
	2	Security Contractor Office 1 & 2	435621, 677038	8x32	18-Sep			
	1	Bar Ops	659413	10x44	22-Sep			
	2	Headliner 1 & 2	291217, 031824	12x60	21-Sep			
	1	Headliner 3	,041918	10x44	21-Sep			
	1	AR/DR 6	657009	12x60	21-Sep			
	2	Dressing Rooms 4 & 5	451074, 034554	12x60	21-Sep			
	1	Quarter Master	658400	8x28	18-Sep			
	1	Stage Manager/Artist Relations	615785	12x60	21-Sep			
	3	Storage Units 8' x 20'		2 Log, 1 Merch, 1 VIP, 1 Misc	18-Sep			

# National Capital Region

Occupant Load Not to Exceed



**27**  
NATIONAL  
PARK  
SERVICE

**VIP CABANA #1**

**2015 LANDMARK MUSIC FESTIVAL**  
**National Mall and Memorial Parks**

*Raúl G. Castillo*

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Raúl G. Castillo  
Structural Fire Program Specialist  
NPS National Capital Region

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September 23, 2015  
Date

<p align="center"><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>		<p align="center"><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p align="center">This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.</p>		
<p align="center"><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Est. blishment (TFE)</b></p>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE:</b> Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-1 PRIVATE TFE-Permit <u>NOT</u> Required</b></p> <p>Food is <b>NOT</b> provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION I only</b></p> <p><b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.</p>		
<p><input checked="" type="checkbox"/> <b>TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b></p> <p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</b></p> <p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b></p> <p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared <b>BOTH</b> off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)</p>		
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i></p>		
<p>Name: _____ Signature: _____</p>		<p>Date: _____</p>

<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office
<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>	
NPS Park Name	Wes Potomac	
Location within the Park:		
Name of the Special Event	Landmark Music Festival	
Date(s) of the Special Event	September 26-27	
Sponsoring Organization	C3 Presents	
Name of the Special Event Point-of-Contact and Phone #	Jon Kelly - (512) 653-5436	
Date(s) Food to be Provided	September 26-27	
Time(s) Food Served (am - pm)	11am-10pm	
<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>	
<input type="checkbox"/> Check this box if food will be prepared on site at the Park and Complete Section 2		
ON-SITE Temporary Food Establishment Name	The Big Cheese	
Name of the On-Site Certified Food Service Manager/Supervisor	Patrick Rathbone	
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>		
Owner's Name & Phone Number	Patrick Rathbone 703-855-6987	
Street Address, City, State, ZIP	4500 S. Four Mile Run Dr. #103 Arlington VA 22204	
<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>	
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment <u>AND</u> Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority - this report must be within the past 12 months and must indicate a passing score or grade, (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments along with your application to your event sponsor.		

<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item		
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	✓ <b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: all packaged cookies, chips, pretzels, granola bars, orange juices, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2 purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
Grilled Cheese	IGF, US Foods, Euro Gourmet, Gold Crust Bakery	
<b>SECTION 2</b>	<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit 5 items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	<b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1 Meatloaf</i> <i>Example 2 Mexican Combination Stir Fry</i>	<i>Example 1. Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2 Beef Steak, Chicken Breast, and Vegetabl</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1		
2		
3		
4		
5		

<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s)

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less ) as identified in Part B, Section 2 to the five columns below:					
	<i>e.g.</i> <del>Meatloaf</del>	1. Grilled Cheese	2.	3	4.	5
Served ON site ?	<del>COLD</del> / HOT	COLD or <input checked="" type="checkbox"/> HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	<del>YES</del> / NO	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	<del>YES</del> / NO	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	<del>YES</del> / NO	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F	_____	145 °F	°F	°F	°F	°F
Prepared OFF site ?	<del>YES</del> / NO	<input checked="" type="checkbox"/> YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	<input checked="" type="checkbox"/> COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	35 °F	°F	°F	°F	°F
Held OFF site after preparation ?	<del>COLD</del> / HOT	<input checked="" type="checkbox"/> COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / NO	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY					
Transported to the Park ?	<del>COLD</del> / HOT	<input checked="" type="checkbox"/> COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	20 min.	min	min.	min.	min.
Reheated on site to 165°F ?	<del>YES</del> / NO	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	<del>YES</del> / NO	<input checked="" type="checkbox"/> YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES</del> / NO	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES</del> / NO	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO

Provide any additional comments/information here:

<p>Temporary Food Establishment (TFE)</p>	<p><b>PART D</b></p>
<p>Apply prior to the start of the special event.</p>	
<p>ON-SITE Facilities and Utilities</p>	
<p>1 See promoter info          Provided Tent: Yes, we will provide two professional grade 100' x 20' tents for the food vendors to set up in. Each vendor will receive a 10' x 20' section.</p>	
<p>2 Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park          Will the park be providing potable water: Yes, we will provide potable water for the back of house food court via Event Water Solutions. Filtration process available upon request.</p>	
<p>3 Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.          Promoter will have grease and grey water collection units for the back of house food court. They will service them and provide ample amounts for the vendors.</p>	
<p>4 Describe the TFE Hand Wash Facilities on site. i.e. are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities          Hand washing Facilities: They will provide vendor only hand washing station for the back of house food court. They will service them and provide ample amount for the number of vendors and staff associated.</p>	
<p>5 Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.          Toilet facility information: Promoter will provide vendor only portolets for the back oh house food court. They will service them and provide ample amount for the number of vendors and staff associated.</p>	
<p>6 Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.          NPS will be providing trash service.</p>	



	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE		
INSTRUCTIONS: Part F must be completed for <u>EACH</u> licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.		
I, The OWNER of: [ insert the name of the establishment ] <u>Paper Star LLC DBA The Big Cheese</u>		
a currently licensed and locally inspected food establishment, located at:		
[ Street Address ]	<u>4116 Wheeler Ave</u>	
[ City ]	<u>Alexandria</u>	[ ST/DC ] <u>VA</u> ZIPCODE <u>22304</u>
Hereby Authorize : <u>The Big Cheese</u>		
<u>The Big Cheese</u>		
[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]		
... to use my food establishment on [ insert date(s) ] _____		
for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.		
Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:		
<u>Patrick Rathbone</u>		
[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]		
Printed Name of the Owner <u>Patrick Rathbone</u>		
Telephone Number <u>703-855-6987</u>		
Signature of the Owner <u>Pat_Rat</u>		Date signed: <u>8/7/15</u>
<small>Digitally signed by Pat_Rat DN: cn=Pat_Rat, o, ou, email=patrick@bigcheesetruck.com, c=US Date: 2015.08.07 16:59:13 -0400</small>		
The owner of the off-site food service establishment must attach to this Part F the following documents:		
<input type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade		
<input type="checkbox"/> A photocopy of a current business license indicating the business is a licensed food establishment		
<input type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2)		



**CITY OF ALEXANDRIA  
ALEXANDRIA HEALTH DEPARTMENT**

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**CERTIFIES THAT  
Paper Star, LLC**

*is hereby granted a permit/license to operate a  
**FOOD ESTABLISHMENT***

**TRADING AS:  
BIG CHEESE GOURMET**

**LOCATED AT:  
4114 WHEELER AVE  
ALEXANDRIA, VIRGINIA 22304**

*In accordance with the regulations of the Board of Health of the  
Commonwealth of Virginia and/or the City of Alexandria.*

*Conditions of this permit are as follows:*

Robert W. Custard, REHS, CP-FS  
Environmental Health Manager

**Facility Type: Commissary  
Expiration Date: December 31, 2015**



For recent  
inspections, scan this  
QR code with your  
smartphone or visit  
[www.alexva.us/as3](http://www.alexva.us/as3)

**THIS PERMIT IS NOT TRANSFERABLE FROM ONE INDIVIDUAL  
OR LOCATION TO ANOTHER.**

CONCERNS OR QUESTIONS, CALL 703-746-4910  
VISIT US AT <http://alexandriava.gov/EnvironmentalHealth>

**GOVERNMENT OF THE DISTRICT OF COLUMBIA**  
**OFFICE OF THE CHIEF FINANCIAL OFFICER**  
**OFFICE OF TAX AND REVENUE**

REPLY TO:  
 CUSTOMER SERVICE CENTER  
 BUSINESS TAX REGISTRATION  
 1101 4<sup>th</sup> Street SW  
 WASHINGTON DC 20019



Customer Service Administration

**PAPER STAR**  
 T/A THE BIG CHEESE  
 1021 ARLINGTON BLVD #543  
 ARLINGTON, VA 22209

DC Business Tax Registration Number:

27-3736925
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You have been registered for the taxes checked below. Your periodic filing basis has been determined as shown. It is important that the above registration number be used on all correspondence and tax returns.

	Acct #	Annually
<input checked="" type="checkbox"/> Sales and Use Tax Use Only		350000077790
<input checked="" type="checkbox"/> Employer's Withholding		300000105513
<input type="checkbox"/> Corporation Franchise		
<input checked="" type="checkbox"/> Unincorporated Business Franchise		FY 12/31
<input type="checkbox"/> Personal Property Tax		
<input type="checkbox"/> Ball Park		
<input type="checkbox"/> Vendor Fee		

Any tax returns currently due are enclosed with this notice. Tax returns due in the future will be mailed separately to you prior to the due date. Any taxes submitted without a return should be submitted with a cover letter which must include your DC Business Tax Registration Number and reference to the tax period covered. If you have any delinquent tax returns, you will be notified by the Office of Tax and Revenue.

A Declaration of Estimated Franchise Tax must be filed by every Corporation (Form D-20ES) and unincorporated Business (Form D-30ES) whose franchise tax may reasonably be expected to exceed \$1,000.00 for the taxable year.

If applicable, you will also be registered for Unemployment Taxes and will be contacted by the Office of Unemployment Compensation regarding your filing requirements. Any questions concerning your liability for Unemployment Compensation may be answered by call (202) 724-7472

GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Vincent C. Gray, Mayor

Department of Consumer and Regulatory Affairs  
Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 2/20/2015  
License#: 13CAP-00000094  
License Period: 03/31/2015 3/31/2017

**VENDOR BUSINESS LICENSE**

This Permit is Not Transferrable

Owners Name: Patrick Rathbone  
Coporation Name: PAPER STAR, LLC  
Trade Name:

Address:  
1021 ARLINGTON BLVD  
ARLINGTON, VA 22209

Site Permit No.  
VSP-00165

Vessel(s)  
MOBILE ROADWAY

Class(s)  
CLS A

-- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE

Director:  
Rabbiah A. Sabbakhan







aggreko

www.aggreko.com





Build / Strike Schedule  
DRAFT 8-11-2015

Friday, September 18

- Mark and flag Main stage location
- Heavy equipment delivered
- Ground Protection delivered
- Production office delivery
- Power/ Heavy equipment delivered
- Golf carts delivered
- Security Begins

Saturday, September 19

- Mark and flag remainder of site
- Ground Protection install
- Main stage base out begins

Sunday, September 20

- Office trailer delivery continues
- Mobile stages arrive and spotted

Monday, September 21

- Tent build begins
- Portolet delivery begins
- Fencing begins/ Storage container delivered
- Toters/ Dumpsters delivered
- Comfort stations delivered
- Camera platforms build begins
- Mobile Stage builds begin
- Power tie in begins

Tuesday, September 22

- POPE – quiet site

Wednesday, September 23

- POPE – quiet site
- Box office load in

Thursday, September 24

- Catering load in
- Video load in begins
- Food Vendor load in
- Stage lighting install AM
- Stage audio install PM
- ADA platforms build
- Artist RVs arrive
- Bar load in
- Merchandise load in

Friday, September 25

- Barricade/ Rolling risers install
- Stage IMAG install
- Backline arrives
- Non-Profit load in
- Site lighting load in
- Water Station delivery
- Recycling load in
- Toters/ Dumpsters delivered
- Media load in
- ATMs delivered

Saturday, September 26      **SHOW DAY 1**

- DOORS            12:00 pm
- Curfew            10:00 pm

Sunday, September 27      **SHOW DAY 2**

- DOORS            12:00 pm
- Curfew            10:00 pm
- Backline out
- Barricade/ Rolling risers strike
- ALL stages load out
- Food Vendor load out
- Site lighting strike
- Media load out

Monday, September 28

- ALL Stages strike
- Camera / ADA platforms strike
- Catering load out
- Merchandise load out
- Tents / Fence/ Portolets/ Power begin load out
- Final clean / Dumpsters strike
- Water Stations / ATMs strike

Tuesday, September 29

- Tents/ Fence/ Portolets/ Power/ Comfort stations load out
- Office trailers strike

Wednesday, September 30

- Ground Protection load out
- Heavy equipment load out

Thursday, October 1

- Final sweep/Clean up
- Park walk through/Inspection



LAND  
MARK  
MUSIC FESTIVAL



**LANDMARK**  
MUSIC FESTIVAL  
For The National Mall



SEPT 26-27, 2015  
WEST POTOMAC PARK  
WASHINGTON, DC

Drake · The Strokes · alt-J  
CHVRCHES · Ben Howard · Chromeo  
Band of Horses · Miguel · The War on Drugs  
TV on the Radio · George Ezra · Nate Ruess  
Lord Huron · Wale · Manchester Orchestra · Twin Shadow  
The Lone Bellow · Dr. John & The Nite Trippers  
Dan Deacon · Houndmouth · The Joy Formidable  
Daughter · Albert Hammond Jr. · Rhiannon Giddens  
Ex Hex · The Mowgli's · boots · In the Valley Below  
Rebirth Brass Band · U.S. Royalty · Hiss Golden Messenger  
Vandaveer · Erik Hassle · Son Little · The London Souls  
Red Baraat · The Hunts · Avers · The Suffers  
The Eagle Rock Gospel Singers · Empresarios · Ace Cosgrove

**PRODUCTION SPECS**

BLANK: Tu tex 0241TC  
COLOR: Heather Navy  
DECORATION: Screen printing  
LOCATIONS: Front, back

**ARTWORK SPECS — FRONT**

SIZE: 9" w  
COLORS: 254 C, 311 C, 3395 C  
FIRST DOWN WHITE: No

**ARTWORK SPECS — BACK**

SIZE: 9" w  
COLORS: 311 C  
FIRST DOWN WHITE: No

**SPECIAL INSTRUCTIONS**

Same back art as other men's/unisex tees  
but different neck color

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

**INSTRUCTIONS & SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)**

As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.

Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.

**NOTE:** Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at **least 70 days prior to the start of the special event.**

Please check the box  below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.

**TFE-CLASS-1 PRIVATE TFE-Permit NOT Required**

Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)

**TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only**

**ONLY** Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)

**TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.

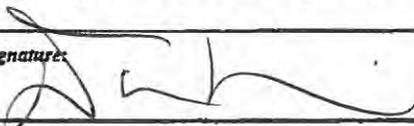
**TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E**

Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.

**TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food served or sold to the general public Park visitor and prepared **BOTH** off-site in a licensed food service establishment **AND** prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)

Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. *Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!*

Name: <u>Darren Norris</u>	Signature: 	Date: <u>7/30/15</u>
----------------------------	-------------------------------------------------------------------------------------------------	----------------------

<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.
<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>	
NPS Park Name	National Mall	
Location within the Park	West Potomac Park	
Name of the Special Event	Landmark music Festival	
Date(s) of the Special Event	9/26/15 + 9/27/15	
Sponsoring Organization	DC EATS	
Name of the Special Event Point-of-Contact and Phone #	Kendall Tammy 202 638 1910 Ex 240	
Date(s) Food to be Provided	9/26/15 + 9/27/15	
Time(s) Food Served (am - pm)	11 AM – 10 PM	
<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>	
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	Maki Shop	
Name of the On-Site Certified Food Service Manager/Supervisor	Dan Fernandez	
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>		
Owner's Name & Phone Number	Darren Norris 202 545 6333	
Street Address, City, State, ZIP	1522 14th ST NW DC 20005	
<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>	
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment <u>AND</u> Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	✓ REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	✓ REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. Spicy TUNA Maki Roll	TUNA, cucumber, Radish, Scallions, Sesame Seeds, Sriracha	
2. SALMON Maki Roll	Salmon, Avocado, Cucumber, Kale, Carrot	
3. Beef Short Rib Maki Roll	Beef, <del>Pork</del> , Kimchi, Romaine, Carrot, Hot Sauce	
4. Wild mushroom maki Roll	Mushrooms, Burdock Root, Scallion, Asparagus, Red Pepper	
5.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s)

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less ) as identified in Part B, Section 2 to the five columns below:					
	Example 1. <i>Meatloaf</i>	1. <i>SPICY TUNA</i>	2. <i>SALMON</i>	3. <i>Beef</i>	4. <i>Mushroom</i>	5.
Served ON site ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Prepared ON site ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Thawed ON site ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Cooked ON site = insert the T* ___ °F	___ °F	___ °F	___ °F	___ °F	___ °F	___ °F
Prepared OFF site ?	<del>YES</del> / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Cooked OFF site = insert the T* ___ °F	155 °F	RAW °F	RAW °F	155 °F	vegie °F	___ °F
Held OFF site after preparation ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Cooled after cooking and held cold ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	Same day	Same day	Same DAY	Same DAY	
Transported to the Park ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	min.	min.	min.	min.	min.
Reheated on site to 165°F ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Held ON site ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Served by TFE staff = counter service ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Served by TFE staff = buffet/service line ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Customer Self-Serve = open buffet/line ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO

Provide any additional comments/information here:

	NPS/NCR -- Permit Application for a Temporary Food Establishment (TFE)	PART D
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
1	Describe the Building, Structure, Unit or Tenting to be used for the TFE.	
out door Booth 20ft x 10ft with tent and 4x10 table		
2	Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.	
No potable water provided		
3	Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.	
We will produce no wastewater		
4	Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities	
5	Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.	
6	Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.	
We will take our Refuse with us. Refuse generated by guest of the park will make use of NPS trash bins.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

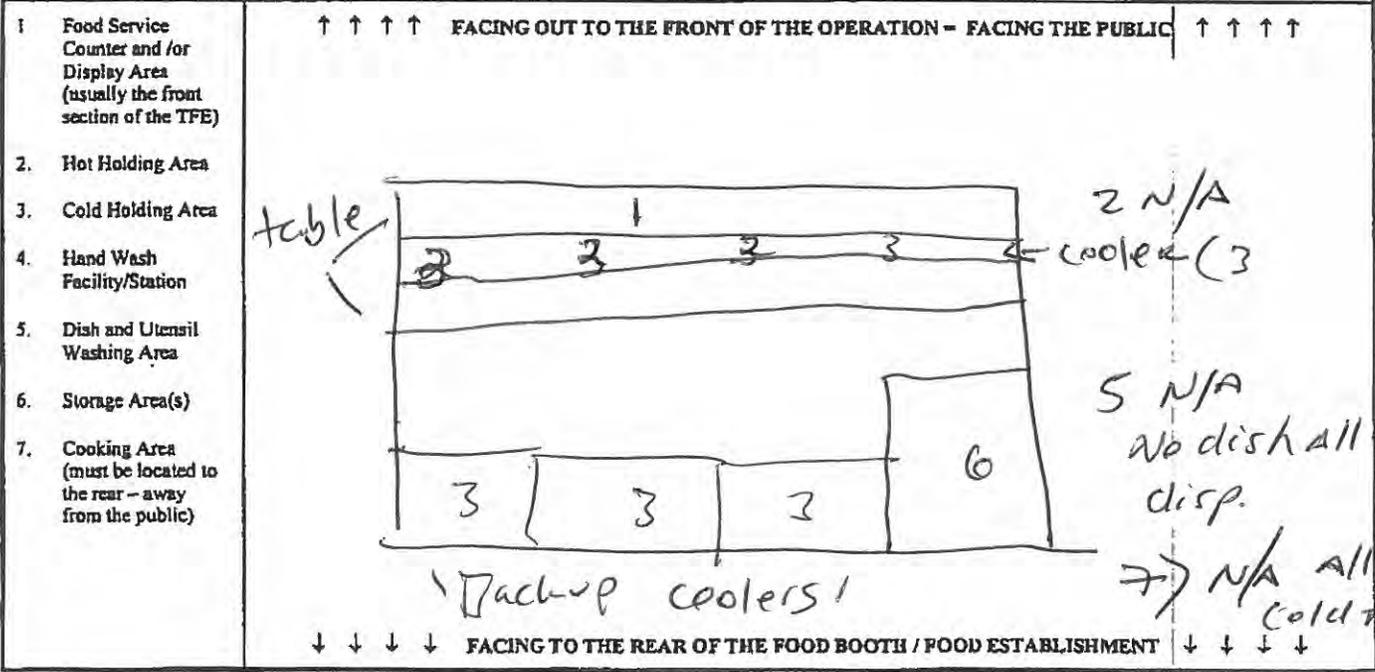
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
------------------	-------------------------------------------------------------------------------------

**INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"**

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)  
*Ice chest filled w/ice      Calibrated thermometers*
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
*Electric sushi case, Ice chest full w/ice*
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
*N/A*
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above  
*N/A*
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
*N/A*

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
------------------	------------------------------------------------------------------------------------------

**INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.**



	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE

INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: [ insert the name of the establishment ] Maki Shop Store 1 LLC  
 . a currently licensed and locally inspected food establishment, located at:  
 [ Street Address ] 1522 14<sup>th</sup> ST NW  
 [ City ] Washington [ ST/DC ] DC ZIP CODE 20005

Hereby Authorize :

Maki Shop, Darren Norris  
 [ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]

... to use my food establishment on [ insert date(s) ] September 26 + 27, 2015

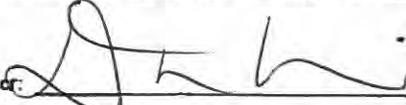
for the purpose of preparing, cooking, cooling, hot holding, and /or transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

Dan Fernandez  
 [insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]

Printed Name of the Owner: Darren Norris

Telephone Number: 202 545-6333

Signature of the Owner:  Date signed: 7/30/15

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license = indicating the business is a licensed food establishment
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)

TO VERIFY AUTHENTICITY OF THIS DOCUMENT YOU MUST TURN OVER AND RUB THE DC GOV/DOH/HLA LOGO WITH FINGER. AUTHENTIC DOCUMENT WILL CHANGE COLOR FROM ORANGE TO YELLOW



The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

# DANIEL A. FERNANDEZ

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.

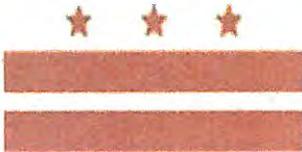
This ID card is valid for a period of (3) three years.

Exam Date: 03/23/2015  
Expiration Date: 03/23/2018  
Issue Date: 04/28/2015  
Certified Number: FS-64639

*LaQuandra S. Nesbitt MD*

LaQuandra S. Nesbitt, MD, MPH

PROMOTE. PROTECT. PROTECT.



The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts

# STEVE DONAHOE

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.

This ID card is valid for a period of (3) three years.

Exam Date: 03/23/2015  
Expiration Date: 03/23/2018  
Issue Date: 04/28/2015  
Certified Number: FS-64638

*LaQuandra S. Nesbitt*  
LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment.

AUTHENTICITY OF THIS DOCUMENT YOU MUST TURN OVER AND RUB THE DC GOV DOH HRLA LOGO WITH FINGER. AUTHENTIC DOCUMENT WILL CHANGE COLOR FROM ORANGE TO YELLOW.



The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

# JUAN C. AMAYA RAMOS

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.  
This ID card is valid for a period of (3) three years.

Issue Date: 03/25/2015  
Expiration Date: 03/25/2018  
Renewal Date: 04/28/2015  
Identification Number: FS-64637

*LaQuandra S. Nesbitt MD*  
LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment.

Promote, Prevent, Protect.

# National Capital Region

Occupant Load Not to Exceed



**160**

**TRUST TENT**

**2015 LANDMARK MUSIC FESTIVAL**  
**National Mall and Memorial Parks**

*Raúl G. Castillo*

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Raúl G. Castillo  
Structural Fire Program Specialist  
NPS National Capital Region

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September 23, 2015  
Date

Table 1

PORTAPOTTIES								
Qty	Type of Unit	Venue Location	Date Needed	Date Out	Service Schedule (Days)	Time	Comments	
25	Standard - Hand Sani in Unit	Side Stage South	9/25	9/28	26-Sep			
2	ADA - Hand Sani in Unit	Side Stage South	9/25	9/28	26-Sep			
25	Standard - Hand Sani in Unit	Side Stage Northwest	9/25	9/28	26-Sep			
2	ADA - Hand Sani in Unit	Side Stage Northwest	9/25	9/28	26-Sep			
25	Standard - Hand Sani in Unit	Side Stage Northeast	9/25	9/28	26-Sep			
2	ADA - Hand Sani in Unit	Side Stage Northeast	9/25	9/28	26-Sep			
25	Standard - Hand Sani in Unit	Main Stage Southwest	9/25	9/28	26-Sep			
2	ADA - Hand Sani in Unit	Main Stage Southwest	9/25	9/28	26-Sep			
25	Standard - Hand Sani in Unit	Main Stage South	9/25	9/28	26-Sep			
2	ADA - Hand Sani in Unit	Main Stage South	9/25	9/28	26-Sep			
25	Standard - Hand Sani in Unit	Main Stage Southeast	9/25	9/28	26-Sep			
2	ADA - Hand Sani in Unit	Main Stage Southeast	9/25	9/28	26-Sep			
20	Standard - Hand Sani in Unit	BOH - Various	9/18	9/29	9/19, 9/21, 9/24, 9/26, 9/27, 9/29			
10	Handwashing Stations - DBL Sided	BOH - Various	9/18	9/30	9/19, 9/21, 9/24, 9/26, 9/27, 9/29			
18	Standard - Hand Sani in Unit	BOH - Various	9/21	9/30	9/24, 9/26, 9/27, 9/29			
10	Handwashing Stations - DBL Sided	BOH - Various	9/21	9/29	9/24, 9/26, 9/27, 9/29			
12	handwashing Stations - DBL Sided	Good Food	9/25	9/28	26-Sep			
10	Standard - Hand Sani in Unit	Free Stage Area	9/25	9/28				
1	ADA - Hand Sani in Unit	Free Stage Area	9/25	9/28				Sub total - toilet
6	Standard - Hand Sani in Unit	Miller Hosp Area	9/25	9/28	26-Sep			Servicing
1	Portalisa 3 stall	Media Village	9/21		26-Sep			
1	Comfort Station	Artist Village	9/21		26-Sep			
2	Comfort Station	VIP Village	9/23		26-Sep			
2	Comfort Station	VIP/Cabanas	9/23		26-Sep			
	Comfort StationsCost							
	Service							
2	Plumb 2 Office trailer restrooms	Headliner Compound	9/24	9/28	26-Sep			
2	425 Gal. grey water tanks w/ plumbing and pumps	Staff Catering	9/18	9/29	9/21, 9/22, 9/23, 9/24, 9/25, 9/26, 9/27, 9/29			
4	250 Gallon grey water w/ plumbing and pump	Good Food	9/21	9/29	26-Sep			
	Plumbing							
	Service							
4	50 gallon grease collection	Good Food	9/23	9/29	26-Sep			Includes Service
	Onsite Standby Attendants For show days		9/26, 9/27					

## 2015 Landmark Festival Menu

### **Amsterdam Falafelshop**

Falafel Sandwich - \$7

### **Beefsteak**

Beefsteak Burger - \$6, \$7 with avocado

Gazpacho - \$4

### **Ben's Chili Bowl**

Ben's Famous Half Smoke - \$7

Jumbo Beef Dog - \$7

Ben's Chili Cheese Nachos - \$5

Ben's Chili (Con Carne or Veggie) - \$6

### **Curley's Q BBQ**

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

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

### **Duke's Grocery**

Proper Burger - \$8

Local Corn Elote Locos - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle - \$5

### **Lemonade Love**

Fresh Squeezed Lemonade - \$7

Veggie Infused Frozen Lemonade - \$8

### **Maketto | Toki Underground**

Landmark Ramen - \$10

Pork Steamed Bao - \$3

Veggie Leak Steamed Bao - \$3

### **Maki Shop**

Spicy Tuna Roll - \$6

Salmon Roll - \$6

Beef Short Rib Roll - \$5

Wild Mushroom Roll - \$5

### **Old Ebbitt Grill & The Hamilton**

Crab Cake Sandwich - \$10

Pulled Pork Po-Boy - \$10

Oyster Stew or Jambalaya - \$10

Cheddar Jalapeno Cornbread - \$5

### **Oyamel**

Carnitas (Pig Confit) - \$4  
Salpicon (Shredded Beef) - \$4  
Frijole (Bean)(VGT) - \$4  
Your Choice Of Any 3 Tacos - \$10

### **PEPE**

Pollo Frito (Fried Chicken Breast with Lettuce, Piparra Peppers, Bravas, and Aioli) - \$12  
Elena (Roasted Portobello Mushroom with Mojo Verde, Caramelized Onions, and Idiazabal Cheese) (V) - \$12  
Pulled Pork with Bravas Sauce and Spanish Cole Slaw - \$12

### **Pitango Gelato**

Crema (4 oz. Cup) - \$4  
Chocolate With Chips (4 oz. Cup) - \$4  
Raspberry (4 oz. Cup) - \$4

### **Proof, Estadio & Doi Moi**

Shrimp Burger - \$10  
Crispy Pork Belly Bocadillo - \$5  
Bánh Mì - \$8

### **Rocklands Barbeque & Grilling Company**

Barbequed Pork Sandwich - \$6  
Barbequed Pulled Chicken Sandwich - \$6  
Barbequed Brisket Sandwich - \$8  
Homemade Coleslaw - \$2

### **Shake Shack**

Roadside Burger (Cheeseburger Topped With Bacon Caramelized Onions) - \$8  
Red Velvet Frozen Custard - \$6

### **Taco Bamba**

Chicken Tinga Taco - \$3  
Spicy Shroom Taco - \$4  
Corn On The Cob With Mayo, Red Chili, & Cotija - \$4  
Grilled Guacamole - \$5

### **The Big Cheese**

Full Vermonty - \$9  
Caprese - \$9  
Thrilled Cheese - \$9  
The Peach & Chong - \$9





**LANDMARK**



**LANDMARK**  
MUSIC FESTIVAL  
For The National Mall



**SEPT 26-27, 2015**  
WEST POTOMAC PARK  
WASHINGTON, DC

**Drake · The Strokes · alt-J**  
CHVRCHES · Ben Howard · Chromeo  
Band of Horses · Miguel · The War on Drugs  
TV on the Radio · George Ezra · Nate Ruess  
Lord Huron · Wale · Manchester Orchestra · Twin Shadow  
The Lone Bellow · Dr. John & The Nite Trippers  
Dan Deacon · Houndmouth · The Joy Formidable  
Daughter · Albert Hammond Jr. · Rhiannon Giddens  
Ex Hex · The Mowgli's · boots · In the Valley Below  
Rebirth Brass Band · U.S. Royalty · Hiss Golden Messenger  
Vandaveer · Erik Hassle · Son Little · The London Souls  
Red Baraat · The Hunts · Avers · The Suffers  
The Eagle Rock Gospel Singers · Empresarios · Ace Cosgrove

**PRODUCTION SPECS**

BLANK: Tu tex 0241TC  
COLOR: B ack  
DECORATION: Screen pr nt ng  
LOCATIONS: Front, back

**ARTWORK SPECS — FRONT**

SIZE: 8" w  
COLORS: Wh te, 3395 C  
FIRST DOWN WHITE: No

**ARTWORK SPECS — BACK**

SIZE: 9" w  
COLORS: Wh te  
FIRST DOWN WHITE: No

**SPECIAL INSTRUCTIONS**

Same back art as other men's/un neup tees  
but d fferent nk co or

# National Capital Region

Occupant Load Not to Exceed



**320**

**DINING TENT**

**2015 LANDMARK MUSIC FESTIVAL  
National Mall and Memorial Parks**

*Raúl G. Castillo*

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Raúl G. Castillo  
Structural Fire Program Specialist  
NPS National Capital Region

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September 23, 2015  
Date

<b>Booth Name</b>	<b>Type Of Cuisine</b>
Amsterdam Falafelshop	Middle Eastern/European
Beefsteak	Vegetable Fast
Ben's Chili Bowl	American
Curley Q's BBQ	American BBQ
Duke's Grocery	Classic American
Lemonade Love	Juice
<b>Maketto   Toki Underground</b>	<b>Cambodian/Taiwanese</b>
Maki Shop	Japanese
Old Ebbitt Grill & The Hamilton	American
Oyamel	Mexican
PEPE	Spanish
Pitango Gelato	Italian Dessert
Proof, Estadio & Doi Moi	American, Spanish & Southeast Asian
Rocklands Barbeque & Grilling Company	American BBQ
Shake Shack	Classic American
<b>Taco Bamba</b>	<b>Mexican</b>
The Big Cheese	Classic American

Street Address	City	State	Zip
2425 18th St. NW	Washington	DC	20009
800 22nd St. NW	Washington	DC	20052
1213 U St., NW	Washington	DC	20009
13424 Ansel Terrace	Germantown	MD	20874
1513 17th St. NW	Washington	DC	20036
11890-G Old Baltimore Pike	Beltsville	MD	20705
1351 H St. NE	Washington	DC	20002
1522 14th St. NW	Washington	DC	20005
3236 M St. NW	Washington	DC	20007
401 7th St. NW	Washington	DC	20004
717 D St NW	Washington	DC	20004
802 South Broadway	Baltimore	MD	21231
775 G St. NW	Washington	DC	20001
25 S Quaker Lane	Alexandria	VA	22314
1216 18th St. NW	Washington	DC	20036
2190 Pimmit Dr	Falls Church	VA	22043
4500 S. Four Mile Run Dr. #103	Arlington	VA	22204

<b>Primary Contact Name</b>	<b>Primary Contact Email Address</b>
Don Lawson; Arianne Bennett	don@falafelshop.com; arianne@falafelshop.com
Kendall Tamny	kendallt@thinkfoodgroup.com
Mike Kipp	mike@benschilibowl.com
Alexandra Allford; Curley	alexandra@curleysq.com; curley@curleysq.com
Daniel Kramer; Chef Rick Koplau	dukesgrocery@gmail.com; louiskop@gmail.com
Edwina Arenas; JC Arenas	capitolkettlecorn@yahoo.com
Erik Bruner-Yang; Sue-Jean Chun; Nejvi Bejko	bruneryang.erik@gmail.com; suej.chun@gmail.com
Dan Fernandez	dan@getmakishop.com
David Moran	dmoran@thehamiltondc.com
Kendall Tamny	kendallt@thinkfoodgroup.com
Kendall Tamny	kendallt@thinkfoodgroup.com
Chris Novashinski ; Andrew Kopp	chrisnovashinski@me.com; andrewkopp@gmail.com
Sarah Luckenbill; Justin Guthrie	sarah@proofdc.com; justin@fatbabycakes.com
Anne Chapman	anne@rocklands.com
Brandy Cerne; Becky Chin; Mia DeSimone; Allan Ng	bcerne@shakeshack.com; rebecca@shakeshack.com
Victor Albisu	chefvictoralbisu@gmail.com
Patrick Rathbone	patrick@bigcheesetruck.com

<b>Primary Contact Cell Number</b>
202-758-7083
336-782-7943
703-209-9445
301-252-6879
310-926-9920; 202-733-5623
301-980-9183; 301-980-9206
202-469-1177
240-832-5742
202-669-7062
336-782-7943
336-782-7943
410-982-9454
610-823-7360
703-778-8000
917-414-9761
703-864-6677
703-855-6987







**PRODUCTION SPECS**

BLANK: Tu tex 0331TC

COLOR: Heather Graph te

DECORATION: Screen pr nt ng

LOCATIONS: Front, back

**ARTWORK SPECS – FRONT**

SIZE: 3" w

COLORS: Wh te

FIRST DOWN WHITE: No

**ARTWORK SPECS – BACK**

SIZE: 10" w

COLORS: Wh te, 3395 C

FIRST DOWN WHITE: No

**SPECIAL INSTRUCTIONS**



**PRODUCTION SPECS**

BLANK: APB Accessories 22" Square Bandana

COLOR: Back

DECORATION: Screen printing

LOCATIONS: Front

**ARTWORK SPECS**

SIZE: 18" w

COLORS: White, 3395 C

FIRST DOWN WHITE: N/A

**SPECIAL INSTRUCTIONS**

**LANDMARK BANDANA  
LM15S01**

**LANDMARK FESTIVAL 2015**





Item#: 100 Pocket Coolie

Bleed Line For Sublimated Items



**\* PLEASE NOTE \***

Computer monitors vary depending on calibration and color settings. Item Proofs are highly recommended for ALL 4 Color Process items to ensure color satisfaction.



**2016 Landmark Music Festival  
Fire and Life Safety Inspections and  
Occupant Load Assessment**

Tent Name/ Site	September 23, 2015	Sept. 25	September 26	
<p>Dining Tent Size 60'x80' Sq. Ft. 4800' - Exits Required #3</p> <p>Exit remoteness 50'</p> <p><u>Max Occupant load #320 Persons, including staff</u> OL certificate is attached</p> <p><u>Dining Tent /Kitchen</u></p>	<ul style="list-style-type: none"> <li>• LPG cylinders shall be secured at all times.</li> <li>• Tent requires 3 exits doors, 6 ft. wide.</li> <li>• All exits doors shall have operable exit signs.</li> <li>• Install 5 additional emergency white lights throughout the structure. Exit signs and emergency white lights shall be connected to AC power and operable at all time.</li> <li>• Install 1 portable fire extinguisher per exit door, minimum size 2A-10BC.</li> <li>• Electrical panel shall be secured, installed and maintained according to NFPA 70 Electrical Code (See photo# 1)</li> </ul>		<p><b>CORRECTED ON SPOT</b> <b>CORRECTED</b></p> <p><b>CORRECTED</b></p> <p><b>CORRECTED</b></p> <p><b>CORRECTED</b></p> <p>Relocated and NOT CORRECTED Panel repositioned between kitchen appliances, electrical panel covered with a cooking metal tray and found electrical outlets cover with food contents, beans and beans soup. ( See photo #2 and #3)</p>	
<p>Miller Stage</p>	<ul style="list-style-type: none"> <li>• Install 4 portable fire extinguishers, minimum size 2A-10BC. All fire extinguishers shall be secured 5 ft. AFF. They need to be visible and unobscured</li> </ul>		<p><b>CORRECTED</b></p>	

BMI Stage	<ul style="list-style-type: none"> <li>Install 3 portable fire extinguishers by exit doors, minimum size 2A-10BC. Mount and secure 5' AFF They need to be visible and unobscured at all times</li> </ul>		<b>CORRECTED</b>	
BW Stage	<ul style="list-style-type: none"> <li>Install 2 portable fire extinguishers by exit door, minimum size 2A-10BC. Mount and secure 5' AFF. They need to be visible and unobscured at all times</li> </ul>		<b>CORRECTED</b>	
Trust Tent Size 40'x 60' Sq. ft.=2400' Exits: 2 exits Occupant Load: 160 people, including staff OL certificate attached	Maintain 2 exits and install 2 Exit signs with 4 emergency white lights, 2 on walls where exit doors are not installed. . Exit signs and emergency white lights shall be connected to AC power and operable at all time.		<b>CORRECTED</b>	
VIP Cabana #1 Size 20'x20' Sq. Ft. 400' OL= 27 OL certificate attached	Install 1 portable fire extinguisher by exit door, minimum size 2A-10BC. Mount and secure 5' AFF They need to be visible and unobscured at all times		<b>CORRECTED</b>	
VIP Cabana #2 Size 20'x20' Sq. Ft. 400' OL= 27 OL certificate attached	Install 1 portable fire extinguisher by exit door, minimum size 2A-10BC. Mount and secure 5' AFF Needs to be visible and unobscured at all times		<b>CORRECTED</b>	
VIP Cabana #3 Size 20'x20'	Install 1 portable fire extinguisher by exit door,		<b>CORRECTED</b>	

<p>Sq. Ft. 400'  OL= 27  OL certificate attached</p>	<p>minimum size 2A-10BC.  Mount and secure 5' AFF  Needs to be visible and unobscured at all times</p>			
<p>PENDING INSPECTION  FOOD VENDORS X  14</p>	<ul style="list-style-type: none"> <li>•</li> </ul>	<ul style="list-style-type: none"> <li>• Provided guidance on cooking tents, LPG cylinder requirements, Electrical generators, electrical hazards, fire extinguisher requirements, sizes and locations.</li> </ul>	<p>All cooking tents.</p> <ul style="list-style-type: none"> <li>• Have a maximum of 100lbs LPG per appliance</li> <li>• All LPG cylinders are 10 feet away from structure</li> <li>• 1 K Rating Extinguisher per every 4 fryers</li> <li>• 1 ABC extinguisher per cooking tent, with annual certification and mounted approximately 5 ft. from floor, visible and unobscured from view.</li> <li>• All cooking tents materials are NFPA 701 compliance</li> <li>• BBQ grills are 10 feet from cooking tents</li> <li>• One 40 lbs. LPG cylinder found to be leaking propane.</li> <li>• All LPG cylinders were secured utilizing bike racks, milk crates and wooden stakes. (Photo 4&amp;5)</li> <li>• All electrical protection wiring found on floor were taped to minimized tripping hazards</li> <li>• Three 100 LPG cylinders had damaged or bent collars</li> <li>• One food truck "Pepe" was inspected, Ansul system, K-rating Extinguisher and ABC Extinguisher expired April 2016.</li> </ul>	<p>LPG cylinder, hose and regulator replaced.</p> <p>LPG Cylinders removed from service</p>

			<ul style="list-style-type: none"> <li>• All Electrical generators have secondary containers and one fire extinguisher of 40B Rating</li> <li>• Asked to installed metal plates were installed between hot flame and bottom of wooden table (photo #6)</li> <li>• Removed all storage of LPG from site. (See photo #7, #8, #9)</li> <li>• Removed non NFPA 701, Fire Retardant tent from site and storage of LPG cylinders (photo #10)</li> </ul> <p><b>NO onsite storage of LPG cylinders permitted.</b></p>	<p>and replaced.</p> <p>Corrected on spot</p>
--	--	--	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------

**NOTES:**

- Maintain the Emergency Evacuations Plan, MSDS, Occupant Load Certificates, Tent Event plans, Pyrotechnic Certificates available at all time
- LPG cylinder storage is NOT authorized
- Maintain means of egress clear of any obstacles
- Maintain all fire hydrants clear of any obstacles or vehicles
- All electrical generators shall have 1 portable fire extinguisher, minimum size of 40B, 30 ft. apart
- All electrical appliances, fixtures, equipment, or wiring shall be installed and maintained in accordance with NFPA 70, National Electrical Code. NFPA 1:11.1.2

**ATTACHMENTES: (5)**

Occupant Load Certificates attached

- Dining Tent, #320 OL
- Trust Tent, #160 OL

- VIP Cabana 1, #27
- VIP Cabana 2, #27
- VIP Cabana 3, #27

Every room constituting an assembly occupancy (50 people or more), and not having fixed seats shall have the occupant load of the room posted in a conspicuous place near the main exit from the room. NFPA 101:12.7.9.3

### FIRE CODE VIOLATION PHOTOS



**Photo #1.** Dining Tent, Kitchen area  
All electrical appliances, fixtures, equipment, or wiring shall be installed and maintained in accordance with NFPA 70, National Electrical Code. NFPA 1:11.1.2



**Photo #2.**



**Photo #3**





Photo #4



Photo #5



Photo #6



Photo #7



Photo #8



Non (NFPA 701) Fire Retardant tent

Photo #10



photo #9

Report prepared by:

Date: September 28, 2015

**Raúl G. Castillo, NCR Structural Fire Program Specialist**

DOI-National Park Service/National Capital Region

1100 Ohio Drive, SW, Suite 138

Washington, DC 20242

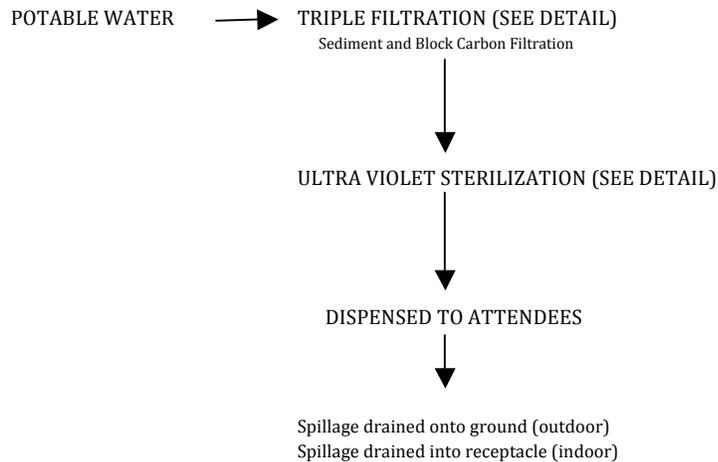
O 202- 619-7168

C 202-809-1592

F 202-205-0401



# EVENT WATER SOLUTIONS



## **Triple Filtration System:**

Each Water Station is equipped with:

### **1st - 5 Micron, 20 Inch Polypropylene Sediment Cartridge**

- Removes sand, silt rust and scale
- Flow rates to 20 gal per/min

### **2nd and 3rd - 10 Micron, 20 inch Carbon Block Filter Cartridge**

- Endurawrap technology
- Reduces chlorine odor/taste
- Bad odor and taste
- Residual sediment

Additional information at [www.eventwatersolutions.com](http://www.eventwatersolutions.com)

## **Trojan Ultra Violet Treatment:**

- Filtered water flows through Ultra Violet light chamber and kills 99.9% of all bacteria.
- 10 gal/min flow rate
- Cryptosporidium Barrier
- Validated in accordance to the USEPA Ultraviolet Disinfection Guidance Manual 2006
- Giardia Barrier

Additional information at [www.trojanuv.com](http://www.trojanuv.com)

Our water stations utilize ¾" stainless steel plumbing for high flow rates. Source hoses are all ¾" NSF rated potable braided food grade water lines.

Each station and all associated hose/Chilling unit is sanitized through a chlorination process to sterilize the unit before use.

Once the municipally treated water has been triple filtered and UV treated again to ensure safety it is dispensed to the public through staff/volunteer controlled spigots to reduce cross contamination and are cleansed several times per/hour or when touched by hand or opening of bottle.

If you have any additional questions regarding the stations or our sanitation/sterilization process please do not hesitate to contact me.

Patrick A. Lane  
Director of Business Development  
Event Water Solutions

## **C3 Presents Food Court Logistics & Preparation 2015 Landmark Music Festival**

**Goal:** To ensure all food vendors have the necessary means to operate a food booth and be compliant with Health Department, National Park Service, and Festival Producer regulations and guidelines.

### **Landmark Provides:**

- Tent With Lighting
- Designated Power Per Booth
- Terraplas Flooring
- Potable Water Station
- Grease Collection Units
- Grey Water Collection Units
- Handwashing Stations
- Vendor Only Restrooms
- Refrigerated Trailer Storage
- Waste And Recycling Dumpsters
- Bagged Ice
- Service Counter With Table Cover And Skirt
- Professional Booth Signage

### **Food Vendor Responsible For:**

- Dry Goods
- Food Product
- Work Tables
- Cooking Equipment
- Propane
- Required Fire Extinguishers
- Wash, Rinse, Sanitize Setup

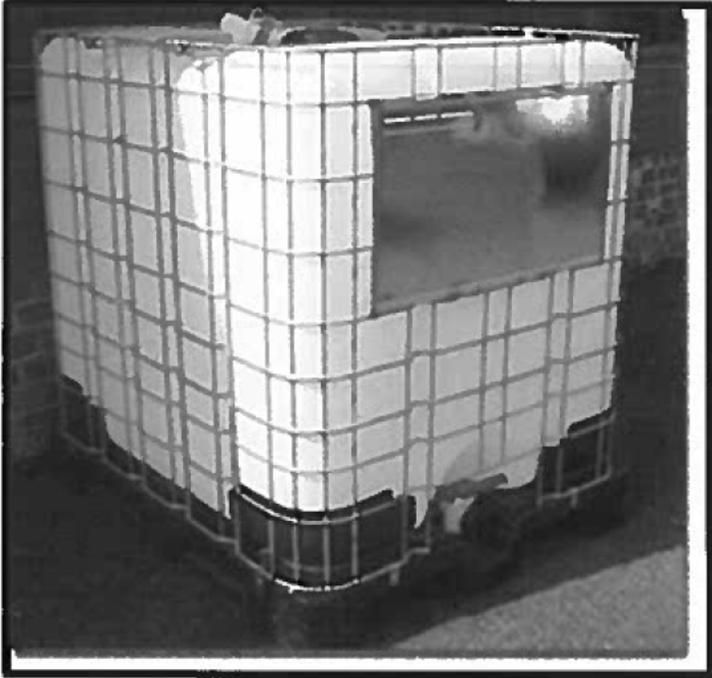
### **Permit Process:**

- Send blank permit application to all accepted vendors for them to complete
- Compile and send all completed applications to Health Department/NPS with correlating check for associating fees
- Ensure every booth is permitted ahead of time

### **Advance/Onsite:**

- Food court representative communicates with Health and Fire Departments before event to ensure compliance
- Food court representative present during onsite inspections to answer questions

# Sanitation Services



**Grease Collection**



**Grey Water Collection**

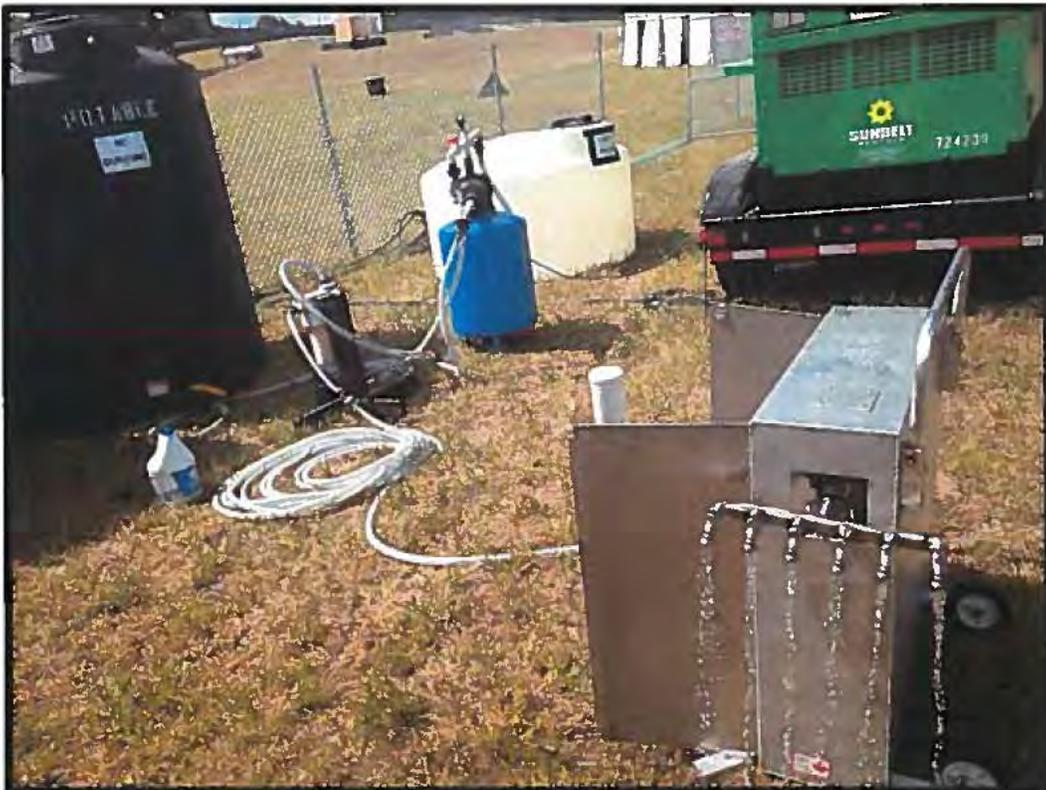


**Dual-Sided  
Handwashing  
Station**

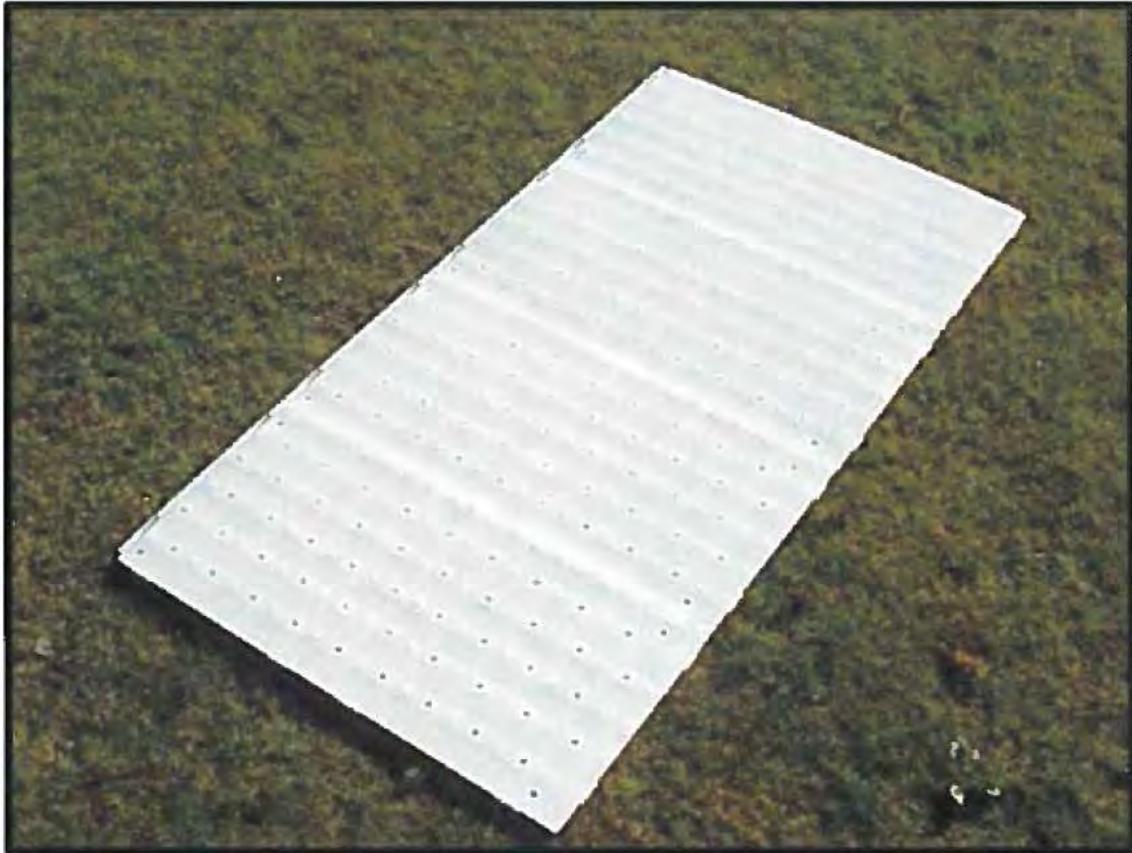
## Vendor Water Station

Hooks up to onsite fire hydrant, or water source

Provides clean, potable, cold water for operation and/or consumption



# **Food Court Flooring**



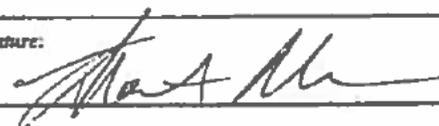
## **Terraplas Temporary Flooring**

**Provided for all food court operations**

**Removable**

**Non-absorbent**

**Easily Cleanable**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>		
As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.		
Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.		
NOTE: Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event</u> .		
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.		
<input type="checkbox"/> <b>TFE-CLASS-1 PRIVATE TFE-Permit NOT Required</b> Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)		
<input type="checkbox"/> <b>TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only.</b> ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.		
<input type="checkbox"/> <b>TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b> Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.		
<input type="checkbox"/> <b>TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</b> Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.		
<input checked="" type="checkbox"/> <b>TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b> Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)		
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!		
Name: <u>Thomas Marr</u>	Signature: 	Date: <u>8/21/15</u>

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.				
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>				
NPS Park Name		National Mall		
Location within the Park		Food Court		
Name of the Special Event		Landmark Music Festival		
Date(s) of the Special Event		September 26 + 27, 2015		
Sponsoring Organization		C3 Presents		
Name of the Special Event Point-of-Contact and Phone #		John Kelly 512 653-5436		
Date(s) Food to be Provided		9/26 + 9/27 2015		
Time(s) Food Served (am - pm)		11am - 10pm		
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>				
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.				
ON-SITE Temporary Food Establishment Name		Petes New Haven Style Apizza		
Name of the On-Site Certified Food Service Manager/Supervisor		Thomas Marr		
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>				
Owner's Name & Phone Number		Thomas Marr 703 963-6638		
Street Address, City, State, ZIP		4906 Powell Rd Fairfax, VA 22032		
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>				
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.				
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade, (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.				

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event		

**PROVIDE: Information Pertaining to the EACH Menu Item**

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1 Pizza	Flour, Cheese, pepperoni, tomato sauce, vegetables, sausage	
2.		
3.		
4.		
5.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes

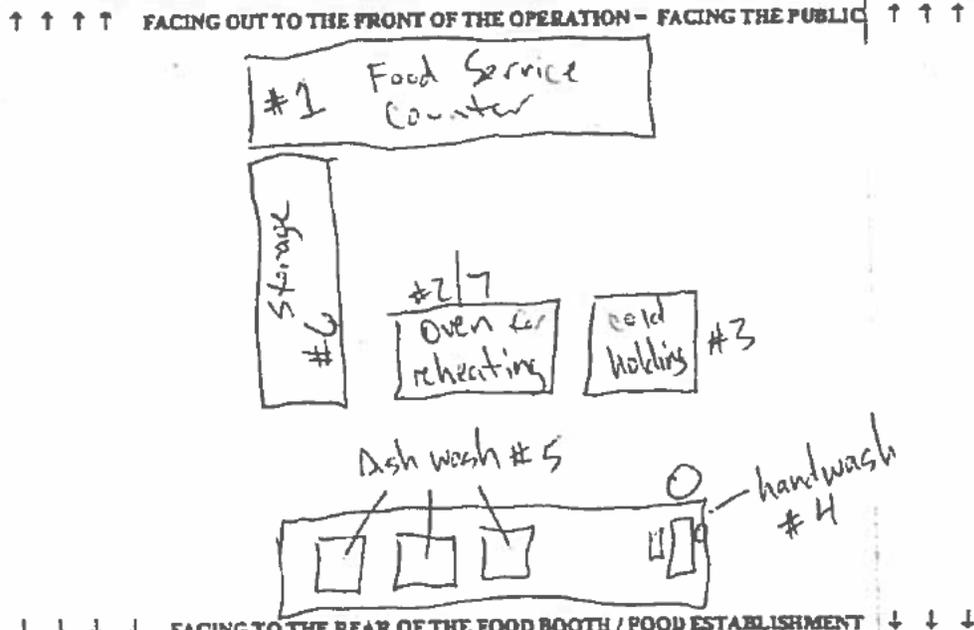
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s)

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	<i>Example 1. Meatloaf</i>	1. Cheese Pizza	2. Pepperoni Pizza	3. Veggie Pizza	4. Sausage Pizza	5
Served ON site ?	<del>COLD</del> / HOT	COLD or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Prepared ON site ?	<del>YES</del> / NO	YES or NO	<del>YES</del> or NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	<del>YES</del> / NO	YES or NO	<del>YES</del> or NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO
Thawed ON site ?	<del>YES</del> / NO	YES or NO	<del>YES</del> or NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO
Cooked ON site = insert the T° ____ °F	_____	165 °F	165 °F	165 °F	165 °F	°F
Prepared OFF site ?	<del>YES</del> / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	165 °F	165 °F	165 °F	165 °F	°F
Held OFF site after preparation ?	<del>COLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	Friday 9/25	Friday 9/25	Friday 9/25	Friday 9/25	
Transported to the Park ?	<del>COLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT
Transport time to Park = insert minutes	30 min.	20 min.	20 min.	20 min.	20 min.	min.
Reheated on site to 165°F ?	<del>YES</del> / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Held ON site ?	<del>COLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT
Served by TFE staff = counter service ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES</del> / NO	<del>YES</del> or NO	YES or NO	YES or NO	<del>YES</del> or NO	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES</del> / NO	<del>YES</del> or NO	<del>YES</del> or NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO

Provide any additional comments/information here:

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
<p>1 Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p>10' x 20' tent</p>		
<p>2 Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p>we will bring potable water in a sealed 5 gallon Cambro container with a spigot.</p>		
<p>3 Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p>we will contain waste water in a 5 gallon container with a lid. <del>and dispose of it</del> Festival producers will provide grey water collection units for dispose into.</p>		
<p>4 Describe the TFE Hand Wash Facilities on site. i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities?</p> <p>we will bring a 5 gallon container with a spigot and catch the run off in a 5 gallon container, we will bring hand soap + paper towels. We will dispose of the runoff at our restaurant.</p>		
<p>5 Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p>Festival producers will provide vendor only portolets for the back of house food court. Festival producers will service them and provide ample amount for the number of vendors and staff associated</p>		
<p>6 Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p>Festival Producers will provide the appropriate waste and recycling receptacles. Festival producers will service them and provide ample amounts for the vendors.</p>		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>	
<b>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</b>		
1.	Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)	
	<i>we will transport in ice chests w/ice.</i>	
2.	Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)	
	<i>refrigerated truck</i>	
3.	If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)	
	<i>electric oven</i>	
4.	If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above	
	<i>N/A</i>	
5.	If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)	
	<i>electric oven</i>	
<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>	
<b>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/nations as listed</b>		
<ol style="list-style-type: none"> <li>1. Food Service Counter and/or Display Area (usually the front section of the TFE)</li> <li>2. Hot Holding Area</li> <li>3. Cold Holding Area</li> <li>4. Hand Wash Facility/Station</li> <li>5. Dish and Utensil Washing Area</li> <li>6. Storage Area(s)</li> <li>7. Cooking Area (must be located to the rear – away from the public)</li> </ol>	↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION – FACING THE PUBLIC ↑ ↑ ↑ ↑  <div style="text-align: center;">  </div> ↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

**OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE**

**INSTRUCTIONS:** Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: [ insert the name of the establishment ] Thomas Marr  
 . a currently licensed and locally inspected food establishment, located at:  
 [ Street Address ] 4940 Wisconsin Ave NW  
 [ City ] Washington [ ST/DC ] DC ZIPCODE 20036

Hereby Authorize :

Pete's New Haven Style Apizza  
 [ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]

... to use my food establishment on [ insert date(s) ] 9/26 + 9/27, 2015

for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

Chris Fusco, Thomas Marr, Joel Mehr, Tri Nguyen  
 [insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]

Printed Name of the Owner Thomas Marr

Telephone Number 703 963-6638

Signature of the Owner  Date signed: 8/7/15

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade
- A photocopy of a current business license – indicating the business is a licensed food establishment
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)



The Government of the District of Columbia

Department of Health

Food Safety & Hygiene Inspection Services Division accepts that:

**THOMAS A MARR**

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.

This ID card is valid for a period of (3) three years.

Exam Date: 04/20/2015

Expiration Date: 04/20/2018

Issue Date: 08/25/2015

Certified Number: FS-66586

*LaQuandra S. Nesbitt MD*

LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment.

THE FACE OF THIS DOCUMENT HAS A MULTICOLORED BACKGROUND THAT CHANGES COLOR GRADUALLY AND EVENLY FROM DARK TO LIGHT WITH DARKER AREAS BOTH LEFT AND RIGHT



The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:



# CHRISTOPHER J. FUSCO

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.  
This ID card is valid for a period of (3) three years.

Exam Date: 07/29/2014

Expiration Date: 07/29/2017

Issue Date: 08/15/2014

Certified Number: FS-61793

Robert L. Sudler Jr., Program Manager

You must post in a conspicuous location within establishment.



GOVERNMENT  
OF THE  
DISTRICT OF  
COLUMBIA  
Vincent C. Gray,

Department of Consumer and  
Regulatory Affairs  
Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 5/25/2014  
Category: 9313  
License#: 70104603  
License Period: 6/1/2014 - 5/31/2016

**BASIC BUSINESS LICENSE**

<b>Billing Name and Address:</b> THE KNOWLES-MARR GROUP LLC  4943 Wisconsin Ave Nw Washington, DC 20016	<b>Premise/Application's Name and Address:</b> THE KNOWLES-MARR GROUP LLC  4940 WISCONSIN AVE NW WASHINGTON, DC 20016	<b>Registered Agent's Name and Address:</b> JOEL MEHR  4708 8th St Nw Washington DC20011
---------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------

Owner's Name  
Corp. Name THE KNOWLES-MARR GROUP LLC  
Trade Name PETE'S NEW HAVEN STYLE APIZZA

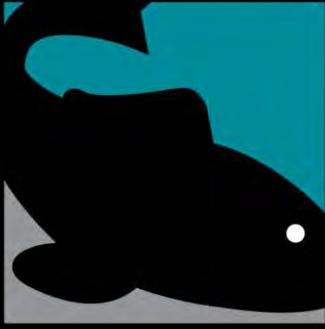
CofO/HOP#: CO1002307	SSL: 1671 0031	Zone: C-2-A	Ward: 3	ANC: 3E	PERM NO.
CLASS: C	Seat(s) - 92				

Public Health: Retail Food Establishment - Restaurant

– THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES –

Director:  
Rabbiah A. Sabbakhan

\*License Effective from the later of Issued or Start of License-Period Date



## **HACCP Compliance Statement January 5, 2015**

Samuels and Son Seafood assures the highest quality standards for the purchasing, production and distribution of seafood products.

We comply with the FDA Food Safety Modernization Act for safe and sanitary processing of fish and fishery products that we source globally.

Samuels and Son Seafood has partnered with several independent third party auditors such as NSF and Silliker. The assessments have verified that the processing facility and all seafood products provided are superb.

Thank you for choosing Samuels as your seafood provider. Please include this letter in your vendor files. We also extend an invitation to tour our facility and observe the operation. We look forward to scheduling your visit.

Keith McDyre

HACCP/Facilities Manager



January 2, 2015

Samuels and Son Seafood complies in full with the FDA Food Code for Parasitic Destruction as outlined in this document.

Freezing 3-402.11

- A) Except as specified in (B) of this section, before service or sales in READY-TO-EAT form, raw, raw-marinated, partially cooked or marinated-partially cooked fish other than mollusk shellfish shall be:
  - 1.) Frozen and stored at room temperature of  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) or below for 168 hours (7 days) in a freezer, or
  - 2.) Frozen at  $-35^{\circ}\text{C}$  ( $-31^{\circ}\text{F}$ ) or below until solid and stored at  $-35^{\circ}\text{C}$  ( $-31^{\circ}\text{F}$ ) for 15 hours
  - 3.) Frozen at  $-35^{\circ}\text{C}$  ( $-31^{\circ}\text{F}$ ) or below until solid and stored at  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ) or below for a minimum of 24 hours
- B) Paragraph (A) of this section does not apply to:
  - 1.) Molluscan Shellfish;
  - 2.) Tuna of the species *Thunnus alalunga*, *Thunnus albacores* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna), or *Thunnus thynnus* (Bluefin tuna, Northern), or
  - 3.) Aquacultured *FISH* such as salmon, that:
    - a) If raised in open water, are raised in net-pens, or
    - b) Are raised in land-based operations such as ponds or tanks, and
    - c) Are fed formulated feed, such as pellets, that contain no live parasites infective to the aquacultured *FISH*.

This information was obtained from the "FDA Food Code – Chapter 3: Food".

Keith McDyre  
HACCP Team  
Samuels and Son Seafood Company

## AFS HACCP Manual

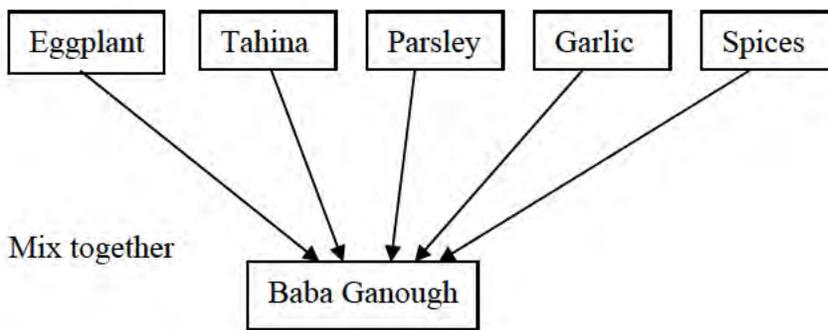
### Food Items

#### Baba Ganough

##### Ingredients:

- Canned roasted eggplant
- Tahina
- Chopped fresh parsley
- Crushed garlic
- Spices

##### Flow Chart

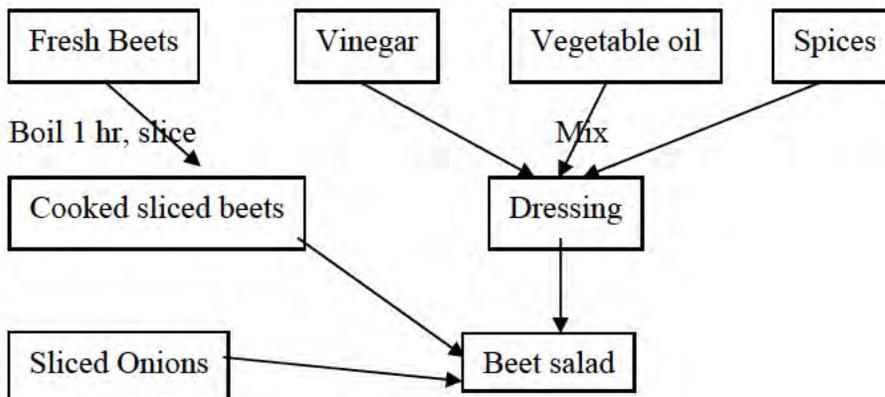


### Beet Salad

##### Ingredients:

- Cooked fresh beets
- Sliced onion
- Vinegar
- Vegetable oil
- Spices

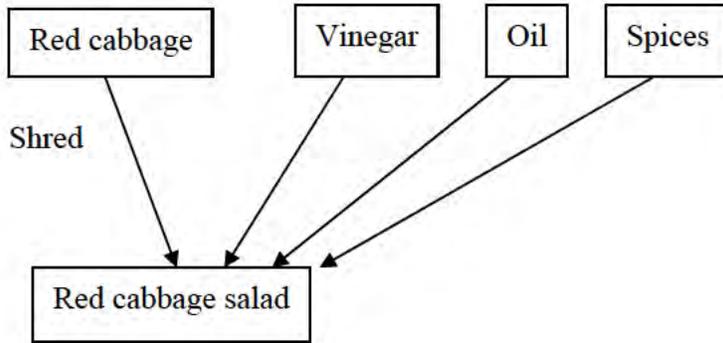
##### Flow Chart



Red Cabbage  
Ingredients:

- Shredded red cabbage
- White vinegar
- Vegetable oil
- Spices

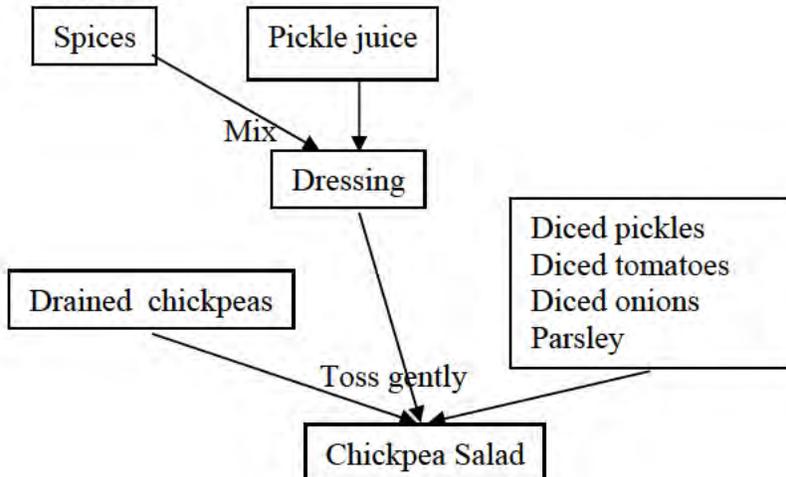
Flow Chart:



Chickpea Salad  
Ingredients:

- Canned chickpeas
- Diced fresh tomatoes
- Diced red onions
- Diced yellow onions
- Canned green pickles
- Chopped fresh parsley
- Olive oil
- Spices

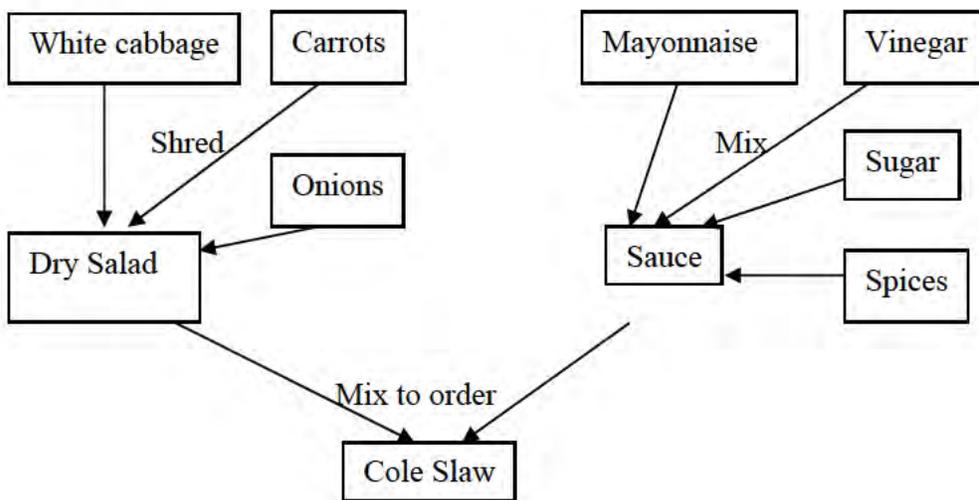
Flow Chart:



Cole Slaw  
Ingredients:

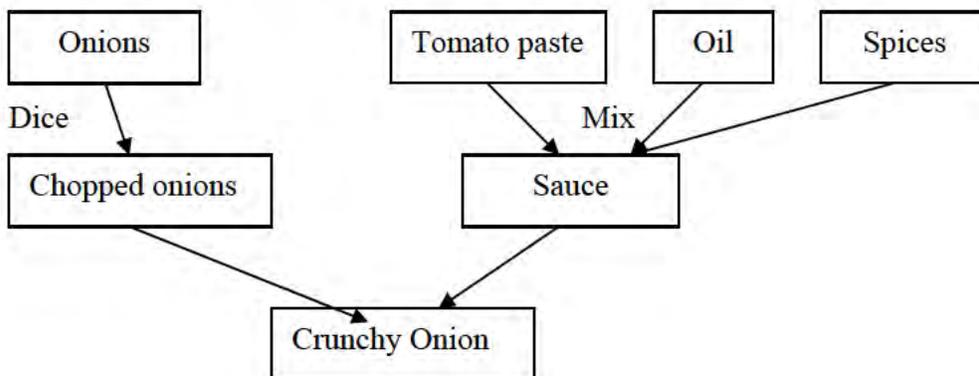
- White cabbage
- Red onion
- Carrots
- Mayonnaise
- Apple cider vinegar
- Sugar
- Spices

Flow Chart:



Crunchy Onion  
Ingredients:

- Yellow onions
- Tomato paste
- Vegetable oil
- Spices

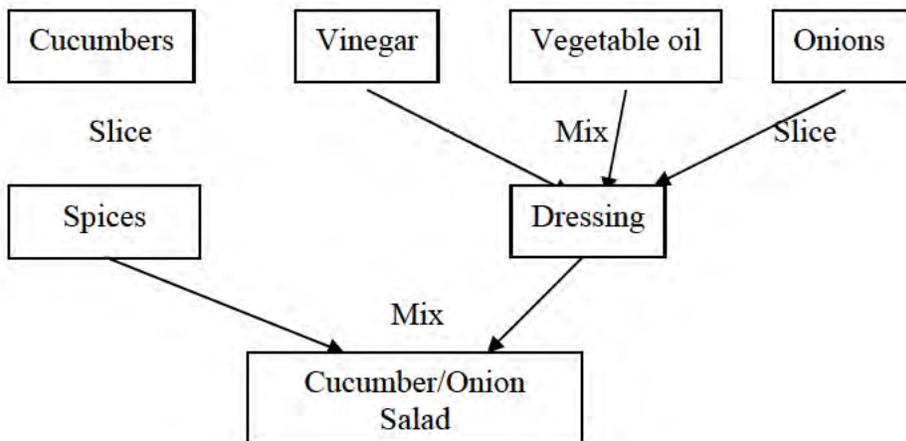


### Cucumber/Onion Salad

#### Ingredients:

- Cucumbers
- Red onions
- White vinegar
- Vegetable oil
- Spices

#### Flow Chart:

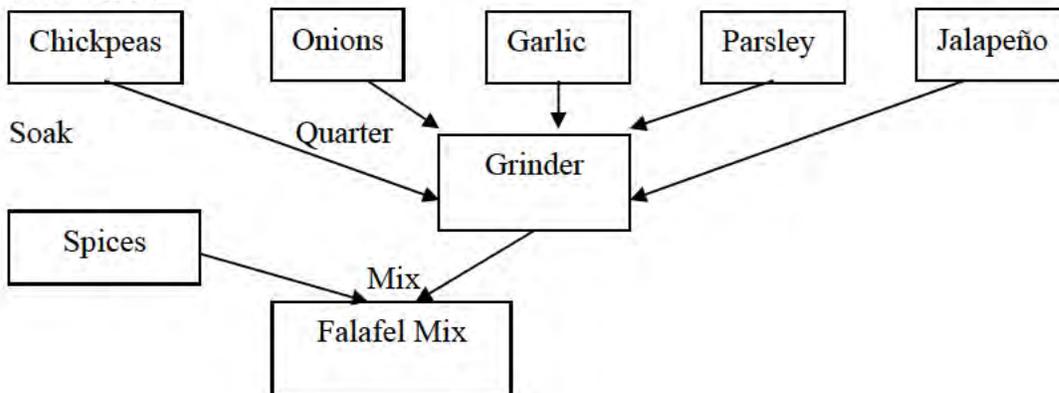


### Falafel

#### Ingredients:

- Dried chick peas
- Yellow onions
- Garlic cloves
- Jalapeno peppers
- Parsley
- Spice

#### Flow Chart:

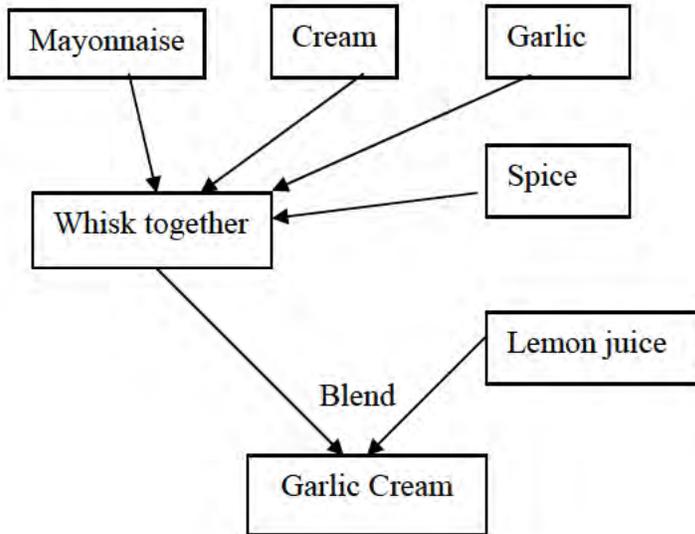


### Garlic Cream

#### Ingredients:

- Mayonnaise
- Heavy cream
- Crushed garlic
- Spices
- Lemon juice

#### Flow Chart:

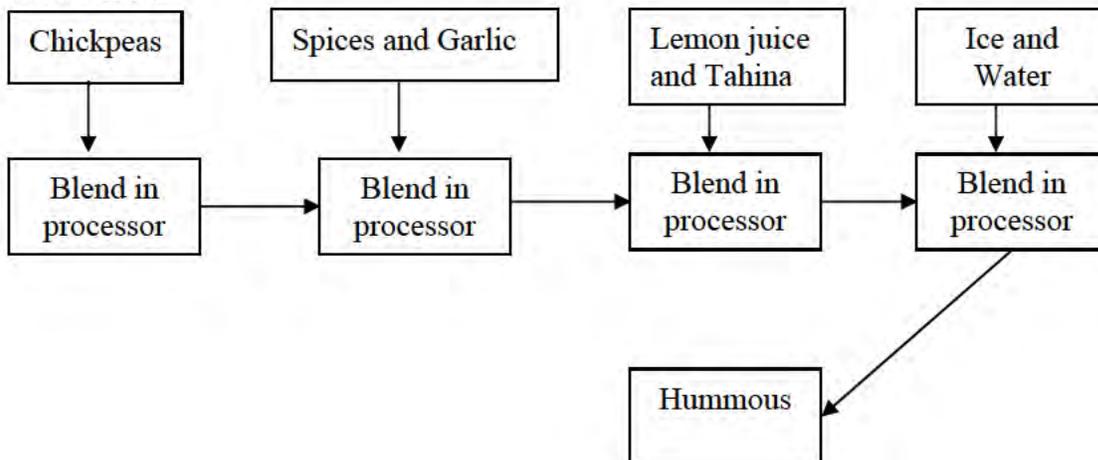


### Hummous

#### Ingredients:

- Canned chickpeas
- Tahina
- Garlic cloves
- Lemon juice
- Spice
- Ice and water

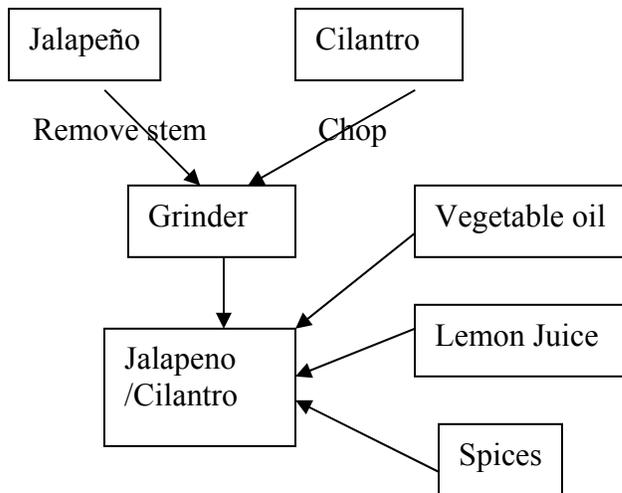
#### Flow Chart:



### Jalapeño/Cilantro

Ingredients:

- Jalapeño peppers
- Cilantro
- Vegetable oil
- Lemon juice
- Spice

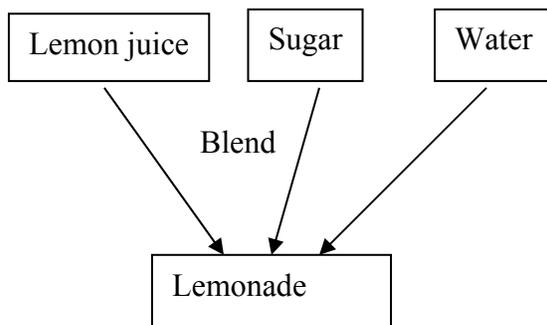


### Lemonade

Ingredients:

- Sugar
- Lemon juice
- Water

Flow Chart:

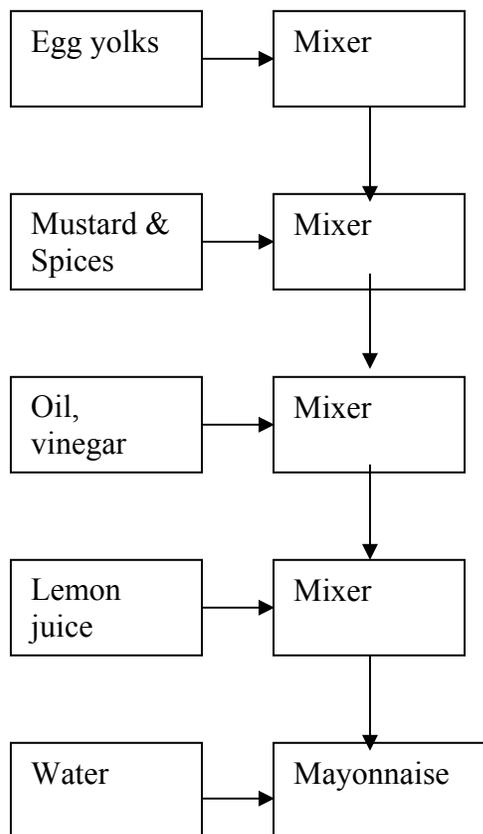


## Mayonnaise

### Ingredients:

- Egg yolks
- Mustard
- Spices
- Vegetable Oil
- Lemon juice
- Cold water

### Flow Chart:

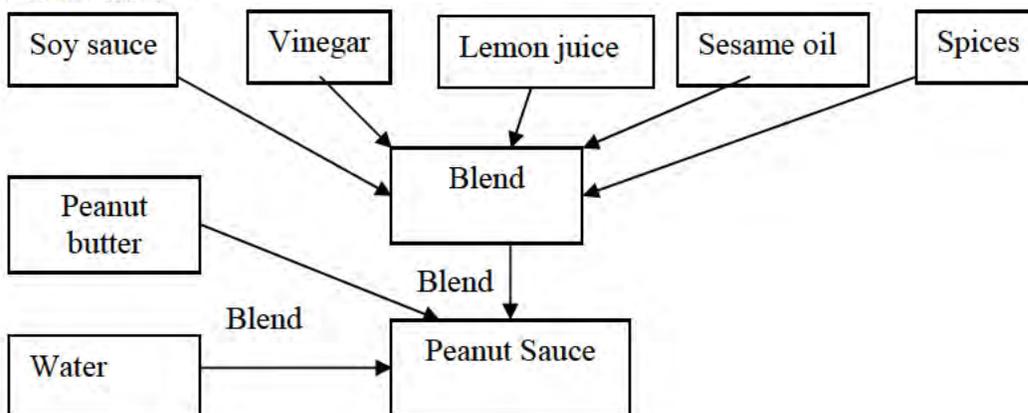


### Peanut Sauce

#### Ingredients:

- Peanut butter
- Hot water
- Soy sauce
- Rice vinegar
- Lemon juice
- Sesame oil
- Spices

#### Flow Chart:

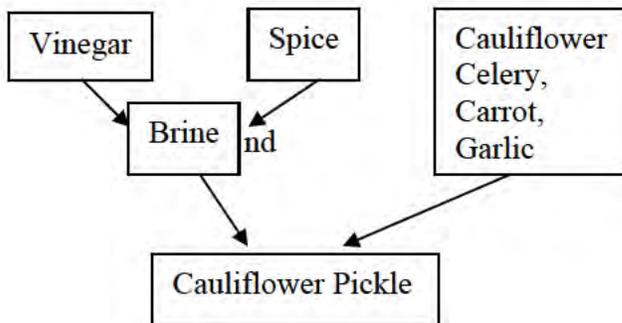


### Pickled Cauliflower

#### Ingredients:

- Cauliflower
- Celery
- Carrots
- Garlic
- White vinegar
- Spices

#### Flow Chart:

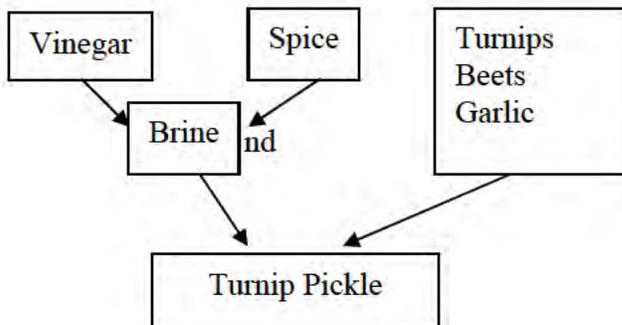


### Pickled Turnips

Ingredients:

- Turnips
- Beets
- Garlic
- White vinegar
- Spices

Flow Chart:

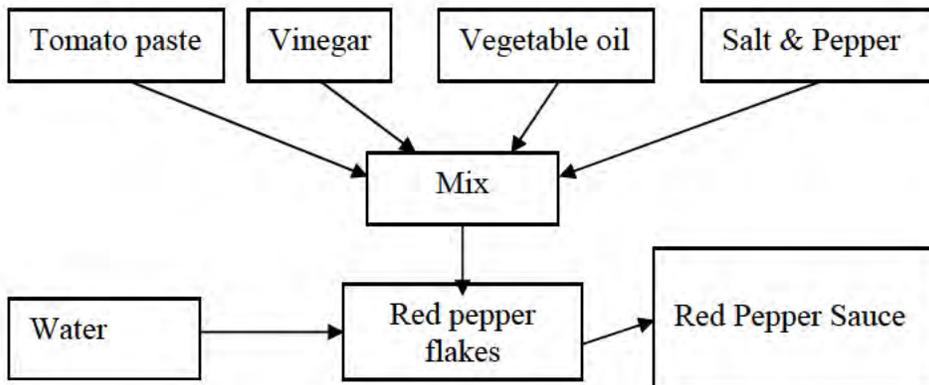


### Red Pepper Sauce

Ingredients:

- Red pepper flakes
- Tomato paste
- Vinegar
- Vegetable oil
- Salt
- White pepper
- Water

Flow Chart:

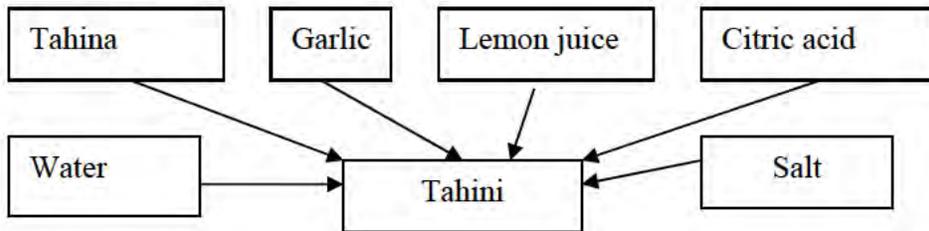


## Tahini

### Ingredients:

- Tahina
- Crushed garlic
- Lemon juice
- Citric acid
- Salt
- Water

### Flow Chart:

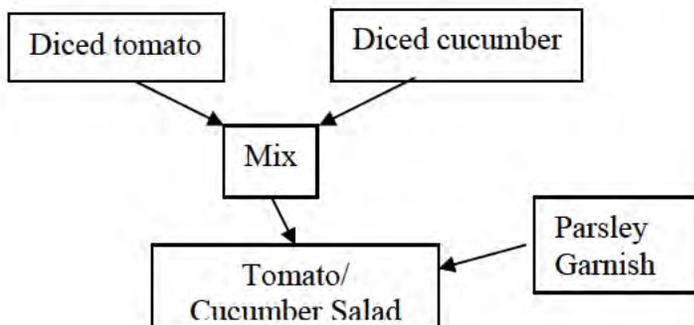


## Tomato/Cucumber Salad

### Ingredients:

- Tomatoes
- Cucumbers
- Parsley

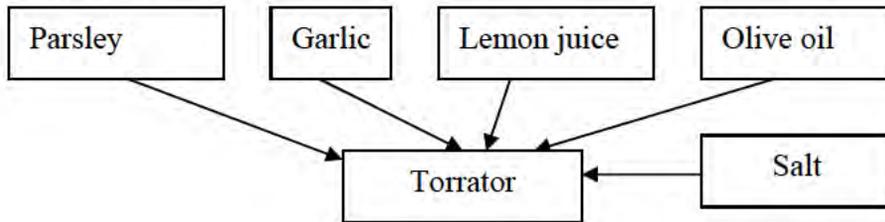
### Flow Chart:



Torrator  
Ingredients:

- Parsley
- Lemon juice
- Crushed garlic
- Salt
- Olive oil

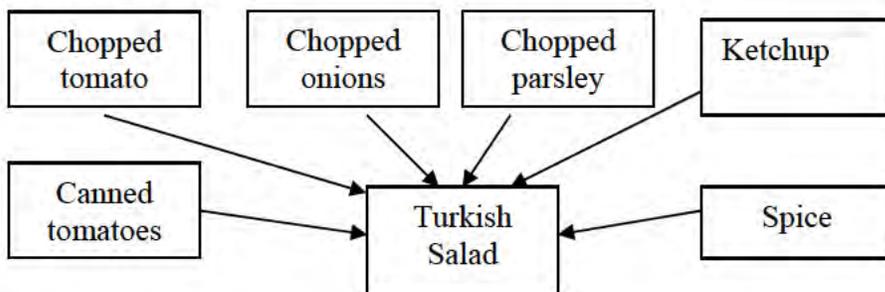
Flow Chart:



Turkish Salad  
Ingredients:

- Chopped fresh tomato
- Chopped red onion
- Chopped yellow onion
- Chopped parsley
- Ketchup
- Canned whole peeled tomatoes
- Spice

Flow Chart:

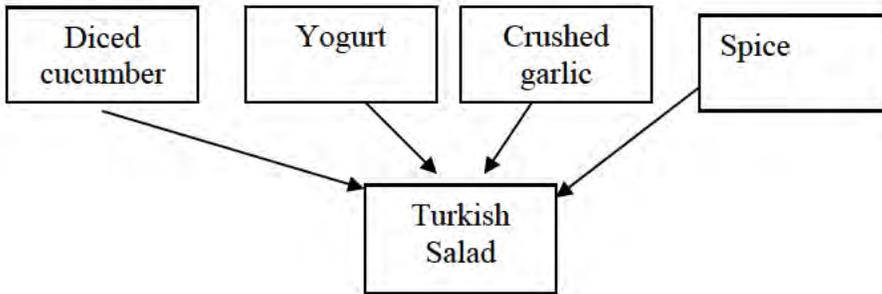


## Yogurt Sauce

### Ingredients:

- Diced cucumbers
- Yogurt
- Crushed garlic
- Spice

### Flow Chart:





**Government of the District of Columbia  
Department of Health  
Health Regulations and Licensing Administration**



**Food Safety & Hygiene Inspection  
Services Division**

DATE: August 2, 2014

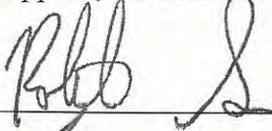
To: Falafelshop, Inc  
Amsterdam Falafelshop  
2425 18<sup>th</sup> St NW  
Washington DC 20009

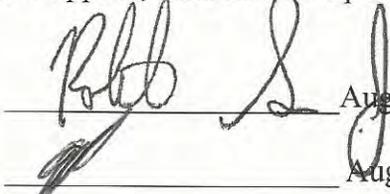
Falafelshop, Inc.:

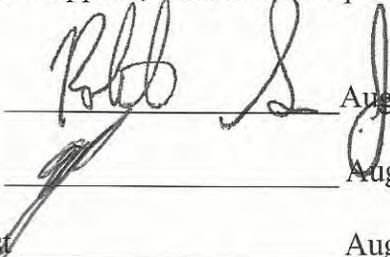
Your HACCP Plan to conduct the Specialized Processing Methods of pickling has been approved for license # 68001720.

- HACCP approval period shall last the duration of the business license period (3/1/14 – 2/28/16).
  - In order to continue beyond this time frame submit written request 30 days prior to expiration date.
- HACCP Plan and all related records must be kept on site and be produced at the request of the Health Department.
- Only the specialized processes and food items covered in the plan shall be conducted
  - If additional processes or food items are added you must receive permission from the Health Department.
- Utilizing these Specialized Processing Methods will increase the establishment risk category from a 3 to a 4.
  - This will increase the frequency of inspection.
- DC Department of Health reserves the right to issue a Cease and Desist to these Specialized Processing Methods at any time provided the HACCP Plan is not being followed or the DOH determines the processes are causing a risk to public health.

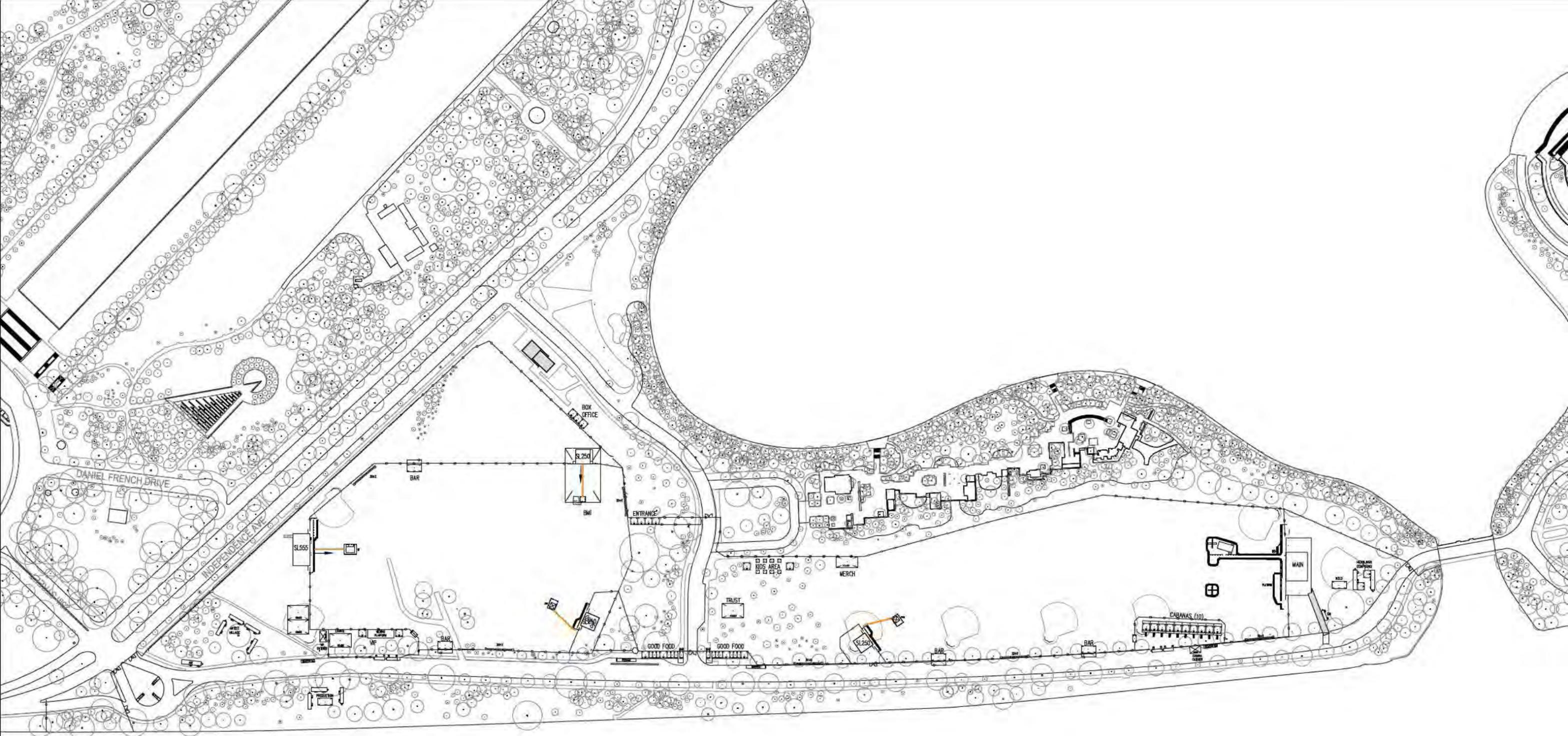
If you have any questions or concerns feel free to contact Mr. Arian Gibson, Food Technologist (202) 442-9005 or [arian.gibson@dc.gov](mailto:arian.gibson@dc.gov) or Mr. Bruce Flippens, Plan Review Specialist at [bruce.flippens@dc.gov](mailto:bruce.flippens@dc.gov).

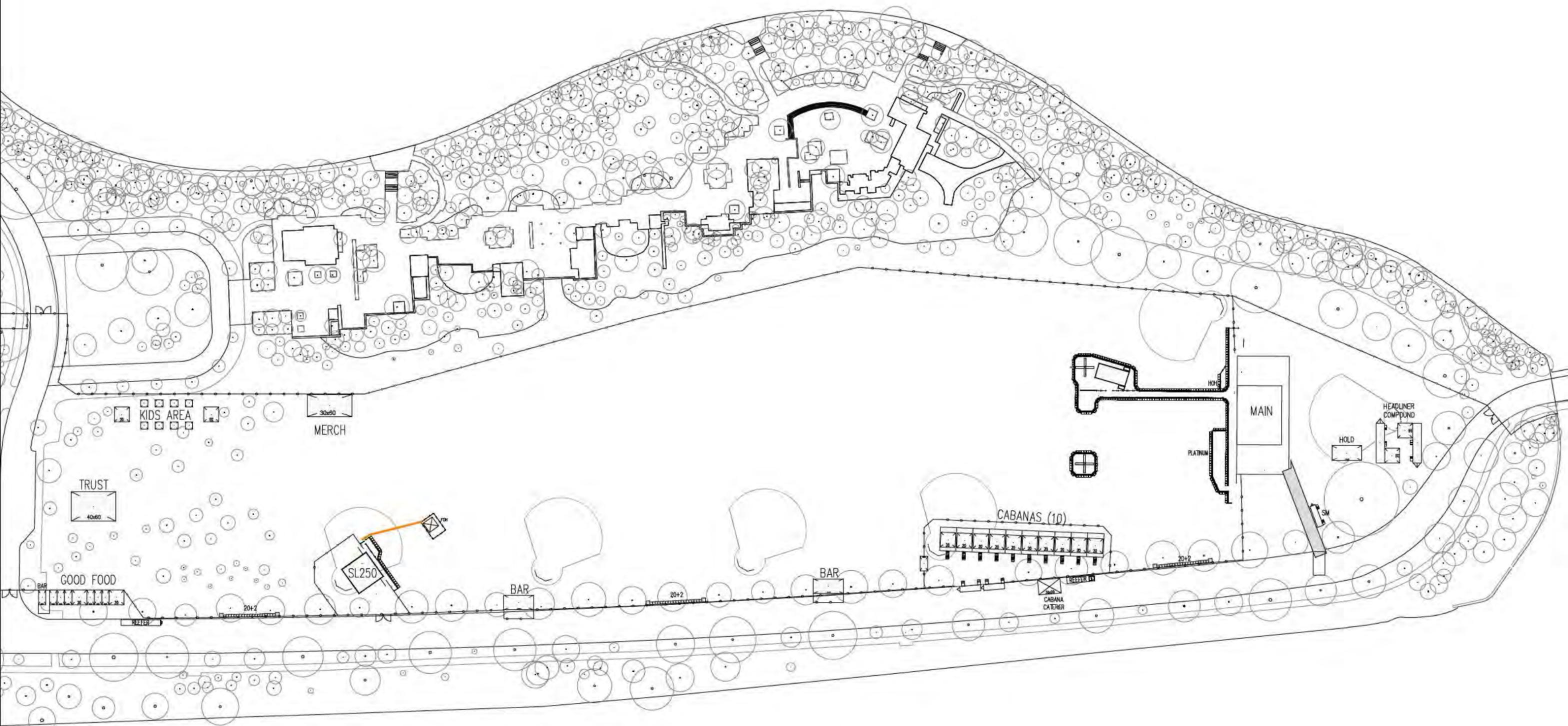
Robert Sudler Jr. (DOH) Program Manager  August 2, 2014

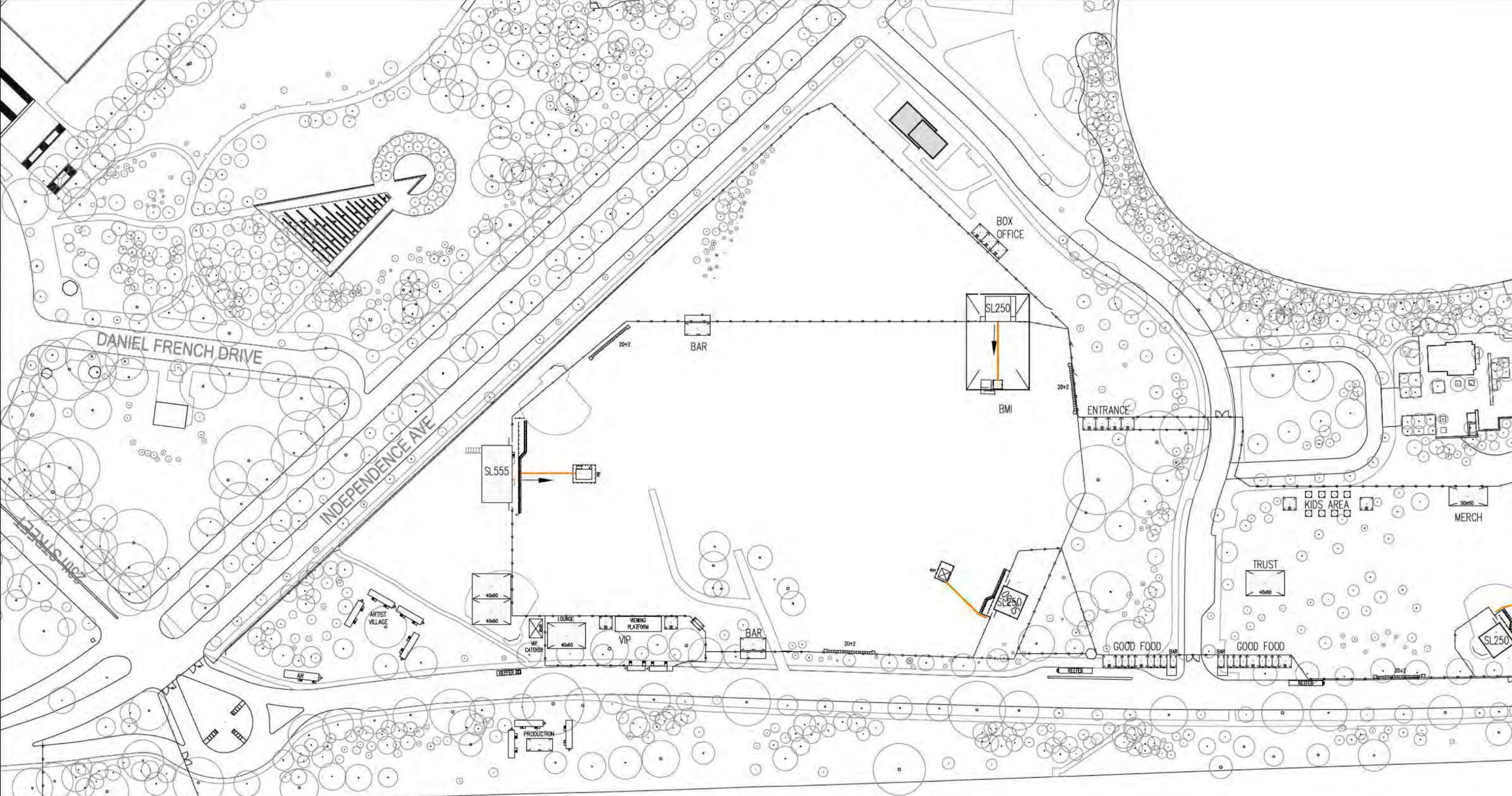
Arian Gibson (DOH) Food Technologist  August 2, 2014

Bruce Flippens (DOH) Plan Review Specialist  August 2, 2014

Arienne Bennett (Amsterdam Falafelshop)  August 2, 2014







↑ Front

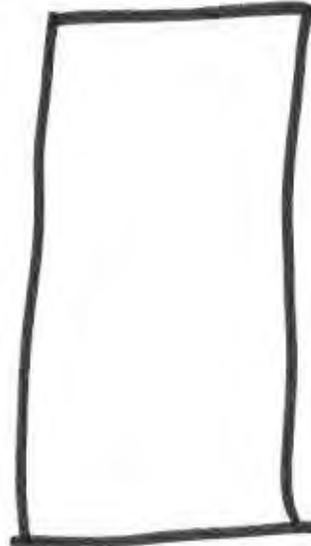
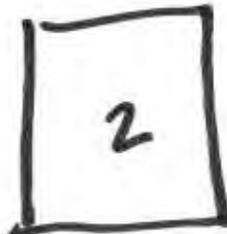
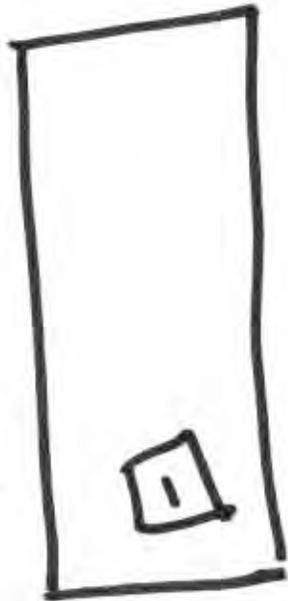


↑ Front

BAR

1. Hand washing station
2. Pallets of Product (Storage)

Back of House  
↓



Back of House  
↓

## 2015 Landmark Festival Menu

### **Amsterdam Falafelshop**

Falafel Sandwich - \$7

### **Beefsteak**

Beefsteak Burger - \$6, \$7 with avocado

Gazpacho - \$4

### **Ben's Chili Bowl**

Ben's Famous Half Smoke - \$7

Jumbo Beef Dog - \$7

Ben's Chili Cheese Nachos - \$5

Ben's Chili (Con Carne or Veggie) - \$6

### **Curley's Q BBQ**

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

Traditional Jerk Chicken Served On A Kaiser Roll With Vinaigrette Based Slaw - \$9

16 Hour Smoked Pork Carolina Style Served On A Kaiser Roll With Vinaigrette Based Slaw - \$10

### **Duke's Grocery**

Proper Burger - \$8

Local Corn Elote Locos - \$3

Chicken Tikka Masala Over Jasmine Rice - \$6

Chocolate Belgian Waffle - \$5

### **Lemonade Love**

Fresh Squeezed Lemonade - \$7

Veggie Infused Frozen Lemonade - \$8

### **Maketto | Toki Underground**

Landmark Ramen - \$10

Pork Steamed Bao - \$3

Veggie Leak Steamed Bao - \$3

### **Maki Shop**

Spicy Tuna Roll - \$6

Salmon Roll - \$6

Beef Short Rib Roll - \$5

Wild Mushroom Roll - \$5

### **Old Ebbitt Grill & The Hamilton**

Crab Cake Sandwich - \$10

Pulled Pork Po-Boy - \$10

Oyster Stew or Jambalaya - \$10

Cheddar Jalapeno Cornbread - \$5

### **Oyamel**

Carnitas (Pig Confit) - \$4  
Salpicon (Shredded Beef) - \$4  
Frijole (Bean)(VGT) - \$4  
Your Choice Of Any 3 Tacos - \$10

### **PEPE**

Pollo Frito (Fried Chicken Breast with Lettuce, Piparra Peppers, Bravas, and Aioli) - \$12  
Elena (Roasted Portobello Mushroom with Mojo Verde, Caramelized Onions, and Idiazabal Cheese) (V) - \$12  
Pulled Pork with Bravas Sauce and Spanish Cole Slaw - \$12

### **Pete's New Haven Style Apizza**

Cheese Pizza - \$4  
Pepperoni Pizza - \$4  
Meat Pizza - \$4  
Veggie Pizza - \$4

### **Pitango Gelato**

Crema (4 oz. Cup) - \$4  
Chocolate With Chips (4 oz. Cup) - \$4  
Raspberry (4 oz. Cup) - \$4

### **Proof, Estadio & Doi Moi**

Shrimp Burger - \$10  
Crispy Pork Belly Bocadillo – One for \$5, or Three for \$12  
Bánh Mì (Meat or Tofu) - \$8

### **Rocklands Barbeque & Grilling Company**

Barbequed Pork Sandwich - \$6  
Barbequed Pulled Chicken Sandwich - \$6  
Barbequed Brisket Sandwich - \$8  
Homemade Coleslaw - \$2

### **Shake Shack**

Roadside Burger (Cheeseburger Topped With Bacon Caramelized Onions) - \$8  
Red Velvet Frozen Custard - \$6

### **The Big Cheese**

Full Vermonty - \$9  
Caprese - \$9  
Thrilled Cheese - \$9  
The Peach & Chong - \$9

<b>Booth Name</b>	<b>Type Of Cuisine</b>
Amsterdam Falafelshop	Middle Eastern/European
Beefsteak	Vegetable Fast
Ben's Chili Bowl	American
Curley Q's BBQ	American BBQ
Duke's Grocery	Classic American
Lemonade Love	Juice
Maketto   Toki Underground	Cambodian/Taiwanese
Maki Shop	Japanese
Old Ebbitt Grill & The Hamilton	American
Oyamel	Mexican
PEPE	Spanish
Pete's New Haven Style Apizza	Italian
Pitango Gelato	Italian Dessert
Proof, Estadio & Doi Moi	American, Spanish & Southeast Asian
Rocklands Barbeque & Grilling Company	American BBQ
Shake Shack	Classic American
The Big Cheese	Classic American

<b>Street Address</b>	<b>City</b>	<b>State</b>	<b>Zip</b>
2425 18th St. NW	Washington	DC	20009
800 22nd St. NW	Washington	DC	20052
1213 U St., NW	Washington	DC	20009
13424 Ansel Terrace	Germantown	MD	20874
1513 17th St. NW	Washington	DC	20036
11890-G Old Baltimore Pike	Beltsville	MD	20705
1351 H St. NE	Washington	DC	20002
1522 14th St. NW	Washington	DC	20005
3236 M St. NW	Washington	DC	20007
401 7th St. NW	Washington	DC	20004
717 D St NW	Washington	DC	20004
1400 Irving St NW	Washington	DC	20010
802 South Broadway	Baltimore	MD	21231
775 G St. NW	Washington	DC	20001
25 S Quaker Lane	Alexandria	VA	22314
1216 18th St. NW	Washington	DC	20036
4500 S. Four Mile Run Dr. #103	Arlington	VA	22204

<b>Primary Contact Name</b>
Don Lawson; Arianne Bennett
Kendall Tamny
Mike Kipp
Alexandra Allford; Curley
Daniel Kramer; Chef Rick Koplau
Edwina Arenas; JC Arenas
Erik Bruner-Yang; Sue-Jean Chun; Nejvi Bejko
Dan Fernandez
David Moran
Kendall Tamny
Kendall Tamny
Thomas Marr
Chris Novashinski ; Andrew Kopp
Sarah Luckenbill; Justin Guthrie
Anne Chapman
Brandy Cerne; Becky Chin; Mia DeSimone; Allan Ng
Patrick Rathbone

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301-980-9183; 301-980-9206
202-469-1177
240-832-5742
202-669-7062
336-782-7943
336-782-7943
202-237-7385
410-982-9454
610-823-7360
703-778-8000
917-414-9761
703-855-6987

## Landmark Music Festival 9/26-27/2015

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

### **VIP and Platinum Passes and Artist Village**

- Website indicates catered meals – who will be the caterer and how will this food service occur? Even though you are not charging for food onsite, this is considered food service and would not be considered a private event. [Previously address.](#)
- The site layout indicates catering behind Artist Village, what will this entail and who will be doing it? [Previously address.](#)

### **Amsterdam Falafelshop** (see attached)

- Falafel, baba ganoush, hummus, cut tomatoes, cooked plant foods (including beets), cut leafy greens (including cilantro and cucumber) are Potentially Hazardous and they need to fill out the application completely. [OUR HACCP PLAN IS ATTACHED AS WELL.](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [FOOD IS KEPT IN SEALED BAGS ON TOP OF THE ICE UNTIL USED.](#)
- I am not sure if wash area refers to handwashing or warewashing? The application indicated that there would be an attached drawing, it was not attached. [WAREWASHING. HAND WASHING FACILITIES PROVIDED](#)
- Who will be the Certified Food Manager onsite during the operation? The application indicated Don Lawson, however the included card was for Ian Walker? [IAN WALKER](#)
- What preparation is occurring offsite and what is occurring onsite? [ALL FOOD IS PREPARED OFFSITE WITH THE EXCEPTION OF FALAFEL BALLS WHICH ARE FRIED TO ORDER ONSITE.](#)
- How will foods be transported and maintained in temperature? [ICE CHESTS](#)
- Provide the complete health inspection report. The inspection report is dated 5/6/2014 – Provide a complete current inspection report [WE HAVE REQUESTED A COPY OF OUR MOST RECENT REPORT](#)
- The partial inspection report indicated that food is held out of temperature prior to cooking – how will this be managed onsite (if time will be used they will need to submit a written procedure in advance of approval). [THE FALAFEL MIX IS KEPT IN SEALED BAGS ON ICE UNTIL USED. IT IS THEN PLACED IN A HALF HOTEL PAN WITH LID THAT SITS IN AN ICE WATER BATH. TYPICALLY, EACH PAN IS USED WITHIN ONE HALF HOUR.](#)
- Are items pickled onsite? We will need to see a copy of the variance and the production logs for these items or they can not be served. If a commercial supplier is used we will need to see receipts indicating that the food was received from them. [WE PICKLE VEGETABLES AT OUR RESTAURANT, WE WILL NOT BE PICKLING ONSITE. ATTACHED IS OUR VARIANCE FROM DC, WE WILL BRING THE LOGS FOR THE BATCHES WE WILL SERVE AT THE FESTIVAL](#)

### **Bar 1 - 6** (see attached)

- 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? [see attached.](#)
- Will they only be selling prepackaged items or will items be poured? [GA bars are selling prepackaged items only.](#)
- If they will be poured they will need handsinks to wash their hands. [We always provide hand washing stations at every bar. Same protocol for this event](#)
- How/where will the beverages be stored? [Refrigerated trucks and pallets](#)
- What is the site layout for the bar? [See diagram on last page of Cabana application. I have also attached another drawing.](#)

- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? [No garnishes](#)

### **Bar Cabana** (see attached)

- How/where will the ice scoops be washed? The layout does not indicate any warewashing? [We have plenty of extra scoops on site. If one is dropped or becomes dirty it is replaced.](#)
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? [No](#)

### Beefsteak

- Cut tomatoes are considered potentially hazardous.
- Are pickled onions commercially prepared or prepared by the vendor? Do they have vinegar added as a means of flavor enhancement or to make the item shelf-stable? If it is to make the item shelf-stable, provide a copy of the variance and production logs for the items, otherwise they will be treated as a potentially hazardous food and appropriate documentation that they were maintained in temperature control will need to be provided.
- Provide temperature logs showing that the tomato sandwiches are rapidly cooled to 41F or less in 4 hours and maintained at that temperature (sliced tomatoes are potentially hazardous)
- Where will the gazpacho be prepared?
- How will these items be transported and maintained cold?
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The application packet contains information for PEPE Mobile Food Unit – Is this part of their application?
- The inspection that was submitted was for a pre-operational inspection. Has a routine inspection been conducted? If so, submit that report.

### **Ben's Chili Bowl** (see attached)

- A cooling log will need to be completed for each batch of nachos and chili con carne.
- How and where will the Veggie Chili be prepared, we consider heat treated plant foods to be potentially hazardous? [All of our chilis, sauce, con carne and veggie are prepared under USDA supervision and placed in sealed plastic bags by Bread and Chocolate. We receive the bags at our 1213 U street store by refrigerated truck from Bread and Chocolate, and for this event we will place in boiling water until 185 degree temp is reached, then put them in thermal containers with the water poured on top. If the temp falls below 135 degrees, we reheat on site at the event using the same process and reaching at least 165 degrees before placing in chaffing dishes. Bread and Chocolate is located at \[1033 W Glebe Rd, Alexandria, VA 22305\]\(#\), \*\*Phone:\*\* \(703\) 549-7524](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [We will not be using ice to cool down anything as we are not producing anything. We will use an ice chest to keep packaged dogs, sealed containers of cheese and grated onions. We always use gloves on all food handlers.](#)
- The included health inspection report is for a follow up – Provide the report for the comprehensive/full inspection. [Attached.](#)
- This would be considered a Class-5 TFE not a Class-1 TFE. [Noted. Apologies on the miscommunication.](#)

### Curley Q's BBQ

- Where will the food be prepared offsite? The offsite licensed establishment page in the application lists Relish Catering, however the supplied permit and inspection report are for another establishment. Provide the agreement, permit, and inspection report for the offsite kitchen in which the food will be produced in.
- Cooling logs will need to be completed for all food that is prepared in advance and cooled down.
- The diagram only indicates the location of the fryer – where will the propane stove be located?
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- If Megan Vogt will also be an onsite Certified Food Service Manager, submit a copy of her certification.

### Duke's Grocery

- For the Tikka Masala, cooling logs will need to accompany the food product showing that the product was cooled in acceptable time limits. [We will have cooling logs present.](#)
- 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?
- Please note that rehydrated waffle batter is potentially hazardous and must either meet temperature requirements or if using time as the control mechanism, they must have a written procedure in place and a method for verifying the time for all batches. [Noted.](#)
- The site diagram does not show any handwashing or warewashing areas. Where will these be located at? [Handwashing is provided. We will bring warewashing. Both will be located in back of tent/back-of-house.](#)

### Lemonade Love (see attached)

- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Any fruits, herbs or vegetables are placed in Ziploc bags and will be stored on top of ice no food will be submerged in water, excess water will be drained from cooler.](#)
- Since open food will be handled, provide a copy of the Certified Food Manager cards for JC Clark and Edwina Arenas. [Attached.](#)

### Maki Shop (see attached)

- Since items will be cooled, cooling logs must be completed for each item. [We will keep and maintain cooling logs.](#)
- We will consider the sushi rice as potentially hazardous, it must be maintained to meet temperature requirements. [All menu items are prepackaged in our store, the rice will be kept in a ready to eat state on site at the event in the cooler under temperature control.](#)
- Provide information on how the tuna and salmon species meet the requirements of the FDA Model Food Code 3-402.11 [See attached.](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Ice will not be used as the primary method of cold holding. All of our products will transported in a refrigerated vehicle and transferred directly to our sushi coolers. In the instance we use ice, we will bring ice chests which have a divider in](#)

between compartments to keep product from touching ice directly ( In all likelihood we will not be using ice at all, let me know if I need to revise that portion of the TFE application) .

- The site layout does not indicate any handwashing facilities? Will all foods be prepackaged? If not, then a handsink will be required. [We will not need a handwash sink or a warewash sinks as there will be no production on side. All menu items are prepackaged in a plastic wrapper.](#)
- The site layout does not indicate any warewashing facilities? Will all foods be prepackaged? If not, then a warewashing setup will be required. [See above.](#)
- No Health Department permit and inspection report were provided for the facility. Provide these documents. [Attached.](#)
- Is kimchi made in the restaurant, if it is treated as shelf stable a copy of the variance from DC DOH and processing logs will need to be provided or it will be treated as potentially hazardous. [We order the kimchi from Number 1 Sons. The kimchi is a fermented product, which is stable. However we always keep it under temperature control in the restaurant. The menu item with kimchi will be premade, prepackaged and always kept under cold temp control.](#)

#### **Old Ebbitt Grill & The Hamilton** (see attached)

- Since items will be cooled, cooling logs must be completed for each item. [SOP](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [PRODUCT WILL BE STORED IN NEW, PLASTIC SEALABLE TUBS THAT ARE AIRTIGHT. DRAIN WILL BE LEFT OPEN IN COOLERS, ALLOWING WATER TO PROPERLY DRAIN.COOLERS WILL BE REFILLED WITH ICE TO MAINTAIN PROPER TEMPERATURE](#)
- I am unsure of what is meant by Candy oven – Provide documentation on this unit. [CANDY STOVE IS A LOW PROFILE, OPEN BURNER STOVE FUELED BY PROPANE. SEE PHOTO ATTACHED.](#)

#### Oyamel

- How/where will the food items be cooked? The application indicates that it is served hot onsite, but they have not indicated if the items will be reheated onsite or transferred to the site hot. They also have failed to indicate what temperature they are cooking foods to.
- If items will be cooled, cooling logs must be completed for each item.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at?
- Colin King's Certified Food Manager Certification will be expired prior to the event, a valid certification will be required.
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up.

#### Pepe

- The application is missing the signature/acknowledgement on Page 1.
- We consider cut leafy greens and cut tomatoes as potentially hazardous and they must meet minimum temperature standards.
- Since items will be cooled, cooling logs must be completed for each item.
- Is the sliced chicken cooked by the establishment or received cold? No cooking temperatures are noted on the application.
- What will the mayonnaise be used in? Do you use a pasteurized egg? If not, how will the consumer advisory requirement be met?

- Will they be working in/out of the food truck or out of the tent?
- Where will the food be prepared offsite (Part F) is blank?
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.
- Provide a copy of the Certified Food Manager card for Domenick Torlucci.

### **Pitango Gelato**

- Provide information on the supplier of the sorbet and gelato. [The supplier of the Gelato and Sorbet is Pitango Gelato Plant - An FDA and Dept of Agriculture approved supplier in Lancaster PA](#)
- I believe that they meant to indicate that the temperature would be <(less than 32F) instead of >(greater than 32F) [Yes correct We will keep everything under 32](#)
- The inspection report indicates an inspection date of 12/12/12 – Provide a copy of a comprehensive inspection that was completed in the past year.
- Will all food products be pre-packaged or will individuals be scooping the product? If food will be unpackaged, then a copy of a Valid Certified Food Manager card will be needed. [We will be scooping to order in back of the registers.](#)

### Proof, Estadio & Doi Moi

- Is the shrimp pre-cooked? Where is it ground? 125F is NOT an acceptable cooking temperature.
- For the Banh mi, are the chicken and pork received pre-cooked? If not, the application does not indicate where/how the meats will be cooked.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.

### **Rockland's Barbeque and Grilling Company**

- Since items will be cooled, cooling logs must be completed for each item. [Noted.](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Cold foods will be in plastic containers with lids in coolers with ice.](#)

### **Shake Shack** (see attached)

- Any use of dry ice will not be permitted in a refrigerated truck, it may be allowed in a cooler under a tent. [Dry ice is used for store custard during service and will not be in the refrigerated truck.](#)
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at? [Warewashing station is located next to handwashing station \(#4 on map on permit\)](#)
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up. [Latest routine inspection attached.](#)
- The follow up inspection report is dated 9/25/2014. Have any more recent inspections been conducted? [Latest visit from DOH, 9/25/2014.](#)

### The Big Cheese

- The application is missing the signature/acknowledgement on Page 1.
- We would consider a grilled cheese sandwich to be potentially hazardous.

- Since ice (assuming that ice will be in the coolers) is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The site layout does not indicate any area for hot or cold holding. Where will this occur?
- Mr Rathbone is listed as the onsite Certified Food Service Manager, however a copy of his certification is not attached.
- A recent health inspection for the commissary is not attached.

#### Maketto

- They have not provided information for section 2 on page 2 indicating the onsite establishment name, the onsite certified food service manager, and the owner information.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The inspection report provided is a pre-operational inspection, have any routine inspections been conducted since opening? If so, provide a copy of the report.

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Food Safety & Hygiene Inspection Services Division ■ 899 North Capitol Street, NE - 2<sup>nd</sup> Floor ■ Washington, DC 20002 ■ 202-535-2180

Establishment Name 1522 114th St NW  
 Address 1522 114th St NW City/State/Zip Code DC 20002  
 Telephone (202) 462-6222 E-mail Address \_\_\_\_\_  
 Date of Inspection 3/1/2015 Time In 11:05 AM/PM Time Out \_\_\_\_\_ AM/PM  
 License Holder 1504173 License/Customer No. 1504173  
 License Period 2/1/15 - 2/1/15 Type of Inspection PIC  
 Establishment Type: UPPER MERCHANDISE Risk Category: 1  2  3  4  5

Critical Violations	COS	R
Noncritical Violations	COS	R
Certified Food Protection Manager (CFPM)		
CFPM #: _____		
CFPM Expiration Date: _____		
Name of licensed trash or solid waste contractor		
Name of licensed liquid / grease collections transport contractor		
Name of licensed pest exterminator / contractor		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of Knowledge</b>			
IN OUT	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
IN OUT	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	3. Proper use of reporting, restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
IN OUT N/O	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/O	5. No discharge from eyes, nose, or mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
IN OUT N/O	6. Clean hands, properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	7. No bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	8. Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
IN OUT	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
IN OUT	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
IN OUT N/A N/O	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	18. Proper cooling time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	21. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
IN OUT N/A	23. Consumer advisory for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
IN OUT N/A	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical, Poisonous or Toxic Materials</b>			
IN OUT N/A	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
IN OUT N/A	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN OUT N/A	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	29. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	34. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
IN OUT	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
IN OUT	36. Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	37. Contamination prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Wiping cloths; properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	40. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
IN OUT	41. In-use utensils; properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	42. Utensils, equipment and linens: properly stored, dried, handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	43. Single-use/single-service articles: properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
IN OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	46. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
IN OUT	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	50. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Toilet facilities: properly constructed and clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Garbage/refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Adequate ventilation & lighting; designated area	<input type="checkbox"/>	<input type="checkbox"/>

\* Violation of six (6) or more CRITICAL ITEMS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

IN = in compliance    OUT = not in compliance    N/O = not observed  
 N/A = not applicable    COS = corrected on-site    R = repeat violation





Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE - 8th Floor • Washington, DC 20002 • 202-535-2180

Establishment Name BEN'S CHILI BOWL  
 Address 1213 U ST NW City/State/Zip Code Washington, DC 20009  
 Telephone (202) 667-0909 E-mail address vida@benschilibowl.com  
 Date of Inspection 06 / 15 / 2015 Time In 09 : 50 AM Time Out 10 : 05 AM  
 License Holder 1213 U St, LLC License/Customer No. 09315XXX-70104892  
 License Period 06 / 01 / 2014 - 05 / 30 / 2016 Type of Inspection Follow-up  
 Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

<b>Critical Violations</b>	COS	R
<b>Noncritical Violations</b>	COS	R
Certified Food Protection Manager (CFPM)		
CFPM #:		
CFPM Expiration Date: / /		
Name of licensed trash or solid waste contractor Progressive		
Name of licensed liquid / grease collections transport contractor Storm Oil		
Name of licensed pest exterminator / contractor Ecolab		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
1. Correct response to questions			
<b>Employee Health</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
2. Management awareness; policy present			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
3. Proper use of restriction and exclusion			
<b>Good Hygienic Practices</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper eating, tasting, drinking, or tobacco use			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
5. No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
6. Hands clean and properly washed			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
7. No bare hand contact with ready-to-eat foods or approved			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
8. Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
9. Food obtained from approved source			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
10. Food received at proper temperature			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
11. Food in good condition, safe, unadulterated			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
12. Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
13. Food separated and protected			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
14. Food-contact surfaces: cleaned & sanitized			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
15. Proper disposition of returned, previously served, reconditioned, and unsafe food			
<b>Potentially Hazardous Food (TCS Food)</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
16. Proper cooking time and temperatures			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
17. Proper reheating procedures for hot holding			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
18. Proper cooling time & temperatures			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
19. Proper hot holding temperatures			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
20. Proper cold holding temperatures			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
21. Proper date marking & disposition			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
22. Time as a public health control: procedures & records			
<b>Consumer Advisory</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
23. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
24. Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
25. Food additives: approved & properly used			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
26. Toxic substances properly identified, stored, used			
<b>Conformance with Approved Procedures</b>			
<u>IN</u>	<u>OUT/N/A</u>	<input type="checkbox"/>	<input type="checkbox"/>
27. Compliance with variance, specialized process, and HACCP plan			

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
28. Pasteurized eggs used where required			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
29. Water & ice from approved source			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
30. Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
31. Proper cooling methods used; adequate equipment for temperature control			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
32. Plant food properly cooked for hot holding			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
33. Approved thawing methods used			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
34. Thermometers provided & accurate			
<b>Food Identification</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
35. Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
36. Insects, rodents, & animals not present			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
37. Contamination prevented during food preparation, storage, & display			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
38. Personal cleanliness			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
39. Wiping cloths: properly used & stored			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
40. Washing fruits & vegetables			
<b>Proper Use of Utensils</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
41. In-use utensils: properly stored			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
42. Utensils, equipment & linens: properly stored, dried, & handled			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
43. Single-use/single-service articles: properly stored & used			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
44. Gloves used properly			
<b>Utensils, Equipment, and Vending</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
46. Warewashing facilities: installed, maintained, & used; test strips			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
47. Nonfood-contact surfaces clean			
<b>Physical Facilities</b>			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
48. Hot & cold water available; adequate pressure			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
49. Plumbing installed; proper backflow devices			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
50. Sewage & waste water properly disposed			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
51. Toilet facilities: properly constructed, supplied, & cleaned			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
52. Garbage & refuse properly disposed, facilities maintained			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
53. Physical facilities: installed, maintained, & clean			
<u>IN</u>	<u>OUT</u>	<input type="checkbox"/>	<input type="checkbox"/>
54. Adequate ventilation & lighting; designated areas used			

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

## Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	103.8F	(Under-counter Refrigerator)	40.0F	Hamburger Patty Raw (Under-counter Refrigerator) (Cold Holding)	40.8F	Hot Dog (Stove) (Cooking)	178.1F

**Inspector Comments:**

CFPM: ANTHONY ADIGWE  
 FS-61860  
 EXP: 10/18/2016

5 DAY NOTICES ABATED FROM INSPECTION CONDUCTED 6/9/2015.

14 DAY NOTICES ABATED FROM INSPECTION CONDUCTED 6/9/2015 (EXCEPT 25 DCMR 1800.1, 2707.1).

IF YOU HAVE ANY QUESTIONS, CONTACT AREA SUPERVISOR MR. RONNIE TAYLOR AT (202)442-9037.

<input checked="" type="checkbox"/> _____ Person-in-Charge (Signature)	Maurice Harcum (Print)	06/15/2015 Date
<input checked="" type="checkbox"/> _____ Inspector (Signature)	Jaime Hernandez (Print)	607 Badge #
		06/15/2015 Date

# Certified Food Service Manager



**Edwina M Arenas**

**Issued Date**

**07/01/2013**

**Expiration Date**

**01/13/2016**

**ID Number:**

**21889-2013-0**

**Restrictions:**

**None**

**Type of Exam:**

**National Rest. Assoc. Serv**



**HEALTH  
DEPARTMENT**

Prince George's County  
Environmental Health

Rushern L. Baker, III  
County Executive



**2637283**

BALTIMORE COUNTY, MARYLAND  
DEPARTMENT OF HEALTH

ENVIRONMENTAL HEALTH SERVICES

**CERTIFIED FOOD SERVICE MANAGER-LEVEL I**

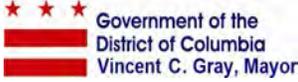
**Name: JOHN CLARK**

**ID NO: CM41427**

**EXPIRES: 4/26/2016**

  
Gregory Wm Branch, M.D., MBA, CPE  
Health Officer and Director

Scanned by CamScanner



# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 825 North Capitol Street, NE-8<sup>th</sup> Floor • Washington, DC 20002 • food.safety@dc.gov

Establishment Name SHAKE SHACK  
 Address 1216 18TH ST NW  
 City/State/Zip Code WASHINGTON, DC 20009  
 Telephone (202) 683-9922 E-mail address tabraham@shakeshack.com  
 Date of Inspection 02 / 19 / 2014 Time In 01 : 50 PM Time Out 03 : 00 PM  
 License Holder Shake Shack 18th Street, License/Customer No. 09313xxxx-NW Washington DC LLC 400311004970  
 License Period 05 / 01 / 2013 - 04 / 30 / 2015 Type of Inspection Routine  
 Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	2	COS	1	R	0
Noncritical Violations	6	COS	1	R	0
Certified Food Protection Manager (CFPM) <u>Jennifer Conrad</u>					
CFPM #: <u>FS-46900</u>					
CFPM Expiration Date: <u>03/23/2014</u>					
Name of licensed trash or solid waste contractor <u>REPUBLIC SERVICES</u>					
Name of licensed liquid / grease collections transport contractor <u>STORM OIL</u>					
Name of licensed pest exterminator / contractor <u>TERMINIX</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
IN	OUT	N/A	1. Correct response to questions
<b>Employee Health</b>			
IN	OUT		2. Management awareness; policy present
IN	OUT		3. Proper use of restriction and exclusion
<b>Good Hygienic Practices</b>			
IN	OUT	N/O	4. Proper eating, tasting, drinking, or tobacco use
IN	OUT	N/O	5. No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
IN	OUT	N/O	6. Hands clean and properly washed
IN	OUT	N/A	7. No bare hand contact with ready-to-eat foods or approved
IN	OUT		8. Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>			
IN	OUT	N/A	9. Food obtained from approved source
IN	OUT	N/A	10. Food received at proper temperature
IN	OUT		11. Food in good condition, safe, unadulterated
IN	OUT	N/A	12. Required records available: shellstock tags, parasite destruction
<b>Protection from Contamination</b>			
IN	OUT	N/A	13. Food separated and protected
IN	OUT	N/A	14. Food-contact surfaces: cleaned & sanitized
IN	OUT		15. Proper disposition of returned, previously served, reconditioned, and unsafe food
<b>Potentially Hazardous Food (TCS Food)</b>			
IN	OUT	N/A	16. Proper cooking time and temperatures
IN	OUT	N/A	17. Proper reheating procedures for hot holding
IN	OUT	N/A	18. Proper cooling time & temperatures
IN	OUT	N/A	19. Proper hot holding temperatures
IN	OUT	N/A	20. Proper cold holding temperatures
IN	OUT	N/A	21. Proper date marking & disposition
IN	OUT	N/A	22. Time as a public health control: procedures & records
<b>Consumer Advisory</b>			
IN	OUT	N/A	23. Consumer advisory provided for raw or undercooked foods
<b>Highly Susceptible Populations</b>			
IN	OUT	N/A	24. Pasteurized foods used; prohibited foods not offered
<b>Chemical</b>			
IN	OUT	N/A	25. Food additives: approved & properly used
IN	OUT	N/A	26. Toxic substances properly identified, stored, used
<b>Conformance with Approved Procedures</b>			
IN	OUT	N/A	27. Compliance with variance, specialized process, and HACCP plan

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
N	OUT	N/A	28. Pasteurized eggs used where required
N	OUT		29. Water & ice from approved source
N	OUT	N/A	30. Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
N	OUT		31. Proper cooling methods used; adequate equipment for temperature control
N	OUT	N/A	32. Plant food properly cooked for hot holding
N	OUT	N/A	33. Approved thawing methods used
N	OUT		34. Thermometers provided & accurate
<b>Food Identification</b>			
N	OUT		35. Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
N	OUT		36. Insects, rodents, & animals not present
N	OUT		37. Contamination prevented during food preparation, storage, & display
N	OUT		38. Personal cleanliness
IN	OUT		39. Wiping cloths: properly used & stored
N	OUT		40. Washing fruits & vegetables
<b>Proper Use of Utensils</b>			
N	OUT		41. In-use utensils: properly stored
IN	OUT		42. Utensils, equipment & linens: properly stored, dried, & handled
N	OUT		43. Single-use/single-service articles: properly stored & used
N	OUT		44. Gloves used properly
<b>Utensils, Equipment, and Vending</b>			
N	OUT		45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used
N	OUT		46. Warewashing facilities: installed, maintained, & used; test strips
N	OUT		47. Nonfood-contact surfaces clean
<b>Physical Facilities</b>			
N	OUT		48. Hot & cold water available; adequate pressure
N	OUT		49. Plumbing installed; proper backflow devices
N	OUT		50. Sewage & waste water properly disposed
N	OUT		51. Toilet facilities: properly constructed, supplied, & cleaned
N	OUT		52. Garbage & refuse properly disposed; facilities maintained
IN	OUT		53. Physical facilities: installed, maintained, & clean
N	OUT		54. Adequate ventilation & lighting; designated areas used

Six (6) or more **CRITICAL VIOLATIONS** that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
20 - Cold food items (chopped raw onions, sliced tomatoes, chopped lettuce, breaded spinach patties, dressings, etc) held at improper temperature(s) in the sandwich assembling sandwiches Note: Ambient air temperature for the unit was measured to be around 46 degree F during inspection (Corrected On Site)	1005 1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in section 1009, potentially hazardous food shall be maintained: (b) At 5 degrees C (41 degrees F) or less, except as specified in sections 1005 1(c), 1007, 1008 and 1523
31 - The sandwich prep refrigerator not keeping the required 41 degree F or below temperature (CORRECT VIOLATION WITHIN 45 CALENDAR DAYS)	1600 1	Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified in Subtitle C: Food
41 - Dexter for the burger stored in seams between chopping board and adjacent metal wall (soiled with food debris) (Corrected On Site)	810 1	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (a) Except as specified in section 810 1(b), in the food with their handles above the top of the food and the container; (b) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (c) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified in sections 1901 and 2001; (d) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; (e) In a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous; or (f) In a container of water if the water is maintained at a temperature of at least 60°C (140°F) and the container is cleaned at a frequency specified in section 1901 4
45 - Chopping boards are not clean to sight Note: Clean the chopping boards properly, or resurface to make them smooth and cleanable, or replace them (CORRECT VIOLATION WITHIN 45 CALENDAR DAYS)	1801 1	Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced
45 - The inside of the dish washing machine not cleaned as needed (CORRECT VIOLATION WITHIN 45 CALENDAR DAYS)	1800 1	Equipment shall be maintained in a state of repair and condition that meets the requirements specified in Chapters 14 and 15
46 - The pressure gauge for the dish washing machine under the 3-part sink drain board not operational (CORRECT VIOLATION WITH 45 CALENDAR DAYS)	1512 1	Pressure measuring devices that display the pressures in the water supply line for the fresh hot water sanitizing rinse shall have increments of 7 kilopascals (1 pounds per square inch) or smaller and shall be accurate to ± 14 kilopascals (± 2 pounds per square inch) in the 100-170 kilopascals (15-25 pounds per square inch) range
48 - The two hand washing sinks at the dish washing machine area are not supplied with hot water (at 110 degree F or above) during inspection Note: Hot water observed in other hand washing sinks and 3-part sink (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	2306 1	Hot and/or cold water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use hot and/or cold water, except that water supplied as specified in sections 2308 1(a) and (b) to a temporary food establishment or in response to a temporary interruption of a water supply need not be under pressure
49 - The faucet for the 3-part sink is leaking water through its connectors (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	2418 1	A plumbing system shall be: (a) Repaired according to the 1996 BOCA Codes and 1999 D.C. Supplements; and (b) Maintained in good repair

Sanitizer: Quaternary Ammonium, 200 ppm, 0.0 pH, 00.0°F

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (3-compartment sink)	126.0F	Hot Water (Handwashing Sink - Dishwash area)	104.0F	Hot Water (Handwashing Sink - kitchen)	117.0F	(Walk-in Refrigerator)	38.0F
(Walk-in Freezer)	0.0F	Tomatoes sliced (Refrigerator - sandwich prep unit) (Cold Holding)	44.0F	Onion Rings (Refrigerator - sandwich prep unit) (Cold Holding)	43.0F	Hamburger Patty Raw (Refrigerator - drawer) (Cold Holding)	35.0F
mushroom patties (Refrigerator - reach-in) (Cold Holding)	42.0F						

Inspector Comments:  
 NOTE: PEST EXTERMINATION ANNUAL SERVICE CONTRACT PROVIDED. THE FACILITY GETS EXTERMINATION SERVICE FROM 'TERMINIX' SEMI-MONTHLY.  
 CORRECT ITEM STATED WITHIN 5 DAYS.  
 CORRECT ITEM STATED WITHIN 45 DAYS.  
 IF YOU HAVE QUESTIONS, PLEASE CALL THE AREA SUPERVISOR MRS. JACQUELINE COLEMAN AT (202) 442 5928

Person-in-Charge (Signature) _____ <div style="text-align: right; margin-right: 100px;">JENNIFER CONARD (Print)</div>	02/19/2014 Date
Inspector (Signature) _____ <div style="text-align: right; margin-right: 100px;">JEMAL YASIN (Print)</div>	026 Badge #
	02/19/2014 Date



## Landmark Music Festival 9/26-27/2015

Review comments 8/26/2015

### General

- What is the set up for the water stations – how will water be dispensed and where will it come from? 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?
- Dual-sided handwash stations will be located at the rear of each pair of booths – The sinks must be easily accessible, this will vary upon each booths set up and will be determined onsite. If they are not easily accessible or are blocked by equipment or other barriers additional handsinks may be required.

### VIP and Platinum Passes and Artist Village

- Classified as Private event – No further information needed

### Amsterdam Falafelshop

- Falafel, baba ganoush, hummus, cut tomatoes, cooked plant foods (including beets), cut leafy greens (including cilantro and cucumber) are Potentially Hazardous and they need to fill out the application completely.
- The application indicating the processing was not included and needs to be properly filled out and submitted (PART C of the application packet).
- Will mayonnaise be used? Based on their HACCP manual this would be a potentially hazardous item and would require a consumer advisory if used on Ready to eat food items.
- Provide the complete health inspection report. The inspection report is dated 5/6/2014 – Provide a complete current inspection report
- The partial inspection report indicated that food is held out of temperature prior to cooking – how will this be managed onsite (if time will be used they will need to submit a written procedure in advance of approval).
  - Either the food will need to be maintained within acceptable holding temperatures (less than 41F or above 135F) or a written plan indicating how time will be used must be approved by this office. This plan will need to include the food items, how time will be monitored, the maximum amount of time that can be used, and what will happen to the food once the time limit has been reached. The policy must be in compliance with Section 3-501.19 of the FDA Model Food Code.

### Bar 1 - 6

- No further information needed

### Bar Cabana

- I want to be clear that there will be sufficient utensils onsite since there will not be any warewashing setup. These utensils will need to be replaced at a minimum of every 4 hours or whenever they become soiled.

### Beefsteak

- Cut tomatoes are considered potentially hazardous.
- Are pickled onions commercially prepared or prepared by the vendor? Do they have vinegar added as a means of flavor enhancement or to make the item shelf-stable? If it is to make the item shelf-stable, provide a copy of the variance and production logs for the items, otherwise they will be treated as a potentially hazardous food and appropriate documentation that they were maintained in temperature control will need to be provided.
- Provide temperature logs showing that the tomato sandwiches are rapidly cooled to 41F or less in 4 hours and maintained at that temperature (sliced tomatoes are potentially hazardous)
- Where will the gazpacho be prepared?
- How will these items be transported and maintained cold?
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The application packet contains information for PEPE Mobile Food Unit – Is this part of their application?
- The inspection that was submitted was for a pre-operational inspection. Has a routine inspection been conducted? If so, submit that report.

#### Ben's Chili Bowl

- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [We will not be using ice to cool down anything as we are not producing anything. We will use an ice chest to keep packaged dogs, sealed containers of cheese and grated onions. We always use gloves on all food handlers.](#)
  - I recognize that this will be used for maintaining food at or below 41F, in this case we want to be sure that the cooler is maintained so that the food does not become submerged in the water, and that the ice is maintained high enough to keep the food at or below 41F. Simply placing a container on top of ice will keep the bottom of the food cold however the top will warm up.
- The included health inspection report is for a follow up – Provide the report for the comprehensive/full inspection. [Attached.](#)
  - As noted before this is a follow up inspection, we will need to see the report for the routine inspection that required this follow up inspection to have occurred.

#### Curley Q's BBQ

- Where will the food be prepared offsite? The offsite licensed establishment page in the application lists Relish Catering, however the supplied permit and inspection report are for another establishment. Provide the agreement, permit, and inspection report for the offsite kitchen in which the food will be produced in.
- Cooling logs will need to be completed for all food that is prepared in advance and cooled down.
- The diagram only indicates the location of the fryer – where will the propane stove be located?
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- If Megan Vogt will also be an onsite Certified Food Service Manager, submit a copy of her certification.

#### 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?

#### Lemonade Love

- No further information is needed.

#### Maki Shop

- No further information is needed.

#### Old Ebbitt Grill & The Hamilton

- Since items will be cooled, cooling logs must be completed for each item.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- I am unsure of what is meant by Candy oven – Provide documentation on this unit.

#### Oyamel

- How/where will the food items be cooked? The application indicates that it is served hot onsite, but they have not indicated if the items will be reheated onsite or transferred to the site hot. They also have failed to indicate what temperature they are cooking foods to.
- If items will be cooled, cooling logs must be completed for each item.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at?
- Colin King's Certified Food Manager Certification will be expired prior to the event, a valid certification will be required.
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up.

#### Pepe

- The application is missing the signature/acknowledgement on Page 1.
- We consider cut leafy greens and cut tomatoes as potentially hazardous and they must meet minimum temperature standards.
- Since items will be cooled, cooling logs must be completed for each item.
- Is the sliced chicken cooked by the establishment or received cold? No cooking temperatures are noted on the application.
- What will the mayonnaise be used in? Do you use a pasteurized egg? If not, how will the consumer advisory requirement be met?
- Will they be working in/out of the food truck or out of the tent?
- Where will the food be prepared offsite (Part F) is blank?
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.
- Provide a copy of the Certified Food Manager card for Domenick Torlucci.

#### Pitango Gelato

- Provide information on the supplier of the sorbet and gelato. [The supplier of the Gelato and Sorbet is Pitango Gelato Plant - An FDA and Dept of Agriculture approved supplier in Lancaster PA](#)
  - A review of the Pennsylvania Department of Agriculture site did not list Pitango Gelato as a food establishment. Provide current documentation that this is an approved facility.
- The inspection report indicates an inspection date of 12/12/12 – Provide a copy of a comprehensive inspection that was completed in the past year.
- Will all food products be pre-packaged or will individuals be scooping the product? If food will be unpackaged, then a copy of a Valid Certified Food Manager card will be needed. [We will be scooping to order in back of the registers.](#)
  - Since open food handling will be occurring there will need to be a Certified Food Manager present during all hours of operation. Provide a copy of a current and valid Certified Food Manager certification.

#### Proof, Estadio & Doi Moi

- Is the shrimp pre-cooked? Where is it ground? 125F is NOT an acceptable cooking temperature.
- For the Banh mi, are the chicken and pork received pre-cooked? If not, the application does not indicate where/how the meats will be cooked.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.

#### Rockland's Barbeque and Grilling Company

- No further information is needed.

#### Shake Shack

- No further information is needed.

#### The Big Cheese

- The application is missing the signature/acknowledgement on Page 1.
- We would consider a grilled cheese sandwich to be potentially hazardous.
- Since ice (assuming that ice will be in the coolers) is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The site layout does not indicate any area for hot or cold holding. Where will this occur?
- Mr Rathbone is listed as the onsite Certified Food Service Manager, however a copy of his certification is not attached.
- A recent health inspection for the commissary is not attached.

#### Taco Bamba

- No longer participating

#### Maketto

- They have not provided information for section 2 on page 2 indicating the onsite establishment name, the onsite certified food service manager, and the owner information.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The inspection report provided is a pre-operational inspection, have any routine inspections been conducted since opening? If so, provide a copy of the report.

#### Pete's New Haven Style APizza

- Items will be cooled, cooling logs must be completed for each item.
- If cooking/reheating pizza onsite, it must be done on an NSF-approved pizza tray (no mesh screens)
- If the booth will be using time as a control after cooking there must be a written procedure approved in advance by this office
- The application indicates that the pizzas will be prepared on 9/25, however the authorization (Part F) of the packet only authorizes use on 9/26-27. Which days will the preparation take place in the restaurant?
- There is not a current health inspection report attached for this establishment – Provide this report.

# **Food Court Flooring**



## **Terraplast Temporary Flooring**

**Provided for all food court operations**

**Removable**

**Non-absorbent**

**Easily Cleanable**



## Landmark Music Festival 9/26-27/2015

### 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

- What is the set up for the water stations – how will water be dispensed and where will it come from? 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? **All of our units, both water stations and filter packs, are made from NSF rated materials and parts but the units themselves as a whole are not NSF rated. We use 316 stainless steel fittings and food grade potable water line that is rated NSF 52 but the manufacturer has assured us that this same hose will meet the new NSF 61 standard that has recently come in to effect. We recently used all of this equipment for the PanAm Games in Toronto where it was subjected to extreme scrutiny by no less than 6 different health departments in 6 different jurisdictions. All were quite satisfied. We do not do any bacteriological sampling. This is usually done by the governing body if they choose. Having said that we only plan to be using municipal water which is strictly monitored by the same governing body. We sanitize our units and lines with 250ml of 5% chlorine per 30m of hose and provide at least 40 minutes of contact time. This ensures no bacterial in the equipment and since the city water is chlorinated and bacteria free as well, that usually satisfies the health department. As an extra, redundant barrier against bacteria, we also pass all water through a 12 gallon per minute UV light with 5 micron filtration at the last possible point before the water is dispensed. The units are set up by our staff as representatives of the manufacturer (Event Water Solutions). We are not certified in any state.**
- Dual-sided handwash stations will be located at the rear of each pair of booths – The sinks must be easily accessible, this will vary upon each booths set up and will be determined onsite. If they are not easily accessible or are blocked by equipment or other barriers additional handsinks may be required. **Noted.**

### **VIP and Platinum Passes and Artist Village**

- Website indicates catered meals – who will be the caterer and how will this food service occur? Even though you are not charging for food onsite, this is considered food service and would not be considered a private event. [Previously address.](#)
- The site layout indicates catering behind Artist Village, what will this entail and who will be doing it? [Previously address.](#)

### **Amsterdam Falafelshop** (see attached)

- Falafel, baba ganoush, hummus, cut tomatoes, cooked plant foods (including beets), cut leafy greens (including cilantro and cucumber) are Potentially Hazardous and they need to fill out the application completely. **OUR HACCP PLAN IS ATTACHED AS WELL. Second attachment.**
- The application indicating the processing was not included and needs to be properly filled out and submitted (PART C of the application packet). **Second attachment.**
- Will mayonnaise be used? Based on their HACCP manual this would be a potentially hazardous item and would require a consumer advisory if used on Ready to eat food items. **No mayo.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **FOOD IS KEPT IN SEALED BAGS ON TOP OF THE ICE UNTIL USED.**
- I am not sure if wash area refers to handwashing or warewashing? The application indicated that there would be an attached drawing, it was not attached. **WAREWASHING. HAND WASHING FACILITIES PROVIDED**
- Who will be the Certified Food Manager onsite during the operation? The application indicated Don Lawson, however the included card was for Ian Walker? **IAN WALKER**

- What preparation is occurring offsite and what is occurring onsite? **ALL FOOD IS PREPARED OFFSITE WITH THE EXCEPTION OF FALAFEL BALLS WHICH ARE FRIED TO ORDER ONSITE.**
- How will foods be transported and maintained in temperature? **ICE CHESTS**
- Provide the complete health inspection report. The inspection report is dated 5/6/2014 – Provide a complete current inspection report **WE HAVE REQUESTED A COPY OF OUR MOST RECENT REPORT**
- The partial inspection report indicated that food is held out of temperature prior to cooking – how will this be managed onsite (if time will be used they will need to submit a written procedure in advance of approval). **THE FALAFEL MIX IS KEPT IN SEALED BAGS ON ICE UNTIL USED. IT IS THEN PLACED IN A HALF HOTEL PAN WITH LID THAT SITS IN AN ICE WATER BATH. TYPICALLY, EACH PAN IS USED WITHIN ONE HALF HOUR.**
  - Either the food will need to be maintained within acceptable holding temperatures (less than 41F or above 135F) or a written plan indicating how time will be used must be approved by this office. This plan will need to include the food items, how time will be monitored, the maximum amount of time that can be used, and what will happen to the food once the time limit has been reached. The policy must be in compliance with Section 3-501.19 of the FDA Model Food Code. **FALAFEL IS ONLY ITEM COOKED ONSITE, IT IS HELD COLD, THEN FRIED AT 350.**
- Are items pickled onsite? We will need to see a copy of the variance and the production logs for these items or they cannot be served. If a commercial supplier is used we will need to see receipts indicating that the food was received from them. **WE PICKLE VEGETABLES AT OUR RESTAURANT, WE WILL NOT BE PICKLING ONSITE. ATTACHED IS OUR VARIANCE FROM DC, WE WILL BRING THE LOGS FOR THE BATCHES WE WILL SERVE AT THE FESTIVAL**

**Bar 1 - 6** (see attached)

- 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? **See attached.**
- Will they only be selling prepackaged items or will items be poured? **GA bars are selling prepackaged items only.**
- If they will be poured they will need handsinks to wash their hands. **We always provide hand washing stations at every bar. Same protocol for this event**
- How/where will the beverages be stored? **Refrigerated trucks and pallets**
- What is the site layout for the bar? **See diagram on last page of Cabana application. I have also attached another drawing.**
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? **No garnishes**

**Bar Cabana** (see attached)

- How/where will the ice scoops be washed? The layout does not indicate any warewashing? **We have plenty of extra scoops on site. If one is dropped or becomes dirty it is replaced.**
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? **No**
- I want to be clear that there will be sufficient utensils onsite since there will not be any warewashing setup. These utensils will need to be replaced at a minimum of every 4 hours or whenever they become soiled. **Noted.**

## **Beefsteak**

- Cut tomatoes are considered potentially hazardous. **Noted.**
- Are pickled onions commercially prepared or prepared by the vendor? Do they have vinegar added as a means of flavor enhancement or to make the item shelf-stable? If it is to make the item shelf-stable, provide a copy of the variance and production logs for the items, otherwise they will be treated as a potentially hazardous food and appropriate documentation that they were maintained in temperature control will need to be provided. **We prepare the pickled onions in house. We do add vinegar to help make the product shelf stable, with a PH level below 4.6. We will bring temperature logs as evidence that they are being treated properly.**
- Provide temperature logs showing that the tomato sandwiches are rapidly cooled to 41F or less in 4 hours and maintained at that temperature (sliced tomatoes are potentially hazardous). **Sandwiches are assembled to order. All ingredients, with the exception of the bread, will be transported and held below 41F.**
- Where will the gazpacho be prepared? **Gazpacho will be prepared at the restaurant and transported to the event and held at below 41F**
- How will these items be transported and maintained cold? **All items will be transported in a refrigerated vehicle and held in refrigeration on site. Everything will be time stamped when we remove from refrigeration and held on ice until assembled.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Pans of food product will be held on ice in a perforated pan so that melt drains off. A constant supply of ice will be supplied by the event producer.**
- The application packet contains information for PEPE Mobile Food Unit – Is this part of their application? **No**
- The inspection that was submitted was for a pre-operational inspection. Has a routine inspection been conducted? If so, submit that report. **We have only been operational for about 5 months and have not yet had a routine inspection.**

## **Ben's Chili Bowl** (see attached)

- A cooling log will need to be completed for each batch of nachos and chili con carne.
- How and where will the Veggie Chili be prepared, we consider heat treated plant foods to be potentially hazardous? **All of our chilis, sauce, con carne and veggie are prepared under USDA supervision and placed in sealed plastic bags by Bread and Chocolate. We receive the bags at our 1213 U street store by refrigerated truck from Bread and Chocolate, and for this event we will place in boiling water until 185 degree temp is reached, then put them in thermal containers with the water poured on top. If the temp falls below 135 degrees, we reheat on site at the event using the same process and reaching at least 165 degrees before placing in chaffing dishes. Bread and Chocolate is located at [1033 W Glebe Rd, Alexandria, VA 22305](https://www.breadandchocolate.com/), **Phone: (703) 549-7524****
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **We will not be using ice to cool down anything as we are not producing anything. We will use an ice chest to keep packaged dogs, sealed containers of cheese and grated onions. We always use gloves on all food handlers.**
  - I recognize that this will be used for maintaining food at or below 41F, in this case we want to be sure that the cooler is maintained so that the food does not become submerged in the water, and that the ice is maintained high enough to keep the food at or below 41F. Simply placing a container on top of ice will keep the bottom of the food cold however the top will warm up. **I do understand about keeping ice in the cooler on**

product to keep in below 41 degrees, and keeping the water level low so that food does not become submerged in the water. We will be extremely careful.

- The included health inspection report is for a follow up – Provide the report for the comprehensive/full inspection. [Attached](#).
  - As noted before this is a follow up inspection, we will need to see the report for the routine inspection that required this follow up inspection to have occurred. [Attached](#).
- This would be considered a Class-5 TFE not a Class-1 TFE. [Noted. Apologies on the miscommunication.](#)

#### **Curley Q's BBQ** (see attached)

- Where will the food be prepared offsite? The offsite licensed establishment page in the application lists Relish Catering, however the supplied permit and inspection report are for another establishment. Provide the agreement, permit, and inspection report for the offsite kitchen in which the food will be produced in. [Relish Catering off site license and health inspection report attached](#)
- Cooling logs will need to be completed for all food that is prepared in advance and cooled down. [Noted](#).
- The diagram only indicates the location of the fryer – where will the propane stove be located? [Attached](#).
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Foods will be placed in Ziploc bags, then inside hotel pans with a metal top, in a cooler with a thin layer of ice below and Ziploc bags of ice around.](#)
- If Megan Vogt will also be an onsite Certified Food Service Manager, submit a copy of her certification. [Attached](#).

#### **Duke's Grocery**

- For the Tikka Masala, cooling logs will need to accompany the food product showing that the product was cooled in acceptable time limits. [We will have cooling logs present](#).
- 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?
- Please note that rehydrated waffle batter is potentially hazardous and must either meet temperature requirements or if using time as the control mechanism, they must have a written procedure in place and a method for verifying the time for all batches. [Noted](#).
- The site diagram does not show any handwashing or warewashing areas. Where will these be located at? [Handwashing is provided. We will bring warewashing. Both will be located in back of tent/back-of-house.](#)
- 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? **NEED**

#### **Lemonade Love** (see attached)

- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Any fruits, herbs or vegetables are placed in Ziploc bags and will be stored on top of ice no food will be submerged in water, excess water will be drained from cooler.](#)
- Since open food will be handled, provide a copy of the Certified Food Manager cards for JC Clark and Edwina Arenas. [Attached](#).

**Maki Shop** (see attached)

- Since items will be cooled, cooling logs must be completed for each item. **We will keep and maintain cooling logs.**
- We will consider the sushi rice as potentially hazardous, it must be maintained to meet temperature requirements. **All menu items are prepackaged in our store, the rice will be kept in a ready to eat state on site at the event in the cooler under temperature control.**
- Provide information on how the tuna and salmon species meet the requirements of the FDA Model Food Code 3-402.11 **See attached.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Ice will not be used as the primary method of cold holding. All of our products will transported in a refrigerated vehicle and transferred directly to our sushi coolers. In the instance we use ice, we will bring ice chests which have a divider in between compartments to keep product from touching ice directly ( In all likelihood we will not be using ice at all, let me know if I need to revise that portion of the TFE application) .**
- The site layout does not indicate any handwashing facilities? Will all foods be prepackaged? If not, then a handsink will be required. **We will not need a handwash sink or a warewash sinks as there will be no production on site. All menu items are prepackaged in a plastic wrapper.**
- The site layout does not indicate any warewashing facilities? Will all foods be prepackaged? If not, then a warewashing setup will be required. **See above.**
- No Health Department permit and inspection report were provided for the facility. Provide these documents. **Attached.**
- Is kimchi made in the restaurant, if it is treated as shelf stable a copy of the variance from DC DOH and processing logs will need to be provided or it will be treated as potentially hazardous. **We order the kimchi from Number 1 Sons. The kimchi is a fermented product, which is stable. However we always keep it under temperature control in the restaurant. The menu item with kimchi will be premade, prepackaged and always kept under cold temp control.**

**Old Ebbitt Grill & The Hamilton** (see attached)

- Since items will be cooled, cooling logs must be completed for each item. **NOTED.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **PRODUCT WILL BE STORED IN NEW, PLASTIC SEALABLE TUBS THAT ARE AIRTIGHT. DRAIN WILL BE LEFT OPEN IN COOLERS, ALLOWING WATER TO PROPERLY DRAIN.COOLERS WILL BE REFILLED WITH ICE TO MAINTAIN PROPER TEMPERATURE**
- I am unsure of what is meant by Candy oven – Provide documentation on this unit. **CANDY STOVE IS A LOW PROFILE, OPEN BURNER STOVE FUELED BY PROPANE. SEE PHOTO ATTACHED.**

**Oyamel** (see attached)

- How/where will the food items be cooked? The application indicates that it is served hot onsite, but they have not indicated if the items will be reheated onsite or transferred to the site hot. They also have failed to indicate what temperature they are cooking foods to. **We will be cooking the food items at Oyamel's fully licensed and registered kitchen. The items that will be reheated onsite will be cooked to 212F at Oyamel before being cooled.**
- If items will be cooled, cooling logs must be completed for each item. **We will complete cooling logs for the above items.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Food will be kept in food service pans which will be**

placed on top of the ice and the ice will be contained within perforated pans to allow for drainage.

- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at? **We will set up a 3-bin warewashing station with each bin labeled appropriately. We will bring testing strips to verify sanitizer is at the correct concentration.**
- Colin King's Certified Food Manager Certification will be expired prior to the event, a valid certification will be required. **He has renewed his certificate; we are waiting to obtain a copy.**
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up. **Please see the initial inspection attached.**

#### **PEPE** (see attached)

- The application is missing the signature/acknowledgement on Page 1. **Attached.**
- We consider cut leafy greens and cut tomatoes as potentially hazardous and they must meet minimum temperature standards. **Greens are not cut, we buy hydroponic and leave the leaf whole. They are washed and use gloves to store them. Tomatoes will be peeled and sliced, held under 41 degrees F**
- Since items will be cooled, cooling logs must be completed for each item. **We will bring cooling logs to the event with us. Make sure they are up to date. Cooling logs will be filled out for all the prep items we use at the event.**
- Is the sliced chicken cooked by the establishment or received cold? No cooking temperatures are noted on the application. **Chicken will be cooked slowly in oil to reach an internal temp of 185 and then we will cool the chicken to below 41 degrees in 3 hours. Chicken will be sliced cold and held cold below 41 degrees F**
- What will the mayonnaise be used in? Do you use a pasteurized egg? If not, how will the consumer advisory requirement be met? **We will display a consumer advisory warning on our booth to inform guests.**
- Will they be working in/out of the food truck or out of the tent? **Serving through tent. Toasting bread will happen outside the truck, all other cooking inside tent.**
- Where will the food be prepared offsite (Part F) is blank? **All food will be prepared at JALEO CC, Please submit our health permit to them.**
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.
- Provide a copy of the Certified Food Manager card for Domenick Torlucci. **Attached**

#### **Pitango Gelato**

- Provide information on the supplier of the sorbet and gelato. **The supplier of the Gelato and Sorbet is Pitango Gelato Plant - An FDA and Dept of Agriculture approved supplier in Lancaster PA.**
  - A review of the Pennsylvania Department of Agriculture site did not list Pitango Gelato as a food establishment. Provide current documentation that this is an approved facility. **Attached.**
- I believe that they meant to indicate that the temperature would be <(less than 32F) instead of >(greater than 32F) **Yes correct We will keep everything under 32**
- The inspection report indicates an inspection date of 12/12/12 – Provide a copy of a comprehensive inspection that was completed in the past year.
- Will all food products be pre-packaged or will individuals be scooping the product? If food will be unpackaged, then a copy of a Valid Certified Food Manager card will be needed. **We will be scooping to order in back of the registers.**

- Since open food handling will be occurring there will need to be a Certified Food Manager present during all hours of operation. Provide a copy of a current and valid Certified Food Manager certification. **Attached.**

#### **Proof, Estadio & Doi Moi** (see attached)

- Is the shrimp pre-cooked? Where is it ground? 125F is NOT an acceptable cooking temperature. **Shrimp is precooked and ground off site (at Proof). It is cooked to 145F.**
- For the Banh mi, are the chicken and pork received pre-cooked? If not, the application does not indicate where/how the meats will be cooked. **Banh Mi -- chicken and pork is received precooked. The chicken liver is sautéed to 165F, then blended with butter to form a mousse, then cooled. The pork is ground and then baked in a water bath to 165F, then cooled.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **We will now be using a refrigerated sheet tray caddy instead of ice to hold cold items. It will be kept at 41F.**
- Provide a copy of the permit/inspection report for where the food will be prepared offsite. **Attached.**

#### **Rockland's Barbeque and Grilling Company**

- Since items will be cooled, cooling logs must be completed for each item. **Noted.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Cold foods will be in plastic containers with lids in coolers with ice.**

#### **Shake Shack** (see attached)

- Any use of dry ice will not be permitted in a refrigerated truck, it may be allowed in a cooler under a tent. **Dry ice is used for store custard during service and will not be in the refrigerated truck.**
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at? **Warewashing station is located next to handwashing station (#4 on map on permit)**
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up. **Latest routine inspection attached.**
- The follow up inspection report is dated 9/25/2014. Have any more recent inspections been conducted? **Latest visit from DOH, 9/25/2014.**

#### **The Big Cheese** (see attached)

- The application is missing the signature/acknowledgement on Page 1. **Updated attached.**
- We would consider a grilled cheese sandwich to be potentially hazardous. **Updated attached.**
- Since ice (assuming that ice will be in the coolers) is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **We will not be using ice in the cooler because most product will be stored in the refer cooler and only backups for imminent use will be kept in the cooler.**
- The site layout does not indicate any area for hot or cold holding. Where will this occur? **We are not hot holding but pulling grilled cheese off the grill as orders come in.**
- Mr Rathbone is listed as the onsite Certified Food Service Manager, however a copy of his certification is not attached. **Attached.**
- A recent health inspection for the commissary is not attached. **Attached.**

## Maketto

- They have not provided information for section 2 on page 2 indicating the onsite establishment name, the onsite certified food service manager, and the owner information.
  - **Onsite Establishment Name: MAKETTO**
  - **Onsite Certified Food Service Manager: JAMES WOZNIUK**
  - **Owner: Erik Bruner-Yang, 202-469-1177, 804 8th Street NE Washington DC 20002**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Ice on site will be used for cold holding. Food from becoming submerged into melting ice will not be an issue because the food in the ice well will be double insulated with a perforated pan that would allow the ice to melt without creating a pool around the food. Making it easy to maintain the ice, the water, and the food.**
- The inspection report provided is a pre-operational inspection, have any routine inspections been conducted since opening? If so, provide a copy of the report. **Maketto only has pre-operational inspection. It has only been open for three months.**

## Pete's New Haven Style Apizza (see attached)

- Items will be cooled, cooling logs must be completed for each item. **Yes we have them and use them in all our restaurants and will have them for the pizzas we make on Friday.**
- If cooking/reheating pizza onsite, it must be done on an NSF-approved pizza tray (no mesh screens). **We will be reheating pizzas on stone deck ovens so no trays.**
- If the booth will be using time as a control after cooking there must be a written procedure approved in advance by this office. **Our procedure for using time in lieu of temperature is that we will record the time and temperature of the pizzas in the box when we remove them from the refrigerated truck by writing it on the actual box. Then we will be sure we either use or discard of any pizzas within a 4 hour window from the time they are removed from refrigeration.**
- The application indicates that the pizzas will be prepared on 9/25, however the authorization (Part F) of the packet only authorizes use on 9/26-27. Which days will the preparation take place in the restaurant? **The preparation in the restaurant will be on Friday 9/25. Do I need to revise and resend the application or will you take care of that?**
- There is not a current health inspection report attached for this establishment – Provide this report. **Attached.**

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE - 8<sup>th</sup> Floor • Washington, DC 20002 • 202-535-2180

Establishment Name BEN'S CHILI BOWL

Address 1213 U ST NW City/State/Zip Code Washington, DC 20009

Telephone (202) 667-0909 E-mail address vida@benschilibowl.com

Date of Inspection 06 / 09 / 2015 Time In 08 : 49 AM Time Out 09 : 45 AM ..

License Holder 1213 U St, LLC License/Customer No. 09515XXXX-70104892

License Period 06 / 01 / 2014 - 05 / 30 / 2016 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

<b>Critical Violations</b>	4	<b>COS</b>	3	<b>R</b>	0
<b>Noncritical Violations</b>	8	<b>COS</b>	1	<b>R</b>	0
Certified Food Protection Manager (CFPM)					
CFPM #:					
CFPM Expiration Date: / /					
Name of licensed trash or solid waste contractor <u>Progressive</u>					
Name of licensed liquid / grease collections transport contractor <u>Storm Oil</u>					
Name of licensed pest exterminator / contractor <u>Ecolab (5/26/2015)</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
<u>IN</u> <u>OUT</u>	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
<u>IN</u> <u>OUT</u> <u>N/O</u>	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/O</u>	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
<u>IN</u> <u>OUT</u> <u>N/O</u>	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	11. Food in good condition, safe, unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	14. Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	23. Consumer advisory provided for raw or undercooked foods	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	29. Water & Ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
<u>IN</u> <u>OUT</u>	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
<u>IN</u> <u>OUT</u>	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
<u>IN</u> <u>OUT</u>	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
<u>IN</u> <u>OUT</u>	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
<u>IN</u> <u>OUT</u>	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
<u>IN</u> <u>OUT</u>	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	53. Physical facilities: installed, maintained, & clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more **CRITICAL VIOLATIONS** that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

IN = in compliance      OUT = not in compliance      N/O = not observed  
N/A = not applicable      COS = corrected on-site      R = repeat violation

8. - Handwashing sinks observed being used as dumpsinks.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2414.2	A handwashing lavatory shall not be used for purposes other than handwashing.
11. - Dented cans observed in dry storage. (Corrected On Site)	711.1	Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.
14. - Can opener and soda machine ice chute observed unclean. (Corrected On Site)	1900.1	
20. - Foods held in several refrigeration units observed at temperatures above 41F.(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1005.1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in section 1009, potentially hazardous food (time/temperature control for safety food) shall be maintained: (b) At five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less.
23. - No consumer advisory posted in establishment. (Corrected On Site)	1105.1	Except as specified in sections 900.4, 900.3, and 1300.3, if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish that is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens either in ready-to-eat form or as an ingredient in another ready-to-eat food, the licensee shall inform consumers by brochures, deli-case or menu advisories, label statements, table tents, placards, or other effective written means of the significantly increased risk of consuming such foods. This information shall read: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
34. - Thermometer absent in one of the under-counter refrigerators.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1524.2	Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display, except as specified in section 1524.3.
35. - Working containers storing food ingredients observed unlabeled.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	803.1	Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
45. - Rear sandwich prep refrigerator and the under-counter refrigerator across from it observed not maintaining foods at temperatures below 41F.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1800.1	Equipment shall be maintained in a state of repair and condition that meets the requirements specified in Chapters 14 and 15.
45. - Foil observed lining several surfaces.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1410.1	Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.
51. - No covered waste receptacle observed in women's restroom.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2707.1	A toilet room used by females shall be provided with a covered receptacle for feminine hygiene products.
53. - Cardboard observed lining floor. (Corrected On Site)	2900.1	Except as specified in section 2903, the floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable, except that antislip floor coverings or applications may be used for safety reasons.
53. - Ice accumulation observed on walk-in freezer floor.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	3201.1	The physical facilities shall be cleaned as often as necessary to keep them clean.

### Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	102.4F	Hot Water (3-compartment sink)	113.3F	(Wa k-in Freezer)	-6.0F	(Wa k-in Refrigerator)	44.0F
Chili (Walk-in Refrigerator) (Cold Holding)	34.3F	Cheese (Walk-in Refrigerator) (Cold Holding)	41.0F	Milk (Walk-in Refrigerator) (Cold Holding)	34.4F	(Reach-in Refrigerator)	40.0F
Milk (Reach-in Refrigerator) (Cold Holding)	43.0F	Chili (Steam Table) (Hot Holding)	162.8F	(Sandwich Prep Refrigerator)	50.0F	Tomatoes sliced (Sandwich Prep Refrigerator) (Cold Holding)	53.4F
(Under-counter Refrigerator)	44.0F	Chili (Sandwich Prep Refrigerator) (Cold Holding)	43.2F	Cheese (Sandwich Prep Refrigerator) (Cold Holding)	50.2F	Oatmeal (Steam Table) (Hot Holding)	141.6F
(Under-counter Refrigerator)	40.0F	Veggie Burger (Under-counter Refrigerator) (Cold Holding)	41.6F	Eggs (Under-counter Refrigerator) (Cold Holding)	38.5F	Milk (Under-counter Refrigerator) (Cold Holding)	38.6F
Sausage (Under-counter Refrigerator) (Cold Holding)	31.3F	Chili (Steam Table) (Hot Holding)	140.2F	Mayonnaise (Sandwich Prep Refrigerator) (Cold Holding)	51.1F		

**Inspector Comments:**

CFPM: BERNADETTE HALTON  
 FS-58283  
 EXP: 10/18/2016

CORRECT STATED ITEMS WITHIN 5 OR 14 CALENDAR DAYS.

IF YOU HAVE ANY QUESTIONS, CONTACT AREA SUPERVISOR MR. RONNIE TAYLOR AT (202)442-9037.

Person-in-Charge (Signature)

Maurice Harcum  
(Print)

06/09/2015  
Date

Jaime Hernandez

607

06/09/2015



6. - EMPLOYEES ARE NOT FREQUENTLY WASHING HANDS BETWEEN TASKS(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	403.1	Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and shall not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water or similar liquid waste.
13. - UNCOVERED PHF ITEMS FOUND IN THE REACH-IN AND WALK-IN COOLERS(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	802.1(a)-(b)	Food shall be protected from cross contamination by: (a) Except as specified in Section 802.1(a)(3), separating raw animal foods during storage, preparation, holding, and display from: (1) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; P and (2) Cooked ready-to-eat food; P and (3) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to eat food; (b) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (1) Using separate equipment for each type; P or (2) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and (3) Preparing each type of food at different times or in separate areas. P
21. - PREPARED FOOD ITEMS ARE NOT LABELED WITH DATES AND CONTENTS(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1007.1	Except when packaging food using a reduced oxygen packaging method as specified in section 1011, and except as specified in sections 1007.4 and 1007.5, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than twenty-four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less for a maximum of seven (7) days.
35. - SEVERAL UNLABELED PLASTIC SQUEEZE BOTTLES ON KITCHEN COUNTER (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	803.1	Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.
38. - NO HAIR RESTRAINT WORN BY THE CHEF(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	502.1	Food employees shall wear clean and effective hair restraints, such as hairnets or beard nets, if appropriate, and clothing that covers body hair that are designed and worn to effectively keep hair from contacting exposed food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles. Hats, caps, scarves or other head covers are acceptable if the hair is contained to prevent contamination. Hair spray and tying back the hair in a ponytail are not effective hair restraints.
39. - THE WIPING CLOTHS ARE NOT STORED IN A SANITIZING SOLUTION(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	812.2	Cloths that are in-use for wiping counters and other equipment surfaces shall be: (a) Held between uses in a chemical sanitizer solution at a concentration specified in section 1813; and (b) Laundered daily as specified in section 2101.4.
42. - CLEANED WET DISHES AND UTENSILS ARE NOT INVERTED TO ALLOW AIR DRY(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2203.1	Cleaned equipment and utensils, laundered linens, and single-service and single-use articles, except as specified in section 2203.4, shall be stored: (a) In a clean, dry location; (b) Where they are not exposed to splash, dust, or other contamination; and (c) At least fifteen centimeters (15 cm) or six inches (6 in.) above the floor.
45. - THE CUTTING BOARDS ARE NOT SMOOTH AND A HAVE GROOVES, THEY NEED TO BE REPLACED OR RESURFACED (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1502.1	Multisue food-contact surfaces shall be: (a) Smooth; (b) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (c) Free of sharp internal angles, corners, and crevices; and (d) Finished to have smooth welds and joints.
50. - THERE IS NO AIR GAP AT THE 3-COMPARTMENT SINK MAIN PIPES LEADING TO THE FLOOR DRAIN(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	2602.1	Except as specified in sections 2602.2 and 2602.3, a direct connection shall not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.
51. - NO COVERED RECEPTACLES FOUND IN THE LADIES ROOMS(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2707.1	A toilet room used by females shall be provided with a covered receptacle for feminine hygiene products.
54. - THERE IS NO ADEQUATE LIGHTING IN THE REACH-IN COOLER(blown bulb)(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	3008.1(a)	The light intensity shall be: At least one hundred eight (108) lux or ten (10) foot candles at a distance of seventy-five centimeters (75 cm) or thirty inches (30 in.) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning. The light intensity shall be: At least one hundred eight (108) lux or ten (10) foot candles at a distance of seventy-five centimeters (75 cm) or thirty inches (30 in.) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning.

**TEMPERATURES**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	111.0F	(Refrigerator - reach-in)	41.0F	(Refrigerator - reach-in)	40.0F	(Refrigerator - walk-in)	41.0F
Chicken (Refrigerator - open display) (Cold Holding)	42.0F	Chili - Beef (Refrigerator - open display) (Cold Holding)	40.0F	Beef (Steam Table) (Hot Holding)	145.0F	Beans (Steam Table) (Hot Holding)	151.0F
Diced Tomatoes (Refrigerator - open display) (Cold Holding)	43.0F	Cheddar Cheese (Refrigerator - open display) (Cold Holding)	42.0F	American Cheese (Refrigerator - open display) (Cold Holding)	40.0F	Avocado (Refrigerator - open display) (Cold Holding)	41.0F
Blue Cheese (Refrigerator - open display) (Cold Holding)	42.0F	Cole slaw (Refrigerator - open display) (Cold Holding)	43.0F	Ceviche (Refrigerator - open display) (Cold Holding)	41.0F	Chimichanga (Steam Table) (Hot Holding)	144.0F
Diced Tomatoes (Refrigerator - open display) (Cold Holding)	42.0F	Endive (Refrigerator - open display) (Cold Holding)	41.0F	Fish (Refrigerator - open display) (Cold Holding)	40.0F	Green Peppers (Refrigerator - open display) (Cold Holding)	41.0F
Onions raw (Refrigerator - open display) (Cold Holding)	40.0F	Tomatoes sliced (Refrigerator - open display) (Cold Holding)	40.0F	Greenleaf Lettuce (Refrigerator - open display) (Cold Holding)	40.0F	Lettuce spring mix (Refrigerator - open display) (Cold Holding)	41.0F
Tuna (Refrigerator - open display) (Cold Holding)	40.0F	Hot Water (Handwashing Sink - kitchen)	117.0F	Hot Water (3-compartment sink)	116.0F	Hot Water (Handwashing Sink)	112.0F

**Inspector Comments:**  
 THE ESTABLISHMENT HAS A DC DOH APPROVED HACCP PLAN  
 The Business has NO written employee's health policy for food-borne illness, a DOH copy is given to the PIC.  
 Thermometer in ice & water: 32°F  
 Most recent pest control service date: 03/01/2015  
 Correct stated items within 5-Days and 45-Days  
 If any question please call area supervisor Ms. Coleman at 202-535-2180  
 (Sanitizer Quaternary Ammonium, 100ppm 0.0 pH, 124.6°F)

COLIN KING

03/12/2015

★ ★ ★

Government of the District of Columbia

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE - 8<sup>th</sup> Floor • Washington, DC 20002 • 202-535-2180

Establishment Name OYAMEL RESTAURANT  
 Address 401 7TH ST NW City/State/Zip Code Washington, DC 20001  
 Telephone (202) 628-1005 E-mail address \_\_\_\_\_  
 Date of Inspection 03 / 12 / 2015 Time In 11 : 30 AM Time Out 01 : 30 PM  
 License Holder Oyamel DC LLC License/Customer No. 09313xxxx-13000246  
 License Period 06 / 01 / 2013 - 05 / 31 / 2015 Type of Inspection Complaint  
 Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	6	COS	1	R	0
Noncritical Violations	6	COS	0	R	0
Certified Food Protection Manager (CFPM) <u>COLIN KING</u>					
CFPM #: <u>FS-53325</u>					
CFPM Expiration Date: <u>08/21/2015</u>					
Name of licensed trash or solid waste contractor <u>PDS TRASH SERVICES</u>					
Name of licensed liquid / grease collections transport contractor <u>STORM OIL</u>					
Name of licensed pest exterminator / contractor <u>ECOLAB PEST</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
IN	OUT N/A		
Demonstration of knowledge			
	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			
IN	OUT		
	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices			
IN	OUT N/O		
	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/O		
	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands			
IN	OUT N/O		
	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source			
IN	OUT N/A N/O		
	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			
IN	OUT N/A N/O		
	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A		
	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food (TCS Food)			
IN	OUT N/A N/O		
	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory			
IN	OUT N/A		
	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations			
IN	OUT N/A		
	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Chemical			
IN	OUT N/A		
	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A		
	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures			
IN	OUT N/A		
	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

IN = in compliance      OUT = not in compliance      N/O = not observed  
 N/A = not applicable      COS = corrected on-site      R = repeat violation

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
IN	OUT N/A		
Safe Food and Water			
IN	OUT		
	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	29. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A		
	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control			
IN	OUT		
	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O		
	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification			
IN	OUT		
	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination			
IN	OUT		
	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils			
IN	OUT		
	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, Equipment, and Vending			
IN	OUT		
	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities			
IN	OUT		
	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		
	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
2. - THERE IS NO EMPLOYEE HEALTH POLICY FOR FOODBORNE ILLNESS IN PLACE, A DOH COPY IS GIVEN TO THE PIC (Corrected On Site)	301.1	The person in charge shall notify the Department when a food employee is: (a) Jaundiced; or (b) Diagnosed with an illness due to a pathogen specified in section 300.4.

COMMONWEALTH OF PENNSYLVANIA  
DEPARTMENT OF AGRICULTURE  
BUREAU OF FOOD SAFETY AND LABORATORY SERVICES  
DIVISION OF MILK SANITATION

Facility ID: 56800    FIPS:    Permit Expires: 8/31/2016    Effective Date: 9/1/2015

Business Name:    Owner(s):    Business Address:  
PITANGO GELATO LLC    NOAH DAN    1143 GAP RD  
KINZERS, PA 17535

Permit Type:	Operation Type:	<i>Russell C. Redding</i>
Manufacturing Plant	MFG Frozen Desserts	Secretary

PERMIT IS NON-TRANSFERABLE

The services listed below are subject to specific review and approval by the

# CERTIFIED FOOD SERVICE MANAGER

BALTIMORE CITY HEALTH DEPARTMENT

DATE OF ISSUANCE

3/23/2015

DATE OF EXPIRATION

3/23/2018

ID NO.

00645



CHRIS NOVASHINSKI

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE - 8th Floor • Washington, DC 20002 • 202-535-2180

Establishment Name PETE'S NEW HAVEN STYLE APIZZA

Address 4940 WISCONSIN AVE NW City/State/Zip Code WASHINGTON, DC 20016

Telephone 202-237-7383 E-mail address rich.viernes@petesapizza.com

Date of Inspection 04 / 15 / 2015 Time In 02 : 48 PM Time Out \_\_\_\_\_

License Holder The Knowles-Marr Group LLC License/Customer No. 09313xxxx-70104603

License Period 06 / 01 / 2014 - 05 / 31 / 2016 Type of Inspection Complaint

Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

<b>Critical Violations</b>	1	<b>COS</b>	1	<b>R</b>	0
<b>Noncritical Violations</b>	3	<b>COS</b>	3	<b>R</b>	0
Certified Food Protection Manager (CFPM) <u>RICHARD VIERNES</u>					
CFPM #: <u>FS-58292</u>					
CFPM Expiration Date: <u>08/24/2016</u>					
Name of licensed trash or solid waste contractor <u>WM</u>					
Name of licensed liquid / grease collections transport contractor <u>B &amp; E</u>					
Name of licensed pest exterminator / contractor <u>SCIENTIFIC INSECT CONTROL</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
<u>IN</u> <u>OUT</u>	2. Management awareness; policy present	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
<u>IN</u> <u>OUT</u> <u>N/O</u>	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/O</u>	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
<u>IN</u> <u>OUT</u> <u>N/O</u>	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	8. Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	29. Water & Ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
<u>IN</u> <u>OUT</u>	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/O</u>	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
<u>IN</u> <u>OUT</u>	35. Food properly labeled; original container	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
<u>IN</u> <u>OUT</u>	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
<u>IN</u> <u>OUT</u>	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
<u>IN</u> <u>OUT</u>	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
<u>IN</u> <u>OUT</u>	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more **CRITICAL VIOLATIONS** that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

2. - The establishment does not have an employee health policy regarding the prevention of foodborne illness. I provided the establishment with a copy of the Food Code's organisms of concern, employee interview forms, and reporting agreement forms. (Corrected On Site)	300.1	The licensee shall require food employees and food employee applicants to whom a conditional offer of employment is made to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food.
2. - There was no procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. ( I provided the establishment a copy of document) (Corrected On Site)	504.1	A licensee shall ensure that its food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.
8. - The hand washing sink sneak the preparation area was blocked by material . ( removed) (Corrected On Site)	2414.1	A handwashing lavatory shall be maintained so that it is accessible at all times for employee use.
35. - Squeeze bottles holding sauces, dressing were not labeled. (Corrected On Site)	803.1	Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

Sanitizer: Quaternary Ammonium, 200 ppm, 0.0 pH, 78.0 F

### Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cheese (Refrigerator - pizza prep unit) (Cold Holding)	39.0F	Blue Cheese (Refrigerator - pizza prep unit) (Cold Holding)	34.0F	Onions cooked (Refrigerator - pizza prep unit) (Cold Holding)	33.0F	Sausage (Refrigerator - pizza prep unit) (Cold Holding)	33.0F
Mozzarella Cheese (Refrigerator - pizza prep unit) (Cold Holding)	39.0F	Mushrooms (Refrigerator - pizza prep unit) (Cold Holding)	35.0F	Pepperoni (Refrigerator - pizza prep unit) (Cold Holding)	37.0F	Tomato Sauce (Refrigerator - counter top) (Cold Holding)	38.0F
Mushrooms (Refrigerator - counter top) (Cold Holding)	35.0F	Chicken (Walk-in Refrigerator) (Cold Holding)	31.0F	Pork (Walk-in Refrigerator) (Cold Holding)	35.0F	Tomato Sauce (Walk-in Refrigerator) (Cold Holding)	37.0F
Cheese (Walk-in Refrigerator) (Cold Holding)	37.0F	Spinach (Walk-in Refrigerator) (Cold Holding)	35.0F	Pineapples (Walk-in Refrigerator) (Cold Holding)	40.0F	Cheese (Under-counter Refrigerator) (Cold Holding)	36.0F
Tomato Sauce (Under-counter Refrigerator) (Cold Holding)	35.0F	Clams (Refrigerator - pizza prep unit) (Cold Holding)	40.2F	Hot Water (3-compartment sink)	124.0F	Hot Water (2-compartment sink)	114.0F
Hot Water (Handwashing Sink - Dishwash area)	114.0F	Hot Water (Handwashing Sink)	113.0F	Hot Water (Dishwashing Machine - Final Rinse Cycle)	120.0F	Hot Water (Handwashing Sink - toilet room)	100.1F
(Under-counter Refrigerator)	40.0F	(Under-counter Refrigerator)	38.0F	(Under-counter Refrigerator)	38.0F	(Wa k-in Refrigerator)	43.0F
(Wa k-in Freezer)	-1.0F	(Reach-in Refrigerator)	39.0F				

**Inspector Comments:**

ALL ITEMS CORRECTED ONSITE.

RECENT PEST CONTROL INVOICE DATED - 4/9/2015.

IF YOU HAVE ANY QUESTIONS, PLEASE CALL AREA SUPERVISOR MR. RONNIE TAYLOR AT 202-442-9037

Person-in-Charge (Signature)	RICHARD VIERNES (Print)	04/15/2015 Date
Inspector (Signature)	ALEMAYEHU TEKLSELASSIE 029 (Print) Badge #	04/15/2015 Date

Department of Consumer and Regulatory Affairs

Business License Center - Room 1100  
941 North Capitol Street, N.E.  
Washington D.C. 20002

Unique Business ID# 20487XXXX-117389

Anthony A. Williams, Mayor

**CERTIFICATE of REGISTRATION**

THIS IS TO CERTIFY that all applicable Trade Name requirements of the Omnibus Regulatory Reform Act of 1998 have been complied with and accordingly, this **CERTIFICATE OF REGISTRATION** is hereby issued to:

**BRUT, LLC**

Trade Name: **PROOF**

Effective Date: **November 20, 2006**



**DAVID A. CLARK**  
Director

THE FACE OF THIS DOCUMENT HAS A COLORED BACKGROUND ON WHITE PAPER AND A MICROPRINT LINE



**GOVERNMENT OF THE DISTRICT OF COLUMBIA**  
OFFICE OF TAX AND REVENUE  
*Sales & Use Tax*  
**CERTIFICATE OF REGISTRATION**  
ISSUED PURSUANT TO DISTRICT OF COLUMBIA SALES AND USE TAX ACTS

THIS CERTIFIES THAT

**BRUT LLC**  
**T/A PROOF**  
**1919 M ST NW #800**  
**WASHINGTON DC 20036**

**CERTIFICATE NUMBER**

**350000065302**  
REFER TO THIS NUMBER  
WHEN REPORTING SALES TAX

**DATE ISSUED**

**06/28/07**

THIS CERTIFICATE IS NONTRANSFERABLE

**SHERYL HOBBS-NEWMAN**  
**DEPUTY CFO**

Is hereby authorized and empowered to collect reimbursement for the District of Columbia Sales and Use Taxes.

FR-550 (REV. 02/06)

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
------------------	-------------------------------------------------------------------------------------

INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)  
*chest with ice / Refrigerated Truck*
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
*Ice Coolers and on site walk in*
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
*gas fryers*
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
*Transported cold Below 41°*
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
*Propane Stove*

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
------------------	------------------------------------------------------------------------------------------

INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed:



*Frieses stove Handwash Portlet Trash Handwash*



The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

# PATRICK B RATHBONE

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.

This ID card is valid for a period of (3) three years.

Exam Date: 01/15/2014  
Expiration Date: 01/15/2017  
Issue Date: 04/14/2015  
Certified Number: FS-64414

*LaQuandra S. Nesbitt MD*  

---

LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment.

## Food Establishment Inspection Report

Alexandria Health Department 4480 King St. Alexandria, VA 22302 (703) 746-4910		Risk/Intervention Obs. Out of Compliance: 2		Date: 29-Jul-2015
		Repeat Risk/Intervention Obs. Out of Compliance: 0		Time In: 09:15:00 AM
		Good Retail Practices Obs. Out of Compliance: 0		Time Out: 10:00:00 AM
Establishment Big Cheese Gourmet	Address 4114 Wheeler Ave Alexandria, VA 22304		Telephone ()	Person in Charge Linda Hill - Certified Manager
Permit Holder Paper Star, LLC	EHS Michele Howard	Purpose of Inspection Routine	Est. Type Commissary	Priority Level Risk Category 3
Smoking Status Smoke Free	Title 15.2-2825 Virginia Indoor Clean Air Act. In Compliance with legislation.			

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge		Protection from Contamination (continued)			
1	Out	Certification by accredited program; compliance with Code or correct responses	15 In Proper disposition of returned, previously served, reconditioned, & unsafe food		
Employee Health		Potentially Hazardous Food Time/Temperature			
2	In	Management awareness; policy present	16 N/O Proper cooking time & temperatures		
3	In	Proper use of reporting, restriction & exclusion	17 N/O Proper reheating procedures for hot holding		
Good Hygienic Practices		18 N/O Proper cooking time & temperatures			
4	In	Proper eating, tasting, drinking, or tobacco use	19 N/O Proper hot holding temperatures		
5	In	No discharge from eyes, nose, and mouth	20 In Proper cold holding temperatures		
Preventing Contamination by Hands		21 In Proper date marking & disposition			
6	Out	Hands clean & properly washed	22 N/A Time as a public health control; procedures & records		
7	In	No bare hand contact with RTE foods or approved alternate method properly followed	Consumer Advisory		
8	In	Adequate handwashing facilities supplied & accessible	23 N/A	Consumer advisory provided for raw or undercooked foods	
Approved Source		Highly Susceptible Populations			
9	In	Food obtained from approved source	24 N/A	Pasteurized foods used; prohibited foods not offered	
10	N/O	Food received at proper temperature	Chemical		
11	In	Food in good condition, safe, & unadulterated	25 N/A	Food additives: approved & properly used	
12	N/A	Required records available: shellfish stock tags, parasite destruction	26 In	Toxic substances properly identified, stored, & used	
Protection from Contamination		Conformance with Approved Procedures			
13	In	Food separated & protected	27 N/A	Compliance with variances; specialized process, & HACCP plan	
14	In	Food-contact surfaces: cleaned & sanitized			

### GOOD RETAIL PRACTICES

Safe Food and Water		Proper Use of Utensils		
28	In	Pasteurized eggs used where required	41 In In-use utensils: properly stored	
29	In	Water & ice from approved source	42 In Utensils, equipment & linens: properly stored, dried, & handled	
30	In	Variance obtained for specialized processing methods	43 In Single-use & single-service articles: properly stored & used	
Food Temperature Control		44 In	Gloves used properly	
31	In	Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending	
32	In	Plant food properly cooked for hot holding	45 In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
33	In	Approved thawing methods used	46 In	Warewashing facilities: installed, maintained, & used; test strips
34	In	Thermometers provided & accurate	47 In	Non-food contact surfaces clean
Food Identification		Physical Features		
35	In	Food properly labeled; original container	48 In	Hot & cold water available; adequate pressure
Prevention of Food Contamination		49 In	Plumbing installed; proper backflow devices	
36	In	Insects, rodents, & animals not present	50 In	Sewage & waste water properly disposed
37	In	Contamination prevented during food preparation, storage & display	51 In	Toilet facilities: properly constructed, supplied, & cleaned
38	In	Personal cleanliness	52 In	Garbage & refuse properly disposed; facilities maintained
39	In	Wiping cloths: properly used & stored	53 In	Physical facilities installed, maintained, & clean
40	In	Washing fruits & vegetables	54 In	Adequate ventilation & lighting; designated areas used

IN = in compliance    O/N/T = not in compliance    N/O = not observed    N/A = not applicable



HEALTH AND HUMAN SERVICES  
LICENSURE AND REGULATORY SERVICES  
255 Rockville Pike, 1st Floor, Suite 100  
Rockville, Maryland 20850  
240-777-3986 • FAX 240-777-3088

# FOOD SERVICE FACILITY LICENSE

*This Certifies That*

**RELISH CATERING, LLC.**  
**904 LINCOLN ST.**  
**Rockville, MD 20850**

is licensed to operate a Food Service Facility at:

**RELISH CATERING @ C.K.R. INC.**  
**18777-G N FREDERICK RD**  
**Gaithersburg, MD 20879**

This license is issued under the authority of Chapter 15, of the Montgomery County Code, 1994, as amended and COMAR 10.15.03.

Conditions: CATERING OPERATION AT THIS LOCATION ONLY.

Uma S. Ahluwalia, Director

Catering No: 22375

Expiration Date: 01/31/2016

License No: 22375

Type: B

# Food Inspection

Based on Food Inspection

Name	Address 1	Address 2
RELISH CATERING @ C.K.R. INC.	18777-G N FREDERICK RD	
RELISH CATERING @ C.K.R. INC.	18777-G N FREDERICK RD	
RELISH CATERING @ C.K.R. INC.	18777-G N FREDERICK RD	
RELISH CATERING @ C.K.R. INC.	18777-G N FREDERICK RD	

# Food Inspection

Based on Food Inspection

City	Zip	Inspection Date
GAITHERSBURG	20879	06/25/2015
GAITHERSBURG	20879	01/14/2015
GAITHERSBURG	20879	06/24/2014
GAITHERSBURG	20879	01/07/2014

# Food Inspection

Based on Food Inspection

Inspection Results	Food from Approved Source (C)	Food Protected from Contamination (C)
No Critical Violations Noted	In Compliance	In Compliance
No Critical Violations Noted	In Compliance	In Compliance
No Critical Violations Noted	In Compliance	In Compliance
No Critical Violations Noted	In Compliance	In Compliance

# Food Inspection

Based on Food Inspection

Ill Workers Restricted (C)	Proper Hand Washing (C)	Cooling Time and Temperature (C)
In Compliance	In Compliance	In Compliance
In Compliance	In Compliance	In Compliance
In Compliance	In Compliance	In Compliance
In Compliance	In Compliance	In Compliance

# Food Inspection

Based on Food Inspection

Cold Holding Temperature (C)	Hot Holding Temperature (C)
In Compliance	In Compliance

# Food Inspection

Based on Food Inspection

Cooking Time and Temperature (C)	Reheating Time and Temperature (C)
In Compliance	In Compliance

# Food Inspection

Based on Food Inspection

Hot and Cold Running Water Provided (C)	Proper Sewage Disposal (C)	Toxic Substances & Pesticides
In Compliance	In Compliance	In Compliance
In Compliance	In Compliance	In Compliance
In Compliance	In Compliance	In Compliance
In Compliance	In Compliance	In Compliance

# Food Inspection

Based on Food Inspection

Rodent and Insects	Nutritional Labeling	Trans Fat Ban	No-Smoking Sign Posted
In Compliance	Not applicable	In Compliance	In Compliance
In Compliance	Not applicable	In Compliance	In Compliance
In Compliance	Not applicable	In Compliance	In Compliance
In Compliance	In Compliance	In Compliance	In Compliance

# Food Inspection

Based on Food Inspection

Inspection Type	Owner	Category	Type
Monitoring	RELISH CATERING, LLC.	Caterer	Food
Comprehensive	RELISH CATERING, LLC.	Caterer	Food
Monitoring	RELISH CATERING, LLC.	Caterer	Food
Comprehensive	RELISH CATERING, LLC.	Caterer	Food

# Food Inspection

Based on Food Inspection

Latitude	Longitude	Location
39.1653	-77.2259	(39.1653, -77.2259)
39.1653	-77.2259	(39.1653, -77.2259)
39.1653	-77.2259	(39.1653, -77.2259)
39.1653	-77.2259	(39.1653, -77.2259)



OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
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## Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Onions cooked (Salad Bar) (Cold Holding)	59.3F	Beets (Salad Bar) (Cold Holding)	58.7F	Hot Water (Handwashing Sink)	102.4F	(Reach-in Refrigerator)	38.0F

**Inspector Comments:**

CFPM: IAN G WALKER

FS-59119

EXP: 1/6/2017

5 DAY NOTICES ABATED FROM INSPECTION CONDUCTED 4/1/2015.

14 DAY NOTICES ABATED FROM INSPECTION CONDUCTED 4/1/2015.

NOTE: ESTABLISHMENT IS USING TIME AS A PUBLIC HEALTH CONTROL FOR THE FOODS HELD AT THE SALAD BAR.

IF YOU HAVE ANY QUESTIONS, CONTACT AREA SUPERVISOR MR. RONNIE TAYLOR AT (202)442-9037.



Person-in-Charge (Signature)

Ian Walker  
(Print)04/07/2015  
Date

Inspector (Signature)

Jaime Hernandez  
(Print)607  
Badge #04/07/2015  
Date

FSHID\_6/15/2010



# ServSafe® CERTIFICATION

MEGAN VOGT

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

12545302

CERTIFICATE NUMBER

10439

EXAM FORM NUMBER

7/9/2015

DATE OF EXAMINATION

7/9/2020

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



#0655

*Sherman L Brown*  
Sherman Brown  
SVP, National Restaurant Association Solutions



In accordance with Maritime Labour Convention 2006, Resolution ADM N 048-2013 (Regulation 3.2, Standard A3.2)  
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National Restaurant Association® and the arc design are trademarks of the National Restaurant Association.  
This document cannot be reproduced or altered.  
14102901 v.1401

Contact us with questions at 175 W Jackson Blvd, Ste 1500, Chicago, IL 60604 or ServSafe@restaurant.org

Northern Virginia Food Manager License

STANDARD



**Domenick D.**

**Torlucci**

Issue Date:

02/12/2015

Expiration Date:

01/12/2020

Exam Source:

NRAEEF

License:

F-115764

This License is Mandatory in Fairfax County, Fairfax City, City of Falls Church, Town of Vienna, Town of Herndon, City of Alexandria and Arlington County

www.orsinteractive.com or call (703) 533-7600

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

**INSTRUCTIONS & SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)**

As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.

Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.

**NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.**

Please check the box  below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.

**TFE-CLASS-1 PRIVATE TFE-Permit NOT Required**

Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)

**TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only**

**ONLY** Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)

**TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.

**TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E**

Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.

**TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

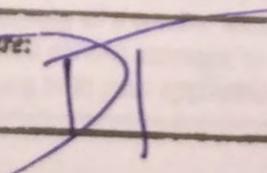
Potentially Hazardous Food served or sold to the general public Park visitor and prepared **BOTH** off-site in a licensed food service establishment **AND** prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)

Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. *Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!*

Name:

Domenick Tarlucci

Signature:



Date:

8/24/15

Department of Consumer and Regulatory Affairs

Business License Center - Room 1100  
941 North Capitol Street, N.E.  
Washington D.C. 20002

Unique Business ID# 20487XXXX-117389

Anthony A. Williams, Mayor

**CERTIFICATE of REGISTRATION**

**THIS IS TO CERTIFY** that all applicable Trade Name requirements of the Omnibus Regulatory Reform Act of 1998 have been complied with and accordingly, this **CERTIFICATE OF REGISTRATION** hereby issued to:

**BRUT, LLC**

Trade Name: **PROOF**

Effective Date: **November 20, 2006**



**DAVID A. CLARK**  
Director

THE FACE OF THIS DOCUMENT HAS A COLORED BACKGROUND ON WHITE PAPER AND A MICROPRINT LINE



**GOVERNMENT OF THE DISTRICT OF COLUMBIA**  
OFFICE OF TAX AND REVENUE  
*Sales & Use Tax*  
**CERTIFICATE OF REGISTRATION**  
ISSUED PURSUANT TO DISTRICT OF COLUMBIA SALES AND USE TAX ACTS

THIS CERTIFIES THAT

**BRUT LLC**  
**T/A PROOF**  
**1919 M ST NW #800**  
**WASHINGTON DC 20036**

**CERTIFICATE NUMBER**

**350000065302**  
REFER TO THIS NUMBER  
WHEN REPORTING SALES TAX

**DATE ISSUED**

**06/28/07**

THIS CERTIFICATE IS NONTRANSFERABLE

**SHERYL HOBBS-NEWMAN**  
**DEPUTY CFO**

Is hereby authorized and empowered to collect reimbursement for the District of Columbia Sales and Use Taxes.

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE

FR-550 (REV. 02/06)

<p align="center"><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>		<p align="center"><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p align="center">This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.</p>		
<p align="center"><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Est. blishment (TFE)</b></p>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p>		<p>application that are used food</p>
<p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p>		
<p><b>NOTE:</b> Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		TFE operation.
<p><input type="checkbox"/> <b>TFE-CLASS-1 PRIVATE TFE-Permit <u>NOT</u> Required</b></p>		
<p>Food is <b>NOT</b> provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION I only</b></p>		
<p><b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.</p>		
<p><input checked="" type="checkbox"/> <b>TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b></p>		
<p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</b></p>		
<p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b></p>		
<p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared <b>BOTH</b> off-site in a licensed food service establishment <b>AND</b> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)</p>		
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i></p>		
<p>Name: _____ Signature: _____</p>		Date: _____

<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office
<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>	
NPS Park Name	Wes Potomac	
Location within the Park:		
Name of the Special Event	Landmark Music Festival	
Date(s) of the Special Event	September 26-27	
Sponsoring Organization	C3 Presents	
Name of the Special Event Point-of-Contact and Phone #	Jon Kelly - (512) 653-5436	
Date(s) Food to be Provided	September 26-27	
Time(s) Food Served (am - pm)	11am-10pm	
<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>	
<input type="checkbox"/> Check this box if food will be prepared on site at the Park and Complete Section 2		
ON-SITE Temporary Food Establishment Name	The Big Cheese	
Name of the On-Site Certified Food Service Manager/Supervisor	Patrick Rathbone	
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>		
Owner's Name & Phone Number	Patrick Rathbone 703-855-6987	
Street Address, City, State, ZIP	4500 S. Four Mile Run Dr. #103 Arlington VA 22204	
<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>	
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment <u>AND</u> Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority - this report must be within the past 12 months and must indicate a passing score or grade, (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments along with your application to your event sponsor.		

<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item		
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	✓ <b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: all packaged cookies, chips, pretzels, granola bars, orange juices, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2 purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
Grilled Cheese	IGF, US Foods, Euro Gourmet, Gold Crust Bakery	
<b>SECTION 2</b>	<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit 5 items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	<b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1 Meatloaf</i> <i>Example 2 Mexican Combination Stir Fry</i>	<i>Example 1. Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2 Beef Steak, Chicken Breast, and Vegetabl</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1		
2		
3		
4		
5		

<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s)

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less ) as identified in Part B, Section 2 to the five columns below:					
	<i>e.g.</i> <del>Meatloaf</del>	1. Grilled Cheese	2.	3	4.	5
Served ON site ?	<del>COLD / HOT</del>	COLD or <input checked="" type="checkbox"/> HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	<del>YES / NO</del>	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	<del>COLD / HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	<del>YES / NO</del>	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	<del>YES / NO</del>	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F	_____	145 °F	°F	°F	°F	°F
Prepared OFF site ?	<del>YES / NO</del>	<input checked="" type="checkbox"/> YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD / HOT</del>	<input checked="" type="checkbox"/> COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	35 °F	°F	°F	°F	°F
Held OFF site after preparation ?	<del>COLD / HOT</del>	<input checked="" type="checkbox"/> COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES / NO</del>	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	<del>SAME DAY</del>					
Transported to the Park ?	<del>COLD / HOT</del>	<input checked="" type="checkbox"/> COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	20 min.	min	min.	min.	min.
Reheated on site to 165°F ?	<del>YES / NO</del>	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD / HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	<del>YES / NO</del>	<input checked="" type="checkbox"/> YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES / NO</del>	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES / NO</del>	YES or <input checked="" type="checkbox"/> NO	YES or NO	YES or NO	YES or NO	YES or NO

Provide any additional comments/information here:

<p>Temporary Food Establishment (TFE)</p>	<p><b>PART D</b></p>
<p>Apply prior to the start of the special event.</p>	
<p>ON-SITE Facilities and Utilities</p>	
<p>1 See promoter info          Provided Tent: Yes, we will provide two professional grade 100' x 20' tents for the food vendors to set up in. Each vendor will receive a 10' x 20' section.</p>	
<p>2 Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park          Will the park be providing potable water: Yes, we will provide potable water for the back of house food court via Event Water Solutions. Filtration process available upon request.</p>	
<p>3 Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.          Promoter will have grease and grey water collection units for the back of house food court. They will service them and provide ample amounts for the vendors.</p>	
<p>4 Describe the TFE Hand Wash Facilities on site. i.e. are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities          Hand washing Facilities: They will provide vendor only hand washing station for the back of house food court. They will service them and provide ample amount for the number of vendors and staff associated.</p>	
<p>5 Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.          Toilet facility information: Promoter will provide vendor only portolets for the back oh house food court. They will service them and provide ample amount for the number of vendors and staff associated.</p>	
<p>6 Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.          NPS will be providing trash service.</p>	



	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE		
INSTRUCTIONS: Part F must be completed for <u>EACH</u> licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.		
I, The OWNER of: [ insert the name of the establishment ] <u>Paper Star LLC DBA The Big Cheese</u>		
a currently licensed and locally inspected food establishment, located at:		
[ Street Address ]	<u>4116 Wheeler Ave</u>	
[ City ]	<u>Alexandria</u>	[ ST/DC ] <u>VA</u> ZIPCODE <u>22304</u>
Hereby Authorize : <u>The Big Cheese</u>		
<u>The Big Cheese</u>		
[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]		
... to use my food establishment on [ insert date(s) ] _____		
for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.		
Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:		
<u>Patrick Rathbone</u>		
[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]		
Printed Name of the Owner <u>Patrick Rathbone</u>		
Telephone Number <u>703-855-6987</u>		
Signature of the Owner <u>Pat_Rat</u>		Date signed: <u>8/7/15</u>
<small>Digitally signed by Pat_Rat DN: cn=Pat_Rat, o, ou, email=patrick@bigcheesetruck.com, c=US Date: 2015.08.07 16:59:13 -0400</small>		
The owner of the off-site food service establishment must attach to this Part F the following documents:		
<input type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade		
<input type="checkbox"/> A photocopy of a current business license indicating the business is a licensed food establishment		
<input type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2)		



**CITY OF ALEXANDRIA  
ALEXANDRIA HEALTH DEPARTMENT**

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**CERTIFIES THAT  
Paper Star, LLC**

*is hereby granted a permit/license to operate a  
**FOOD ESTABLISHMENT***

**TRADING AS:  
BIG CHEESE GOURMET**

**LOCATED AT:  
4114 WHEELER AVE  
ALEXANDRIA, VIRGINIA 22304**

*In accordance with the regulations of the Board of Health of the  
Commonwealth of Virginia and/or the City of Alexandria.*

*Conditions of this permit are as follows:*

Robert W. Custard, REHS, CP-FS  
Environmental Health Manager

**Facility Type: Commissary  
Expiration Date: December 31, 2015**



For recent  
inspections, scan this  
QR code with your  
smartphone or visit  
[www.alexva.us/as3](http://www.alexva.us/as3)

**THIS PERMIT IS NOT TRANSFERABLE FROM ONE INDIVIDUAL  
OR LOCATION TO ANOTHER.**

**CONCERNS OR QUESTIONS, CALL 703-746-4910  
VISIT US AT <http://alexandriava.gov/EnvironmentalHealth>**

**GOVERNMENT OF THE DISTRICT OF COLUMBIA**  
**OFFICE OF THE CHIEF FINANCIAL OFFICER**  
**OFFICE OF TAX AND REVENUE**

REPLY TO:  
 CUSTOMER SERVICE CENTER  
 BUSINESS TAX REGISTRATION  
 1101 4<sup>th</sup> Street SW  
 WASHINGTON DC 20019



Customer Service Administration

**PAPER STAR**  
 T/A THE BIG CHEESE  
 1021 ARLINGTON BLVD #543  
 ARLINGTON, VA 22209

DC Business Tax Registration Number:

27-3736925
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You have been registered for the taxes checked below. Your periodic filing basis has been determined as shown. It is important that the above registration number be used on all correspondence and tax returns.

	Acct #	Annually
<input checked="" type="checkbox"/> Sales and Use Tax Use Only		350000077790
<input checked="" type="checkbox"/> Employer's Withholding		300000105513
<input type="checkbox"/> Corporation Franchise		
<input checked="" type="checkbox"/> Unincorporated Business Franchise		FY 12/31
<input type="checkbox"/> Personal Property Tax		
<input type="checkbox"/> Ball Park		
<input type="checkbox"/> Vendor Fee		

Any tax returns currently due are enclosed with this notice. Tax returns due in the future will be mailed separately to you prior to the due date. Any taxes submitted without a return should be submitted with a cover letter which must include your DC Business Tax Registration Number and reference to the tax period covered. If you have any delinquent tax returns, you will be notified by the Office of Tax and Revenue.

A Declaration of Estimated Franchise Tax must be filed by every Corporation (Form D-20ES) and unincorporated Business (Form D-30ES) whose franchise tax may reasonably be expected to exceed \$1,000.00 for the taxable year.

If applicable, you will also be registered for Unemployment Taxes and will be contacted by the Office of Unemployment Compensation regarding your filing requirements. Any questions concerning your liability for Unemployment Compensation may be answered by call (202) 724-7472

GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Vincent C. Gray, Mayor

Department of Consumer and Regulatory Affairs  
Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 2/20/2015  
License#: 13CAP-00000094  
License Period: 03/31/2015 3/31/2017

**VENDOR BUSINESS LICENSE**

This Permit is Not Transferrable

Owners Name: Patrick Rathbone  
Coporation Name: PAPER STAR, LLC  
Trade Name:

Address:  
1021 ARLINGTON BLVD  
ARLINGTON, VA 22209

Site Permit No.  
VSP-00165

Vessel(s)  
MOBILE ROADWAY

Class(s)  
CLS A

-- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE

Director:  
Rabbiah A. Sabbakhan



AFS Product Information Sheet

ITEMS TO BE SERVED.

Food Item	Ingredients	Vegan
Falafel	Ground chickpeas, onion, parsley, garlic, jalapeno, spices	
Baba Ganoush	Roasted eggplant, tahina, garlic, parsley, spices	
Hummus	Chickpeas, tahina, garlic, lemon juice	
Cucumber/Onion	Cucumber, red onion, vinegarettte, spices	
Beets	Cooked beets, onion,	
Cucumber/Tomato	Cucumber, tomato, parsley	
Cole Slaw	Cabbage, carrots, dressing	NO
Red Cabbage	Red cabbage, vinegarettte, spices	
Chickpea Salad	Chickpeas, yellow onion, red onion, pickles, olive oil, spices	
Turkish Salad	Tomatoes, red onions, yellow onions, parsley, spices	
Torrator	Parsley, garlic, lemon juice, olive oil, spices	
Crunchy Onion	Yellow onions, tomato paste, vegetable oil, spices	
Green Pickles	Middle Eastern pickles	
Jalapeno Cilantro	Jalapeno, cilantro, vegetable oil, lemon juice, spices	
Red Pepper Sauce	Red pepper, vegetable oil	
Pickled Cauliflower	Cauliflower, carrots, celery, garlic, vinegar, spices	
Pickled Turnips	Turnips, beets, garlic, vinegar, spices	
Tahini	Tahina, garlic, lemon juice, spices	

NOTE: HIGHLIGHTED ITEMS WILL NOT BE SERVED. ALL ITEMS ARE MOVED TO REFRIGERATION IMMEDIATELY AFTER PREPARATION, TRANSPORTED + HELD COLD AT SITE + PRESENTED IN COLD BUFFET-STYLE TOPPING BAR FOR SERVICE!

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to the EACH Menu Item		
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	<input checked="" type="checkbox"/> REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
<b>SECTION 2</b>	<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	<input checked="" type="checkbox"/> REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. FALAFEL	CHICK PEAS, ONION, GARLIC, TAREPENO, SPICES	
2. BABA GANOUSH	CANNED ROASTED EGG PLANT, TAHINA, GARLIC, PARSLEY, SPICES	
3. HUMMUS	CHICK PEAS, TAHINA, GARLIC, LEMON JUICE	
4. CUCUMBER/ONION	CUCUMBER, RED ONION, VINAGRETTE, SPICES	
5. BEET SALAD	COOKED BEETS, ONION, VINAGRETTE, GARLIC	

PAGE 1

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART C</b>				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example J. Meatloaf	1. <u>FALAFEL</u>	2. <u>BTBA</u>	3. <u>HUMMUS</u>	4. <u>LUKE/ON</u>	5. <u>BEEF</u>
Served ON site ?	<del>COLD / HOT</del>	<del>COLD</del> or <u>HOT</u>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Prepared ON site ?	<del>YES / NO</del>	<del>YES</del> or NO	<del>YES</del> or NO	YES or <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO
Prepared OFF site ?	<del>COLD / HOT</del>	<del>COLD</del> or <u>HOT</u>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Cutting/washing of ingredients ON site ?	<del>YES / NO</del>	<del>YES</del> or NO	<del>YES</del> or NO	YES or <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO
Thawed ON site ?	<del>YES / NO</del>	<del>YES</del> or NO	<del>YES</del> or NO	YES or <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO
Cooked ON site = insert the T° ___ °F	---	<u>350</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F
Prepared OFF site ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>
Prepared OFF site ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Cooked OFF site = insert the T° ___ °F	<u>155</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F
Held OFF site after preparation ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Cooled after cooking and held cold ?	<del>YES / NO</del>	<del>YES</del> or NO	<del>YES</del> or NO	YES or <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO
Date prepared OFF site = insert day/date ?	<del>SAME DAY</del>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>
Transported to the Park ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Transport time to Park = insert minutes	<u>80</u> min.	<u>30</u> min.	<u>30</u> min.	<u>30</u> min.	<u>30</u> min.	<u>30</u> min.
Reheated on site to 165°F ?	<del>YES / NO</del>	<del>YES</del> or NO	<del>YES</del> or NO	YES or <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO
Held ON site ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Served by TFE staff = counter service ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO
Served by TFE staff = buffet/service line ?	<del>YES / NO</del>	<del>YES</del> or NO	<del>YES</del> or <u>NO</u>	<del>YES</del> or <u>NO</u>	<del>YES</del> or <u>NO</u>	<del>YES</del> or <u>NO</u>
Customer Self-Serve = open buffet/line ?	<del>YES / NO</del>	<del>YES</del> or NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>
Provide any additional comments/information here:						

PAGE 1

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item		
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	<input checked="" type="checkbox"/> <b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	<input checked="" type="checkbox"/> <b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. CUCUMBER/TOMATO	CUCUMBER, TOMATO, PARSLEY	
2. COLE SLAW	CABBAGE, CARROTS, DRESSING	
3. RED CABBAGE	RED CABBAGE, UNACETATE SPICES	
4. CHICKPEA SALAD	CHICK PEAS, ONIONS, PICKLES, OLIVE OIL, SPICES.	
5. TURKISH SALAD	TOMATOES, ONIONS, PARSLEY, SPICES	

PAGE 2 - CONTINUED.

NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)		PART C				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Meatloaf	1. <u>CUKETAH</u>	2. <u>COLESLAW</u>	3. <u>RED CABBAGE</u>	4. <u>CHICKEN SALAD</u>	5. <u>TRAKISH SALAD</u>
Served ON site ?	<del>GOLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Prepared ON site ?	<del>YES / NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>GOLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Cutting/washing of ingredients ON site ?	<del>YES / NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	<del>YES / NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T* ___ °F		<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F
Prepared OFF site ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>
Prepared OFF site ?	<del>GOLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Cooked OFF site = insert the T* ___ °F	<u>155</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F	<u>NA</u> °F
Held OFF site after preparation ?	<del>GOLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Cooled after cooking and held cold ?	<del>YES / NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	<u>SAME DAY</u>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>	<u>DAY BEFORE</u>
Transported to the Park ?	<del>GOLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Transport time to Park = insert minutes	<u>80</u> min.	<u>30</u> min.	<u>30</u> min.	<u>30</u> min.	<u>30</u> min.	<u>30</u> min.
Reheated on site to 165°F ?	<del>YES / NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>GOLD / HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>
Served by TFE staff = counter service ?	<del>YES / NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES / NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES / NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>
Provide any additional comments/information here:						

PAGE - 2 CONTINUED

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1		NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
SECTION 2		POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. TORNATOR	PARSLEY, GARLIC, LEMON JUICE, OLIVE OIL, SPICES	
2. CRUNCHY ONION	ONIONS, TOMATO PASTE, VEGETABLE OIL, SPICES	
3. GREEN PICKLES	CANNED PICKLES	
4. JALAPEÑO CILANTRO	JALAPEÑO, CILANTRO, VEGETABLE OIL, LEMON JUICE, SALT	
5. RED PEPPER SAUCE	CRUSHED RED PEPPER, VEGETABLE OIL	

PAGE 3 CONTINUED

NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)		PART C				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example J. Meatloaf	1. TORRATOR	2. CRUNK ONION	3. GREEN PICKLES	4. JALAPENO CILANTRO	5. RED PEPPER
Served ON site ?	<del>COLD / HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>
Prepared ON site ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD / HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>
Cutting/washing of ingredients ON site ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T* ___ °F		NA °F				
Prepared OFF site ?	YES / NO	YES or NO	YES or NO	YES or <u>NO</u>	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD / HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>
Cooked OFF site = insert the T* ___ °F	155 °F	NA °F	NA °F	NA °F	NA °F	NA °F
Held OFF site after preparation ?	<del>COLD / HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>
Cooled after cooking and held cold ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	DAY BEFORE	DAY AFTER	DAY BEFORE	DAY AFTER	DAY BEFORE
Transported to the Park ?	<del>COLD / HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>
Transport time to Park = insert minutes	80 min.	30 min.	30 min.	30 min.	30 min.	30 min.
Reheated on site to 165°F ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD / HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>
Served by TFE staff = counter service ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Provide any additional comments/information here:						

PAGE 3 - CONTINUED

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item		
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	<input checked="" type="checkbox"/> REQUIRES NPS-PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
<b>SECTION 2</b>	<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	<input checked="" type="checkbox"/> REQUIRES NPS-PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. PICKLED CAULIFLOWER	CAULIFLOWER, CARROTS, CREAM GARLIC, VINEGAR, SALT	
2. PICKLED TURNIPS	TURNIPS, BEETS, GARLIC VINEGAR, SPICES	
3. TAHINI	TAHINA, GARLIC, LEMON JUICE, SPICES	
4.		
5.		

PG 4 - CONTINUED

NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)		PART C				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
(NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section.)						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Meatloaf	1. PICKLED CALIFORNIA TURNIPS	2. PICKLED TURNIPS	3. TAHINI	4.	5.
Served ON site ?	<del>GOLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT
Prepared ON site ?	YES / <del>NO</del>	YES or NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>GOLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	YES / <del>NO</del>	YES or NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	YES / <del>NO</del>	YES or NO	YES or NO	<del>YES</del> or NO	YES or NO	YES or NO
Cooked ON site = insert the T* ___ °F		NA °F	NA °F	NA °F		
Prepared OFF site ?	<del>YES</del> / <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO
Prepared OFF site ?	<del>GOLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T* ___ °F	155 °F	NA °F	NA °F	NA °F		
Held OFF site after preparation ?	<del>GOLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / <del>NO</del>	YES or NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	1-2 WEEKS AHEAD	1-2 WEEKS AHEAD	3 MONTHS AHEAD		
Transported to the Park ?	<del>GOLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	30 min.	30 min.	30 min.	30 min.	min.	min.
Reheated on site to 165°F ?	YES / <del>NO</del>	YES or NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>GOLD</del> / HOT	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	YES / <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	YES / <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or <del>NO</del>	YES or NO	YES or NO
Provide any additional comments/information here:						

PG 4 CONTINUED

## Landmark Music Festival 9/26-27/2015

### 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

- What is the set up for the water stations – how will water be dispensed and where will it come from? 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? **All of our units, both water stations and filter packs, are made from NSF rated materials and parts but the units themselves as a whole are not NSF rated. We use 316 stainless steel fittings and food grade potable water line that is rated NSF 52 but the manufacturer has assured us that this same hose will meet the new NSF 61 standard that has recently come in to effect. We recently used all of this equipment for the PanAm Games in Toronto where it was subjected to extreme scrutiny by no less than 6 different health departments in 6 different jurisdictions. All were quite satisfied. We do not do any bacteriological sampling. This is usually done by the governing body if they choose. Having said that we only plan to be using municipal water which is strictly monitored by the same governing body. We sanitize our units and lines with 250ml of 5% chlorine per 30m of hose and provide at least 40 minutes of contact time. This ensures no bacterial in the equipment and since the city water is chlorinated and bacteria free as well, that usually satisfies the health department. As an extra, redundant barrier against bacteria, we also pass all water through a 12 gallon per minute UV light with 5 micron filtration at the last possible point before the water is dispensed. The units are set up by our staff as representatives of the manufacturer (Event Water Solutions). We are not certified in any state.**
  - Since a carbon filter is installed it will remove any residual chlorination in the municipal water making any post-connection susceptible to contamination - We have a concern with the disinfection of the equipment (30m of ½” pipe will have a volume of 1 gallon) – how will this be thoroughly disinfected with 250ml?
  - UV is only effective if the water has low turbidity, is the unit equipped with a UV emission detector?
  - We would highly recommend requesting that the hydrant be flushed and that the free chlorine residual be checked prior to connecting Event Water Solutions system.
  - The previous documentation had indicated a flow rate of 10gal/min, however above you indicate it will be 12 gal/min which will affect the UV dosage that the water receives. What is the proper flow rate and how is the flow rate measured on the unit?
- Dual-sided handwash stations will be located at the rear of each pair of booths – The sinks must be easily accessible, this will vary upon each booths set up and will be determined onsite. If they are not easily accessible or are blocked by equipment or other barriers additional handsinks may be required. **Noted.**

### **VIP and Platinum Passes and Artist Village**

- Website indicates catered meals – who will be the caterer and how will this food service occur? Even though you are not charging for food onsite, this is considered food service and would not be considered a private event. **Previously address.**
- The site layout indicates catering behind Artist Village, what will this entail and who will be doing it? **Previously address.**

### **Amsterdam Falafelshop** (see attached)

- Falafel, baba ganoush, hummus, cut tomatoes, cooked plant foods (including beets), cut leafy greens (including cilantro and cucumber) are Potentially Hazardous and they need to fill out the application completely. **OUR HACCP PLAN IS ATTACHED AS WELL. Second attachment.**

- The HACCP Manual that was previously attached contains flow diagrams, but I do not see the critical limits or critical control points in the process identified
- The application indicating the processing was not included and needs to be properly filled out and submitted (PART C of the application packet). **Second attachment.**
  - I did not see this attachment in the emails
- Will mayonnaise be used? Based on their HACCP manual this would be a potentially hazardous item and would require a consumer advisory if used on Ready to eat food items. **No mayo.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **FOOD IS KEPT IN SEALED BAGS ON TOP OF THE ICE UNTIL USED.**
- I am not sure if wash area refers to handwashing or warewashing? The application indicated that there would be an attached drawing, it was not attached. **WAREWASHING. HAND WASHING FACILITIES PROVIDED**
- Who will be the Certified Food Manager onsite during the operation? The application indicated Don Lawson, however the included card was for Ian Walker? **IAN WALKER**
- What preparation is occurring offsite and what is occurring onsite? **ALL FOOD IS PREPARED OFFSITE WITH THE EXCEPTION OF FALAFEL BALLS WHICH ARE FRIED TO ORDER ONSITE.**
- How will foods be transported and maintained in temperature? **ICE CHESTS**
- Provide the complete health inspection report. The inspection report is dated 5/6/2014 – Provide a complete current inspection report **WE HAVE REQUESTED A COPY OF OUR MOST RECENT REPORT**
  - You have provided a copy of the follow up inspection. While we are glad to see that you have abated the violations noted on the 4/1/2015 inspection, what were those issues? Please provide a copy of the routine inspection that precipitated this follow up inspection. Are the cooked onions and beets pickled under your variance from DC DOH, if not why were they noted at 58-59F?
- The partial inspection report indicated that food is held out of temperature prior to cooking – how will this be managed onsite (if time will be used they will need to submit a written procedure in advance of approval). **THE FALAFEL MIX IS KEPT IN SEALED BAGS ON ICE UNTIL USED. IT IS THEN PLACED IN A HALF HOTEL PAN WITH LID THAT SITS IN AN ICE WATER BATH. TYPICALLY, EACH PAN IS USED WITHIN ONE HALF HOUR.**
  - Either the food will need to be maintained within acceptable holding temperatures (less than 41F or above 135F) or a written plan indicating how time will be used must be approved by this office. This plan will need to include the food items, how time will be monitored, the maximum amount of time that can be used, and what will happen to the food once the time limit has been reached. The policy must be in compliance with Section 3-501.19 of the FDA Model Food Code. **FALAFEL IS ONLY ITEM COOKED ONSITE, IT IS HELD COLD, THEN FRIED AT 350.**
  - As noted above, we have not received a completed PART C of the application, what will be the final cooking temperature for the falafel? We recognize that the oil will be at 350F, however what temperature will the falafel be cooked to prior to service?
- Are items pickled onsite? We will need to see a copy of the variance and the production logs for these items or they cannot be served. If a commercial supplier is used we will need to see receipts indicating that the food was received from them. **WE PICKLE VEGETABLES AT OUR RESTAURANT, WE WILL NOT BE PICKLING ONSITE. ATTACHED IS OUR VARIANCE FROM DC, WE WILL BRING THE LOGS FOR THE BATCHES WE WILL SERVE AT THE FESTIVAL**

**Bar 1 - 6** (see attached)

- 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? [See attached.](#)
- Will they only be selling prepackaged items or will items be poured? [GA bars are selling prepackaged items only.](#)
- If they will be poured they will need handsinks to wash their hands. [We always provide hand washing stations at every bar. Same protocol for this event](#)
- How/where will the beverages be stored? [Refrigerated trucks and pallets](#)
- What is the site layout for the bar? [See diagram on last page of Cabana application. I have also attached another drawing.](#)
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? [No garnishes](#)

### **Bar Cabana** (see attached)

- How/where will the ice scoops be washed? The layout does not indicate any warewashing? [We have plenty of extra scoops on site. If one is dropped or becomes dirty it is replaced.](#)
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? [No](#)
- I want to be clear that there will be sufficient utensils onsite since there will not be any warewashing setup. These utensils will need to be replaced at a minimum of every 4 hours or whenever they become soiled. [Noted.](#)

### **Beefsteak**

- Cut tomatoes are considered potentially hazardous. [Noted.](#)
- Are pickled onions commercially prepared or prepared by the vendor? Do they have vinegar added as a means of flavor enhancement or to make the item shelf-stable? If it is to make the item shelf-stable, provide a copy of the variance and production logs for the items, otherwise they will be treated as a potentially hazardous food and appropriate documentation that they were maintained in temperature control will need to be provided. [We prepare the pickled onions in house. We do add vinegar to help make the product shelf stable, with a PH level below 4.6. We will bring temperature logs as evidence that they are being treated properly.](#)
  - [If food is being acidified to make it shelf-stable \(which is alluded to in the above response\) provide:](#)
    - [A copy of the variance issued by the local health department](#)
    - [Provide copies of the pH logs or maintain the food at or below 41F](#)
- Provide temperature logs showing that the tomato sandwiches are rapidly cooled to 41F or less in 4 hours and maintained at that temperature (sliced tomatoes are potentially hazardous). [Sandwiches are assembled to order. All ingredients, with the exception of the bread, will be transported and held below 41F.](#)
- Where will the gazpacho be prepared? [Gazpacho will be prepared at the restaurant and transported to the event and held at below 41F](#)
- How will these items be transported and maintained cold? [All items will be transported in a refrigerated vehicle and held in refrigeration on site. Everything will be time stamped when we remove from refrigeration and held on ice until assembled.](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Pans of food product will be held on ice in a perforated pan so that melt drains off. A constant supply of ice will be supplied by the event producer.](#)

- The application packet contains information for PEPE Mobile Food Unit – Is this part of their application? **No**
- The inspection that was submitted was for a pre-operational inspection. Has a routine inspection been conducted? If so, submit that report. **We have only been operational for about 5 months and have not yet had a routine inspection.**

**Ben's Chili Bowl** (see attached)

- A cooling log will need to be completed for each batch of nachos and chili con carne.
- How and where will the Veggie Chili be prepared, we consider heat treated plant foods to be potentially hazardous? **All of our chilis, sauce, con carne and veggie are prepared under USDA supervision and placed in sealed plastic bags by Bread and Chocolate. We receive the bags at our 1213 U street store by refrigerated truck from Bread and Chocolate, and for this event we will place in boiling water until 185 degree temp is reached, then put them in thermal containers with the water poured on top. If the temp falls below 135 degrees, we reheat on site at the event using the same process and reaching at least 165 degrees before placing in chaffing dishes. Bread and Chocolate is located at 1033 W Glebe Rd, Alexandria, VA 22305, Phone: (703) 549-7524**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **We will not be using ice to cool down anything as we are not producing anything. We will use an ice chest to keep packaged dogs, sealed containers of cheese and grated onions. We always use gloves on all food handlers.**
  - I recognize that this will be used for maintaining food at or below 41F, in this case we want to be sure that the cooler is maintained so that the food does not become submerged in the water, and that the ice is maintained high enough to keep the food at or below 41F. Simply placing a container on top of ice will keep the bottom of the food cold however the top will warm up. **I do understand about keeping ice in the cooler on product to keep in below 41 degrees, and keeping the water level low so that food does not become submerged in the water. We will be extremely careful.**
- The included health inspection report is for a follow up – Provide the report for the comprehensive/full inspection. **Attached.**
  - As noted before this is a follow up inspection, we will need to see the report for the routine inspection that required this follow up inspection to have occurred. **Attached.**
- This would be considered a Class-5 TFE not a Class-1 TFE. **Noted. Apologies on the miscommunication.**

**Curley Q's BBQ** (see attached)

- Where will the food be prepared offsite? The offsite licensed establishment page in the application lists Relish Catering, however the supplied permit and inspection report are for another establishment. Provide the agreement, permit, and inspection report for the offsite kitchen in which the food will be produced in. **Relish Catering off site license and health inspection report attached**
  - **While the printout from the website provides a summary of the inspection, we require seeing a copy of the complete inspection which should have been supplied to the operator. We would need to see the report from 1/14/2015**
- Cooling logs will need to be completed for all food that is prepared in advance and cooled down. **Noted.**

- The diagram only indicates the location of the fryer – where will the propane stove be located? **Attached.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Foods will be placed in Ziploc bags, then inside hotel pans with a metal top, in a cooler with a thin layer of ice below and Ziploc bags of ice around.**
- If Megan Vogt will also be an onsite Certified Food Service Manager, submit a copy of her certification. **Attached.**

### **Duke's Grocery**

- For the Tikka Masala, cooling logs will need to accompany the food product showing that the product was cooled in acceptable time limits. **We will have cooling logs present.**
- 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?
- Please note that rehydrated waffle batter is potentially hazardous and must either meet temperature requirements or if using time as the control mechanism, they must have a written procedure in place and a method for verifying the time for all batches. **Noted.**
- The site diagram does not show any handwashing or warewashing areas. Where will these be located at? **Handwashing is provided. We will bring warewashing. Both will be located in back of tent/back-of-house.**
- 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? **NEED**

### **Lemonade Love** (see attached)

- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Any fruits, herbs or vegetables are placed in Ziploc bags and will be stored on top of ice no food will be submerged in water, excess water will be drained from cooler.**
- Since open food will be handled, provide a copy of the Certified Food Manager cards for JC Clark and Edwina Arenas. **Attached.**

### **Maki Shop** (see attached)

- Since items will be cooled, cooling logs must be completed for each item. **We will keep and maintain cooling logs.**
- We will consider the sushi rice as potentially hazardous, it must be maintained to meet temperature requirements. **All menu items are prepackaged in our store, the rice will be kept in a ready to eat state on site at the event in the cooler under temperature control.**
- Provide information on how the tuna and salmon species meet the requirements of the FDA Model Food Code 3-402.11 **See attached.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Ice will not be used as the primary method of cold holding. All of our products will transported in a refrigerated vehicle and transferred directly to our sushi coolers. In the instance we use ice, we will bring ice chests which have a divider in between compartments to keep product from touching ice directly ( In all likelihood we will not be using ice at all, let me know if I need to revise that portion of the TFE application) .**
- The site layout does not indicate any handwashing facilities? Will all foods be prepackaged? If not, then a handsink will be required. **We will not need a handwash sink or a warewash sinks as there will be no production on side. All menu items are prepackaged in a plastic wrapper.**

- The site layout does not indicate any warewashing facilities? Will all foods be prepackaged? If not, then a warewashing setup will be required. [See above.](#)
- No Health Department permit and inspection report were provided for the facility. Provide these documents. [Attached.](#)
- Is kimchi made in the restaurant, if it is treated as shelf stable a copy of the variance from DC DOH and processing logs will need to be provided or it will be treated as potentially hazardous. [We order the kimchi from Number 1 Sons. The kimchi is a fermented product, which is stable. However we always keep it under temperature control in the restaurant. The menu item with kimchi will be premade, prepackaged and always kept under cold temp control.](#)

**Old Ebbitt Grill & The Hamilton** (see attached)

- Since items will be cooled, cooling logs must be completed for each item. [NOTED.](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [PRODUCT WILL BE STORED IN NEW, PLASTIC SEALABLE TUBS THAT ARE AIRTIGHT. DRAIN WILL BE LEFT OPEN IN COOLERS, ALLOWING WATER TO PROPERLY DRAIN. COOLERS WILL BE REFILLED WITH ICE TO MAINTAIN PROPER TEMPERATURE](#)
- I am unsure of what is meant by Candy oven – Provide documentation on this unit. [CANDY STOVE IS A LOW PROFILE, OPEN BURNER STOVE FUELED BY PROPANE. SEE PHOTO ATTACHED.](#)

**Oyamel** (see attached)

- How/where will the food items be cooked? The application indicates that it is served hot onsite, but they have not indicated if the items will be reheated onsite or transferred to the site hot. They also have failed to indicate what temperature they are cooking foods to. [We will be cooking the food items at Oyamel's fully licensed and registered kitchen. The items that will be reheated onsite will be cooked to 212F at Oyamel before being cooled.](#)
- If items will be cooled, cooling logs must be completed for each item. [We will complete cooling logs for the above items.](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Food will be kept in food service pans which will be placed on top of the ice and the ice will be contained within perforated pans to allow for drainage.](#)
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at? [We will set up a 3-bin warewashing station with each bin labeled appropriately. We will bring testing strips to verify sanitizer is at the correct concentration.](#)
- Colin King's Certified Food Manager Certification will be expired prior to the event, a valid certification will be required. [He has renewed his certificate; we are waiting to obtain a copy.](#)
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up. [Please see the initial inspection attached.](#)

**PEPE** (see attached)

- The application is missing the signature/acknowledgement on Page 1. [Attached.](#)
- We consider cut leafy greens and cut tomatoes as potentially hazardous and they must meet minimum temperature standards. [Greens are not cut, we buy hydroponic and leave the leaves whole. They are washed and use gloves to store them. Tomatoes will be peeled and sliced, held under 41 degrees F](#)
  - [We have included the definition for cut leafy green, if the product meets this definition, then it will be considered a TCS food:](#)

- “Cut leafy greens” means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term “leafy greens” includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. The term “leafy greens” does not include herbs such as cilantro or parsley.
- Since items will be cooled, cooling logs must be completed for each item. **We will bring cooling logs to the event with us. Make sure they are up to date. Cooling logs will be filled out for all the prep items we use at the event.**
- Is the sliced chicken cooked by the establishment or received cold? No cooking temperatures are noted on the application. **Chicken will be cooked slowly in oil to reach an internal temp of 185 and then we will cool the chicken to below 41 degrees in 3 hours. Chicken will be sliced cold and held cold below 41 degrees F**
- What will the mayonnaise be used in? Do you use a pasteurized egg? If not, how will the consumer advisory requirement be met? **We will display a consumer advisory warning on our booth to inform guests.**
  - Be sure that the items that are or contain raw or undercooked ingredients (including the egg-based mayonnaise) are identified and disclosed to the consumer.
- Will they be working in/out of the food truck or out of the tent? **Serving through tent. Toasting bread will happen outside the truck, all other cooking inside tent.**
  - This appears then that all work will be under the tent, is this correct? If not, what will be occurring in the truck?
- Where will the food be prepared offsite (Part F) is blank? **All food will be prepared at JALEO CC, Please submit our health permit to them.**
  - This was not attached.
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.
- Provide a copy of the Certified Food Manager card for Domenick Torlucci. **Attached**

### Pitango Gelato

- Provide information on the supplier of the sorbet and gelato. **The supplier of the Gelato and Sorbet is Pitango Gelato Plant - An FDA and Dept of Agriculture approved supplier in Lancaster PA.**
  - A review of the Pennsylvania Department of Agriculture site did not list Pitango Gelato as a food establishment. Provide current documentation that this is an approved facility. **Attached.**
- I believe that they meant to indicate that the temperature would be <(less than 32F) instead of >(greater than 32F) **Yes correct We will keep everything under 32**
- The inspection report indicates an inspection date of 12/12/12 – Provide a copy of a comprehensive inspection that was completed in the past year.
  - We did not see a current inspection report attached
- Will all food products be pre-packaged or will individuals be scooping the product? If food will be unpackaged, then a copy of a Valid Certified Food Manager card will be needed. **We will be scooping to order in back of the registers.**
  - Since open food handling will be occurring there will need to be a Certified Food Manager present during all hours of operation. Provide a copy of a current and valid Certified Food Manager certification. **Attached.**

### **Proof, Estadio & Doi Moi** (see attached)

- Is the shrimp pre-cooked? Where is it ground? 125F is NOT an acceptable cooking temperature. **Shrimp is precooked and ground off site (at Proof). It is cooked to 145F.**
  - **With the egg the minimum cooking temperature will be 155F**
- For the Banh mi, are the chicken and pork received pre-cooked? If not, the application does not indicate where/how the meats will be cooked. **Banh Mi -- chicken and pork is received precooked. The chicken liver is sautéed to 165F, then blended with butter to form a mousse, then cooled. The pork is ground and then baked in a water bath to 165F, then cooled.**
  - **Since items will be cooled, cooling logs must be completed for each item**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **We will now be using a refrigerated sheet tray caddy instead of ice to hold cold items. It will be kept at 41F.**
- Provide a copy of the permit/inspection report for where the food will be prepared offsite. **Attached.**
  - **Attached was a copy of the business and tax license. We need a copy of the food service license and a copy of the most recent routine inspection report.**

### **Rockland's Barbeque and Grilling Company**

- Since items will be cooled, cooling logs must be completed for each item. **Noted.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Cold foods will be in plastic containers with lids in coolers with ice.**

### **Shake Shack** (see attached)

- Any use of dry ice will not be permitted in a refrigerated truck, it may be allowed in a cooler under a tent. **Dry ice is used for store custard during service and will not be in the refrigerated truck.**
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at? **Warewashing station is located next to handwashing station (#4 on map on permit)**
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up. **Latest routine inspection attached.**
- The follow up inspection report is dated 9/25/2014. Have any more recent inspections been conducted? **Latest visit from DOH, 9/25/2014.**

### **The Big Cheese** (see attached)

- The application is missing the signature/acknowledgement on Page 1. **Updated attached.**
- We would consider a grilled cheese sandwich to be potentially hazardous. **Updated attached.**
- Since ice (assuming that ice will be in the coolers) is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **We will not be using ice in the cooler because most product will be stored in the refer cooler and only backups for imminent use will be kept in the cooler.**
  - **Either the food will need to be maintained within acceptable holding temperatures (less than 41F or above 135F) or a written plan indicating how time will be used must be approved by this office. This plan will need to include the food items, how time will be monitored, the maximum amount of time that can be used, and what will happen to the food once the time limit has been reached. The policy must be in compliance with Section 3-501.19 of the FDA Model Food Code.**

- The site layout does not indicate any area for hot or cold holding. Where will this occur? **We are not hot holding but pulling grilled cheese off the grill as orders come in.**
- Mr Rathbone is listed as the onsite Certified Food Service Manager, however a copy of his certification is not attached. **Attached.**
- A recent health inspection for the commissary is not attached. **Attached.**
  - The attached only provided page 1 of the report. Provide the complete report to allow completion of the review.

### **Maketto**

- They have not provided information for section 2 on page 2 indicating the onsite establishment name, the onsite certified food service manager, and the owner information.
  - **Onsite Establishment Name: MAKETTO**
  - **Onsite Certified Food Service Manager: JAMES WOZNIUK**
  - **Owner: Erik Bruner-Yang, 202-469-1177, 804 8th Street NE Washington DC 20002**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Ice on site will be used for cold holding. Food from becoming submerged into melting ice will not be an issue because the food in the ice well will be double insulated with a perforated pan that would allow the ice to melt without creating a pool around the food. Making it easy to maintain the ice, the water, and the food.**
- The inspection report provided is a pre-operational inspection, have any routine inspections been conducted since opening? If so, provide a copy of the report. **Maketto only has pre-operational inspection. It has only been open for three months.**

### **Pete's New Haven Style Apizza** (see attached)

- Items will be cooled, cooling logs must be completed for each item. **Yes we have them and use them in all our restaurants and will have them for the pizzas we make on Friday.**
- If cooking/reheating pizza onsite, it must be done on an NSF-approved pizza tray (no mesh screens). **We will be reheating pizzas on stone deck ovens so no trays.**
- If the booth will be using time as a control after cooking there must be a written procedure approved in advance by this office. **Our procedure for using time in lieu of temperature is that we will record the time and temperature of the pizzas in the box when we remove them from the refrigerated truck by writing it on the actual box. Then we will be sure we either use or discard of any pizzas within a 4 hour window from the time they are removed from refrigeration.**
- The application indicates that the pizzas will be prepared on 9/25, however the authorization (Part F) of the packet only authorizes use on 9/26-27. Which days will the preparation take place in the restaurant? **The preparation in the restaurant will be on Friday 9/25. Do I need to revise and resend the application or will you take care of that?**
  - Since it is your establishment we can accept the change.
- There is not a current health inspection report attached for this establishment – Provide this report. **Attached.**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.	

**INSTRUCTIONS & SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)**

As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.

Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.

**NOTE:** Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.

Please check the box  below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.

**TFE-CLASS-1 PRIVATE TFE-Permit NOT Required**

Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)

**TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only**

**ONLY** Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)

**TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.

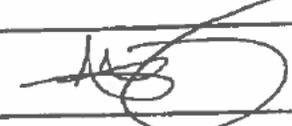
**TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E**

Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.

**TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)

Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. *Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!*

Name: Allan Ng Signature:  Date: 8/17/15

NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)		PART A
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.		FOR NPS PARK USE ONLY: Stamp or enter the date this application was received by the NPS Park Permit Office.
SECTION 1	PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)	
NPS Park Name	West Potomac Park	
Location within the Park	West Basin Dr SW, Washington, DC 20024	
Name of the Special Event	Landmark Music Festival	
Date(s) of the Special Event	September 26-27, 2015	
Sponsoring Organization	C3 Presents	
Name of the Special Event Point-of-Contact and Phone #	Jen Kelly (512) 653-5436	
Date(s) Food to be Provided	September 26-27, 2015	
Time(s) Food Served (am - pm)	11am - 10pm	
SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)	
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	Shake Shack	
Name of the On-Site Certified Food Service Manager/Supervisor	Robert Dandeneau	
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>		
Owner's Name & Phone Number	Robert Dandeneau	
Street Address, City, State, ZIP	1216 18th St. NW, Washington, DC 20036	
SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD	
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.		
REMEMBER: The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1 Burger - Roadside Shack	Hamburger, Potato Roll, American Cheese, Bacon, Caramelized Onion	
2 Custard - Red Velvet	Custard Base, Buttermilk, Vanilla, Cream Cheese and Red Velvet Cake	
3		
4		
5		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s)

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less ) as identified in Part B, Section 2 to the five columns below:					
	<i>Example 1. Meatloaf</i>	1. <i>Roastbeef</i>	2. <i>Red Velvet</i>	3.	4.	5.
Served ON site ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	YES / NO	<del>YES</del> or NO	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Curing/washing of ingredients ON site ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Thawed ON site ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F	_____ °F	165 °F	32 °F	°F	°F	°F
Prepared OFF site ?	YES / NO	YES or <del>NO</del>	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	°F	32 °F	°F	°F	°F
Held OFF site after preparation ?	<del>COLD / HOT</del>	COLD or HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	YES / NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	N/A	SAME DAY			
Transported to the Park ?	<del>COLD / HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	30 min.	30 min.	min.	min.	min.
Reheated on site to 165°F ?	YES / NO	<del>YES</del> or NO	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD / HOT</del>	COLD or <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	YES / NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	YES / NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO

Provide any additional comments/information here:

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
1 Describe the Building, Structure, Unit or Tenting to be used for the TFE.		
Provide Tent. 2 professional grade 100'x20' tents for vendors. TFE = 10' x 20' sections		
2 Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.		
Yes. Potable water via Event Water Solutions.		
3 Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.		
Yes. Event coordinator will have grease & grey water collection units		
4 Describe the TFE Hand Wash Facilities on site. i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities		
Hand wash facilities provide by event coordinator.		
5 Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.		
Toilet Facilities provided by event coordinator.		
6 Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.		
Refuse Disposal provided by event coordinator		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

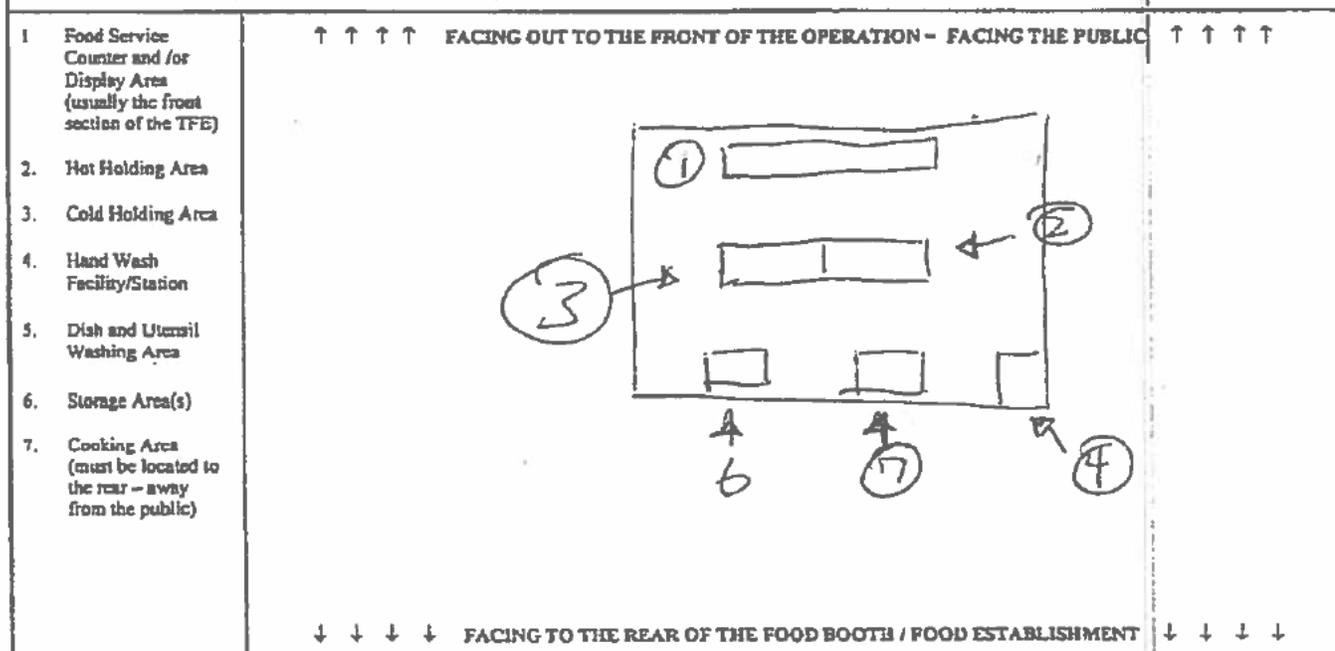
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
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**INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"**

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)  
*Refrigerated truck*
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
*Electric refrigeration unit, ice chest filled w/ dry ice*
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
*propane flat top griddle*
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
*NA*
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
*electric thermalizer*

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
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**INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.**



NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)

PART F

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

OFF-SITE Licensed Food Establishment Owner's Agreement - Allowing the use of the off-site facility by the TFE

INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: [ insert the name of the establishment ] Shake Shack

... a currently licensed and locally inspected food establishment, located at:

[ Street Address ] 1245 18th Street NW

[ City ] Washington [ ST/DC ] DC ZIP CODE 20003  
20036

Hereby Authorize :

Robert Dandeneau

[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]  
... to use my food establishment on [ insert date(s) ] September 26-27, 2015

for the purpose of preparing, cooking, cooling, hot holding, and /or transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

Robert Dandeneau

[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]

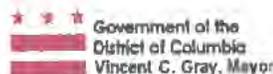
Printed Name of the Owner: Robert Dandeneau

Telephone Number: 703.300.5326

Signature of the Owner: [Signature] Date signed: 8/17/2015

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority - the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license - indicating the business is a licensed food establishment
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)



# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 825 North Capitol Street, NE-N<sup>th</sup> Floor • Washington, DC 20002 • food.safen@doh.dc.gov

Establishment Name SHAKE SHACK  
 Address 1216 18TH ST NW  
 City/State/Zip Code WASHINGTON, DC 20009  
 Telephone (202) 683-9922 E-mail address tahrahm@shakeshack.com  
 Date of Inspection 09 / 25 / 2014 Time In 12 : 20 PM Time Out 01 : 00 PM  
 License Holder Shake Shack 18th Street, License/Customer No. 09313xxxx-NW Washington DC LLC 400311004970  
 License Period 05 / 01 / 2013 - 04 / 30 / 2015 Type of Inspection Follow-up  
 Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	1	COS	1	R	0
Noncritical Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM)					
CFPM #:					
CFPM Expiration Date: / /					
Name of licensed trash or solid waste contractor <u>REPUBLIC</u>					
Name of licensed liquid / grease collections transport contractor <u>VALLEY PROTEIN</u>					
Name of licensed pest exterminator / contractor <u>TERMINEX</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
IN	OUT	N/A	1. Correct response to questions
<b>Employee Health</b>			
IN	OUT		2. Management awareness; policy present
IN	OUT		3. Proper use of restriction and exclusion
<b>Good Hygienic Practices</b>			
IN	OUT	N/A	4. Proper eating, tasting, drinking, or tobacco use
IN	OUT	N/A	5. No discharge from eyes, nose, and mouth
<b>Preventing Contamination by Hands</b>			
IN	OUT	N/A	6. Hands clean and properly washed
IN	OUT	N/A	7. No bare hand contact with ready-to-eat foods or approved
IN	OUT		8. Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>			
IN	OUT	N/A	9. Food obtained from approved source
IN	OUT	N/A	10. Food received at proper temperature
IN	OUT		11. Food in good condition, safe, unadulterated
IN	OUT	N/A	12. Required records available: shellstock tags, parasite destruction
<b>Protection from Contamination</b>			
IN	OUT	N/A	13. Food separated and protected
IN	OUT	N/A	14. Food-contact surfaces: cleaned & sanitized
IN	OUT		15. Proper disposition of returned, previously served, reconditioned, and unsafe food
<b>Potentially Hazardous Food (TCS Food)</b>			
IN	OUT	N/A	16. Proper cooking time and temperatures
IN	OUT	N/A	17. Proper reheating procedures for hot holding
IN	OUT	N/A	18. Proper cooling time & temperatures
IN	OUT	N/A	19. Proper hot holding temperatures
IN	OUT	N/A	20. Proper cold holding temperatures
IN	OUT	N/A	21. Proper date marking & disposition
IN	OUT	N/A	22. Time as a public health control: procedures & records
<b>Consumer Advisory</b>			
IN	OUT	N/A	23. Consumer advisory provided for raw or undercooked foods
<b>Highly Susceptible Populations</b>			
IN	OUT	N/A	24. Pasteurized foods used; prohibited foods not offered
<b>Chemical</b>			
IN	OUT	N/A	25. Food additives: approved & properly used
IN	OUT	N/A	26. Toxic substances properly identified, stored, used
<b>Conformance with Approved Procedures</b>			
IN	OUT	N/A	27. Compliance with variance, specialized process, and HACCP plan

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN	OUT	N/A	28. Pasteurized eggs used where required
IN	OUT		29. Water & ice from approved source
IN	OUT	N/A	30. Variance obtained for specialized processing methods
<b>Food Temperature Control</b>			
IN	OUT		31. Proper cooling methods used; adequate equipment for temperature control
IN	OUT	N/A	32. Plant food properly cooked for hot holding
IN	OUT	N/A	33. Approved thawing methods used
IN	OUT		34. Thermometers provided & accurate
<b>Food Identification</b>			
IN	OUT		35. Food properly labeled; original container
<b>Prevention of Food Contamination</b>			
IN	OUT		36. Insects, rodents, & animals not present
IN	OUT		37. Contamination prevented during food preparation, storage, & display
IN	OUT		38. Personal cleanliness
IN	OUT		39. Wiping cloths: properly used & stored
IN	OUT		40. Washing fruits & vegetables
<b>Proper Use of Utensils</b>			
IN	OUT		41. In-use utensils: properly stored
IN	OUT		42. Utensils, equipment & linens: properly stored, dried, & handled
IN	OUT		43. Single-use/single-service articles: properly stored & used
IN	OUT		44. Gloves used properly
<b>Utensils, Equipment, and Vending</b>			
IN	OUT		45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used
IN	OUT		46. Warewashing facilities: installed, maintained, & used; test strips
IN	OUT		47. Nonfood-contact surfaces clean
<b>Physical Facilities</b>			
IN	OUT		48. Hot & cold water available; adequate pressure
IN	OUT		49. Plumbing installed; proper backflow devices
IN	OUT		50. Sewage & waste water properly disposed
IN	OUT		51. Toilet facilities: properly constructed, supplied, & cleaned
IN	OUT		52. Garbage & refuse properly disposed; facilities maintained
IN	OUT		53. Physical facilities: installed, maintained, & clean
IN	OUT		54. Adequate ventilation & lighting; designated areas used

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
20. - Cold food item(s) held at improper temperature(s). (Corrected On Site)	1005.1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in section 1009, potentially hazardous food shall be maintained: (b) At 5 degrees C (41 degrees F) or less, except as specified in sections 1005.1(e), 1007, 1008 and 1523.

**TEMPERATURES**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	110.0F	Hot Water (3-compartment sink)	115.0F	Sauce (Refrigerator - sandwich prep unit) (Cold Holding)	44.0F	Tomatoes sliced (Refrigerator - sandwich prep unit) (Cold Holding)	44.0F
pickles (Refrigerator - sandwich prep unit) (Cold Holding)	42.0F	Beef Patties (Cooking)	160.0F	(Refrigerator)	35.0F	(Refrigerator - reach-in)	30.0F

**Inspector Comments:**  
 5 AND 45- DAY NOTICE ABATED FROM INSPECTION CONDUCTED ON 05/02/2014.  
 RECENT PEST CONTROL INVOICE DATED - 09/06/2014.  
 DC ISSUED CERTIFIED FOOD PROTECTION MANAGER \_ STEVEN T. ABRAHAM, FS—56873, EXP- 06/04/2016.  
 IF YOU HAVE ANY QUESTIONS, PLEASE CALL AREA SUPERVISOR MR. RONNIE TAYLOR AT (202) 442 9037.

THOMAS ABRAHAM  
 (Print)

Person-in-Charge (Signature) \_\_\_\_\_ Date 09/25/2014

ALEMAYEHU TEKLESELASSIE  
 (Print)

Inspector (Signature) \_\_\_\_\_ Badge # 029 Date 09/25/2014

FSHID\_6/15/2010

GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Vincent C. Gray, Mayor

Department of Consumer and Regulatory Affairs

Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 4/30/2013  
Category: 9313  
License#: 400311004970  
License Period: 5/1/2013 - 4/30/2015

**BASIC BUSINESS LICENSE**

Business Name and Address:  
SHAKE SHACK 18TH STREET NW  
WASHINGTON DC LLC

Premise/Application's Name and Address:  
SHAKE SHACK 18TH STREET NW  
WASHINGTON DC LLC

Registered Agent's Name and Address:  
UNITED CORPORATE SERVICES, INC.

24 UNION SQUARE EAST, 5TH FLOOR  
NEW YORK, NY 10003

1216 18TH ST NW  
WASHINGTON, DC 20036

1100 H STREET N.W., SUITE 840  
WASHINGTON DC 20005

Owner's Name  
Corp Name: SHAKE SHACK 18TH STREET NW WASHINGTON DC LLC  
Trade Name

CARD/HOP#	CO1101768	SSL	0139 0054	Zone:	Ward	2	ANC:	PERM NO.
CLASS:	D		Seat(s)	127				

General Business - General Business Licenses  
Public Health: Retail Food Establishment - Restaurant

- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES -

Director:  
Nicholas A. Majett

License Effective from the later of Issued or Start of License-Period Date

THE FACE OF THIS DOCUMENT HAS A COLORED BACKGROUND ON WHITE PAPER AND A MICROPRINT LINE



GOVERNMENT OF THE DISTRICT OF COLUMBIA  
OFFICE OF TAX AND REVENUE  
Sales & Use Tax  
CERTIFICATE OF REGISTRATION  
ISSUED PURSUANT TO DISTRICT OF COLUMBIA SALES AND USE TAX ACTS

THIS CERTIFIES THAT

SHAKE SHACK 18TH STREET  
NW WASH DC  
1216 18TH STREET NW  
WASHINGTON DC 20036-2540

CERTIFICATE NUMBER  
350000078865

DATE ISSUED  
04/26/11

REFER TO THIS NUMBER  
WHEN REPORTING SALES TAX  
THIS CERTIFICATE IS NONTRANSFERABLE

STEPHEN M. CORDI  
DEPUTY CFO

is hereby authorized and empowered to collect reimbursement for the  
District of Columbia Sales and Use Taxes.

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE



The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

# ROBERT J. DANDENEAU

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.  
This ID card is valid for a period of (3) three years.

Exam Date: 12/14/2012  
Expiration Date: 12/14/2015  
Issue Date: 08/07/2015  
Certified Number: FS-66296

*LaQuandra S. Nesbitt MD*  
LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment.

<p>★ ★ ★ The Government of the District of Columbia Department of Health Food Safety &amp; Hygiene Inspection Services Division accepts that:</p> <p><b>ROBERT J. DANDENEAU</b></p> <p>has presented certification of passing a nationally recognized <u>Food Safety Manager's Examination.</u> This ID card is valid for a period of (3) three years.</p> <p>Exam Date: 12/14/2012 Expiration Date: 12/14/2015 Issue Date: 08/07/2015 Certified Number: FS-66296</p> <p><i>LaQuandra S. Nesbitt MD</i> LaQuandra S. Nesbitt, MD, MPH</p> <p>You must present this card with a valid photo ID</p>	<p>This card is the property of the District of Columbia Government and its counterfeiting alteration or misuse is a violation.</p> <p>If found, return to: District of Columbia Department of Health Bureau of Community Hygiene Food Safety &amp; Hygiene Inspection Services Division 825 North Capitol Street NE, 8th Floor Washington, DC 20002 202-535-2180 Postage Guaranteed</p> 
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

- Remove by cutting certificate from top of page
- Post large certificate in public view in place of employment
- Cut wallet ID from bottom of page
- Fold wallet ID in half along the dotted line
- Keep wallet ID with you or available at all times while on duty
- Be prepared to show photo ID along with wallet certificate during any inspection

Thank you for obtaining the DC issued ID card. As a reminder, you will need to take the certification exam within three years from the original test date in order to get a renewal card. If you have any questions, please contact our office at 202-535-2180.

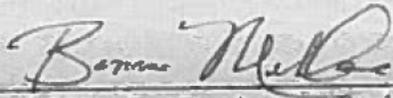
# Certified Professional Food Manager

*designation has been conferred upon*

**ROBERT DANDENEAU**

*who has met all the professional requirements for certification  
in food service safety and sanitation.*

**Exam 0801 Recognized By Conference For Food Protection**



Bonnie Miller, Test Development, Food Safety Programs

Certificate No: 1740343  
Exam Date: 12/14/12  
Test Code: 620304080  
Certificate expires no later than: 12/14/17



**Congratulations! You have passed the National Certified Professional Food Manager examination. Your name has been added to the National database of Food Managers.**

## Prometric Score Report

**Congratulations! You passed the Certified Professional Food Manager examination. You had a minimum of 12 hours of training.**

Your Score is as follows:

<u>Score</u>	<u>Status</u>	<u>Exam Date</u>
82	PASS	12/14/2012

**ROBERT DANDENEAU  
8825 BRENTFIELD ROAD  
HUNTERSVILLE, NC 28078**

*This is to certify that*  
**ROBERT DANDENEAU**

*has met the necessary requirements for  
Food Manager Certification.*

**Exam 0801 Recognized By Conference For Food Protection**

#: 000-14-4414  
Prometric

Exam Date: 12/14/12  
800.624.2736

1260 Energy Lane  
St. Paul MN 55108

800.624.2736



**Chapter 1**  
**Turf Management and Event Operations**  
**Guide for the Mall, Lincoln Memorial, Washington Monument,**  
**and Jefferson Memorial**

National Park Service Operations and Maintenance Manual  
April 1, 2015



## Temporary Stages on Turf

The park has many locations where stages can be set up on hardscape. However, stages with proper turf protection can be set up in certain turf areas if approved by the NPS in the permit conditions. The stage must be arranged so that as much turf can be protected as possible, this is accomplished by utilizing hardscape areas. Plywood, because of its ability to be modified to the proper size, is allowable for protection of turf from screw jacks or ballasts. Event planners should plan on some turf replacement with thick cut sod where the plywood is used.

- Protective decking will be installed under the stage, except where ballasts exceeding the weight capacity of the protective decking is installed.
- Every effort should be made to locate the stage on hardscape so that the turf can be clear spanned.
- All structures must minimize all points that come in contact with the turf grass, structures on the turf should be on a riser with as few points as possible touching the turf, if not on the protective decking, these points should have Enkamat and plywood pads underneath as outlined:
  - Each screw jack should have a 16"x16" wooden pad (3/4" plywood) and two layers of Enkamat 18"x18".
  - Three day maximum.
- Scheduling of set up should include efforts to hold off stage skirting installation until last possible moment and removed immediately after the event. This will allow for maximum light penetration and airflow.
- Ballasts should be situated on hardscape. If this is not possible, protect turf with four layers of Enkamat and two layers of plywood (3/4"). Cost recovery estimates should include sodding these areas with thick cut sod.
- All cables (power, audio, etc) shall be encased in a Yellow Jacket wire troth (or approved equal).
  - Where a wire path crosses a known road or trail, ADA compliant Yellow jacket or approved equal must be used.
  - The troth, where it crosses level 1 or 2 turf must be place on approved decking. Shifting the troth on a daily basis is needed to avoid damaging the turf.
  - In a stage situation, cables should be flown over the steel, tied to stage or structure under the stage, and the mix position and not allowed to touch any grass area.
  - Yellow Jacket on turf will need to be moved daily so that no area of turf is under it for more than 24 hours.
  - Areas not requiring Yellow Jacket Troth but on the turf, the cable shall be laid on two layers of Enkamat and moved every 24 hours.
- Tear-down of the stage and structures should begin immediately following the load out of show productions. Unless conditions due to weather would cause tear down operations to damage the turf.
- An industrial magnet will be used over the entire area to recover screws, fasteners, etc.
- The turf manager will inspect the area for damage after the event in order to determine the extent of turf that will need to be replaced by sod.



## **Tents or Other Temporary Structures on Turf Areas**

Permittee shall provide a certification statement confirming all temporary structures comply with the following requirements: local building/life safety codes, ASCE 7-05, NFPA-101, IBC 2006 and IFC 2006.

Permittee shall provide drawings for all structures (including foundation/anchoring systems) over 500 square feet in area. Drawings are also required where the total combined area of connected individual structures exceeds 500 square feet. Structures shall be considered connected if they are within 5-feet of each other, share a common foundation/anchor, share a common utility, or are connected by any other means. Temporary walkways shall not be considered when evaluating if structures are connected.

All temporary structure drawings must be signed and sealed by a professional engineer licensed in the District of Columbia.

Grounding rods are permitted in areas outside the "No Stake" zones (maps at the end of this chapter). The permittee must hire a private utility locating company to determine if an area is safe for this.

It is strongly encouraged that structures be placed on the park's hardscape areas where they will not impact the turf. However, the NPS may allow, under permit, structures on turf (structures not permitted on center turf areas at WWII, upper circles at Jefferson, Lincoln, and Washington, and the view shed of the Washington Monument), if the Permittee's use of structure and equipment follows the turf protection measures as detailed below. Without the necessary resource protection measures, structures are not permitted on turf and must be limited to locations on the hardscape surfaces.

If tents or other temporary structures are placed on the turf, they must follow the guidelines below:

- In event areas where there are underground utilities or designated no stake zones, water filled ballast tanks or concrete blocks will be used on the turf with proper protection decking and seasonal time restrictions. This is to help minimize compaction of the turf by the weight of the ballasts. This also allows maximum access of air, sunlight, and water to the turfgrass.
  - Vehicles are not allowed on turf to place ballasts.
  - Water from tanks may not be dumped on park grounds.
- Any approved staking cannot take place without a National Park Service official present.
- All structures shall be hand carried onto turf panels.
- Protective decking (guidelines above) will be installed slightly larger than the footprint of the structure and pedestrian pathways to the tent entrance(s).
- Tent posts will be placed directly on approved decking (above).
- Tent walls will be put on at the last possible moment before the event. This will allow for air circulation and light penetration for turf health. Please refer to the preceding table for guidance on time requirements for blocking photosynthesis.
- Chairs, other seating, and other temporary structures will be located on protective decking.
- All screws, fasteners, and ties should be policed during the build and retained during the removal. They should be made of a non-aluminum or non-plastic material. Cleanup with a magnetic sweeper is required to ensure all fasteners and screws are retrieved.
- Steel, lumber, vinyl, and other construction materials, etc. should not be left on the turfgrass for a prolonged period of time (more than 4 hours).

## Turf Area Protective Decking Guidelines

For the protection of the park's resources, the National Park Service must institute management practices to limit damage to the turf.

Temporary covering of turf substantially reduces wear injury by protecting the plant from tearing and abrasion due to traffic. Temporary covering helps reduce soil compaction although it is not eliminated. Set up for events are encouraged to be configured to avoid concentrating foot traffic and the need for protective decking.

**Acceptable Turf Decking Systems All Year:** There are conditions that warrant a solid back such as some soft soil conditions, temporary cover for equipment access, or hot weather. In this case MatraxHD, ArmorDeck 3, RGT Panel Flat back, or equal is acceptable; but plywood is not ever an acceptable material.

**Acceptable Turf Decking Systems September 15 to May 15:** Products such as Terraplas, ArmorDeck 1, RGT Panel Pedestrian.

These are ADA-compliant, interlocking mats that are translucent to allow UV light to pass through or provide light to the grass below. These types of materials are considered leading turf protection systems for stadia and other venues such as public parks, racecourses, and private events and are used for walkways, exhibitions, show stands and hospitality areas. An approved equal to these would be translucent in color, flat backed, and would lock together with adjoining pieces. Time restrictions are the same as with cavity back below.

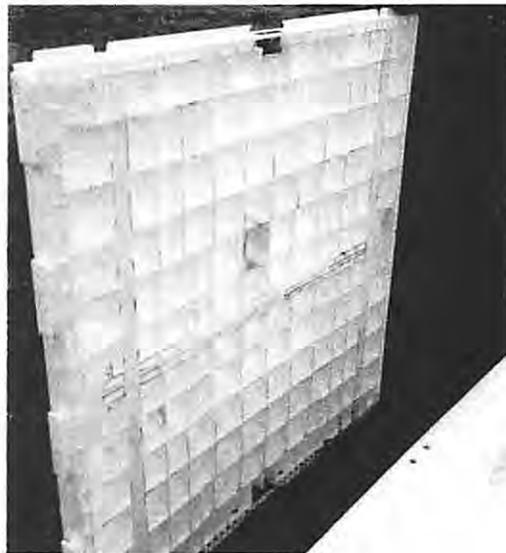
- Landscape or other fabrics are not permitted underneath due to their negative affect on the turf. These effects include heat buildup, lack of gas exchange, and the restriction of light.

**Acceptable Turf Decking Systems September 15 to May 15:** Products such as Terraplas, ArmorDeck 1, RGT Panel Pedestrian. These types of materials are considered leading turf protection systems for stadia and other venues such as public parks, racecourses, and private events and are used for walkways, exhibitions, show stands and hospitality areas. These products are quick and easy to fit; allows passage of air, light, and water; perform to high public safety standards; and protect turf from large crowds and structures.

While temporary turf decking helps prevent some damage if used for a short period of time, covering the turfgrass still results in additional stressors such as reduced airflow, restricted moisture infiltration, heat buildup, and reduced light, so seasonally adjusted turf cover time limits are needed.

Pedestrian flooring shall follow the guidelines below:

- Comprised of single-sided or double sided high density translucent polypropylene. Vehicles are not allowed on the cavity back type of protective decking (vehicles are only allowed on solid back decking in level 2 turf areas).
- Be lightweight—covering must be carried and set in place or removed without vehicular assistance (Level 2 areas allow vehicle on decking). Hand carts will be allowed on the turf decking.
- Not result in turf damage during removal.



**Time Limits for Protective Decking**

*Total turf coverage time including set up:*

*November 15 to March 14: 10 days*

*March 15 to May 14: 5 days*

*May 15 to September 14: 3 days*

*September 15 to November 14: 5 days*

**Time Limits for Blocking Photosynthesis (i.e. tents, stages)**

*November 15 to March 14: 5 days*

*March 15 to May 14: 3 days*

*May 15 to September 14: 2 days*

*September 15 to November 14: 3 days*

**Carpets above the decking with seasonally defined time limits.**

*May 15 to September 14 carpet allowed for 6 hours after 6 pm*

*September 15 to May 14 carpet allowed for 24 hours. Deviations require superintendent's approval.*

- The cavity back (if specified) must have appropriate clearance above crown of grass (not compress the turf, approximately 1.75" to 2.25"); this depends on the time of year and ground conditions.
- Cavity back must have holes for air, light, and water to permeate the product.
  - No fabric or other obstructions to turf decking covering holes or blocking light will be allowed below the protective decking.
- Carpet may be allowed on top of the decking with seasonally defined time restrictions (see inserted box above)
- Installed no more than one (1) day prior to the event. Therefore, installation after five (5) pm and working through the night to minimize turf coverage time is permitted with approval from the Superintendent's office.
  - The Permittee will be responsible for paying personnel overtime charges related to the assignment of National Park Service employees and US Park Police for monitoring set-up and take down construction or security beyond an eight hour shift or on weekends.
- **Plywood is not ever an acceptable temporary covering.** Plywood blocks nearly all irradiance, thereby shutting down the photosynthetic process within the turfgrass plants. This results in unacceptable decline of turfgrass health. In addition, it is unable to interlock.

Products proposed must be approved by the NPS Turf Specialist and affirmed through the permitting process (planning, writing) by the Permit Specialist.



	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.	
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>		
As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.		
Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.		
NOTE: Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u>		
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.		
<input type="checkbox"/> TFE-CLASS-1	PRIVATE	TFE-Permit <u>NOT</u> Required
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)		
<input type="checkbox"/> TFE-CLASS-2	PUBLIC	TFE Permit Required Complete Part A and Part B - SECTION 1 only
ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.		
<input checked="" type="checkbox"/> TFE-CLASS-3	PUBLIC	TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.		
<input type="checkbox"/> TFE-CLASS-4	PUBLIC	TFE Permit Required Complete Parts A, B, C, D, AND E
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.		
<input type="checkbox"/> TFE-CLASS-5	PUBLIC	TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)		
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!		
Name: David Comblatt	Signature: 	Date: 8/12/15

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.			<b>FOR NPS-PARK USE ONLY</b> Stamp by enter the date this application was received by the NPS Park Permit Office.		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT</b>					
NPS Park Name		West potomac Park			
Location within the Park		West potomac Park			
Name of the Special Event		Landmark Festival			
Date(s) of the Special Event		September 26&27 2015			
Sponsoring Organization		C3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Jon Kelly 512-653-5436			
Date(s) Food to be Provided		September 26 & 27 2015			
Time(s) Food Served (am - pm)		8am-11pm			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name		Curley's Q BBQ			
Name of the On-Site Certified Food Service Manager/Supervisor		Jorge Canales, Megan Vogt			
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>					
Owner's Name & Phone Number		David Cornblatt 301-252-6879			
Street Address, City, State, ZIP		13424 Ansel Terrace Getmantown, MD 20874			
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>	
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.					
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item					
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)					
<b>SECTION 1</b>		<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>			
<b>NON-POTENTIALLY HAZARDOUS FOODS</b>		<b>IDENTIFY COMMERCIAL SOURCES</b>		<b>REQUIRES NPS PARK APPROVAL</b>	
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged apples, chips, pretzels, granola bars, orange juice, and bottled water to use for the items</i>		<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>		This Section to be Completed by the NPS Park Concessions/Permit Office or Representative	
Pork, Chicken, brisket & Slaw		Spectrum Services			
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)</b>			
<b>POTENTIALLY HAZARDOUS FOODS ITEM</b>		<b>LIST MAJOR INGREDIENTS</b>		<b>REQUIRES NPS PARK APPROVAL</b>	
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>		<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken, Bread, and Vegetables</i>		This Section to be Completed by the NPS Park Concessions/Permit Office or Representative	
1. Brisket		Beef			
2. Pulled Pork		Pork			
3. Pulled Chicken		Chicken			
4. Coleslaw		Cabbage			
5. French Fries		Potatoes			

NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)		PART C				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below.					
	<i>Example 1: Hamloaf</i>	BRIKET	POPK	Chicken	SLAW	PITADES
Served ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Prepared ON site ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Cutting/washing of ingredients ON site ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Thawed ON site ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Cooked ON site = insert the T° ____ °F		°F	°F	°F	°F	165 °F
Prepared OFF site ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Cooked OFF site = insert the T° ____ °F	165 °F	165 °F	165 °F	380 °F	°F	°F
Held OFF site after preparation ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Cooled after cooking and held cold ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Date prepared OFF site = insert day/date ?	SAME DAY	Day Prior	Day Prior	Day Prior	Day Prior	—
Transported to the Park ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Transport time to Park = insert minutes	30 min.	60 min.	60 min.	60 min.	60 min.	60 min.
Reheated on site to 163°F ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Held ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Served by TFE staff = counter service ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Served by TFE staff = buffet/service line ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Customer Self-Serve = open buffet/line ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>	<del>YES</del> or <del>NO</del>
Provide any additional comments/information here:						

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</b>		
1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.		
2. Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park. <i>100' x 20' TENT (PROXIMAL grade) we will have a 10x20' SECTION</i>		
3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park. <i>OF THE HOUSE VIA POTABLE WATER WILL BE PROVIDED TO THE BACK EVENT WATER SOLUTIONS - SERVICED AS NEEDED</i>		
4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities. <i>AMPLE AMOUNT OF HAND WASHING FACILITIES WILL BE PROVIDED FOR THE BACK OF THE HOUSE - SERVICED AS NEEDED</i>		
5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended. <i>VENTILATOR ONLY PORTABLES FOR THE BACK OF THE HOUSE WILL BE PROVIDED AS NEEDED - SERVICED AS NEEDED</i>		
6. Describe Refuse Disposal: i.e., will the NPS provide refuse containers or will you haul all your own refuse off parking? <i>WASTE, WASTE WATER + GREASE DISPOSAL WILL BE PROVIDED IN AMPLE SUPPLY FOR BACK OF THE HOUSE - REMOVED AS NEEDED</i>		

	<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

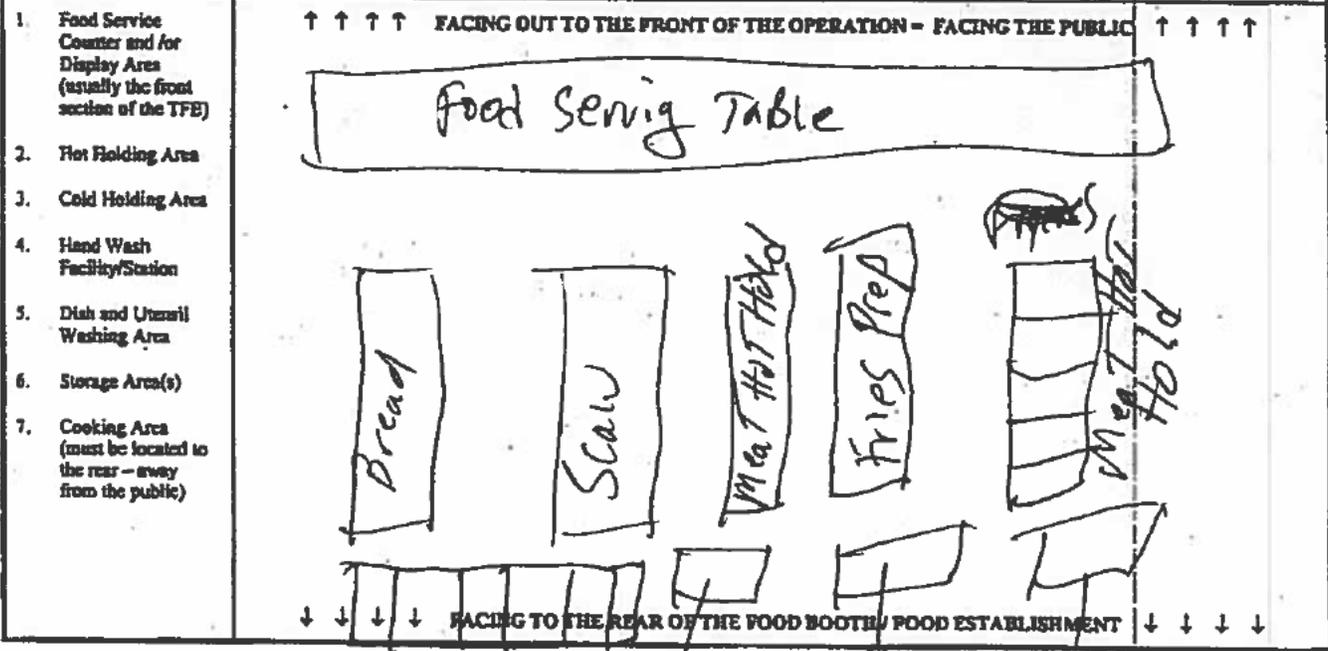
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
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**INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"**

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)  
Chest with ice / Refrigerated Truck
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
Ice Coolers and on site walk in
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill) and electric/propane/charcoal)  
Gas Fryers
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
Transported cold Below 41°
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
Propane Stove

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
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**INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/inset the requested 1-7 items/area/stations as listed:**



Fryers      Handwash      PORTIETS      TRASH

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE		
INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.		
<p>I, The OWNER of: [ insert the name of the establishment ] <u>Relish Catering LLC / C.K.R. Inc Rent by the hour</u>  ... a currently licensed and locally inspected food establishment, located at:  [ Street Address ] <u>18277 N. Fredrick Rd Suite G</u>  [ City ] <u>Gaithersburg</u> [ ST/DC ] <u>MD</u> ZIPCODE <u>20879</u></p> <p>Hereby Authorize:</p> <p><u>Curley's Q</u>  [ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]</p> <p>... to use my food establishment on [ insert date(s) ] <u>Starting 8/9/15</u>  for the purpose of preparing, cooking, cooling, hot holding, and /or transporting food for the special event in for which this application is submitted.  Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:</p> <p><u>Jorge Canales</u>  [ insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]</p> <p>Printed Name of the Owner: <u>Ed J. Loes</u></p> <p>Telephone Number: <u>301.448.5315</u></p> <p>Signature of the Owner:  Date signed: <u>8/13/15</u></p> <p>The owner of the off-site food service establishment must attach to this Part F the following documents:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority -- the report must be within the past 12 months and must indicate a passing score or grade.</li> <li><input type="checkbox"/> A photocopy of a current business license indicating the business is a licensed food establishment.</li> <li><input type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)</li> </ul>		

**ServSafe**  
National Restaurant Association

# ServSafe CERTIFICATION

Exam Form No. 4964

Cert. No. 11437816

TO **JORGE C CANNALES**

for successfully completing the standards set forth by the National Restaurant Association Educational Foundation for the ServSafe® Food Protection Manager Certification Examination

Date of Examination: **08/19/2014**

Date of Expiration: **08/19/2019**

In MD your certificate will expire  
5 yrs from date of exam. Call  
RAMEF at (800) 874-1313  
to recertify.

Local laws apply. Check with your local regulatory agency for recertification requirements.

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#06SS



HEALTH AND HUMAN SERVICES  
LICENSURE AND REGULATORY SERVICES

250 Rockville Pike, 1st Floor, Suite 100  
Rockville, Maryland 20850  
240-777-3085 - FAX 240-777-3058

CE-15010-10-1  
SA - PICE-TAP

# FOOD SERVICE FACILITY LICENSE

*This Certifies That*

TRACY TOTH  
4980 WYACONDA RD.  
Rockville, MD 20852

is licensed to operate a Food Service Facility at:

QUITE A STIR CATERING  
4980 WYACONDA RD  
Rockville, MD 20852

This license is issued under the authority of Chapter 15, of the Montgomery County Code, 1994, as amended and COMAR 10.15.01.

Conditions:

*Manoj K. Choudhary*

Vice & Administrator

Catering No: 20854

Expiration Date: 01/31/2018

License No: 20854

Type: C



Montgomery County Department of Health and Human Services  
 Licensure and Regulatory Services  
 255 Rockville Pike, Suite 100, Rockville, Maryland 20850  
 240-777-3896

KITCHEN/LABORA

Priority  
High  
Purpose  
Monitoring

Establishment Name: **QUITE A STIR CATERING**  
 Address: **4980 WYACONDA RD**

Date: 5/28/2015

Area: 61

Based on the inspection this day, the items marked below identify violations of Chapter 15, M.C.C. 2004, as amended, COMAR 10.15.03, Chapter 33-B, M.C.C. 2004, as amended, Montgomery County Resolution No. 16-134, and Chapter 24, Section 24.9, M.C.C. 2004, as amended. All facilities must correct critical violations immediately and sanitation violations within thirty (30) days or within the period of time specified in writing by the Approving Authority. Temporary facilities must correct sanitation violations within 24 hours. Failure to comply with any time limits for corrections specified in this notice may result in denial, revocation, or suspension of your food service.

Mark "X" in appropriate box for Compliance status  
 IN = in compliance    OUT = not in compliance  
 N/O = not observed    N/A = not applicable

Mark "X" in appropriate box for COS and R  
 COS = corrected on-site during inspection  
 R = repeat violation

Compliance Status		CRITICAL ITEMS	COS		R	
1	In	Food obtained from approved sources				
2	In	Food separated and protected from adulteration, spoilage, and contamination				
3	In	Food workers with infection or diarrhea restricted in accordance with COMAR 10.06.01				
4	In	Hands clean and properly washed				
5	Not Observed	Cooling time and temperature				
6a	In	Cold holding temperature				
6b	Not Observed	Hot holding temperature				
7a	In	Cooking time and temperature				
7b	Not Observed	Reheating time and temperature				
8	In	Rotable hot and cold running water provided				
9	In	Sewage discharged in accordance with all applicable State and local codes				

Compliance Status		GOOD RETAIL PRACTICES	COS		R	
10	<input type="checkbox"/>	Thawing methods				
11	<input type="checkbox"/>	Cooling methods				
12	<input type="checkbox"/>	Time-only procedures and record keeping				
13	<input type="checkbox"/>	Thermometers provided and accurate				
14	<input type="checkbox"/>	Labeling accurate, truthful, date				
15	<input type="checkbox"/>	Required records available: shellfish tags, egg records				
16	<input type="checkbox"/>	Adulteration, spoilage and contamination practices during food preparation, storage and display				
17	<input type="checkbox"/>	Personal cleanliness				
18	<input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat food and proper utensil use				
19	<input type="checkbox"/>	Adequate hand washing facilities supplied and accessible				
20	<input type="checkbox"/>	Toxic substances: use, pesticide storage, labeling, consumer advisory posted				
21	<input type="checkbox"/>	Wiping cloths: properly used and stored				
22	<input type="checkbox"/>	Insects, rodents, and animals: not present, control means				
23	<input type="checkbox"/>	Single-use/single-service articles: use, storage, dispensing				
24	<input type="checkbox"/>	Food-contact surfaces and equipment: cleaned and sanitized, storage				
25	<input type="checkbox"/>	Food-contact surfaces and equipment: properly designed, constructed and used				
26	<input type="checkbox"/>	Ware washing facilities: installed, maintained, used, hot strips				
27	<input type="checkbox"/>	Garbage/refuse properly disposed, facilities maintained				
28	<input type="checkbox"/>	Plumbing installed: proper backflow devices				
29	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned				
30	<input type="checkbox"/>	Physical facilities and non-food-contact surfaces installed, maintained and clean				
31	<input type="checkbox"/>	Adequate ventilation and lighting				
32	<input type="checkbox"/>	Required postings: license, smoking poster, consumer advisory				
33	<input type="checkbox"/>	HACCP plan complete with requirements in COMAR 10.15.03				
34	<input type="checkbox"/>	Certified manager present, active supervision				
35	<input type="checkbox"/>	Pools free of artificial tans: list, sign posted				
36	<input type="checkbox"/>	Smoking not permitted, sign posted				
37	<input type="checkbox"/>	Nutritional Labeling				

Expires: 12/3/2016

Certified Manager: **Laura Calderone**

Date: 5/29/2015

Received by: **Laura Calderone**

Inspected by: **Heck, Alan 240-777-3896**  
 Inspection Results: **Noted**

Follow-up No  
 Follow-up Date

Montgomery Department of Health and Human Services  
 Licensure and Regulatory Services  
 Rockville Pike, Suite 100, Rockville, Maryland 20850  
 240-777-3886  
**FOOD SERVICE FACILITY INSPECTION REPORT**

Priority  
High  
Purpose  
Comprehensive

Montgomery County Department of Health and Human Services  
 Licensure and Regulatory Services  
 255 Rockville Pike, Suite 100, Rockville, Maryland 20850  
 240-777-3886  
**FOOD SERVICE FACILITY INSPECTION REPORT**

Priority  
High  
Purpose  
Monitoring



Establishment Name: **QUITE A STIR CATERING**

Date: 5/28/2015

**TEMPERATURE OBSERVATIONS**

Item/Location	CP/ICCP	Temp °F	Item/Location	CP/ICCP	Temp °F
Beef steak being preped	3	41 <input type="checkbox"/>	Chicken pieces	3	38 <input type="checkbox"/>
Paturized crab meat	3	24 <input type="checkbox"/>	Cooked ribs in middle walk-in	3	24 <input type="checkbox"/>
Mozzarella Cheese	3	40 <input type="checkbox"/>	Ice cream in freezer	3	-27 <input type="checkbox"/>
Fruil plate in staging walk-in	3	33 <input type="checkbox"/>	Eggs in bakery reach-in	3	37 <input type="checkbox"/>

Critical Control Point(CCP) 1-Cooking 2-Cooling 3-Cold Holding 4-Hot Holding 5-Reheating

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Corrected	
Note	<input type="checkbox"/>	Staff were observed washing hands correctly.
<u>18-No bare hand contact with ready-to-eat food and proper utensil use</u>	<input type="checkbox"/>	Staff were observed cutting ready to fruit without wearing gloves. <b>COMCOR 18.00.01 COMAR 10.15.03.09E: Employees shall prevent contact of exposed ready-to-eat food with their bare hands by using approved gloves, utensils or equipment.</b>

Received By: **Laura Calderone**

Inspected By: **Hock, Alan 240-777-3886**

EMAILED 8/6/2015

	<b>NPS/NCR -- Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.	

**INSTRUCTIONS & SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)**

As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.

Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.

**NOTE:** Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at **least 70 days prior to the start of the special event.**

Please check the box  below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.

**TFE-CLASS-1 PRIVATE TFE-Permit NOT Required**

Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)

**TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only**

**ONLY** Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)

**TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.

**TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E**

Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.

**TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food served or sold to the general public Park visitor and prepared **BOTH** off-site in a licensed food service establishment **AND** prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)

Please **PRINT** and **SIGN** your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page **and** your completed application directly to your Special Event Sponsor. *Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!*

Name: **ANNE CHAPMAN** Signature:  Date: **7/30/2015**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART A</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.	<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.
------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------

<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>
NPS Park Name	WEST POTOMAC PARK
Location within the Park	—
Name of the Special Event	LANDMARK MUSIC FESTIVAL
Date(s) of the Special Event	SEPTEMBER 26 & 27, 2015
Sponsoring Organization	C3 PRESENTS
Name of the Special Event Point-of-Contact and Phone #	JON KELLY
Date(s) Food to be Provided	SEPTEMBER 26 & 27, 2015
Time(s) Food Served (am - pm)	11:00 AM - 10:00 PM

<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	ROCKLAND'S BARBECUE AND GRILLING COMPANY
Name of the On-Site Certified Food Service Manager/Supervisor	WAYLAND SHOTWELL
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>	
Owner's Name & Phone Number	SHMUEL FORD, INC., JOHN B. SNETTOW, PRESIDENT 202-337-1928
Street Address, City, State, ZIP	2418 WILSONSIN AVE, NW, WDC 20007

<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.	
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

**PROVIDE: Information Pertaining to the EACH Menu Item**

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
MARTIN'S POTATO ROLLS	MARTIN'S DISTRIBUTORS	

SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. BARBECUED CHOPPED PORK SANDWICH	SMOKED PORK SHOULDER BARBECUE SAUCE, POTATO ROLL	
2. PULLED BARBECUED CHICKEN SANDWICH	SMOKED CHICKEN BARBECUE SAUCE, POTATO ROLL	
3. BARBECUED BRISKET SANDWICH	SMOKED BRISKET BARBECUE SAUCE, POTATO ROLL	
4. HOMEMADE COLESRAW	CABBAGE, CARROTS, PEAS, SCALLION, MAYO, VINEGAR, SPICES	
5.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	<i>Example J. Meal loaf</i>	1. <u>POBK SANDWICH</u>	2. <u>CRACKEN SANDWICH</u>	3. <u>BASKET SANDWICH</u>	4. <u>COLESLAW</u>	5.
Served ON site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<u>COLD</u> or HOT	COLD or HOT
Prepared ON site ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<u>COLD</u> or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Thawed ON site ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Cooked ON site = insert the T° ____ °F	____ °F	165 °F	165 °F	165 °F	<del>X</del> °F	____ °F
Prepared OFF site ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<u>COLD</u> or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	165 °F	165 °F	165 °F	<del>X</del> °F	____ °F
Held OFF site after preparation ?	<del>COLD</del> / HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	9/25/15	9/25/15	9/25/15	9/25/15	
Transported to the Park ?	<del>COLD</del> / HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	COLD or HOT
Transport time to Park = insert minutes	30 min.	30 min.	30 min.	30 min.	30 min.	min.
Reheated on site to 165°F ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Held ON site ?	<del>COLD</del> / HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	COLD or HOT
Served by TFE staff = counter service ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Provide any additional comments/information here:						

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

**PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities**

1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.

20' x 20' FRAME TENT ON ASPHALT

2. Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the name and telephone number of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.

\*

UNKNOWN WILL PROVIDE, STATE WATER VIA FESTIVAL PRODUCERS EVENT WATER SOLUTIONS, FILTRATION PROCESS.

3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the name and telephone number of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.

\*

UNKNOWN GREASE & GREY COLLECTION UNITS WILL BE BRAC OF HOUSE & WILL BE SERVICED REGULARLY

4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.

HOT & COLD WATER, HAND SOAP W/ BUCKET FOR WATER TO GO INTO, PAPER TOWELS.

5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the name and telephone number of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.

\*

UNKNOWN VENDOR ONLY PORTABLES WILL BE PROVIDED BRAC OF HOUSE, SERVICED REGULARLY

6. Describe Refuse Disposal: i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

\*

UNKNOWN APPROPRIATE WASTE & RECYCLING RECEPTACLES WILL BE PROVIDED BY FESTIVAL PRODUCERS

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

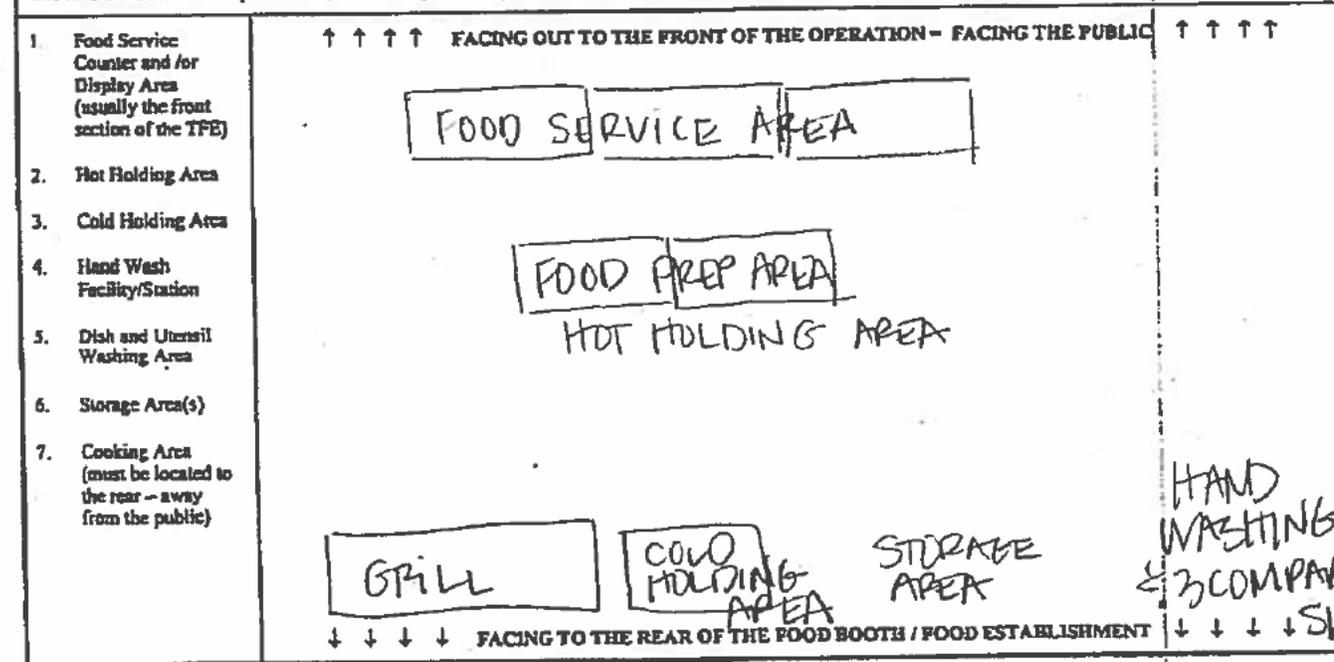
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
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**INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"**

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)  
**ICE CHESTS FILLED WITH ICE**
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
**ICE CHESTS FILLED WITH ICE**
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
**CHARCOAL GRILL**
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
**N/A**
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
**CHARCOAL GRILL; STERNO W/ CHAFING DISHES**

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
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**INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.**



**HAND WASHING 3 COMPARTMENT SINK.**

	<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

OFF-SITE Licensed Food Establishment Owner's Agreement - Allowing the use of the off-site facility by the TFE

INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of (insert the name of the establishment) ROCKLANDS BARBECUE AND GRILLING COMPANY  
 ... a currently licensed and locally inspected food establishment, located at:  
 [ Street Address ] 25 S. QUAKER LN  
 [ City ] ALEXANDRIA (ST/DC) VA ZIP CODE 22314

Hereby Authorize:

LANDMARK MUSIC FESTIVAL  
 (insert the name of the on-site TFE operation or the name of the on-site TFE operation)  
 ... to use my food establishment on (insert date(s)) SEPTEMBER 26 & 27, 2015

for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

REBECCA GOMEZ & WAYLAND SHOTWELL  
 (insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation)

Printed Name of the Owner: SAMUEL FORD, INC JOHN B. SNEDDEN, PRESIDENT

Telephone Number: 202.337.1925

Signature of the Owner: John Snedden Date signed: 7/30/2015

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department authority - the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license - indicating the business is a licensed food establishment.
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)



**CITY OF ALEXANDRIA  
ALEXANDRIA HEALTH DEPARTMENT**

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*CERTIFIES THAT  
Samuel Ford Incorporated*

*is hereby granted a permit/license to operate a*

***FOOD ESTABLISHMENT***

*TRADING AS:  
ROCKLANDS BARBEQUE AND GRILLING COMPANY*

*LOCATED AT:  
25 S. QUAKER LN  
ALEXANDRIA, VA 22314*

*in accordance with the regulations of the Board of Health of the  
Commonwealth of Virginia and/or the City of Alexandria.*

*Conditions of this permit are as follows:*

*Facility Type: **Fast Food Restaurant**  
Expiration Date: **December 31, 2015***

---

Robert W. Custard, REHS, CP-FS  
Environmental Health Manager

CONCERNS OR QUESTIONS, CALL 703-746-4910

**THIS PERMIT IS NOT TRANSFERABLE FROM ONE INDIVIDUAL  
OR LOCATION TO ANOTHER.**



**ALEXANDRIA HEALTH DEPARTMENT  
ENVIRONMENTAL HEALTH DIVISION**  
4480 KING STREET, ALEXANDRIA, VA 22302  
TELEPHONE: (703) 746-4910, FAX: (703) 746-4919  
WEBSITE: <http://alexandriava.gov/EnvironmentalHealth>



**FOOD ESTABLISHMENT EVALUATION REPORT**

# OF RF/PHI OUT OF COMPLIANCE

PAGE 2 of 3

# OF REPEAT RF/PHI OUT OF COMPLIANCE

ESTABLISHMENT NAME

Rocklands

DATE 5-27-15

**FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN = In Compliance OUT = Out of Compliance N/A = Not Applicable N/O = Not Observed

COS = Corrected On Site R = Repeat Violation

COMPLIANCE STATUS	COS	R
<b>DEMONSTRATION OF KNOWLEDGE</b>		
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Certification by accredited program, compliance with Code, or correct responses		
<b>EMPLOYEE HEALTH</b>		
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Management awareness; policy present		
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Proper use of reporting, restriction & exclusion		
<b>GOOD HYGIENIC PRACTICES</b>		
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O		
Proper eating, tasting, drinking, or tobacco use		
5 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O		
No discharge from eyes, nose, and mouth		
<b>PREVENTING CONTAMINATION BY HANDS</b>		
6 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O		
Hands clean & properly washed		
7 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
No bare hand contact with RTE foods or approved alternate method followed properly		
8 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Adequate handwashing facilities supplied & accessible		
<b>APPROVED SOURCE</b>		
9 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Food obtained from approved source		
10 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Food received at proper temperature		
11 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Food in good condition, safe, & unadulterated		
12 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Required records available: shellstock tags, parasite destruction		
<b>PROTECTION FROM CONTAMINATION</b>		
13 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food separated & protected		
14 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Food-contact surfaces: cleaned & sanitized		
15 <input checked="" type="radio"/> IN <input type="radio"/> OUT		
Proper disposition of returned, previously served, reconditioned, & unsafe food		

COMPLIANCE STATUS	COS	R
<b>POTENTIALLY HAZARDOUS FOODS TIME/TEMPERATURE</b>		
16 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Proper cooking time & temperatures		
17 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Proper reheating procedures for hot holding		
18 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Proper cooling time & temperatures		
19 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Proper hot holding temperatures		
20 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Proper cold holding temperatures		
21 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Proper date marking & disposition		
22 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Time as a public health control: procedures & records		
<b>CONSUMER ADVISORY</b>		
23 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Consumer advisory provided for raw or undercooked foods		
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>		
24 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Pasteurized foods used; prohibited foods not offered		
<b>CHEMICAL</b>		
25 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Food additives: approved & properly used		
26 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
Toxic substances properly identified, stored, & used		
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>		
27 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		
Compliance with variance, specialized process, & HACCP Plan		
<p><b>RISK FACTORS</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  <b>PUBLIC HEALTH INTERVENTIONS</b> are control measures implemented to prevent foodborne illness or injury.  <b>GOOD RETAIL PRACTICES</b> (GRPs) include facilities, equipment and basic sanitation.</p>		

**GOOD RETAIL PRACTICES**

Mark "X" in appropriate box if item is NOT in compliance

Mark "X" in appropriate box for COS and/or R

COS = Corrected On Site R = Repeat Violation

COMPLIANCE STATUS	COS	R
<b>SAFE FOOD AND WATER</b>		
28 <input type="checkbox"/>		
Pasteurized eggs used where required		
29 <input type="checkbox"/>		
Water & ice from approved source		
30 <input type="checkbox"/>		
Variance obtained for specialized processing methods		
<b>FOOD TEMPERATURE CONTROL</b>		
31 <input checked="" type="checkbox"/>		
Proper cooling methods used; adequate equipment for temperature control		
32 <input type="checkbox"/>		
Plant food properly cooked for hot holding		
33 <input type="checkbox"/>		
Approved thawing methods used		
34 <input type="checkbox"/>		
Thermometers provided & accurate		
<b>FOOD IDENTIFICATION</b>		
35 <input type="checkbox"/>		
Food properly labeled; original container		
<b>PREVENTION OF FOOD CONTAMINATION</b>		
36 <input type="checkbox"/>		
Insects, rodents, & animals not present		
37 <input type="checkbox"/>		
Contamination prevented during food preparation, storage & display		
38 <input type="checkbox"/>		
Personal cleanliness		
39 <input type="checkbox"/>		
Wiping cloths: properly used & stored		
40 <input type="checkbox"/>		
Washing fruits & vegetables		

COMPLIANCE STATUS	COS	R
<b>PROPER USE OF UTENSILS</b>		
41 <input type="checkbox"/>		
In-use utensils: properly stored		
42 <input type="checkbox"/>		
Utensils, equipment & linens: properly stored, dried, & handled		
43 <input type="checkbox"/>		
Single-use & single-service articles: properly stored & used		
44 <input type="checkbox"/>		
Gloves used properly		
<b>UTENSILS, EQUIPMENT AND VENDING</b>		
45 <input type="checkbox"/>		
Food & non-food contact surfaces cleanable, properly designed, constructed & used		
46 <input type="checkbox"/>		
Warewashing facilities: installed, maintained, & used; test strips		
47 <input type="checkbox"/>		
Non-food contact surfaces clean		
<b>PHYSICAL FACILITIES</b>		
48 <input type="checkbox"/>		
Hot & cold water available; adequate pressure		
49 <input type="checkbox"/>		
Plumbing installed; proper backflow devices		
50 <input type="checkbox"/>		
Sewage & waste water properly disposed		
51 <input type="checkbox"/>		
Toilet facilities: properly constructed, supplied, & cleaned		
52 <input type="checkbox"/>		
Garbage & refuse properly disposed; facilities maintained		
53 <input type="checkbox"/>		
Physical facilities installed, maintained, & clean		
54 <input type="checkbox"/>		
Adequate ventilation & lighting; designated areas used		

PERSON IN CHARGE (PIC) SIGNATURE: [Signature]

DATE: 5-27-15

EHS SIGNATURE: [Signature]

FOLLOW-UP: YES NO

FOLLOW-UP DATE:



ALEXANDRIA HEALTH DEPARTMENT  
 ENVIRONMENTAL HEALTH DIVISION  
 4480 KING STREET, ALEXANDRIA, VA 22302  
 TELEPHONE: (703) 746-4910, FAX: (703) 746-4919  
 WEBSITE: <http://alexandriava.gov/EnvironmentalHealth>

**VDH** VIRGINIA DEPARTMENT OF HEALTH  
 Protecting You and Your Environment

FOOD ESTABLISHMENT EVALUATION REPORT (Continuation)

PAGE 3 of 5

ESTABLISHMENT NAME

Recklands

DATE 5-27-15

Item #	CODE SECTION	OBSERVATIONS AND CORRECTIVE ACTIONS
31	3-50	<p><u>TCS</u>            Foods cooked today were improperly cooling - covered, put in walk-in at temperatures that are too warm/hot (cooked chicken - 167° cooked rice - 112°, cheese sauce - 110°).</p> <p>Putting hot foods in cooler raises cooler temperature - walk-in temperature was 45° F</p> <p>Cool in small batches, uncovered. Use freezer, ice bath, etc. to facilitate cooling.</p> <p>Will bring cooling information (Spanish).</p>

CFM/PIC SIGNATURE

*[Signature]*

EHS SIGNATURE

*Michele Howard*



**JOB ESTABLISHMENT EVALUATION REPORT**

PURPOSE	RISK FACTORS	PUBLIC HEALTH INTERVENTIONS	ENFORCEMENT ACTIONS
<input type="checkbox"/> Routine <input type="checkbox"/> Risk Assessment <input type="checkbox"/> Follow-Up <input type="checkbox"/> Complaint <input type="checkbox"/> Training <input type="checkbox"/> Pre-Opening <input type="checkbox"/> Other	<input checked="" type="checkbox"/> Unsafe Food Sources <input type="checkbox"/> Poor Personal Hygiene <input type="checkbox"/> Inadequate Cooking Temperatures <input type="checkbox"/> Improper Holding Temperatures <input type="checkbox"/> Contaminated Equipment / Utensils	<input type="checkbox"/> Demonstration of Knowledge <input type="checkbox"/> Employee Health Policy <input type="checkbox"/> Hands as a Vehicle of Contamination <input type="checkbox"/> Time/Temperature Relationships <input type="checkbox"/> Consumer Advisory	<input type="checkbox"/> Follow-Up Evaluation <input type="checkbox"/> Civil Penalty <input type="checkbox"/> Permit Suspension / Closure <input type="checkbox"/> Referral for Action (NOV, Conference, Hearing)

Based on today's evaluation, the items listed below identify the alleged violations in operations or facilities. Risk Factor/Public Health Intervention (RF/PHI) violations shall be corrected at the time of this evaluation and Good Retail Practice (GRP) violations shall be corrected within ninety days of this evaluation unless otherwise noted. Failure to comply with any time limits for corrections specified in this notice may result in the suspension of permit and/or cessation of operations in accordance with the rules and regulations of the Board of Health, Commonwealth of Virginia; and, Title 11, Chapter 2, of the Code of the City of Alexandria. An opportunity for a hearing on the evaluation findings and/or the time limitations will be provided if a written request is filed with the Health Department within ten days following the evaluation or order to cease operations. For further information on the appeal process, call (703) 746-4910.

ESTABLISHMENT NAME <u>Rocklands</u>		ADDRESS <u>S. Quaker Ln.</u>	
DATE <u>5-27-15</u>	TIME IN	TIME OUT	CFM / PIC NAME <u>Glennon T. Malley</u>
			CFM # <u>F-111944</u>
			CFM EXPIRATION DATE <u>4-28-19</u>
ESTABLISHMENT TYPE <u>Fast Food</u>		RISK CATEGORY <u>high</u>	

**TEMPERATURE OBSERVATIONS**

TEMPERATURE	ITEM/LOCATION	TEMPERATURE	ITEM/LOCATION
146°	mashed potatoes	48°	cooked pasta (from 5-2)
151°	roasted pork	45°	potato salad (from 5-26)
149°	cooked beans	197°	chicken - cook
39°	blk bean salsa	167°	ribs - cook
41°	cut melon	67°	collard greens - cold
40°	potato salad	41°	cooked chicken
148°	meat cheese	41°	cooked beef
41°	bacon - sliced	100ppm	3 comp sink - chlor

**OBSERVATIONS AND CORRECTIVE ACTIONS**

ITEM #	CODE SECTION	OBSERVATIONS AND CORRECTIVE ACTIONS
4.	2-40.11	Employee drinks on shelf w/ food - also bottled drink. Employees may drink from a cup with a lid & straw. Drinks may be stored on a bottom shelf, not above food.
18.	3-50.14	Cooked TCS foods (from 5-26) not cooled within 6 hours (cooked pasta, pasta salad, potato salad) - foods discarded. Cooked TCS foods shall be cooled from 135° to 70° within 2 hours, and from 135° to 41° or less within 6 hours or be

CFM/PIC SIGNATURE

EHS SIGNATURE

Nichole Howard

DATE

5-27-15

PHONE NUMBER: (703) 746-4868

Northern Virginia Food Manager License

**STANDARD**



**Randolph  
Shotwell**

Issue Date:	04/06/2015
Expiration Date:	04/06/2020
Exam Source:	NRAEF
License:	F-116377

This License is Mandatory in Fairfax County, Fairfax City, City of Falls Church, Town of Vienna, Town of Herndon, City of Alexandria, and Arlington County.  
[www.orisinteractive.com](http://www.orisinteractive.com) or call (703) 533-7600

Northern Virginia Food Manager License  
**STANDARD**

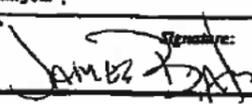
**Rebecca S.  
Gomez**



Issue Date:  
Expiration Date:  
Exam Source:  
License:

11/28/2012  
08/18/2017  
Promethio  
F-106577

This License is Mandatory in Fairfax County, Fairfax City, City of Falls Church,  
Town of Vienna, Town of Herndon, City of Alexandria and Arlington County.  
[www.ostharractive.com](http://www.ostharractive.com) or call (703) 533-7600

<p><b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b></p> <p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b></p> <p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><b>Vendors, do NOT send this application directly to the NPS.</b> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-1 PRIVATE TFE-Permit NOT Required</b></p> <p>Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only</b></p> <p>ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b></p> <p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>		
<p><input type="checkbox"/> <b>TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</b></p> <p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.</p>		
<p><input checked="" type="checkbox"/> <b>TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b></p> <p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)</p>		
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to Modify your TFE Class? If not, please go back and check the box, thank you!</p>		
<p>Name: </p>	<p>Signature: </p>	<p>Date: 8/11/15</p>

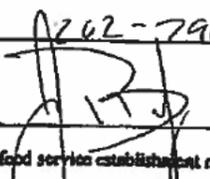
 <b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.		<b>FOR NPS PARK USE ONLY</b> Stamp or mark the fee this application received by the NPS Park Permit Office.
<b>SECTION 1 PROVIDE INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT</b>		
NPS Park Name	West Potomac Park	
Location within the Park	West Potomac Park	
Name of the Special Event	Land Mark Music Festival	
Date(s) of the Special Event	9/26/15 - 9/27/15	
Sponsoring Organization	C3 Presents	
Name of the Special Event Point-of-Contact and Phone #	Jon Kelly (512) 653-5436	
Date(s) Food to be Provided	9/26/15 - 9/27/15	
Time(s) Food Served (am - pm)	11:00am - 10:00pm	
<b>SECTION 2 PROVIDE INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>		
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	Beef Steak	
Name of the On-Site Certified Food Service Manager/Supervisor	Jim Biafore	
Remember: You must provide a legible photocopy of this person's current certification with this application.		
Owner's Name & Phone Number	Jim Biafore / 619-869-6312	
Street Address, City, State, ZIP	800 22nd Street NW, Washington, DC 20007	
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>		
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority - this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to the EACH Menu Item		
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHIS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)		
<b>SECTION 1</b>		<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>
<b>NON-POTENTIALLY HAZARDOUS FOODS</b>	<b>IDENTIFY COMMERCIAL SOURCES</b>	<b>REQUIRES NPS PARK APPROVAL</b>
Example 1: whole, uncut carrots and bananas Example 2: individually packaged cookies, chips, pretzels, granola bars, prepackaged, and bottled water - not for sale items.	Example 1: purchased at Giant Grocery Store Example 2: purchased at Hill's Food Warehouse	This Section to be Completed by the Park Concessions/Permit Office or Representative
→ tomato sandwiches, pickled red onions, sprouts, caper mayo mayo, olive oil, brioche → gazpacho - chilled tomato soup	Coasta 150000 produce Panorama bakery	
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>
<b>POTENTIALLY HAZARDOUS FOODS ITEM</b>	<b>LIST MAJOR INGREDIENTS</b>	<b>REQUIRES NPS PARK APPROVAL</b>
Example 1: Meatloaf Example 2: Mexican Combination Soft Fry	Example 1: Hamburger, Eggs, Milk, and Seasonings Example 2: Beef Steak, Chicken Breast, and Vegetables	This Section to be Completed by the Park Concessions/Permit Office or Representative
1.		
2.		
3.		
4.		
5.		

NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)		PART C				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s).						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (3 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Meatloaf	1. sandwich	2. quesadilla	3	4	5
Served ON site?	<del>COLD/HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site?	YES/NO	<del>YES or NO</del>	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO
Prepared OFF site?	<del>COLD/HOT</del>	<del>COLD or HOT</del>	<del>COLD or HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site?	YES/NO	<del>YES or NO</del>	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO
Thawed ON site?	YES/NO	<del>YES or NO</del>	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° °F	<del>---</del>	<del>---</del>	<del>---</del>	---	---	---
Prepared OFF site?	YES/NO	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site?	<del>COLD/HOT</del>	<del>COLD or HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° °F	<del>---</del>	<del>---</del>	---	---	---	---
Hold OFF site after preparation?	<del>COLD/HOT</del>	<del>COLD or HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked after cooking and held cold?	YES/NO	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date?	SAME DAY	9/25				
Transported to the Park?	<del>COLD/HOT</del>	<del>COLD or HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	30 min.	15 min.	min.	min.	min.	min.
Reheated on site to 163°F?	YES/NO	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site?	<del>COLD/HOT</del>	<del>COLD or HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service?	YES/NO	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line?	YES/NO	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line?	YES/NO	<del>YES or NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Provide any additional comments/information here:						

	<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
<p>1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p>10x20 ft tent - part of two professional grade 100'x20' tents provided by C3 Presents</p>		
<p>2. Describe the Potable Water Sources on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the name and telephone number of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p>Potable water provided by C3 presents via Event Water Solutions.</p>		
<p>3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the name and telephone number of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p>Provided by C3 presents, including grease and grey water collection units back of house. C3 presents will service them.</p>		
<p>4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.</p> <p>Portable hand wash facilities provided by C3 Presents C3 presents will service them.</p>		
<p>5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the name and telephone number of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p>Provided by others - C3 Presents, who will also service them.</p>		
<p>6. Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p>Provided by others - C3 presents, who will also service them.</p>		

<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>	
<b>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</b>		
→	1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)	
	Ice Chest	
	2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)	
	Refrigerated truck at 41°F	
→	3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)	
	TOASTER for Bread	
→	4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above	
	N/A	
→	5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)	
	N/A	
<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>	
<b>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/watermark the requested 1-7 items/areas/stations as listed.</b>		
<ol style="list-style-type: none"> <li>1 Food Service Counter and/or Display Area (usually the front section of the TFE)</li> <li>2 Hot Holding Area</li> <li>3 Cold Holding Area</li> <li>4 Hand Wash Facility/Station</li> <li>5 Dish and Utensil Washing Area</li> <li>6 Storage Area(s)</li> <li>7 Cooking Area (must be located to the rear - away from the public)</li> </ol>	<p>↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION - FACING THE PUBLIC ↑ ↑ ↑ ↑</p> <p>← Point of Sales →</p> <p style="font-size: 2em; margin: 20px 0;">[See attached diagram]</p> <p style="text-align: center;"> <span style="border: 1px solid black; padding: 2px;">Refrigerated truck</span>     Handwashing Station         </p> <p>↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓</p>	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
OFF-SITE Licensed Food Establishment Owner's Agreement -- Allowing the use of the off-site facility by the TFE		
INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.		
I, The OWNER of: (insert the name of the establishment) <u>Jim Blafar</u>		
... a currently licensed and locally inspected food establishment, located at:		
[ Street Address ] <u>800 22nd Street NW</u>		
[ City ] <u>Washington</u> (STDC) <u>DC</u> ZIP CODE <u>20002</u>		
Hereby Authorize:		
<u>Beefsteak</u>		
[insert the name of the on-site TFE operation or the owner of the on-site TFE operation]		
... to use my food establishment on [insert date(s)] <u>9/26-9/27</u>		
for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.		
Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:		
<u>Jim Blafar</u>		
[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation]		
Printed Name of the Owner: <u>Jim Blafar</u>		
Telephone Number: <u>202-796-1421</u>		
Signature of the Owner: 		Date signed: <u>8/11/15</u>
The owner of the off-site food service establishment must attach to this Part F the following documents:		
→ <input checked="" type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority -- the report must be within the past 12 months and must indicate a passing score or grade.		
→ <input checked="" type="checkbox"/> A photocopy of a current business license indicating the business is a licensed food establishment.		
→ <input checked="" type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation (if this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)		



**VENDOR MOBILE SITE PERMIT**

**This Permit is Not Transferrable**

Tag Number: TX118724 Trade Name: PEPE  
Vip: 5B4HP42YO13325696 Vendor Number: 14CAP-00000019  
Vendor Site No: VSP-00024  
Vendor Name: ANDRE GASPAR \ JOSE ANDRES CATERING, LLC  
Valid Period: From: 01/31/2014 To: 09/30/2015

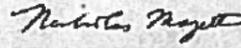
**Mobile Roadway Vending Site Permit  
Terms and Conditions**

This Mobile Roadway Vending (MRV) vehicle shall:

- Have either an individual holding a valid Vending Business License or an individual holding a valid Vendor Employee Identification Badge inside the vehicle at all times while the vehicle is in operation.
- Be legally parked and pay all appropriate meter fees.
- Park within a designated MRV location during the designated hours, only if authorized by DCRA to vend at that designated MRV location, on that day.
- Operate in accordance with Chapter 5 Title 24 of D.C. Municipal Regulations (DCMR).

This Mobile Roadway Vending (MRV) vehicle shall **NOT**:

- Vend where the adjacent unobstructed sidewalk is less than six feet (6ft.) wide.
- Vend within two hundred feet (200 ft.) of a designated MRV location during the designated hours, if not assigned a location within a MRV location.
- Vend on any residential block designated as Residential Permit Parking unless specifically authorized by a Special Event permit.
- Vend in location which do not meet the requirements of DCMR Title 24 Chapter 5, Section 535.2.
- Vend at any of the restricted locations listed in DCMR Title 24 Chapter 5, Section 535.3, including the National Mall and Ellipse, and adjacent areas without approval.

  
\_\_\_\_\_  
Director:  
Nicholas A. Majett

\*License Effective from the later of Issued or Start of License-Period Date



GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Vincent C. Gray, Mayor

Department of Consumer and Regulatory Affairs

Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 1/31/2014  
License#: 14CAP-00000019  
License Period: 1/31/2014 09/30/2015

**VENDOR BUSINESS LICENSE**

**This Permit is Not Transferrable**

Owners Name: ANDRE GASPER  
Coporation Name: JOSE ANDRES CATERING, LLC  
Trade Name: PEPE

Address:  
717 D ST NW  
WASHINGTON, DC 20004

Site Permit No.  
VSP-00024

Vessel(s)  
MOBILE ROADWAY

Classe(s)  
CLS A

- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE

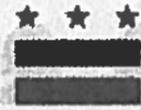
Director:  
Nicholas A. Majett



**District of Columbia**

**Fire and Emergency Medical Services Department**

**Fire Prevention Division**



1100 Fourth Street SW, Suite E700, Washington, DC 20024-4451 - (202) 727-1614

**Permit Name: Propane Use: Vending - Mobile**  
**Permit Number: 14-BR#1117**

**Issued: 08/19/2014**  
**Expired: 08/19/2015**

**Permit Holder: Pepe Food Truck**  
**Address: 2250A Crystal Dr., Arlington, Va 22202**  
**License Plate: DC - TX118724**  
**Service Location: City-Wide**  
**Business Name: Pepe Food truck**

By virtue of the provision of the Fire Prevention Code of the District of Columbia, the Applicant having made application in due form, and as the conditions, surroundings and arrangements are, in the opinion of the Fire Chief, such that the intent of the Fire Code can be observed, authority is hereby given and this permit is granted for:

**DC Code: F-105.6.27 LP-Gas**

This permit is issued on the condition that all applicable fire code regulations are followed. It does not take the place of any license required by law. Any change in the use or operation stated shall require the approval of the Fire Marshal. To report waste or fraud by any Government office, call the DC Inspector General at 800-521-1639.

Fire Marshal

**THIS PERMIT MUST BE POSTED AT ALL TIMES**

**YOU MUST POST THIS CERTIFICATE**

Government of the District of Columbia  
Department of Health  
Health Regulation & Licensing Administration  
Bureau of Community Hygiene \* Food Safety & Hygiene Inspection Services Division

**MOBILE VENDING HEALTH INSPECTION CERTIFICATE**

Effective: AUGUST 12, 2014 Expires: FEBRUARY 11, 2015

ISSUED TO: ANDRES GASPER DOH #: 103-10374 DCRA#: 14CAP-00000019: VEB - 00543

TRADING AS: JOSE ANDRES CATERING, LLC/PEPE

Additionally Issued to: NELSON HUA DCRA# - 14CAP-00000019: VEB - 00996 CFPM ID#: FS- 61217 EXP. 5/26/2017

is approved to vend food products in compliance with the DCMR Title 25 and all other applicable DC Laws and Regulations.  
Each mobile food vendor must be inspected at least twice per year.

Type of Unit/Cart: Tag: TX118-724 ST: VA  Stand  Truck  Push Cart  Tow Unit  Propane Fuel/Electrical Generator

Type of Menu/Foods:  Prepackaged  Prepared  Hot  Cold  Specify: SANDWICHES & SOUP

★ ★ ★  
Government of the  
District of Columbia  
Vincent C. Gray, Mayor

Approved: Director, Department of Health



**ATTENTION CONSUMER:**

As a licensed food vendor in the District of Columbia, I am responsible for washing my hands frequently; keeping my food at proper temperature, and keeping my vending vehicle clean. This certificate gives me the privilege to do business in the Nation's Capital and to serve you. If you believe my cart is unclean, record my name, location, DOH number and certificate number and call (202) 535-2180 to place a report.

CFPM ID NAME: FS-55934 CFPM EXP. DATE: 4/11/2016

VERIFY AUTHENTICITY OF THIS DOCUMENT YOU MUST TURN OVER AND RUB THE DC GOV/DOH/HRLA LOGO WITH FINGER. AUTHENTIC DOCUMENT WILL CHANGE COLOR FROM ORANGE TO YELLOW.

The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

# NELSON HUA

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.  
This ID card is valid for a period of (3) three years.

Exam Date: 05/26/2014  
Expiration Date: 05/26/2017  
Issue Date: 07/03/2014  
Certified Number: FS-6121

*Robert L. Sudler Jr.*  
Robert L. Sudler Jr., Program Manager

You must post in a conspicuous location within establishment.

<p>*** The Government of the District of Columbia Department of Health Food Safety &amp; Hygiene Inspection Services Division accepts that:</p> <p><b>NELSON HUA</b></p> <p>has presented certification of passing a nationally recognized <u>Food Safety Manager's Examination.</u> This ID card is valid for a period of (3) three years.</p> <p>Exam Date: 05/26/2014 Expiration Date: 05/26/2017 Issue Date: 07/03/2014 Certified Number: FS-6121</p> <p><i>Robert L. Sudler Jr.</i> Robert L. Sudler Jr., Program Manager</p> <p>You must present this card with a valid photo ID</p>	<p>This card is the property of the District of Columbia Government and its counterfeiting alteration or misuse is a violation.</p> <p>If found, return to: District of Columbia Department of Health Bureau of Community Hygiene Food Safety &amp; Hygiene Inspection Services Division 825 North Capitol Street, NE, 8th Floor Washington, DC 20002 202-535-2180 Postage Guaranteed</p> <p><b>DOH</b></p>
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

- Remove by cutting certificate from top of page
- Post large certificate in public view in place of employment
- Cut wallet ID from bottom of page
- Fold wallet ID in half along the dotted line
- Keep wallet ID with you or available at all times while on duty
- Be prepared to show photo ID along with wallet certificate during any inspection

Thank you for obtaining the DC issued ID card. As a reminder, you will need to take the certification exam within three years from the original test date in order to get a renewal card. If you have any questions, please contact our office at 202-535-2180.

Establishment Name BEEFSTEAK  
 Address 800 22ND ST NW City/State/Zip Code WASHINGTON, DC 20052  
 Telephone (202) 296-1421 E-mail address \_\_\_\_\_  
 Date of Inspection 02 / 27 / 2015 Time In 02 : 05 PM Time Out 02 : 45 PM  
 License Holder THINKFOODGROUP License/Customer No. \_\_\_\_\_  
 License Period 02 / 24 / 2015 - 03 / 15 / 2015 Type of Inspection Preoperational  
 Establishment Type Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	COS	R
Noncritical Violations	COS	R
Certified Food Protection Manager (CFPM) <u>JOSEPH RAFFA</u>		
CFPM #: <u>FS-54684</u>		
CFPM Expiration Date: <u>11/28/2015</u>		
Name of licensed trash or solid waste contractor <u>GW Waste and Recycle</u>		
Name of licensed liquid / grease collections transport contractor <u>Valley Protiens</u>		
Name of licensed pest exterminator / contractor <u>Ecolab</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
IN OUT/N/A	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
IN OUT/N/A/N/C	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
IN OUT	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
IN OUT	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
IN OUT	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
IN OUT/N/A	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
IN OUT/N/A/N/C	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT/N/A/N/C	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
IN OUT/N/A	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
IN OUT/N/A	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
IN OUT/N/A	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
IN OUT/N/A	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN OUT N/A	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	29. Water & Ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
IN OUT	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
IN OUT	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
IN OUT	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
IN OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
IN OUT	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

<b>OBSERVATIONS</b>	<b>25 DCMR</b>	<b>CORRECTIVE ACTIONS</b>
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**Temperatures**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
(3-compartment sink)	134.0F	(Handwashing Sink - Dishwash area)	112.0F	(Handwashing Sink - kitchen)	118.0F	(2-compartment sink)	132.0F
(Refrigerator - walk-in)	41.0F	(Refrigerator - under counter)	35.0F	(Refrigerator - under counter)	35.0F		

**Inspector Comments:**  
Facility is in compliance with 25 DCMR - DC Food Code.  
If there are any questions contact Mrs. Coleman, Area Supervisor at 202-535-2180.  
NO OBJECTION TO ISSUANCE OF BASIC BUSINESS LICENSE (RESTAURANT)

Person-in-Charge (Signature)

Victoria Griffith  
(Print)

02/27/2015  
Date

Inspector (Signature)

Bruce E. Flippens  
(Print)

411  
Badge #

02/27/2015  
Date

GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Muriel Bowser, Mayor

Department of Consumer and Regulatory Affairs  
Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 3/9/2016  
Category: 9313  
License#: 931316000111  
License Period: 3/1/2016 - 2/28/2017

**BASIC BUSINESS LICENSE**

Billing Name and Address:  
C/O LICENSING SOLUTIONS  
KAYLA BROWN

Premise/Application's Name and Address:  
FAST GOOD LLC

Registered Agent's Name and Address:  
CORP CREATIONS NETWORK, INC.  
CORP CREATIONS NETWORK, INC.

2295 S. HIWASSEE RD.  
402  
ORLANDO, FL 32835

800 22ND ST NW  
Washington, DC 20062

1629 K STREET NW 300  
WASHINGTON DC 20006

Owner's Name  
Corp. Name FAST GOOD LLC  
Trade Name BEEFSTEAK

CofO/HOP#: CO1601201	SSL: 0055 0029	Zone:	Ward: 2	ANC:	PERM NO.
CLASS: C		Seat(s) 57			

Public Health: Retail Food Establishment - Restaurant



**Beefateak**  
**Fast Good, LLC**  
**800 22ND ST NW**  
**License Number : ABRA-097148**  
**License Class: Restaurant C Capacity: 126**  
**Issue Date: March 09, 2015**

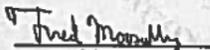


**Hours of Operation**

	Operation	Sales
<b>Sunday:</b>	10:30 am - 10 pm	10:30 am - 10 pm
<b>Monday:</b>	10:30 am - 10 pm	10:30 am - 10 pm
<b>Tuesday:</b>	10:30 am - 10 pm	10:30 am - 10 pm
<b>Wednesday:</b>	10:30 am - 10 pm	10:30 am - 10 pm
<b>Thursday:</b>	10:30 am - 10 pm	10:30 am - 10 pm
<b>Friday:</b>	10:30 am - 10 pm	10:30 am - 10 pm
<b>Saturday:</b>	10:30 am - 10 pm	10:30 am - 10 pm

**Expiration Date: 03/31/2016**

**You will be billed annually for any balance due.**

  
Director

**THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES**

**017343**

**VOID IF ALTERED**



The Government of the District of Columbia  
 Department of Health  
 Food Safety & Hygiene Inspection Services Division accepts that

# JAMES BIAFORE

has presented certification of passing a nationally recognized  
 Food Safety Manager's Examination.  
 This ID card is valid for a period of (3) three years.

Exam Date: 07/05/15  
 Expiration Date: 11/25/2017  
 Issue Date: 07/05/15  
 Certified Number: 5584

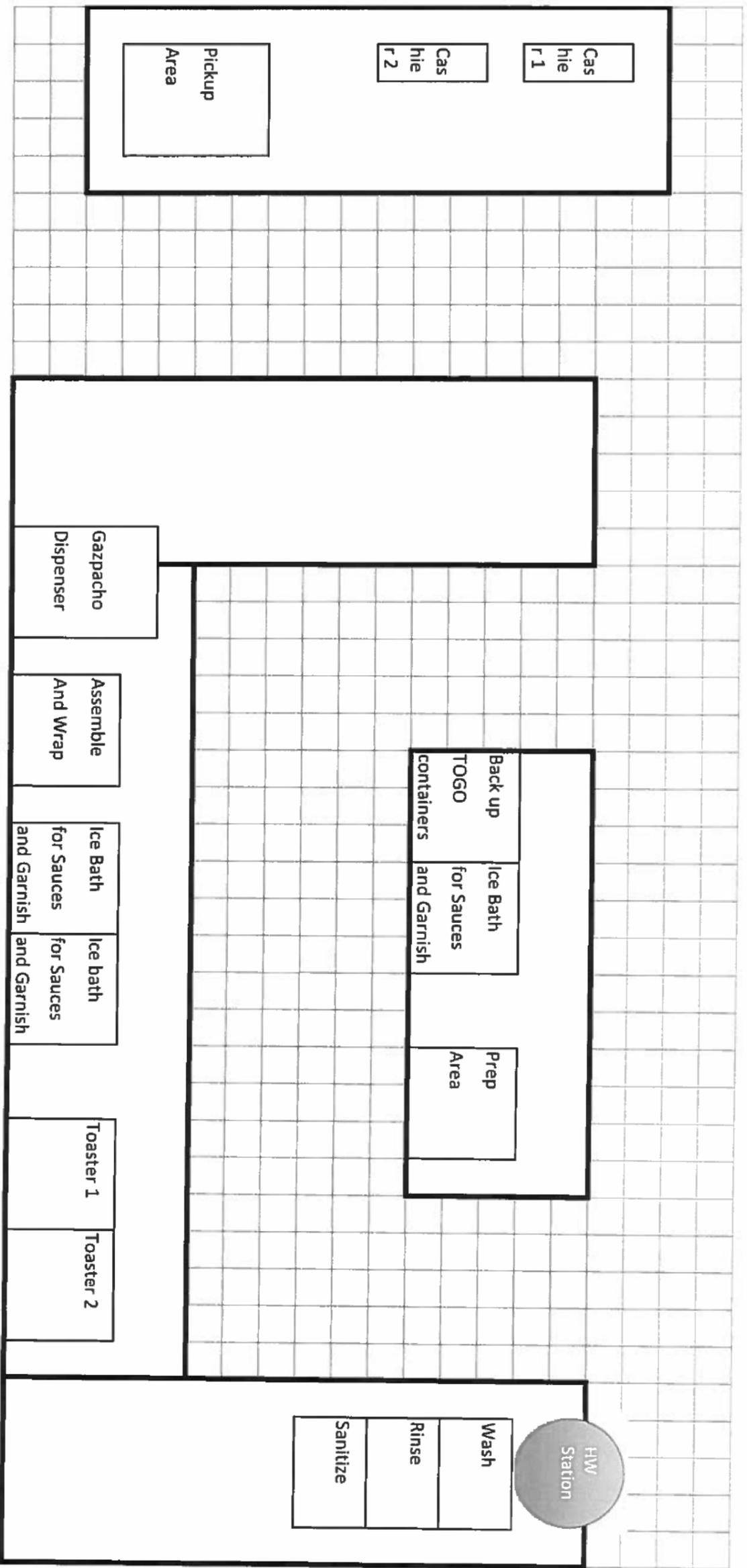
*LaQuandra S. Nesbitt*  
 LaQuandra S. Nesbitt, MD, MPH

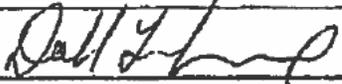
You must post in a conspicuous location within establishment

<p>The Government of the District of Columbia          Department of Health          Food Safety &amp; Hygiene Inspection Services Division accepts that</p> <p><b>JAMES BIAFORE</b></p> <p>has presented certification of passing a nationally recognized          Food Safety Manager's Examination.          This ID card is valid for a period of (3) three years.</p> <p>Exam Date: 07/05/15          Expiration Date: 11/25/2017          Issue Date: 07/05/15          Certified Number: 5584</p> <p><i>LaQuandra S. Nesbitt</i>          LaQuandra S. Nesbitt, MD, MPH</p> <p>You must present this card with a valid photo ID</p>	<p>This card is the property of the District of Columbia Department of Health and its counterfeiting or alteration by statute is a violation.</p> <p>If found, return to:          District of Columbia Department of Health          Bureau of Community Hygiene          Food Safety &amp; Hygiene Inspection Services Division          425 North Capitol Street, NE, Washington, DC 20002          202-555-2180          Website: www.doh.dc.gov</p>
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- Remove by cutting certificate from top of page
- Post large certificate in public view in place of employment
- Cut wallet ID from bottom of page
- Fold wallet ID in half along the dotted line
- Keep wallet ID with you or available at all times while on duty
- Be prepared to show photo ID along with wallet certificate during any inspection

Thank you for obtaining the DC issued ID card. As a reminder, you will need to take the certification exam within three years from the original test date in order to get a renewal card. If you have any questions, please contact our office at 202-555-2180.



	<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>		<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>			
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete "Part F" of this application and return it to you with all required supporting documents as indicated. You must submit "Part F" along with your application to your special event sponsor.</p> <p><b>Warning:</b> do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit officer will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE:</b> Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</p>			
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.			
<input type="checkbox"/>	<b>TFE-CLASS-1 PRIVATE</b>	<b>TFE Permit NOT Required</b>	
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)			
<input type="checkbox"/>	<b>TFE-CLASS-2 PUBLIC</b>	<b>TFE Permit Required</b>	Complete Part A and Part B - SECTION I only
<b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)			
<input type="checkbox"/>	<b>TFE-CLASS-3 PUBLIC</b>	<b>TFE Permit Required</b>	Complete Parts A, B, C, D, E, AND F (F for each off-site facility)
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.			
<input type="checkbox"/>	<b>TFE-CLASS-4 PUBLIC</b>	<b>TFE Permit Required</b>	Complete Parts A, B, C, D, AND E
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.			
<input checked="" type="checkbox"/>	<b>TFE-CLASS-5 PUBLIC</b>	<b>TFE Permit Required</b>	Complete Parts A, B, C, D, E, AND F (F for each off-site facility)
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operators.)			
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <b>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</b>			
Name:	Signature: 		Date: 8/11/16

 <b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or otherwise date this application and received by the NPS Park Permit Office.
<b>SECTION 1 PROVIDE INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>		
NPS Park Name	WEST POTOMAC PARK	
Location within the Park	-	
Name of the Special Event	LANDMARK MUSIC FESTIVAL	
Date(s) of the Special Event	SEPTEMBER 26 - 27, 2015	
Sponsoring Organization	C3 PRESENTS	
Name of the Special Event Point-of-Contact and Phone #	JAN KELLY (512) 653-5436	
Date(s) Food to be Provided	SEPTEMBER 26-27 2015	
Time(s) Food Served (am - pm)	11AM - 10PM	
<b>SECTION 2 PROVIDE INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>		
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	AMSTERDAM FALAFEL SHOP	
Name of the On-Site Certified Food Service Manager/Supervisor	DON LAWSON	
Remember: You must provide a legible photocopy of this person's current certification with this application.		
Owner's Name & Phone Number	SCOTT + MIANNE BENNETT 202-415-6489	
Street Address, City, State, ZIP	2425 18th ST. NW WDC 20009	
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>		
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority - this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

<p><b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b></p>		<p><b>PART B</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p>PROVIDE: Information Pertaining to the EACH Menu Item</p>		
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Commercial Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concierge/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Concierge will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review including source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>		
<p><b>SECTION 1</b></p>		<p><b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b></p>
<p>NON-POTENTIALLY HAZARDOUS FOODS</p>	<p>IDENTIFY COMMERCIAL SOURCES</p>	<p>REQUIRES NPS-PARK APPROVAL</p>
<p>Example 1: whole, uncut oranges and lemons Example 2: commercially packaged apples, chips, pretzels, granola bars, orange juice, and bottled water - not for infants</p>	<p>Example 1: purchased at Giant Grocery Store Example 2: purchased at Wal-Mart Warehouse</p>	<p>This Section to be Completed by the NPS Park Concierge/Office of Representative</p>
<p>FALAFEL, PITA AND TOPPINGS. (SEE ATTACHED LIST).</p>	<p>FALAFEL + TOPPINUS PRODUCED BY AMSTERDAM FALAFELS HQ, PITA FROM FATRIEL SAM'S, BUFFALO, NY</p>	
<p><b>SECTION 2</b></p>		<p><b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)</b></p>
<p>POTENTIALLY HAZARDOUS FOODS ITEM</p>	<p>LIST MAJOR INGREDIENTS</p>	<p>REQUIRES NPS-PARK APPROVAL</p>
<p>Example 1: Meatloaf Example 2: Mexican Combination Sir Fry</p>	<p>Example 1: Hamburger, Eggs, TAMA, and Seasonings Example 2: Beef, Pork, Chicken, Bread, and Vegetables</p>	<p>This Section to be Completed by the NPS Park Concierge/Office of Representative</p>
<p>1. NONE.</p>		
<p>2.</p>		
<p>3.</p>		
<p>4.</p>		
<p>5.</p>		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and day(s).						
<b>Food Process Steps:</b> Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (3 or less) as identified in Part B, Section 2 to the five columns below.					
	<i>Example 1</i> <i>-Macaroni</i>	1	2	3	4	5
Served ON site?	<del>COLD/HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site?	<del>COLD/HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooling/washing of ingredients ON site?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F	<del>_____ °F</del>	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F
Prepared OFF site?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site?	<del>COLD/HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	<del>_____ °F</del>	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F
Hold OFF site after preparation?	<del>COLD/HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Done prepared OFF site = insert day/date?	<del>SAME DAY</del>					
Transported to the Park?	<del>COLD/HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	<del>99 min.</del>	min.	min.	min.	min.	min.
Reheated on site to 165°F?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Hold ON site?	<del>COLD/HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line?	<del>YES/NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Provide any additional comments/information here:						

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART D
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
1	Describe the Building, Structure, Unit or Topping to be used for the TFE.  PROVIDED BY EVENT PROMOTER.	
2	Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the name and telephone number of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.  PROVIDED BY EVENT PROMOTER.	
3	Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the name and telephone number of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.  PROVIDED BY EVENT PROMOTER.	
4	Describe the TFE Hand Wash Facilities on site: I.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.  PROVIDED BY EVENT PROMOTER.	
5	Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable toilets, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the name and telephone number of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.  PROVIDED BY EVENT PROMOTER.	
6	Describe Refuse Disposal: I.e., will the NPS provide refuse containers or will you haul all your own refuse off property?  PROVIDED BY EVENT PROMOTER.	

<p>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</p>		<p><b>PART E</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p><b>SECTION 1</b></p>	<p>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</p>	
<p>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</p>		
<p>1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)</p>	<p>ICE CHEST FILLED WITH PRE CHILLED FOOD + ICE</p>	
<p>2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)</p>	<p>ICE CHEST WITH ICE.</p>	
<p>3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)</p>	<p>PROPANE FRYER.</p>	
<p>4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above</p>	<p>N/A</p>	
<p>5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)</p>	<p>N/A</p>	
<p><b>SECTION 2</b></p>	<p>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</p>	
<p>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/functions as listed.</p>		
<p>1. Food Service Counter and/or Display Area (usually the front section of the TFE)</p>	<p>↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION - FACING THE PUBLIC ↑ ↑ ↑ ↑</p> <p>SERVICE   TOPPING BAR   SERVICE.</p>	
<p>2. Hot Holding Area</p>	<p>↑ COLD STORAGE * UNDERNEATH *</p>	
<p>3. Cold Holding Area</p>	<p>↑ COLD STORAGE * UNDERNEATH *</p>	
<p>4. Hand Wash Facility/Station</p>	<p>WASH AREA</p>	
<p>5. Dish and Utensil Washing Area</p>	<p>COOKING AREA</p>	
<p>6. Storage Area(s)</p>	<p>ADDITIONAL COLD STORAGE + STORAGE</p>	
<p>7. Cooking Area (must be located to the rear - away from the public)</p>	<p>FRYER.</p>	
<p>FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓</p>		

SEE ATTACHED DIAGRAM AS WELL

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
<b>OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE</b>		
<b>INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.</b>		
I, The OWNER of: { insert the name of the establishment } <u>AMSTERDAM FALAFEL SHOP</u>		
... a currently licensed and locally inspected food establishment, located at:		
{ Street Address } <u>2425 18TH ST, NW</u>		
{ City } <u>WASHINGTON</u> { ST/DC } <u>DC</u> ZIP CODE <u>20009</u>		
Hereby Authorize:		
<u>AMSTERDAM FALAFEL SHOP,</u> <small>{ insert the name of the on-site TFE operation or the owner of the off-site TFE operation }</small>		
... to use my food establishment on { insert date(s) } <u>9/25 - 9/27/15</u>		
For the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.		
Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:		
<del>BEATRIZ DALMA</del> <u>IAN WALKER</u> <small>{ insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation }</small>		
Printed Name of the Owner: <u>GIRIANNE R. BENNETT</u>		
Telephone Number: <u>202-468-6489</u>		
Signature of the Owner: <u>Girianne Bennett</u> Date signed: <u>8/4/15</u>		
The owner of the off-site food service establishment must attach to this Part F the following documents:		
<input type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department authority – the report must be within the past 12 months and must indicate a passing score or grade.		
<input type="checkbox"/> A photocopy of a current business license indicating the business is a licensed food establishment.		
<input type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)		

Service Area		
Baba		
Humous		
Beets		
Cucumber Onion		
Red Cabbage		
Cucumber Tomato		
Turkish Salad		
Green Pickle	Yellow Pickles	Pink Pickles
Torrator	Crispy Onion	Chick Pea Salad
Jalpeno/Cilantro	Red Pepper	

Average bags used per 100 large		
Baba 1 Recipe = 4 bags	1	
Cuc/Tom 1 Recipe = 4 bags	0.5	
Hummos 1 Recipe = 4 bags	1.5	
Beets 1 Recipe = 4 bags	1	
Cuc/Onion 1 Recipe = 4 bags	0.5	
Red Cabbage 1 Recipe = 5 bags	1	
Chick Pea 1 Recipe = 4 bags	1	
Turkish Salad 1 Recipe = 4 bags	1	
Red Pepper/ Pink Pickles	0.25	
Yellow Pickle	0.25	
Torrator 1 Recipe = 4 bags	0.5	
Jal/Cil = 1/3 bag	0.5	
Crunchy Onion 1 Recipe=2 bags	0.5	
Red Pepper/ Pink Pickles	0.5	
Green Pickle 2 cans = 1 bag	0.5	
Tahini 1 Recipe= 2 bags (squirt bottles)	1.5	
Parsley		
Falafel	6	

LAYOUT OF  
TOPPING BAR

AFS Product Information Sheet

ITEMS TO BE SERVED.

Food Item	Ingredients	Vegan
Falafel	Ground chickpeas, onion, parsley, garlic, jalapeno, spices	
Baba Ganoush	Roasted eggplant, tahina, garlic, parsley, spices	
Hummus	Chickpeas, tahina, garlic, lemon juice	
Cucumber/Onion	Cucumber, red onion, vinegarette, spices	
Beets	Cooked beets, onion,	
Cucumber/Tomato	Cucumber, tomato, parsley	
Cole Slaw	Cabbage, carrots, dressing	NO
Red Cabbage	Red cabbage, vinegarette, spices	
Chickpea Salad	Chickpeas, yellow onion, red onion, pickles, olive oil, spices	
Turkish Salad	Tomatoes, red onions, yellow onions, parsley, spices	
Torrator	Parsley, garlic, lemon juice, olive oil, spices	
Crunchy Onion	Yellow onions, tomato paste, vegetable oil, spices	
Green Pickles	Middle Eastern pickles	
Jalapeno Cilantro	Jalapeno, cilantro, vegetable oil, lemon juice, spices	
Red Pepper Sauce	Red pepper, vegetable oil	
Pickled Cauliflower	Cauliflower, carrots, celery, garlic, vinegar, spices	
Pickled Turnips	Turnips, beets, garlic, vinegar, spices	
Tahini	Tahina, garlic, lemon juice, spices	
Carred Fenchug	Fenchug, spices	
Sand Sauce	Peanut, soy sauce, sesame oil, spices	

NOTE: HIGH LIGHTED ITEMS WILL NOT BE SERVED.

<p>VIOLATION WITHIN 5 CALENDAR DAYS)</p>		<p>foods during storage, preparation, holding, and display from (1) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables, and (2) Cooked ready-to-eat food; (b) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by (1) Using separate equipment for each type, or (2) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and preparing each type of food at different times or in separate areas; (c) Cleaning equipment and utensils as specified in section 1901 and sanitizing as specified in section 2002; (d) Except as specified in section 802.2, storing the food in packages, covered containers, or wrappings; (e) Cleaning hermetically sealed containers of food of visible soil before opening; (f) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened; (g) Storing damaged, spoiled, or recalled food being held in the food establishment as specified in section 3103; and (h) Separating fruits and vegetables, before they are washed as specified in section 806 from ready-to-eat.</p>
<p>20 - Cold food item held at improper temperatures. The main self-service buffet was at improper temperatures. In addition, the establishment hold fries and eggplant at room temperature prior to re-cooking. The managers stated an intent to use time as a public health control however the process were not in place upon inspection. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)</p>	<p>1005.1</p>	<p>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in section 1009, potentially hazardous food shall be maintained: (b) At 5 degrees C (41 degrees F) or less, except as specified in sections 1005.1(c), 1007, 1008 and 1523.</p>
<p>30 - The establishment pickles beets and cauliflower at room temperature but does not have a variance for the specialized process. There is a haccp plan in place. (CORRECT VIOLATION WITHIN 45 CALENDAR DAYS)</p>	<p>4103.2</p>	<p>A request for a variance shall contain the following information, which shall be retained in the Department's file on the food establishment: (a) The specified provision(s) of this Code from which the variance is requested; (b) The reasons why the requirements of the provision(s) cannot be met; (c) Alternative measures that will be taken to ensure a comparable degree of protection to public health, safety, and the environment if a variance is granted; (d) Whether a HACCP Plan, as specified in section 4202 is involved that includes information specified under section 4205 that is relevant to the variance request; (e) The length of time for which the variance is requested, and (f) A statement that the party applying for the variance will agree to comply with the terms of any variance, if one is granted.</p>
<p>37 - Insufficient sneeze guard for self-service buffet. (45 day notice pending from inspection conducted on 4/3/2014)</p>	<p>820.1</p>	<p>Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of: packaging, counter, service line, or salad bar food guards; display cases; or other effective means.</p>
<p>37 - Bread stored on floor in a pan on main cook line. Pickled items stored under kitchen sink. (CORRECT VIOLATION WITHIN 45 CALENDAR DAYS)</p>	<p>816.1</p>	<p>Except as specified in sections 816.2 and 816.3, food shall be protected from contamination by storing the food: (a) In a clean, dry location; (b) Where it is not exposed to splash, dust, or other contamination; and (c) At least fifteen centimeters (15 cm) or six inches (6 in.) above the floor.</p>
<p>45 - Sponges in use for cleaning. Sponges discarded. (Corrected On Site)</p>	<p>1405.1</p>	<p>Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.</p>
<p>45 - Cardboard is lining the shelves (CORRECT VIOLATION WITHIN 45 CALENDAR DAYS)</p>	<p>1410.1</p>	<p>Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.</p>

**Temperatures**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	125.0F	Hot Water (Handwashing Sink)	120.0F	(Reach-in Refrigerator) (Cold Holding)	41.0F	(Reach-in Refrigerator) (Cold Holding)	39.0F
(Reach-in Refrigerator) (Cold Holding)	39.0F	(Reach-in Refrigerator) (Cold Holding)	39.0F	(Reach-in Refrigerator) (Cold Holding)	38.0F	Lettuce (Reach-in Refrigerator) (Cold Holding)	41.0F
(Reach-in Refrigerator) (Cold Holding)	39.0F	Hummus (Cold Buffet) (Cold Holding)	47.0F	Cucumbers (Cold Buffet) (Cold Holding)	48.0F	salsa (Cold Buffet) (Cold Holding)	50.0F
Pickled Beets (Plastic Bucket) (Holding)	70.0F	Pickled Cauliflower (Plastic Bucket) (Holding)	69.0F	Pickled Beets (Plastic Bucket) (Holding)	69.0F	Fries (Pan) (Holding)	70.0F

Inspector Comments:  
 Notices abated: DCMR: 1900.1, 824.1 2900.1  
 45 day notice pending from inspection conducted on 4/3/2014:  
 DCMR: 820.1  
 Correct items stated within 5 days.  
 Correct items stated within 45 days.  
 If you have any questions, please call area supervisor Mr. Taylor at 202-442-9037.

Person-in-Charge (Signature) Micanel Ryan  
(Print) 05/08/2014  
Date

TO VERIFY AUTHENTICITY OF THIS DOCUMENT, YOU MUST TURN OVER AND RUB THE DC FOV OF THIS CARD WITH YOUR FINGER TO REVEAL THE COLOR FROM GRAY TO RED.



The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

GOVERNMENT OF THE DISTRICT OF COLUMBIA

**IAN G WALKER**

has presented certification of passing a nationally recognized  
Food Safety Managers Examination.  
This ID card is valid for a period of (3) three years.

Exam Date: 01/06/2014  
Expiration Date: 01/06/2017  
Issue Date: 02/18/2014  
Certified Number: FS-59112

Robert L. Stadler Jr. Program Manager

DEPARTMENT OF HEALTH

Promote. Prevent. Protect.

You must post in a conspicuous location within establishment.

\*\*\*  
 GOVERNMENT  
 OF THE  
 DISTRICT OF COLUMBIA  
 Vincent C. Gray, Mayor

Department of Consumer and Regulatory Affairs  
 Business License Division  
 1100 4th Street S.W.  
 Washington DC 20024

Date Issued: 2/25/2014  
 Category: B313  
 License#: 68001720  
 License Period: 3/1/2014 - 2/28/2016

**BASIC BUSINESS LICENSE**

Billing Name and Address:  
 FALAFELSHOP, INC.  
 ARIANNE BENNETT

Premise/Application's Name and Address:  
 FALAFELSHOP, INC.

Registered Agent's Name and Address:  
 SCOTT BENNETT

2425 18TH ST NW  
 WASHINGTON, DC 20009

2425 18TH ST NW  
 WASHINGTON, DC 20009

2425 18TH ST NW  
 WASHINGTON DC 20009

Owner's Name  
 Corp. Name FALAFELSHOP, INC.  
 Trade Name AMSTERDAM FALAFELSHOP

Co/O/HOP#: 183566	SSL: 2560 0034	Zone: C-2-B	Ward: 1	ANC.1C	PERM NO.
CLASS: A		Seat(s) 8			

Public Health: Retail Food Establishment - Restaurant

- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES -

\*License Effective from the later of Issued or Start of License-Period Date

*Nicholas A. Majet*  
 Director:  
 Nicholas A. Majet

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene - Food Safety & Hygiene Inspection Services Division - 899 North Capitol Street, NE - 8th Floor - Washington, DC 20002 - 202-535-3130

Establishment Name AMSTERDAM FALAFELSHOP  
 Address 2425 18TH ST NW City/State/Zip Code Washington, DC 20006  
 Telephone (202) 234-1969 E-mail address \_\_\_\_\_  
 Date of Inspection 05 / 06 / 2014 Time In 01 : 10 PM Time Out 02 : 15 PM  
 License Holder FALAFELSHOP, INC. License/Customer No. U9313XXX-68001720  
 License Period 03 / 01 / 2014 - 02 / 28 / 2016 Type of Inspection Follow-up  
 Establishment Type: Restaurant Total Risk Category 1<sup>□</sup> 2<sup>□</sup> 3<sup>□</sup> 4<sup>□</sup> 5<sup>□</sup>

Critical Violations	2	COS	0	R	0
Noncritical Violations	5	COS	1	R	0
Certified Food Protection Manager (CFPM)					
CFPM #: _____					
CFPM Expiration Date: ____ / ____ / ____					
Name of licensed trash or solid waste contractor <u>Good Friends</u>					
Name of licensed liquid / grease collections transport contractor <u>Greenlight Biofuels</u>					
Name of licensed pest exterminator / contractor <u>N &amp; N Consulting and Pests</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
<u>IN</u> <u>OUT</u> <u>N/C</u>	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/C</u>	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
<u>IN</u> <u>OUT</u> <u>N/C</u>	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
<u>IN</u> <u>OUT</u>	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	16. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	15. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	24. Pasteurized foods used, prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
<u>IN</u> <u>OUT</u> <u>N/A</u>	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	29. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
<u>IN</u> <u>OUT</u>	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
<u>IN</u> <u>OUT</u>	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
<u>IN</u> <u>OUT</u>	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u> <u>N/C</u>	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
<u>IN</u> <u>OUT</u>	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u> <u>N/A</u>	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
<u>IN</u> <u>OUT</u>	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	46. Handwashing facilities: installed, maintained, & used, test strips	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
<u>IN</u> <u>OUT</u>	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> <u>OUT</u>	54. Adequate ventilation & lighting, designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

## Landmark Music Festival 9/26-27/2015

### 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

- What is the set up for the water stations – how will water be dispensed and where will it come from? 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? **All of our units, both water stations and filter packs, are made from NSF rated materials and parts but the units themselves as a whole are not NSF rated. We use 316 stainless steel fittings and food grade potable water line that is rated NSF 52 but the manufacturer has assured us that this same hose will meet the new NSF 61 standard that has recently come in to effect. We recently used all of this equipment for the PanAm Games in Toronto where it was subjected to extreme scrutiny by no less than 6 different health departments in 6 different jurisdictions. All were quite satisfied. We do not do any bacteriological sampling. This is usually done by the governing body if they choose. Having said that we only plan to be using municipal water which is strictly monitored by the same governing body. We sanitize our units and lines with 250ml of 5% chlorine per 30m of hose and provide at least 40 minutes of contact time. This ensures no bacterial in the equipment and since the city water is chlorinated and bacteria free as well, that usually satisfies the health department. As an extra, redundant barrier against bacteria, we also pass all water through a 12 gallon per minute UV light with 5 micron filtration at the last possible point before the water is dispensed. The units are set up by our staff as representatives of the manufacturer (Event Water Solutions). We are not certified in any state.**
  - Since a carbon filter is installed it will remove any residual chlorination in the municipal water making any post-connection susceptible to contamination - We have a concern with the disinfection of the equipment (30m of ½” pipe will have a volume of 1 gallon) – how will this be thoroughly disinfected with 250ml? The UV is post carbon so disinfection would happen again at that point, there is only roughly one foot of pipe between them. If there is still a concern then the carbon filter can be replaced by a second sediment filter. The 250ml of chlorine is diluted into the city water for disinfection during the sanitization process.
  - UV is only effective if the water has low turbidity, is the unit equipped with a UV emission detector? There is no emission detector on the UV but DC city water through three filters should not have a turbidity issue
  - We would highly recommend requesting that the hydrant be flushed and that the free chlorine residual be checked prior to connecting Event Water Solutions system. We are happy to flush the hydrant or if the city wishes to do it, that would be fine.
  - The previous documentation had indicated a flow rate of 10gal/min, however above you indicate it will be 12 gal/min which will affect the UV dosage that the water receives. What is the proper flow rate and how is the flow rate measured on the unit? There are flow meters installed on the unit. I am happy to hop on a call with them if they like. If it helps, this is the same system that we have installed every year for the past four years on the White House Lawn for the Easter Egg Roll.
- Dual-sided handwash stations will be located at the rear of each pair of booths – The sinks must be easily accessible, this will vary upon each booths set up and will be determined onsite. If they are not easily accessible or are blocked by equipment or other barriers additional handsinks may be required. **Noted.**

## **VIP and Platinum Passes and Artist Village**

- Website indicates catered meals – who will be the caterer and how will this food service occur? Even though you are not charging for food onsite, this is considered food service and would not be considered a private event. [Previously address.](#)
- The site layout indicates catering behind Artist Village, what will this entail and who will be doing it? [Previously address.](#)

**Amsterdam Falafelshop** (see attached)

- Falafel, baba ganoush, hummus, cut tomatoes, cooked plant foods (including beets), cut leafy greens (including cilantro and cucumber) are Potentially Hazardous and they need to fill out the application completely. [OUR HACCP PLAN IS ATTACHED AS WELL. Second attachment.](#)
  - [The HACCP Manual that was previously attached contains flow diagrams, but I do not see the critical limits or critical control points in the process identified. Don called you.](#)
- The application indicating the processing was not included and needs to be properly filled out and submitted (PART C of the application packet). [Second attachment.](#)
  - [I did not see this attachment in the emails. Don called you.](#)
- Will mayonnaise be used? Based on their HACCP manual this would be a potentially hazardous item and would require a consumer advisory if used on Ready to eat food items. [No mayo.](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [FOOD IS KEPT IN SEALED BAGS ON TOP OF THE ICE UNTIL USED.](#)
- I am not sure if wash area refers to handwashing or warewashing? The application indicated that there would be an attached drawing, it was not attached. [WAREWASHING. HAND WASHING FACILITIES PROVIDED](#)
- Who will be the Certified Food Manager onsite during the operation? The application indicated Don Lawson, however the included card was for Ian Walker? [IAN WALKER](#)
- What preparation is occurring offsite and what is occurring onsite? [ALL FOOD IS PREPARED OFFSITE WITH THE EXCEPTION OF FALAFEL BALLS WHICH ARE FRIED TO ORDER ONSITE.](#)
- How will foods be transported and maintained in temperature? [ICE CHESTS](#)
- Provide the complete health inspection report. The inspection report is dated 5/6/2014 – Provide a complete current inspection report [WE HAVE REQUESTED A COPY OF OUR MOST RECENT REPORT](#)
  - [You have provided a copy of the follow up inspection. While we are glad to see that you have abated the violations noted on the 4/1/2015 inspection, what were those issues? Please provide a copy of the routine inspection that precipitated this follow up inspection. Are the cooked onions and beets pickled under your variance from DC DOH, if not why were they noted at 58-59F? Don called you.](#)
- The partial inspection report indicated that food is held out of temperature prior to cooking – how will this be managed onsite (if time will be used they will need to submit a written procedure in advance of approval). [THE FALAFEL MIX IS KEPT IN SEALED BAGS ON ICE UNTIL USED. IT IS THEN PLACED IN A HALF HOTEL PAN WITH LID THAT SITS IN AN ICE WATER BATH. TYPICALLY, EACH PAN IS USED WITHIN ONE HALF HOUR.](#)
  - Either the food will need to be maintained within acceptable holding temperatures (less than 41F or above 135F) or a written plan indicating how time will be used must be approved by this office. This plan will need to include the food items, how time will be monitored, the maximum amount of time that can be used, and what will happen to the food once the time limit has been reached. The policy must be in compliance with Section 3-501.19 of the FDA Model Food Code. [FALAFEL IS ONLY ITEM COOKED ONSITE, IT IS HELD COLD, THEN FRIED AT 350.](#)

- As noted above, we have not received a completed PART C of the application, what will be the final cooking temperature for the falafel? We recognize that the oil will be at 350F, however what temperature will the falafel be cooked to prior to service? Don called you.
- Are items pickled onsite? We will need to see a copy of the variance and the production logs for these items or they cannot be served. If a commercial supplier is used we will need to see receipts indicating that the food was received from them. WE PICKLE VEGETABLES AT OUR RESTAURANT, WE WILL NOT BE PICKLING ONSITE. ATTACHED IS OUR VARIANCE FROM DC, WE WILL BRING THE LOGS FOR THE BATCHES WE WILL SERVE AT THE FESTIVAL

### **Bar 1 - 6** (see attached)

- 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? See attached.
- Will they only be selling prepackaged items or will items be poured? GA bars are selling prepackaged items only.
- If they will be poured they will need handsinks to wash their hands. We always provide hand washing stations at every bar. Same protocol for this event
- How/where will the beverages be stored? Refrigerated trucks and pallets
- What is the site layout for the bar? See diagram on last page of Cabana application. I have also attached another drawing.
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? No garnishes

### **Bar Cabana** (see attached)

- How/where will the ice scoops be washed? The layout does not indicate any warewashing? We have plenty of extra scoops on site. If one is dropped or becomes dirty it is replaced.
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared? No
- I want to be clear that there will be sufficient utensils onsite since there will not be any warewashing setup. These utensils will need to be replaced at a minimum of every 4 hours or whenever they become soiled. Noted.

### **Beefsteak**

- Cut tomatoes are considered potentially hazardous. Noted.
- Are pickled onions commercially prepared or prepared by the vendor? Do they have vinegar added as a means of flavor enhancement or to make the item shelf-stable? If it is to make the item shelf-stable, provide a copy of the variance and production logs for the items, otherwise they will be treated as a potentially hazardous food and appropriate documentation that they were maintained in temperature control will need to be provided. We prepare the pickled onions in house. We do add vinegar to help make the product shelf stable, with a PH level below 4.6. We will bring temperature logs as evidence that they are being treated properly.
  - If food is being acidified to make it shelf-stable (which is alluded to in the above response) provide:
    - A copy of the variance issued by the local health department. We do not have an approved variance.
    - Provide copies of the pH logs or maintain the food at or below 41F. Food will be maintained below 41F

- Provide temperature logs showing that the tomato sandwiches are rapidly cooled to 41F or less in 4 hours and maintained at that temperature (sliced tomatoes are potentially hazardous). Sandwiches are assembled to order. All ingredients, with the exception of the bread, will be transported and held below 41F.
- Where will the gazpacho be prepared? Gazpacho will be prepared at the restaurant and transported to the event and held at below 41F
- How will these items be transported and maintained cold? All items will be transported in a refrigerated vehicle and held in refrigeration on site. Everything will be time stamped when we remove from refrigeration and held on ice until assembled.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? Pans of food product will be held on ice in a perforated pan so that melt drains off. A constant supply of ice will be supplied by the event producer.
- The application packet contains information for PEPE Mobile Food Unit – Is this part of their application? No
- The inspection that was submitted was for a pre-operational inspection. Has a routine inspection been conducted? If so, submit that report. We have only been operational for about 5 months and have not yet had a routine inspection.

#### **Ben's Chili Bowl** (see attached)

- A cooling log will need to be completed for each batch of nachos and chili con carne.
- How and where will the Veggie Chili be prepared, we consider heat treated plant foods to be potentially hazardous? All of our chilis, sauce, con carne and veggie are prepared under USDA supervision and placed in sealed plastic bags by Bread and Chocolate. We receive the bags at our 1213 U street store by refrigerated truck from Bread and Chocolate, and for this event we will place in boiling water until 185 degree temp is reached, then put them in thermal containers with the water poured on top. If the temp falls below 135 degrees, we reheat on site at the event using the same process and reaching at least 165 degrees before placing in chaffing dishes. Bread and Chocolate is located at [1033 W Glebe Rd, Alexandria, VA 22305](https://www.breadandchocolate.com/), Phone: (703) 549-7524
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? We will not be using ice to cool down anything as we are not producing anything. We will use an ice chest to keep packaged dogs, sealed containers of cheese and grated onions. We always use gloves on all food handlers.
  - I recognize that this will be used for maintaining food at or below 41F, in this case we want to be sure that the cooler is maintained so that the food does not become submerged in the water, and that the ice is maintained high enough to keep the food at or below 41F. Simply placing a container on top of ice will keep the bottom of the food cold however the top will warm up. I do understand about keeping ice in the cooler on product to keep in below 41 degrees, and keeping the water level low so that food does not become submerged in the water. We will be extremely careful.
- The included health inspection report is for a follow up – Provide the report for the comprehensive/full inspection. Attached.
  - As noted before this is a follow up inspection, we will need to see the report for the routine inspection that required this follow up inspection to have occurred. Attached.
- This would be considered a Class-5 TFE not a Class-1 TFE. Noted. Apologies on the miscommunication.

### **Curley Q's BBQ** (see attached)

- Where will the food be prepared offsite? The offsite licensed establishment page in the application lists Relish Catering, however the supplied permit and inspection report are for another establishment. Provide the agreement, permit, and inspection report for the offsite kitchen in which the food will be produced in. **Relish Catering off site license and health inspection report attached**
  - While the printout from the website provides a summary of the inspection, we require seeing a copy of the complete inspection which should have been supplied to the operator. We would need to see the report from 1/14/2015. **NEED**
- Cooling logs will need to be completed for all food that is prepared in advance and cooled down. **Noted.**
- The diagram only indicates the location of the fryer – where will the propane stove be located? **Attached.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Foods will be placed in Ziploc bags, then inside hotel pans with a metal top, in a cooler with a thin layer of ice below and Ziploc bags of ice around.**
- If Megan Vogt will also be an onsite Certified Food Service Manager, submit a copy of her certification. **Attached.**

### **Duke's Grocery**

- For the Tikka Masala, cooling logs will need to accompany the food product showing that the product was cooled in acceptable time limits. **We will have cooling logs present.**
- 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?
- Please note that rehydrated waffle batter is potentially hazardous and must either meet temperature requirements or if using time as the control mechanism, they must have a written procedure in place and a method for verifying the time for all batches. **Noted.**
- The site diagram does not show any handwashing or warewashing areas. Where will these be located at? **Handwashing is provided. We will bring warewashing. Both will be located in back of tent/back-of-house.**
- 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.**

### **Lemonade Love** (see attached)

- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Any fruits, herbs or vegetables are placed in Ziploc bags and will be stored on top of ice no food will be submerged in water, excess water will be drained from cooler.**
- Since open food will be handled, provide a copy of the Certified Food Manager cards for JC Clark and Edwina Arenas. **Attached.**

### **Maki Shop** (see attached)

- Since items will be cooled, cooling logs must be completed for each item. **We will keep and maintain cooling logs.**

- We will consider the sushi rice as potentially hazardous, it must be maintained to meet temperature requirements. All menu items are prepackaged in our store, the rice will be kept in a ready to eat state on site at the event in the cooler under temperature control.
- Provide information on how the tuna and salmon species meet the requirements of the FDA Model Food Code 3-402.11 See attached.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? Ice will not be used as the primary method of cold holding. All of our products will transported in a refrigerated vehicle and transferred directly to our sushi coolers. In the instance we use ice, we will bring ice chests which have a divider in between compartments to keep product from touching ice directly ( In all likelihood we will not be using ice at all, let me know if I need to revise that portion of the TFE application) .
- The site layout does not indicate any handwashing facilities? Will all foods be prepackaged? If not, then a handsink will be required. We will not need a handwash sink or a warewash sinks as there will be no production on side. All menu items are prepackaged in a plastic wrapper.
- The site layout does not indicate any warewashing facilities? Will all foods be prepackaged? If not, then a warewashing setup will be required. See above.
- No Health Department permit and inspection report were provided for the facility. Provide these documents. Attached.
- Is kimchi made in the restaurant, if it is treated as shelf stable a copy of the variance from DC DOH and processing logs will need to be provided or it will be treated as potentially hazardous. We order the kimchi from Number 1 Sons. The kimchi is a fermented product, which is stable. However we always keep it under temperature control in the restaurant. The menu item with kimchi will be premade, prepackaged and always kept under cold temp control.

**Old Ebbitt Grill & The Hamilton** (see attached)

- Since items will be cooled, cooling logs must be completed for each item. NOTED.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? PRODUCT WILL BE STORED IN NEW, PLASTIC SEALABLE TUBS THAT ARE AIRTIGHT. DRAIN WILL BE LEFT OPEN IN COOLERS, ALLOWING WATER TO PROPERLY DRAIN.COOLERS WILL BE REFILLED WITH ICE TO MAINTAIN PROPER TEMPERATURE
- I am unsure of what is meant by Candy oven – Provide documentation on this unit. CANDY STOVE IS A LOW PROFILE, OPEN BURNER STOVE FUELED BY PROPANE. SEE PHOTO ATTACHED.

**Oyamel** (see attached)

- How/where will the food items be cooked? The application indicates that it is served hot onsite, but they have not indicated if the items will be reheated onsite or transferred to the site hot. They also have failed to indicate what temperature they are cooking foods to. We will be cooking the food items at Oyamel's fully licensed and registered kitchen. The items that will be reheated onsite will be cooked to 212F at Oyamel before being cooled.
- If items will be cooled, cooling logs must be completed for each item. We will complete cooling logs for the above items.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? Food will be kept in food service pans which will be placed on top of the ice and the ice will be contained within perforated pans to allow for drainage.

- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at? **We will set up a 3-bin warewashing station with each bin labeled appropriately. We will bring testing strips to verify sanitizer is at the correct concentration.**
- Colin King's Certified Food Manager Certification will be expired prior to the event, a valid certification will be required. **He has renewed his certificate; we are waiting to obtain a copy.**
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up. **Please see the initial inspection attached.**

**PEPE** (see attached)

- The application is missing the signature/acknowledgement on Page 1. **Attached.**
- We consider cut leafy greens and cut tomatoes as potentially hazardous and they must meet minimum temperature standards. **Greens are not cut, we buy hydroponic and leave the leaf whole. They are washed and use gloves to store them. Tomatoes will be peeled and sliced, held under 41 degrees F**
  - **We have included the definition for cut leafy green, if the product meets this definition, then it will be considered a TCS food:**
    - **"Cut leafy greens"** means fresh leafy greens whose leaves have been cut, shredded, sliced, chopped, or torn. The term "leafy greens" includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. The term "leafy greens" does not include herbs such as cilantro or parsley. **We will have proper logs filled out for this as we need it. Lettuce will be held below 41 degrees and log will state how we held it.**
- Since items will be cooled, cooling logs must be completed for each item. **We will bring cooling logs to the event with us. Make sure they are up to date. Cooling logs will be filled out for all the prep items we use at the event.**
- Is the sliced chicken cooked by the establishment or received cold? No cooking temperatures are noted on the application. **Chicken will be cooked slowly in oil to reach an internal temp of 185 and then we will cool the chicken to below 41 degrees in 3 hours. Chicken will be sliced cold and held cold below 41 degrees F**
- What will the mayonnaise be used in? Do you use a pasteurized egg? If not, how will the consumer advisory requirement be met? **We will display a consumer advisory warning on our booth to inform guests.**
  - **Be sure that the items that are or contain raw or undercooked ingredients (including the egg-based mayonnaise) are identified and disclosed to the consumer. Understood, will have this by menu and cashier stand.**
- Will they be working in/out of the food truck or out of the tent? **Serving through tent. Toasting bread will happen outside the truck, all other cooking inside tent.**
  - **This appears then that all work will be under the tent, is this correct? If not, what will be occurring in the truck? Truck will cook and prepare all food. Bread will be toasted under the tent, serving through the tent as well.**
- Where will the food be prepared offsite (Part F) is blank? **All food will be prepared at JALEO CC, Please submit our health permit to them.**
  - **This was not attached. Attached.**
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.
- Provide a copy of the Certified Food Manager card for Domenick Torlucci. **Attached**

### Pitango Gelato

- Provide information on the supplier of the sorbet and gelato. [The supplier of the Gelato and Sorbet is Pitango Gelato Plant - An FDA and Dept of Agriculture approved supplier in Lancaster PA.](#)
  - A review of the Pennsylvania Department of Agriculture site did not list Pitango Gelato as a food establishment. Provide current documentation that this is an approved facility. **Attached.**
- I believe that they meant to indicate that the temperature would be <(less than 32F) instead of >(greater than 32F) **Yes correct We will keep everything under 32**
- The inspection report indicates an inspection date of 12/12/12 – Provide a copy of a comprehensive inspection that was completed in the past year.
  - **We did not see a current inspection report attached. Attached.**
- Will all food products be pre-packaged or will individuals be scooping the product? If food will be unpackaged, then a copy of a Valid Certified Food Manager card will be needed. **We will be scooping to order in back of the registers.**
  - Since open food handling will be occurring there will need to be a Certified Food Manager present during all hours of operation. Provide a copy of a current and valid Certified Food Manager certification. **Attached.**

### Proof, Estadio & Doi Moi (see attached)

- Is the shrimp pre-cooked? Where is it ground? 125F is NOT an acceptable cooking temperature. **Shrimp is precooked and ground off site (at Proof). It is cooked to 145F.**
  - **With the egg the minimum cooking temperature will be 155F. Noted.**
- For the Banh mi, are the chicken and pork received pre-cooked? If not, the application does not indicate where/how the meats will be cooked. **Banh Mi -- chicken and pork is received precooked. The chicken liver is sautéed to 165F, then blended with butter to form a mousse, then cooled. The pork is ground and then baked in a water bath to 165F, then cooled.**
  - **Since items will be cooled, cooling logs must be completed for each item. Noted.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **We will now be using a refrigerated sheet tray caddy instead of ice to hold cold items. It will be kept at 41F.**
- Provide a copy of the permit/inspection report for where the food will be prepared offsite. **Attached.**
  - **Attached was a copy of the business and tax license. We need a copy of the food service license and a copy of the most recent routine inspection report. Attached.**

### Rockland's Barbeque and Grilling Company

- Since items will be cooled, cooling logs must be completed for each item. **Noted.**
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? **Cold foods will be in plastic containers with lids in coolers with ice.**

### Shake Shack (see attached)

- Any use of dry ice will not be permitted in a refrigerated truck, it may be allowed in a cooler under a tent. **Dry ice is used for store custard during service and will not be in the refrigerated truck.**

- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at? [Warewashing station is located next to handwashing station \(#4 on map on permit\)](#)
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up. [Latest routine inspection attached.](#)
- The follow up inspection report is dated 9/25/2014. Have any more recent inspections been conducted? [Latest visit from DOH, 9/25/2014.](#)

### **The Big Cheese** (see attached)

- The application is missing the signature/acknowledgement on Page 1. [Updated attached.](#)
- We would consider a grilled cheese sandwich to be potentially hazardous. [Updated attached.](#)
- Since ice (assuming that ice will be in the coolers) is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [We will not be using ice in the cooler because most product will be stored in the refer cooler and only backups for imminent use will be kept in the cooler.](#)
  - [Either the food will need to be maintained within acceptable holding temperatures \(less than 41F or above 135F\) or a written plan indicating how time will be used must be approved by this office. This plan will need to include the food items, how time will be monitored, the maximum amount of time that can be used, and what will happen to the food once the time limit has been reached. The policy must be in compliance with Section 3-501.19 of the FDA Model Food Code. Our grilled cheese are all pre-made and sealed in bundles of 20. The main inventory will be kept in the refrigerated trailer. We will have one pack of each sandwich on a table next to the grill that we will be pulling from to cook. We will have between 1-3 packs of each sandwich in a large cooler located near the grill. The amount of sandwiches kept in the cooler will depend on how busy we are. We will pull sandwiches from the cooler as needed and will restock the cooler from the reefer trailer. Sandwiches coming from the reefer trailer will be below 40 degrees \(we keep the trailer set at 35\). Once they are pulled from the trailer they will be in the cooler for less than an hour before use. We will set a timer and keep a stick thermometer in the top pack of sandwiches to monitor temperature. If the sandwich pack reaches 40 degrees we will put it back in the reefer trailer. We can keep dry ice in the cooler as well, just let us know if this will be needed.](#)
- The site layout does not indicate any area for hot or cold holding. Where will this occur? [We are not hot holding but pulling grilled cheese off the grill as orders come in.](#)
- Mr Rathbone is listed as the onsite Certified Food Service Manager, however a copy of his certification is not attached. [Attached.](#)
- A recent health inspection for the commissary is not attached. [Attached.](#)
  - [The attached only provided page 1 of the report. Provide the complete report to allow completion of the review. Attached.](#)

### **Maketto**

- They have not provided information for section 2 on page 2 indicating the onsite establishment name, the onsite certified food service manager, and the owner information.
  - [Onsite Establishment Name: MAKETTO](#)
  - [Onsite Certified Food Service Manager: JAMES WOZNIUK](#)
  - [Owner: Erik Bruner-Yang, 202-469-1177, 804 8th Street NE Washington DC 20002](#)
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice? [Ice on site will be used for cold holding. Food from](#)

becoming submerged into melting ice will not be an issue because the food in the ice well will be double insulated with a perforated pan that would allow the ice to melt without creating a pool around the food. Making it easy to maintain the ice, the water, and the food.

- The inspection report provided is a pre-operational inspection, have any routine inspections been conducted since opening? If so, provide a copy of the report. **Maketto only has pre-operational inspection. It has only been open for three months.**

**Pete's New Haven Style Apizza** (see attached)

- Items will be cooled, cooling logs must be completed for each item. **Yes we have them and use them in all our restaurants and will have them for the pizzas we make on Friday.**
- If cooking/reheating pizza onsite, it must be done on an NSF-approved pizza tray (no mesh screens). **We will be reheating pizzas on stone deck ovens so no trays.**
- If the booth will be using time as a control after cooking there must be a written procedure approved in advance by this office. **Our procedure for using time in lieu of temperature is that we will record the time and temperature of the pizzas in the box when we remove them from the refrigerated truck by writing it on the actual box. Then we will be sure we either use or discard of any pizzas within a 4 hour window from the time they are removed from refrigeration.**
- The application indicates that the pizzas will be prepared on 9/25, however the authorization (Part F) of the packet only authorizes use on 9/26-27. Which days will the preparation take place in the restaurant? **The preparation in the restaurant will be on Friday 9/25. Do I need to revise and resend the application or will you take care of that?**
  - **Since it is your establishment we can accept the change. Noted.**
- There is not a current health inspection report attached for this establishment – Provide this report. **Attached.**



# BALTIMORE CITY HEALTH DEPARTMENT

Authority: Baltimore City Health Code, Title 6; Maryland Code Annotated,

Health-General §§ 21-211, 21-313, and 21-314

## Food Service Facility Inspection Report



STEPHANIE RAWLINGS-BLAKES

<b>Date</b> 06/05/2015	<b>Time In</b> 16:44	<b>Time Out</b> 17:12	<b>Purpose of Inspection</b> (Check All That Apply)	<input checked="" type="checkbox"/> Comprehensive	<input type="checkbox"/> Outbreak Investigation	<input type="checkbox"/> Complaint	<b>Priority Circle One</b>		
				<input type="checkbox"/> Monitoring	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Other	High	<input checked="" type="checkbox"/> Moderate	Low
<b>Establishment</b> PITANGO GELATO			<b>Address</b> 802 S BROADWAY			<b>City/State</b> Baltimore, MD		<b>Zip Code</b> 21231	
<b>License Number/Exp Date</b> 15421 - 2016-05-08		<b>License Holder</b> PITANGO GELATO LLC			<b>Telephone</b>		<b># of Seat</b>	<b>Handwash Signs</b> Yes No	
<b>Certified Manager Name (34)</b>									

Based on an inspection this date, the items marked below identify violations of COMAR 10.15.03, regulations governing Food Service Facilities. Failure to remedy a violation within stated time limits may result in suspension or revocation of your Food Service Facility license and may subject you to other penalties specified in Maryland Code Annotated, Health-General §§ 21-1214 and 21-1215.

Compliance Status		Food Source and Protection (1-2):	COS	R
1	IN	Food obtained from approved source		
2	IN	Food separated and protected from adulteration, spoilage, and contamination		
<b>Employee Health and Hand Washing (3-4):</b>				
3	IN	Food workers with infection or diarrhea restricted in accordance with 10.06.01.06E		
4	IN	Hands clean and properly washed		
<b>Potentially Hazardous Food (5-7):</b>				
5	IN	Cooling time and temperature.		
6a	IN	Cold holding temperature		
6b	IN	Hot holding temperature		
7a	IN	Cooking time and temperature		
7b	IN	Reheating time and temperature		
<b>Water and Sewage (8-9):</b>				
8	IN	Potable hot and cold running water provided		
9	IN	Sewage discharged in accordance with all applicable State and local codes		

Food Temperature Control (10-13):		COS	R	Utensils and Equipment- Design, Installation and Storage (23-26):		COS	R
10	Thawing methods.			23	Single-use/single-service articles: use, storage, dispensing		
11	Cooling methods			24	Food-contact surfaces and equipment: cleaned and sanitized, storage		
12	Time-only: procedures and record keeping			25	Food-contact surfaces and equipment: properly designed, constructed, and used		
13	Thermometers provided and accurate.			26	Ware washing facilities: installed, maintained, used, test strips		
<b>Food Identification (14-15):</b>				<b>Physical Facilities (27-31)</b>			
14	Labeling accurate, truthful, date.			27	Garbage/refuse properly disposed: facilities maintained		
15	Required records available: shellfish tags, egg records			28	Plumbing installed: proper backflow device		
<b>Prevention of Food Adulteration, Spoilage and Contamination (16-22)</b>				29	Toilet facilities: properly constructed, supplied, clean		
16	Adulteration spoilage and contamination prevention practices during food preparation, storage, and display			30	Physical facilities and non-food-contact surfaces installed, maintained, and clean		
17	Personal cleanliness			31	Adequate ventilation and lighting		
18	No bare hand contact with ready to eat food and proper utensils use			<b>Miscellaneous (32-38)</b>			
19	Adequate hand washing facilities supplied and accessible			32	Required postings: license, choking poster, consumer advisory		
20	Toxic substance, use, storage, labeling			33	HACCP plan complies with requirements in 10.15.03		
21	Wiping cloths: properly used and stored			Critical items must be corrected immediately. Good Retail Practice items must be corrected within 30 days or as specified in written compliance schedule. Temporary Facilities must correct Good Retail Practice items within 24 hours.			
22	Insects, rodents, and animals: not present, control means						

<b>Person-in-charge</b> (Signature)	<b>Inspector (Print)</b> Xiaoyan Liu	<b>Contact Number</b> Follow-up	YES	<input checked="" type="checkbox"/> NO (circle one)	<b>Follow-up Date</b>
----------------------------------------	-----------------------------------------	------------------------------------	-----	-----------------------------------------------------	-----------------------



STEPHANIE RAWLINOS-BLAKE  
10006

# BALTIMORE CITY HEALTH DEPARTMENT



## Food Service Facility Monitoring and Observation Report

**Purpose of Inspection**  
(Check All That Apply)

- Comprehensive   
  Outbreak Investigation   
  Complaint  
 Monitoring   
  Follow-up   
  Other

**License Number/Exp Date**

15421 - 2016-05-08

**Date**

06/05/2015

**Establishment**

PITANGO GELATO

**Address**

802 S BROADWAY

**City/State**

Baltimore, MD

**Zip Code**

21231

**Telephone**

### TEMPERATURE OBSERVATIONS

Item / Location	Temperature	Item / Location	Temperature	Item / Location	Temperature
/ milk unit	38				
/ all other units	0				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	Repeat Violations	Violations cited in this report must be corrected within the specified time frame.
19	✓		The person-in-charge shall ensure that hand sinks are able to discharge hot and cold running water [10.15.03.18L(2)(a)]. Provide running hot and cold water readily available at all times to each hand sink.
19	✓		The person-in-charge shall ensure that utensil washing vats, food preparation sinks, or mop sinks are not to be used as hand sinks [10.15.03.18M]. Prohibit employees from washing their hands in sinks other than a designated hand sink.
34			Each high priority or moderate priority food service facility must employ a food service manager [Health Code Title 6-301]. Facility requires a certified food manager.

**Person-in-charge**  
(Signature)

**Inspector (Print)**

Xiaoyan Liu

**Contact Number**

**Follow-up**

YES

NO

(circle one)

**Follow-up Date**

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Any person aggrieved by this notice or other action of the Baltimore City Health Department may request a hearing on the matter. The request must be in writing; state the grounds on which the person is contesting the notice or other action; and unless a different time is specified, be filed with the Commissioner within 10 days of the notice, decision, order, or other action.  
[Health Code 2-302(b)]

---

Person-in-charge  
(Signature)

Inspector (Print)  
Xiaoyan Liu

Contact Number

Follow-up

YES

NO

(circle one)

Follow-up Date

---

BCHD Form #1217 - 1/2009:

1001 E. Fayette St., Baltimore, MD 21202; Tel: 410-396-4424

Page

3

of

3

1. Establishment Copy

2. Bureau of Food Control Copy

3. Sanitarian Copy

1150-26-87

# CERTIFICATE OF OCCUPANCY

THIS PERMIT IS VALID ONLY FOR THE PREMISES  
OF THE PROJECT ADDRESS

DATE : 6/14/2007

PERMIT NO.  
CO 145001

ADDRESS  
75 G ST NW

FLOOR(S)  
1ST FLOOR

PROJECT ID  
WARD 1

ZONE 1

APPLICANT'S REGISTERED COMPANY TO  
CORPORATION : BRUT, LLC  
ID NO. 777777

TRADING AS  
PROOF

PROPOSED USES  
RESTAURANT

PREVIOUS USES  
OTHER - SEE DESCRIPTION

USE CHANGE	RSU NO	OCCUPIED SQ. FOOTAGE	OCCUP. LOAD	DEPARTION DATE	FEE :
RESTAURANT/SEATING 125		3,782	125	NONE	\$75.00

THIS CERTIFICATE SHALL BE POSTED CONSPICUOUSLY ON THE ABOVE PREMISES AT ALL TIMES. IT IS VALID INDIVIDUALLY, unless an expiration date is stated, VALID ONLY for the premises at the above address or part thereof, and for the business, indicated above, and IS NOT TRANSFERABLE to another premises or premises under ANY conditions. ANY CHANGE in type of business, ownership of business, or part of premises used therein, and under this Certificate void and a NEW Certificate must be obtained.

Director  
Linda K. Ayge

PERMIT CLERK  
THINGOC MACXOAN

\*\*\*  
GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Muriel Bowser, Mayor

Department of Consumer and Regulatory Affairs  
Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 5/28/2015  
Category: 9013  
License#: 87003384  
License Period: 6/1/2015 - 5/31/2017

## BASIC BUSINESS LICENSE

Business Name and Address:  
BRUT LLC  
MARK KULLER

Premise/Applicant's Name and Address:  
BRUT LLC

Registered Agent's Name and Address:  
MAX KULLER

775 G ST NW  
WASHINGTON, DC 20001

775 G ST NW  
WASHINGTON, DC 20001

2407 R ST NW  
WASHINGTON DC 20007

Owner's Name  
Corp. Name  
Trade Name  
BRUT LLC  
PROOF

CLASS: D	SSL	0428	0838	Zone	Ward	2	ANC	PERM NO.
COO/HOPR: CO145001								
				Special 125				

## TEMPERATURE OBSERVATIONS

## Equipment Temperatures

Description	Temperature °F
walk-in	36

## Food Temperatures

Description	Type	Temperature °F
cheese	Cold Holding	38

## Warewashing Info

Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature °F
3 comp sink			200		quat	

## OBSERVATIONS AND CORRECTIVE ACTIONS

The following are critical violations.

**2-301.14(A)-(1) - Handwashing / When to wash hands**

**Observation: (CORRECTED DURING INSPECTION):** A food employee failed to wash his or her hands before engaging in food preparation, after touching bare human body parts, after coughing, sneezing, eating, after handling soiled utensils, or after engaging in any activity that could contaminate the hands. (employees began work with first washing their hands)

**Corrective Action(s):** ALL food employees shall be washing their hands OFTEN especially after handling trash, using the restroom, handling raw meats, handling soiled equipment and utensils, BEFORE putting on clean gloves, etc. Proper handwashing frequencies will aid in the reduction foodborne illness.

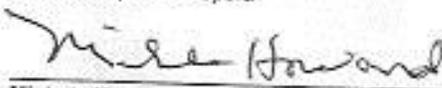
The following are non-critical violations.

**11-2-25 - Certified Food Manager: Certificate Process**

**REPEAT OBSERVATION** The Person in Charge (PIC) has a valid certificate of successful completion of an accredited Certified Food Manager (CFM) exam, but does not possess the Northern Virginia CFM card.  
**Corrective Action(s):** Obtain a Northern Virginia CFM card from ORS Interactive, Inc. within 10 business days. A copy of the Northern Virginia CFM card can be faxed to the Environmental Health Division at 703.746.4919. Failure to provide a copy of the photo identification card may result in further enforcement action.

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including time frames for corrective actions. . . ." An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report.

Received By: \_\_\_\_\_

  
 Michele Howard  
 Environmental Health Specialist

## SCHEDULING

Follow-up Inspection Required: No

Follow-up On or About:

## COMMENTS

Please obtain a NOVA FPM card from ORS interactive within 10 days. Fax copy of card (with facility name noted) to 703.746.4919.

Please ensure that employees are trained when they are required to wash their hands.



ARLINGTON  
VIRGINIA  
Department of Human Services  
Public Health Division

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Certifies That  
**Tapas 23, L.L.C.**

*is hereby granted a license to operate a Food Establishment*

Trading As:

**Jaleo**

Located At:

**2250-A Crystal Dr  
Arlington, VA 22202**

*in accordance with the regulations of the Board of Health of the Commonwealth of Virginia and  
Chapter 9.2, Food and Food Handling, Arlington County Code.*

**The conditions of this license are as follows:**

**ROP approved for: cooked rabbit, veal cheeks, lamb ribs, pork ribs, lamb and  
chicken breast. Outdoor Grilling Policy Approved.**

Bureau Chief, Community Health Protection Bureau  
Licenses are not transferable  
For concerns or questions call (703) 228-7400

**Expiration Date: December 31, 2015**



For recent inspections,  
scan this QR code with  
your smartphone or visit  
[www.arlingtonva.us](http://www.arlingtonva.us)



## Landmark Music Festival 9/26-27/2015

Outstanding Questions 9/15/2015

### General

#### Water Treatment

- What is the set up for the water stations – how will water be dispensed and where will it come from? 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? **All of our units, both water stations and filter packs, are made from NSF rated materials and parts but the units themselves as a whole are not NSF rated. We use 316 stainless steel fittings and food grade potable water line that is rated NSF 52 but the manufacturer has assured us that this same hose will meet the new NSF 61 standard that has recently come in to effect. We recently used all of this equipment for the PanAm Games in Toronto where it was subjected to extreme scrutiny by no less than 6 different health departments in 6 different jurisdictions. All were quite satisfied. We do not do any bacteriological sampling. This is usually done by the governing body if they choose. Having said that we only plan to be using municipal water which is strictly monitored by the same governing body. We sanitize our units and lines with 250ml of 5% chlorine per 30m of hose and provide at least 40 minutes of contact time. This ensures no bacterial in the equipment and since the city water is chlorinated and bacteria free as well, that usually satisfies the health department. As an extra, redundant barrier against bacteria, we also pass all water through a 12 gallon per minute UV light with 5 micron filtration at the last possible point before the water is dispensed. The units are set up by our staff as representatives of the manufacturer (Event Water Solutions). We are not certified in any state.**
  - **Since a carbon filter is installed it will remove any residual chlorination in the municipal water making any post-connection susceptible to contamination - We have a concern with the disinfection of the equipment (30m of ½” pipe will have a volume of 1 gallon) – how will this be thoroughly disinfected with 250ml? The UV is post carbon so disinfection would happen again at that point, there is only roughly one foot of pipe between them. If there is still a concern then the carbon filter can be replaced by a second sediment filter. The 250ml of chlorine is diluted into the city water for disinfection during the sanitization process.**
    - **So then the appurtenant water treatment equipment is not being intended to be properly disinfected? Additionally, UV does not leave a residual so that any potential contamination post-UV light will not have been disinfected. Due to the small volume of disinfectant that you are proposing using how will it contact all surfaces?**
  - **UV is only effective if the water has low turbidity, is the unit equipped with a UV emission detector? There is no emission detector on the UV but DC city water through three filters should not have a turbidity issue**
    - **Do you plan to monitor the turbidity? The lines that you are connecting to do not have high use and it would be likely that there will be some turbidity in the water.**
  - **We would highly recommend requesting that the hydrant be flushed and that the free chlorine residual be checked prior to connecting Event Water Solutions system. We are ha[[y to flush the hydrant or if the city wishes to do it, that would be fine.**

- Let this office know who will flush the hydrant and what the free chlorine residual is in the water prior to use.
  - The previous documentation had indicated a flow rate of 10gal/min, however above you indicate it will be 12 gal/min which will affect the UV dosage that the water receives. What is the proper flow rate and how is the flow rate measured on the unit? There are flow meters installed on the unit. I am happy to hop on a call with them if they like. If it helps, this is the same system that we have installed every year for the past four years on the White House Lawn for the Easter Egg Roll.
    - This still does not answer the question.
- The concern with the water is that you are adding additional treatment in effect becoming a consecutive water system and it will become C3's water no longer DC Water due to the treatment. Thus the onus is on C3 to show that the water is safe and potable for human consumption.

### **VIP and Platinum Passes and Artist Village**

- No additional information is necessary

### **Amsterdam Falafelshop**

- No additional information is necessary

### **Bar 1-6**

- No additional information is necessary

### **Bar Cabana**

- No additional information is necessary

### **Beefsteak**

- Pickled items will be treated as PHF/TCS foods and will be maintained at or below 41F
- No additional information is necessary

### **Ben's Chili Bowl**

- No additional information is necessary

### **Curley Q's BBQ**

- Where will the food be prepared offsite? The offsite licensed establishment page in the application lists Relish Catering, however the supplied permit and inspection report are for another establishment. Provide the agreement, permit, and inspection report for the offsite kitchen in which the food will be produced in. **Relish Catering off site license and health inspection report attached**
  - While the printout from the website provides a summary of the inspection, we require seeing a copy of the complete inspection which should have been supplied to the operator. We would need to see the report from 1/14/2015. **NEED**
  - The report still needs to be submitted.

### **Duke's Grocery**

- No additional information is necessary

### **Lemonade Love**

- No additional information is necessary

### **Maki Shop**

- No additional information is necessary

### **Old Ebbitt Grill & The Hamilton**

- No additional information is necessary

### **Oyamel**

- No additional information is necessary

### **PEPE**

- No additional information is necessary

### **Pitango Gelato**

- No additional information is necessary

### **Proof, Estadio & Doi Moi**

- Provide a copy of the permit/inspection report for where the food will be prepared offsite. **Attached.**
  - Attached was a copy of the business and tax license. We need a copy of the food service license and a copy of the most recent routine inspection report. **Attached.**
  - They have included a copy of the Certificate of Occupancy for the Building and a Business License. We are still waiting for a copy of the most recent routine health inspection report.

### **Rockland's Barbeque ad Grilling Company**

- No additional information is necessary

### **Shake Shack**

- No additional information is necessary

### **The Big Cheese**

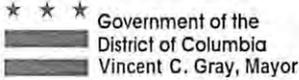
- No additional information is necessary

### **Maketto**

- No additional information is necessary

### **Pete's New Haven Style Apizza**

- No additional information is necessary



# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 825 North Capitol Street, NE-8<sup>th</sup> Floor • Washington, DC 20002 • food.safety@dc.gov

Establishment Name DOI MOI (n) (HACCP PENDING)

Address 1800 14TH ST NW

City/State/Zip Code WASHINGTON, DC 20009

Telephone \_\_\_\_\_ E-mail address virginia@doimoide.com

Date of Inspection 10 / 25 / 2014 Time In 05 : 10 PM Time Out 06 : 00 PM

License Holder QUAN LLC License/Customer No. 09313xxxx-130000295

License Period  / / - 07 / 31 / 2015 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

<b>Critical Violations</b>	1	<b>COS</b>	1	<b>R</b>	0
<b>Noncritical Violations</b>	1	<b>COS</b>	1	<b>R</b>	0
Certified Food Protection Manager (CFPM)					
CFPM #: _____					
CFPM Expiration Date: <u> / /</u>					
Name of licensed trash or solid waste contractor Waste Management _____					
Name of licensed liquid / grease collections transport contractor Storm Oil _____					
Name of licensed pest exterminator / contractor Quespro _____					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
IN OUT N/A	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
IN OUT	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
IN OUT N/O	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/O	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
IN OUT N/O	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
IN OUT N/A N/O	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
IN OUT N/A N/O	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
IN OUT N/A N/O	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
IN OUT N/A	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
IN OUT N/A	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
IN OUT N/A	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
IN OUT N/A	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN OUT N/A	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	29. Water & Ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
IN OUT	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
IN OUT	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
IN OUT	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
IN OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
IN OUT	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
2. - The establishment does not have an employee health policy or can not provide proof of policy. No signed employee interview and reporting forms exist regarding the prevention of the transmission of diseases through food by infected food employees.(issued) (Corrected On Site)	300.1	The licensee shall require food employees and food employee applicants to whom a conditional offer of employment is made to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food.
49. - No air gap at pipe under the ice machine.(lifted) (Corrected On Site)	2403.1	An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than twenty-five millimeters (25 mm) or one inch (1 in).

Sanitizer: Sani-513, 00 ppm, 0.0 pH, 00.0°F

**TEMPERATURES**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	115.0F	(Refrigerator - walk-in)	43.0F	Octopus (Refrigerator - walk-in) (Cold Holding)	36.0F	Squid (Refrigerator - walk-in) (Cold Holding)	39.0F
Onions raw (Refrigerator - walk-in) (Cold Holding)	35.0F	Duck (Refrigerator - walk-in) (Cold Holding)	38.0F	Pork (Refrigerator - walk-in) (Cold Holding)	41.0F	Rice (Rice Steamer) (Hot Holding)	155.5F
Sauce (Stove) (Cooking)	195.0F	(Reach-in Refrigerator)	38.5F	(Reach-in Refrigerator)	34.5F	Hot Water (Handwashing Sink - Service Line)	110.0F
(Warewashing Machine - Wash Cycle)	155.0F	(Warewashing Machine - Rinse Cycle)	180.0F	(Warewashing Machine - Wash Cycle)	120.0F	(Warewashing Machine - Rinse Cycle)	120.0F

**Inspector Comments:**

The DC CFM is Maly Lay: FS60108 will expire 3/17/2017.

If you have any questions please contact the area supervisor Mr. Ronnie Taylor at 202-442-9037.

Person-in-Charge (Signature)	Virginia Olaeo (Print)	10/25/2014 Date
Inspector (Signature)	A. Jackson (Print)	54 Badge #
		10/25/2014 Date

FSHID\_6/15/2010



Montgomery County Department of Health and Human Services  
 Licensure and Regulatory Services  
 255 Rockville Pike, Suite 100; Rockville, Maryland 20850  
 240-777-3986  
**FOOD SERVICE FACILITY INSPECTION REPORT**

Priority  
 Moderate  
 Purpose  
 Monitoring

Establishment Name: **RELISH CATERING @ C.K.R. INC.**

Date: **6/25/2015**

Address: **18777-G N FREDERICK RD**

Area: **17**

Based on the inspection this day, the items marked below identify violations of Chapter 16, M.C.C. 2004, as amended, COMAR 10.15.03, Chapter 33-B, M.C.C. 2004, as amended, Montgomery County Resolution No. 16-134, and Chapter 24, Section 24-5, M.C.C. 2004, as amended. All facilities must correct critical violations immediately and sanitation violations within thirty (30) days or within the period of time specified in writing by the Approving Authority. Temporary facilities must correct sanitation violations within 24 hours. Failure to comply with any time limits for corrections specified in this notice may result in denial, revocation, or suspension of your food service license.

Mark "X" in appropriate box for Compliance status  
 IN = in compliance    OUT = not in compliance  
 NO = not observed    N/A = not applicable

**CRITICAL ITEMS**  
 Critical items are food safety requirements which must be followed to reduce the incidence of food-related illness and injury.

Mark "O" in appropriate box for COS and R  
 COS = corrected on-site during inspection  
 R = repeat violation

Compliance Status		Food Source and Protection	COS		R	
1	Not Observed	Food obtained from approved sources.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Not Observed	Food separated and protected from adulteration, spoilage, and contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health and Hand Washing</b>						
3	Not Observed	Food workers with infection or diarrhea restricted in accordance with COMAR 10.06.01	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Not Observed	Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food</b>						
5	Not Observed	Cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6a	Not Observed	Cold holding temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6b	Not Observed	Hot holding temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7a	Not Observed	Cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7b	Not Observed	Reheating time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Water and Sewage</b>						
8	Not Observed	Potable hot and cold running water provided.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	Not Observed	Sewage discharged in accordance with all applicable State and local codes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Mark "O" in box if numbered item is not in compliance  
 COS = corrected on-site during inspection

**GOOD RETAIL PRACTICES**  
 Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals and physical objects into food.

Mark "O" in appropriate box for COS and R  
 R = repeat violation

		COS		R				COS		R	
<b>Food Temperature Control</b>						<b>Utensils and Equipment-Design, Installation and Storage</b>					
10	<input type="checkbox"/>	Thawing methods	<input type="checkbox"/>	<input type="checkbox"/>	23	<input type="checkbox"/>	Single-use/single-service articles: use, storage, dispensing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	<input type="checkbox"/>	Cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	24	<input type="checkbox"/>	Food-contact surfaces and equipment: cleaned and sanitized; storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	<input type="checkbox"/>	Time-only: procedures and record keeping	<input type="checkbox"/>	<input type="checkbox"/>	25	<input checked="" type="checkbox"/>	Food-contact surfaces and equipment: properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	<input type="checkbox"/>	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	26	<input type="checkbox"/>	Ware washing facilities: installed, maintained, used, test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>						<b>Physical Facilities</b>					
14	<input type="checkbox"/>	Labeling accurate, truthful, date	<input type="checkbox"/>	<input type="checkbox"/>	27	<input type="checkbox"/>	Garbage/flow properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15	<input type="checkbox"/>	Required records available: shellfish tags, egg records	<input type="checkbox"/>	<input type="checkbox"/>	28	<input type="checkbox"/>	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Adulteration, Spoilage and Contamination</b>						29	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	<input type="checkbox"/>	Adulteration, spoilage and contamination practices during food preparation, storage and display	<input type="checkbox"/>	<input type="checkbox"/>	30	<input checked="" type="checkbox"/>	Physical facilities and non-food-contact surfaces installed, maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	31	<input type="checkbox"/>	Adequate ventilation and lighting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Miscellaneous</b>											
18	<input type="checkbox"/>	No bare hand contact with ready-to-eat food and proper utensil use	<input type="checkbox"/>	<input type="checkbox"/>	32	<input type="checkbox"/>	Required postings: license, choking poster, consumer advisory, handwashing signs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	<input type="checkbox"/>	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	33	<input type="checkbox"/>	HACCP plan complies with requirements in COMAR 10.15.03	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	<input type="checkbox"/>	Toxic substances: use, pesticide storage, labeling pesticide disposal, pesticide consumer advisory posted	<input type="checkbox"/>	<input type="checkbox"/>	34	<input type="checkbox"/>	Certified manager present; active supervision	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	<input type="checkbox"/>	Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	35	<input type="checkbox"/>	Foods free of artificial trans fat; sign posted	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	<input type="checkbox"/>	Insects, rodents, and animals: not present; control means	<input type="checkbox"/>	<input type="checkbox"/>	36	<input type="checkbox"/>	Smoking not permitted; sign posted	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					37	<input type="checkbox"/>	Nutritional Labeling: information posted	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Certified Manager: **LINDA LONGSHORE**

Expires: **7/21/2015**

Received by:

Date: **6/25/2015**

Inspected by: **Lefebvre, Richard 240-777-3836**

Inspection Results: Select...

Follow-up Selected...

Follow-up Date



Licensure and Regulatory Services  
255 Rockville Pike, Suite 100, Rockville, Maryland 20850  
240-777-3986  
FOOD SERVICE FACILITY INSPECTION REPORT

Priority  
Moderate  
Purpose  
Monitoring

Establishment Name: RELISH CATERING @ C.K.R. INC.

Date: 6/25/2015

TEMPERATURE OBSERVATIONS

Item/Location	CP/CCP	Temp °F V	Item/Location	CP/CCP	Temp °F V
2 DOOR FREEZER	3	04 <input type="checkbox"/>	2 DOOR FRIG	3	40 <input type="checkbox"/>
HOT WATER		118 <input type="checkbox"/>			<input type="checkbox"/>

Critical Control Point(CCP) 1-Cooking 2-Cooling 3-Cold Holding 4-Hot Holding 5-Reheating

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	
<u>30-Physical facilities and non-food-contact surfaces installed, maintained, and clean</u>	<input type="checkbox"/>	<b>FLOOR AT THE GREASE TRAP IS NOT SMOOTH AND EASILY CLEANABLE</b> COMCOR 15.00.01 COMAR 10.15.03.21: Floors, walls, ceilings, windows, skylights and similar closures shall be kept clean, in good repair and constructed of approved materials where required.
<u>25-Food-contact surfaces and equipment properly designed, constructed and used</u>	<input type="checkbox"/>	<b>WALK IN COOLER IS NOT IN USE</b> COMCOR 15.00.01 COMAR 10.15.03.15A(3,6): Refrigerated or heated units shall be designed and constructed to maintain proper temperatures to ensure potentially hazardous foods are maintained at the required temperatures.

Received By: \_\_\_\_\_

Inspected By: Lefebvre, Richard 240-777-3836

# CABANA BAR

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>			
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p>Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p>NOTE: Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <b>least 70 days prior to the start of the special event.</b></p>			
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.			
<input type="checkbox"/>	TFE-CLASS-1	PRIVATE	TFE-Permit <u>NOT</u> Required
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)			
<input type="checkbox"/>	TFE-CLASS-2	PUBLIC	TFE Permit Required Complete Part A and Part B - SECTION I only
ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)			
<input type="checkbox"/>	TFE-CLASS-3	PUBLIC	TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.			
<input checked="" type="checkbox"/>	TFE-CLASS-4	PUBLIC	TFE Permit Required Complete Parts A, B, C, D, AND E
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.			
<input type="checkbox"/>	TFE-CLASS-5	PUBLIC	TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)			
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!			
Name:	Signature:		Date:
Faye Coffill	Faye Coffill		8/17/15

Cabana Bar

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>		
NPS Park Name	West Potomac Park	
Location within the Park	West Basin Dr. SW Washington, DC 20024	
Name of the Special Event	Landmark Music Festival	
Date(s) of the Special Event	September 26 - 27, 2015	
Sponsoring Organization	C3 Presents	
Name of the Special Event Point-of-Contact and Phone #	Kevin Noonan (512) 478-7211	
Date(s) Food to be Provided	September 26-27, 2015	
Time(s) Food Served (am - pm)	11am to 10pm daily	
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>		
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	FBR Management	
Name of the On-Site Certified Food Service Manager/Supervisor		
Remember: You must provide a legible photocopy of this person's current certification with this application.		
Owner's Name & Phone Number	Matt Luckie (512) 947-7469	
Street Address, City, State, ZIP	801 Springdale Rd. Austin TX 78702	
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>		
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to the EACH Menu Item</b>			
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>			
<b>SECTION 1</b>		<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
<b>NON-POTENTIALLY HAZARDOUS FOODS</b>		<b>IDENTIFY COMMERCIAL SOURCES</b>	<b>REQUIRES NPS PARK APPROVAL</b>
<p><i>Example 1: whole, uncut oranges and bananas</i>  <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i></p>		<p><i>Example 1: purchased at Giant Grocery Store</i>  <i>Example 2: purchased at Zilli's Food Warehouse</i></p>	<p>This Section to be Completed by the NPS Park Concessions Office or Representative</p>
<p>Beer, wine, sodas, tea, energy drink, bottled water, mixed drinks</p>		<p>Budweiser</p>	
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)</b>	
<b>POTENTIALLY HAZARDOUS FOODS ITEM</b>		<b>LIST MAJOR INGREDIENTS</b>	<b>REQUIRES NPS PARK APPROVAL</b>
<p><i>Example 1: Meatloaf</i>  <i>Example 2: Mexican Combination Stir Fry</i></p>		<p><i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i>  <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i></p>	<p>This Section to be Completed by the NPS Park Concessions Office or Representative</p>
1.	Ice	Water	
2.			
3.			
4.			
5.			

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

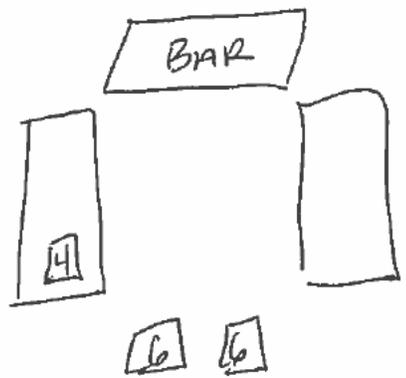
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):

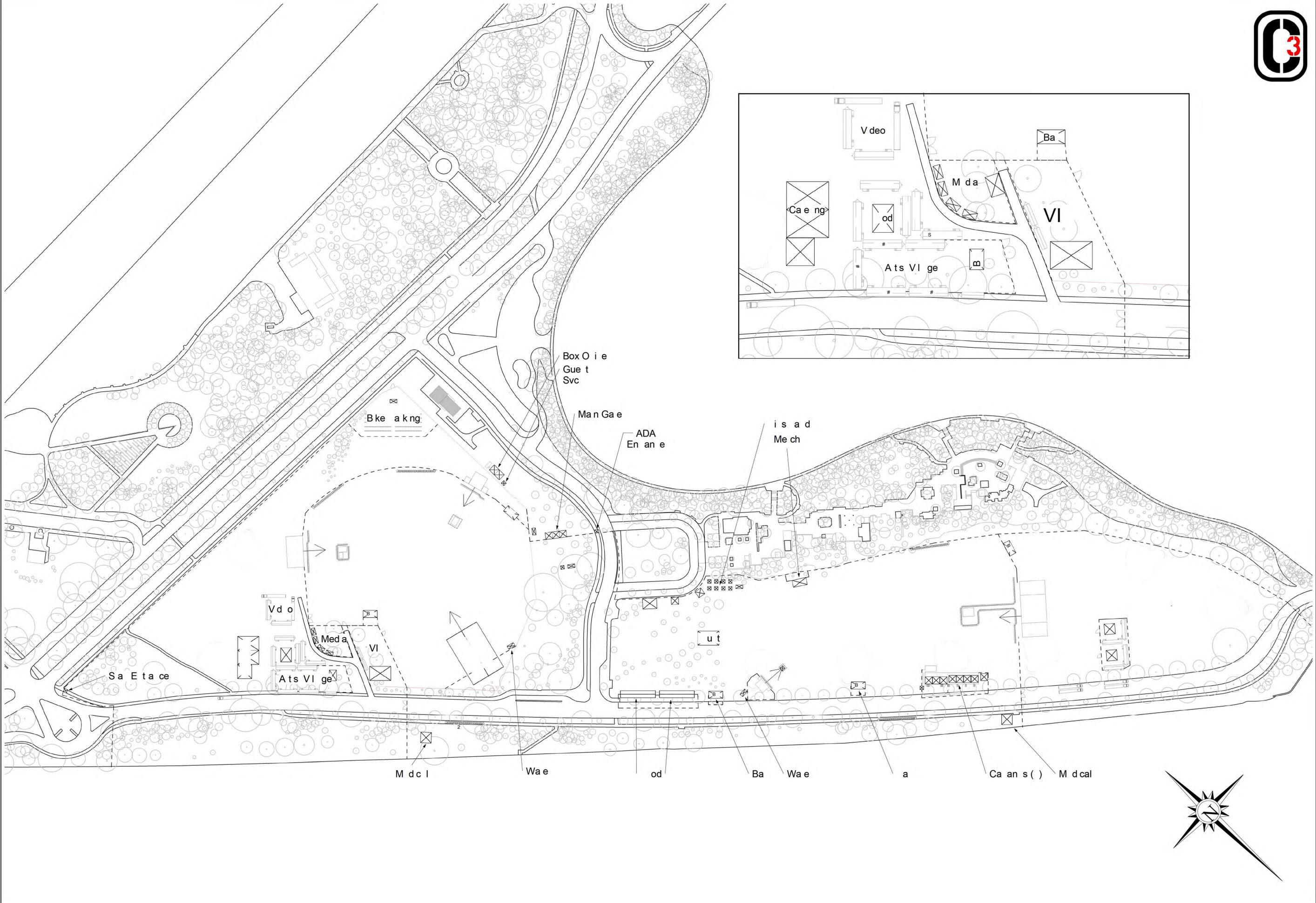
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	<i>Example 1. -Idealof</i>	1.	2.	3	4.	5.
Served ON site ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F
Prepared OFF site ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F
Held OFF site after preparation ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / <del>NO</del>	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY					
Transported to the Park ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	_____ min.	_____ min.	_____ min.	_____ min.	_____ min.
Reheated on site to 165°F ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	YES / <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO

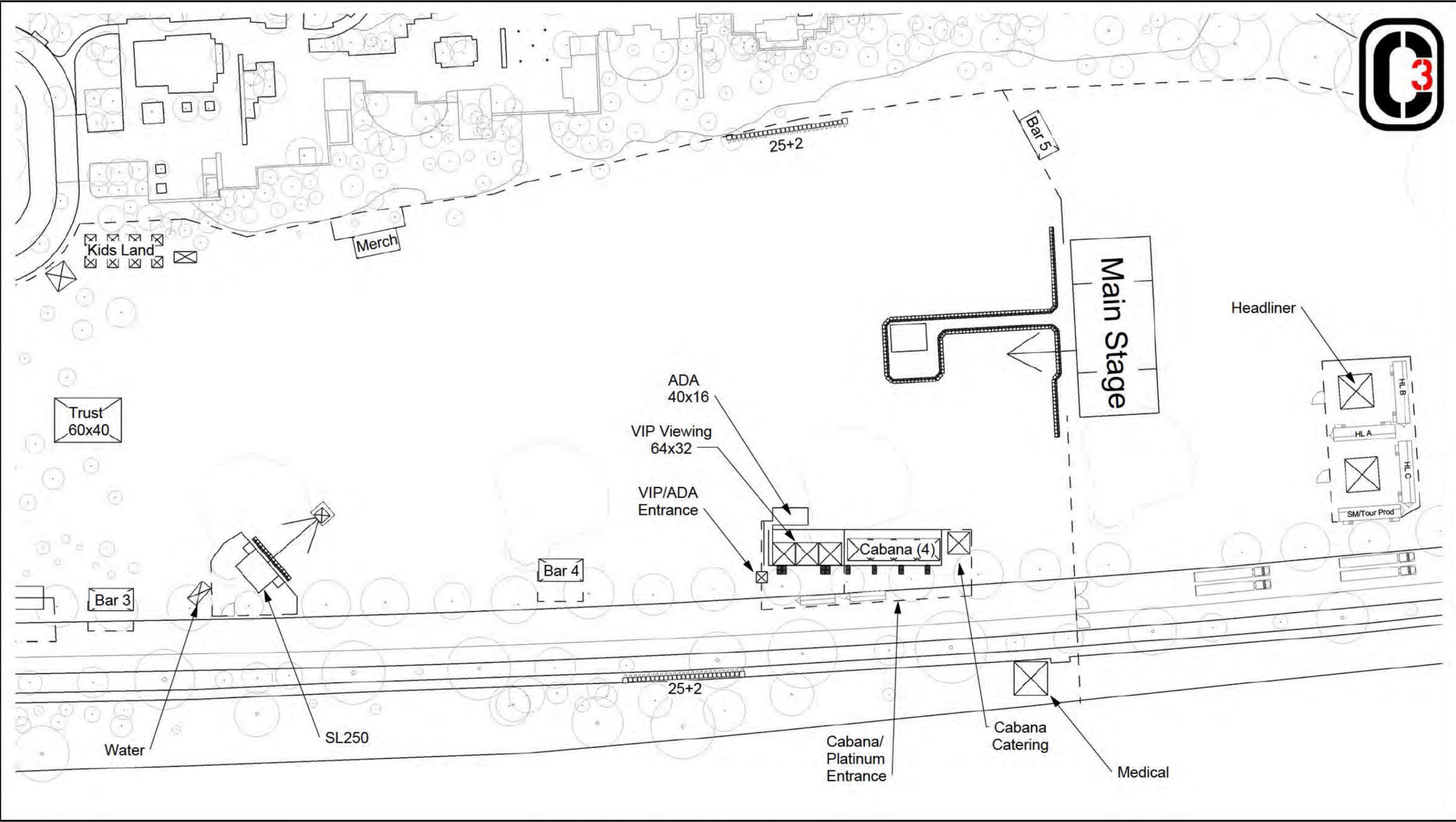
Provide any additional comments/information here:

Ice used for consumption in mixed drinks

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</b>		
1	Describe the Building, Structure, Unit or Tenting to be used for the TFE.  <i>Tent with plastic flooring</i>	
2	Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.  <i>Bottled water and ice</i>	
3	Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.  <i>LIFE WATER COLLECTION UNITS WILL BE PROVIDED BY FESTIVAL PRODUCERS AND SERVED ACCORDINGLY</i>	
4	Describe the TFE Hand Wash Facilities on site. I.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.  <i>Handwashing stations with soap and papertowels. Stations will include gray water catch bucket and hand sanitizer</i>	
5	Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.  <i>110 portable units on site</i>	
6	Describe Refuse Disposal: i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.  <i>Refuse to be hauled off parkland</i>	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>	
<b>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</b>		
1.	Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.) <i>Refrigerated trucks</i>	
2.	Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.) <i>Refrigerated trucks and ice blankets</i>	
3.	If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal) <i>n/a</i>	
4.	If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above <i>n/a</i>	
5.	If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.) <i>n/a</i>	
<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>	
<b>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.</b>		
<ul style="list-style-type: none"> <li>1. Food Service Counter and /or Display Area (usually the front section of the TFE)</li> <li>2. Hot Holding Area</li> <li>3. Cold Holding Area</li> <li>4. Hand Wash Facility/Station</li> <li>5. Dish and Utensil Washing Area</li> <li>6. Storage Area(s)</li> <li>7. Cooking Area (must be located to the rear – away from the public)</li> </ul>	<p>↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION = FACING THE PUBLIC ↑ ↑ ↑ ↑</p>  <p>↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓</p>	



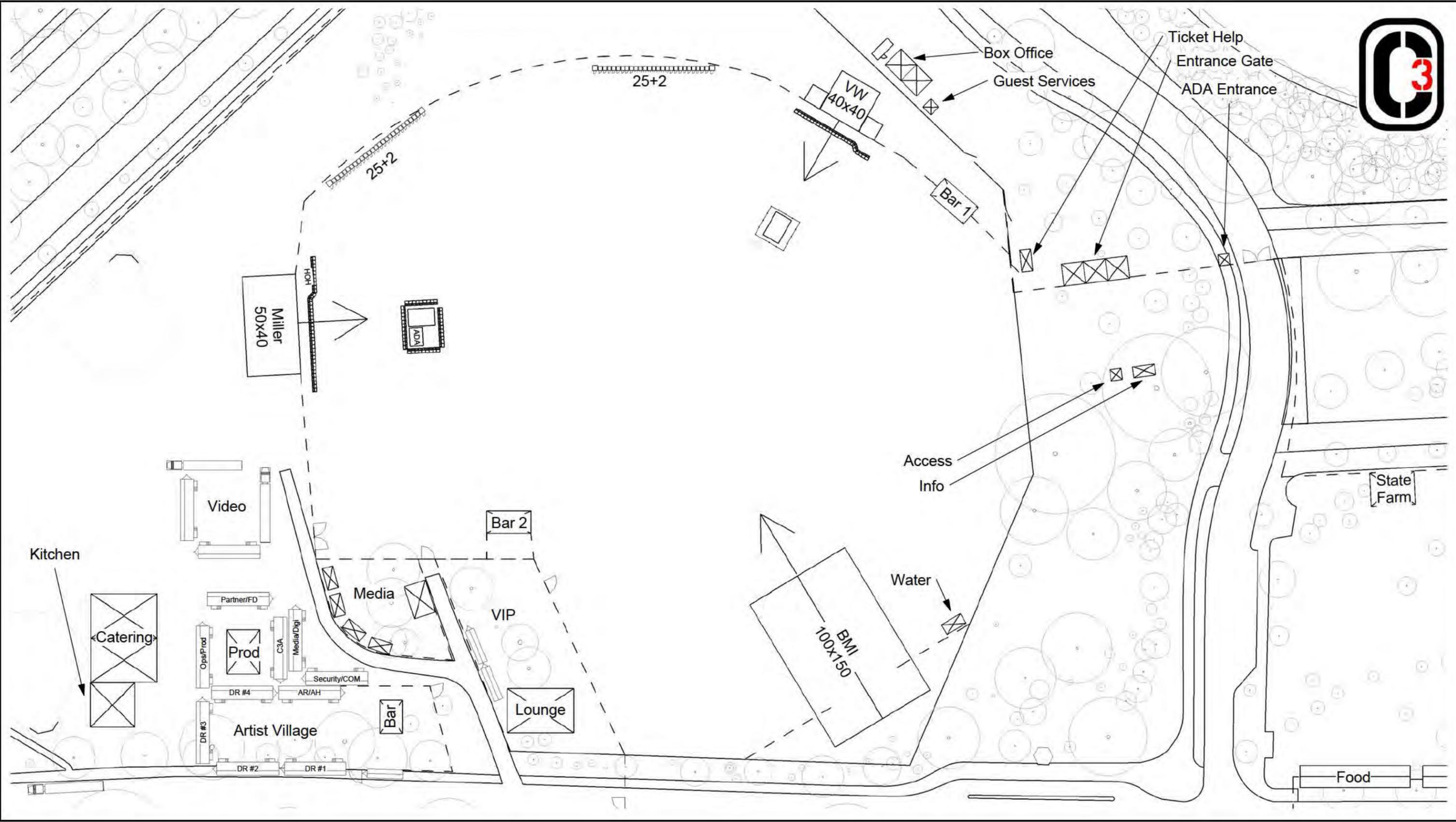


Jefferson End

# Landmark Music Festival

West Potomac Park

8/17/2015 10:55:28 PM



Lincoln End 11x17

# Landmark Music Festival

West Potomac Park

**Landmark Music Festival  
c/o C3 Presents  
300 W. 6<sup>th</sup> St, Ste 210  
Austin, TX 78701**



Sept 2, 2015

Karen Curcurullo  
Acting Superintendent,  
National Parks Service, Washington, DC

Dear, Mr./Ms Curcurullo,

This letter is to request a waiver of the 10hr rule for work hours during the construction, run of show, and strike of the 2015 installment of the Landmark Music Festival being held at West Potomac Park. Expected hours of operation are 0700-2100 hrs each day. Dates for these hours are Sept 18 through Oct 1 with event days being Sept 26 & 27. There will be work through the night of Sept 26 to accommodate the changeover of production elements on the Jefferson (Main) Stage.

Barring any extenuating circumstances the attached build schedule should be an accurate representation of the timing of our items. We are happy to provide additional information upon request. Thank you for consideration of this request.

Sincerely,

Tim Smith

Production Director

C3 Presents



Build / Strike Schedule  
DRAFT 8-31-2015

Thursday, September 17

- Tim, Jake, Brandon arrive in DC
- Mark and Flag Site
- Pre-seed grounds - tbd
- Pre-event walkthrough - C3/NPS/LeGros Inc

Friday, September 18 7AM-9PM

- **Traffic Plan begins: Ohio Drive traffic altered 12:01am**
- Mark and flag Main stage location
- GPRS scans site
- Tent Build begins
- Heavy equipment delivered
- Ground Protection delivered & Installed
- Main Stage build begins - tbd
- Production office delivery
- Power/ heavy equipment delivered
- Golf carts delivered
- Security Begins
- Fence Begins
- Build Potatoes Delivered

Saturday, September 19 7AM-9PM

- Main stage continued
- Tent Build cont
- Office trailer delivery continues
- Catering Load in

Sunday, September 20 7AM-9PM

- Office trailer delivery continues

Monday, September 21 7AM-9PM

- Fuel times 5am - 9am
- Fencing begins/ Storage container delivered
- Toters/ Dumpsters delivered
- Comfort stations delivered
- Camera platforms build begins
- Mobile Stage builds begin
- Power tie in begins

Tuesday, September 22 7AM-9PM

- POPE - impact tbd
- Fuel times 5am - 9am

Wednesday, September 23 7AM-9PM

- POPE – impact tbd
- Box office load in

Thursday, September 24 7AM-9PM

- Video load in begins
- Stage lighting install AM
- Stage audio install PM
- ADA platforms build
- Bar load in
- Merchandise load in
- Event Porto Delivery Begins

Friday, September 25 7AM-11PM

- **Traffic Plan: Ohio Dr and West Basin Dr closed to traffic @6a**
- Barricade/ Rolling risers install
- Food Vendor Load-in
- Stage IMAG install
- Backline arrives
- Non-Profit load in
- Site lighting load in
- Water Station delivery
- Recycling load in
- Media load in
- ATMs delivered

Saturday, September 26 **SHOW DAY 1** 7AM-11PM. Overnight Stage changeover.

- Box Office 10:00am-10:00pm
- DOORS 12:00 pm
- Curfew 10:00 pm

Sunday, September 27 **SHOW DAY 2** 7AM-11PM

- Box Office 10:00am-10:00pm
- DOORS 12:00 pm
- Curfew 10:00 pm
- Backline out
- Barricade/ Rolling risers strike
- ALL stages load out
- Food Vendor load out
- Site lighting strike
- Media load out

Monday, September 28 7AM-9PM

- ALL Stages strike
- Camera / ADA platforms strike
- Catering load out
- Merchandise load out
- Tents / Fence/ Portolets/ Power begin load out
- Water Stations / ATMs strike
- **Return Ohio to altered traffic pattern**

Tuesday, September 29 7AM-9PM

- Tents/ Fence/ Portaloets/ Power/ Comfort stations load out
- Office trailers strike
- Catering Loadout

Wednesday, September 30 7AM-9PM

- Ground Protection load out
- Final clean / Dumpsters strike
- Heavy equipment load out

Thursday, October 1 7AM-9PM

- Main Stage Strike Complete
- Final sweep/Clean up
- Post-event Walkthrough –C3/NPS/LeGros Inc
- **Ohio returns to normal traffic pattern 6p (earlier if possible)**



# Landmark 2015

## Proposed Street Closures

(PERMIT #15- 0174)

The National Mall is more than just our country's premier national park. It's America's Front Yard, the world's window into the American story, and home to some of our nation's most recognizable monuments, memorials and historic moments.

It represents our country's collective voice, its heroes, and its timeless values. But today, the National Mall – and all that it stands for – are at risk.

The Trust for the National Mall – an official partner of the National Park Service – is leading the charge to restore and improve the National Mall and honor its ideals for future generations through the new Landmark Campaign.

Landmark Music Festival kicks off this monumental national campaign to bring awareness and funds to America's Front Yard – all in a single Festival weekend unlike any other.

In order for this inaugural year of Landmark Music Festival to go off safely and with as low an impact as possible on pedestrian and vehicle traffic the following comprehensive street closure plan is proposed.

Items addressed:

- 1) Street Closure
- 2) Sidewalk Closure
- 3) Taxi, ADA, and bus drop off locations
- 4) Pedestrian access to monuments
- 5) Signage Plan

**Area of Greatest Impact:** Streets and sidewalks surrounding West Potomac Park - Independence Ave, Ohio Dr., and West Basin Dr.

## Table of Contents

Street / Sidewalk Closures	2
Landmark Traffic Plan Schedule	6
Traffic Plan Map	9
Road Closure Vendor / Equipment	10

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## Street / Sidewalk Closures

We propose a rolling street closure that will secure the sight, ensure pedestrians are not impacted by production build, and maximize vehicle traffic flow and pedestrian access to the monuments and eventually the event.

### Ohio Drive:

From September 18th - October 2nd the westbound lanes of Ohio drive as well as the northern sidewalk would be closed from 23rd street to the bridge (called “Tidal Basin Bridge” for purposes of this memo) before East Basin Drive/George Mason Memorial. This allows space for production to work and operate in a safe manner while traffic is still able to use Ohio Drive.

To accommodate traffic, the two eastbound lane of Ohio drive would split and go both directions between 23rd street and the George Mason Memorial. The sidewalk on the southern side of Ohio would remain open to pedestrians.

It is proposed that the eastbound lanes of Ohio Drive would close on September 25th at 0600 from 23rd Street to the Bridge at George Mason Monument. The street would be closed to vehicle access and the southern sidewalk would close to pedestrians to finish the footprint of the event site. During the festival ticketed guests will have access to walk over Ohio Drive and stand on the waterfront area of the site.

Bike riders would be routed from the Rock Creek Trail at 23rd street up to Independence. City Bike riders could access the bike rack at the Lincoln Memorial and other riders would utilize the sidewalk on the northern side of Independence Ave.

Following the event, priority will be given to opening up the Eastbound lanes of Ohio Drive first to allow traffic to flow again in both directions by 2100 on the 28th. It is anticipated that the Westbound lanes and sidewalk of Ohio would open by 2100 on October 1st.

Signage notifying travelers and guests of the upcoming closures are proposed to go out both on Ohio Drive and Independence the week of the 14th. "No Parking" notifications will go out on Ohio Drive on September 21st to ensure drivers recognized that towing will be in effect as of 0930 on the 25th. Closures would begin at 0930 and re-open at 2100. Please see details in schedule below.

West Basin Drive:

In order to secure the festival site the entirety of West Basin drive will need to be closed to vehicle and public pedestrian access from Independence to Ohio Drive starting on the September 25th. The eastern sidewalk will remain open to allow visitors access to the MLK and FDR Memorials but no vehicles will gain access to the road from 0930 on the 25th until 2100 on the 28th. Priority will be given to opening this road back up as quickly as possible at the conclusion of the event.

Independence Ave:

It is our understanding that Independence Ave is a critical artery in and out of the city and therefore it's our desire to reduce impact here as much as possible while still maintaining the security of festival attendees and the integrity of the site.

Given that West Basin Drive will be out of commission during the festival we propose moving the ADA drop off point to the southern most Eastbound lane of Independence from 2000 on September 25th to 2100 on the 28th. We propose extending the lane closure currently accommodating the construction on the Kurtz Bridge construction, to past West Basin Drive and continuing an additional 800 feet for ample drop off/pick-up space.

The eastbound sidewalk would close from 23rd street to the point of the ADA drop off. Visitors will be routed to cross 23rd street and utilize the Northern sidewalk on Independence to access monuments and festival site from West Basin Drive.

Taxi's will be directed to drop off on Daniel French Drive or elsewhere - NOT on Independence. All Vehicles wishing to use the ADA drop off will be required to show DMV provided ADA signage.

Signage communicating closure for West Basin Drive and Independence would go out the week of September 21st to allow drivers and visitors to become aware of the updated pattern. Visitors to the MLK and FDR memorials would be able to utilize the sidewalk on the northern side of Independence to walk down to West Basin Drive then cross and access the monuments.

## **During the Event**

Independence Ave: Taxi's, Uber's and ADA transportation will be directed to the designated drop off point at Independence and West Basin Drive. Other traffic will be routed around to the remaining eastbound lane.

### Buses:

The Big Bus Tour group, Circulator, and independent tour operator will be directed to Henry Bacon Drive, Daniel French Drive, Constitution Ave or Independence Ave at 15th Street for drop off/pick-up or guests wishing to access MLK and FDR memorials.

Signage on Rock Creek Park will notify drivers that West Potomac Park is closed to traffic 09/25-09/28 and to choose an alternative location to park and visit the monuments.

### Bikes:

The Festival will provide a free bike corral at West Basin Drive for attendees to lock up their bikes. Locks will not be provided. City Bikes is also contemplating installing a temporary bike station east of West Basin Drive on Independence Ave.

### Communication:

Memo's will be shared with the tour companies in order to notify them of the change in traffic pattern.

Digital signs will be posted on Rock Creek, Ohio Drive, Independence Ave and East Basin Drive to communicate traffic pattern changes. See schedule below.

### Exit:

At the conclusion of the event, all gates will be blown open to allow crowds to flow out towards the mall in a safe manner. In partnership with Park Police guests will be guided to cross over Independence Ave and walk out.

The ADA lane on Eastbound Independence will become an ADA and Taxi pick up lane.



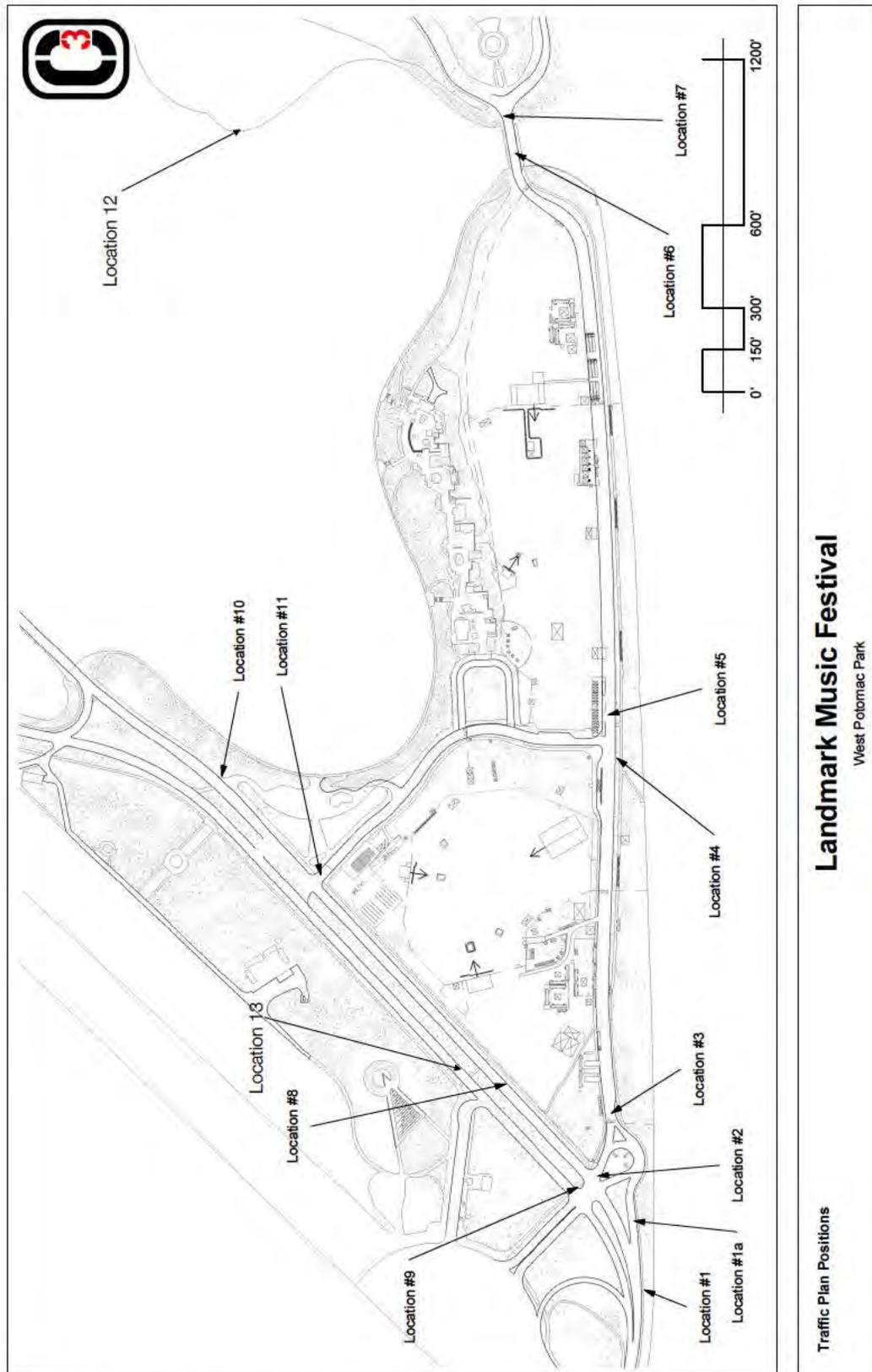
## Landmark Traffic Plan Schedule

Date	Time	Sign Type	Location	Message	Note/Action
9/14/15	1300	Notice to Drivers/ Pedestrians	7	"Notice: Ohio Westbound lanes closed 09/18-10/1	Digital Sign
	1300	Notice to Drivers/ Pedestrians	4	"Notice: Ohio Dr Westbound lanes will close 09/18-10/1	Digital Sign
	1300	Notice to Drivers	North side of Ohio drive - (3 to 7)	"No Parking 09/18 0600-10/01 2100 Towing Enforced"	Signs placed approximately 40 feet apart down street
9/18/15	400	Road Lane Delineators	3&7	NA	In position to change traffic pattern
	400	Notice to Drivers	2 & 3	"Two Way Traffic Ahead"	Digital Sign - directing them to curbside lane. Around Westside of John Ericsson National Memorial -
	400	Notice to Drivers	6	Lane Delineators	Funneling westbound traffic into new lane.
	400	Notice to Drivers	7	Arrow	Arrow directs them to Non-curbside lane.
	400	Road Lane Delineators	3 & 7	NA	Delineators Dropped in anticipation of closure
	500	NA	Westbound lanes Ohio Drive	NA	Parked Vehicles towed

Date	Time	Sign Type	Location	Message	Note/Action
	600	Barricade connected & Westbound lanes of Ohio Drive closed.	Ohio Drive from NE side of Tidal Basin Bridget ((7 to 3)	NA	Closes Westbound lanes and changes traffic pattern on Eastbound lanes to go both directions.
9/21/15	1300	Notice to Drivers	3	Notice: Ohio Drive closed 09/25-09/28	Digital Sign
	1300	Notice to Drivers	7	Notice: Ohio Drive closed 09/25-09/28	Digital Signs
	1300	Notice to Drivers	8	FLASHING ARROW	Moves traffic into lefthand lane
	1300	Notice to Drivers	12	"Ohio Drive Closed (No Turnaround)	Prevent Double Decker buses from going down East Basin Drive.
9/25/15	400	Road Barricade (Type III Barricade & NPP Car)	7	NA	Dropped in anticipation of road closure
	400	Bike Rack	8 to 11	NA	Dropped in anticipation of sidewalk closure.
	400	Bike Rack	13	NA	Dropped to block crosswalk in Median
	830	NA	West Basin Drive	NA	Parked Vehicles towed
	930	Road Barricade	11, 2, & 7	NA	Barricade in position to close road
	2100	Road Barricade	10 to 8	NA	Barricade in position to extend closure from Kurtz Bridget to Position 8

Date	Time	Sign Type	Location	Message	Note/Action
	2100	Road Barricade	7 to 3	NA	Connected to re-open lanes, Westbound lanes remain closed.
	2100		West Basin Drive	NA	Road Open - West Sidewalk Remains closed
<b>10/1/15</b>	2100		All Roads/ Sidewalks Open		All traffic back to normal

# Traffic Plan Map



**Landmark Music Festival**  
West Potomac Park

Traffic Plan Positions

NSI 151028 6

## Road Closure Vendor / Equipment

Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used throughout the site.



These delineators are designed to quickly block off areas where vehicles are prohibited. They meet crashworthy requirements for NCHRP-350 and the loop handle makes it easy to move several loopers at one time for fast set-up and take-down.

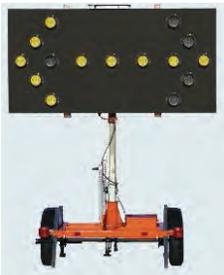
Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

Street Closures: Each end of Ohio Drive will be closed using a combination of Type III Barricade & BMS Digital

Type III Breakaway All Plastic 6ft (72”)  
Meets MUTCD Standards, NCHRP-350 Accepted  
Lights can be fixed on either side of the barricade  
Boards are 1" thick. This unit is 6ft wide.



Solar Arrowboard Trailer, meets MUTCD standards, is solar powered, and visible day and night to route traffic around closures.

Solar Message Centers will be utilized in key locations to communicate about traffic pattern changes and access locations.



**BAR 6**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>			
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE:</b> Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u></p>			
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.			
<input type="checkbox"/>	TFE-CLASS-1 PRIVATE	TFE-Permit <u>NOT</u> Required	
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)			
<input checked="" type="checkbox"/>	TFE-CLASS-2 PUBLIC	TFE Permit Required	Complete Part A and Part B - SECTION 1 only:
ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)			
<input type="checkbox"/>	TFE-CLASS-3 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.			
<input type="checkbox"/>	TFE-CLASS-4 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, AND E
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor			
<input type="checkbox"/>	TFE-CLASS-5 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)			
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!			
Name:	Faye Coffill		Signature: <i>Faye Coffill</i> Date: 8/17/15

BAR 6

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.			<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>					
NPS Park Name		West Potomac Park			
Location within the Park		West Basin Dr. SW Washington, DC 20024			
Name of the Special Event		Landmark Music Festival			
Date(s) of the Special Event		September 26-27, 2015			
Sponsoring Organization		C3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Kevin Noonan (512) 478-7211			
Date(s) Food to be Provided		September 26-27, 2015			
Time(s) Food Served (am - pm)		11 am to 10 pm			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name					
Name of the On-Site Certified Food Service Manager/Supervisor					
Remember: You must provide a legible photocopy of this person's current certification with this application.					
Owner's Name & Phone Number					
Street Address, City, State, ZIP					
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade, (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event		

PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
Example 1: whole, uncut oranges and bananas Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale/items	Example 1: purchased at Giant Grocery Store Example 2: purchased at Bill's Food Warehouse	This Section to be Completed by the NPS Park Concessions Office or Representative
Beer, wine, sodas tea, energy drink, bottled water	Budweiser	

SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
Example 1: Meatloaf Example 2: Mexican Combination Stir Fry	Example 1: Hamburger, Eggs, Milk, and Seasonings Example 2: Beef Steak, Chicken Breast, and Vegetables	This Section to be Completed by the NPS Park Concessions Office or Representative
1. N/A		
2.		
3.		
4.		
5.		

**BAR S**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>			<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.			
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>				
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p>NOTE: Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS <u>at least 70 days prior to the start of the special event.</u></p>				
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.				
<input type="checkbox"/> <b>TFE-CLASS-1 PRIVATE TFE-Permit NOT Required</b> Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)				
<input checked="" type="checkbox"/> <b>TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION I only</b> <b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.				
<input type="checkbox"/> <b>TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b> Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.				
<input type="checkbox"/> <b>TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</b> Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor				
<input type="checkbox"/> <b>TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b> Potentially Hazardous Food served or sold to the general public Park visitor and prepared <u>BOTH</u> off-site in a licensed food service establishment <u>AND</u> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)				
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!				
Name: <u>Faye Cuffill</u>		Signature: <u>Faye Cuffill</u>		Date: <u>8/17/15</u>

BAR 5

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.			<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>					
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Location within the Park		West Basin Dr. SW Washington, DC 20024			
Name of the Special Event		Landmark Music Festival			
Date(s) of the Special Event		September 26-27, 2015			
Sponsoring Organization		C3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Kevin Noonan (512) 478-7211			
Date(s) Food to be Provided		September 26-27, 2015			
Time(s) Food Served (am - pm)		11 am to 10 pm			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name					
Name of the On-Site Certified Food Service Manager/Supervisor					
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>					
Owner's Name & Phone Number					
Street Address, City, State, ZIP					
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade, (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event		
<b>PROVIDE: Information Pertaining to the EACH Menu Item</b>			
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>			
<b>SECTION 1</b>		<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
<b>NON-POTENTIALLY HAZARDOUS FOODS</b>		<b>IDENTIFY COMMERCIAL SOURCES</b>	<input checked="" type="checkbox"/> <b>REQUIRES NPS PARK APPROVAL</b>
<p><i>Example 1: whole, uncut oranges and bananas</i>  <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i></p>		<p><i>Example 1: purchased at Giant Grocery Store</i>  <i>Example 2: purchased at Bill's Food Warehouse</i></p>	This Section to be Completed by the NPS Park Concessions Office or Representative
<p>Beer, wine, sodas                  tea, energy drink,                  bottled water</p>		<p>Budweiser</p>	
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>	
<b>POTENTIALLY HAZARDOUS FOODS ITEM</b>		<b>LIST MAJOR INGREDIENTS</b>	<input checked="" type="checkbox"/> <b>REQUIRES NPS PARK APPROVAL</b>
<p><i>Example 1: Meatloaf</i>  <i>Example 2: Mexican Combination Stir Fry</i></p>		<p><i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i>  <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i></p>	This Section to be Completed by the NPS Park Concessions Office or Representative
1 N/A			
2			
3			
4			
5			

**EAR 4**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>		
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.		
<input type="checkbox"/>	TFE-CLASS-1 PRIVATE TFE-Permit <u>NOT</u> Required	
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)		
<input checked="" type="checkbox"/>	TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only	
<u>ONLY</u> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.		
<input type="checkbox"/>	TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)	
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.		
<input type="checkbox"/>	TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E	
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor		
<input type="checkbox"/>	TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)	
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)		
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!		
Name:	Signature: <i>Faye Coffill</i>	Date: 8/17/15

BAR 4

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.			<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office		
<b>SECTION 1 PROVIDE INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>					
NPS Park Name		West Potomac Park			
Location within the Park		West Basin Dr. SW Washington, DC 20024			
Name of the Special Event		Landmark Music Festival			
Date(s) of the Special Event		September 26-27, 2015			
Sponsoring Organization		C3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Kevin Noonan (512) 478-7211			
Date(s) Food to be Provided		September 26-27, 2015			
Time(s) Food Served (am - pm)		11 am to 10 pm			
<b>SECTION 2 PROVIDE INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2					
ON-SITE Temporary Food Establishment Name					
Name of the On-Site Certified Food Service Manager/Supervisor					
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>					
Owner's Name & Phone Number					
Street Address, City, State, ZIP					
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.	

PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1		NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL	
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged apples, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative	
<p style="font-size: 1.2em;">Beer, wine, sodas tea, energy drink, bottled water</p>	<p style="font-size: 1.2em;">Budweiser</p>		
SECTION 2		POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL	
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative	
1	N/A		
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**BAR 3**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>			
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p>Vendors, do <b>NOT</b> send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p>NOTE: Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event</u>.</p>			
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.			
<input type="checkbox"/>	TFE-CLASS-1 PRIVATE	TFE-Permit <u>NOT</u> Required	
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)			
<input checked="" type="checkbox"/>	TFE-CLASS-2 PUBLIC	TFE Permit Required	Complete Part A and Part B - SECTION 1 only
ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)			
<input type="checkbox"/>	TFE-CLASS-3 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.			
<input type="checkbox"/>	TFE-CLASS-4 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, AND E
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor			
<input type="checkbox"/>	TFE-CLASS-5 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)			
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!			
Name:	Signature: <i>Faye Coffill</i>		Date: 8/17/15

Bar 3

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
		This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.			
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office			
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>					
NPS Park Name		West Potomac Park			
Location within the Park		West Basin Dr. SW Washington, DC 20024			
Name of the Special Event		Landmark Music Festival			
Date(s) of the Special Event		September 26-27, 2015			
Sponsoring Organization		C3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Kevin Noonan (512) 478-7211			
Date(s) Food to be Provided		September 26-27, 2015			
Time(s) Food Served (am - pm)		11 am to 10 pm			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name					
Name of the On-Site Certified Food Service Manager/Supervisor					
Remember: You must provide a legible photocopy of this person's current certification with this application.					
Owner's Name & Phone Number					
Street Address, City, State, ZIP					
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment <u>AND</u> Complete Part F.					
REMEMBER: The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event		

PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR FHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	✓ REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
Beer, wine, sodas tea, energy drink, bottled water	Budweiser	
SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	✓ REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1 N/A		
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BAR 2

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>			
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE:</b> Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u></p>			
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.			
<input type="checkbox"/>	TFE-CLASS-1 PRIVATE	TFE-Permit <u>NOT</u> Required	
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)			
<input checked="" type="checkbox"/>	TFE-CLASS-2 PUBLIC	TFE Permit Required	Complete Part A and Part B - SECTION 1 only
<b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)			
<input type="checkbox"/>	TFE-CLASS-3 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.			
<input type="checkbox"/>	TFE-CLASS-4 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, AND E
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor			
<input type="checkbox"/>	TFE-CLASS-5 PUBLIC	TFE Permit Required	Complete Parts A, B, C, D, E, AND F (F for each off site facility)
Potentially Hazardous Food served or sold to the general public Park visitor and prepared <b>BOTH</b> off-site in a licensed food service establishment <b>AND</b> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations)			
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!			
Name:	Signature: <i>Faye Coffill</i>		Date: 8/17/15

BAR 2

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.				<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office	
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>					
NPS Park Name		West Potomac Park			
Location within the Park		West Basin Dr. SW Washington, DC 20024			
Name of the Special Event		Landmark Music Festival			
Date(s) of the Special Event		September 26-27, 2015			
Sponsoring Organization		C3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Kevin Noonan (512) 478-7211			
Date(s) Food to be Provided		September 26-27, 2015			
Time(s) Food Served (am - pm)		11 am to 10 pm			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name					
Name of the On-Site Certified Food Service Manager/Supervisor					
Remember: You must provide a legible photocopy of this person's current certification with this application.					
Owner's Name & Phone Number					
Street Address, City, State, ZIP					
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade, (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item		
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Edible Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	<input checked="" type="checkbox"/> <b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged apples, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
Beer, wine, sodas, tea, energy drink, bottled water	Budweiser	
<b>SECTION 2</b>	<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	<input checked="" type="checkbox"/> <b>REQUIRES NPS PARK APPROVAL</b>
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1	N/A	
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**BAR 1**

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)			INSTRUCTIONS & SIGNATURE PAGE
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.			
INSTRUCTIONS & SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)				
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p>Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u></p>				
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.				
<input type="checkbox"/> TFE-CLASS-1 PRIVATE TFE-Permit <u>NOT</u> Required Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)				
<input checked="" type="checkbox"/> TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.				
<input type="checkbox"/> TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility) Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.				
<input type="checkbox"/> TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.				
<input type="checkbox"/> TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility) Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)				
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!				
Name: Faye Cuffill			Signature: <i>Faye Cuffill</i>	Date: 8/17/15

BAR 1

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.	
<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>		
NPS Park Name	West Potomac Park		
Location within the Park	West Basin Dr. SW Washington, DC 20024		
Name of the Special Event	Landmark Music Festival		
Date(s) of the Special Event	September 26-27, 2015		
Sponsoring Organization	C3 Presents		
Name of the Special Event Point-of-Contact and Phone #	Kevin Noonan (512) 478-7211		
Date(s) Food to be Provided	September 26-27, 2015		
Time(s) Food Served (am - pm)	11 am to 10 pm		
<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>		
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.			
ON-SITE Temporary Food Establishment Name			
Name of the On-Site Certified Food Service Manager/Supervisor			
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>			
Owner's Name & Phone Number			
Street Address, City, State, ZIP			
<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>		
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment <b>AND</b> Complete Part F.			
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.			

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

PROVIDE: Information Pertaining to the **EACH** Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS-PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged potatoes, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
Beer, wine, sodas tea, energy drink, bottled water	Budweiser	
SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS-PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. N/A		
2.		
3.		
4.		
5.		



JOSE  
ANDRES



Potato  
Chips



GLUTEN FREE

BY

SAN NICASTO

with Himalayan Pink Salt

PRODUCT  
OF SPAIN

Slow cooked to preserve  
the natural health benefits of  
100% EVOO Virgin Olive Oil

NET WEIGHT  
1.41oz 40g



JOSE  
ANDRES



Potato  
Chips

BY

SAN NICASTO

with Himalayan Pink Salt

PRODUCT  
OF SPAIN

Slow cooked to preserve  
the natural health benefits of  
100% EVOO Virgin Olive Oil

NET WEIGHT  
1.41oz

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <u>least 70 days prior to the start of the special event.</u></b></p>		
Please check the box <input type="checkbox"/> below to indicate the 'TFE CLASS' of your operation based on the description(s) that best match your TFE operation.		
<input type="checkbox"/>	<b>TFE-CLASS-1 PRIVATE TFE-Permit NOT Required</b>	
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)		
<input type="checkbox"/>	<b>TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION I only</b>	
ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)		
<input type="checkbox"/>	<b>TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>	
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.		
<input type="checkbox"/>	<b>TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</b>	
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.		
<input checked="" type="checkbox"/>	<b>TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>	
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)		
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i>		
Name:	Signature:	Date:

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.			<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>					
NPS Park Name		West Potomac Park			
Location within the Park		NA (West Potomac Park)			
Name of the Special Event		Land Mark Music festival			
Date(s) of the Special Event		9/26 - 9/27			
Sponsoring Organization		C3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Jon Kelly (512) 653-5436			
Date(s) Food to be Provided		9/26 - 9/27			
Time(s) Food Served (am - pm)		11:00 AM - 10:00 PM			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name		Pepe			
Name of the On-Site Certified Food Service Manager/Supervisor		Domenick Torlucci			
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>					
Owner's Name & Phone Number		Jose Andres Catering 703-413-8181			
Street Address, City, State, ZIP		2250-A Crystal Drive			
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

**PROVIDE: Information Pertaining to the EACH Menu Item**

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water - not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
Sherry Vinaigrette Cabbage Tomato lettuce	Costco Sunbelt	

SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Sals Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. Raw breaded Chicken	Chicken; <del>Potatoes</del> ; bread; flour	
2. Pulled pork	Pork butt; arbol chili Black pepper salt water tomato	
3. Mayo	egg; lemon juice; oil; salt	
4.		
5.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):

Food Process Step: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. <i>Meatloaf</i>	<i>Pulled Pork</i>	<sup>2</sup> <i>Fried Chx</i>	<sup>3</sup> <i>Slice Chx</i>	4.	5.
Served ON site?	<del>COLD</del> / <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT
Prepared ON site?	<del>YES</del> / <del>NO</del>	YES or <del>NO</del>	<del>YES</del> or NO	YES or <del>NO</del>	YES or NO	YES or NO
Prepared OFF site?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site?	<del>YES</del> / <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO
Thawed ON site?	<del>YES</del> / <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F		165 °F	165 °F	39-41 °F		
Prepared OFF site?	<del>YES</del> / <del>NO</del>	<del>YES</del> or NO	YES or <del>NO</del>	<del>YES</del> or NO	YES or NO	YES or NO
Prepared OFF site?	<del>COLD</del> / <del>HOT</del>	COLD or <del>HOT</del>	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	185 °F	39-41 °F	39-41 °F		
Held OFF site after preparation?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold?	<del>YES</del> / <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date?	SAME DAY	Day Before	Day Before	Day Before		
Transported to the Park?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or HOT	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	15 min.	15 min.	15 min.	n/a.	min.
Reheated on site to 165°F?	<del>YES</del> / <del>NO</del>	<del>YES</del> or NO	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO
Held ON site?	<del>COLD</del> / <del>HOT</del>	COLD or <del>HOT</del>	<del>COLD</del> or HOT	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service?	<del>YES</del> / <del>NO</del>	<del>YES</del> or NO	<del>YES</del> or NO	<del>YES</del> or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line?	<del>YES</del> / <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO
Customer Self-Serve = open buffet/line?	<del>YES</del> / <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or <del>NO</del>	YES or NO	YES or NO

Provide any additional comments/information here:

	<b>NPS/NCR -- Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</b>		
<p>1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p>10x20 ft tent</p>		
<p>2. Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p>Potable water provided by C3 presents</p>		
<p>3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p>Provided by C3 presents</p>		
<p>4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.</p> <p>Portable hand wash facilities provided by C3 presents</p>		
<p>5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p>We will provide vendor only portaloets for the Back of house food cart. We will service them and provide ample amount for the number of vendors &amp; staff associated</p>		
<p>6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p>We will provide the appropriate waste &amp; recycling receptacles. We will service them &amp; provide ample amounts for the vendors</p>		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

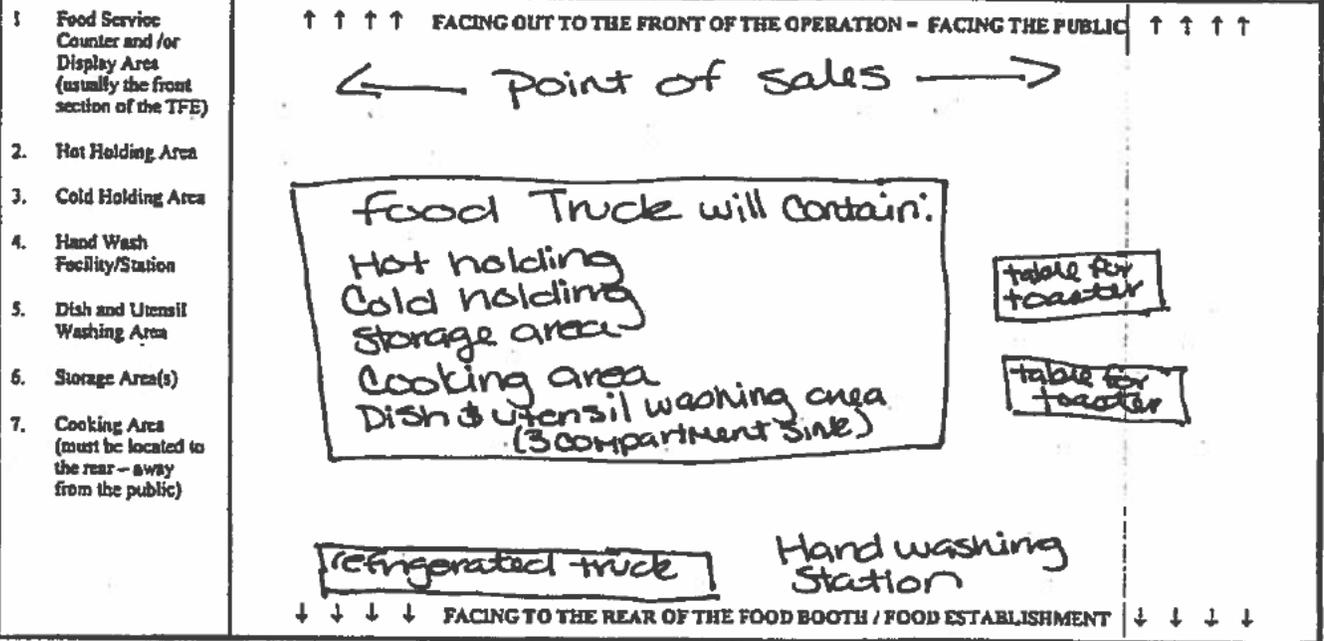
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
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**INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"**

- Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)  
*refrigerated in food Truck at 41°F*
- Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
*refrigerated truck at 41°F*
- If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
*Deep fryer; pot on stove in food truck*
- If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
*Jaleo CC - Cooled & transported in refrigerated section of truck*
- If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
*in pot on stovetop; Chicken fried to order*

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
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**INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/areas/stations as listed.**



	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

**OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE**

**INSTRUCTIONS:** Part F must be completed for **EACH** licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: [ insert the name of the establishment ] \_\_\_\_\_  
 , a currently licensed and locally inspected food establishment, located at:  
 [ Street Address ] \_\_\_\_\_  
 [ City ] \_\_\_\_\_, [ ST/DC ] \_\_\_\_\_, ZIP CODE \_\_\_\_\_

Hereby Authorize :

[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ] \_\_\_\_\_  
 ... to use my food establishment on [ insert date(s) ] \_\_\_\_\_

for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted. Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

\_\_\_\_\_ [insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]

Printed Name of the Owner: \_\_\_\_\_

Telephone Number: \_\_\_\_\_

Signature of the Owner: \_\_\_\_\_ Date signed: \_\_\_\_\_

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license = indicating the business is a licensed food establishment.
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)



**District of Columbia  
Fire and Emergency Medical Services Department  
Fire Prevention Division**



1100 Fourth Street SW, Suite E700, Washington, DC 20024-4451 - (202) 727-1614

**Permit Name: Explosives: Pyrotechnics Indoors/Outdoors  
Permit Number: 15-BB-2933**

**Issued: 09/26/2015**

**Expired: 09/26/2015**

**Permit Holder: Strictly FX LLC**

**Address: 1400 N Micael Drive Suite A, Wood Dale, IL 60191**

**Service Location: The National Mall**

**Business Name: Landmark Music Festival**

**Event: Drake event**

By virtue of the provision of the Fire Prevention Code of the District of Columbia, the Applicant having made application in due form, and as the conditions, surroundings and arrangements are, in the opinion of the Fire Chief, such that the intent of the Fire Code can be observed, authority is hereby given and this permit is granted for:

**DC Code: F-105.6.14 Explosives**

This permit is issued on the condition that all applicable fire code regulations are followed. It does not take the place of any license required by law. Any change in the use or operation stated shall require the approval of the Fire Marshal. To report waste or fraud by any Government office, call the DC Inspector General at 800-521-1639.

A handwritten signature in black ink, appearing to be "Huy".

Fire Marshal

**THIS PERMIT MUST BE POSTED AT ALL TIMES**

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>			
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE:</b> Your <u>Special Event Sponsor</u> must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at <b>least 70 days prior to the start of the special event.</b></p>			
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.			
<input type="checkbox"/>	<b>TFE-CLASS-1</b>	<b>PRIVATE</b>	<b>TFE-Permit NOT Required</b>
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)			
<input type="checkbox"/>	<b>TFE-CLASS-2</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Part A and Part B - SECTION 1 only</b>
<b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)			
<input type="checkbox"/>	<b>TFE-CLASS-3</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.			
<input type="checkbox"/>	<b>TFE-CLASS-4</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, AND E</b>
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.			
<input type="checkbox"/>	<b>TFE-CLASS-5</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>
Potentially Hazardous Food served or sold to the general public Park visitor and prepared <b>BOTH</b> off-site in a licensed food service establishment <b>AND</b> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)			
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i>			
Name:		Signature:	Date:

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.	<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office	
<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(S)</b>	
NPS Park Name		
Location within the Park		
Name of the Special Event		
Date(s) of the Special Event		
Sponsoring Organization		
Name of the Special Event Point-of-Contact and Phone #		
Date(s) Food to be Provided		
Time(s) Food Served (am - pm)		
<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>	
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name		
Name of the On-Site Certified Food Service Manager/Supervisor		
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>		
Owner's Name & Phone Number		
Street Address, City, State, ZIP		
<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>	
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment <u>AND</u> Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item			
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>			
<b>SECTION 1</b>		<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS		IDENTIFY COMMERCIAL SOURCES	✓ <b>REQUIRES NPS-PARK APPROVAL</b>
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>		<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM		LIST MAJOR INGREDIENTS	✓ <b>REQUIRES NPS-PARK APPROVAL</b>
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>		<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1.			
2.			
3.			
4.			
5.			



**NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)**

**PART C**

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less ) as identified in Part B, Section 2 to the five columns below:					
	<i>Example 1. Meatloaf</i>	1.	2.	3.	4.	5.
Served ON site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T* ____ °F	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F
Prepared OFF site ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T* ____ °F	155 °F	_____ °F	_____ °F	_____ °F	_____ °F	_____ °F
Held OFF site after preparation ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	<del>SAME DAY</del>					
Transported to the Park ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	30 min.	_____ min.	_____ min.	_____ min.	_____ min.	_____ min.
Reheated on site to 165°F ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD</del> / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	<del>YES</del> / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO

Provide any additional comments/information here:

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</b>		
1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.		
2. Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.		
3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.		
4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.		
5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.		
6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.		



	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE		
INSTRUCTIONS: Part F must be completed for <u>EACH</u> licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.		
<p>I, The OWNER of: [ insert the name of the establishment ] _____</p> <p>... a currently licensed and locally inspected food establishment, located at:</p> <p>[ Street Address ] _____</p> <p>[ City ] _____, [ ST/DC ] _____ ZIPCODE _____</p> <p>Hereby Authorize :</p> <p>_____</p> <p>[ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]</p> <p>... to use my food establishment on [ insert date(s) ] _____</p> <p>for the purpose of preparing, cooking, cooling, hot holding, and /or transporting food for the special event in for which this application is submitted.</p> <p>Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:</p> <p>_____</p> <p>[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]</p> <p>Printed Name of the Owner: _____</p> <p>Telephone Number: _____</p> <p>Signature of the Owner: _____ Date signed: _____</p> <p>The owner of the off-site food service establishment must attach to this Part F the following documents:</p> <p><input type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.</p> <p><input type="checkbox"/> A photocopy of a current business license = indicating the business is a licensed food establishment.</p> <p><input type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)</p>		

	<p><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>	<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b></p>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p>Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		
<p><input type="checkbox"/> TFE-CLASS-1</p>	<p>PRIVATE TFE-Permit NOT Required</p> <p>Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>	
<p><input type="checkbox"/> TFE-CLASS-2</p>	<p>PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only</p> <p>ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.</p>	
<p><input type="checkbox"/> TFE-CLASS-3</p>	<p>PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</p> <p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>	
<p><input type="checkbox"/> TFE-CLASS-4</p>	<p>PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</p> <p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.</p>	
<p><input checked="" type="checkbox"/> TFE-CLASS-5</p>	<p>PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off-site facility)</p> <p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)</p>	
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</p> <p>Name: <u>Clyde's Restaurant Group</u> Signature: <u>[Signature]</u> Date: <u>8-11-15</u>                  By <u>Jeff Owens, Treasurer</u></p>		

		<p align="center"><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>	<p align="center"><b>PART A</b></p>
<p align="center">This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>			
<p><b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b>                  Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event.                  Please print or type this information to be legible.</p>		<p><b>FOR NPS PARK USE ONLY</b>                  Name by National Park Service                  Date of Application                  NPS Park Permit Office</p>	
<p><b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT</b></p>			
NPS Park Name	WEST POTOMAC PARK		
Location within the Park	WEST POTOMAC PARK		
Name of the Special Event	LANDMARK MUSIC FESTIVAL		
Date(s) of the Special Event	SEP 26-27, 2015		
Sponsoring Organization	C3 PRESENTS		
Name of the Special Event Point-Of-Contact and Phone #	JON KELLY · 512-653-5436		
Date(s) Food to be Provided	SEP 26-27, 2015		
Time(s) Food Served (am - pm)	NOON - 10 PM		
<p><b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b></p>			
<p><input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.</p>			
ON-SITE Temporary Food Establishment Name	CLYDES MANAGEMENT INC - T/A THE HAMILTON		
Name of the On-Site Certified Food Service Manager/Supervisor	DAVID MORAN		
<p><i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i></p>			
Owner's Name & Phone Number	JEFF OWENS 202 333-9180		
Street Address, City, State, ZIP	3234 M St. NW WDC 20007		
<p><b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b></p>			
<p><input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.</p>			
<p><b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.</p>			

<p><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>		<p><b>PART B</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p>PROVIDE: Information Pertaining to the EACH Menu Item</p>		
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>		
<p><b>SECTION 1</b></p>	<p><b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b></p>	
<p>NON-POTENTIALLY HAZARDOUS FOODS</p>	<p>IDENTIFY COMMERCIAL SOURCES</p>	<p>REQUIRES NPS PARK APPROVAL</p>
<p><i>Example 1: whole, uncut apples and bananas</i>  <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i></p>	<p><i>Example 1: purchased at Giant Grocery Store</i>  <i>Example 2: purchased at Bill's Food Warehouse</i></p>	<p>This Section to be Completed by the NPS Park Concessions Officer or Representative</p>
<p>① POTATO BUNS                  ② LEMONS                  ③ PO BOY HOGGIE ROL                  ④ OYSTER CRACKERS                  TOBASCO SAUCE.</p>	<p>① MARTINS                  ② KRAWY PRODUCE                  ③ LYON                  ④ SNUK FOODS</p>	
<p><b>SECTION 2</b></p>	<p><b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 items)</b></p>	
<p>POTENTIALLY HAZARDOUS FOODS ITEM</p>	<p>LIST MAJOR INGREDIENTS</p>	<p>REQUIRES NPS PARK APPROVAL</p>
<p><i>Example 1: Meatloaf</i>  <i>Example 2: Mexican Combination Stir Fry</i></p>	<p><i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i>  <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i></p>	<p>This Section to be Completed by the NPS Park Concessions Officer or Representative</p>
<p>1. CRAB CAKES</p>	<p>CRAB MEAT, MAYO, SKTTINES, OLD BAY</p>	
<p>2. PULLED PORK</p>	<p>PORK SHOULDER, SPICES, VINEGAR &amp; KETCHUP</p>	
<p>3. OYSTER STEW</p>	<p>SHUCKED OYSTERS, CREAM, WHITE WINE, CELERY, WALNUTS, SHALLOTS</p>	
<p>4. JAMBALAYA</p>	<p>SHRIMP, CHIX ANDDOUILLE SAUSAGE, RICE, GARLIC, TOMATOES, PEPPER</p>	
<p>5. CHEDDAR/JALAPENO CORNBREAD</p>	<p>FLOUR, COEN, CORNMEAL, MILK, EGGS, JALAPENO, CHEDDAR, SOUL CREAM</p>	

NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)		PART C				
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Meatloaf	1. CRAB CAKES	2. PORK	3. OYS STEW	4. JAMBALAYA	5. CORN BREAD
Served ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Prepared ON site ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Cutting/washing of ingredients ON site ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ___ °F	— °F	165 °F	165 °F	165 °F	165 °F	— °F
Prepared OFF site ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Cooked OFF site = insert the T° ___ °F	155 °F	N/A °F	165 °F	N/A °F	N/A °F	155 °F
Held OFF site after preparation ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Cooled after cooking and held cold ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	9/25	9/25	9/25	9/25	9/25
Transported to the Park ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Transport time to Park = insert minutes	30 min.	20 min.	20 min.	20 min.	20 min.	20 min.
Reheated on site to 165°F ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>	<del>COLD</del> or <del>HOT</del>
Served by TFE staff = counter service ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	YES / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Provide any additional comments/information here:						

	NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)	PART D
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
1	Describe the Building, Structure, Unit or Tenting to be used for the TFE. <i>EVENT providing two professional grade 100' x 20' tents for food vendors.</i>	
2	Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park. <i>EVENT Host will provide potable water for the back of house food court via Event Water Solutions. Filtration process available upon request.</i>	
3	Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park. <i>EVENT Host will provide grease &amp; grey water collection units for B.O.H. food court. Event will service them and provide ample amounts for vendors.</i>	
4	Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities. <i>Event Host will provide handwashing stations for B.O.H. food court. Event Host will service them &amp; provide ample amount for vendors.</i>	
5	Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended. <i>Event Host will provide "vendor only" portolets for B.O.H. food court &amp; will be serviced regularly.</i>	
6	Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland. <i>Event Host to provide &amp; service regularly.</i>	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

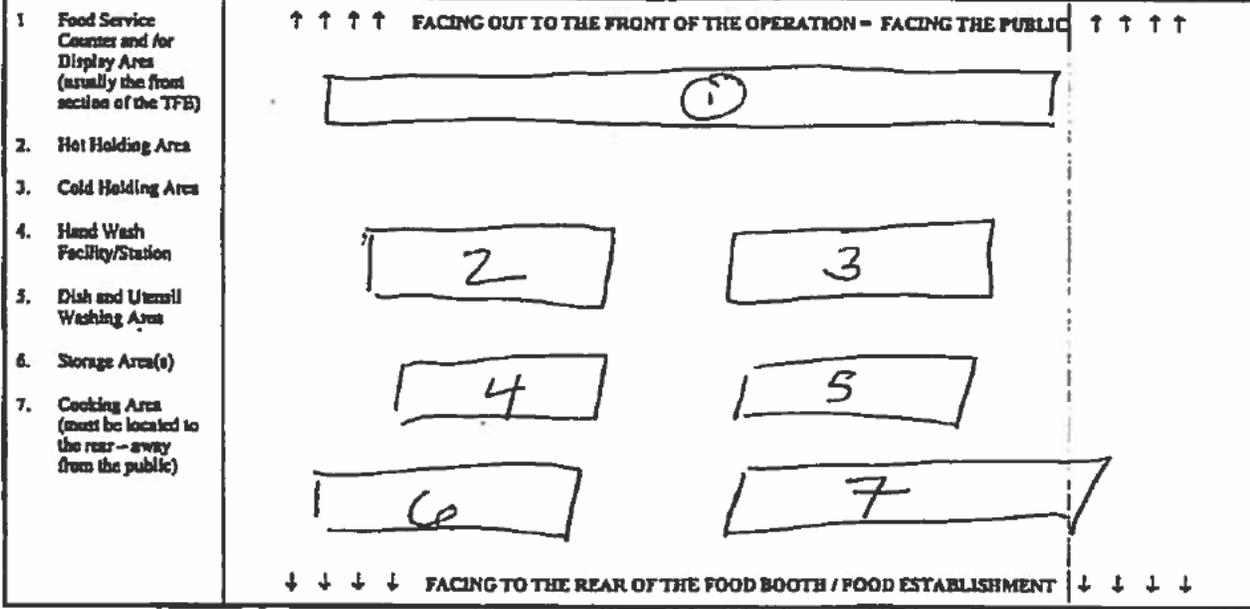
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>
------------------	-------------------------------------------------------------------------------------

**INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"**

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)  
 ① REFRIGERATED TRUCK  
 ② LARGE COOLERS WITH ICE
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
 ① REFRIGERATED TRUCK  
 ② LARGE COOLERS W/ CRUSHED ICE
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
 - CANDY STOVE W PROPANE - INDIRECT COOKTOP/ELECTRIC  
 - FLAT TOP W/ GRIDDLE - HOT HOLDING BUCKETS (STERN)
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
 NO FOOD transported HOT
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
 SEE ABOVE

<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>
------------------	------------------------------------------------------------------------------------------

**INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.**



	<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

OFF-SITE Licensed Food Establishment Owner's Agreement - Allowing the use of the off-site facility by the TFE

INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: (insert the name of the establishment) JEFF OWENS

... a currently licensed and locally inspected food establishment, located at:

[ Street Address ] 600 14th St, NW  
[ City ] WASHINGTON (ST/DC) DC ZIPCODE 20005

Hereby Authorize:

C3 PRESENTS - LANDMARK MUSIC FESTIVAL

(insert the name of the on-site TFE operation or the owner of the on-site TFE operation)

... to use my food establishment on [insert date(s)] SEP 26 - 27, 2015

for the purpose of preparing, cooking, cooling, hot holding, and/or transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

DAVID MORAN

(insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation)

Printed Name of the Owner: Clyde's Restaurant Group By Jeff Owens, Treasurer

Telephone Number: 202-333-9180

Signature of the Owner: [Signature] Date signed: 8-11-15

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority - the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license indicating the business is a licensed food establishment.
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)

\*\*\*

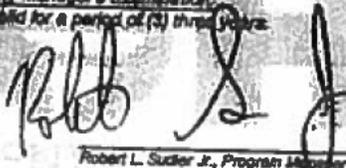
The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

**DAVID N. MORAN**

has provided certification of passing a nationally recognized  
Food Safety Manager's Examination

This ID card is valid for a period of (3) three years.

Exam Date: 09/11/2014  
Expiration Date: 09/11/2017  
Issue Date: 10/15/2014  
Certified Number: FS-82838



Robert L. Sudler Jr., Program Manager

You must present this card with a valid photo ID



GOVERNMENT  
OF THE  
DISTRICT OF  
COLUMBIA  
Vincent C. Gray,

Department of Consumer and  
Regulatory Affairs  
Business License Division  
1100 4th Street S.W.  
Washington DC 20024

Date Issued: 10/15/2013  
Category: 9313  
License#: 931312000074  
License-Period: 12/1/2013 - 11/30/2015

**BASIC BUSINESS LICENSE**

<b>Billing Name and Address:</b> CLYDE'S MANAGEMENT INC  3236 M Street Nw Washington, DC 20007	<b>Premise/Application's Name and Address:</b> CLYDE'S MANAGEMENT INC  600 14TH ST NW WASHINGTON, DC 20005	<b>Registered Agent's Name and Address</b> SALLY DAVIDSON  3416 Volta Place Nw Washington DC20007
------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------

**Owner's Name**  
Corp. Name CLYDE'S MANAGEMENT INC  
Trade Name THE HAMILTON

Co/O/HOP#: CO1200537	SSL: 0224 0824	Zone:	Ward: 2	ANC:	PERM NO.
CLASS: D	Seat(s) - 848				

Public Health: Retail Food Establishment - Restaurant

- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES -

\*License Effective from the later of Issued or Start of License-Period Date

*Nicholas A. Majett*  
Director:  
Nicholas A. Majett

*CFO Col 205 539* Date: *12/06/11*  
**Food Establishment Inspection Report**  
 Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

Establishment Name: *The Hamilton*  
 Address: *600 14th St NW* City/State/Zip Code: *DC*  
 Telephone: *202 787 1000* Email Address:  
 Date of Inspection: *4.07.11* Time In: *12:00 AM* Time Out: *2:05 AM*  
 License Holder: *Clyde J. Met* License/Contract No.: *9313-12000074*  
 License Period: *12/1/13* *11/20/15* Type of Inspection: *Complaint*  
 Establishment Type: *RESTAURANT* Risk Category:  1  2  3  4  5 U

Certified Food Protection Manager (CFPM)  
*DAVID MORAN*  
 CFPM # *09/11/11*  
 CFPM Expiration Date *6/26/16*  
 Name of licensed trash or solid waste contractor: *ETW*  
 Name of licensed liquid/grease collection contractor: *ETW oil*  
 Name of licensed pest exterminator/contractor: *STELLA TECH*

GOOD PRACTICES/RISK FACTORS AND PUBLIC HEALTH			
Compliance Status		COS	R
IN	OUT	1. Correct response to questions	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	2. Minimum staff awareness; policy present	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	3. Proper use of reporting, restriction & exclusion	<input checked="" type="checkbox"/> <input type="checkbox"/>
IN	OUT	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	5. No discharge from eyes, nose, or mouth	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	6. Clean hands, properly washed	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	7. No bare hand contact with ready-to-eat foods	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	8. Adequate handwashing facilities	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	9. Food obtained from approved source	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	10. Food received at proper temperature	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	11. Food in good condition, safe, unadulterated	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	13. Food separated and protected	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	16. Proper cooking time and temperatures	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	17. Proper reheating procedures for hot holding	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	18. Proper cooling time and temperatures	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	19. Proper hot holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	20. Proper cold holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	21. Proper date marking and disposition	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	22. Time as a public health control procedures & records	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	23. Consumer advisory for raw or undercooked foods	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	24. Pasteurized foods used; probiotic foods not offered	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	25. Food additives: approved & properly used	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	26. Toxic substances properly identified, stored, used	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	27. Compliance with variance, specified process, and HACCP plan	<input type="checkbox"/> <input type="checkbox"/>

GOOD PRACTICES/RISK FACTORS AND PUBLIC HEALTH			
Compliance Status		COS	R
IN	OUT	28. Pasteurized eggs used where required	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	29. Water and ice from approved source	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	30. Variance obtained for specialized processing methods	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	32. Plant food properly cooked for hot holding	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	33. Approved thawing methods used	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	34. Thermometers provided and accurate	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	35. Food properly labeled; original container	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	36. Insects, rodents, and animals not present	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	37. Contamination prevented during food preparation, storage & display	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	38. Personal cleanliness	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	39. Wiping cloths; properly used and stored	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	40. Washing fruits and vegetables	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	41. In use utensils; properly stored	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	42. Utensils, equipment and linens: properly stored, stored, handled	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	43. Single-use/single-service articles: properly stored, used	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	44. Gloves used properly	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	46. Warewashing facilities installed, maintained, used, test strips	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	47. Nonfood contact surfaces clean	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	48. Hot & cold water available, adequate pressure	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	49. Plumbing installed, proper backflow devices	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	50. Sewage and waste water properly disposed	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	51. Toilet facilities: properly constructed and clean	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	52. Garbage/refuse properly disposed, facilities maintained	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	53. Physical facilities installed, maintained, & clean	<input type="checkbox"/> <input type="checkbox"/>
IN	OUT	54. Adequate ventilation & lighting throughout area	<input type="checkbox"/> <input type="checkbox"/>

\* Violation of six (6) or more CRITICAL ITEMS that cannot be corrected on during the course of the inspection results in an automatic suspension and close food establishment.

# Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations.



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

Establishment Name The Hamilton Establishment Address 600 14th St NW DC

Hot water	146°	Reach in	49°	Onions	44°	Chicken	49°
Hot water	115°	Reach in	47°	Grain	145°	Chicken	49°
Hot water	111°	Reach in	49°	Green bell	44°	Eggs	49°
Hot water	81°	Tomatoes	48°	Mushrooms	43°	Butter	49°
						Cheese	49°

812/ No willful. Nothing  
are not stayed in a  
packaged portions  
(19 days) 1525.1 No readable date plate in the  
kitchen's hardware p machine  
(19 days)

808/ Food products are  
plastic package are  
not labeled 1005.1 Cold food items are held @  
uncontrolled 5° (5 days)

1574/ No temperature  
logs in some sections  
of food storage 1007.1 Refrigerated food items are not  
checked with date &  
contents (5 days)

30/ No employees health  
policy for food service 1010.1 No variance for its 200th  
mile prep & sale

INSPECTOR'S COMMENTS 1502.1 The kitchen drains are not  
covered in a sanitary  
manner & have grooves  
(19 days)

2805.2 No hot/cold hot water  
@ 100°F in the restrooms  
(19 days)

902/ Uncovered food items in the  
kitchen & bar (19 days)

if any questions please call M. Gloman @ 202 541  
9180

Person in Charge (Signature) [Signature] (Print) DAVID MORAN  
Inspector (Signature) [Signature] (Print) BRH  
Date 4.7.2015

Congressional Seafood Catering Co for seafood: catfish & oysters/ clams



DC.gov dcwebforms.in.dc.gov

### Fire and EMS Department

- FEMS Home
  - Services
  - Education & Outreach
  - Divisions
  - Publications
  - 911 Translations
  - Response Time Metrics
  - About FEMS
- Permit & Inspection Applications Home Welcome, Aaron Hazel [Logout](#)

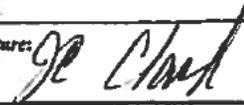
#### Application for Permits and Inspections (\* = Required field)

Application Type:\*    
 Permit Type:\*    
 Application #: 15-BB-2933      Application Status: permit issued      Created: 9/21/2015 5:20:18 PM  
 Denied:       DCRA #:  
 Customer Information:  
 Contact:  
 Name:\* Paige Barron      Email:\* paige@strictlyfx.com  
 Phone:\* (630)694-2394  
 Company:  
 Name:\* Strictly FX LLC  
 Address:\* 1400 N Michael Drive Suite A  
 City:\* Wood Dale      State:\* IL       Zip:\* 60191  
 Phone:      Email:  
 Service Location:  
 Business Name:\* Landmark Music Festival  
 Service Location:\* The National Mall  
 Ward:       Quadrant:   
 Event Information:  
 Name: Drake event      Location:  
 End:   
 Permitholder Name:\* Strictly FX LLC  
 Permitholder Address:\* 1400 N Micael Drive Suite A, Wood Dale, IL 60191  
 User Documents:   
 Review Information:  
 Reviewer Name: Lt. Aaron Hazel, FM-7      Review Date: 09/22/2015   
 Review Status: documents received   
 Inspection Information:  
 Inspector Name: Sgt Kearney      Inspection Date: 09/26/2015   
 Inspection Status: approved   
 Comments: Lt. Hazel received supported documents via email from Ms. Paige Barron of (Strictly FX).      Attachment 1:   
 Payment Information:  
 Payment Amount:\* \$250.00  
 Fee (calculated): \$250.00      Expedite:  *The Permit Fee is doubled for Expedited Requests.*      Payment Type:\* credit card   
 Credit Card Type:\*       Credit Card Number:\* xxxxxxxxxxxx3512  
 Expiration Date:\*  /       Security Code:\*  
 Cardholder Name\* Strictly FX LLC

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\*\*\* The Application data have been saved successfully.

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	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>			
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><b>Vendors, do NOT send this application directly to the NPS.</b> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>			
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.			
<input type="checkbox"/>	<b>TFE-CLASS-1</b>	<b>PRIVATE</b>	<b>TFE-Permit NOT Required</b>
<p>Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>			
<input type="checkbox"/>	<b>TFE-CLASS-2</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Part A and Part B - SECTION 1 only</b>
<p><b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)</p>			
<input type="checkbox"/>	<b>TFE-CLASS-3</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>
<p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>			
<input checked="" type="checkbox"/>	<b>TFE-CLASS-4</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, AND E</b>
<p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.</p>			
<input type="checkbox"/>	<b>TFE-CLASS-5</b>	<b>PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>
<p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared <b>BOTH</b> off-site in a licensed food service establishment <b>AND</b> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)</p>			
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</p>			
Name: <b>JE CLARK</b>		Signature: 	Date: <b>8/12/15</b>

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.			<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>					
NPS Park Name		WEST POTOMAC PARK			
Location within the Park		WEST POTOMAC PARK			
Name of the Special Event		LANDMARK MUSIC FESTIVAL			
Date(s) of the Special Event		26-27 SEP 2015			
Sponsoring Organization		C3 PRESENTS			
Name of the Special Event Point-of-Contact and Phone #		JON KELLY - 512-653-5436			
Date(s) Food to be Provided		26-27 SEP 15			
Time(s) Food Served (am - pm)		8 AM - 7 PM			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name		LEMONADE LOVE			
Name of the On-Site Certified Food Service Manager/Supervisor		JC CLARK - EDWINA ARENAS			
Remember: You must provide a legible photocopy of this person's current certification with this application.					
Owner's Name & Phone Number		JC CLARK			
Street Address, City, State, ZIP		11890-G OLD BATHMORE PIKE, BELTON MD			
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

 <b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
PROVIDE: Information Pertaining to the <u>EACH</u> Menu Item		
The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)		
<b>SECTION 1</b>	<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled aloe/juice = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
BEETS KALE LEMONS	PURCHASE FROM LOCAL FARMERS PURCHASE FROM COASTAL FOODS	
<b>SECTION 2</b>	<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. LEMONADE	LEMONS, PEACHES, BEETS, KALE	
2. PEACHES		
3.		
4.		
5.		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART C</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Mealof Mescalof	1. LEMONADE	2.	3.	4.	5.
Served ON site ?	COLD/HOT	COLD or <del>HOT</del>	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	YES/NO	<u>YES</u> or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	COLD/HOT	<u>COLD</u> or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	YES/NO	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Thawed ON site ?	YES/NO	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F			°F	°F	°F	°F
Prepared OFF site ?	YES/NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	COLD/HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	°F	°F	°F	°F	°F
Held OFF site after preparation ?	COLD/HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	YES/NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY					
Transported to the Park ?	COLD/HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	80 min.	min.	min.	min.	min.	min.
Reheated on site to 165°F ?	YES/NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	COLD/HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	YES/NO	YES or <del>NO</del>	YES or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	YES/NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	YES/NO	<del>YES</del> or NO	YES or NO	YES or NO	YES or NO	YES or NO

Provide any additional comments/information here:

*SERVING JUST LEMONADE - Frozen + Regular.  
(cut vegs) & Fruit Added while Blending*

	<p>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</p>	<p><b>PART D</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</p>		
<p>1. Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p><i>EVENT COORD will be providing professional grade tent</i></p>		
<p>2. Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the name and telephone number of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p><i>EVENT COORD will provide potable water for back of house food court via EVENT WATER SOLUTIONS. Filtration process available upon request</i></p>		
<p>3. Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the name and telephone number of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p><i>EVENT COORD will have grease &amp; grey water collection units for the back house food court.</i></p>		
<p>4. Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.</p> <p><i>EVENT COORD will provide vendors only hand washing station &amp; will service them.</i></p>		
<p>5. Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the name and telephone number of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p><i>EVENT COORD. will provide portable toilets for vendors</i></p>		
<p>6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p><i>EVENT COORD. will provide the appropriate waste &amp; recycling receptacles &amp; will service them.</i></p>		

	<p>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</p>	<p><b>PART E</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p><b>SECTION 1</b></p>	<p>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</p>	
<p>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</p>		
<p>1.</p>	<p>Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)</p> <p><i>Refrigerated Truck &amp; Ice chest.</i></p>	
<p>2.</p>	<p>Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)</p> <p><i>Refrigerated Truck &amp; Ice Chest</i></p>	
<p>3.</p>	<p>If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill) and electric/propane/charcoal)</p> <p><i>BLENDERS – ELECTRIC</i></p>	
<p>4.</p>	<p>If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.</p> <p><i>_____</i></p>	
<p>5.</p>	<p>If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)</p> <p><i>_____</i></p>	
<p><b>SECTION 2</b></p>	<p>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</p>	
<p>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed:</p>		
<p>1. Food Service Counter and /or Display Area (usually the front section of the TFE)</p> <p>2. Hot Holding Area</p> <p>3. Cold Holding Area</p> <p>4. Hand Wash Facility/Station</p> <p>5. Dish and Utensil Washing Area</p> <p>6. Storage Area(s)</p> <p>7. Cooking Area (must be located to the rear – away from the public)</p>	<p>↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION – FACING THE PUBLIC ↑ ↑ ↑ ↑</p> <p>1. <i>SERVING/PAY STATION</i></p> <p>3. <i>COLD HOLDING</i></p> <p>4. <i>HAND WASH</i></p> <p>6. <i>STORAGE AREA</i></p> <p>7. <i>COOKING AREA</i></p> <p>5. <i>DISH &amp; WASH AREA</i></p> <p>↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓</p>	

	<p><b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b></p>	<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>		
<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b></p>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p>		
<p><b>Vendors, do NOT send this application directly to the NPS.</b> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p>		
<p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		
<p><input type="checkbox"/> TFE-CLASS-1</p>	<p>PRIVATE TFE-Permit <u>NOT</u> Required</p>	<p>Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>
<p><input type="checkbox"/> TFE-CLASS-2</p>	<p>PUBLIC TFE Permit Required Complete Part A and Part B - SECTION 1 only</p>	<p><b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.</p>
<p><input type="checkbox"/> TFE-CLASS-3</p>	<p>PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off-site facility)</p>	<p>Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>
<p><input type="checkbox"/> TFE-CLASS-4</p>	<p>PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E</p>	<p>Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.</p>
<p><input checked="" type="checkbox"/> TFE-CLASS-5</p>	<p>PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off-site facility)</p>	<p>Potentially Hazardous Food served or sold to the general public Park visitor and prepared <b>BOTH</b> off-site in a licensed food service establishment <b>AND</b> prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)</p>
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. Reminder ... if you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</p>		
<p>Name: <u>David Anderson</u></p>	<p>Signature: </p>	<p>Date: <u>9/19/2015</u></p>

 <b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.		<b>FOR USE PART USE ONLY</b> This application must be submitted to the NPS Park Permit Office.
<b>SECTION 1 PROVIDE INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>		
NPS Park Name	West Potomac Park	
Location within the Park	West Potomac Park	
Name of the Special Event	Land Mark Music Festival	
Date(s) of the Special Event	9/26/15 - 9/27/15	
Sponsoring Organization	C3 Presents	
Name of the Special Event Point-of-Contact and Phone #	Jon Kelly (512) 653-5436	
Date(s) Food to be Provided	9/26/15 - 9/27/15	
Time(s) Food Served (am - pm)	11:00am - 10:00pm	
<b>SECTION 2 PROVIDE INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>		
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.		
ON-SITE Temporary Food Establishment Name	Oyamel	
Name of the On-Site Certified Food Service Manager/Supervisor	Colin King	
Remember: You must provide a legible photocopy of this person's current certification with this application.		
Owner's Name & Phone Number	Oyamel LLC	
Street Address, City, State, ZIP	401 7 <sup>th</sup> Street, NW, Washington, DC, 20004	
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>		
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.		
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority - this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.		

<p><b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b></p>		<p><b>PART B</b></p>
<p>This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.</p>		
<p><b>PROVIDE: Information Pertaining to the EACH Menu Item</b></p>		
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretive ethnic food events menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Concessions will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>		
<p><b>SECTION 1</b></p>	<p><b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b></p>	
<p><b>NON-POTENTIALLY HAZARDOUS FOODS</b></p>	<p><b>IDENTIFY COMMERCIAL SOURCES</b></p>	<p><b>REQUIRES NPS PARK APPROVAL</b></p>
<p><i>Example 1: whole, uncut grapes and bananas</i>  <i>Example 2: individually packaged apples, chips, pretzels, granola bars, oranges, and bottled water - not for sale items</i></p>	<p><i>Example 1: purchased at Giant Grocery Store</i>  <i>Example 2: purchased at Jill's Food Warehouse</i></p>	<p>This section to be completed by the NPS Park Concessions/Permit Office</p>
<p>Limes uncut Pork Rinds</p>		
<p><b>SECTION 2</b></p>	<p><b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)</b></p>	
<p><b>POTENTIALLY HAZARDOUS FOODS ITEM</b></p>	<p><b>LIST MAJOR INGREDIENTS</b></p>	<p><b>REQUIRES NPS PARK APPROVAL</b></p>
<p><i>Example 1: Meatloaf</i>  <i>Example 2: Mexican Combination Stir Fry</i></p>	<p><i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i>  <i>Example 2: Beef, Steak, Chicken, Bread, and Vegetables</i></p>	<p>This section to be completed by the NPS Park Concessions/Permit Office</p>
<p>1. Carnitas</p>	<p>Confit Pork, Avocado, tomatoes</p>	
<p>2. Beef stew</p>	<p>Braised beef chuck, habanero garlic dressing, fresh lettuce, pickles</p>	
<p>3. Refried Beans</p>	<p>Onions caramelized Tomato habanero</p>	
<p>4. Housemade Ricotta</p>	<p>Fresh cheese, sour orange</p>	
<p>5.</p>		

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NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)						PART C
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.						
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.						
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )						
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):						
Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1, <i>steak/loaf</i>	1.	2.	3.	4.	5.
Served ON site?	<del>COLD</del> /HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<del>COLD</del> or HOT	COLD or HOT
Prepared ON site?	<del>YES</del> /NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Prepared OFF site?	<del>COLD</del> /HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooking/washing of ingredients ON site?	<del>YES</del> /NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Thawed ON site?	<del>YES</del> /NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Cooked ON site = insert the T° ____ °F		°F	°F	°F	°F	°F
Prepared OFF site?	<del>YES</del> /NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Prepared OFF site?	<del>COLD</del> /HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<del>COLD</del> or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	°F	°F	°F	°F	°F
Hold OFF site after preparation?	<del>COLD</del> /HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	<u>COLD</u> or HOT	COLD or HOT
Cooked after cooking and held cold?	<del>YES</del> /NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Date prepared OFF site = insert day/date?	SAME DAY					
Transported to the Park?	<del>COLD</del> /HOT	COLD or HOT	COLD or HOT	COLD or HOT	<del>COLD</del> or HOT	COLD or HOT
Transport time to Park = insert minutes	30 min.	30 min.	30 min.	30 min.	30 min.	min.
Reheated on site to 165°F?	<del>YES</del> /NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or <u>NO</u>	YES or NO
Hold ON site?	<del>COLD</del> /HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<u>COLD</u> or HOT	COLD or HOT
Served by TFE staff = counter service?	<del>YES</del> /NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Served by TFE staff = buffet/service line?	<del>YES</del> /NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO
Customer self-serve = open buffet/line?	<del>YES</del> /NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO
Provide any additional comments/information here:						

	<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</b>		
1	Describe the Building, Structure, Unit or Tenting to be used for the TFE.	
10x20 ft tent - provided by C3 Presents as part of two 100' x 20' professional grade tents.		
2.	Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the name and telephone number of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.	
Potable water provided by C3 presents via Event Water Solutions.		
3.	Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the name and telephone number of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.	
Provided by C3 presents, including grease and grey water collection units Back of house. C3 presents will service them.		
4.	Describe the TFE Hand Wash Facilities on site: I.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.	
Portable hand wash facilities provided by C3 Presents + serviced by C3 presents.		
5.	Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the name and telephone number of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your toilet on-site operation is less than 2 hours, access to toilets is not required, but is recommended.	
C3 presents will provide vendor-only portables for Back of house. C3 presents will service them and provide ample amounts.		
6.	Describe Refuse Disposal (i.e., will the NPS provide refuse containers or will you haul all your own refuse off property).	
C3 presents will provide the appropriate waste and recycling receptacles. C3 presents will service them and provide ample amounts.		

	<b>NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		

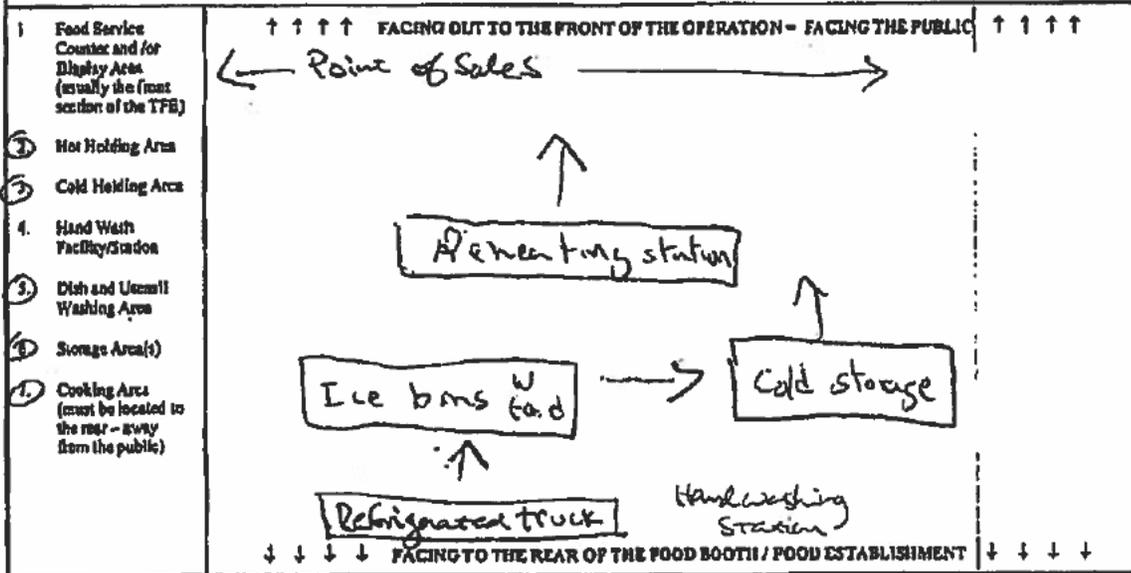
**SECTION 1** PROVIDE: Information pertaining to your on-site Temporary Food Establishment

**INSTRUCTIONS:** Answer the following questions; if not applicable, insert "N/A"

1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)  
→ Coolers filled with ice.
2. Describe the equipment to be used to store cold food on site at 41°F or below (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
→ Refrigerated truck at 41°F
3. If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source (e.g. stove/oven/grill) and electric/propane/charcoal)  
→ stove top reheating in stainless steel pots
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above  
→ clean cambro packed in ice chest to maintain temp, then heated to 165°F in site
5. If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
→ Propane stoves

**SECTION 2** PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT

**INSTRUCTIONS:** In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw in set the requested 1-7 items/areas/stations as listed.



	<p><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p> <p>This APPLICATION must be submitted 70 DAYS prior to the start of the special event.</p>	<b>PART F</b>
<p><b>OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE</b></p>		
<p><b>INSTRUCTIONS:</b> Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.</p>		
<p>I, The OWNER of: (insert the name of the establishment) <u>Cyamel DC LLC</u></p>		
<p>... a currently licensed and locally inspected food establishment, located at:</p>		
<p>[ Street Address ] <u>401 7<sup>th</sup> ST NW</u></p>		
<p>[ City ] <u>WASHINGTON DC</u> (ST/DC) <u>DC</u> ZIP CODE <u>20004</u></p>		
<p>Hereby Authorize:</p>		
<p><u>DAVID ANDERSON</u> (insert the name of the on-site TFE operation or the owner of the onsite TFE operation)</p>		
<p>... to use my food establishment on (insert date(s)) <u>9/26 + 9/27 2015</u></p>		
<p>for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.</p>		
<p>Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:</p>		
<p><u>COLIN KIRK</u> (insert the name of the off-site certified food service manager/supervisor who will be on the to oversee this food service operation)</p>		
<p>Printed Name of the Owner: <u>DAVID ANDERSON</u></p>		
<p>Telephone Number: <u>202-629-1005</u></p>		
<p>Signature of the Owner: <u>[Signature]</u> Date signed: <u>9/10/2015</u></p>		
<p>The owner of the off-site food service establishment must attach to this Part F the following documents:</p>		
→	<p><input checked="" type="checkbox"/> A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.</p>	
→	<p><input checked="" type="checkbox"/> A photocopy of a current business license indicating the business is a licensed food establishment.</p>	
→	<p><input checked="" type="checkbox"/> A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation (if this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)</p>	

GOVERNMENT OF THE DISTRICT OF COLUMBIA  
 Mayor Muriel Bowser  
 Department of Consumer and Regulatory Affairs  
 Business License Division  
 1100 4th Street S.W.  
 Washington DC 20024  
 Date Issued: 5/3/2015  
 Category: 9313  
 License#: 931313000245  
 License Period: 6/1/2015 - 5/31/2017

**BASIC BUSINESS LICENSE**

Billing Name and Address: OYAMEL DC LLC  
 Premise/Application's Name and Address: OYAMEL DC LLC  
 Registered Agent's Name and Address: Jecca Corporate Services Inc

717 D Street Nw  
 6th Floor  
 Washington, DC 20004

401 7TH ST NW  
 WASHINGTON, DC 20004

1225 19th Street Nw Ste# 320  
 Washington DC 20036

Owner's Name  
 Corp. Name OYAMEL DC LLC  
 Trade Name OYAMEL

Co/O/HOP#: 1302296	SSL: 0457 0871	Zone:	Ward: 2	ANC:	PERM NO.
CLASS: D	Seat(s) - 180				

Public Health: Retail Food Establishment - Restaurant.

- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES -

License Effective from the later of Issued or Start of License-Period Date

*Melinda Bolling*  
 Interim Director  
 Melinda Bolling

VOID VOID VOID VOID VOID VOID VOID

Government of the District of Columbia  
 Department of Consumer and Regulatory Affairs

1100 3th Street SW  
 Washington DC 20024  
 (202) 442-4400  
 dcra.dc.gov

**C O F O**

**CERTIFICATE OF OCCUPANCY**

PERMIT NO. **001401263**

Issued Date: **02/15/2014**

Address: <b>1417TH ST NW</b>		Zone: <b>DD/C-4</b>	Ward: <b>2</b>	Square: <b>0457</b>	Suffix:	Lot: <b>0871</b>
Description of Occupancy: <b>RESTAURANT WITH 180 SEATS AND MAXIMUM OCCUPANCY OF 279.</b>						
Permission is Hereby Granted To: <b>OYAMEL DC, LLC</b>	Trading As: <b>OYAMEL</b>	Floor(s) Occupied: <b>BSMT &amp; FIRST</b>	Occupied Sq. Footage: <b>279</b>			
Property Owner: <b>CARNEY ARTS ASSOCIATES LIMITED PARTNERSHIP</b>	Address: <b>HASTINGS DEVELOPMENT COMPANY 1558 CONNORVE NW FL 5 WASHINGTON, DC 20036-1111</b>	BZA/PUD Number:	Occupied Sq. Footage: <b>886</b>			
Building Permit Number (if applicable)	Type of Application: <b>Revised</b>	Approved Building Code Use: <b>Restaurants - A-2</b>				
		Approved Zoning Code Use: <b>Restaurant</b>				
<p>CONDITIONS RESTRICTIONS</p> <p>THIS CERTIFICATE MUST ALWAYS BE CONSPICUOUSLY DISPLAYED AT THE ADDRESS AND ENTRANCE, EXCEPT PLACES OF RELIGIOUS ASSEMBLY. Use complies with DCRA Title 24, Chapter 12 (Construction).</p> <p>As a condition precedent to the issuance of this Certificate, the owner agrees to conform with all conditions set forth herein, and to maintain the use authorized hereby, in accordance with the approved application and plans on file with the District Government and in accordance with all applicable laws and regulations of the District of Columbia. The District of Columbia has the right to enter upon the property and to inspect all spaces whose use is authorized by this Certificate and to require any changes which may be necessary to conform compliance with all applicable regulations of the District of Columbia.</p>						
Code Officer: <b>Nicholas A. Meleh</b>	Permit Clerk: <b>John McFarland</b>	Expiration Date:				

TO REPORT WASTE, FRAUD OR ABUSE BY ANY DC GOVERNMENT OFFICIAL, CALL THE DC INSPECTOR GENERAL AT 1-800-521-1828



THE FACE OF THIS DOCUMENT HAS A MULTICOLORED BACKGROUND THAT CHANGES AS YOU VIEW IT FROM DIFFERENT ANGLES. THE BACKGROUND PATTERN IS A SECURITY FEATURE.

The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that

**COLIN C. KING**

The holder of this certificate is authorized to pass the national standardized  
Food Safety Managers Examination  
This certificate is valid for a period of 3 years.

Expiry Date: 08/21/2012  
Renewal Date: 08/21/2015  
Issue Date: 10/05/2012  
Certificate Number: FS-55325

Robert L. Sadler Jr., Program Manager

You must post this in a conspicuous location within establishment.

\*\*\*

Government of the District of Columbia

Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE-8<sup>th</sup> Floor • Washington, DC 20002 • food.safety@dcd.gov

Establishment Name OYAMEL RESTAURANT  
 Address 401 7TH ST NW  
 City/State/Zip Code Washington, DC 20001  
 Telephone (202) 628-1005 E-mail address \_\_\_\_\_  
 Date of Inspection 03 / 24 / 2015 Time In 01 : 45 PM Time Out 02 : 55 PM  
 License Holder Oyamel DC LLC License/Customer No. 09313xxxx-13000246  
 License Period 06 / 01 / 2013 - 05 / 31 / 2015 Type of Inspection Follow-up  
 Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	COS	R
Noncritical Violations	COS	R
Certified Food Protection Manager (CFPM)		
CFPM #:		
CFPM Expiration Date: ___ / ___ / ___		
Name of licensed trash or solid waste contractor <u>PDS TRASH SERVICES</u>		
Name of licensed liquid / grease collections transport contractor <u>STORM OIL</u>		
Name of licensed pest exterminator / contractor <u>ECOLAB PEST CO</u>		

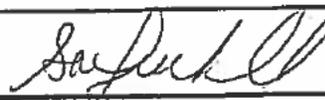
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
Demonstration of knowledge			
IN OUT N/A	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			
IN OUT	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices			
IN OUT N/A	4. Proper eating, feeding, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands			
IN OUT N/A	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	8. Adequate handwashing sink properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source			
IN OUT N/A N/A	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	11. Food in good condition, safe, undamaged	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	12. Required records available; shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			
IN OUT N/A N/A	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food (TCS Food)			
IN OUT N/A N/A	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory			
IN OUT N/A	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations			
IN OUT N/A	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Chemical			
IN OUT N/A	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures			
IN OUT N/A	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
Safe Food and Water			
IN OUT N/A	28. Pasteurized eggs used when required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	29. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control			
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	32. Part of food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	34. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification			
IN OUT	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination			
IN OUT	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	40. Washing inlets & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils			
IN OUT	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	43. Single-use/ single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, Equipment, and Venting			
IN OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities			
IN OUT	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Plumbing installed: proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

OBSERVATIONS		25 DCMR	CORRECTIVE ACTIONS				
<b>TEMPERATURES</b>							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	118.0F	Hot Water (Handwashing Sink)	118.0F	Hot Water (Handwashing Sink)	111.0F	(Refrigerator - open display)	40.0F
(Refrigerator - open display)	38.0F	(Refrigerator - walk-in)	41.0F	American Cheese (Refrigerator - open display) (Cold Holding)	42.0F	Endivo (Refrigerator - open display) (Cold Holding)	41.0F
Greenleaf Lettuce (Refrigerator - open display) (Cold Holding)	41.0F	Green Peppers (Refrigerator - open display) (Cold Holding)	40.0F	Carrots (Refrigerator - open display) (Cold Holding)	42.0F	Lettuce romaine (Refrigerator - open display) (Cold Holding)	40.0F
Mushrooms (Refrigerator - open display) (Cold Holding)	40.0F	Onions raw (Refrigerator - open display) (Cold Holding)	41.0F	Red Onions - sliced (Refrigerator - open display) (Cold Holding)	41.0F		
<b>Inspector Comments:</b> The Business has A written employee's health policy for food-borne illness. CFPM JASMINE CHAE FS-81897 EXP. 01/21/2017 Thermometer in ice & water: 32°F Most recent pest control service date: 03/01/2015 If any question please call area supervisor Ms. Coleman at 202-836-2180 (Sanitizer Quaternary Ammonium, 100ppm 0.0 pH, 124.2°F)							
Person-In-Charge (Signature)			VICKY GRIFFIN (Print)		03/24/2015 Date		
Inspector (Signature)			ROSS J. GATERETSE (Print)		624 Badge #		03/24/2015 Date

FSHID\_5/15/2010

	<p><b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b></p>	<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE</b></p>
<p>This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.</p>		
<p><b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b></p>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p>		
<p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p>		
<p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>		
<p>Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.</p>		
<p><input type="checkbox"/> TFE-CLASS-1</p>	<p>PRIVATE TFE-Permit <u>NOT</u> Required</p>	<p>Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)</p>
<p><input type="checkbox"/> TFE-CLASS-2</p>	<p>PUBLIC TFE Permit Required</p>	<p>Complete Part A and Part B - SECTION 1 only  ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor, purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)</p>
<p><input type="checkbox"/> TFE-CLASS-3</p>	<p>PUBLIC TFE Permit Required</p>	<p>Complete Parts A, B, C, D, E, AND F (F for each off site facility)  Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.</p>
<p><input type="checkbox"/> TFE-CLASS-4</p>	<p>PUBLIC TFE Permit Required</p>	<p>Complete Parts A, B, C, D, AND E  Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.</p>
<p><input checked="" type="checkbox"/> TFE-CLASS-5</p>	<p>PUBLIC TFE Permit Required</p>	<p>Complete Parts A, B, C, D, E, AND F (F for each off site facility)  Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)</p>
<p>Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i></p>		
<p>Name: Sarah Luckenbill</p>	<p>Signature: </p>	<p>Date: 8/10/15</p>

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>	
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.					
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print of type this information to be legible.			<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT (a)</b>					
NPS Park Name		West Potomac Park			
Location within the Park		Food Court			
Name of the Special Event		Landmark Music Festival			
Date(s) of the Special Event		September 26			
Sponsoring Organization		C-3 Presents			
Name of the Special Event Point-of-Contact and Phone #		Jon Kelly 512-653-5436			
Date(s) Food to be Provided		September 26 & 27 2015			
Time(s) Food Served (am - pm)		11am - 10pm both days			
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>					
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.					
ON-SITE Temporary Food Establishment Name		Prof. Estadio - Dai moi			
Name of the On-Site Certified Food Service Manager/Supervisor		Justin Guthrie			
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>					
Owner's Name & Phone Number		Jason Kuller 310-633-3743			
Street Address, City, State, ZIP		775 G St. NW Washington DC 20001			
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>					
<input type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.					
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.					

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

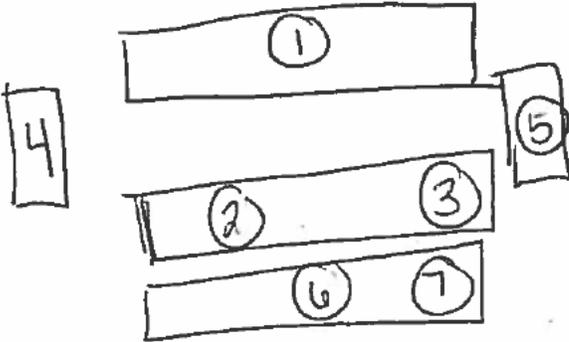
PROVIDE: Information Pertaining to the EACH Menu Item

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1. Shrimp Burger	shrimp, egg, dairy, bread	
2. Pork Belly Bocadoillo	Pork belly, piparra pepper aioli, seasonings, bread	
3. Banh Mi	chicken, pork, seasonings, vegetables, bread.	
4.		
5.		

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>					<b>PART C</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.							
PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.							
( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )							
INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s)							
<b>Food Process Steps:</b> Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:						
	Example 1. Meatloaf	1. Shrimp Burger	2. Pork Belly Bocadillo	3. Banh mi	4.	5.	
Served ON site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	
Prepared ON site ?	<u>YES</u> / NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or <u>NO</u>	YES or NO	YES or NO	
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	<del>COLD</del> or HOT	COLD or HOT	COLD or HOT	
Cutting/washing of ingredients ON site ?	<u>YES</u> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO	YES or NO	
Thawed ON site ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	
Cooked ON site = insert the T° ____ °F		~125 °F	145 °F	X °F			
Prepared OFF site ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO	YES or NO	
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT	
Cooked OFF site = insert the T° ____ °F	155 °F	NO °F	NO °F	NO °F			
Held OFF site after preparation ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT	
Cooled after cooking and held cold ?	<del>YES</del> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <del>NO</del>	YES or NO	YES or NO	
Date prepared OFF site = insert day/date ?	SAME DAY	9/25/15	9/25/15	9/25/15			
Transported to the Park ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT	
Transport time to Park = insert minutes	80 min.	10 min.	10 min.	10 min.	min.	min.	
Reheated on site to 165°F ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	
Held ON site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT	
Served by TFE staff = counter service ?	<u>YES</u> / NO	<u>YES</u> or NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO	YES or NO	
Served by TFE staff = buffet/service line ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	
Customer Self-Serve = open buffet/line ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	
Provide any additional comments/information here:							

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART D</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities</b>		
1	<p>Describe the Building, Structure, Unit or Tenting to be used for the TFE.</p> <p>A 10' x 20' section of a professional grade 100' x 20' Tent</p>	
2	<p>Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.</p> <p>Event Water Solutions</p>	
3	<p>Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.</p> <p>Yes - provided grease &amp; grey water collection units by the park staff.</p>	
4	<p>Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.</p> <p>TFE provides hand washing facility for vendors.</p>	
5	<p>Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.</p> <p>Park will provide portalet toilets.</p>	
6	<p>Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.</p> <p>Trash &amp; recycling dumpsters provided for us, located behind food court.</p>	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>	
<b>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</b>		
1.	Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)	
	Chest filled w/ice	
2.	Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)	
	Refrigerated walk-in trailers kept at 41°F	
3.	If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)	
	Deep Fryer	
4.	If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.	
	N/A	
5.	If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)	
	Deep Fryer	
<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>	
<b>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.</b>		
<ol style="list-style-type: none"> <li>1. Food Service Counter and/or Display Area (usually the front section of the TFE)</li> <li>2. Hot Holding Area</li> <li>3. Cold Holding Area</li> <li>4. Hand Wash Facility/Station</li> <li>5. Dish and Utensil Washing Area</li> <li>6. Storage Area(s)</li> <li>7. Cooking Area (must be located in the rear - away from the public)</li> </ol>	↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION - FACING THE PUBLIC ↑ ↑ ↑ ↑    ↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

**OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE**

**INSTRUCTIONS:** Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: (insert the name of the establishment) Proof

... a currently licensed and locally inspected food establishment, located at:

[Street Address] 775 G Street NW

[City] Washington D.C. (ST/DC) DC. ZIPCODE 20001

Hereby Authorize :

(insert the name of the on-site TFE operation or the owner of the entire TFE operation)

... to use my food establishment on [insert date(s)] September 25, 26, 27.

for the purpose of preparing, cooking, cooling, hot holding, and/or transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

(insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation)

Printed Name of the Owner: Jason Kuller

Telephone Number: (310) 633-3743

Signature of the Owner:  Date signed: 08/11/15

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license – indicating the business is a licensed food establishment
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)

Department of Consumer and Regulatory Affairs

Business License Center - Room 1100  
941 North Capitol Street, N.E.  
Washington D.C. 20002

Unique Business ID# 20487XXXX-117389

Anthony A. Williams, Mayor

**CERTIFICATE of REGISTRATION**

THIS IS TO CERTIFY that all applicable Trade Name requirements of the Omnibus Regulatory Reform Act of 1998 have been complied with and accordingly, this **CERTIFICATE OF REGISTRATION** hereby issued to:

BRUT, LLC

Trade Name: **PROOF**

Effective Date: November 20, 2006



**DAVID A. CLARK**  
Director

THE FACE OF THIS DOCUMENT HAS A COLORED BACKGROUND ON WHITE PAPER AND A MICROPRINT LINE



**GOVERNMENT OF THE DISTRICT OF COLUMBIA**

OFFICE OF TAX AND REVENUE  
Sales & Use Tax

**CERTIFICATE OF REGISTRATION**

ISSUED PURSUANT TO DISTRICT OF COLUMBIA SALES AND USE TAX ACTS

THIS CERTIFIES THAT

**BRUT LLC**  
**T/A PROOF**  
**1919 M ST NW #800**  
**WASHINGTON DC 20036**

FR-550 (REV. 02/06)

**CERTIFICATE NUMBER**

**350000065302**  
REFER TO THIS NUMBER  
WHEN REPORTING SALES TAX

**DATE ISSUED**

**06/28/07**

THIS CERTIFICATE IS NONTRANSFERABLE

**SHERYL HOBBS-NEWMAN**  
**DEPUTY CFO**

Is hereby authorized and empowered to collect reimbursement for the District of Columbia Sales and Use Taxes.

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE



The Government of the District of Columbia  
Department of Health

Food Safety & Hygiene Inspection Services Division accepts that:

# JUSTIN U GUTHRIE

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.

This ID card is valid for a period of (3) three years.

Exam Date: 01/28/2015  
Expiration Date: 01/28/2018  
Issue Date: 03/25/2015  
Certified Number: FS-64084

*LaQuandra S. Nesbitt MD*  
LaQuandra S. Nesbitt, MD, MPH

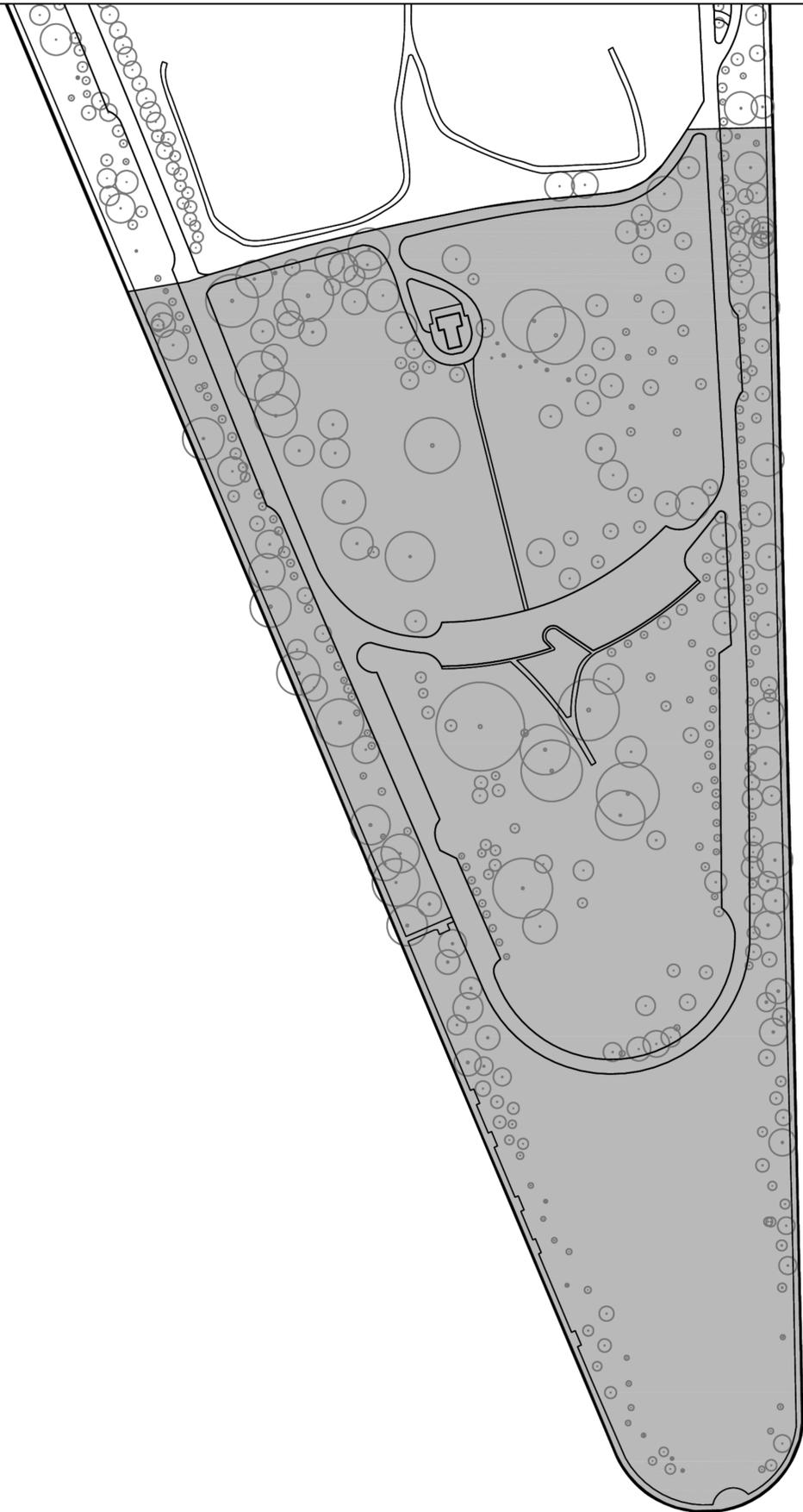
You must post in a conspicuous location within establishment.

<p>***</p> <p>The Government of the District of Columbia Department of Health Food Safety &amp; Hygiene Inspection Services Division accepts that:</p> <p><b>JUSTIN U GUTHRIE</b></p> <p>has presented certification of passing a nationally recognized <u>Food Safety Manager's Examination.</u> This ID card is valid for a period of (3) three years.</p> <p>Exam Date: 01/28/2015 Expiration Date: 01/28/2018 Issue Date: 03/25/2015 Certified Number: FS-64084</p> <p><i>LaQuandra S. Nesbitt MD</i> LaQuandra S. Nesbitt, MD, MPH</p> <p>You must present this card with a valid photo ID</p>	<p>This card is the property of the District of Columbia Government and its counterfeiting alteration or misuse is a violation.</p> <p>If found, return to: District of Columbia Department of Health Bureau of Community Hygiene Food Safety &amp; Hygiene Inspection Services Division 825 North Capitol Street NE, 8th Floor Washington, DC 20002 202-535-2180 Postage Guaranteed</p> <p>***</p>	<p>CUT</p>
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- Remove by cutting certificate from top of page
- Post large certificate in public view in place of employment
- Cut wallet ID from bottom of page
- Fold wallet ID in half along the dotted line
- Keep wallet ID with you or available at all times while on duty
- Be prepared to show photo ID along with wallet certificate during any inspection

Thank you for obtaining the DC issued ID card. As a reminder, you will need to take the certification exam within three years from the original test date in order to get a renewal card. If you have any questions, please contact our office at 202-535-2180.





HAINS POINT  
21 ACRES



# Landmark 2015

## Proposed Street Closures

(PERMIT #15- 0174)

The National Mall is more than just our country's premier national park. It's America's Front Yard, the world's window into the American story, and home to some of our nation's most recognizable monuments, memorials and historic moments.

It represents our country's collective voice, its heroes, and its timeless values. But today, the National Mall – and all that it stands for – are at risk.

The Trust for the National Mall – an official partner of the National Park Service – is leading the charge to restore and improve the National Mall and honor its ideals for future generations through the new Landmark Campaign.

Landmark Music Festival kicks off this monumental national campaign to bring awareness and funds to America's Front Yard – all in a single Festival weekend unlike any other.

In order for this inaugural year of Landmark Music Festival to go off safely and with as low an impact as possible on pedestrian and vehicle traffic the following comprehensive street closure plan is proposed.

Items addressed:

- 1) Street Closure
- 2) Sidewalk Closure
- 3) Taxi, ADA, and bus drop off locations
- 4) Pedestrian access to monuments
- 5) Signage Plan

**Area of Greatest Impact:** Streets and sidewalks surrounding West Potomac Park - Independence Ave, Ohio Dr., and West Basin Dr.

**Table of Contents**

Street / Sidewalk Closures	2
Road Closure Vendor / Equipment	10

**Street / Sidewalk Closures**

We propose a rolling street closure that will secure the sight, ensure pedestrians are not impacted by production build, and maximize vehicle traffic flow and pedestrian access to the monuments and eventually the event.

Ohio Drive:

From September 18th - October 2nd the westbound lanes of Ohio drive as well as the northern sidewalk would be closed from 23rd street to the bridge (called “Tidal Basin Bridge” for purposes of this memo) before East Basin Drive/George Mason Memorial. This allows space for production to work and operate in a safe manner while traffic is still able to use Ohio Drive.

To accommodate traffic, the two eastbound lane of Ohio drive would split and go both directions between 23rd street and the George Mason Memorial. The sidewalk on the southern side of Ohio would remain open to pedestrians.

It is proposed that the eastbound lanes of Ohio Drive would close on September 25th at 0930 from 23rd Street to the Bridge at George Mason Monument. The street would be closed to vehicle access and the southern sidewalk would close to pedestrians to finish the footprint of the event site. During the festival ticketed guests will have access to walk over Ohio Drive and stand on the waterfront area of the site.

Bike riders would be routed from the Rock Creek Trail at 23rd street up to Independence. City Bike riders could access the bike rack at the Lincoln Memorial and other riders would utilize the sidewalk on the northern side of Independence Ave.

Following the event, priority will be given to opening up the Eastbound lanes of Ohio Drive first to allow traffic to flow again in both directions by 1500 on the 28th. It is anticipated that the Westbound lanes and sidewalk of Ohio would open by 1500 on October 1st.

Signage notifying travelers and guests of the upcoming closures are to go out both on Ohio Drive, Maine Ave and Independence the week of the 14th. “No Parking” notifications will go out on Ohio Drive on September 17th to ensure drivers recognized that towing will be in effect as of 0500 on the 18th.

To assist double decker buses, signage will go out on Maine Ave. SW just east of the Tidal Basin Boat Docks notifying them that West Potomac Park/Ohio Drive will be closed from September 25th-28th to discourage them from going down East Basin Drive at the Jefferson.

West Basin Drive:

In order to secure the festival site the entirety of West Basin drive will need to be closed to vehicle and public pedestrian access from Independence to Ohio Drive starting on the September 25th. The eastern sidewalk will remain open to allow visitors access to the MLK and FDR Memorials but no vehicles will gain access to the road from 0930 on the 25th until 1500 on the 28th. Priority will be given to opening this road back up as quickly as possible at the conclusion of the event.

Independence Ave:

It is our understanding that Independence Ave is a critical artery in and out of the city and therefore it's our desire to reduce impact here as much as possible while still maintaining the security of festival attendees and the integrity of the site.

Given that West Basin Drive will be out of commission during the festival we propose moving the ADA drop off point to the southern most Eastbound lane of Independence from 2000 on September 25th to 0500 on the 28th. We propose extending the lane closure currently accommodating the construction on the Kurtz Bridge construction, to past West Basin Drive and continuing an additional 800 feet for ample drop off/pick-up space.

The eastbound sidewalk would close from 23rd street to the point of the ADA drop off. Visitors will be routed to cross 23rd street and utilize the Northern sidewalk on Independence to access monuments and festival site from West Basin Drive.

Taxi's will be directed to drop off on 23rd St NW, Henry Bacon Drive, Daniel French Drive, Independence and 15th St. or elsewhere - NOT on Independence. All Vehicles wishing to use the ADA drop off will be required to show DMV provided ADA signage.

Signage communicating closure for West Basin Drive and Independence will go out by 0500 September 18th to notify drivers and visitors of the updated pattern. Visitors to the MLK and FDR memorials would be able to utilize the sidewalk on the northern side of Independence to walk down to West Basin Drive then cross and access the monuments.

## During the Event

### Transportation/Drop off Details:

Independence Ave: ADA transportation will be available at the designated drop off point at Independence and West Basin Drive. Other traffic will be routed around to the remaining eastbound lane.

- Taxi's/Ubbers will be able to use 23rd street or routed off-site to drop and allow attendees to walk in.

### Buses:

The Big Bus Tour group, Circulator, and independent tour operator will be directed to 23rd St., Henry Bacon Drive, Daniel French Drive, Constitution Ave or Independence Ave at 15th Street for drop off/pick-up or guests wishing to access MLK and FDR memorials.

Signage on Rock Creek Park will notify drivers that West Potomac Park is closed to traffic 09/25-09/28 and to choose an alternative location to park and visit the monuments.

Communication has been given to The Big Buss Tour group and Circulator (via NPS), final communication will be emailed Wednesday 9/23 and Friday 9/25.

### Bikes:

The Festival will provide a free bike corral at West Basin Drive for attendees to lock up their bikes. Locks will not be provided. City Bikes is also contemplating installing a temporary bike station east of West Basin Drive on Independence Ave.

### Communication:

Memo's will be shared with the tour companies in order to notify them of the change in traffic pattern.

Digital signs will be posted on Rock Creek, Ohio Drive, Independence Ave and East Basin Drive to communicate traffic pattern changes. See schedule below.

The following NPP approved language has been added to the Landmark Website to further communication access details to attendees and individuals visiting the area:

"ADA drop off and pick up will be available on Independence Ave at West Basin Drive SW in the designated area only. All vehicles wishing to access the ADA drop off must have authorized DMV ADA signage"

"A free "self-parking" bike area will be available at West Basin Drive on Independence Avenue SW. Locks will not be provided."

"Large and small bus drop off areas can be located at Henry Bacon Drive, Daniel French Drive, Constitution Ave or Independence Ave at 15th Street. "

"Ohio Drive and West Basin Drive will be closed September 25th through the 28th. Pedestrians should plan to enter the site at the intersection of Independence Ave. and West Basin Drive."

<http://www.landmarkfestival.org/information/>

Exit:

At the conclusion of the event, all gates will be blown open to allow crowds to flow out towards the mall in a safe manner. In partnership with National Park Police, guests will be guided to cross over Independence Ave and walk out.

The ADA lane on Eastbound Independence will become an ADA and Taxi pick up lane.

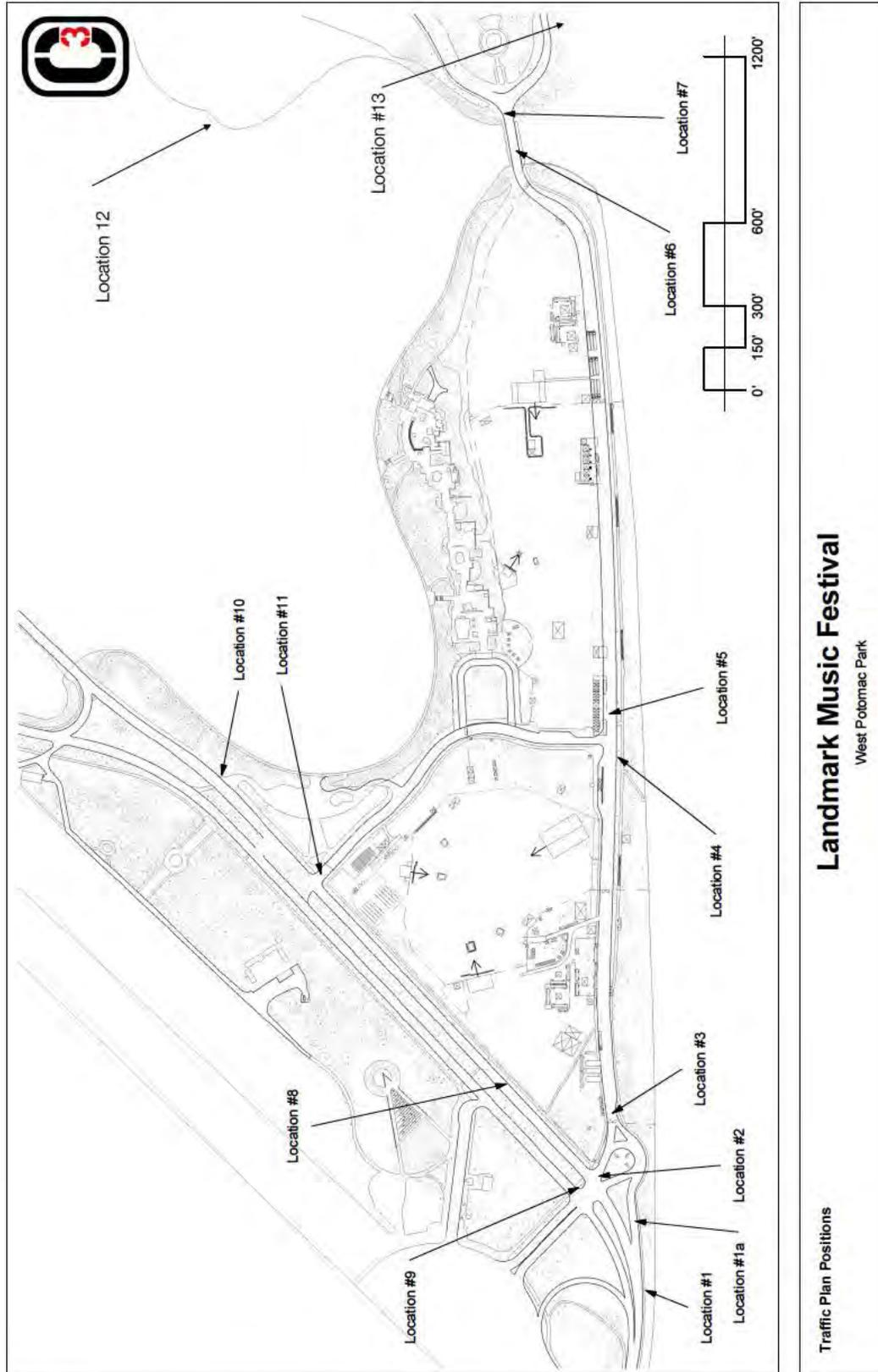
### Landmark Traffic Plan Schedule

Date	Time	Sign Type	Location	Message	Note/Action	Vendor
9/17/15	1300	Notice to Drivers/ Pedestrians	1 & 14	"Notice: Traffic Pattern Change"	Printed Sign - 60"x48"	Sunrise
	1300	Notice to Drivers	North side of Ohio drive - (3 to 7)	"No Parking 09/18 0600-10/01 2100 Towing Enforced"	Signs placed approximately 40 feet apart down street	Sunrise
	1300	Notice to Drivers	7 & 13	Notice: Ohio Drive closed 09/25-09/28	Printed Sign - 60"x48"	Sunrise
	1300	Notice to Drivers	3	Notice: West Potomac Park closed 09/25-09/28	Printed Sign - 60"x48"	Sunrise
9/18/15	400	Road Lane Delineators	3&7	NA	In position to change traffic pattern	Sunrise
	400	Notice to Drivers	3	"Two Way Traffic Ahead"	Printed Sign - 60"x48"	Sunrise
	400	Notice to Drivers	6	Lane Delineators	Funneling westbound traffic into new lane.	Sunrise
	400	Notice to Drivers	3 & 7	Arrow	Arrow directs them to Non-curbside lane.	Sunrise
	400	Road Lane Delineators	Between 3& 7	NA	Delineators Dropped in anticipation of closure	Sunrise
	500	NA	Westbound lanes Ohio Drive	NA	Parked Vehicles towed	Sunrise
	600	Barricade connected & Westbound lanes of Ohio Drive closed.	Ohio Drive from NE side of Tidal Basin Bridget ((7 to 3)	NA	Closes Westbound lanes and changes traffic pattern on Eastbound lanes to go both directions.	Sunrise
	1300	Notice to Drivers	7	Notice: Ohio Drive closed 09/25-09/28	Printed Sign - 60"x48"	Sunrise

Date	Time	Sign Type	Location	Message	Note/Action	Vendor
	1300	Notice to Drivers	8	FLASHING ARROW	Moves traffic into lefthand lane	Sunrise
9/25/15	400	Road Barricade (Type III Barricade & NPP Car)	7 & 13	NA	Dropped in anticipation of road closure	Sunrise
	400	Bike Rack (C3 provided)	8 to 11	NA	Dropped in anticipation of sidewalk closure.	C3 Presents
	830	NA	West Basin Drive	NA	Parked Vehicles towed	Sunrise
	930	Road Barricade	1, 2, 7, & 13	NA	Barricade in position to close road	Sunrise
	2100	Road Barricade	10 to 8	NA	Barricade in position to extend closure from Kurtz Bridget to Position 8	Sunrise
	2100	Bike Rack	11 to 8		Bike Rack Connected to close sidewalk.	C3 Provided & positioned
	2100	Notice to Pedestrians	8	"Sidewalk Closed - use northern side to access memorials" - w/ Arrow	Sign Attached to Bike Rack	C3 Provided & positioned
	2100	Notice to Visitors & Festival Guests	8 & 11	"Taxi/ADA Drop Off Only"	Printed Sign - notifying area for drop off	C3 Provided & positioned
	2100	Notice to Visitors	11	"This way to MLK, FDR, and Jefferson Memorials" - w/ Arrow	Directing pedestrians across West Basin Dr to access memorials.	C3 Provided & positioned

Date	Time	Sign Type	Location	Message	Note/Action	Vendor
	2100	Notice to Buses / Drivers	9	"No Left Turn - Bus Drop Off @ 23rd Street"	Directing Buses and other vehicles away from Ohio Drive	C3 Provided & positioned
	2100	Notice to Buses	1a	"Bus Drop Off - 23rd st" - w/ Arrow	Printed Sign - 60"x48"	Sunrise
<b>9/26/15</b>		Festival				
<b>9/27/15</b>		Festival				
<b>9/28/15</b>		Festival Tear Out				
	400		11 to 8	NA	Southern Eastbound lane rolled back to original closing.	Sunrise
	400	Road Barricade	7 to 3	NA	Barricade Dropped in anticipation of re-opening Eastbound lane as two way traffic on Ohio Drive	Sunrise
	500	Road Barricade	7 to 3	NA	Connected to re-open lanes, Westbound lanes remain closed.	Sunrise
	500		West Basin Drive	NA	Road Open - West Sidewalk Remains closed	Sunrise
<b>10/1/15</b>	2100		All Roads/ Sidewalks Open		All traffic back to normal	

# Traffic Plan Map



## Landmark Music Festival

West Potomac Park

Traffic Plan Positions

Ref 5 1510266

## Road Closure Vendor / Equipment

Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used throughout the site.



These delineators are designed to quickly block off areas where vehicles are prohibited. They meet crashworthy requirements for NCHRP-350 and the loop handle makes it easy to move several loopers at one time for fast set-up and take-down.

Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



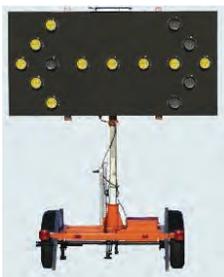
Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

Street Closures: Each end of Ohio Drive will be closed using a combination of Type III Barricade & BMS Digital

Type III Breakaway All Plastic 6ft (72”)  
Meets MUTCD Standards, NCHRP-350 Accepted  
Lights can be fixed on either side of the barricade  
Boards are 1" thick. This unit is 6ft wide.



Solar Arrow board Trailer, meets MUTCD standards, is solar powered, and visible day and night to route traffic around closures.



Solar Message Centers will be utilized in key locations to communicate about traffic pattern changes and access locations.



## Show Day C3 Presents Vehicle Access (Saturday 9/26/15)

In light of the road closures established to accommodate the Tour De Cure we have coordinated a vehicle access plan with NPS and Park Police for the morning of Saturday 9/26/15.

### Anticipated Access Numbers:

Between 0600 and 1100:

\* Working Staff/Crew: 1000 (combination of shuttles and walking in)

\* Vehicles: 28 (semi-trucks, box trucks, and runner vans)

It is expected that the roads will be free and clear by 9:30am, though we understand from park police that it should be possible to get vehicles through road closure prior to 9:30 as there is a break in riders.

### Expected Vehicle List:

\*\* Runner vans will start at approximately 5am to move C3 staff to site\*\*

Time	# Vehicles	Vehicle	Artists/Area	Destination
600	3	(1) 53'Sem , 2 buses	Nate Ruess	VW Stage
700	4	2 Sem & 2 Buses	Ben Howard	M er Stage
800	1	1 box truck	M gue	Jefferson Stage
800	1	1 bus w/ tra er	Tw n Shadow	Jefferson Stage
800	2	2 buses		Rooseve t Stage
830	1.5	Bus w/ Tra er	Daughter	M er Stage
830	3	2 vans & 1 Sem	War on Drugs	M er Stage
900	2.5	1 Box Truck, 1 Bus w/ Tra er	Band of Horses	VW Stage
930	2	2 vans	Wa e	Jefferson Stage
930	1	1 van	Son L tte	VW Stage
1000	4	4 cars	Ex Hex	Jefferson Stage
1000	2.5	1 Box Truck, 1 Bus w/ Tra er	Band of Horses	VW Stage
1000	1	1 Van	The Mowg 's	VW Stage
<b>Total:</b>	28.5			

The following Instructions have been messaged to all drivers accessing the site between Friday and Monday.

**LANDMARK MUSIC FESTIVAL – Vehicle Delivery & Access**

**Landmark Delivery & Access Route:**

- 395 North or South to 12<sup>th</sup> Street Expressway Exit
- Exit splits – bare Left towards D St./12<sup>th</sup> St. (Truck Route)
- Right on 12<sup>th</sup> St.
- 1<sup>st</sup> light - Left on Independence (Do NOT go through 12<sup>th</sup> Street Tunnel)
- From Independence – Left on 23<sup>rd</sup> St. (Lincoln will be on the right)
- 23<sup>rd</sup> St/Ohio Dr. Leads into the Park

**Saturday Specifics:**

*NOTE:* 15<sup>th</sup> Street will be closed from 5:45am-9:30am – Trucks arriving at the intersection of Independence and 15<sup>th</sup> during this time will check in with a C3 representative who will coordinate crossing the road closure at 15<sup>th</sup> St. as there are breaks in the race.

**Cleared Truck Arrival Times:**

Prior to 6:45am

After 8:15am.

- All trucks must be manifested with C3 and will be credentialed before permitted to cross 15<sup>th</sup> Street prior to 9:30am.



**LANDMARK  
MUSIC FESTIVAL**  
For The National Mall

# VEHICLE DELIVERY & ACCESS

**SATURDAY, SEPT 26:** 15th Street will be closed from 6:45am-9:30am – Trucks arriving at the intersection of Independence and 15th during this time will check in with a C3 representative who will coordinate crossing the road closure at 15th St.

**Cleared Truck Arrival Times:**

- Prior to 7am
- After 8:15am.

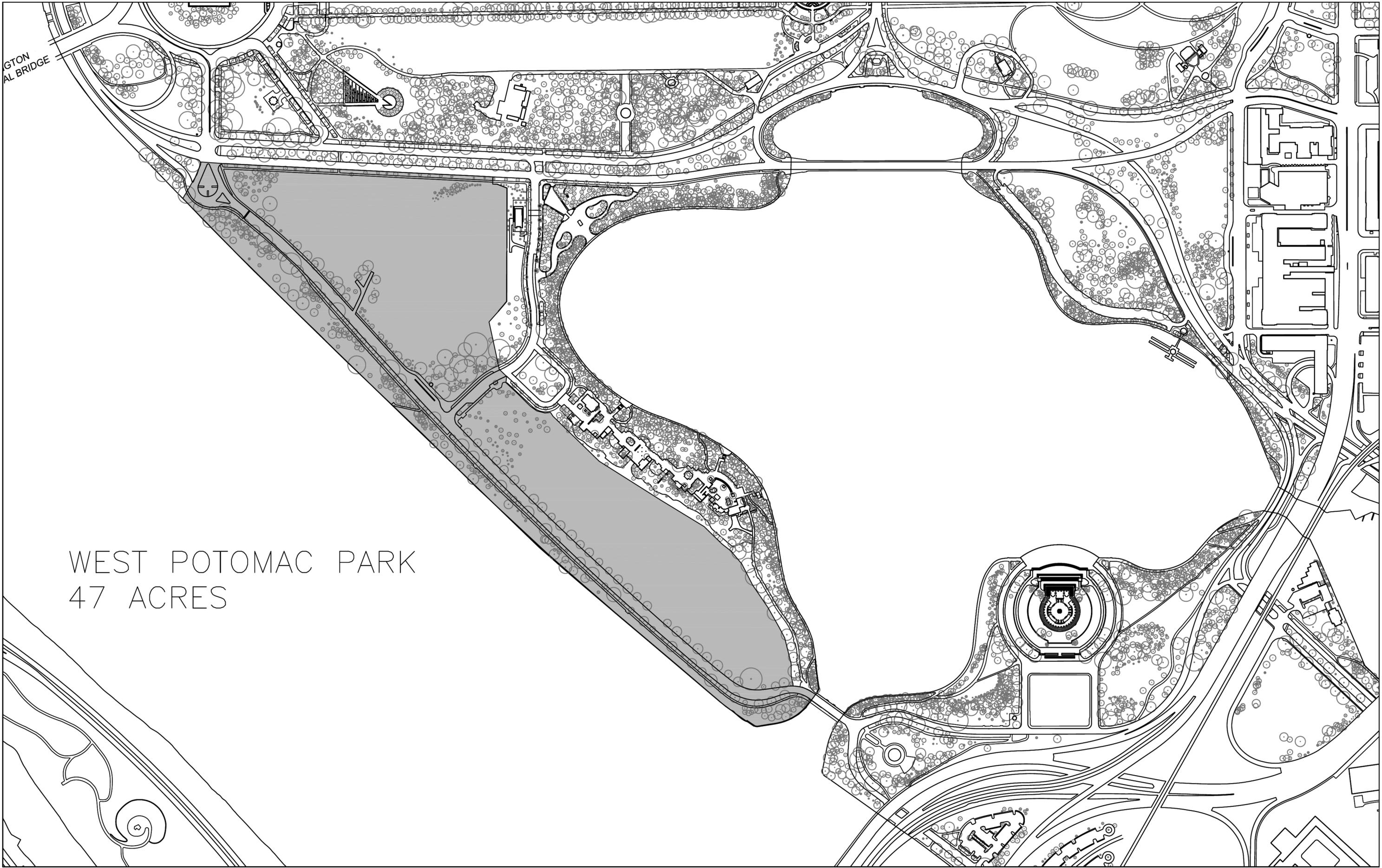
All trucks **must be manifested with C3** and will be credentialed before permitted to cross 15th Street prior to 9:30am.



- ① 12th Street Expressway Exit
- ② LEFT on D St
- ③ RIGHT on 12th
- ④ LEFT on Independence
- ⑤ 15th St. Check Point
- ⑥ LEFT on 23rd/Ohio Dr

INGTON  
AL BRIDGE

WEST POTOMAC PARK  
47 ACRES





	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.	

**INSTRUCTIONS & SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)**

As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.

Vendors, do NOT send this application directly to the NPS. It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.

**NOTE:** Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at **least 70 days prior to the start of the special event.**

Please check the box  below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.

**TFE-CLASS-1 PRIVATE TFE-Permit NOT Required**

Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)

**TFE-CLASS-2 PUBLIC TFE Permit Required Complete Part A and Part B - SECTION I only**

ONLY Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)

**TFE-CLASS-3 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.

**TFE-CLASS-4 PUBLIC TFE Permit Required Complete Parts A, B, C, D, AND E**

Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.

**TFE-CLASS-5 PUBLIC TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)**

Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)

Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. *Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!*

Name: TOM HALL Signature: [Signature] Date: 8/10/15

		<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.				
<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.		<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.		
<b>SECTION 1 PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>				
NPS Park Name		WEST POTOMAC PARK		
Location within the Park		—		
Name of the Special Event		LANDMARK MUSIC FESTIVAL		
Date(s) of the Special Event		9/26 + 9/27		
Sponsoring Organization		C3 PRESENTS		
Name of the Special Event Point-of-Contact and Phone #		JON KELLY (512) 653-5436		
Date(s) Food to be Provided		9/26 + 9/27		
Time(s) Food Served (am - pm)		8AM - 10PM 11AM - 10PM		
<b>SECTION 2 PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>				
<input checked="" type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.				
ON-SITE Temporary Food Establishment Name		<del>XXXXXXXXXX</del>		
Name of the On-Site Certified Food Service Manager/Supervisor		<del>XXXXXXXXXX</del>		
Remember: You must provide a legible photocopy of this person's current certification with this application.				
Owner's Name & Phone Number				
Street Address, City, State, ZIP				
<b>SECTION 3 INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>				
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.				
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority – this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.				

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>		<b>PART B</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to the EACH Menu Item			
<p>The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)</p>			
<b>SECTION 1</b>		<b>NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU</b>	
NON-POTENTIALLY HAZARDOUS FOODS		IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<p><i>Example 1: whole, uncut oranges and bananas</i>  <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i></p>		<p><i>Example 1: purchased at Giant Grocery Store</i>  <i>Example 2: purchased at Bill's Food Warehouse</i></p>	<p>This Section to be Completed by the NPS Park Concessions Office or Representative</p>
<b>SECTION 2</b>		<b>POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)</b>	
POTENTIALLY HAZARDOUS FOODS ITEM		LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<p><i>Example 1: Meatloaf</i>  <i>Example 2: Mexican Combination Stir Fry</i></p>		<p><i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i>  <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i></p>	<p>This Section to be Completed by the NPS Park Concessions Office or Representative</p>
1. CHICKEN TAWA TACO		CHICKEN, CHILIPE, TOMATO, ONION, CILANTRO, TORTILLA	
2. SPICY MUSHROOM TACO		MUSHROOM, CORN, CHILIPE, ONION, CILANTRO, TORTILLA	
3. CORN ON THE COB		CORN, MAYO, CHEESE	
4. GUACAMOLE		AVOCADO, CHILIES, ONION,	
5.			

NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)

PART C

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s).

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1. Meatloaf	1. CHICKEN TUGA	2. SPICY NUSUMUM	3. CORN	4. GUACAMOLE	5.
Served ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	COLD or HOT
Prepared ON site ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	COLD or HOT
Cutting/washing of ingredients ON site ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Thawed ON site ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Cooked ON site = insert the T° ___ °F	___ °F	___ °F	___ °F	___ °F	___ °F	°F
Prepared OFF site ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Prepared OFF site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	COLD or HOT
Cooked OFF site = insert the T° ___ °F	155 °F	165 °F	165 °F	165 °F	___ °F	°F
Held OFF site after preparation ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	COLD or HOT
Cooled after cooking and held cold ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	9/25	9/25	9/25	9/25	
Transported to the Park ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	COLD or HOT
Transport time to Park = insert minutes	80 min.	15 min.	15 min.	15 min.	15 min.	min.
Reheated on site to 165°F ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Held ON site ?	<del>COLD</del> / <del>HOT</del>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	<del>COLD</del> or <u>HOT</u>	COLD or HOT
Served by TFE staff = counter service ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Served by TFE staff = buffet/service line ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO
Customer Self-Serve = open buffet/line ?	<u>YES</u> / <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	<u>YES</u> or <del>NO</del>	YES or NO

Provide any additional comments/information here:

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART D
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities		
1.	Describe the Building, Structure, Unit or Tenting to be used for the TFE.	
LARGE TENT		
2.	Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.	
GALLON CONTAINER . OWN FILTRATION PROCESS		
3.	Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.	
PROVIDED BY FESTIVAL PRODUCERS, WILL BE BACK OF HOUSE & STRUCTURED		
4.	Describe the TFE Hand Wash Facilities on site: i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.	
PERMANENT HAND WASH FACILITY . PROVIDED BY PRODUCERS		
5.	Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the <u>name and telephone number</u> of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.	
VENDOR ONLY PORTABLES, BACK OF HOUSE. PROVIDED BY FESTIVAL PRODUCERS		
6.	Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.	
COMMERCIAL TRASH BAGS . DUMPSTERS WILL BE PROVIDED BY FESTIVAL PRODUCERS		

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART E</b>
This APPLICATION must be submitted 70 DAYS prior to the start of the special event.		
<b>SECTION 1</b>	<b>PROVIDE: Information pertaining to your on-site Temporary Food Establishment</b>	
<b>INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"</b>		
1.	Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)	
	ICE CHEST FILLED w/ ICE	
2.	Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)	
	ICE CHEST FILLED w/ ICE	
3.	If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill) and electric/propane/charcoal)	
	PROPANE STOVE + POTS FOR TACOS <del>(ELECTRIC FOR SOUP)</del> (BURNER)	
4.	If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.	
	N/A	
5.	If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)	
	PROPANE STOVE/BURNER	
<b>SECTION 2</b>	<b>PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT</b>	
<b>INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.</b>		
1. Food Service Counter and/or Display Area (usually the front section of the TFE) 2. Hot Holding Area 3. Cold Holding Area 4. Hand Wash Facility/Station 5. Dish and Utensil Washing Area 6. Storage Area(s) 7. Cooking Area (must be located to the rear – away from the public)	↑ ↑ ↑ ↑ FACING OUT TO THE FRONT OF THE OPERATION – FACING THE PUBLIC ↑ ↑ ↑ ↑  	
	↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART F</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	

OFF-SITE Licensed Food Establishment Owner's Agreement – Allowing the use of the off-site facility by the TFE

INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: [ insert the name of the establishment ] TACO BAMBÁ  
 a currently licensed and locally inspected food establishment, located at:  
 [ Street Address ] 2190 PIMMIT DRIVE STE G  
 [ City ] FIDLWOOD [ ST/DC ] VA ZIPCODE 22043

Hereby Authorize :

TACO BAMBÁ  
 [ insert the name of the on-site TFE operation or the owner of the onsite TFE operation ]  
 ... to use my food establishment on [ insert date(s) ] 9/26 - 9/27

for the purpose of preparing, cooking, cooling, hot holding, and /or transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

Tom Hare  
 [ insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]

Printed Name of the Owner: VICTOR ACRESU

Telephone Number: 703-639-0505

Signature of the Owner: \_\_\_\_\_ Date signed: \_\_\_\_\_

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license – indicating the business is a licensed food establishment.
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)

2/23/15

ASSIGNED TO JOHN VANDER VOORT

FOR

2/23/15

cm

Facility Information				
Name Taco Bamba	Location Type Complaint Full Service Restaurant		Telephone number ( )	
Health Office Consumer Protection Program		Region		
Primary Contact Title		Primary Contact First	Primary Contact Last	
Building # 2190G	Direction Di re cti on	Street Name Pimmit Dr	Type	Suffix Unit #
Zip Code 22043	City Falls Church	County Fairfax County	State VA	
Country USA	Directions			

General Details		<input type="checkbox"/> Critical
Complaint Type General Environmental	Date Received 19-Feb-2015 04:01 PM	
Investigation Start Date 2/23/15 cm	Date Closed	
Received By Molly Shannon	Referred To B2 JOHN VANDER VOORT	
Confirmation No	Census Tract	

Complainant Details and Actions	
Complaint Details The complainant was at the restaurant today around 2:00pm She witnessed the cook was handling food bare hand with a rash on his hand. She is also concerned about other employees style of handling food with no gloves. <input checked="" type="checkbox"/>	
Action Taken	Follow-Up Date
	Action Required By
Comments	
Attachments	

Activity Log		Add	Edit	Remove
User	Activity Log	Activity Date / Time 19-Feb-2015 - 04:01:20 PM		

703-653-9448

ATTN: John Vander Voort

RE: Taco Bamba

FAX CARD

or email to ~~john.vandervoort@fairfaxcounty.gov~~ john.vandervoort@fairfaxcounty.gov

Food Establishment Inspection Report					
Consumer Protection Program 10777 Main Street, Suite 111, Fairfax, VA 22030 (703) 246-2444		Risk/Intervention Obs. Out of Compliance: 4		Date: 23-Feb-2015	
		Repeat Risk/Intervention Obs. Out of Compliance: 1		Time In: 09:45:00 AM	
		Good Retail Practices Obs. Out of Compliance: 0		Time Out: 11:00:00 AM	
Establishment Taco Bamba	Address 2190G Pimmit Dr Falls Church VA 22043	Telephone (703) 639-0505	Person In Charge Carlos O. Gonzalez <input checked="" type="checkbox"/> Certified Manager # Prometric 1821871 29-Aug-2019		
Permit Holder VA Taco LLC	EHS John Vander Voort	Purpose of Inspection Routine	Est. Type Full Service Restaurant	Priority Level Risk Category 3	
Smoking Status Smoke Free	Title 15.2-2825 Virginia Indoor Clean Air Act. In Compliance with legislation.				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Demonstration of Knowledge			Protection from Contamination (continued)		
1	Out	Certification by accredited program, compliance with Code, or correct responses	15	In	Proper disposition of returned, previously served, reconditioned, & unsafe food
Employee Health			Potentially Hazardous Food Time/Temperature		
2	In	Management awareness; policy present	16	In	Proper cooking time & temperatures
3	In	Proper use of reporting, restriction & exclusion	17	N/O	Proper reheating procedures for hot holding
Good Hygienic Practices			18	N/O	Proper cooling time & temperatures
4	In	Proper eating, tasting, drinking, or tobacco use	19	In	Proper hot holding temperatures
5	In	No discharge from eyes, nose, and mouth	20	In	Proper cold holding temperatures
Preventing Contamination by Hands			21	In	Proper date marking & disposition
6	In	Hands clean & properly washed	22	N/A	Time as a public health control: procedures & records
7	Out	No bare hand contact with RTE foods or approved alternate method properly followed	Consumer Advisory		
8	In	Adequate handwashing facilities supplied & accessible	23	N/A	Consumer advisory provided for raw or undercooked foods
Approved Source			Highly Susceptible Populations		
9	In	Food obtained from approved source	24	N/A	Pasteurized foods used; prohibited foods not offered
10	N/O	Food received at proper temperature	Chemical		
11	In	Food in good condition, safe, & unadulterated	25	N/A	Food additives: approved & properly used
12	N/A	Required records available: shellfish stock tags, parasite destruction	26	In	Toxic substances properly identified, stored, & used
Protection from Contamination			Conformance with Approved Procedures		
13	In	Food separated & protected	27	N/A	Compliance with variance, specialized process, & HACCP plan
14	In	Food-contact surfaces: cleaned & sanitized			
GOOD RETAIL PRACTICES					
Safe Food and Water			Proper Use of Utensils		
28		Pasteurized eggs used where required	41		In-use utensils: properly stored
29		Water & ice from approved source	42		Utensils, equipment & linens: properly stored, dried, & handled
30		Variance obtained for specialized processing methods	43		Single-use & single-service articles: properly stored & used
Food Temperature Control			44		Gloves used properly
31		Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending		
32		Plant food properly cooked for hot holding	45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used
33		Approved thawing methods used	46		Warewashing facilities: installed, maintained, & used; test strips
34		Thermometers provided & accurate	47		Non-food contact surfaces clean
Food Identification			Physical Features		
35		Food properly labeled; original container	48		Hot & cold water available; adequate pressure
Prevention of Food Contamination			49		Plumbing installed; proper backflow devices
36		Insects, rodents, & animals not present	50		Sewage & waste water properly disposed
37		Contamination prevented during food preparation, storage & display	51		Toilet facilities: properly constructed, supplied, & cleaned
38		Personal cleanliness	52		Garbage & refuse properly disposed; facilities maintained
39		Wiping cloths: properly used & stored	53		Physical facilities installed, maintained, & clean
40		Washing fruits & vegetables	54		Adequate ventilation & lighting; designated areas used

IN = in compliance      OUT = not in compliance      N/O = not observed      N/A = not applicable

**TEMPERATURE OBSERVATIONS**

Equipment Temperatures		
Description	Temperature °F	
Hot Water: Hand Sink, 3-Vat Sink	108, 134	
True 2-Door Display Cooler (Register)	37	
True 2-Door Upright Cooler (Kitchen)	38	
True 1-Door Upright Cooler (Kitchen)	38	
True 2-Door Display Cooler (Kitchen)	35	
Defield 2-Drawer Cooler (under griddle)	37	
Defield 4-Drawer Cooler (Under Grille)	38	
Defield 1-Door/2-Drawer Prep Cooler (Front Service)	37	
Kenmore Chet Freezer (Kitchen)	29	
Food Temperatures		
Description	Type	Temperature °F
True 2DR Displ-C (R): House guacamole	Cold holding	38
True 2DR UP-C: pkg. rw ground beef	Cold holding	36
True 1DR UP-C: portion sliced ham	Cold holding	38
True 2DR Displ-C (K): cooked corn on the cob	Cold holding	37
Delf 2DRWR-C: raw spiced shrimp	Cold holding	37
Delf 4DRWR-C: cooked beef	Cold holding	39
Delf 1DR/2DRWR Displ-C: top - cooked beef	Cold holding	39
Delf 1DR/2DRWR Prep-C: cab - cooked beef	Cold holding	38
Sausage on grill	Cooking	187, 186
beans in pot on stove	Hot holding	184, 166
Corn on cob, cooked beef (steam units)	Cold holding	37
Cold Top (Service): cut pineapple		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

The following are critical violations.

**Section 07 - 3-301.11(B) - No Bare Hand Contact with RTE Foods**

Observation: **(CORRECTED DURING INSPECTION)**: A food employee was observed handling the following ready-to-eat food using their bare hands: raw scallions.

Corrective Action(s): Except when washing fruits and vegetables, food employees may not contact ready-to-eat foods using their bare hands. Employees shall use suitable utensils such as deli tissue, spatulas, tongs, or clean disposable gloves to handle all ready-to-eat foods. Employee donned gloves when instructed by EHS.

**Section 01 - 43.1-3-3(a) - Certified Food Manager/Presence Required**

Observation: **(CORRECTED DURING INSPECTION)**: There is no Certified Food Manager present at the beginning of the inspection. No one present could produce any documentation of certification. Manager arrived and produced Prometric certificate but no ORS card.

Corrective Action(s): It shall be unlawful to operate a food establishment unless it is under the immediate control of a certified food manager. It is highly suggested that you have more than one employee with the food manager's license. ORS Interactive, Inc. (see handout provided) issues the required photo identification card with proof of successful completion of a certified food manager's exam. Failure to have a certified food manager on site during ALL hours of operation including food preparation, food service, and cleaning/sanitizing of equipment/utensils will result in closure of the establishment.

The following are non-critical violations.

**Section 01 - 2-103.11(K) - Duties / No Bare Hand Contact with RTE by Use of Suitable Utensils**

Observation: **(CORRECTED DURING INSPECTION)**: Employees are not aware of or are not using suitable utensils with ready-to-eat food to prevent cross-contamination. Employee was observed handling and cutting scallions without gloves.

Corrective Action(s): The Person in Charge or certified food manager shall be ensuring his/her employees are using suitable utensils such as deli tissue, tongs, spatulas, or disposable gloves to handle ready-to-eat foods to prevent bare hand contact. EHS instructed employee to don gloves.

**Section 01 - 43.1-3-4(a)-(h) - Certified Food Manager/Certificate Process**

**REPEAT OBSERVATION** The person in charge (PIC) has a valid certificate of successful completion of a Certified Food Manager (CFM) exam but does not possess the CFM card issued by ORS Interactive, Inc.

**Corrective Action(s):** Food managers who possess a valid certificate of passing a food safety exam shall obtain the photo identification card from ORS Interactive, Inc. (see handout provided). A copy of the photo identification card can be faxed to the food safety section at (703) 653-9448. Failure to provide a copy of the photo identification card may result in further enforcement action.

Unless otherwise specified in this report, "critical hazard" violation(s) shall be corrected at the time of the inspection and "non-critical hazard" violation(s) shall be corrected not later than 90 calendar days after the date of this inspection. Any instructions listed under "comments" shall be complied with as specified. Failure to comply with the time limits for corrections specified in this report may result in the suspension and/or revocation of the food establishment permit.

Received By: \_\_\_\_\_



**John Vander Voort**  
Environmental Health Specialist

**SCHEDULING**

Follow-up Inspection Required: No

Follow-up On or About:

**COMMENTS**

Complaint on 19-Feb-2015 : Routine inspection conducted with complaint inspection. Upon arrival, no one could produce CFM documentation; employee called manager, who said documents were in a locked cabinet, and he would come. Observed employee handling and chopping scallions, which may be RTE food, with bare hands. EHS spoke to her and she put on gloves. Employees in kitchen were wearing gloves. Cook was observed to put on gloves to cut avocado. Manager arrived and produced Prometric certification documents for himself and one other employee (not present), but no ORS cards. Manager has hand rash but it is not infectious; advised to wear gloves whenever handling food.

Received by \_\_\_\_\_

EHS



FAIRFAX COUNTY DEPARTMENT OF TAX ADMINISTRATION  
 2018 BUSINESS, PROFESSIONAL AND OCCUPATIONAL LICENSE  
 (BPOL) FOR ORDINANCE 47229-00 : RETAIL MERCHANT

THIS LICENSE HAS BEEN ISSUED BY THE FAIRFAX COUNTY DEPARTMENT OF TAX ADMINISTRATION (DTA) AND IS GRANTED TO:



530414

THIS LICENSE IS VALID THRU  
 09/30/2018

Dept. Tax Administration, Suite 273  
 12000 Government Center Parkway  
 Fairfax, Va 22030, Phone 703-222-8224  
 Website www.fairfaxcounty.gov/dta

VA TACO, LLC  
 TACO BAMBIA TAQUERIA  
 1981 YEARLING CT  
 VIENNA VA 22182-6018



COMMONWEALTH OF VIRGINIA  
 DEPARTMENT OF TAXATION  
 DIVISION OF REGISTRATION FOR THE COLLECTION OF  
 Virginia Sales and Use Tax

<b>NAME AND ADDRESS</b> VA TACO LLC 1981 YEARLING CT VIENNA, VA 22182-6018		<b>LOCATION</b> Fairfax County - 01980	
<b>ISSUANCE DATE</b> APR 01 2018		<b>EXPIRES DATE</b> SEP 30 2018	
<b>ISSUANCE MONTH</b> 04		<b>ISSUANCE DAY</b> 30	
<b>ISSUANCE YEAR</b> 2018		<b>ISSUANCE MONTH</b> 09	
<b>ISSUANCE DAY</b> 30		<b>ISSUANCE YEAR</b> 2018	

THIS CERTIFICATE OF REGISTRATION IS NOT ASSIGNABLE AND IS VALID ONLY FOR THE ISSUANCE NAME, AND ON THE TERMINATION OF REGISTRATION ONLY AT THE ADDRESS LISTED. IT SHALL BE AT ALL TIMES CONSIDERED VOID IF DISPLAYED AT THE ADDRESS LISTED.

SERVSAFE

EXAM FORM NO. 4819  
CERTIFICATE NO. 10023431

# ServSafe® CERTIFICATION

TO **THOMAS A HALL**

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

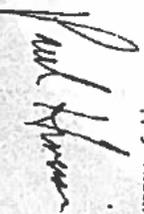
05/12/2013

DATE OF EXAMINATION

05/12/2018

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



Paul Hineman  
Executive Vice President, National Restaurant Association



#0655

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12000701 v. 1710

# LIVE NATION ENTERTAINMENT, INC.

## ACH/WIRE REQUEST FORM

**Wire Deadline:**  
Same Day - 11:00 A.M. CST\*\*

**Request Date:** September 23, 2015  
**Value Date\*:** September 23, 2015  
**Wire Amount:** 127,543.60  
**Currency:** USD  
**BU/Company:** 3176

**Bank Name:** \_\_\_\_\_  
**Bank Acct. No.:** \_\_\_\_\_  
**ABA Routing No.:** \_\_\_\_\_  
**SWIFT CODE:** \_\_\_\_\_  
**Vendor Code:** \_\_\_\_\_



ACH ( ) WIRE ( x )

### WIRE/ACH INFORMATION

**Beneficiary SWIFT Code/ABA #:** 021030004  
**Beneficiary Bank Name:** Treasury NYC  
**Beneficiary Bank Location:** New York NY  
**Beneficiary Account #/IBAN:** 14100099  
**Beneficiary Account Name:** United States Park Police  
**Other Info. to be included in Wire/ACH:** Landmark United States Park Police Deposit  
Cost Center: PPWOUSPPH2  
Functions Area PROIESUC1 380000  
WBS#PX XUSPP682 00 1

### Additional Banking Information

#### Correspondent Bank Information (If necessary)

**ABA # or SWIFT Code:** \_\_\_\_\_  
**Correspondent Bank Name:** \_\_\_\_\_  
**Correspondent Bank Address:** \_\_\_\_\_  
**Correspondent Bank Account #:** \_\_\_\_\_  
**Other Info. to be included in the wire:** \_\_\_\_\_

### PURPOSE OF THE WIRE

**Purpose of Wire:** Landmark United States Park Police Deposit

GL Account Coding/Number:	Show / Reference	Amount
3176-00017-50128-00-3176000002-0000-000000-000000-0000000000	Landmark United States Park Police Deposit	127,543.60

**Requested By:** Manjeri Karthik Accountant  
512-505-4484  
 Print Name, Title & Phone #

*[Signature]* 9-23-15  
 Signature & Date

**Approved By:** Erika Fitzgerald, Finance Director  
512-505-4409  
 Print Name, Title & Phone #

*[Signature]* 9/23/15  
 Signature & Date

**Approved By:** \_\_\_\_\_  
 Print Name, Title & Phone #

Signature & Date

**Approved By:** \_\_\_\_\_  
 Print Name, Title & Phone #

Signature & Date

**Accounting Department Approval:** \_\_\_\_\_  
 Print Name, Title & Phone #

Signature & Date

\*"Value Date" refers to date wire will be processed and sent to beneficiary.

\*\*If wire(s) are needed same day we need notice by 11AM CST of the wire and the actual wire by 12PM CST

Please SCAN and EMAIL to [CorporateCashmgmt@livenation.com](mailto:CorporateCashmgmt@livenation.com) or FAX completed form to (713) 693-2638

\*\*\*Wires over \$750K should be e-mailed to - [WiresforCAOapproval@livenation.com](mailto:WiresforCAOapproval@livenation.com) for CAO approval.



**United States Park Police**  
Integrity Honor Service

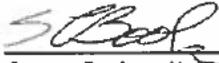
JRM

**Invoice**

Icon Protection Branch  
Special Forces District, SEO  
1100 Ohio Drive, SW  
Washington, DC 20024  
(Office) 202-610-7092 (Fax) 202-426-0612

PERMIT # 15-0174  
DATE OF INVOICE August 21, 2015  
EVENT NAME Landmark Festival  
LOCATION: West Potomac Park

TO Tiffinay Rose  
1300 Pennsylvania Avenue, NW, Suite 370  
Washington, DC, 20004  
202-688-3763  
[trose@nationalmall.org](mailto:trose@nationalmall.org)

Approved:   
Steven Booker, Major  
Commander, Icon Protection Branch

Contact Officer		District		PAYMENT TERMS			DUE DATE	
Lt. James Murphy 202-200-9222		Special Forces		Due 14 days prior to event			ASAP	
<a href="mailto:james_murphy@nps.gov">james_murphy@nps.gov</a>		**24 hour notice needed for cancellation of event**						
Dates of Service	Unit or Officer	Times of Service		# Personnel	Rate per Hr	Hours	Total Hours	
Sept. 18-24 Lane Closure	SF - Officer	6:00 AM	7:00 PM	7	70.00	13.00	91.00	6370.00
Sept. 25-28, Road Closure	SF - Officer	6:00 PM	6:00 AM	12	70.00	12.00	144.00	10080.00
Sept. 25-28 Lane Closure	SF - Officer	6:00 AM	6:00 PM	16	70.00	12.00	192.00	13440.00
September 26, Concert	SF - Sergeant	11:00 AM	11:00 PM	8	77.00	12.00	96.00	7392.00
September 26, Concert	SF - Officer	11:00 AM	11:00 PM	40	70.00	12.00	480.00	33600.00
September 26, Concert	K9-EOD	11:00 AM	11:00 PM	2	70.00	12.00	24.00	1680.00
September 27, Concert	SF - Sergeant	11:00 AM	11:00 PM	8	77.00	12.00	96.00	7392.00
September 27, Concert	SF - Officer	11:00 AM	11:00 PM	40	70.00	12.00	480.00	33600.00
September 27, Concert	K9-EOD	11:00 AM	11:00 PM	2	70.00	12.00	24.00	1680.00
Logistics ( Water / Meals )								2000.00
Friday, September 25, 2015	SF - Sergeant	5:00 PM	10:00 PM	2	77.00	5.00	10.00	770.00
Friday, September 25, 2015	SF - Officer	5:00 PM	10:00 PM	13	70.00	5.00	65.00	4550.00
	Night Diff (Sgt)				7.70	88.00		677.60
	Night Diff (Ofc)				7.00	616.00		4312.00

All services are a 5 hour minimum requirement. Payment must be made prior to event date.  
All hours worked 6 p.m. thru 6 a.m. are subject to an additional Night Differential charge of 10%.

Invoice is based on a \$70/hr rate for officers and \$77/hr rate for Sergeants, with a 5 hr minimum. Payment must be made by certified check, money order or credit card (\$5,000 limit) Additionally, you must provide your organization's Tax Payer Identification (TIN) . To avoid post office delays with current security protocols we recommend overnight, express or personal delivery to the address above.

Title 54 U.S.C. § 103104, allows the National Park Service to collect unbudgeted costs for special events such as yours. It is the policy of the United States Park Police and the National Capital Region Permit Office to only issue special event permits subject to this provision. The United States Park Police is required by the Debt Collection Improvement Act (DCIA) of 1996 (31 U. S. C. § 7701) to obtain for debt collection purposes the Taxpayer Identification Number (TIN) of persons doing business with the National Park Service. Additionally, the DCIA requires that all new Federal payments certified on or after July 26, 1999, be issued via Electronic Fund Transfer (EFT). Should a permit not be issued or any officer assigned to your event is reassigned for other police functions or duties, this process will be used for the return of the unused portion of the monies provided for your activity.

**\*\*Please be aware that the United States Park Police requires 24 hour notice of the cancellation of any event or the 5 hr minimum per officer assigned will be charged.\*\***

Total Hours	1702.00
Total Rate/Hour Charge	\$122,554.00
Night Differential	\$4,989.60
<b>Total Due for Services</b>	<b>\$127,543.60</b>

Amount Paid   
Amount Due **\$127,543.60**

~~All checks will be made payable to UNITED STATES PARK POLICE~~ Attn: Officer James Marker or email Credit Card payment to [james\\_marker@nps.gov](mailto:james_marker@nps.gov)

## Federal Wire Transfer Form

The information listed below was provided to us by Treasury for use in instructing Concessionaires vendors or any Vendors on how to wire money.

Type 1000,  
Fund Transfer Message  
TO  
TREAS NYC

<u>Field Name</u>	<u>Code</u>	<u>Value</u>
TYPE/SUBTYPY Code	(1510)	1000
AMOUNT	(2000)	\$
SENDER FI	(3100)	Sender's ABA # and Bank Name
SENDER REFERENCE	(3320)	Filled by Sender
RECEIVER FI	(3400)	021030004 Treasury NYC
BENEFICIARY	(4200)	D AGENCY 'S ALC (14100099)
ORIGINATOR TO BENEFICIARY INFO	(6000)	Connie Green 202-619-7054 United States Park Police Cost Center PPWOUSPPH2 Function Area PROIESUC1.380000 WBS#PX.XUSPPP682.00.1

**(Please provide this additional information so that we may post the payment correctly).**

**If you have any questions, please contact Marcia Clarke at (703) 487-9023.**

## Manjeri Karthik

---

**From:** Tuba  
**Sent:** Wednesday, September 23, 2015 6:30 PM  
**To:** Manjeri Karthik  
**Cc:** Linzy Beltran  
**Subject:** Re: Please Approve

Approved

Thanks

2ba

Sent from the Tubaphone!!!

Tim 'Tuba' Smith  
Production Director  
**C3 PRESENTS**

300 W. 6th Street Suite 2100 | Austin, Texas 78701  
512 505 4496o  
785-760-3263c  
tuba@c3presents.com  
www.c3presents.com

On Sep 23, 2015, at 7:24 PM, Manjeri Karthik <[karthik@c3presents.com](mailto:karthik@c3presents.com)> wrote:

Preeminent Protective Services – 22672.50 – Landmark Security

NPB Companies – 15000 – Security Consultant Landmark

Bandit Lites – 84075 – Lights Deposit

Johnny Lesak – 2500 – Stage Manager Deposit

Jeffrey Tucker – LFJ Partners – 3500 – Stage Manager Deposit

Soundcheck – 24500 – Backline Deposit

Tourtech – 16840.13 – Telecom Deposit

United States Park Police – 127543.60 – Police Landmark

Jamie Bayer – 3825 – Photog Lolla

Michael Stapleton Associates – MSA Security – 15480.34 – Security Dogs Lolla

Satellite Office Inc – 5975 – Photo Shoot Lolla

Extreme Reach – 716.40 – Runner Photo Lolla

Bettina Dahl – 297.96 – Expendable Reimbursement Lolla

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>INSTRUCTIONS &amp; SIGNATURE PAGE</b>
	This APPLICATION must be submitted 70 DAYS prior to the start of the special event.	
<b>INSTRUCTIONS &amp; SIGNATURE PAGE for completing a NPS/NCR Permit Application for a Temporary Food Establishment (TFE)</b>		
<p>As a Temporary Food Establishment (TFE) operating in conjunction with a special event, you must complete all sections of this application that are applicable to your TFE, to include the use of any and all off-site operations, if applicable to your operation(s). If an off-site licensed food establishment will be used to prepare food, the owner of that facility must complete 'Part F' of this application and return it to you with all required supporting documents as indicated. You must submit 'Part F' along with your application to your special event sponsor.</p> <p><u>Vendors, do NOT send this application directly to the NPS.</u> It is your responsibility to return this application to the sponsor of your special event, so that the sponsor can submit your request, along with any other TFE permit applications, to the NPS as a single packet. The Park's permit office will not accept partial or incomplete applications, so please make sure you follow these instructions closely and include all required information.</p> <p><b>NOTE: Your Special Event Sponsor must submit their complete application packet containing all TFE permit applications and all supporting documents for each application directly to the NPS at least 70 days prior to the start of the special event.</b></p>		
Please check the box <input type="checkbox"/> below to indicate the "TFE CLASS" of your operation based on the description(s) that best match your TFE operation.		
<input type="checkbox"/>	<b>TFE-CLASS-1 PRIVATE</b>	<b>TFE-Permit NOT Required</b>
Food is NOT provided to the general public Park visitor within the Park. Food is only provided to private members, guests, participants, staff, employees, or volunteers directly affiliated and associated with the Special Event where the food preparation and distribution is within a well-defined area from which the general public is excluded. This is considered a "PRIVATE" food event. (However, to protect your group, the NPS recommends that you review and use the NPS/NCR Standard Public Health Requirements to manage your food event.)		
<input type="checkbox"/>	<b>TFE-CLASS-2 PUBLIC</b>	<b>TFE Permit Required Complete Part A and Part B - SECTION 1 only</b>
<b>ONLY</b> Packaged, Ready-To-Eat, Non-Potentially Hazardous Foods will be provided to the general public Park visitor; purchased at approved sources; inspected for contamination; pre-packaged in individual servings; protected from contamination during transport, storage, and service. (Examples include oranges and bananas, and commercially prepackaged foods such as cookies, crackers, chips, candy, and beverages/water commercially pre-packaged in individual servings.)		
<input checked="" type="checkbox"/>	<b>TFE-CLASS-3 PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>
Potentially Hazardous Food Prepared Off-Site in a licensed food service establishment and then transported to the Park and served or sold to the general public Park visitor by a permitted on-site TFE.		
<input type="checkbox"/>	<b>TFE-CLASS-4 PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, AND E</b>
Potentially Hazardous Food Prepared On-Site at the Park by a NPS Permitted on-site TFE and served or sold to the general public Park visitor.		
<input checked="" type="checkbox"/>	<b>TFE-CLASS-5 PUBLIC</b>	<b>TFE Permit Required Complete Parts A, B, C, D, E, AND F (F for each off site facility)</b>
Potentially Hazardous Food served or sold to the general public Park visitor and prepared BOTH off-site in a licensed food service establishment AND prepared on-site at the Park by a NPS Permitted on-site TFE. (TFE-CLASS 5 is the combination of a CLASS 3 and 4 operations.)		
Please PRINT and SIGN your name below to verify that you have read and will comply with the NPS/NCR Standard Public Health Requirements during your event. Submit this page and your completed application directly to your Special Event Sponsor. <i>Reminder ... did you check the box above to identify your TFE Class? If not, please go back and check the box, thank you!</i>		
Name:	Signature:	Date:
Erik Bruner-Yang		8/18/15.

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART A</b>
This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.		

<b>INSTRUCTIONS: FOR EACH TEMPORARY FOOD ESTABLISHMENT</b> Complete the required sections and submit this application to your special event sponsor. Your sponsor will return your completed packet directly to the NPS Park Permit office 70 days prior to your event. Please print or type this information to be legible.	<b>FOR NPS PARK USE ONLY:</b> Stamp or enter the date this application was received by the NPS Park Permit Office.
------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------

<b>SECTION 1</b>	<b>PROVIDE: INFORMATION REGARDING THE SPECIAL EVENT AND YOUR EVENT POINT OF CONTACT(s)</b>
NPS Park Name	WEST POTOMAC PARK
Location within the Park	WEST POTOMAC PARK
Name of the Special Event	LANDMARK MUSIC FESTIVAL
Date(s) of the Special Event	SEPTEMBER 26-27, 2015.
Sponsoring Organization	C3 PRESENTS
Name of the Special Event Point-of-Contact and Phone #	JON KELLY, (512) 653-5488
Date(s) Food to be Provided	SEPTEMBER 26-27, 2015.
Time(s) Food Served (am - pm)	11AM - 10PM.

<b>SECTION 2</b>	<b>PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)</b>
<input type="checkbox"/> Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	
Name of the On-Site Certified Food Service Manager/Supervisor	
<i>Remember: You must provide a legible photocopy of this person's current certification with this application.</i>	
Owner's Name & Phone Number	
Street Address, City, State, ZIP	

<b>SECTION 3</b>	<b>INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD</b>
<input checked="" type="checkbox"/> Check this box if food will be prepared off-site at a licensed food establishment AND Complete Part F.	
<b>REMEMBER:</b> The owner of each off-site licensed food establishment that you use to prepare food must sign and complete Part F of this application and attach: (1) a photocopy of a current food establishment inspection report conducted by the local health authority - this report must be within the past 12 months and must indicate a passing score or grade; (2) a photocopy of a current business license "permitting" the operation as a licensed food establishment; and (3) a photocopy of a current certification for the food service manager or supervisor who will oversee the off-site food preparation. You must attach Part F and all required attachments, along with your application to your event sponsor.	

	<b>NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)</b>	<b>PART B</b>
	This APPLICATION must be submitted <b>70 DAYS</b> prior to the start of the special event.	

**PROVIDE: Information Pertaining to the EACH Menu Item**

The menu items listed below are subject to specific review and approval by the NPS in accordance with Special Events Requirements and the Concessions Reform Act. Interpretative ethnic food event menus must comply with NPS Standard Operating Procedures pertaining to Ethnic Food. Contact the Park Concessions/Permit Office for questions on what food items would be acceptable. Sale of commercially produced or packaged foods or beverages is prohibited. The Park and the NCR PHS Consultant will allow no substitutions of the menu items identified below without prior concurrence. All food must be obtained from approved sources. You must retain purchase receipts for any food that is not obtained from a licensed food establishment, and all receipts must be available on site for review indicating source and date of purchase. (e.g., you are an out-of-town caterer or vendor using a local licensed food establishment and you procure food from sources other than the local licensed food establishment you are using.)

SECTION 1	NON-POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU	
NON-POTENTIALLY HAZARDOUS FOODS	IDENTIFY COMMERCIAL SOURCES	REQUIRES NPS PARK APPROVAL
<i>Example 1: whole, uncut oranges and bananas</i> <i>Example 2: commercially packaged cookies, chips, pretzels, granola bars, orange juice, and bottled water = not for sale items</i>	<i>Example 1: purchased at Giant Grocery Store</i> <i>Example 2: purchased at Bill's Food Warehouse</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
SECTION 2	POTENTIALLY HAZARDOUS FOODS AND BEVERAGES MENU (Limit = 5 Items)	
POTENTIALLY HAZARDOUS FOODS ITEM	LIST MAJOR INGREDIENTS	REQUIRES NPS PARK APPROVAL
<i>Example 1: Meatloaf</i> <i>Example 2: Mexican Combination Stir Fry</i>	<i>Example 1: Hamburger, Eggs, Milk, and Seasonings</i> <i>Example 2: Beef Steak, Chicken Breast, and Vegetables</i>	This Section to be Completed by the NPS Park Concessions Office or Representative
1 PORK BUNS	FLOUR, PORK (COOKED), HOISIN SAUCE, SEASONINGS.	
2 LEEK BUNS	FLOUR, LEEKS, ONIONS, SEASONINGS	
3		
4		
5		

NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)

PART C

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

PROVIDE: Information pertaining to each menu item - food preparation, cooking, cooling, reheating, and hot and cold holding processes.

( NOTE: Reviewing the NPS/NCR Standard Public Health Requirements may be helpful to you before you complete this section. )

INSTRUCTIONS: For each menu item listed in Part B, Section 2 above, provide the information requested below by crossing out the incorrect response as shown below or by circling the correct response and where requested, by inserting the required information relative to temperature, time(s), and date(s):

Food Process Steps: Answer the following questions relative to each menu item listed in Part B, Section 2.	Transfer your menu items (5 or less) as identified in Part B, Section 2 to the five columns below:					
	Example 1 - Menthol	1 PORK BUNS	2 LEEK BUNS	3	4.	5.
Served ON site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT
Cutting/washing of ingredients ON site ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	YES or NO
Thawed ON site ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	YES or NO
Cooked ON site = insert the T° ____ °F	<del>_____</del>	180 °F	180 °F	°F	°F	°F
Prepared OFF site ?	<del>YES</del> / NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO	YES or NO	YES or NO
Prepared OFF site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT
Cooked OFF site = insert the T° ____ °F	155 °F	°F	°F	°F	°F	°F
Held OFF site after preparation ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT
Cooled after cooking and held cold ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	9/25	9/25			
Transported to the Park ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT
Transport time to Park = insert minutes	30 min.	20 min.	20 min.	min.	min.	min.
Reheated on site to 165°F ?	<u>YES</u> / NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO	YES or NO	YES or NO
Held ON site ?	<del>COLD</del> / HOT	COLD or <u>HOT</u>	COLD or <u>HOT</u>	COLD or HOT	COLD or HOT	COLD or HOT
Served by TFE staff = counter service ?	<u>YES</u> / NO	<u>YES</u> or NO	<u>YES</u> or NO	YES or NO	YES or NO	YES or NO
Served by TFE staff = buffet/service line ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	YES or NO
Customer Self-Serve = open buffet/line ?	<u>YES</u> / NO	YES or <u>NO</u>	YES or <u>NO</u>	YES or NO	YES or NO	YES or NO

Provide any additional comments/information here:

NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)

PART D

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

PROVIDE: Information Pertaining to ON-SITE Facilities and Utilities

1 Describe the Building, Structure, Unit or Tenting to be used for the TFE.

TWO 100' X 20' TENTS, WITHIN THOSE TENTS, WE WILL HAVE A 10' X 20' SECTION.

2 Describe the Potable Water Source on site: If you will provide your own potable water, please indicate how you will haul or provide potable water on site. If the NPS will provide potable water, please provide the name and telephone number of the Park employee that you talked to who will provide potable water for your TFE. You may not use a Park water system without Park approval. Connection to a NPS potable water system must be done by the Park.

POTABLE WATER WILL BE PROVIDED BY EVENT WATER SOLUTIONS. FILTRATION PROCESS AVAILABLE UPON REQUEST.  
EVENT WATER SOLUTIONS - 765-623-2787

3 Describe the Wastewater Disposal on site: If you will provide your own wastewater disposal, please describe how you will dispose of it. If the NPS will provide wastewater disposal, please provide the name and telephone number of the Park employee that you talked to who will provide wastewater disposal for your TFE. You may not dispose of wastewater directly to Park land. You may not use a Park wastewater disposal system without Park approval, and connection to a NPS wastewater disposal system must be done by the Park.

Grey and wastewater disposal collection units will be provided by C3 and included within the tents.

4 Describe the TFE Hand Wash Facilities on site. i.e., are permanent hand wash facilities provided by the TFE structure, and if not, how will you provide portable hand wash facilities.

Handwashing facilities will be included and located inside the tents.

5 Toilet Facilities on site: Indicate the number of toilet facilities provided within 300 feet of the TFE and indicate if these are permanent or portable units. If portable units, indicate if the sponsor or NPS will service these units. If the NPS will provide this service, please provide the name and telephone number of the Park employee that you talked to who will service the portable toilets. If a private company will provide this service, provide the company's name, a contact person, and a telephone number to contact this company for service issues. NOTE: If your entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.

There will be vendor-only portaloets provided for us by sponsor. They will be serviced and there will be an ample number to serve the vendors.

6 Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

~~Vendor~~ Sponsor will provide ample waste and recycling receptacles - they will service them throughout the event.



NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)

PART E

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

SECTION 1

PROVIDE: Information pertaining to your on-site Temporary Food Establishment

INSTRUCTIONS: Answer the following questions; if not applicable, insert "NA"

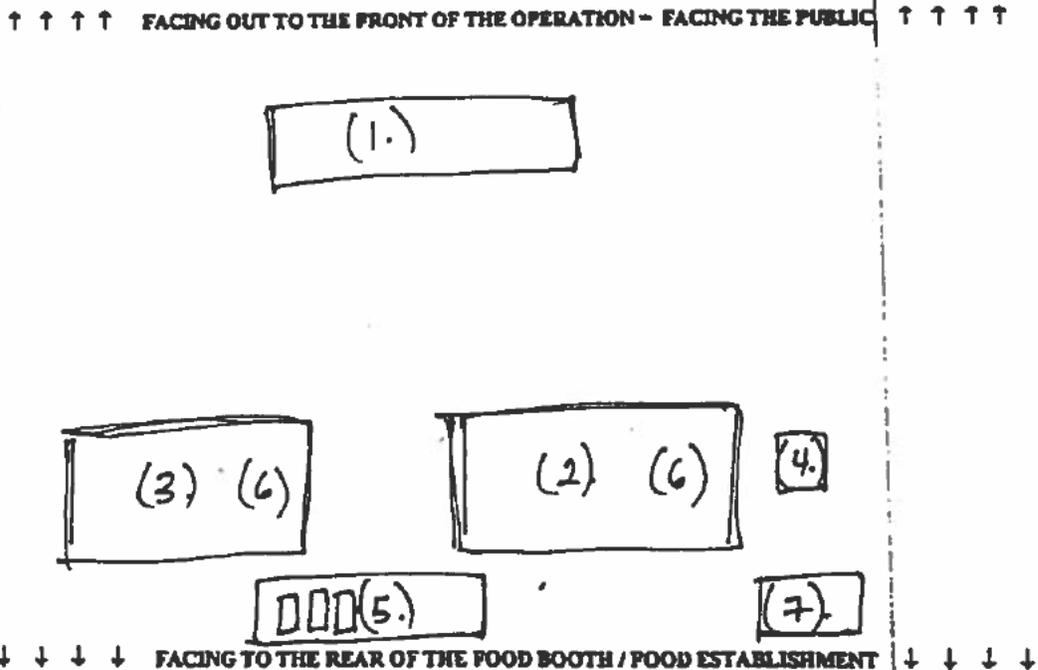
- Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)  
*Ice chests filled with ice.*
- Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)  
*Refrigerated walk-in ~~coolers~~ trailers - will keep food 46° lower.*
- If food will be cooked on site, describe the cooking equipment to be used and provide the fuel source. (e.g. stove/oven/grill and electric/propane/charcoal)  
*Grill and stove top - propane and butane*
- If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above.  
*Hot food cambros to keep food at 140°F and above.*
- If food will need to be reheated to 165°F on site, describe the type of cooking/heating equipment to be used. (E.g. electric stove, propane stove, etc.)  
*Propane grill and stove.*

SECTION 2

PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT

INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed:

- Food Service Counter and/or Display Area (usually the front section of the TFE)
- Hot Holding Area
- Cold Holding Area
- Hand Wash Facility/Station
- Dish and Utensil Washing Area
- Storage Area(s)
- Cooking Area (must be located to the rear - away from the public)



NPS/NCR - Permit Application for a Temporary Food Establishment (TFE)

PART F

This APPLICATION must be submitted 70 DAYS prior to the start of the special event.

OFF-SITE Licensed Food Establishment Owner's Agreement - Allowing the use of the off-site facility by the TFE

INSTRUCTIONS: Part F must be completed for EACH licensed off-site food establishment in which food will be prepared. This Section, Part F, must be completed and signed by the licensed owner of the off-site food service establishment.

I, The OWNER of: [ insert the name of the establishment ] MALETTO

... a currently licensed and locally inspected food establishment, located at:

[ Street Address ] 1351 H ST. NE

[ City ] WASHINGTON [ ST/DC ] DC ZIPCODE 20002

Hereby Authorize :

~~ERIK BRUNER-YANG~~ ~~SUPERVISOR~~ . ERIK BRUNER-YANG

[ insert the name of the on-site TFE operation or the owner of the on-site TFE operation ]

... to use my food establishment on [ insert date(s) ] SEPTEMBER 25 - 27, 2015.

for the purpose of preparing, cooking, cooling, hot holding, and for transporting food for the special event in for which this application is submitted.

Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

JAMES WOZNILK

[ insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation ]

Printed Name of the Owner: ERIK BRUNER-YANG

Telephone Number: 202-469-1177

Signature of the Owner: [Signature] Date signed: 8/18/15

The owner of the off-site food service establishment must attach to this Part F the following documents:

- A photocopy of a current food establishment inspection report completed by the local health department/authority - the report must be within the past 12 months and must indicate a passing score or grade.
- A photocopy of a current business license - indicating the business is a licensed food establishment.
- A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the off-site food preparation. (If this is the same individual as the on-site TFE certified manager, a second copy need not be provided here again as it has already been requested in Part A, Section 2.)

GOVERNMENT  
OF THE  
DISTRICT OF COLUMBIA  
Muriel Bowser, Mayor

Department of Consumer and Regulatory Affairs  
Business License Division  
1104 4th Street S.W.  
Washington DC 20024

Date Issued: 3/24/2015  
Category: 9313  
License#: 931315000121  
License Period: 3/1/2015 - 2/28/2017

### BASIC BUSINESS LICENSE

Billing Name and Address:  
MAKETTO, LLC

Premise/Application's Name and Address:  
MAKETTO LLC

Registered Agent's Name and Address:  
JECCA CORPORATE SERVICES INC

1351 H STREET N.E.  
WASHINGTON, DC 20002

1351 H ST NE  
WASHINGTON, DC 20002

1225 18TH STREET N.W. SUITE #320  
WASHINGTON DC 20038

Owner's Name  
Corp. Name: MAKETTO, LLC.  
Trade Name

Co/O/HOP#	CO1501538	SSL	1027 0164	Zone	Ward	6	ANC	PERM NO.
CLASS:	D			Seat(s)	151			

Public Health: Retail Food Establishment - Restaurant

-- THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE ON THE PREMISES --

*Melinda Belling*

Interim Director  
Melinda Belling

\*License Effective from the later of Issued or Start of License Period Date

Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE - 8th Floor • Washington, DC 20002 • 202-535-2180

Establishment Name MAKETTO  
 Address 1351 H ST NE City/State/Zip Code Washington, DC 20002  
 Telephone (202) 469-1177 E-mail address erik@tokiunderground.com  
 Date of Inspection 03 / 23 / 2015 Time In 12 : 30 PM Time Out 01 : 55 PM  
 License Holder Maketto, LLC License/Customer No. \_\_\_\_\_  
 License Period 03 / 19 / 2015 - 04 / 15 / 2015 Type of Inspection Preoperational  
 Establishment Type: Restaurant Total Risk Category 1  2  3  4  5

Critical Violations	1	COS	1	R	0
Noncritical Violations	3	COS	1	R	0
Certified Food Protection Manager (CFPM) <u>JAMES WOZNIUK</u>					
CFPM #: <u>FS-59771</u>					
CFPM Expiration Date: <u>07/18/2016</u>					
Name of licensed trash or solid waste contractor <u>KmG</u>					
Name of licensed liquid / grease collections transport contractor <u>Valley Protrens</u>					
Name of licensed pest exterminator contractor <u>The Bug Man</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
<b>Demonstration of knowledge</b>			
IN OUT N/A	1. Correct response to questions	<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</b>			
IN OUT	2. Management awareness; policy present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	3. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>			
IN OUT N/C	4. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/C	5. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>			
IN OUT N/C	6. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
OUT N/A N/C	7. No bare hand contact with ready-to-eat foods or approved	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>			
IN OUT N/A N/C	9. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	10. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	11. Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	12. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Contamination</b>			
IN OUT N/A N/C	13. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	14. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	15. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
<b>Potentially Hazardous Food (TCS Food)</b>			
IN OUT N/A N/C	16. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	17. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	18. Proper cooling time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	19. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	20. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	21. Proper date marking & disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/C	22. Time as a public health control: procedures & records	<input type="checkbox"/>	<input type="checkbox"/>
<b>Consumer Advisory</b>			
IN OUT N/A	23. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Highly Susceptible Populations</b>			
IN OUT N/A	24. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<b>Chemical</b>			
IN OUT N/A	25. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>
OUT N/A	26. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<b>Conformance with Approved Procedures</b>			
IN OUT N/A	27. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
<b>Safe Food and Water</b>			
IN OUT N/A	28. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	29. Water & Ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	30. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
<b>Food Temperature Control</b>			
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/O	33. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	34. Thermometers provided & accurate	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Food Identification</b>			
IN OUT	35. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
<b>Prevention of Food Contamination</b>			
IN OUT	36. Insects, rodents, & animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	37. Contamination prevented during food preparation, storage, & display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	38. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Wiping cloths: properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	40. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>
<b>Proper Use of Utensils</b>			
IN OUT	41. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	42. Utensils, equipment & linens: properly stored, dried, & handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	43. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	44. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
<b>Utensils, Equipment, and Vending</b>			
IN OUT	45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	46. Warewashing facilities: installed, maintained, & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	47. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>Physical Facilities</b>			
IN OUT	48. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Plumbing installed; proper backflow devices	<input checked="" type="checkbox"/>	<input type="checkbox"/>
IN OUT	50. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Garbage & refuse properly disposed, facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Physical facilities: installed, maintained, & clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Adequate ventilation & lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

Six (6) or more CRITICAL VIOLATIONS that cannot be corrected on site during the course of the inspection results in an automatic suspension and closure of a food establishment.

IN = in compliance      OUT = not in compliance      N/O = not observed  
 N/A = not applicable      COS = corrected on-site      R = repeat violation

42. - Cleaned dishes (i.e. plates, bowls, cups, and etc.) are stored in a manner where they are exposed to splash, dust, and etc. (not covered or inverted). (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2203.1	device's temperature display, except as specified in section 1524.3. Cleaned equipment and utensils, laundered linens, and single-service and single-use articles, except as specified in section 2203.4, shall be stored: (a) In a clean, dry location; (b) Where they are not exposed to splash, dust, or other contamination; and (c) At least fifteen centimeters (15 cm) or six inches (6 in.) above the floor.
46. - There are no chemical test strips provided to measure the concentration of the quaternary ammonium sanitizing solution. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1608.1	A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.
49. - Insufficient air gap is provided from pipes leading to floor drains throughout the establishment (specifically in the bar, main food service line, and the 3-compartment sink). (Corrected On Site)	2403.1	An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than twenty-five millimeters (25 mm) or one inch (1 in.).

**Temperatures**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (3-compartment sink (Bar))	110.0F	Hot Water (Handwashing Sink - Bar)	104.0F	(Refrigerator - under counter)	35.0F	(Refrigerator - under counter)	40.0F
(Reach-in Refrigerator)	40.0F	(Reach-in Refrigerator)	40.0F	Hot Water (Handwashing Sink - kitchen)	101.0F	Hot Water (Handwashing Sink - kitchen)	100.0F
(Refrigerator - under counter)	30.0F	(Refrigerator - under counter)	38.0F	(Refrigerator - drawer)	41.0F	Hot Water (3-compartment sink)	112.0F
Hot Water (Handwashing Sink - toilet room)	103.0F	Hot Water (Handwashing Sink - toilet/female)	100.0F	(Walk-in Refrigerator)	40.0F	Hot Water (Handwashing Sink)	100.0F

**Inspector Comments:**

APPROVED - NO OBJECTION TO THE ISSUANCE OF BASIC BUSINESS LICENSE (RESTAURANT).

NO FOOD ON-SITE AT THE TIME OF INSPECTION.

CORRECT ITEMS STATED WITHIN 14 DAYS AS LISTED WITHIN OBSERVATIONS.

IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT AREA SUPERVISOR MRS. JACQUELINE COLEMAN AT (202)442-5928 (MAIN: 202-535-2180).

Person-in-Charge (Signature)	Erik Bruner-Yang (Print)	03/23/2015 Date
Inspector (Signature)	Denise T. Lucas (Print)	603 Badge #
		03/23/2015 Date

The Government of the District of Columbia  
Department of Health  
Food Safety & Hygiene Inspection Services Division accepts that:

**JAMES WOZNIUK**

has presented certification of passing a nationally recognized  
Food Safety Manager's Examination.  
This ID card is valid for a period of (3) three years.

Exam Date: 07/18/2013  
Expiration Date: 07/18/2016  
Issue Date: 03/28/2014  
Certified Number: FS-59771

Robert L. Sudler Jr., Program Manager

Promote Business! Protect!

You must present this card with a valid photo-ID



EXAM FORM NO. 4827  
CERTIFICATE NO. 10224186

# ServSafe<sup>®</sup> CERTIFICATION

TO **JAMES WOZNIUK**

for successfully completing the standards set forth for the ServSafe<sup>®</sup> Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

07/18/2013

DATE OF EXAMINATION

07/18/2018

DATE OF EXPIRATION

Local laws apply. Check with your local health department for recertification requirements.

*[Handwritten Signature]*



#0655



## Landmark Music Festival 9/26-27/2015

### General

- What is the set up for the water stations – how will water be dispensed and where will it come from?
- Information for onsite facilities on applications is referred to as Provided by Event Promoter – What are the facilities and how will they be provided?
- The site layout indicates two primary areas of food service, is this correct or will they be in one food court 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.
- 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?
- 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.
- 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.

### VIP and Platinum Passes and Artist Village

- Website indicates catered meals – who will be the caterer and how will this food service occur? Even though you are not charging for food onsite, this is considered food service and would not be considered a private event.
- The site layout indicates catering behind Artist Village, what will this entail and who will be doing it?

### Amsterdam Falafelshop

- Falafel, baba ganoush, hummus, cut tomatoes, cooked plant foods (including beets), cut leafy greens (including cilantro and cucumber) are Potentially Hazardous and they need to fill out the application completely.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- I am not sure if wash area refers to handwashing or warewashing? The application indicated that there would be an attached drawing, it was not attached.
- Who will be the Certified Food Manager onsite during the operation? The application indicated Don Lawson, however the included card was for Ian Walker?
- What preparation is occurring offsite and what is occurring onsite?
- How will foods be transported and maintained in temperature?
- Provide the complete health inspection report. The inspection report is dated 5/6/2014 – Provide a complete current inspection report
- The partial inspection report indicated that food is held out of temperature prior to cooking – how will this be managed onsite (if time will be used they will need to submit a written procedure in advance of approval).

- Are items pickled onsite? We will need to see a copy of the variance and the production logs for these items or they can not be served. If a commercial supplier is used we will need to see receipts indicating that the food was received from them.

#### Bar 1 - 6

- Will they only be selling prepackaged items or will items be poured?
- If they will be poured they will need handsinks to wash their hands.
- How/where will the beverages be stored?
- What is the site layout for the bar?
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared?

#### Bar Cabana

- How/where will the ice scoops be washed? The layout does not indicate any warewashing?
- Will there be any garnishes/condiments served at the bar? If so how/where will these be prepared?

#### Beefsteak

- Cut tomatoes are considered potentially hazardous.
- Are pickled onions commercially prepared or prepared by the vendor? Do they have vinegar added as a means of flavor enhancement or to make the item shelf-stable? If it is to make the item shelf-stable, provide a copy of the variance and production logs for the items, otherwise they will be treated as a potentially hazardous food and appropriate documentation that they were maintained in temperature control will need to be provided.
- Provide temperature logs showing that the tomato sandwiches are rapidly cooled to 41F or less in 4 hours and maintained at that temperature (sliced tomatoes are potentially hazardous)
- Where will the gazpacho be prepared?
- How will these items be transported and maintained cold?
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The application packet contains information for PEPE Mobile Food Unit – Is this part of their application?
- The inspection that was submitted was for a pre-operational inspection. Has a routine inspection been conducted? If so, submit that report.

#### Ben's Chili Bowl

- A cooling log will need to be completed for each batch of nachos and chili con carne.
- How and where will the Veggie Chili be prepared, we consider heat treated plant foods to be potentially hazardous?
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The included health inspection report is for a follow up – Provide the report for the comprehensive/full inspection
- This would be considered a Class-5 TFE not a Class-1 TFE.

### Curley Q's BBQ

- Where will the food be prepared offsite? The offsite licensed establishment page in the application lists Relish Catering, however the supplied permit and inspection report are for another establishment. Provide the agreement, permit, and inspection report for the offsite kitchen in which the food will be produced in.
- Cooling logs will need to be completed for all food that is prepared in advance and cooled down.
- The diagram only indicates the location of the fryer – where will the propane stove be located?
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- If Megan Vogt will also be an onsite Certified Food Service Manager, submit a copy of her certification.

### Duke's Grocery

- For the Tikka Masala, cooling logs will need to accompany the food product showing that the product was cooled in acceptable time limits.
- 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?
- Please note that rehydrated waffle batter is potentially hazardous and must either meet temperature requirements or if using time as the control mechanism, they must have a written procedure in place and a method for verifying the time for all batches.
- The site diagram does not show any handwashing or warewashing areas. Where will these be located at?

### Lemonade Love

- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- Since open food will be handled, provide a copy of the Certified Food Manager cards for JC Clark and Edwina Arenas.

### Maki Shop

- Since items will be cooled, cooling logs must be completed for each item.
- We will consider the sushi rice as potentially hazardous, it must be maintained to meet temperature requirements.
- Provide information on how the tuna and salmon species meet the requirements of the FDA Model Food Code 3-402.11
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The site layout does not indicate any handwashing facilities? Will all foods be prepackaged? If not, then a handsink will be required.
- The site layout does not indicate any warewashing facilities? Will all foods be prepackaged? If not, then a warewashing setup will be required.
- No Health Department permit and inspection report were provided for the facility. Provide these documents.
- Is kimchi made in the restaurant, if it is treated as shelf stable a copy of the variance from DC DOH and processing logs will need to be provided or it will be treated as potentially hazardous.

#### Old Ebbitt Grill & The Hamilton

- Since items will be cooled, cooling logs must be completed for each item.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- I am unsure of what is meant by Candy oven – Provide documentation on this unit.

#### Oyamel

- How/where will the food items be cooked? The application indicates that it is served hot onsite, but they have not indicated if the items will be reheated onsite or transferred to the site hot. They also have failed to indicate what temperature they are cooking foods to.
- If items will be cooled, cooling logs must be completed for each item.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at?
- Colin King's Certified Food Manager Certification will be expired prior to the event, a valid certification will be required.
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up.

#### Pepe

- The application is missing the signature/acknowledgement on Page 1.
- We consider cut leafy greens and cut tomatoes as potentially hazardous and they must meet minimum temperature standards.
- Since items will be cooled, cooling logs must be completed for each item.
- Is the sliced chicken cooked by the establishment or received cold? No cooking temperatures are noted on the application.
- What will the mayonnaise be used in? Do you use a pasteurized egg? If not, how will the consumer advisory requirement be met?
- Will they be working in/out of the food truck or out of the tent?
- Where will the food be prepared offsite (Part F) is blank?
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.
- Provide a copy of the Certified Food Manager card for Domenick Torlucci.

#### Pitango Gelato

- Provide information on the supplier of the sorbet and gelato.
- I believe that they meant to indicate that the temperature would be <(less than 32F) instead of >(greater than 32F)
- The inspection report indicates an inspection date of 12/12/12 – Provide a copy of a comprehensive inspection that was completed in the past year.
- Will all food products be pre-packaged or will individuals be scooping the product? If food will be unpackaged, then a copy of a Valid Certified Food Manager card will be needed.

#### Proof, Estadio & Doi Moi

- Is the shrimp pre-cooked? Where is it ground? 125F is NOT an acceptable cooking temperature.
- For the Banh mi, are the chicken and pork received pre-cooked? If not, the application does not indicate where/how the meats will be cooked.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- Provide a copy of the permit/inspection report for where the food will be prepared offsite.

#### Rockland's Barbeque and Grilling Company

- Since items will be cooled, cooling logs must be completed for each item.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?

#### Shake Shack

- Any use of dry ice will not be permitted in a refrigerated truck, it may be allowed in a cooler under a tent.
- The site layout does not indicate any warewashing facilities. Where will utensils be cleaned at?
- They have provided a copy of the follow up inspection, provide a copy of the routine inspection that was conducted that necessitated this follow up.
- The follow up inspection report is dated 9/25/2014. Have any more recent inspections been conducted

#### The Big Cheese

- The application is missing the signature/acknowledgement on Page 1.
- We would consider a grilled cheese sandwich to be potentially hazardous.
- Since ice (assuming that ice will be in the coolers) is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The site layout does not indicate any area for hot or cold holding. Where will this occur?
- Mr Rathbone is listed as the onsite Certified Food Service Manager, however a copy of his certification is not attached.
- A recent health inspection for the commissary is not attached.

#### Taco Bamba

- They have not provided information for section 2 on page 2 indicating the onsite establishment name, the onsite certified food service manager, and the owner information.
- Since items will be cooled, cooling logs must be completed for each item.
- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- Since the hot and cold holding area is at the front of the booth, what sneeze protection will be provided?

#### Maketto

- They have not provided information for section 2 on page 2 indicating the onsite establishment name, the onsite certified food service manager, and the owner information.

- Since ice is being used for cold holding how will the ice be managed to keep the food from becoming submerged in the melting ice?
- The inspection report provided is a pre-operational inspection, have any routine inspections been conducted since opening? If so, provide a copy of the report.



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## NAMA LABOR Estimation Tool v1

Permit: 15-174 LandmarkMusic Festival

WBS: TBD

Date	Employee Name	Schedule	Grade	Step	# of Regular hours	# of OT hours	# of Sunday hours
9/26/2015	Adam Cochran	GS	9	8		9	
9/26/2015	Mike Rose	GS	9	10		9	
9/26/2015	Tim Olling	GS	9	10		9	
9/26/2015	Mary Collins	GS	5	2		9	
9/26/2015	Jen Epstein	GS	11	6		6	
9/26/2015	Stacy Shannon	GS	9	3		13	
9/26/2015	Jaime Boyle	GS	12	3		13	
9/26/2015	James Grissom	GS	9	2		1	
9/26/2015	Sarah Moppin	GS	5	1		1	
9/26/2015	Tim Moore	GS	11	1		0.5	
9/27/2015	Rivka Zuares	GS	5	2		9	
9/27/2015	Mike Rose	GS	9	10		9	
9/27/2015	Tim Olling	GS	9	10		9	
9/27/2015	Matt Furman	GS	9	7		9	
9/27/2015	Jen Epstein	GS	11	6		6	
9/27/2015	Stacy Shannon	GS	9	3		13	
9/27/2015	Jaime Boyle	GS	12	3		13	
9/27/2015	James Grissom	GS	9	2		1	
9/27/2015	Sarah Moppin	GS	5	1		1	
					0	140.5	0

Notes:

\*\*\*If employee's basic rate of pay is less than or equal to a GS 10 step 1, which is **\$27.79**, they get OT. If it's greater than that, they receive their regular rate of pay.



# of Holiday hours	Notes:	AFS Estimate:
		\$397.10 ***
		\$420.48 ***
		\$415.88 ***
		\$250.16
		\$269.39 ***
		\$565.10
		\$671.14 ***
		\$42.11
		\$26.90
		\$20.32 ***
		\$250.16
		\$420.48 ***
		\$415.88 ***
		\$392.54 ***
		\$269.39 ***
		\$565.10
		\$671.14 ***
		\$42.11
		\$26.90
<hr/>		<hr/>
0		<b>\$6,132.28</b>



# United States Department of the Interior

NATIONAL PARK SERVICE  
National Mall and Memorial Parks  
900 Ohio Drive, S.W.  
Washington, D.C. 20024



## Memorandum

To: Marlene Doty, Supervisory Human Resources Specialist

From: Teresa Austin, Chief of Administration, National Mall and Memorial Parks

Subject: I&I Notice - Changes to Employee Parking due to Staging, Events and Services Associated with the Papal Visit and the Landmark Music Festival

Date: August 18, 2015

In accordance with Article 6, Section 6-01, B of the December 1997 International Union of Painters and Allied Trades, Local 1997 Labor-Management Agreement and the United States Department of the Interior, National Park Service, National Capital Region, the Division of Interpretation and Education (I&E) of National Mall and Memorial Parks (NAMA) is planning to implement a change in working conditions to support the upcoming Papal Visit and Landmark Music Festival.

Pursuant to 36 CFR 1.5a(1) the National Mall and Memorial Parks is temporarily closing employee parking at Survey Lodge Ranger Station due to staging and security perimeters associated with the Papal Visit and the Landmark Music Festival. The closure to employee parking at Survey Lodge Ranger Station for the Papal Visit will begin at 6:00 a.m. on Tuesday, September 22, 2015, and will remain closed until 10:30 p.m. on Wednesday, September 23, 2015. The closure to parking at Survey Lodge Ranger Station for the Landmark Music Festival will begin at 6:00 a.m. on Saturday, September 26, 2015, and will re-open at 11:59 p.m. on Sunday, September 27, 2015.

To lessen the impact to staff during the Papal Visit and the Landmark Music Festival, management is encouraging employees to take Metro. In addition, employee parking will be made available at the Tidal Basin Parking Lot across Independence Avenue from Survey Lodge. In order to ensure staff and volunteer parking is available at the Tidal Basin Parking Lot, this parking area will be closed to the public. In order to prepare for the Papal Visit, the Tidal Basin Parking Lot will close to the public at 10:00 p.m. on Monday, September 21, 2015, and reopen at 10:30 p.m. on Wednesday, September 23, 2015. In addition, the Tidal Basin Parking Lot will close to the public for staff availability during the Landmark Music Festival beginning at 10:00 p.m. on Friday, September 25, 2015, and will reopen at 11:00 p.m. on Sunday, September 27, 2015.

If you have questions or concerns regarding this notification, please contact Marlene Doty. Thank you for your assistance and support in the matter.

# FESTIVAL 101

Thanks for coming out to gorgeous Forest Park! While you're here, check out some new bands and savor your favorites, hang out with friends and make new ones, too, and most of all, have a great time!

## STORE YOUR STUFF & RECHARGE

Lighten your load and rent a locker near the LouFest Store to securely store your items throughout the weekend. If your phone battery is running low, this is also where you can recharge to stay in contact.

## DRINK LOTS OF WATER

Take advantage of the free freshly filtered water at the filling station. Look for the  on the festival map.

## ROCK & RECYCLE

Pitch in, recycle and earn an official LouFest t-shirt! Visit the Rock & Recycle Center for more details.

## KEEP FOREST PARK CLEAN

We couldn't do this without the City of St. Louis, Forest Park Forever and the St. Louis Department of Parks, Recreation & Forestry. Please do your part by using the provided recycle and waste bins.

## LOCATION

The festival is located in Forest Park's Central Field, enclosed by Wells Dr., Jefferson Dr. and Union Dr.

## PARKING

There is street parking throughout Forest Park and available at nearby parking lots and garages. ADA Parking is available near the North entrance and can be accessed at the intersection of Pagoda Cir. and Theatre Dr.

## RIDE THE METRO

Metro and Loufest are working together to provide an easy way to the festival. Train and bus services are available to the Forest Park-DeBaliviere MetroLink Station. From there, jump on the Forest Park Trolley and be dropped off at the North main entrance.

## BIKE DOWN TO LOUFEST!

Bike parking is located by the entrances. Be sure to bring your own lock. Randy's Recycled Cycles Repair Shop will be on hand for minor repairs and basic needs.

## DISABILITY ACCESS & SERVICES

LouFest has special accommodations for people with disabilities. Visit an Information Center located near each entrance for more information.

## GENERAL STORE

Forget something? Swing by the General Store in Market Square for any last minute needs.

## LOST & FOUND

During the Festival, turn in or look for lost items at one of the Information Centers near each entrance. After LouFest, report lost belongings at [loufest.com/lostfound](http://loufest.com/lostfound). We will contact you with pick up instructions if your item is found. Items will be held for 30 days and then donated to charity.

## AROUND THE PARK

### BREWTOPIA PRESENTED BY SCHLAFLY

Perfectly pair this year's Loufest lineup with a local craft beer in The Saint Louis Brewery's Brewtopia, an oasis featuring a variety of 6 classic and seasonal Schlafly Beer styles fresh from the tap. Relax in the shade or play some "back yard" games with your friends while you sip Pale Ale, Oktoberfest, APA and other flavorful favorites.

### BLU VAPOR LOUNGE

Come find the blu eCigs Vapor Lounge here at LouFest to experience the superior quality of blu™ electronic cigarettes. Relax, recharge & reconnect with friends in the blu Vapor Lounge. Adult smokers only (18+).

©2014 LOEC, Inc. NOT FOR SALE TO MINORS. blu™, blu eCigs® are trademarks of Lorillard Technologies, Inc. WARNING: This product contains nicotine derived from tobacco. Nicotine is an addictive chemical.

### CHIPOTLE VIP FOR THE PEOPLE

Chipotle's VIP for the People is the inclusive exclusive experience at Loufest. Making a VIP experience no longer about being well-connected or well funded. You can catch a break and kick back with FREE TACOS AND DRINKS in our custom built VIP lounge. It's located with a perfect view of the BMI Stage.

### ORGANICGIRL

Prepare to fall in love with organicgirl good clean greens. Introducing the next generation of organic produce, grown in harmony with the earth and cultivated with a keen eye for superior quality. With a variety of salad blends that can also be used in cooking, baking and juicing, you'll be completely smitten! Stop by the organicgirl booth to try fan favorite "kale chips" made with organicgirl 100% baby kale!

### XBOX ONE TOUR

One Tour is back on the road! Featuring Surface Pro 3, Xbox One and a new line up of blockbuster games. Xbox fans will be among the first to get their hands on new highly anticipated titles such as Sunset Overdrive, Forza Horizon 2 and Madden 15.

### GO! MAGAZINE/ST. LOUIS POST-DISPATCH PHOTO BOOTH

Grab your crew and create a lasting memory at the GO! Magazine / St. Louis Post-Dispatch photo booth.

### EUCLID RECORDS

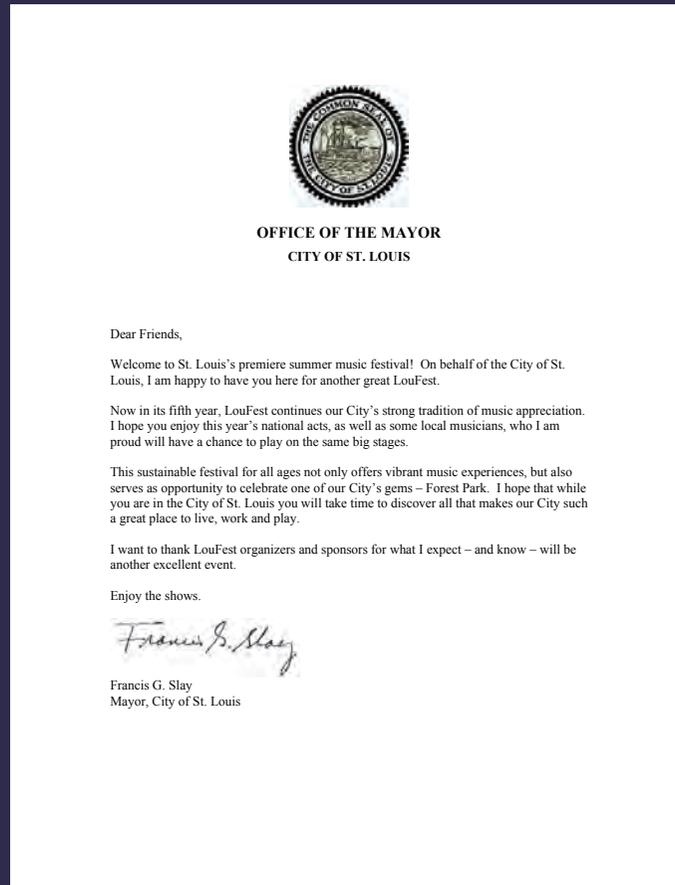
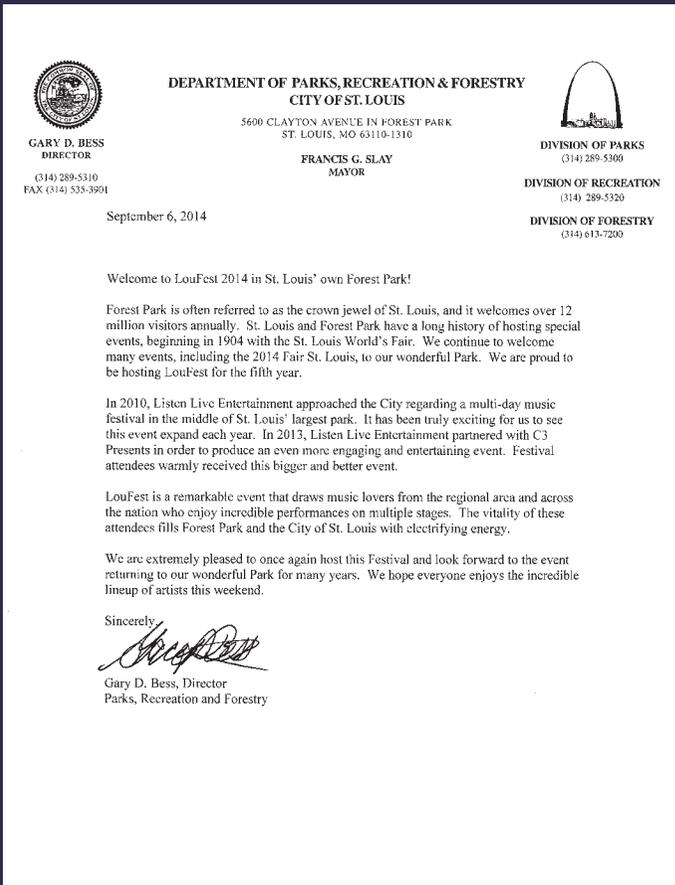
Take the music home with you by picking up a CD or vinyl record at the Euclid Records Store, located to the right of Forest Park Stage. Euclid will also host autograph signings all weekend. Check the schedule online or at the store.

### LOUKIDZ

Did you bring your little rocker? Well you're in luck because LouKidz is a sweet hang out just for them! Stop by from 12pm to 5pm to enjoy some family-friendly activities including music, dancing, crafts, face painting and more! Kids 12 and under get in free with a ticketed adult.

### LOUFEST STORE

Grab all of your official goods from the LouFest Store, located near the South entrance. Pick up an ever-popular lineup tee and be sure to check out the commemorative poster by St. Louis' own Carlos Zamora.



# SATURDAY

	FOREST PARK STAGE	BUD LIGHT STAGE	SHADE STAGE	BMI STAGE
12:15	kins 12:15 - 1:00		Big Brother Thunder And The MasterBlasters 12:15 - 1:00	Colin Lake 12:15 - 1:00
1:00		San Fermin 1:00 - 1:45		
1:45	SKATERS 1:45 - 2:30		Falls 1:45 - 2:30	The Jane Shermans 1:45 - 2:30
2:30		Washed Out 2:30 - 3:30		
3:30	RAC 3:30 - 4:30		Those Darlins 3:30 - 4:30	Alanna Royale 3:30 - 4:30
4:30		Future Islands 4:30 - 5:30		
5:30	Yo La Tengo 5:30 - 6:30		Delta Spirit 5:30 - 6:30	Roadkill Ghost Choir 5:30 - 6:30
6:30		The 1975 6:30 - 7:30		
7:30	Cake 7:30 - 8:30		Blackberry Smoke 7:30 - 8:30	Black Pistol Fire 7:30 - 8:30
8:30		Arctic Monkeys 8:30 - 10:00		
10:00				

# SUNDAY

	FOREST PARK STAGE	BUD LIGHT STAGE	SHADE STAGE	BMI STAGE
12:15	UME 12:15 - 12:45		Pretty Little Empire 12:15 - 12:45	Old Salt Union 12:15 - 12:45
12:45		Empires 12:45 - 1:30		
1:30	Glass Animals 1:30 - 2:15		The Districts 1:30 - 2:15	Dylan McDonald & The Avians 1:30 - 2:15
2:15		Portugal. The Man 2:15 - 3:15		
3:15	Young & Sick 3:15 - 4:15		Moon Taxi 3:15 - 4:15	Marc Scibilia 3:15 - 4:15
4:15		Trombone Shorty & Orleans Avenue 4:15 - 5:15		
5:15	Cherub 5:15 - 6:15		Lettuce 5:15 - 6:15	AJR 5:15 - 6:15
6:15		Grouplove 6:15 - 7:15		
7:15	Matt & Kim 7:15 - 8:15		Vintage Trouble 7:15 - 8:15	Kopecky Family Band 7:15 - 8:15
8:15		OutKast 8:15 - 10:00		
10:00				



- MEDICAL
- RESTROOMS
- INFO/ACCESS CENTER
- NOSH PIT
- LOUFEST STORE
- LOCKERS
- BAR & BEVERAGES
- WATER STATIONS
- ROCK & RECYCLE CENTER

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National Mall and  
Memorial Parks

900 Ohio Drive, SW  
Washington, DC 20024

Phone: 202-619-7400  
[www.nps.gov/ncro](http://www.nps.gov/ncro)

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## National Park Service News Release

For Immediate Release – September 22, 2015

Contact – Mike Litterst, National Park Service, [mike\\_litterst@nps.gov](mailto:mike_litterst@nps.gov), 202-245-4676  
Sgt. Anna Rose, U.S. Park Police, [anna\\_rose@nps.gov](mailto:anna_rose@nps.gov), 202-619-7163

### Road Closures, Logistics Announced for Landmark Music Festival

Washington – The National Park Service and the United States Park Police in cooperation with local, state and federal law enforcement, public safety and transportation agencies, have developed security, logistics and access plans for The Trust for the National Mall’s permitted Landmark Music Festival. The concert will take place on Saturday and Sunday, September 26-27 from 12 p.m. -10 p.m. in West Potomac Park.

#### Road Closures

The following roads will be closed and off-limits

- West Basin Drive SW from Independence Avenue SW to Ohio Drive SW -  
*Closed from 9:30 a.m. September 25 through 9 p.m. September 28*
- Ohio Drive SW from 23rd Street SW to Inlet Bridge  
*Closed from 6 a.m. September 25 through 9 p.m. September 28*

#### Getting There

There is no festival parking in West Potomac Park, and concert-goers are strongly advised to use public transportation. Foggy Bottom/GWU (23rd Street NW & I Street NW) and Smithsonian (12th Street SW & Independence Avenue SW) are the closest Metro stations; visit the Washington [Metropolitan Area Transit Authority website](#) for more information.

#### Public Access

The entry point for the festival is located on West Basin Drive SW off of Independence Avenue SW and will open at 10 a.m. on both Saturday and Sunday, September 26 and 27, 2015.

#### Security Screenings

All attendees, including general public and ticketed guests, are subject to a thorough security screening before entering the concert venue. Please allow additional time for the security screening, as it is expected that lines may be long.

### Prohibited Items

The following items are prohibited at the concert:

- **Coolers of any kind** (exceptions may be made for medical use)
- **Firearms**
- **Marijuana**
- **Chairs of any kind**
- Alcohol or kegs of any kind
- Any and all professional audio recording equipment (at the screener's discretion)
- Large professional detachable zoom lenses, stands, monopods, tripods, attachment sticks (selfie sticks) or other commercial photography equipment (at the screener's discretion)
- Any and all professional video equipment. No video recording is allowed (at the screener's discretion)
- Aerosol containers, including sunscreen and personal beauty products
- Drones or any other remote flying device
- Glass and metal containers of any kind
- Illegal and illicit substances of any kind
- Laser pointers
- Outside food or beverage (including alcohol) of any kind, except two factory sealed bottles of water (up to 1 liter each)
- Pets (except service animals)
- Professional radios or walkie-talkies (at the screener's discretion)
- Selfie sticks
- Skateboards, scooters, bicycles, wagons, carts or any personal motorized vehicles (wheelchairs and scooters for use by patrons with mobility disabilities are permitted)
- Tents, canopies or shade structures of any kind
- Unauthorized/unlicensed vendors are not allowed. No unauthorized solicitation and material including handbills, flyers, stickers, beach balls, give-aways, samples, coolers with any messaging etc.
- Weapons or explosives of any kind
- Fireworks
- Large chains or spiked jewelry
- Bicycles inside festival grounds (free parking is available near festival entrance)
- Framed backpacks
- Hammocks
- Ladders
- Any item deemed inappropriate by security or police

### Concert Information

For information about the Landmark Music Festival, including ticketing, lineup and schedule for the show, visit [www.landmarkfestival.org](http://www.landmarkfestival.org).

NPS



**LANDMARK**  
THE CAMPAIGN FOR THE NATIONAL MALL

TRUST FOR THE  
NATIONAL  
MALL

## **Help the National Mall and All It Represents**

By participating in the Landmark Music Festival, you are helping the Trust for the National Mall -- the festival host and an official non-profit partner of the National Park Service -- raise awareness and funds to preserve the National Mall and its values for generations to come.

The music festival marks the launch of the Trust's new Landmark Campaign for the National Mall, a nationwide effort to engage the American public in the history and significance of the National Mall, which is home to our most treasured monuments, memorials and free speech grounds. And importantly, it aims to create a sense of stewardship and raise much-needed funds to sustainably restore the broken grounds and crumbling buildings of this iconic park.

### **Why *Making Your Mark* for the National Mall Matters:**

Bordered by the US Capitol, the White House and 10 Smithsonian Institution Museums in the heart of America's capitol city, the National Mall is where the American story lives.

The Washington Monument serves as a global beacon for democracy. The Lincoln Memorial is an iconic symbol of diversity and unity. The Vietnam Veteran's Memorial powerfully reminds us of the very human cost of war. And for decades, the weary Mall grounds have served as a national stage for the turning point demonstrations and jubilant celebrations that have defined what it means to be American.

The park hosts 29 million visits each year, more than Yellowstone, the Grand Canyon and Yosemite national parks combined. While most people think of the National Mall as it appears in postcards and movies -- acres of pristine grounds dotted with perfectly polished memorials -- the reality is a far cry from this idea.

- The National Mall is America's most visited national park and it has no entrance fee. It is funded through annual federal budgets that cover basic operations -- but not major repairs and needed upgrades.
- Today, failed landscapes and aging monuments face serious structural problems -- and **hundreds of millions of dollars in deferred maintenance.**

- Over a year ago, a 5-foot long chunk of stone fell from the Jefferson Memorial and the damaged area remains blocked off to visitors while it awaits repair.
- Missing ceiling tiles mar the breathtaking view inside the Lincoln Memorial.
- Flooded and cracked sidewalks near the war memorials are nearly impassable to visitors in wheel chairs.
- Dead fish float atop a stagnant pond just east of the Vietnam Veteran's Memorial.
- And the oldest building in the park, which is in the shadow of the Washington Monument, has sat boarded up for nearly 40 years.

Together, with your help, we can support the National Park Service in its efforts to save the crumbling symbols of democracy and preserve the still-unfolding story of America.



### **How to #MakeYourMark for the Landmark Campaign for the National Mall**

The National Mall is a park of the people, by the people and for the people. So it's only fitting that the Landmark Campaign is calling on the American people to be a part of the effort to celebrate and preserve *their* park.

Throughout the upcoming year, the Trust for the National Mall will call on partners, donors and fans to join the Landmark Campaign and *Make Your Mark* for the National Mall by donating to fund sustainable restorations to grounds and buildings of the National Mall, and by rolling up their sleeves and volunteering on the National Mall to keep the park in shape and stem the wear and tear of its 29 million annual events.

As the kick off to this national grassroots effort, the Trust is encouraging Americans through a new web platform to build and share their own Virtual Monument to a personal hero or cause at [landmarkcampaign.org](http://landmarkcampaign.org) to help restore the home to our real monuments.



***Make Your Mark:***  
**Help Build the First Virtual Monument to the American People**

Honor, bravery, equality, diversity, patriotism. These values are the tenets of the National Mall.

Who in your life embodies these values? Whether it's an ancestor who fought bravely in war or a mentor who is fighting bravely for a cause today, we invite you to build and share a virtual monument to your personal hero.

From the "I Have a Dream" speech to the AIDS quilt, the National Mall has given voice to causes and served as a stage for social change.

What cause would you march for? Honor the issues you care about-- and use our virtual Mall as your national stage -- through a virtual monument to the cause that stirs your passion.

**Make Your Mark!** This is your chance to be part of an historic effort to build the first virtual monument to the American people. And in turn, you'll be part of a movement to restore and celebrate the place where movements began.

**OUR MISSION:**

Celebrate and share the values of the National Mall by engaging the American public in the creation of user-generated “virtual monuments” to the people and causes that matter most to them.

**OUR GOAL:**

We’re aiming for **One Million Monuments** built and shared by the American people, which represent the best of the American spirit and embody the values of the National Mall that live on in our country, even as the symbols of those values are at risk.

All participants are invited to *Make Your Mark* by either sharing their monument on social media channels to build awareness for the cause or by donating to the Landmark Campaign to fund the restoration of the real home to America’s most iconic monuments.

If one million Americans participate, the cause of celebrating and restoring the National Mall will take hold and new stewards of the park will emerge to protect and improve the National Mall for generations to come.

**WHO:** Everyone can participate –employees, customers, students, fans

**WHAT:** “Virtual Monuments,” which are uploaded online stories or tributes that serve as modern-day monuments to everyday heroes and compelling causes. The process for building a virtual monument is easy and can include photos, video, and compelling words that honor a person or a cause that embody the values of the National Mall.

**WHERE:** [landmarkcampaign.org](http://landmarkcampaign.org), which launches at the Landmark Music Festival and is home to the first virtual monument to the American people. The site is created by the Trust for the National Mall’s Landmark Campaign, and will live on well after the music festival as a content-rich site for telling the story of the National Mall in personal, timely and compelling ways.

**WHEN:** The *Make Your Mark* virtual monument site launches on **September 24**, just before the Landmark Music Festival, and will live on to celebrate the Mall and raise awareness for its restoration needs.

The site will be heavily promoted during the Landmark Music Festival weekend, both onsite at the festival and through the Yahoo live stream of the event. It will also be promoted post-festival via public service announcements and partnership promotion.

## Promoting the Creation of Virtual Monuments for the National Mall

### SAMPLE Virtual Monuments Email

**Suggested Subject Lines:** America's front yard // Your virtual monument //  
In honor of someone you admire // Join us in honor of the National Mall //  
Restore America's monuments

Name/Friend,

Here at [[PARTNER]], we're proud to support the Trust for the National Mall's Landmark Music Festival on September 26 and 27.

As a [[RELATIONSHIP TO PARTNER]], I thought you'd be interested in learning more and getting involved.

The first music festival of its kind in Washington, D.C., it's also a great event for a monumental cause. Landmark will help raise resources and awareness to restore the National Mall: our nation's common ground, where we celebrate our shared values and history.

You can make your mark on the National Mall even if you can't make it to the festival. The Trust for the National Mall is building the first virtual monument to the American people, and this is your chance to be part of an historic effort. And in turn, you'll be part of a movement to restore and celebrate the place where movements began.

Whether you want to honor a personal hero, cause or loved one, this is your place to share what inspires you.

<[link to LandmarkCampaign.org](http://LandmarkCampaign.org)> **Check out the first virtual monument to the American people and add yours today!**

To make your monument, all you need to do is pick a photo, name your cause or person, and share why it's important to you. You can even add a video and pick out your own spot on the National Mall.

When you do, you'll join thousands of others in celebrating the National Mall and its place in our national history.

Create a virtual monument to a personal hero, cause, or loved one today:

[www.landmarkcampaign.org](http://www.landmarkcampaign.org)

SIGNOFF

## **SAMPLE SOCIAL CONTENT**

### **FACEBOOK**

Now you can make your mark on the National Mall. Create a virtual monument to a personal hero, cause, or loved one:  
[www.landmarkcampaign.org](http://www.landmarkcampaign.org)

(via the [Trust for the National Mall])

*post your own virtual monuments or URL as link post with virtual monument graphic as thumbnail*

### **TWITTER**

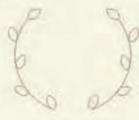
Create a virtual monument to a personal hero, cause, or loved one, and help restore @TheNationalMall: [www.landmarkcampaign.org](http://www.landmarkcampaign.org)

### **INSTAGRAM**

Create a virtual monument to a personal hero, cause, or loved one, and help restore @TheNationalMall.

Visit: [www.landmarkcampaign.org](http://www.landmarkcampaign.org)

EXPLORE OTHER MONUMENTS →



# SHONDA RHIMES

LIBERATOR OF MINDS, MOVER OF HEARTS, PROPAGATOR OF CHANGE

It's the greatest of understatements to say that Shonda changed my life; far more important is the truth that she's changed untold lives.

Because she moves folks who have traditionally been marginalized to the very center of the narrative, she's literally changed the face of television - allowing everyone, no matter their race, creed, color, or sexual orientation to see themselves represented in a messy, honest, complicated, deeply human way. Because she never walks away from the difficult conversation that's on everyone's mind: she charges straight for its heart & takes the world with her on a roller coaster ride of perspectives, each given its full, fair moment in the sun -and by doing so, she offers us a vision of a better world which is then ours for the making. Because besides managing to move collective hearts and minds, she also manages to be an utterly devoted mother, daughter, sister, boss, and friend.

The world is better because of the way she lives her life. And I honor her here to remind us all that by using our voices- we can change the world.



*Monument created by Bellamy Young*

**CREATE YOUR VIRTUAL MONUMENT**

**DONATE TO THE CAUSE**

SHARE THIS MONUMENT



Flag as Inappropriate

EXPLORE OTHER MONUMENTS →



**LANDMARK**  
THE CAMPAIGN FOR THE NATIONAL MALL

TRUST FOR THE  
NATIONAL  
**MALL**

# NAMA LABOR Estimation Tool v1

Permit: 15-174 Landmark

WBS: PX.XNAMAP559.00.1

Date	Employee Name	Schedule	Grade	Step	# of Regular hours	# of OT hours
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# of Sunday hours	# of Holiday hours	Notes:
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# United States Department of the Interior

NATIONAL PARK SERVICE  
National Mall and Memorial Parks  
900 Ohio Drive, S.W.  
Washington, D.C. 20024



## Memorandum

To: Marlene Doty, Supervisory Human Resources Specialist

From: Teresa Austin, Chief of Administration, National Mall and Memorial Parks

Subject: I&I Notice - Changes to Employee Operations and Parking due to Staging, Events and Services Associated with the National Special Security Event of the Papal Visit and the Landmark Music Festival

Date: September 3, 2015

In accordance with Article 6, Section 6-01, B of the December 1997 International Union of Painters and Allied Trades, Local 1997 Labor-Management Agreement and the United States Department of the Interior, National Park Service, National Capital Region, the Division of Interpretation and Education (I&E) of National Mall and Memorial Parks (NAMA) is planning to implement a change in working conditions to support the upcoming Papal Visit and Landmark Music Festival.

Pursuant to 36 CFR 1.5a(1) the National Mall and Memorial Parks is temporarily closing the Survey Lodge Ranger Station to employees, due to staging and events associated with the National Special Security Event surrounding the Papal Visit. The closure to this building will begin at 6:00 a.m. on Tuesday, September 22, 2015, and will remain in effect until 6:00 a.m. on Thursday, September 24, 2015.

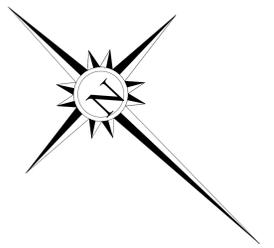
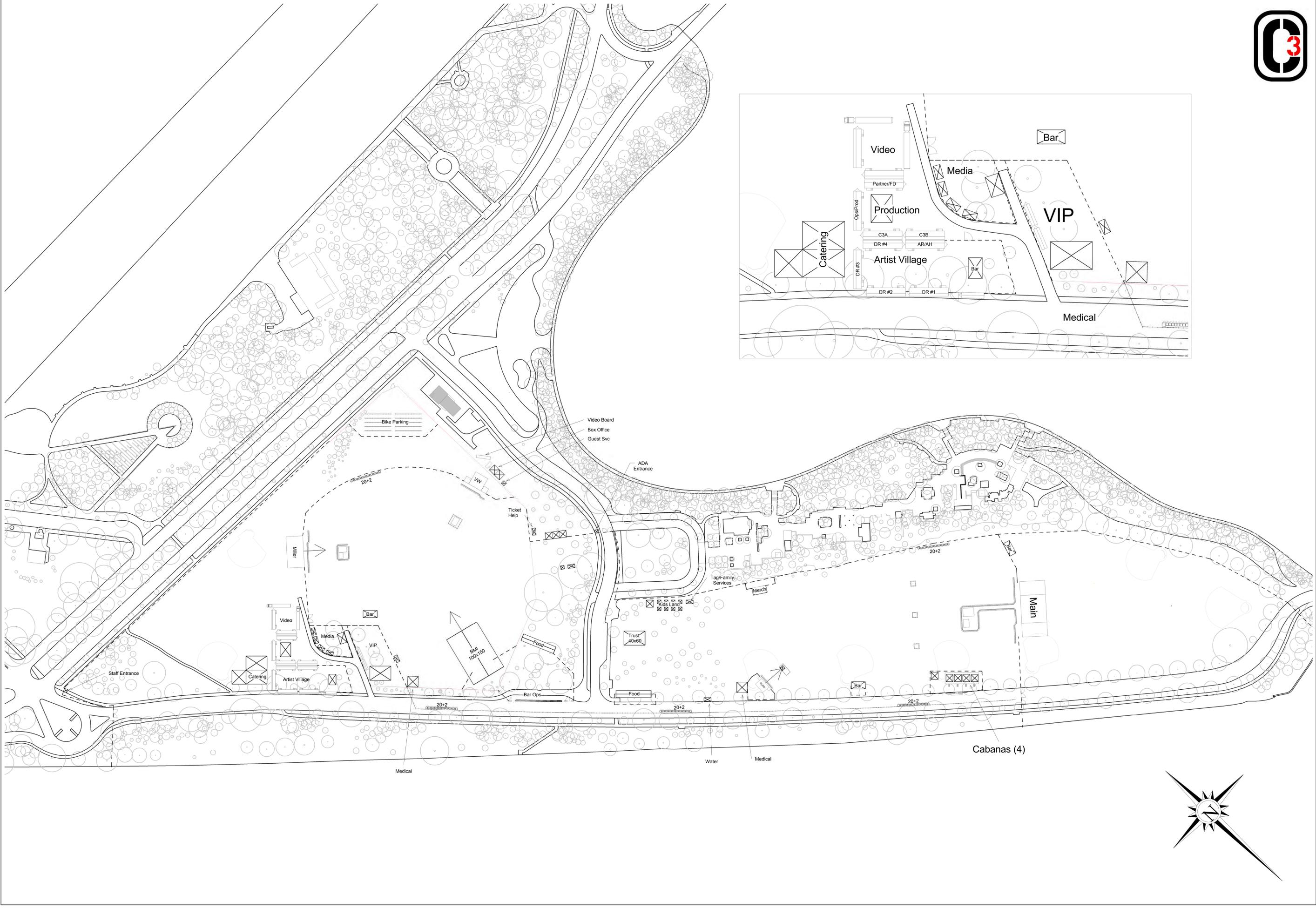
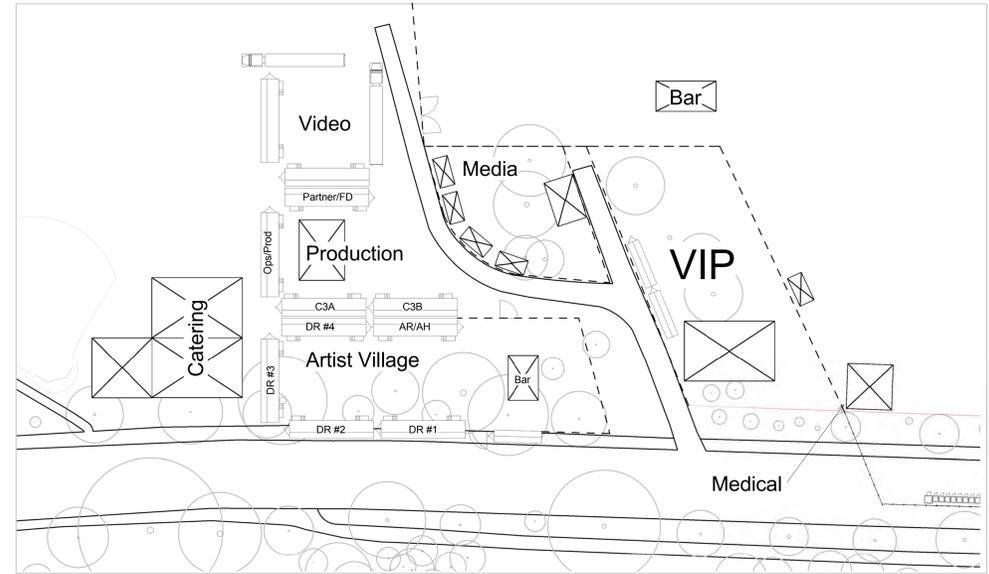
Additionally, pursuant to 36 CFR 1.5a(1) the National Mall and Memorial Parks is temporarily closing employee parking at Survey Lodge Ranger Station due to staging and security perimeters associated with the Papal Visit and the Landmark Music Festival. The closure to employee parking at Survey Lodge Ranger Station for the Papal Visit will begin at 6:00 a.m. on Tuesday, September 22, 2015, and will remain closed until 6:00 a.m. on Thursday, September 24, 2015. The closure to parking at Survey Lodge Ranger Station for the Landmark Music Festival will begin at 6:00 a.m. on Saturday, September 26, 2015, and will re-open at 11:59 p.m. on Sunday, September 27, 2015.

Due to the closure of Survey Lodge Ranger Station for the Papal visit, the base of operations for Interpretation and Education staff will be moved to the staff areas located at the Thomas Jefferson Memorial. The roadway utilized for staff parking at Survey Lodge Ranger Station will also be closed. To lessen the impact on employees, employee parking will be made available at the Tidal Basin Parking Lot across Independence Avenue from Survey Lodge. In order to ensure staff and volunteer parking is available at the Tidal Basin Parking Lot, this parking area will be closed to the public. In order to prepare for the Papal Visit, the Tidal Basin Parking Lot will close to the public at 10:00 p.m. on Monday, September 21, 2015, and reopen at 10:30 p.m. on

Wednesday, September, 23, 2015. In addition, the Tidal Basin Parking Lot will close to the public for staff availability during the Landmark Music Festival beginning at 10:00 p.m. on Friday, September 25, 2015, and will reopen at 11:00 p.m. on Sunday, September 27, 2015. To lessen the impact on the staff during these two events, which will create traffic and commuter delays throughout the city, management is encouraging employees to plan for an increase in commute times, and as such should plan ahead to minimize their time in congested traffic. Management is also encouraging employees to take Metro.

If you have questions or concerns regarding this notification, please contact Marlene Doty. Thank you for your assistance and support in the matter.

*Melissa Clotner* (FOR TERESA AUSTIN)



Overall 36x48 Landscape

# Landmark Music Festival

West Potomac Park

8/13/2015 6:48:48 PM