Requested Information

GSI's contractual franchise fee structure is as follows:

	Tier 1			Tier 2			Tier 3		
	Minimum	Maximum	FF %	Minimum	Maximum	FF %	Minimum	Maximum	FF %
2015	$0.00	$19,245,411	1.5	$19,245,411	$22,650,277	20	$22,650,277	Unlimited	30

In Tiers 2 and 3, GSI pays 20% and 30% franchise fees (respectively) on the difference between the gross revenue generated and the lower threshold, i.e. 1.5% of gross revenue to $19,245,411, 20% of gross revenue between $19,245,411 and $22,650,277, and 30% of gross revenue greater than $22,650,277.

Assumptions:

1. 2014 GSI Gross Revenue: $19.5M, within the Tier 2 franchise fee thresholds (20%).

2. GSI projects 2015 Gross Revenue to exceed 2014 Gross Revenue of $19.5M. The following has been provided by GSI:

   (b) (4) [redacted][1]

   [1] Protected from public release under FOIA Exemption 4

   Projected 2015 gross revenue, not including concert sales: $19.9M

3. GSI states C3 projects concert concession sales gross revenue of $1M - $1.5M

4. GSI projected gross revenue, including concert sales: $21.4M
   - GSI franchise fees on $21.4M: $719,599
   - (GSI Tier 2 franchise fees on $1.5M: $300,000)

August 11, 2015

Ms. Karen Cucurullo
Acting Superintendent
National Mall and Memorial Parks
National Park Service
1849 C Street, NW
Washington, DC 20240

Dear Superintendent Cucurullo:

Enclosed please find a copy of the concessions contract between GSI and C3 Presents. We wanted to make certain that you were aware of this recent transaction.

As always, we appreciate your ongoing efforts and support. If we can be of help to you or answer any questions, please do not hesitate to contact me personally.

Sincerely,

Charlie Jones
C3 Presents
512-478-7211

Enclosure

TEMPORARY AGREEMENT
AMONG
C3 PRESENTS, LLC
(ON BEHALF OF TRUST FOR THE NATIONAL MALL)
AND
GUEST SERVICES, INC.

WHEREAS, Guest Services, Inc. ("Guest Services") is the designated food and beverage services concessioner on the National Mall and adjacent National Park, including West Potomac Park, pursuant to a contract with the National Park Service; and

WHEREAS, C3 Presents, LLC ("C3") is an event production company hired by the Trust for the National Mall ("TNM"). The National Park Service has granted a permit/permission to Trust for TNM/C3 to produce a recreational and educational concert for the benefit of TNM and C3 in West Potomac Park on the weekend of September 26-27, 2015 (the "Concert"); and

WHEREAS, C3 wishes to have Guest Services waive its exclusive concession for food and beverage services for the Concert; and

WHEREAS, Guest Services represents that the National Park Service has consented to the above-described arrangement;

NOW, THEREFORE, C3 and Guest Services agree as follows:

1) FEE

C3 shall pay Guest Services a total of $75,000 as a fee, payable in two installments, for this one-time waiver of Guest Services' contractual rights to sell food and beverages during the Concert. C3 and its subcontractors may also sell merchandise during and at the Concert; provided that the design of such merchandise is not substantially similar to the merchandise that Guest Services sells in West Potomac Park. For illustration purposes, although Guest Services sells t-shirts, C3 may also sell t-shirts during and at the Concert so long as the design of the t-shirt as not substantially similar to the design of a t-shirt sold by Guest Services.

The first installment of $25,000.00 shall be paid to Guest Services no later than August 15, 2015. The second installment of $50,000 shall be paid to Guest Services no later than September 3, 2015.

This Agreement may be terminated by Guest Services in the event either payment is not timely made, provided that Guest Services will first give C3 notice and five-business days to cure.

2) TERM AND LOCATION

This Agreement only applies to the two days of the Concert and only in West Potomac Park.

3) PROVISION OF BAGGED ICE

Guest Services shall, upon request from C3 made no later than September 4, 2015, agree to provide 40-pounds bags of cubed ice to C3 and any of its designated vendors, at a price of $15 a bag.

4) INDEMNIFICATION

C3 acknowledges that during the Concert, it will be solely responsible for obtaining National Park Service and other approvals for the menu and prices for food and beverages and merchandise sold at the Concert, and for complying with all applicable laws and regulations, including health codes.

C3 hereby agrees to indemnify and hold Guest Services and the National Park Service harmless from any and all claims to the extent arising from or related to the Concert, unless such claims arise from Guest Services' negligence or willful misconduct.

5) 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.

6) ENTIRE AGREEMENT AND MODIFICATIONS

This two-page agreement contains the entire agreement of the parties as relates to the Concert. This Agreement may not be modified except in a written instrument signed by both parties.

This Agreement is made this 12th day of August, 2015.

Guest Services, Inc.

By_____

Its_____

C3 Presents, LLC
On behalf of Trust for the National Mall

By_____

Its_____

National Park Service
U.S. Department of the Interior

National Capital Region
Communications Center

NCRCC
1850 Dual Highway, Suite 100
Hagerstown, MD 21740

301-714 - 2235 phone
301-714 - 2226 fire dispatch
301-739 - 7840 fax
866- 677- 6677 EMERGENCY

NCRCC
ACTIVITY REPORT # 15-38

Reporting Period: Monday, September 13, 2015 to Sunday, September 20, 2015
Distributed: Tuesday, September 22, 2015

INCIDENTS:

C&O CANAL NHP- WILDLIFE INCIDENT:

An adult white-tailed deer buck that charged a national park ranger on Wednesday, Sept. 16 has tested positive for rabies. The ranger was responding to a report of a deer in distress near Sycamore Landing along the Chesapeake & Ohio Canal. The animal was dispatched after the encounter and turned over to the Maryland Department of Natural Resources for a necropsy. The risk of rabies transmission from deer to humans or even other animals is very low. Rabies is more commonly seen in bats, skunks and raccoons. At this time, it is unknown if other animals in the park are affected.

MISC. PARK ACTIVITY:

Antietam NB observed the 153rd Anniversary of the Battle of Antietam this week.

Catoctin Mountain Park Ranger Michelle Schonzeit remains detailed to Independence NHP.

Catoctin Mountain Park hosted the *Gran Fondo Championship Bicycling Event* on Sunday, 9/20/15.

C&O Canal NHP hosted a run/walk for *Subhash Goel Marathon Charity Cooperation* at Carderock, MD on Monday, 9/13/15.

C&O Canal NHP hosted a run/walk for the group *DC Capital Striders* on Thursday, 9/17/15 in Georgetown, DC.

C&O Canal NHP held its annual *Park after Dark* event on Saturday, 9/19/15 at Great Falls, MD.

Harpers Ferry NHP hosted a nationalization ceremony for 32-33 persons on Thursday, 9/17/15.

NCRCC Dispatcher Mary Beard's last work day was Friday, 9/18/15. Mary has retired from government service.

Prince William Forest Park hosted a 12-hour *Athletic Equations Marathon* on Saturday, 9/19/15.

Prince William Forest Park hosted training sessions for the SAR groups *VA Search & Rescue Dog Association* & *VA Recovery Canines* this week.

FIRE/ALL RISK ACTIVITY:

National Preparedness Level: 3

Southern Area Preparedness Level: 2

Eastern Area Preparedness Level: 1

Total Number of Wildland Fires in the NCR for 2015: 10

Total Number of Control Burns in the NCR for 2015: 1

Total Number of Acres burned in 2015: 17.3

Total Number of Ares burned by Control Fires in the NCR for 2015: 0

NCR Firefighters Alison Sloop (MANA), Daniel Carter (MONO), Lyndon Novotny (MONO), James Hans (MONO), Andrew Bentley (MONO), Keith Sears (NACE), James Burton (NAMA), Nicholas Mosesso, and Alex Lochart (PRWI) returned to the region on Thursday, 9/17/15 after completing their Western fire assignment.

C&O Canal NHP Ranger deployed on Thursday, 9/17/15 to the *Stickpile Fire*. Brandon will be doing law enforcement duties on the incident.

C&O Canal NHP Ranger Darius Jones assisted Gettysburg NMP with a control burn on Friday, 9/18/15.

OPERATIONAL NOTES:

UPCOMING EVENTS IN THE NATIONAL CAPITAL REGION:

1) *Park Volunteer Workdays* (Antietam NB)- 9/24 to 9/26/15
2) *Free Fee Day* (All Parks)- 9/26/15
3) *Let's Move with Music at Wolf Trap!* (Wolf Trap NP)- 9/26/15
4) *Aftermath of Battle Weekend* (Antietam NB)- 9/26 & 9/27/15
5) Landmark Music Festival (National Mall & Memorial Parks)- 9/26 & 9/27/15
6) *Mr. Lincoln Returns to Harpers Ferry* (Harpers Ferry NHP)- 10/3/15
7) *124 New York Infantry Weekend* (Antietam NB)- 10/3 & 10/4/15
8) Fall Color Walk (Catoctin Mountain Park)- 10/4/15
9) Ranger Hike (Potomac Heritage Trail/Fort Marcy)- 10/4/15
10) Artillery Demonstration (Fort Washington Park)- 10/4/15
11) Ranger Hike (Fort Marcy)- 10/4/15
12) Fall Color Walk (Catoctin Mountain Park)- 10/10/15
13) *The Battle of Bolivar Heights 1862* (Harpers Ferry NHP)- 10/10 & 10/11/15
14) Fall Color Walk (Catoctin Mountain Park)- 10/11/15
15) Natural Resources Advisory Team Meeting (Wolf Trap NP)- 10/15/15
16) Fall Color Walk (Catoctin Mountain Park)- 10/17/15
17) 2015 Heritage Fest (Prince William Forest Park)- 10/17/15
18) *Reacting to the Raid: The US Marines* (Harpers Ferry NHP)- 10/17 & 10/18/15
19) Firearms Demonstration (Fort Washington Park)- 10/18/15
20) Family Fun Day 2015 (Frederick Douglas NHS)- 10/18/15
21) Tactical EMS for Resource Mgmt. & Maintenance Personnel (Adams County, PA 911 Center, Gettysburg)- 10/19/15
22) Battlefield Hikes (Monocacy NB)- 10/24/15
23) *Run of the Mill* (Rock Creek Park)- 10/10/15
24) *18th Annual Wolf Trap Golf Tournament* (Lansdowne Golf Course)- 10/20/15
25) *Run of the Mill* (Rock Creek Park)- 10/24/15
26) *Roeder's Tavern Cider Making 1860* (Harpers Ferry NHP)- 10/24 & 10/25/15
27) *40th Marine Corps Marathon* (Arlington, VA/Washington, DC)- 10/25/15
28) *Fall Frolic 2015* (Glen Echo Park)- 10/31/15
29) *The Battle of Bolivar Heights 1862* (Harpers Ferry NHP)- 10/31 & 11/1/15
30) Free Fee Day for Veterans- 11/11/15
31) *Tinware for the Masses* (Historic Trades Workshop) [Harpers Ferry NHP]- 11/14 & 11/15/15
32) NCR Law Enforcement Refresher (NCTC)- 2/22 to 2/26/16
33) NCR Law Enforcement Refresher (NCTC)- 4/25 to 4/29/16

RESOURCE MANAGEMENT:

SUMMARY OF VISITOR PROTECTION & RESOURCE ACTIONS

[redacted]

	ANTI	CATO	CHOH	HAFE	MANA	MONO	PRWI
Number of arrests:	0	0	0	0	0	0	1
Number of citations issued:	0	2	0	0	0	0	0
Number of warnings issued:	1	19	5	1	3	2	0
Total:	**1**	**21**	**5**	**1**	**3**	**2**	**1**

INCIDENTS FOR THE WEEK

	ANTI	CATO	CHOH	HAFE	MANA	MONO	PRWI
Alarms				7		2	
Alcohol Violations:		4	1				
ARPA Incidents:							
Arson Incidents:							
Assault Incidents:							
Assistance- LE Agency:			2				
Assistance: Non-LE Agency:			1				1
Assistance- Other NPS Park Units:			1				
Assistance- Visitors:		9	1				
Boating & Swimming Violations:							
Burglary/B&E Incidents:							
Camping Violations:		4					3
Closure Violations:		2				1	
Damage/Destruction/Vandalism:							
Disorderly Conduct Violations:							
Drone Violations:				1			
Drug Violations:							
DUI Incidents:							1
EMS (Injury/Illness) Incidents:	1	1	1	1			
Fatality Incidents:							
Fee Violations							
Fires (Violations):			2				
Fires (Structural):							
Fires (Wildland):							
Fishing Violations:							
Fugitive from Justice:							
Larceny/Theft Incidents:							
Metal Detector Violations:							
Motor Vehicle Accidents:			1				
Motor Vehicle Law Violations:	1	4	1		1		1
Pet Violations:		1					1
Permit Violations:						1	
Resource Protection Violations:					2		
Sanitation/Refuse Violations:							
Search & Rescue Incidents:							
Sex Offenses:							
Unsecured Installations			1				
Weapons Violations:							
Wildlife Protection Incidents: (Hunting & Fishing)			1				
All Other Incidents:	6	4	12	3			5
Total Incidents for Each Park:	**8**	**29**	**25**	**12**	**3**	**4**	**12**

Don Irwin, Editor, Punk Life Zine
2240 Montevideo Drive, Pittsburg, CA 94565
punklifedc@gmail.com

May 12, 2015

Juliana Mulholland, Esq.
Amy Corbin
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, PEPCO, 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 coffee? The Trust for the National Mall and the

National Park Service has been responsible for the no less than four specific acts affecting the Arts and Music community in the last three years.

1. Forced the National Book Festival off the National Mall.
2. Forced the Department of Energy's Solar Decathlon off the National Mall.
3. Reduced the size/setting of the Smithsonian Folklife Festival, a National Mall staple for over 40 years.
4. Forced the National Black Family Reunion off the National Mall.

Musicians are dependent on diesel buses and jet planes to fly around the world to perform. Supporting a strong American alternative power source is essential. How can American musicians expect to be welcomed around the world to perform if the local folk and international artisans are not welcomed on our "front lawn?" for fear of a little brown grass? Where would artists be without books? Our "Front lawn" sets the national priorities.

Punk Life Zine, along with many Washingtonians, and taxpayers around the country will not allow this event to go forward. Aside from the "fraud" that money from the festival will not actually be going to protect "America's Front Yard". The second affront being the idea that a paid musical event is to take place on the National Mall, which has been traditionally open to the general public with unlimited free admission. The idea that a giant corporate music festival would be welcomed to Washington, DC with open arms is insulting. To quote Ms. Cunningham, "This festival is aimed at Millennials and their families." That is a load of horse manure that is now currently resting on the National Mall for the construction of the new grass. I suspect the "donations of this concert" will go to cover Ms. Cunningham's salary that is over $330,000 a year. This is an egregious crime that will not be allowed.

Washington, DC is not the kind of town which welcomes family concerts by Drake, Wale, and Ex Hex sponsored by Miller High Life beer on taxpayer land. Please feel free to have this event at the Verizon Center or Jiffy Lube Amphitheatre. Yes, the 2015 Defense Bill allows sponsor recognition on the National Mall but Director's Order #21 does not allow the promotion of alcohol or tobacco on the National Mall. Yet mysteriously the Department of Interior and National Park Service look the other way.

Washingtonian Music fans and activists have fought hard to keep the local music scene, independent, all ages, and inclusive. We will not welcome a WalMart of Music Festivals on our "front lawn." C3 Presents take your Live Nation/Ticketmaster money and go away. William Morris Endeavors 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

TRUST FOR THE NATIONAL MALL

Evaluation of East Potomac Park as a Music Festival Site

Very early in the planning process – and again in the past month – 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.

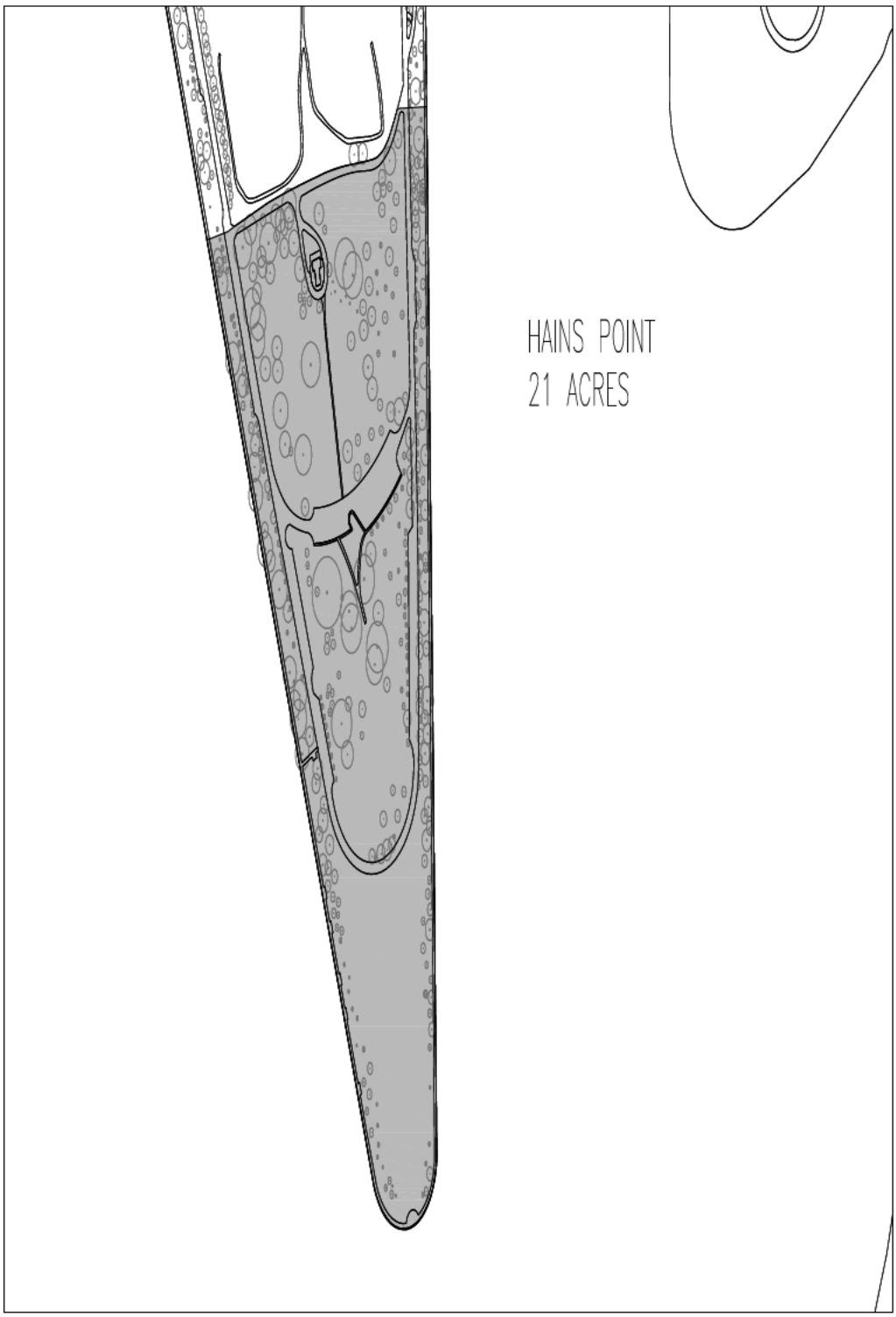
The Landmark Music Festival was created to help celebrate and restore the National Mall and is intended to jumpstart participation in the Trust for the National Mall's broader grassroots campaign and support the park's centennial goals around millennial engagement. As we evaluated sites for the festival, 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.

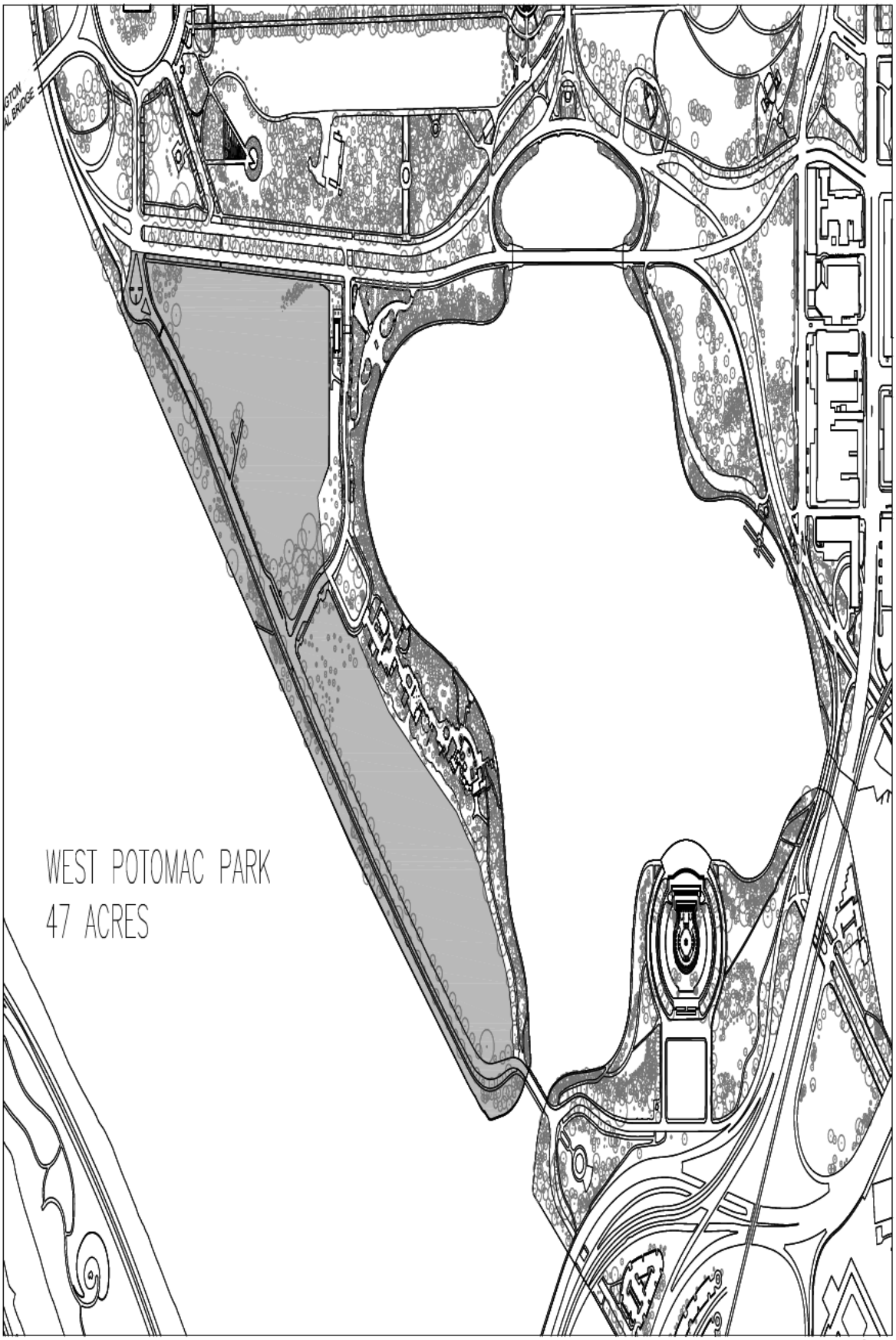
Below, we've outlined the pros and cons of East Potomac Park (specifically the usable portion of the park, Hains Point) as the primary event site, and compared the site to the current proposed location already vetted with NAMA: West Potomac Park, south of Independence and west of the FDR Memorial. *(Note: there are maps of each site in the appendix for reference.)*

KEY CRITERIA	EAST POTOMAC PARK	WEST POTOMAC PARK
APPROPRIATENESS OF EVENT TO MISSION OF SPACE	+ Commonly used for recreational purposes and is regularly the site of pay-to-participate recreational and charitable events; not part of the Mall proper (which typically associated with First Amendment activity)	+ Commonly used for recreational purposes and is regularly the site of pay-to-participate recreational and charitable events; not part of the Mall proper (which typically associated with First Amendment activity)
IMPACT ON VISITORS	+ Because it is geographically removed from the monumental core, festival would have minimal impact on park visitors wishing to explore tourist attractions. Road closures required near Hains Point, would be relatively insignificant given the site's distance from downtown Washington traffic patterns	+ No monuments will be closed and minimal street closures expected (part of Ohio Drive) - More centrally located so impact on city traffic is greater. Noise from festival will affect MLK and FDR visitors.

KEY CRITERIA	EAST POTOMAC PARK	WEST POTOMAC PARK
SIZE OF EVENT FOOTPRINT	- 21 acres Cannot safely and logistically accommodate event as planned and booked (30,000+ festival attendees; 5 stages with two active at once; educational activities and concessions)	+ 47 acres Ideal size and event flow for festival as planned and booked (30,000 festival attendees; 5 stages with two active at once; educational activities and concessions)
EGRESS ACCESS	- 2 access points 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 bottlenecking plus an *additional* emergency exit for egress	+ 3 access points Allows for 2 visitor exits plus an additional emergency exit for improved safety
GEOGRAPHIC ACCESSIBILITY	- remoteness of location hinders accessibility: not reasonable walking distance from Metro stations, WMATA bus stops, Circulator or hotels	+ geographically accessible for visitors given walking distance from Metro station, new Circulator route and many downtown hotels
CONNECTION TO EVENT CAUSE	- Greater distance from monumental core makes it harder to connect to cause during event and to encourage attendees to visit park sites before/after festival	+ ideally situated off the Mall proper but within sight of monuments to physically connect to cause during event and encourage visits to park sites before/after festival
NEARBY AREA FOR PUBLIC EVENT	- No nearby site for public-facing event makes free component less integrated into overall festival	+ more adjacent or nearby options for public-facing component better integrates ticketed and free events

APPENDIX I: LOCATION MAPS




WEST POTOMAC PARK
47 ACRES

APPENDIX II

EAST POTOMAC PARK: DETAILED SITE EVALUATION

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,(with two active at once) 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 less than 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 bottlenecking 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

We began the evaluation process very open to several possible locations for the festival, but initially eliminated Hains Point from consideration as a ticketed event location based on significant safety concerns stemming from limited access to the end of East Potomac Park

and the 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 goal of holding a cause-driven special event in -- and in support of -- the National Mall and Memorial Parks.

TRUST FOR THE NATIONAL MALL

Evaluation of East Potomac Park as a Music Festival Site

Site evaluations for the Landmark Music Festival were conducted among three participating parties: the National Mall and Memorial Parks (NAMA), the Trust for the National Mall, and production partner, C3 Presents. Very early in the planning process – and again in the past month –multiple sites were considered as a potential location for the ticketed portion of the festival.

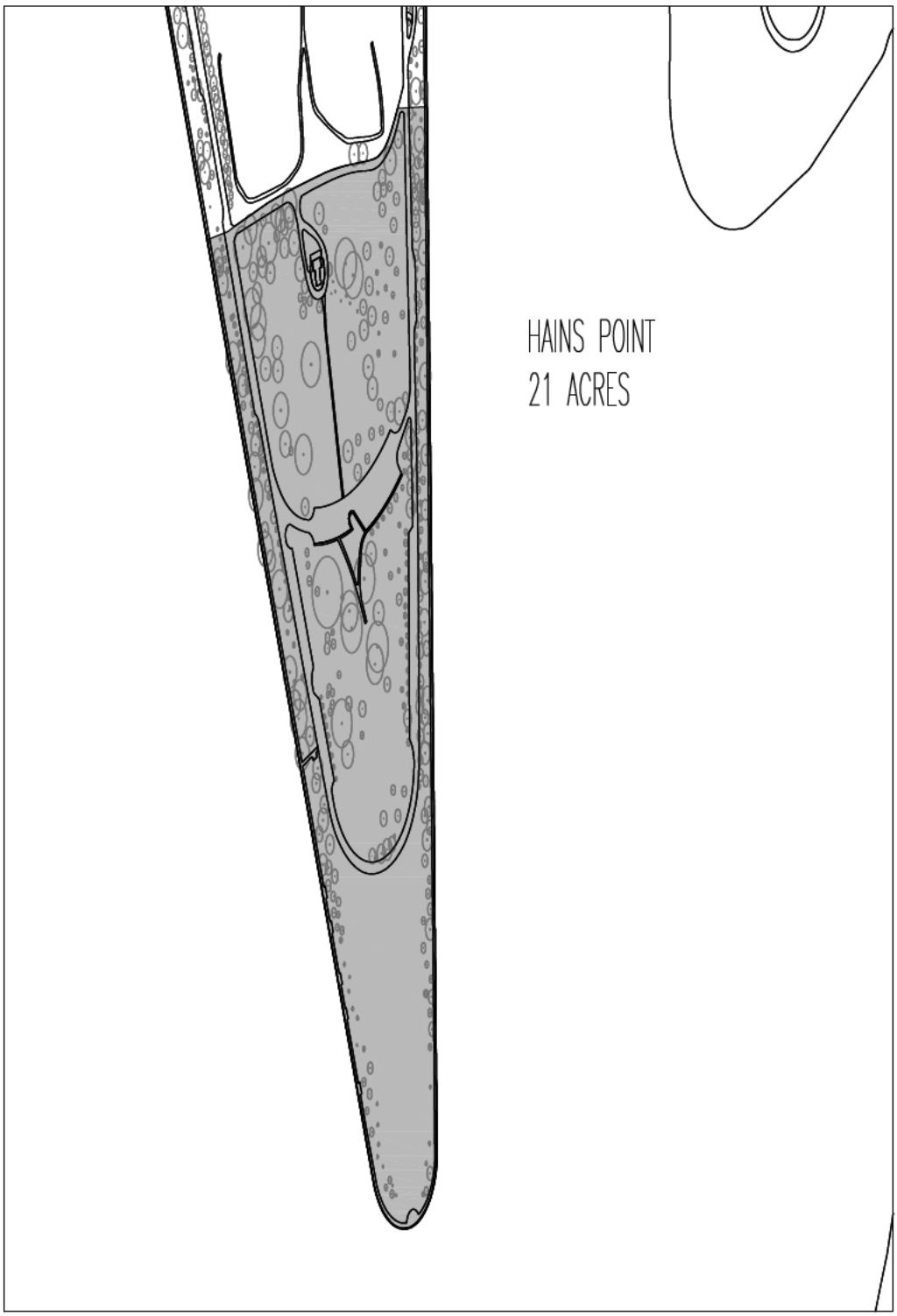
The Landmark Music Festival was created to help celebrate and restore the National Mall and is intended to jumpstart participation in the Trust for the National Mall's broader grassroots campaign and to support the park's centennial goals around millennial engagement. Primary site evaluation criteria included safety and logistics for hosting a large-scale event with ample room to educate, engage and entertain 30,000+ attendees. Evaluations followed the NPS special and ticketed event regulations, keeping an eye towards the festival's relevance to the space in which it is held.

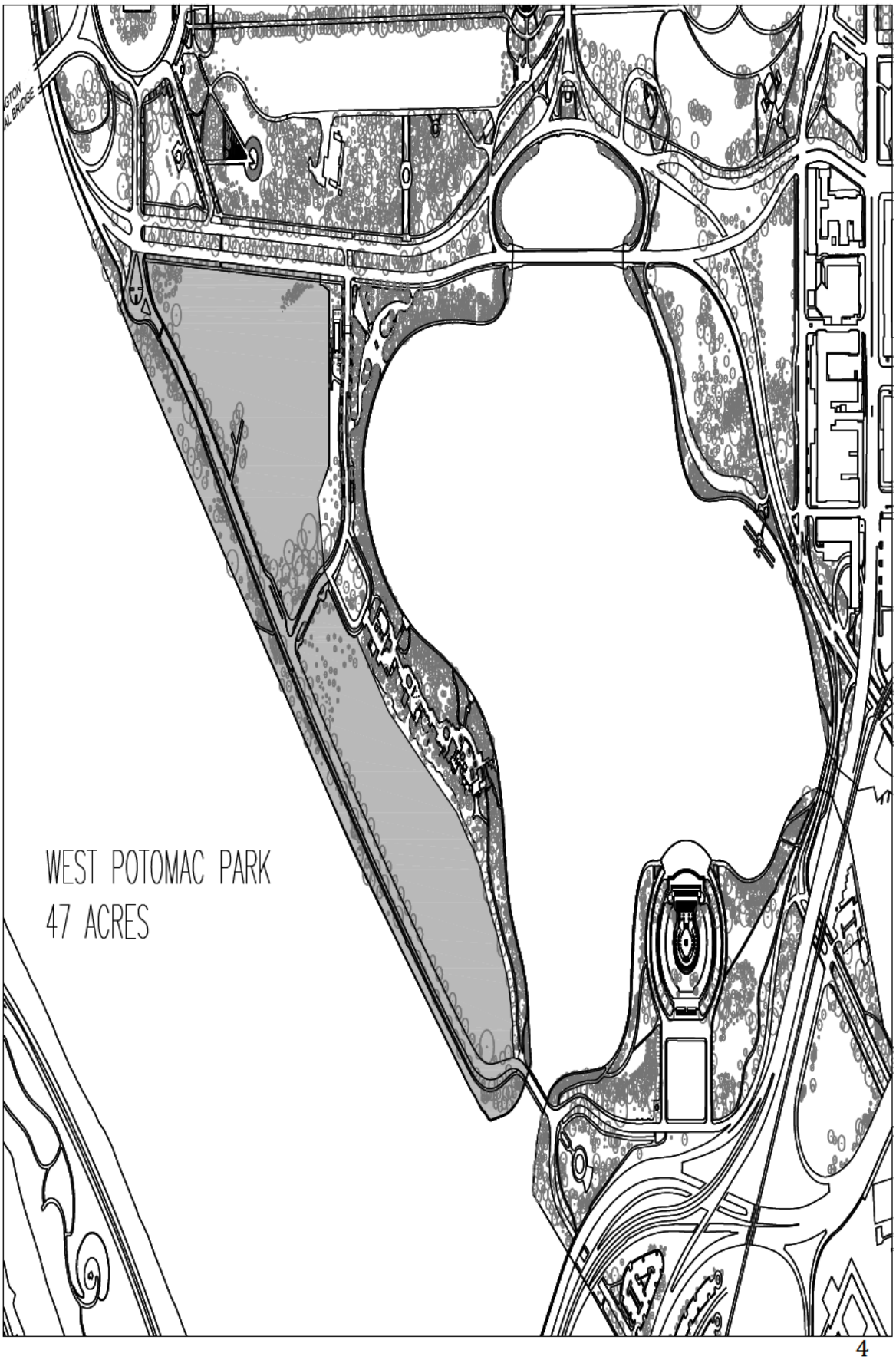
Below, is an outline of the pros and cons of two potential primary event sites: East Potomac Park (specifically the usable portion of the park, Hains Point) and West Potomac Park, south of Independence and west of the FDR Memorial. *(Note: there are maps of each site in the appendix for reference.)*

KEY CRITERIA	EAST POTOMAC PARK	WEST POTOMAC PARK
APPROPRIATENESS OF EVENT TO MISSION OF SPACE	**+** Commonly used for recreational purposes and is regularly the site of pay-to-participate recreational and charitable events; not part of the Mall proper (which typically associated with First Amendment activity)	**+** Commonly used for recreational purposes and is regularly the site of pay-to-participate recreational and charitable events; not part of the Mall proper (which typically associated with First Amendment activity)
IMPACT ON VISITORS	**+** Because it is geographically removed from the monumental core, festival would have minimal impact on park visitors wishing to explore tourist attractions. Road closures required near Hains Point, would be relatively insignificant given the site's distance from downtown Washington traffic patterns	**+** No monuments will be closed and minimal street closures expected (part of Ohio Drive) **-** More centrally located so impact on city traffic is greater. Noise from festival will affect MLK and FDR visitors.

KEY CRITERIA	**EAST POTOMAC PARK**	**WEST POTOMAC PARK**
SIZE OF EVENT FOOTPRINT	- 21 acres Cannot safely and logistically accommodate event as planned and booked (30,000+ festival attendees; 5 stages with two active at once; educational activities and concessions)	+ 47 acres Ideal size and event flow for festival as planned and booked (30,000 festival attendees; 5 stages with two active at once; educational activities and concessions).
EGRESS ACCESS	- 2 access points 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 bottlenecking plus an *additional* emergency exit for egress	+ 3 access points Allows for 2 visitor exits plus an additional emergency exit for improved safety
GEOGRAPHIC ACCESSIBILITY	- remoteness of location hinders accessibility: not reasonable walking distance from Metro stations, WMATA bus stops, Circulator or hotels	+ geographically accessible for visitors given walking distance from Metro station, new Circulator route and many downtown hotels
CONNECTION TO EVENT CAUSE	- Greater distance from monumental core makes it harder to connect to cause during event and to encourage attendees to visit park sites before/after festival	+ ideally situated off the Mall proper but within sight of monuments to physically connect to cause during event and encourage visits to park sites before/after festival
NEARBY AREA FOR PUBLIC EVENT	- No nearby site for public-facing event makes free component less integrated into overall festival	+ more adjacent or nearby options for public-facing component better integrates ticketed and free events

APPENDIX I: LOCATION MAPS




WEST POTOMAC PARK
47 ACRES

APPENDIX II

EAST POTOMAC PARK: DETAILED SITE EVALUATION

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, (with two active at once) 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 less than 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 bottlenecking 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

We began the evaluation process very open to several possible locations for the festival, but initially eliminated Hains Point from consideration as a ticketed event location based on significant safety concerns stemming from limited access to the end of East Potomac Park

and the 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 goal of holding a cause-driven special event in -- and in support of -- the National Mall and Memorial Parks.

TRUST FOR THE NATIONAL MALL

D R A F T 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

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 bottlenecking 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

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.

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 _____ limited-liability company, having its principal offices at 300 West 6th 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;

NOW THEREFORE, the parties agree as follows:

1. VENDOR RESPONSIBILITIES.

A. Vendor Operation. Vendor through its subcontractors (collectively "Vendor") shall be responsible for all aspects of operating a food and beverage and retail operation for the Event including, without limitation, stocking and managing the vendor stands, providing for cashiers, and paying for personnel supplied by Guest Services pursuant to the Rate Key attached to as Exhibit B, paying for sundry 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 for reasonable 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. 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 serve customers in a manner that maximizes points of service and reduces long lines

(3) If Vendor cannot maintain the Standards of Performance set forth herein, it will receive no more than one (1) warning. The warning will state that the Guest Services has the option of terminating this Agreement if the Vendor fails to take immediate remedial measures in order to comply with the Standards of Performance.

(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. No later than 10 days prior to the Event, 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 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 Vendors 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 is subject to prior written approval by NPS and Guest Services.

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.

(3) Guest Services shall have the right to audit Vendor's ticket manifest for the Event (and any related bundled food/beverage/retail/concert ticket packages) in order to determine allocations to food, beverage, and retail.

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 by September 11, 2015.

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). Vender 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. 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 while in Vendor's custody and care during the Term of this Agreement.

C. Ice Sales. If requested, Guest Services will sell ice to Vendor's subcontractors at $20.00 a 40-pound bag.

3. VENDOR FEE & REIMBURSABLE EXPENSES

Fee and Expenses. Vendor shall pay Guest Services a Vendor Fee as set forth in Exhibit B for such 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. 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. 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 satisfaction of the inspecting officers and Guest Services, and will otherwise comply with any 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. 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 attorneys fees) 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.

10. USE OF NAMES. Except as otherwise provided herein, 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, or employees breach any of the obligations described herein, Guest Services will have the right to terminate this Agreement immediately, by written notice. Upon termination, Vendor must vacate the vendor stand and immediately pay the Vendor Fee and all reimbursable expenses to Guest Services.

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 6th 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. 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; 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 draftor.

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 30 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 **10 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.

Freezer __°F Refrigerator _____°F (Equipment temp)

Freezer _____°F Refrigerator _____°F (Product temp)

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 (**copy of current license, inspection report and establishment agreement submitted with application**).	
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.	
Employees	
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.	
Equipment	
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.	
Supplies	
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

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 due Guest Services (D plus E) F $_____

G. Less Daily Deposits Paid to Guest Services G $_____

H. TOTAL BALANCE DUE TO Guest Services (F minus G) H $_____

Signature of Vendor _____ Date _____

Signature of Guest Services, Inc. _____ Date _____

Exhibit C

Date: _____ – _____

Menu

Exhibit D

Food Operation	Name of Certified Food Manager	Work Phone	Cell Phone

LANDMARK
MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

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 6th 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). Vender 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 6th 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 draftor.

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.

Freezer __°F Refrigerator _____°F (Equipment temp)

Freezer _____°F Refrigerator _____°F (Product temp)

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 (**copy of current license, inspection report and establishment agreement submitted with application**).	
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.	
Employees	
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.	
Equipment	
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.	
Supplies	
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

Food Operation	Name of Certified Food Manager	Work Phone	Cell Phone

LANDMARK MUSIC FESTIVAL
To Restore The National Mall
SEPTEMBER 26-27 • WASHINGTON, D.C.

Landmark Music Festival Launch Event
Tuesday, April 28, 2015
POV Rooftop Bar – The W Hotel

1:00pm – POV Rooftop Bar Available
Patrick & Brooke arrive to build and test Lineup Reveal & A/V

3:00pm – POV Rooftop Bar Available
C3/Trust Staff arrive to review and assist remaining setup

4:00pm - Run-through
C3/Trust go through entire run of show w/ Charlie Jones

5:30pm - Ready
Directional signage placed in first floor lobby and rooftop elevator
Reservation Table setup w/ RSVP List, Press Badges (post-event takeaways at the ready)

5:50pm - Set
DJ Mel begins to spin
Bar & Passed Bites ready

6:00pm – Go
Doors open, guests arrive

6:50pm – Attention To The Floor
Caroline Cunningham takes the stage; opening remarks, directs attention to screens and introduces announce video
Manish/W Video Team cue up announce video

6:55pm – The Announce
Two TV's located along the southernmost wall stream the announce video

7:00pm – Rest of Speakers
Deputy Mayor for Planning and Economic Development Brian Kenner takes the stage, remarks
Congresswoman Eleanor Holmes Norton takes the stage, remarks
NPS Acting Superintendent Karen Cucurullo takes the stage, remarks

7:30pm (approx.) – Lineup & Ticket Info Announcement
Charlie Jones takes stage, remarks and announces 2015 Lineup/limited-time $100 Passes/Yahoo! Livestream partnership
Festival Takeaways placed on reservation table for departing guests

7:40pm – Mix & Mingle
DJ Mel picks up the music
Charlie & Caroline make themselves available for questions

8:00pm – Close of Show

LAUNCH EVENT MATERIALS, TAKEAWAYS & CREATIVE ASSETS		
Items	**Quantity**	**Who Is Bringing to The W**
Pre-Stamped Lineup Postcards	200	Brooke
Challenge Coins	190	Brooke
Press Badges	50	Liipfert
Press Badge Lanyards	50	Brooke
Moleskines	200	Trust
Press Inquiry Cards	200	Trust
Lineup Reveal Structure w/ Drape	1	Trust
Lineup Announcement Video, Pre-Video & Post Video Images	1	Paul (C3) / Manish (W)
Directional Signage	2	Trust
Easels for Directional Signage	2	The W providing
DJ Rig	1	Liipfert
55" TVs	2	The W providing
Photographer & Videographer	2	Liipfert

INTERNAL CONTACT LIST			
Name	**Role / Affiliation**	**Email**	**Phone**
Kristine Fitton	Vice President Marketing and Communications / TNM	KFitton@nationalmall.org	202-407-9412
Tiffany Rose	Director of Events / TNM	TRose@nationalmall.org	202-688-3763
MacKenzie Babb	Communications Manager / TNM	mbabb@nationalmall.org	202-688-3765
Jeremy Granoff	Marketing Associate / TNM	jgranoff@nationalmall.org	202-688-3759
Kelly Thomas	Director of Corporate Development / TNM	kthomas@nationalmall.org	202-688-3758
Kristine Templin	Chief Development Officer	ktemplin@nationalmall.org	202-688-3760
Patrick Dentler	Marketing / C3 Presents	pdentler@c3presents.com	512-731-0176
Lindsay Hoffman	Marketing / C3 Presents	lhoffman@c3presents.com	512-804-6666
Brooke Leal	Marketing / C3 Presents	bleal@c3presents.com	336-413-3582
Sandee Fenton	Publicity / Fresh & Clean Media	sandee@freshcleanmedia.com	310-487-4595
Brittany Pearce	Publicity / Fresh & Clean Media	brittany@freshcleanmedia.com	310-625-7990
Karly Tuckness	Sponsorship / C3 Presents	ktuckness@c3presents.com	512-423-2456
Brittany Henley	VIP / C3 Presents	bhenley@c3presents.com	512-284-0621
John Liipfert	Producer / C3 Presents	jliipfert@c3presents.com	512-912-6438
Bonnie Jung	Event Director / W Washington DC	Bonnie.Jung@whotels.com	202-441-6194
Manish Alimchandani	Event Tech / W Washington DC	malimchandani@psav.com	404-993-9018
DJ Mel	DJ / C3 Presents	djmel@c3presents.com	512-694-3654
Romel Simon	Videographer	simonromel@gmail.com	703-981-3907
Daniel Swartz	Photographer	daniel.swartz@revamp.com	212-671-0005
SPEAKERS			
Charlie Jones	Partner / C3 Presents	cjones@c3presents.com	
Caroline Cunningham	President / Trust for the National Mall	Ccunningham@nationalmall.org	
Brian Kenner	Deputy Mayor for Planning and Economic Development	ingrid.wilson@dc.gov	202-727-3971
Eleanor Holmes Norton	Congresswoman / District of Colombia	Try.Coburn@mail.house.gov	202-225-8050
Karen Cucurullo	Acting Superintendent / National Mall and Memorial Parks	karen_cucurullo@nps.gov	202-245-4670

Last Update: Monday, April 27 at 2:30pm CT

National Mall and
Memorial Parks

900 Ohio Drive, SW
Washington, DC 20024

Phone: 202-619-7400
www.nps.gov/ncro

National Park Service News Release

For Immediate Release – September 22, 2015
Contact – Mike Litterst, National Park Service, mike_litterst@nps.gov, 202-245-4676
Sgt. Anna Rose, U.S. Park Police, 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.

—MORE—

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.

NPS

WEEK-AHEAD REPORT: NATIONAL PARK SERVICE
September 23 – October 3, 2015

Highlights of Travel, Meetings, and other Public Events

Legislative Testimony:

Nothing to report

Meetings:

Nothing to report

Travel:

On September 24 and 25, Director Jarvis will be in Detroit for a National Park Foundation event.

On September 25, Deputy Director O'Dell will be in Atlanta to participate in the urban campout event at Martin Luther King Jr. National Historic Site.

On September 26, Director Jarvis will be at Independence Hall for the Papal visit.

Public Announcements

September 22

On September 22, the NPS will issue a press release announcing that National Public Lands Day (September 26) will be fee free day.

September 23

On Wednesday, September 23, access to Presidents Park and the Washington Monument grounds will be restricted by extensive security and clearance procedures as part of the papal visit to Washington, D.C. Closures will be established overnight and check stations will be open from 3:00 a.m. – 10:00 a.m. to allow visitors into the secure area to view the Pope's parade around the Ellipse, 15th Street, 17th Street and Constitution Avenue. The northeast corner of the Washington Monument grounds (15th Street NW and Constitution Avenue NW) will hold a Jumbotron that will broadcast papal events from 9:30 a.m. – 7:00 p.m. The event is a first amendment event. The Washington Monument will be closed to visitors until 1:00 p.m.

September 24

On September 24, a First Amendment permit has been issued to Moral Action for Climate for a rally on the National Mall between 3rd and 7th Streets to "create a national-level platform for an inclusive, visible, and loud climate justice conversation." The rally coincides with the Pope's visit to the Capitol to address a joint session of Congress.

September 25

On September 25, the NPS will hold a 4th grade urban campout at Martin Luther King, Jr. National Historic Site to expose students to outdoor recreation and healthy lifestyles. Students will participate in activities to express their ideas, thoughts and concerns about current social issues within the context of fulfilling Dr. King's dream.

September 26

On September 26 and 27, the Landmark Music Festival for the National Mall, sponsored by the Trust for the National Mall, will be held in West Potomac Park.

On September 26, in Philadelphia, the Pope will make an address on immigration and religious freedom in front of Independence Hall at Independence National Historical Park.

On September 26, National Public Lands Day, Rock Creek Park will hold a press event to announce a new stewardship initiative the park is calling Sustaining Our Lands through Volunteer Energy (SOLVE), and will host stewardship events at more than five sites in the park as part of the program.

On September 26, Big Bend National Park staff, in cooperation with The Big Bend Conservancy, the park's friends group, will host a ground breaking ceremony for the 2016 Centennial Cost Share project Fossil Discovery Exhibit (FDE). The FDE has a planned completion date of September, 2016 and upon completion will showcase the park's world-class paleontological diversity covering 120 million years, and four distinct periods of geological time. The FDE exhibit will feature 24/7 access, accessibility of design and will be the single largest interpretive effort in the park's history.

September 27

On September 27, the Pope will hold a mass in the afternoon on the Benjamin Franklin Parkway outside of the park. Organizers anticipate that 2 million people will be in the city for the Sunday mass which exceeds the carrying capacity of the Benjamin Franklin Parkway. Independence Mall is identified as one of the sites for remote viewing using jumbotrons.

September 27 is the 125th anniversary of Rock Creek Park. Rock Creek Park Day will be celebrated at the park's Nature Center featuring guest speakers, youth activities, and hikes and programs with Outdoor Afro, Yoga Hiker, the Y, and REI. The park will encourage visitors to *find yourself in Rock Creek Park* and share photos of themselves via social media.

September 28

Nothing to report

September 29

Nothing to report

September 30

Nothing to report

October 1

Nothing to report

October 2

Nothing to report

October 3

On October 3, Glen Echo Park will host a naturalization ceremony in the Spanish Ballroom. Director of U.S. Citizenship and Immigration Services, Leon Rodriguez will preside at the ceremony. Director Rodriguez grew up in Montgomery County, visited Glen Echo as a child, and holds the park in high regard. The Deputy Secretary of the Department of Homeland Security and the Administrator for the Small Business Administration will also be at the event.

Major Press Inquiries

In late September, the NPS will announce the award of nine projects for $500,000 through the Historic Preservation Fund Underrepresented Community Grants Program to support the survey, inventory, and designation of historic properties that are associated with communities currently underrepresented in the National Register of Historic Places and among National Historic Landmarks.

In late September, the NPS will announce the award of 3 additional grants totaling $106,500 through the National Center for Preservation Technology and Training (NCPTT) Grant Program. Grants will be used to provide funding for innovative research, training, and publications that develop new technologies or adapt existing technologies to preserve cultural resources.

Items of Note/Expected Legislative, Legal, Policy Issues

Saguaro National Park (AZ) Minor Boundary Revision – The park and region will proceed with the acquisition of two tracts of land at Saguaro National Park, which will require a minor boundary revision. Public notification of the proposed acquisitions will occur in the next three weeks. Following public notification, letters will be mailed to the congressional delegation, state and local officials, governmental organizations, and neighbors of the park that would be

interested in this action. Completing the acquisition and minor boundary revision can take between 6 to 12 months.

30-60 Day Look Ahead

In late September or early October, the NPS expects to release the Draft Environmental Impact Statement (DEIS) for the Moose-Wilson Corridor Comprehensive Management Plan at Grand Teton National Park (WY). The Plan/DEIS addresses a wide variety of issues related to the protection of natural and cultural resources and use of the corridor by park visitors. Among the actions considered are those related to potential realignment of portions of the road, bicycle use, traffic management, interactions between visitors and wildlife, and parking and turnouts. The Plan/DEIS is likely to be controversial, especially with respect to bicycle use and management of traffic volumes; members of Congress and the governor have already called the NPS Director.

On October 4 and 5, NPS international work on Marine Protected Areas, including on-going work with NOAA, with the Chilean government and a new Memorandum of Understanding (MOU) with Cuba will be highlighted at the second *Our Oceans* conference in Valparaiso, Chile. The conference brings together senior government leaders from around the world seeking greater protection of the world's oceans and marine biodiversity. Principal Deputy Assistant Secretary, Policy Management and Budget, Kristen Sarri will represent Department at the conference as part of the official US government delegation. The new MOU on cooperation in marine conservation between NPS, NOAA and Cuba's protected area agency will be signed during the conference.

Trust for the National Mall – Landmark Music Festival
4/29/15

Below is a recap of the coverage from last night's announcement:

- **McFly Report: Music festival to benefit National Mall**, WUSA9 | 4/29/15
- WJLA Morning Show | 4/29/15
- **New DC music festival to benefit National Mall restoration**, Brett Zongker, Associated Press | 4/28/15
    - AP story was picked up by: CBS DC, Fox DC, WTOP, Washington Times, Bradenton Herald, Idaho Statesman
- **Drake to headline music festival for National Mall**, Patrick Ryan, USA Today | 4/28/15
- **Drake, the Strokes to headline two-day, 40-band music festival in D.C.'s West Potomac Park**, Lavanya Ramanathan, Washington Post | 4/28/15
- **Major music festival coming to the National Mall**, Jennifer Nycz-Conner, Washington Business Journal | 4/29/15
- **Drake and the Strokes to Headline Music Festival to Benefit National Mall**, Benjamin Freed, Washingtonian | 4/28/15
- **Drake and the Strokes Will Headline a Two-Day Music Festival in D.C. This Fall**, Christina Cauterucci, Washington City Paper | 4/29/15
- **Lollapalooza Promoter to Kick Off New Washington Music Festival**, John Jurgensen, Wall Street Journal | 4/28/15
- **Landmark Music Festival Lineup Announced**, Brightest Young Things | 4/28/15
- **New DC Music Festival to Benefit National Mall Restoration, DC Spotlight** | 4/28/15
- **Drake, The Strokes, alt-J Set For Landmark Fest in Washington D.C.**, Ray Waddell, Billboard | 4/28/15
- **Drake, the Strokes, Chvrches, the War on Drugs to Play Inaugural Landmark Music Festival**, Corban Goble, Pitchfork | 4/28/15
- **Drake, Chvrches, War on Drugs to play Landmark Music Festival**, Jeff Terich, Treble Zine | 4/29/15
- **Landmark Music Festival 2015 Lineup Announced Featuring Alt-J, The Strokes And Drake,** Nicolle Periola, MXDWN.com | 4/28/15
- **Drake, The Strokes, Alt-J, Wale Headline Landmark Music Festival in Washington D.C.**, Ryan Middleton, Music Times | 4/28/15
- **Landmark Music Festival announces inaugural lineup**, Alex Young, Consequence of Sound | 4/28/15
- **Drake Is Headlining Yet Another Festival This Summer**, Marissa G. Muller, The Fader | 4/28/15
- **Drake To Headline Landmark Music Festival In DC**, Trevor Smith, Hot New Hip Hop | 4/28/15
- **Drake, The Strokes & Alt-J to Headline First-Ever Landmark Music Festival**, Andrew Poitras, Fuse | 4/28/15

September 15, 2015

National Park Service
National Mall & Memorial Parks
Public Gathering Permit Applications
September 15 - September 29, 2015

This list denotes only activities of concern and/or which may have an impact upon park resources and does not reflect all activities that are permitted for the same time period.

Event	**Estimated Participants**
1. The Memorial Foundation, Inc. Martin Luther King Jr. Memorial, grassy area, south of the bookstore September 15 – September 16, 2015 (event date: 9/16) 9:00 am – 6:00 pm Leaders of Democracy Awards event (Issued)	350
2. NAACP George Washington Memorial Parkway, Memorial Bridge, 23rd Street to Uptown September 15, 2015 12:00 pm – 2:00 pm March to bring public awareness to civil rights issues (Pending) Road Closures	1000
3. DOD Dept. of the Navy Washington Monument Grounds-NE Quadrant, 15th Street, East and West Potomac Parks, Independence Avenue and Rock Creek Parkway September 17-September 21, 2015 (event date: 9/20) Navy ½ marathon and 5 miler foot races (Issued) Road Closures	7000
4. Trust for the National Mall West Potomac Park September 18 – October 1, 2015 (event dates: 9/26 & 9/27) 12:00 pm – 10:00 pm Landmark music festival (Pending) Road Closures	25000

5. DC Doubles 230
Parkway Volleyball Courts
September 18 – September 20, 2015
4:00 pm – 10:00 pm
Volleyball tournament
(Pending)

6. Interfaith Moral Action on Climate 30000
Mall, 3rd-7th Streets
September 18 – September 27, 2015 (event date: 9/24)
6:00 am – 10:00 pm
Gathering to raise awareness that climate change is a moral issue
(Pending)

7. Urban American Production 300
Constitution Gardens
September 19, 2015
8:00 am – 1:00 pm
Youth fishing derby
(Issued)

8. Friends of the World War II Memorial 300
World War II Memorial-Ceremony Entrance Plaza
September 19, 2015
10:00 am- 12:00 pm
Concert by the U. S. Marine Corps Drum & Bugle Corps
(Issued)

9. Arms Wide Open 2250
Mall, gravel walks 3rd – 14th Streets
September 20, 2015
12:30 pm – 7:30 pm
Walk and candlelight vigil on childhood cancer
(Pending)

10. Archdiocese of Washington 50000
Ellipse, Washington Monument Grounds, Pershing Park,
Constitution Gardens
September 17 – September 24, 2015
9:00 pm – 9:00 pm
Papal Procession
(Pending) Road Closures

11. Moorish Science Temple 250
Lincoln Memorial Reflecting Pool area
September 20, 2015
11:30 am – 6:30 pm
Demonstration
(Issued)

12. Iraqi Christian Relief Council 600
Farragut Square
September 21, 2015
10:00 am – 8:30 pm
Vigil to welcome Pope
(Pending)

13. Franciscan Action Network 300
John Marshall Park
September 23 – September 24, 2015
6:00 pm – 5:00 pm
Vigil
(Pending)

14. Tour De Cure 7000
Freedom Plaza, 15th Street, Constitution Avenue and East Potomac Park
September 23 – September 26, 2015 (event: 9/26)
2:00 am – 8:00 pm
Cycling to raise funds for diabetes research
(Pending) Road Closures

15. ALSA/St. Jude Children's Research Hospital 3000
Lincoln Memorial and walkways-Lincoln Memorial Reflecting Pool, Washington Monument Grounds and Mall gravel walks 3rd – 14th Streets
September 25 – September 26, 2015 (event date: 9/26/15)
6:00 am – 2:00 pm
5K walk
(Issued)

16. American Turkish Association of DC 3000
Freedom Plaza
September 27, 2015
9:00 am – 10:00 pm
Festival
(Pending)

8. Golden Triangle Business Improvement 150
Farragut Square (Fridays)
September 1 – October 29, 2015 (Tuesdays & Thursdays)
4:00 pm - 7:30 pm
Exercise in the Park
(Pending)

19. Healthy Parks Healthy People 500
Sylvan Theater
May 8 – September 4, 2015 (Fridays)
2:00 pm – 7:30 pm
Veterans Music Program
(Issued)

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 crumbing 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** 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,** 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 is 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>**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

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

(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

INSTAGRAM

Create a virtual monument to a personal hero, cause, or loved one, and help restore @TheNationalMall.

Visit: www.landmarkcampaign.org

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 6th 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). Vender 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:

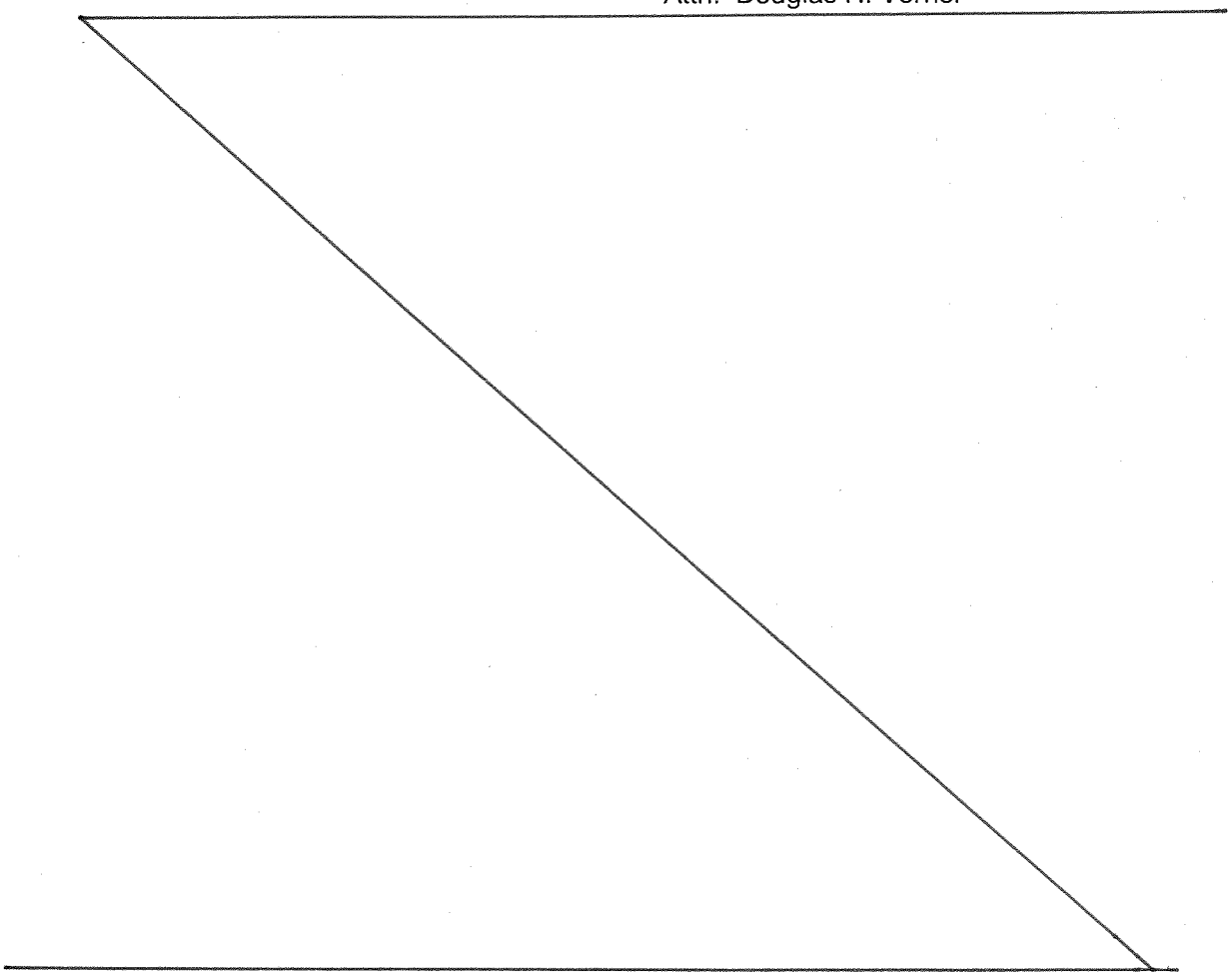
C3 Presents, LLC
300 West 6th Street,
Suite 2100
Austin, TX 78701
Attn: Charlie Jones
(512) 478-7211

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 draftor.

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.

Gerard T. Gabrys
CEO

9-23-15
Date

C3 Presents, LLC
Vendor

Name
Owner

9/22/2015
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.

Freezer __°F Refrigerator _____°F (Equipment temp)

Freezer _____°F Refrigerator _____°F (Product temp)

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 (**copy of current license, inspection report and establishment agreement submitted with application**).	
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.	
Employees	
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.	
Equipment	
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.	
Supplies	
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

Food Operation	Name of Certified Food Manager	Work Phone	Cell Phone

FESTIVAL ANNOUNCEMENT EVENT: SPEAKING PROGRAM
D R A F T 4.22.15

EVENT DETAILS:
W HOTEL
515 15th Street, NW
POV ROOFTOP BAR
April 28, 2015
6pm – 8pm

Remarks begin on a stage with a podium at approximately 6:50pm. We can adjust the timing to accommodate the mayor.

Below are draft suggested talking points, subject to speaker approval.

CAROLINE CUNNINGHAM, TRUST FOR THE NATIONAL MALL

Welcomes group

- Mounting deferred maintenance and a crumbling infrastructure have created a pressing need for corporations, foundations and philanthropists to step up and help restore and improve the National Mall -- because it belongs to us all.
- Now the Trust is embarking on a new effort to move from a local charity to an energized cause – involving an even wider group of Americans in the effort to restore *their* park
- Goal of this grassroots campaign is to attract a new generation of stewards of the park, who appreciate its history, its ideals and its restoration needs.
- Our first mass-audience event to build awareness and engagement will kick off this this fall, Take a look…
- (video -- highlights cause and announces music festival)
- Excited because festival will give voice to the National Mall, and the gated and ticket model allows it to also function as a fundraiser.
- Ladies and gentleman, the mayor of the host city for this event… the Honorable Muriel Bowser

DC MAYOR MURIEL BOWSER (may be deputy mayor for planning and econ dev)

- This world-class city deserves a world-class music festival

- The city supports efforts to bring cultural events to DC that attract media attention and visitors regionally, nationally and internationally
- Excited about a new music festival – right in the heart of the city -- that has great economic impact potential for Washington (can include some stats from like events in downtown parks, like Lollapalooza)
- The Mall is one of the biggest tourist attractions – and economic drivers – of the city.
- Improving the physical condition and the amenities on the Mall benefits the visitor experience of tourists and DC residents alike
- And raising awareness of the significance of the National Mall is critical for all Americans to understand where we've come from, and where we're going.
- To talk more about that, it is my great pleasure to introduce the honorable Congresswoman Eleanor Holmes Norton.

CONGRESSWOMAN ELEANOR HOLMES NORTON

- I've walked the Mall for decades – as a protester for change in the 1960s and later a representative of the people of Washington, DC.
- It needs our help to make it as functional, sustainable and beautiful as it deserves to be.
- DC residents deserve a better downtown park for recreation. And the nation and the world deserve a better destination to learn about and contribute to the American story.
- I'm excited to see world-renowned artists coming together to celebrate and help preserve this park and all that it stands for.
- It means a lot to the legacies of those who are honored on the Mall and to the future generations of kids who will learn about their legacies.
- Please welcome a man who is a protector of the history of the National Mall and the parks throughout the DC region: National Park Service Regional Director Bob Vogel.

KAREN CUCURULLO, NATIONAL PARK SERVICE (or Bob depending on NPS call)

- As part of its upcoming centennial anniversary, NPS has launched a nationwide campaign called Find Your Park to attract more young people to the national parks and build a deeper connection with them
- The National Mall is America's most visited national park, but most millennials weren't alive when the AIDS quilt blanketed the Mall, let alone when MLK delivered his "I Have a Dream" speech
- NPS wants young Americans to better understand the history, ideals and significance of the National Mall, and to treat the park like it's their own front yard – because it is America's Front Yard.

- NPS has worked with C3 Presents on a host of large-scale events on the National Mall and are excited to partner with them on this new event to bring the values of the National Mall to life in engaging ways.
- For more on the specifics of the festival, please welcome Charlie Jones, Partner at C3 Presents.

CHARLIE JONES, C3 PRESENTS

- Underscores C3's commitment to the cause of celebrating and restoring the National Mall (past experience in park, etc)
- Stresses commitment to leaving the park in better shape than we found it and minimal impact (won't close memorials, etc)
- Describes festival format and fan experience (two full days, 40 + artists, West Potomac Park, diverse music and cuisine, educational activations) mention free public experience too.
- Calls Caroline and others back onto the stage; together, they unveil the festival line-up (reveals large line-up poster/photo op)
- Charlie: We're not doing a formal Q&A tonight, but will be on hand here and are happy to answer questions about the cause, the festival and its role in the city. Just come grab one of us.

(MEDIA RELATIONS TEAM HELPS DIRECT REPORTERS TO SPEAKERS FOR ONE-ON-ONE INTERVIEWS)

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 →

NATIONAL CAPITAL REGION

COMMERCIAL SERVICES PROGRAM REVIEW

August 24, 2015

Anne Altman

Paul Pfenninger

TABLE OF CONTENTS

Executive Summary and Key Recommendations 3

Project Overview 4

National Capital Region Commercial Services Program Overview 5

Park and Regional Office Organization, Staffing, and Training 6

- Organization and Staffing Overview 6
- Organization and Staffing Concerns 7
- Organization and Staffing Recommendations 9
- Training Concerns 10
- Training Recommendations 11

Regional Budget and Franchise Fees 12

- Franchise Fee Overview and Concerns 12
- Franchise Fee Recommendations 13

Effectiveness of the Regional Commercial Services Program 14

- Communication Concerns 14
- Communication Recommendations 14
- Roles and Responsibilities Concerns 15
- Roles and Responsibilities Recommendations 15

Multi-Park Concession Contracts 16

- Multi-Park Concessions Management Overview and Concerns 16
- Multi-Park Concessions Management Recommendations 16

Asset Management 17

- Asset Management Concerns 17
- Asset Management Recommendations 18

Conclusion 18

EXECUTIVE SUMMARY AND KEY RECOMMENDATIONS

The National Capital Region Commercial Services Program is a small but important piece of the National Park Service and the National Capital Region (NCR) as a whole. Concessioners in the NCR provide food service, retail, marina, horse stable and other operations that serve both local communities and visitors to the Washington, DC area. The program is a high profile one, and prone to scrutiny inside and outside the National Park Service. This report takes an in-depth look at the program. Highlighted below are the key observations and findings.

1. Many recommendations hinge on better communication between the regional office, parks, and concessioners. While this recommendation is not complicated, the team felt that lack of communication and transparency between parks and the region had a significant impact on the region's ability to move forward with complex tasks, such as making decisions on business opportunities for new concession contract prospectuses. Because the parks in the NCR are all located close to one another, the region should leverage opportunities for increased communication and collaboration.
2. The regional office and parks need to clarify and write down roles and responsibilities of commercial services staff, with employees held responsible by their supervisors for tasks assigned to them. Again, this is not complicated, but there is a general lack of understanding and differing views throughout the region regarding who is responsible for different facets of the program. This results in delays for some projects such as prospectus development, missed opportunities for collaboration, and lack of trust.
3. The term regional concession specialist position needs to be converted to a permanent position and funded using ONPS money. The report also gives suggestions for the regional use of the 20% concessions franchise fees that currently fund half of the position, if still available. The region should emphasis broadening the regional office employees' skill set to include financial analysis and/or asset management, if possible, through this permanent position.
4. 80% concessions franchise fee money should be allocated to each park in the region, as opposed to being held centrally in the region. Each park should then complete a five year plan for that money, as required by WASO, prioritizing the use of that money according to policy, and submitting that plan to the region for approval. In the short term, most, if not all, of each park's plan may need to allocate most or all of 80% franchise fees for prospectus development.
5. The regional office should help the parks within the region evaluate their Commercial Use Authorization programs, complete cost recovery analyses to determine the appropriate amount to charge permit holders, and look at strategies for providing additional resources to manage and monitor the programs. This could involve some cross-park or even regional management, if desired.

PROJECT OVERVIEW

National Capital Region (NCR) Regional Director Bob Vogel requested a Program Assessment to evaluate current best practices and to assess opportunities for future course adjustments for the NCR Commercial Services Program.

A team of two people conducted this review over a one-month period. The team members are:
Anne Dubinsky Altman, National Park Service, Business Services Directorate, WASO
Paul Pfenninger, National Park Service, Commercial Services, WASO

The goals of the team were to conduct an objective comprehensive assessment that relied heavily on existing data, employee interviews and park visits for sources of information. The team decided to focus on the concessions and commercial use authorization (CUA) portfolio, since the fee program, consisting of two regional employees, essentially operates as a stand-alone unit supervised by the regional chief, and special events within the Beltway are handled by the National Mall permitting staff.

Objectives of the NCR Commercial Services Program Assessment were as follows:

1. Complete an inclusive exploration and analysis of the available information from multiple sources.
    - Obtain a broad understanding, through staff interviews, site visits, and existing data of the organizational effectiveness of the NCR Commercial Services Program
    - Evaluate NCR Commercial Services organizational structure and staffing levels
    - Evaluate current direction of NCR Commercial Services

2. Develop a report that includes:
    - NCR Commercial Service Program best management practices (BMPs)
    - The identification of pervasive perceived issues and concerns that influence the effectiveness of the organization and the program
    - A list of recommendations

The team's first step in the process was to gather and review background information on NCR Commercial Services. The team reviewed materials such as staffing histories, program financials, asset management files, descriptions of field responsibilities, the 2008 NCR Human Capital Realignment Memo, and the 2007 NCR Concession Time Task Analysis, both of which are attached to this report.

Next, using a specific set of questions, the team conducted over 30 interviews including 15 employees from the WASO Commercial Service Program, 5 regional office staff, 4 NCR Superintendents, and 7 employees from NCR parks with duties related to Commercial Services.

After synthesizing the information and interviews, the team identified trends, best practices and perceived issues, and formulated recommendations based on best management practices from other regional and park operations.

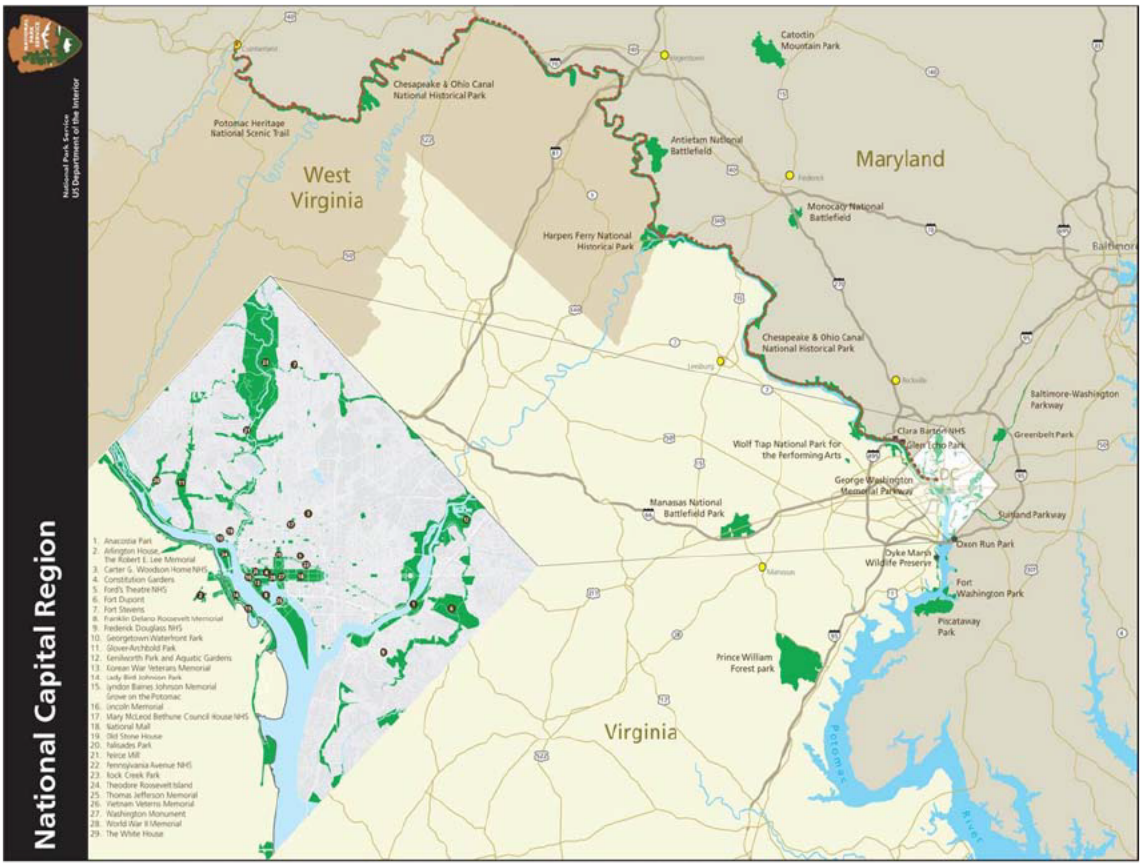
In addition, The Northeast Region and NCR have been discussing a possible realignment of regional parks. The initial plan envisions the parks in Virginia, West Virginia and Maryland to move to the National Capital Region from Northeast. The team looked at the number of contracts in these three states, their complexity, and their commercial services staffing level, to gain an understanding of the possible impact of this shift on the NCR commercial services program.

NATIONAL CAPITAL REGION COMMERCIAL SERVICES PROGRAM OVERVIEW

The NCR contains more than 700 individual sites, ranging from community parks to national monuments. Some Park Superintendents manage several physical sites.

Within the network of NCR parks, 7 sites manage 11 concession contracts. The majority of the larger contracts are found in 4 of the region's parks (the National Mall (NAMA), National Capital Parks East (NACE), George Washington Memorial Parkway (GWMP), and Rock Creek Park (ROCR). The largest concession contract in the region, NACC003, currently held by GSI, Inc. covers a significant number of services and locations within these parks, as well as at C&O Canal National Historical Park (CHOH). Many of the services and facilities in the region are urban or suburban in nature, near large population centers, and experience heavy visitation from a combination of tourists and local community members.

Due to its proximity to the Washington, DC, metro area and members of Congress, the regional office and the parks in the NCR experience consistent political pressure on various matters. A map of the region follows:



The summary table found below shows the relevant concession and CUA information for the region as a whole:

NCR Numbers					NCR Totals		
Concession Contracts	1965 Law Contracts	Temporary Contracts (1998 Law)	Concession Assigned Assets	Commercial Use Authorizations	Gross Receipts	Franchise Fees	Value of Asset Portfolio
11	2	3	106	NAMA 169 ROCR – 20 GWMP – 25	$ 57,662,991	$ 1,372,531	$ 248,142,132

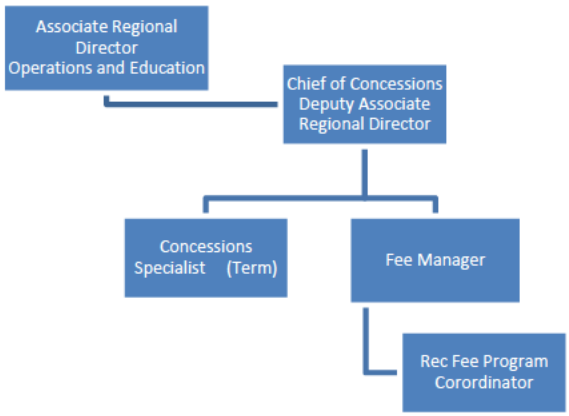
Information for the concessions and CUAs for the parks located in VA, WV, and MD can be found below. There is only one large concession contract within these states, located at Shenandoah National Park, and 4 smaller contracts – two at Colonial National Historical Park, one at Assateague Island National Seashore, and one at Fort McHenry.

NER VA, MD, WV Numbers					NER VA, MD, WV Totals		
Concession Contracts	1965 Law Contracts	Temporary Contracts	Concession Assigned Assets	Commercial Use Authorizations	Gross Receipts	Franchise Fees	Value of Asset Portfolio
5	0	0	108	SHEN – 22 Other - 18[1]	$ 13,386,218	$337,163	$19,997,151

PARK AND REGIONAL OFFICE ORGANIZATION, STAFFING, AND TRAINING

ORGANIZATION AND STAFFING OVERVIEW

The Regional Director oversees the National Capital Regional Office (NCRO) assisted by a Deputy Regional Director and 6 Associate Regional Directors. The Commercial Services Chief reports to the Associate Regional Director for Operations. The Commercial Services Chief has 3 direct reports: A term employee in Commercial Services and 2 fee program employees (whose work is not the subject of this report). The term employee has been employed in the regional office for 3 years after a year in the WASO commercial services program, and the term appointment will expire in the fall of 2015.



Most of the parks in the region with significant commercial services programs also have Commercial Service Specialist positions. There are two permanent FTEs at NAMA, one permanent FTE split between GWMP and Rock ROCR, currently filled by an employee acting in that role, and one permanent FTE at NACE. In addition, there is a Law Enforcement Ranger at Chesapeake & Ohio Canal National Historical Park CHOH who has concessions assigned as a collateral duty. At all parks, the concessions staff are supervised by the Administrative Officer for the park, with the program nested under Administration, with the exception of CHOH.

[1] The 18 others represent 6 CUAs at Ft. McHenry, 4 at George Washington Birthplace, and 8 at New River Gorge.

The WASO office also provides support to both the NCRO and the regional parks in all aspects of commercial services (prospectus development, condition assessments, financial analysis and contract management). Assistance to regional parks from the WASO office is coordinated through the NCRO.

As stated in the introduction, there is the possibility that parks in Virginia, Maryland, and West Virginia will be added to the National Capital Region's portfolio. Therefore it is important to recognize the staff members located within these parks that have concessions responsibilities.

Assateague Island National Seashore (ASIS) and Colonial National Historical Park (COLO) each have one employee dedicated solely to commercial services; their portfolio includes concessions, CUAs at both parks and leasing at Colonial only. Shenandoah National Park (SHEN) has one permanent concessions specialist and one term concessions specialist focusing on facilities management and improvements required under the current concession contract. The rest of the parks in VA, MD, and WV with commercial services manage the workload through collateral duty assignments.

ORGANIZATION AND STAFFING CONCERNS

Regional Office

The regional office, before 2011, operated essentially as a one-person concession office. The Commercial Services Chief hired the concession specialist into the office in 2011 in a term position to focus on prospectus development and competition of the backlog of expired 1965 Act contracts. While the number of concession contracts in the region is relatively small (11 concession contracts), some of them are fairly significant in size, encompassing multiple facilities, locations, and services. In addition, due to the region's Washington, DC, location, there is a large amount of political pressure put upon the region and its parks, which increases the complexity of overseeing the operations. 8 concession contracts with gross receipts less than $5,000,000 fit into the category of "regional" contracts, for which prospectus development is supposed to be completed entirely by regional office staff unless specific circumstances apply[2]. However, some were awarded non-competitively through the temporary contract authority and so are not regional contracts currently, but future prospectus efforts for longer-term contracts would be managed by the region. While the issuance of a temporary contract can solve a short term problem of ensuring there is no interruption in services to park visitors, in general a temporary contract creates a significant high priority workload. Because of the short term (3 years or less, with no ability to extend), when a temporary contract is issued the region must almost immediately begin work on the long-term replacement contract. This means regional staff have less time to work on other contracting efforts that may also be priorities.

Due to staffing shortages in NCRO, some portions of prospectus development, such as the financial or market analysis, have been either contracted out, at a premium well above what hiring an employee to complete the work would cost, or assigned to a WASO employee to complete, taking additional time and resources to finish the project. During the interviews, many employees told the project team that due to the previous staffing situation before the term employee's arrival, all prospectus development, regardless of the size of the concession, was essentially overseen by the Washington Office, and that for the size of the region, WASO personnel spent more time on NCR issues than they would otherwise because of lack of regional staffing. The additional staff availability has mitigated some of these concerns, but there are still some functions, such as financial analysis and asset management that must be completed outside of the regional office. This term position expires in the fall of 2015, and is currently funded half by 80% concessions franchise fees from NCR parks and half by 20% concession franchise fees from WASO.

[2] A regional level contract is one that has expected gross receipts of less than $5,000,000, is ten years or less in length, and is awarded through the competitive process.

The NCR Commercial Services contract portfolio is complex due to the multiple types of services and the structures of the contracts. The current portfolio includes 1965 Act contracts that have been extended for multiple years, short term temporary contracts which must now be advertised quickly, and a multi-park contract (NACC003) that encompasses operations in five parks. NCR commercial services fiscal responsibilities require expertise in reviewing annual financial reports, understanding economic trends, and developing spending strategies. The concessions asset portfolio in the NCR parks is also large and complex requiring subject matter expertise in facilities such as marinas, stables and golf courses. The poor condition of some concession assets and the need for maintenance and project oversight exacerbate the situation. This entire situation would be compounded if the parks in WV, VA, and MD were added to the NCR.

Within the regional office structure, the regional chief of concessions reports to the Associate Regional Director for Operations. As shown in the table below, there is no consistent practice across the National Park Service with regard to whom the regional commercial services chief reports.

Region	Location of Commercial Services Program		
NER			DRD Ops
NCR	ARD Ops		
SER		ARD Admin	
MWR	ARD Ops		
IMR		ARD Admin	
PWR			DRD Public Use
AKR		ARD Admin	

The project team believes it is important that the regional chief is supported by a supervisor who has a general understanding of the most critical parts of the chief's job, such as holding concessioners in compliance with their contracts, managing outside relationships and partners, and thinking creatively and strategically about how to move complex problems forward. This could be accomplished by an operationally-focused supervisor or an administratively-focused one, as long as the skill set is appropriate.

Region's Parks

After talking to the NCRO staff and all of the parks with significant concession operations, most parks feel that they currently have the concessions staff they need to complete required concession operational tasks, such as evaluations, rate studies and approval, and asset management oversight, with the exception of ROCR and GWMP. These parks split one permanent concession specialist, which these parks and the regional office believe does not give them enough staff to complete the day to day concessions tasks. Currently the problem is compounded since the individual in the job is on a one year detail and has not yet completed all required concession training to conduct evaluations without regional office oversight. In addition, none of the staff in the parks believe that they have a good grasp of their Commercial Use Authorization (CUA) program. Rates for CUAs have not been set based on a recent cost recovery analysis, as required by policy; in addition, parks are not using money paid by CUA holders to fund oversight of the CUA program, with the exception of some monitoring efforts. Park staff told the project team the amount of money collected was too small to accomplish anything significant.

There is a high level of turnover in some of the positions in the NCR commercial services program, as well as in the Superintendents in the region's parks, often leading to lapses in positions. Due to their proximity, the regional or Washington office is often asked to step in and assist. In other more geographically dispersed regions, this would not be a possibility, but because of the centralized nature of the National Capital Region, there are unique opportunities to share staff and fill in gaps that do not exist elsewhere.

Because of the recent change in superintendents throughout the region, many of the superintendents in NCR parks had not completed superintendent's training at the time of the team's visit, but did subsequently attend a session in May of 2015.

ORGANIZATION AND STAFFING RECOMMENDATIONS

Regional Office

The workload associated with prospectus development is ongoing, due to the ten year term of most concession contracts and the reality that prospectus development work begins 2-3 years before the new contract is awarded. A regional chief with a concessions portfolio that generates $52M in gross receipts cannot practically have enough individual time to provide general oversight and guidance to parks and the regional office; work closely with Washington and the parks; provide technical support to parks in the areas of asset management and financial management; take the lead on all regional prospectuses; and work with WASO on all WASO level prospectuses. The need for a second permanent position in the regional office is overwhelming. This position could be the primary lead on all regional prospectuses, plus ideally have the skills to complete financial analyses for regional contracts and oversee contractors working on WASO level prospectuses. This additional capacity would also provide some resources should the states of VA, WV, and MD be added to the NCR workload.

Current policy prohibits the use of 20% concession franchise fees to fund permanent positions. In addition, using 80% concession franchise fees to fund a permanent position requires special approval from the WASO office and buy in from the parks from which the 80% is earned. More discussion about the use of 80% franchise fees by the region can be found in the budget section below. The region should reprioritize ONPS base funding for this position, and then use the WASO 20% franchise fee funding, if still available, to fund a portion of another position to aid another regional shortfall.

This evaluation team sees several possibilities for repurposing the existing 20% funding:

1. Use the 20% funding for ½ an FTE in the regional office, and then work with the region's parks to use their CUA money to pay for an additional (½) FTE to centrally manage the CUA program for the region. Station the position in the regional office, or at NAMA, where most of the CUAs reside. The position could also possibly become a regional expert in asset management and aid all the region's parks in overseeing the concession asset portfolio.
2. Use the 20% funding for ½ an FTE for regional support in the area of asset management, but fund the other half using GWMP/ROCR base or 80% franchise fees and provide essentially 1.5 FTE of operational support to these two parks (the existing shared FTE plus the new .5 FTE).

Both of these ideas are predicated on the assumption that the person hired into the new permanent concessions position in the region can complete financial analyses for the regional contracts, and review contracted financial analyses for the WASO-level ones. If the person hired does not have that skill set, but does have the ability to provide asset management support, then under option 2, above, the regional support from the ½ FTE could be provided in the area of financial management instead of asset management.

The region should also work to find long-term solutions for contracts when at all possible, and try to avoid issuing temporary contracts. As mentioned earlier, while providing a short term fix to an operational problem, in the long term issuance of a temporary contract doubles the workload of the regional staff, which spend a significant amount of time on the temporary contracting efforts, and then almost immediately have to prioritize work on the long-term contract.

Region's Parks

Recommendations for staffing for each park in the region with significant concessions can be found below:

1. NAMA: Refill the vacant Concession Specialist Position to assist the Park Chief of Commercial Services
   a) This position is a permanent full time position. Duties should include support and technical assistance for the park in the areas of prospectus development, project management, contract management, asset management, financial tracking, and Commercial Use Authorizations.
   b) Funding: The Park funds both positions with ONPS base. Currently the park uses its cost recovery revenue to complete CUA related maintenance projects, but in the future, the park should also have 80% concessions franchise fees it can use to complete commercial service maintenance projects.

2. ROCR/GWMP - Hire an additional concessions specialist, so that two employees serve the two parks, or at least an additional .5 FTE, as outlined above in the regional office recommendations.
   a) The Parks can configure these 2 permanent full time positions in a number of ways. Some options include:
      - One higher and one lower graded specialist with differing subject matter expertise (i.e.; one has hospitality expertise and the other has asset management expertise)
      - Two equally graded specialists who each support their own park
   b) Duties should include support and technical assistance for regional parks in prospectus development, project management, contract management, asset management, financial tracking, and Commercial Use Authorizations.
   c) Funding: The Parks currently funds the 1 shared position with ONPS base. The parks could find the ONPS money to hire the second person, or supplement it with CUA money from both parks, after increasing fees to recognize true cost of administrating and monitoring the permit holders, or look at one of the funding strategies above in the regional recommendations.

3. NACE – No change

4. CHOH – Continue with collateral duty with assistance from other park units or NCRO for prospectus efforts

The table below summaries the actions above and recommends a net increase of two (2) FTE to the overall combined NCR Commercial Services Program:

	NCRO	NAMA	ROCK	GWMP	NACE	CHOH
Current Positions	1 Chief 1 term	1 Chief 1 vacant PFT	Share a position (currently filled by an acting assignment)		1 PFT	collateral duty
Recommended Positions	2 PFT	1 Chief Fill vacant PFT	2 PFT total		no change	collateral duty w/support from other parks or NCRO

The regional office and the region's parks should also work together on creating a regional staffing, training, and mentoring plan. Due to the small geographic nature of the region, there are opportunities for cross-training, mentoring, and learning from each other that could ensure existing resources are capitalized and used to their fullest. More information on sharing information can be found in the Communication section, below.

TRAINING CONCERNS

The National Park Service has specialized training requirements for concession specialists and park management staff with Commercial Services responsibilities. At the regional level, training for the Concession Specialist was a priority, and the Chief of Commercial Services has either attended training in the past, or sometimes is called upon to teach classes.

The team did observe some needs for training among the staff. Across the board, there is limited emphasis placed on fully understanding and using the CUA cost recovery authority, and so fees collected were not enough to support the requirements of the programs. The concession specialist for ROCR/GWMP had received on-the-job-training regarding evaluation and pricing, but had not attended formal training yet.

It's also important that staff besides the concession specialist participate in appropriate commercial services training. Supervisors and superintendents should understand the structure and framework of commercial services management in order to support the front line employees. Due to recent high turnover in the region's superintendents and administrative officers, many park and regional staff expressed that they did not feel that people in these positions had received all the needed information to manage the commercial services program as effectively as possible.

TRAINING RECOMMENDATIONS

There is a series of instructor led courses, a video library, a collection of program chats and several on line training courses available on the Commercial Services SharePoint site which are available to all commercial services employees. These should be promoted by the NCRO and park superintendents. In addition:

1. All Commercial Service Specialists should undertake the Fundamental Competencies program (See Attachment B: Fundamental Competencies for Concession Specialists).

2. Superintendents should attend Superintendents Training for Commercial Services with the Park Concession Specialist. The training was set up so that with both parties attending together, park staff could work concurrently on the specific problems facing their park.

3. The regional Concessions Specialist should take the COR training and become certified as COR in order to officially oversee contractors working on concession prospectuses in the region. This is common across all regional offices.

4. All Concession Specialists completing evaluations of concessioners must take the Pricing and Evaluation training and recertify every 5 years.

5. Concession Specialists must include Commercial Services Trainings as part of their Individual Development Plans.

Below is a list of what training that is available. The project team recommends that Concessions Specialists take as many of these courses as possible. There are 11 courses including the COR certification (which really would only be required for the regional Concession Specialist). The 11 courses include 5 instructor led courses and 6 online courses. There also is a series of 85 one-hour audio/visual chats on various commercial services related topics (26 Program Management, 35 Contract Management, 6 Planning and Development, 9 Asset Management, 8 Financial Management). Finally, there are 15 instructional videos that cover the basic skills needed for pricing and evaluation.

NPS COMMERCIAL SERVICES TRAINING SCHEDULE				
Subject	**Course Name**	**Type**	**Availability**	**Enrollment**
General	Orientation to NPS Concessions	On-Line	On demand	DOI Learn Open at all times
	Concessions Management for Superintendents	Instructor-Led	Annually	DOI Learn
	Commercial Services Program Chats	Audio/Visual	Approximately monthly archives online	N/A
Asset	NPS Asset Management for Concessions Specialists I	On-Line	On demand	DOI Learn Open at all times

Management	NPS Asset Management for Concessions Specialists II			
	Concessions Asset Management 101	Instructor-Led	June 22-26, 2015	DOI Learn
Contract Management	Concessions Evaluation and Pricing	Instructor-Led	June 2-5, 2015	DOILearn
	Concessions Evaluation and Pricing	Audio/Visual	On demand	N/A
Finance Management	Concessions Financial Management	Instructor-Led	Annually	DOI Learn
Planning & Development	Introduction to Prospectus Development	On-Line	On demand	DOI Learn Open at all times
	Concessions Project Managers Workshop	Instructor-Led	Currently not scheduled	DOI Learn not available

REGIONAL BUDGET AND FRANCHISE FEES

As stated previously, the commercial services staff in the region consists of two employees: the Chief of Commercial Services, who estimates he spends 80% of his time on concessions and CUA work and 20% on other programs, such as leasing, oversight of the FLREA program, uniforms, boundaries, and acting as the Associate Regional Director when asked, and the Concession Specialist, who spends 100% of her time on commercial services work. The Chief is funded from ONPS base; the Specialist is funded half from concessions 20% franchise fees and half from concessions 80% franchise fees from NCR parks. Concessions 20% franchise fee also funds some travel for the NCRO commercial services staff (approximately $10,000 per year).

Park commercial services positions are all funded from ONPS appropriated dollars, with the exception of CHOH, who funds a portion of their collateral duty employee's time with Commercial Use Authorization fees.

FRANCHISE FEE OVERVIEW AND CONCERNS

The concessions contracts within the region are listed below, including information on gross receipts and franchise fees paid.

Park	CONCID	Concessioner	2013 Gross Receipts	2013 FF%	2013 FF
GWMP	GWMP003-13	Belle Haven Marina	$ 567,261	8.50%	$ 48,217
GWMP	GWMP004-12	Martz Group	$ 3,478,485	5%	$ 173,924
NACC*	NACC01-89	Golf Course Specialists	$ 4,514,801	3%	$ 137,933
NACC*	NACC03-86	GSI	$ 18,770,187	3%	$ 525,744
NACE	NACE003-07	Buzzard point Marina	$ 112,797	0	$ -
NACE	NACE005-08	Golf Course Specialists	$ 1,4,87,360	2%	$ 29,205
NACE	NACE006-08	James Creek Marina (GSI)	$ 1,593,389	1%	$ 15,934
NAMA	NAMA001-12	Hung Thi Nguyen	$ 33,951	3%	$ 1,019

NAMA	NAMA002-15	City Sightseeing Washington	$	13,007,400	3%	$	390,222
PWRI	PWRI001-09	Recreational Adventures Campground	$	360,447	7%	$	25,231
ROCR	ROCR004-14	Boston Outdoor Recreation	$	836,913	3%	$	25,102
TOTAL			**$**	**44,762,991**		**$**	**1,372,531**

*NACC – or National Capital Central – historically used to identify concession contracts that are multi-park

20% of franchise fees received, or $274,506 in FY13, are retained by the Washington office for national needs, so $1,098,025 would have remained in 2013 with the parks where the concession is located. However, in NCR, many facilities across the region are managed under one large concession contract. As stated earlier, NACC003, currently held by GSI, Inc., includes food service operations, marinas, equipment rentals, retail operations, and tennis courts located in five of the region's parks – NAMA, GWMP, ROCR, CHOH, and NACE. Historically the contract has been managed at least somewhat centrally, and franchise fees are held at the regional level. Currently, 100% of the franchise fees from the contract are earmarked for prospectus development for that concession contract. Other contracts span across park boundaries. Currently, the three golf courses in the region are bundled under two concession contracts – NACC001 which covers the East Potomac Course, and NACE005, which covers the Rock Creek and Langston courses. The same concessioner manages all three, and the region has been struggling with whether to combine them under one concession contract in the future. Because of the looming prospectus development, these 80% franchise fees are also managed centrally by the region.

During the interview portion of this evaluation, many park staff complained about the way NCR manages the 80% concession franchise fees associated with concession contracts in the region. It appears that even for the contracts where franchise fees are held by the parks, the NCRO controls expenditures. Because the franchise fees are managed centrally, there is no opportunity for the parks to have a voice in how the money is spent. While there is a general recognition that, at least in the short term, a significant amount of the money needs to go towards prospectus development for the multi-park hospitality contract (NACC003) and the multiple golf course contract, there is limited transparency by the regional office in terms of how much funding is needed to complete those efforts and what money may be available to parks currently and in the future.

In general, like in so many areas, the Superintendents in the region want more say about how their franchise fee money is spent and would like to have more control. They believe that the regional office should be providing guidance when it comes to these funds, but not total control and determination over expenditures. Most park staff in the region have limited to no understanding about the financial metrics of their concession contracts, including how much money is returned to the government. It is unclear whether park staff understand that a portion of their 80% franchise fees are also being used to fund half of a regional office employee.

FRANCHISE FEE RECOMMENDATIONS

In the short term a significant amount of NCR parks' 80% concessions fees will need to be spent on prospectus development for the two large contracts. However, it is important that the regional office be accountable to its parks and transparent in terms of how much money will be needed and the milestones for the project. It does not appear that this happens currently. While the recent national concessions franchise fee sweep has temporarily changed the way parks and regions manage the franchise fee program, parks still need to know the total franchise fees generated by their operations and be involved in planned expenditures for that money.

The regional office should create a tracking tool to be shared with all parks in the region showing how much franchise fees are generated by each operation, and the plans for that funding. In addition, the regional office should confirm that the operational data submitted by each concessioner on a regular basis is broken out by park

when more than one park is served by a concession contract. That way, it is clear to everyone what happens where.

Park staff should take the lead in creating five year plans for their 80% concessions franchise fee money, with Superintendents involved in prioritizing their own park concessions related projects, keeping in mind the priorities for these funds as stated by the Washington office. In order to increase transparency, the regional office could create a panel of NCRO Commercial Services staff and Superintendents who would help set regional priorities on franchise fee projects. Final approval of franchise fee spending already rests with the WASO Financial Branch. The results of the prioritization should be shared region-wide.

EFFECTIVENESS OF THE REGIONAL COMMERCIAL SERVICES PROGRAM

COMMUNICATION CONCERNS

During most of the interviews with park staff, the team heard a common theme that communication with the regional office concessions staff and parks is poor, controlling, and/or inconsistent. Decision makers felt left out of the commercial services decision-making process, so much so that when called upon to make decisions, they were not comfortable with the range of options presented. Some parks were looking for creative solutions to commercial services problems, but were often told that there were limited or no options. It should be noted, however, that some staff did have limited or no concerns about communication with the regional office, and when the team visited with the current concessioners, they stated that communications with the regional office were managed extremely well, that they meet regularly with the regional office, but that they had not sat down with any of the park superintendents recently. It was apparent to the team that these communication problems have caused a slowdown of the prospectus projects underway in the region.

COMMUNICATION RECOMMENDATIONS

The regional office needs to adopt a new policy of clear, open, transparent communication between the parks, regional office, and WASO. Employees at all levels must be held accountable for their communication style and its results. Specific recommendations can be found below:

1. Establish communication protocols as a matter of NCR Policy for specific situations. Such protocols already exist within the NCR for communications with the solicitor's office. Include roles and responsibilities for communications with measurable goals. Include these goals as part of Staff Performance Plans.

2. Establish standard operating procedures for routine methods of communication sharing. (Policy, Memos, Reports, meeting notes, etc.)

3. Continue the parks' current practice of meeting informally on a regular basis to share information and discuss issues. This should include someone from the NCRO. The team should build on this opportunity and invite subject matter experts to present specialized training such as asset management, contract management, and finance.

4. The regional commercial services chief should use varied and open methods of communicating with the parks. Some options would be to:

    a) Send out a NCR Commercial Service quarterly update to share commercial services program information across the region.

b) Schedule Concession Program staff meetings to discuss issues, contract management, upcoming projects, and training opportunities, taking advantage of the close proximity of the region's parks.
c) Provide short regional commercial services training sessions for Concession Specialists and other managers with Commercial Services duties on topics where the region sees need for improvement.

5. Regional meetings with a concessioner to discuss specific concessions in a specific park should not be held by the regional office without a park presence unless approved by the regional director. Park staff and superintendents should be involved in making decisions that affect their parks, and be required to participate in a timely manner.

6. The Concessions Specialists should continue to have a presence in the field and meet with Concessioners regularly.

ROLES AND RESPONSIBILITIES CONCERNS

Most staff interviewed understood their roles and responsibilities within the park concessions operations, and some of the roles and responsibilities of the NCR Commercial Services Program. However, despite this basic understanding, many were not clear on the laws, regulations and policies that guide the commercial services program and how decisions are made that affect their programs. In addition, disappointment was expressed by the staff in how decisions are made by the regional office; they believed they should play a larger role in the decisions affecting their parks, as mentioned above in Communications.

One of the main jobs of the regional office, with respect to prospectus development, is to move the project forward by facilitating discussion and decisions. Park Superintendents working with the current golf course prospectus stated that they are at a stalemate and project lingers without action. This situation is a direct result of poor communication, lack of leadership and ownership of responsibilities.

The team's series of interviews also revealed that there is a significant trust issue between parks and the regional office. This stems from a few areas, including perceptions of internal relationships with concessioners in the region, lack of constant transparent communication from the regional office, a perception of the lack of credibility at the regional level, and parks not understanding the laws, regulations and policies behind decisions.

The parks perceive that the region keeps information close, does not provide open and transparent communication and meets with concessioners without involving park staff. The parks concerns could be mitigated through better practices by the regional office.

Another related roles and responsibilities issue comes from the regional use of franchise fees. Park staff are unclear about how much money the park receives from the concessioner and how decisions are made in the appropriations of franchise fees for needed park projects. More information can be found in the franchise fee section, above.

ROLES AND RESPONSIBILITIES RECOMMENDATIONS

It is integral that the regional office always exert the highest level of integrity and honesty, and never behave in a way that calls parks to question the region's motives. The regional office needs to work to collaborate with parks, practice active listening, and involve superintendents and park staff in decision-making that affects their park. In parks, Superintendents should be responsible for ensuring that they and their staff are appropriately trained in commercial service management responsibilities. Specific recommendations follow:

1. Develop a well-defined roles and responsibilities document for commercial services operation in the region to share with the region, parks, and WASO. The NCRO and Park Superintendents should collaborate on this document. It is imperative this document reiterates who has decision authority and outlines the process for

making decisions. Specific roles and responsibilities, with due dates, could be developed individually for larger prospectus projects.

2. Develop a performance based metric for measuring how successful individual staff meet their responsibilities.

3. Include Park Superintendents in decision-making process for use of franchise fees. Provide transparent information to parks about use of franchise fees.

MULTI-PARK CONCESSION CONTRACTS

MULTI-PARK CONCESSIONS MANAGEMENT OVERVIEW AND CONCERNS

The NCRO is unique within the National Park Service due to its use of multi-park concession contracts. There are currently 2 multipark contracts, NACC003 (GSI) and NACE005 (Golf) and the NCRO plans to put a third one out this year under Contract Number ROCR005 (the Fletcher's, Thompson and Key Bridge Boathouses). These multipark contracts are very complex and, in general, most parks do not have the experience, the tools, or the overall regional perspective to coordinate decisions and actions related to managing a multipark contract. In fact, the NPS recognizes the complexities of a multipark concessions contract in NPS Management Policies (2006):

> **10.2.3.6 Multipark Contracts**
>
> Concessioners operating in more than one park unit must have separate contracts for each park unit. When approved by the Director, an exception may be made in the case of those park units having common NPS management or where service is provided in contiguous park areas (for example, a pack trip that crosses the boundary of two adjoining parks, or where lack of opportunity for profit, geographic location, and type of service is not feasible within a single location).

These contracts were approved by the Director; however a large multi park contract can generate a multitude of management inconstancies in operations and muddies a clear line of authority. While the boathouse contract will be released this year, there has been limited progress with regard to prospectus development for the golf course and GSI prospectuses. The team found that Superintendents, NCRO and WASO are all frustrated about the decision making process for these two multipark contracts, both in terms of moving forward with prospectus development and the day-to-day management. Parks are rightly concerned about the services and facilities located within their park, but if they operate and make decisions in isolation, without discussing their actions with the other parks that are part of the multi-park contract, they do not understand how changes in their park affect operations in other parks, or for the overall contract. In addition, the corporate offices of the concessioner, at least in the case of GSI, appears to only meet with and talk to the regional office, and do not meet with the park staff. While there is better communication between site managers and individual park staff, parks told us that they feel that decisions are made regarding their operations under the multi-park contracts by the regional office without consulting the park.

MULTI-PARK CONCESSIONS MANAGEMENT RECOMMENDATIONS

It is unclear whether in the future there will be as many multi-park contracts. While they exist, it is important that the parks work together to manage the operational requirements of the contract as a cohesive whole.

There is limited progress currently being made in completing new contracts for the golf and GSI contracts. While many factors contribute to the slow pace, including issues outside the scope of this report, it is clear to the team that lack of good communication between the park, region and WASO, lack of clear roles and responsibilities, and an unwillingness by the parks and region to work together are major factors that need to be addressed. It is also important that once an operator is chosen for the Boathouse contract, that the parks involved work together to ensure that management of the contract runs smoothly. Therefore, the following recommendations for all three multipark contracts are presented:

1. Operational/Day to Day: Build on the Roles & Responsibilities recommendations by developing a flow chart showing who makes the decisions for multipark contracts. Superintendents have authority for concession operations in their own parks. However, there must be agreement on how to implement laws, regulation and policy consistently. If there is a dispute, the Superintendents should reach consensuses and get RD approval before proceeding with actions. The regional chief could advise the Regional Director in these situations.

2. Operational/Day to Day: Park Concession Specialists, Superintendents and NCRO must take a team approach to managing these complex contract structures. This could be accomplished with or without the help of the regional office, and could take the place of regular meetings with the corporate concessioner and the parks involved and clear and open lines of communications between the parks.

3. Team cohesiveness should be a performance expectation on Employee Performance Action Plan.

4. Future Contracts (GSI and Golf): The Superintendents need to meet with the regional and WASO prospectus team and all commit to a plan of action going forward. This plan could involve reorganizing the large GSI contract into smaller contracts by park, or by services, or keeping some multi-park operations that make sense financially together. These contracts must have specific requirements that pertain to each of the individual parks. There must be a requirement for maintaining separate park statistics and financial data in order for parks to track what franchise fees their operations have generated.

ASSET MANAGEMENT

ASSET MANAGEMENT CONCERNS

NCR has a diverse complex asset portfolio worth approximately $248 million. Recent comprehensive condition assessments revealed approximately $5 million in deferred maintenance exists.

Staff indicated that funding for completing asset management projects was an issue. Specifically, the staff made comments concerning the lack of access to franchise fees for maintenance projects. The team recognizes that there currently is a backlog of prospectuses in the NCR and there is a large amount of Possessory Interest or Leasehold Interest that will have to be reconciled. According to NPS policy, these needs take priority over maintenance projects. Unfortunately, without the funding, asset conditions can deteriorate and no longer be viable assets for concessions operations. While concessioners should be held accountable for facility management condition of the assets assigned to them, corrective action language is weaker in the older contracts (such as the GSI contract and the golf contract) and therefore less enforceable.

A snapshot of the assets assigned to concessioners by park in the NCR as reported in FMSS is presented below:

	CHCO	GWMP	NACE	NAMA	PRWI	ROCR	NCR Total
Buildings	4	9	11	37	9	7	77
Boat Docks/Marina	1	4	1	1			7
Golf Courses			1	1		1	3
Miniature Golf				1			1
Road/Trails			6	1	1		8
Tennis				1		1	2
Other		2	2	3	2		9
Total	5	15	21	45	12	9	107
Current Replacement	$1,517,464	$22,898,994	$40,219,815	$88,839,293	$7,172,816	$88,360,911	$ 249,009,293

Value							
Deferred Maintenance	$336,315	$235,957	$1,200,346	$1,215,635	$29,321	$2,101,616	$ 5,119,190

ASSET MANAGEMENT RECOMMENDATIONS

The regional office and NCR parks need to pay more attention and focus efforts on completing required maintenance of facilities assigned to concessioners and hold them responsible for the maintenance of these structures. Park and regional office staff must have subject matter expertise or obtain assistance from facility management employees where needed.

New concession contracts have stronger standards than the 1965 Act ones with respect to facility maintenance, requiring additional park resources to ensure that the standards are being upheld. New contracts also include detailed maintenance plans that require parks and concessioners to create work plans for asset management tasks. It's important that concessions staff receive the training and tools that they need in order to prepare for this oversight role.

The regional office can aid parks in completing facility management tasks by working to ensure that regional staff are trained in the asset management parts of a concession specialist's job, can connect park staff with WASO training opportunities, and make sure that asset management oversight is part of the concessioner periodic and annual review process.

The regional office should also complete and finalize prospectus development efforts so that future franchise fees are available to the parks to fund concessioner asset management priorities. In addition, parks should identify other potential sources of funding for deferred maintenance and component renewal projects that may be outside the concessioner's responsibility. These could include FLREA, cyclic maintenance, and repair/rehab money.

CONCLUSION

The evaluation team focused their analysis and recommendations on 6 areas of concern. These included Organization & Staffing, Training, Budget & Franchise Fees, Communications, Roles & Responsibilities, Multipark Contracts, and Asset Management.

The need for a second permanent position in the regional office is critical. This position could be the primary lead on all regional prospectuses, plus have the skills to complete financial analyses for regional contracts and oversee contractors working on WASO level prospectuses or asset management expertise. Current policy prohibits the use of 20% concession franchise fees to fund permanent positions. The region should reprioritize ONPS base funding for this position.

In addition, the team recommends refilling the vacant NAMA Concession Specialist position and hiring two Concessions Specialists for ROCR and GWMP. The Parks can configure these two permanent full time positions in a number of ways.

The regional office and the region's parks should work together on creating a regional staffing, training, and mentoring plan. Due to the small geographic nature of the region, there are opportunities for cross-training, mentoring, and learning from each other. All Commercial Service Specialists should undertake the Fundamental Competencies program which include 11 concessions related trainings (5 instructor led and 6 online). Superintendents should attend Superintendents Training for Commercial Services with the Park Concession Specialist.

Regarding Franchise Fees, the regional office must be accountable and transparent with how much money is needed for prospectus development and park projects. Parks need to know the total franchise fees generated by their operations and be involved in expenditures for that money.

Communications and understanding individual responsibilities are critical elements in the future success of the NCR Commercial Services Program. The regional office needs to adopt a new policy of clear, open, transparent communication between the parks, regional office, and WASO. Employees at all levels must be held accountable for their communication style and its results. The NCRO and Park Superintendents should collaborate on the development of a well-defined roles and responsibilities document for commercial services operations. It is imperative this document reiterates who has decision authority, outline the process for making decisions and prescribes an evaluation element that hold staff accountable.

Multipark concession contract are possible with good communications and a well-defined decision process but this would require consistency in how the contracts are managed from park to park.

NCRO must be proactive in developing and maintaining an effective working relationship with regional parks. The Commercial Services branch must focus on its internal customers, the Parks, while providing support, guidance, direction and leadership.

No one recommendation will change the current course of the NCR Commercial Services Program. There is tremendous potential for improvements with leadership, collaboration, communications and a shared responsibility for a successful program. These attributes may exist in the current situation but lie dormant without strategic planning efforts and a more cooperative nature between the parks and the regional office.

TABLE OF ATTACHMENTS

A. ..... **LIST OF INTERVIEWS**

B. . ..... **FUNDAMENTAL COMPETENCIES FOR CONCESSIONS SPECIALISTS**

National Capital Region Commercial Services Review
Attachment A: List of Interviews

Name	Location and Titles
Bob Vogel	NCR Regional Director
Phil Selleck	NCR Associate RD Operations
Steve LeBel	NCR Deputy ARD for Operations
Elizabeth Tinker	NCR Concessions Specialist
Gordy Kito	WASO Leasing Program Manager
Tara Riggs	WASO Chief Financial Branch, Commercial Services
Tommy Drake	WASO Financial Analyst, Commercial Services
Debra Hecox	WASO Chief Planning and Development, Commercial Services
Erica Harris	WASO Project Manager, Commercial Services
Greg Kimmitt	WASO Project Manager, Commercial Services
Kurt Rausch	WASO Chief Contract Management, Commercial Services
Lora Ulhmann	WASO Concessions Specialist, Commercial Services
Kat Berry	WASO Concessions Specialist, Commercial Services
Deborah Harvey	WASO Chief Asset Management, Commercial Services
Lorene Walters	WASO Asset Specialist, Commercial Services
Jo Pendry	Senior Business Advisor, Business Services
Brian Borda	WASO Chief of Commercial Services
Karen Cucurullo	NAMA Superintendent (Acting)
John Swihart	NAMA Chief of Concessions
Teresa Austin	NAMA AO
Alexcy Romero	GWMP Superintendent
Ernest Jutte	GWMP AO
Jason Freeze	GWMP Concession Specialist (acting)
Tara Morrison	ROCR Superintendent
Carissa DeCramer	Former AO at ROCR
Edie Johnston	ROCR AO (acting)
Gopaul Noojibail	NACE Superintendent
Ophelia Grier	NACE AO
Wanda Washington	NACE Concessions Specialist
Leigh Zahm	CHOH LE Ranger, Colateral Concessions
Walter McDowney Gerald Gabrys	Acting North District Manager, Greenbelt Park CEO of GSI

Concessions Management Competencies

Fundamental Competencies for Concessions Management Specialists

Introduction

The Concessions Management Competency Model describes the full range of competencies required to be successful as a concessions professional in the National Park Service (NPS).

This document contains the Fundamental Competencies required of Concessions Management Specialists, including competency definitions and behavioral indicators. Fundamental Competencies refer to key technical competencies that are critical for successful performance across all employees in the Concession Management Occupational Series (i.e., 1101s) in the Commercial Services Program.

Fundamental Competencies

- ✓ Legal Framework
- ✓ Commercial Services Development
- ✓ Monitoring and Evaluation
- ✓ Data Collection and Analysis
- ✓ Customer Service & Collaboration
- ✓ Business Acumen
- ✓ Negotiation
- ✓ Asset Management (as required)

More Information

To learn more about the Human Capital Strategy, the Competency Model for Concessions Management, or the Standardized Position Descriptions for Concessions Management Specialists, check the *SERVICEWIDE INFORMATION* section of SharePoint

Legal Framework

Maintains knowledge of relevant laws, regulations, policies and procedures, and applies this knowledge to daily tasks and operations. Develops and upholds requirements and guidelines.

Knowledge, Skills, and Abilities

- ✓ Knowledge of laws, policy, guidelines, and regulations relevant to management of areas under the NPS Commercial Services Program, including:
  - Concession law and regulations (e.g., PL105-391)
  - Leasing laws and regulations
  - Environmental law (e.g., National Environmental Policy Act , CWA, and CAA)
  - Resource protection law (e.g. National Historic Preservation Act, NPS Organic Act)
  - Public health laws
  - Labor laws (e.g., McNamara-O'Hara Service Contract Act)
  - National Park Service (NPS) regulations (e.g., 36 Code of Federal Regulations)
- ✓ Knowledge of NPS policies, guidelines, and procedures that affect commercial services (e.g., Director's Orders, reference manuals, policy and procedural memos).
- ✓ Ability to interpret regulations, guidelines, and contract requirements.

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Reviews applicable laws, regulations, policies, guidelines, and contract language in order to develop an understanding of the regulatory framework guiding the management of the Commercial Service Program.	• Reviews applicable laws, regulations, policies, guidelines, and contract language in order to develop an understanding of the regulatory framework guiding the management of the Commercial Services Program.	• Recognizes the need for and seeks appropriate guidance concerning laws, regulations, policies, and contract applications.

	• Disseminates relevant policy and procedural information to commercial service providers and park personnel. • Recognizes the need for and seeks appropriate guidance concerning laws, regulations, policies, and contract applications.	• Recognizes the need for and seeks appropriate guidance concerning laws, regulations, policies, and contract applications.	
Intermediate GS 9-12	• Applies relevant laws, regulations, policies, procedures, and contract provisions in order to monitor commercial service operations. • Advises commercial service providers on how to comply with applicable regulations and policies. • Informs commercial service providers of legal and procedural changes that influence daily operations. • Communicates information on laws and contract regulations to stakeholders. • Reviews new or revised laws, regulations, and policies, and communicates questions and concerns to supervisor or the regional office.	• Applies relevant laws, regulations, policies, procedures, and contract provisions in order to monitor compliance by park commercial services staff and commercial service providers. • Advises commercial service providers on how to comply with applicable regulations and policies. • Informs commercial service providers of legal and procedural changes that influence daily operations. • Identifies the need for policy revision(s) and communicates the need for revision(s) to WASO. • Reviews new or revised laws, regulations, and policies, and provides guidance to park and regional staff. • Articulates the rationale behind policy changes to ensure implications of and reasons for policy changes are clear to stakeholders.	• Applies relevant laws, regulations, policies, procedures, and contract provisions in order to monitor compliance by NPS staff and commercial service providers. • Recognizes and plans for the affect of legal, regulatory, and procedural changes on the Commercial Services Program. • Assists in the development of national regulations, policy, and guidelines for the Commercial Services Program (e.g., policies and guidelines for operational standards and evaluations, contract compliance, rate administration, standard contract language). • Reviews new or revised laws, regulations, and policies in order to draft guidelines related to commercial services. • Assists parks and regions with the interpretation and implementation of laws, regulations, policies, and contract requirements.
Expert GS 13-15	• Provides input into policy development to the regional office. • Provides guidance and resources to staff and commercial service providers regarding policies and procedures.	• Provides input into policy development to WASO.	• Develops processes and tools for the implementation of legal and procedural changes related to commercial service operations. • Develops, revises, and reviews national policies, regulations, and guidelines related to the Commercial Services Program (e.g., policies and guidelines for operational standards and evaluations, contract compliance, rate administration, standard contract language).

			• Reviews draft laws and provides comment on any such laws that may affect the Commercial Services Program. • Monitors program and government policies for consistent application Service-wide. • Conducts policy overview and provides guidance to park and regional personnel regarding the implementation of policies and procedures. • Articulates the rationale behind policy changes to ensure implications of and reasons for policy changes are clear to stakeholders.

Commercial Services Development

Engages in actions to ensure effective development and use of opportunities for concession contracts, commercial use authorizations (CUAs), and leases across the National Park System. Identifies park/region needs, evaluates offers, and proactively recognizes factors that influence the prospectus process. Leads or participates in commercial services planning.

Knowledge, Skills, and Abilities

- ✓ Knowledge of the Planning, Award, and Management (PAM) framework developed for concession contract management.
- ✓ Knowledge of past and current contract terms and the implications these have for future concession contracts.
- ✓ Knowledge of Commercial Use Authorization (CUA) processes and requirements.
- ✓ Knowledge of leasing processes and requirements.
- ✓ Knowledge of park planning documents and visitor services issues and needs.
- ✓ Knowledge of prospectus development processes, including Federal Acquisition Regulation (FAR) solicitation guidelines and requirements.
- ✓ Knowledge of project management principles, planning, processes, and best practices, including cost estimating, scheduling, and project plans.

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Employees at the entry level are expected to begin developing the knowledge, skills and abilities associated with the Commercial Services Development competency. This may include participating in relevant training activities or providing support for the functions associated with this competency (e.g., providing clerical support for the development of prospectus documents, requests for proposals, and requests for bids for leases).		
Intermediate GS 9-12	• Evaluates proposals for commercial service opportunities through serving as an evaluator, chairperson, or technical advisor on panels. • Plans for, develops, and prepares prospectus documents in coordination with region/WASO personnel, contractors, and legal advisors.	• Evaluates proposals for commercial service opportunities through serving as an evaluator, chairperson, or technical advisor on panels. • Prepares prospectus documents and standard templates in coordination with park, contractors and WASO personnel. • Reviews contracts developed by park personnel for accuracy.	• Evaluates proposals for commercial service opportunities through serving as an evaluator, chairperson, or technical advisor on panels. • Reviews prospectus documents. • Reviews contracts greater than $3 million for accuracy. • Reviews panel evaluation of competing concession proposals.

	• Develops, reviews, and updates contract(s), operating and maintenance plans. • Coordinates review of concessioner's Risk Management and Environmental Management Programs for consistency with the park's plans and strategies. • Leads or participates in commercial services planning in order to provide necessary and/or appropriate services through concession contracts and CUAs. • Determines appropriate lease opportunities based on park planning. • Reviews selected proposal and incorporates elements of the best offer into the contract.	• Determines and approves appropriate lease opportunity based on park planning. • Reviews and evaluates lease proposals and packages to make recommendations for the selection of lease packages. • Reviews panel evaluation of competing concession proposals. • Performs strategic planning and management related to commercial service projects.	• Performs strategic planning and management related to commercial service projects. • Coordinates and manages the development of prospectus documents, selection of proposals, and awarding of contracts with park personnel.
Expert GS 13-15	• Coordinates and manages the development of prospectus documents with region/WASO personnel.	• Coordinates and manages the development of prospectus documents, selection of best proposal, and the awarding of contracts with park/WASO personnel. • Debriefs unsuccessful offerors. • Determines contracting strategies and administrative approaches required for commercial services (e.g., activity, facilities, improvements, compensable interest, performance standards, preferential rights) with park and WASO personnel.	• Briefs senior management on current and upcoming projects to gain approval. • Determines contracting strategies and administrative approaches required for commercial services (e.g., activity, facilities, improvements, compensable interest, performance standards, and preferential rights) with park and regional personnel.

Monitoring and Evaluation

Monitors and evaluates commercial service operations and processes to ensure they are in accordance with applicable laws, regulations, policies, contract requirements, and standards. Develops and applies key metrics used to evaluate commercial services (e.g., contracts, CUAs).

Knowledge, Skills, and Abilities

- ✓ Knowledge of laws, regulations, policies, concepts, guidelines, and procedures used to evaluate commercial service providers (e.g., Annual Contract Compliance Rating, Annual Operational Ratings).
- ✓ Knowledge of NPS operational, maintenance, environmental, risk management, public health and other applicable standards used to evaluate commercial services.

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Conducts and accompanies others in conducting evaluations to ensure compliance with contracts and CUAs. • Contacts supervisor and other park staff to discuss operational compliance. • Follows up with commercial service providers to ensure that reporting provisions of contracts and CUAs are met. • Coordinates with experts (e.g., risk management personnel, NPS Public Health Program) for technical assistance.	• Follows up with commercial service providers to ensure that reporting provisions of contracts and CUAs are met.	• Follows up with commercial service providers to ensure that reporting provisions of contracts and CUAs are met.
Intermediate GS 9-12	• Critically reviews and evaluates required reports, programs, documents, and other data (e.g., annual maintenance plans, environmental management programs) to confirm compliance with terms and conditions of the contract. • Plans, schedules, and conducts evaluation visits of facilities and commercial service operations. • Reviews the results of evaluations performed by others and coordinates follow-up actions. • Oversees the completion of environmental audits for all concession-related activities within the park. • Reviews concessioner Risk Management Programs (RMPs) and to evaluate compliance with risk management standards. • Consolidates and analyzes information and data to evaluate concessioner operational performance and develop Annual Overall Ratings (AORs).	• Provides advice and technical support for park evaluations of facilities, concession and CUA operations. • Assesses the implications of evaluation findings (e.g., health and safety evaluations) and provides recommendations to park personnel. • Develops systems and processes to track regional issues and identify trends in contract management.	• Assists in the development of evaluation tools and processes (e.g., evaluation checklists) for park and regional use when evaluating commercial services. • Develops systems and processes to track national trends in contract management, CUAs, and leases.

Expert GS 13-15	• Oversees the revision and evaluation of required reports, programs, documents and other data submitted by commercial service providers (e.g., annual maintenance plans, environmental management programs). • Supervises the monitoring, evaluation of contractual, operational, and safety performance data of commercial service providers to ensure they are operating in accordance with terms and NPS regulations.	• Reviews the results of evaluations performed by others.	• Develops evaluation tools and processes (e.g., evaluation checklists) for park and regional use when evaluating commercial services.

Data Collection and Analysis

Understands, develops, and applies research designs and methodologies in order to conduct studies and collect relevant data. Analyzes, evaluates, and interprets qualitative and quantitative data to aid decision-making and achieve results.

Knowledge, Skills, and Abilities

- ✓ Knowledge of general data analytic principles and techniques.
- ✓ Ability to determine specific information needed and identify the best approaches to obtain the data.
- ✓ Ability to organize and store information in an appropriate manner.
- ✓ Ability to use logic and reasoning to identify patterns, evaluate potential solutions, and solve problems.•

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Collects, compiles, and maintains qualitative and quantitative data related to commercial services (e.g., utilization statistics, correspondence, and rate request data). • Inputs data into appropriate computer tracking systems and databases (e.g., SharePoint, FMSS, PMIS). • Searches for pertinent information using applicable computer-based databases (e.g., SharePoint, FMSS, PMIS). • Requests additional information and data when initial submission is not adequate.	• Collects, compiles, and maintains regional data related to commercial services (e.g., utilization statistics, correspondence, and rate request data). • Inputs data into appropriate computer tracking systems and databases (e.g., SharePoint, FMSS, PMIS). • Searches for pertinent information using applicable computer-based databases (e.g., SharePoint, FMSS, PMIS). • Requests additional information and data when initial submission is not adequate.	• Collects, compiles, and maintains national data related to commercial services (e.g., utilization statistics, correspondence, and rate request data). • Inputs data into appropriate computer tracking systems and databases (e.g., SharePoint, FMSS, PMIS). • Searches for pertinent information using applicable computer-based databases (e.g., SharePoint, FMSS, PMIS). • Requests additional information and data when initial submission is not adequate.

Intermediate GS 9-12	• Reviews and evaluates information to ensure the operator's actions comply with the terms and conditions of the contract. • Reviews quantitative and qualitative feedback from customers to identify trends and develop solutions. • Coordinates and conducts studies and analyses (e.g., market and financial feasibility studies, comparability studies) that inform decisions related to commercial services. • Analyzes concessioner data to verify claims made by concessioner(s).	• Coordinates and conducts studies and analyses (e.g., market and financial feasibility studies, comparability studies) that inform decisions related to commercial services. • Analyzes concessioner data to evaluate claims made by concessioner(s).	• Coordinates and conducts studies and analyses (e.g., market and financial feasibility studies, comparability studies) that inform decisions related to commercial services. • Analyzes concessioner data to evaluate concessioner claims. • Collects and reviews historical commercial services data to identify trends, inconsistencies, and areas for improvement. • Identifies and provides the means for additional data collection when sufficient data do not exist. • Supports all significant decisions or conclusions with data.
Expert GS 13-15	• Prepares and reviews detailed reports that summarize study conclusions and data analysis techniques used to reach those conclusions.	• Prepares and reviews detailed reports that summarize study conclusions and data analysis techniques used to reach those conclusions.	• Develops data collection and analysis guidelines for park and regional use. • Prepares and reviews detailed reports that summarize study conclusions and data analysis techniques used to reach those conclusions.

Customer Service and Collaboration

Works with others, including the public, internal and external stakeholders, and Congress to assess their needs, provide information or assistance, resolve problems, and satisfy expectations. Maintains effective lines of communication with park, region, and WASO staff in order to continually exchange information, data status, and contract concerns.

Knowledge, Skills, and Abilities

- ✓ Knowledge of customer groups relevant to the Commercial Services Program, including their perspectives, issues, and needs.
- ✓ Knowledge of critical stakeholder groups both internal and external to the Commercial Services Program.
- ✓ Knowledge of relevant professional associations and organizations (e.g., American Hotel and Lodging Association, National Restaurant Association).
- ✓ Knowledge of and ability to use various communication tools, group affiliations, and networks to disseminate knowledge and lessons learned.

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Distributes required information to internal and external stakeholders upon request (e.g., reporting formats and deadlines, the status of various solicitations, prospectus information, and the status of correspondence).	• Distributes required information to internal and external stakeholders upon request (e.g., reporting formats and deadlines, the status of various solicitations, prospectus information, and the status of correspondence).	• Distributes required information to internal and external stakeholders upon request (e.g., reporting formats and deadlines, the status of various solicitations, prospectus information, and the status of correspondence).

	• Drafts responses to routine inquiries and complaints from the public. • Responds orally to routine concerns and complaints from the public. • Builds trust and maintains a working relationship with commercial service providers. • Collaborates with other park operational units to support the integration of commercial services with overall park operations.	• Drafts responses to routine inquiries and complaints from the public. • Responds orally to routine concerns and complaints from the public.	• Drafts responses to routine inquiries and complaints from the public. • Responds orally to routine concerns and complaints from the public.
Intermediate GS 9-12	• Provides advice and assistance to park managers and staff regarding commercial services (e.g., development of concession operating plans, contract issues). • Identifies and provides formal and/or informal training to employees regarding commercial services duties and responsibilities. • Investigates, researches, and responds to inquiries from stakeholders (e.g., corporate and Government officials, media, current and prospective commercial service providers, the public). • Serves as a liaison between commercial service providers and NPS divisions/park staff. • Collaborates with various park counterparts to gather information about park operations. • Shares information about the Commercial Services Program with peers who use that information to inform decisions about their operations. • Explains the role of commercial service providers and the Commercial Services Program to external stakeholders. • Identifies park(s) with similar operations/structures to collaborate with.	• Provides technical advice and assistance to park managers and staff regarding commercial services (e.g., development of concession operating plans, contract issues). • Identifies, develops, and provides formal and/or informal training related to commercial services duties and responsibilities. • Investigates, researches, and responds to inquiries from stakeholders (e.g., corporate and Government officials, the public). • Serves as a liaison among commercial service providers, WASO, and parks within the region. • Investigates complaints and prepares reports regarding commercial service operations. • Explains the role of commercial service providers and the Commercial Services Program to external stakeholders. • Identifies park(s) with similar operations/structures in order to facilitate collaboration between parks.	• Provides advice and assistance to regional managers and staff regarding commercial services (e.g., development of concession operating plans, contract issues). • Identifies, develops, and provides formal and/or informal training related to commercial services duties and responsibilities for park and regional staff. • Investigates, researches, and responds to inquiries from stakeholders (e.g., corporate and Government officials, media, current and prospective commercial service providers, the public). • Responds to public and internal inquiries and advises the directorate, park and regional officials on matters pertaining to program policy, customer service, operation of concession facilities, and strategic planning. • Meets and confers with Program and other NPS personnel, commercial service providers, and their professional advisors to address issues of national significance. • Develops a working relationship with administrators from other NPS programs (e.g., cultural resources, Park Facility Management Division). • Explains the role of commercial service providers and the Commercial Services Program to external stakeholders.

Expert GS 13-15	• Serves as the instructor for formal and informal training related to commercial services duties and responsibilities for park staff. • Reviews and provides guidance for responses to written inquiries and complaints (e.g., solicitation inquires, Freedom of Information Act Requests) from Members of Congress, corporate and government officials, media, and the public. • Represents the division as a member of the management team. • Ensures debriefing requests and complex complaints are handled appropriately by commercial services staff.	• Serves as the instructor for formal and informal training related to commercial services duties and responsibilities for park staff. • Reviews and provides guidance for responses to written inquiries and complaints (e.g., solicitation inquires, Freedom of Information Act Requests) from Members of Congress, corporate officials, news media, government officials, and the public. • Collaborates with internal and external stakeholders to implement region-wide initiatives. • Attends and coordinates meetings and conferences of park personnel to discuss concession activities, problems, and policy changes. • Ensures debriefing requests and complex complaints are handled appropriately by commercial services staff. • Investigates, researches, and responds to region-wide complaints (e.g., solicitation inquiries, Freedom of Information Act requests) from Members of Congress, corporate and government officials, media, and the public.	• Collaborates with others in the development of programmatic policies and procedures. • Develops content and vets the instructional cadre for formal and informal training provided to all employees regarding program duties and responsibilities. • Reviews and provides guidance for responses to written inquiries and complaints (e.g., solicitation inquiries, Freedom of Information Act requests) from Members of Congress, corporate officials, news media, government officials, and the public. • Collaborates with internal and external stakeholders (e.g., NPS personnel, private industry) to develop solutions to problems and implement national initiatives. • Attends and coordinates meetings and conferences to discuss commercial services activities, problems, and policy changes. • Represents the Commercial Services Program at departmental and Congressional meetings on matters within assigned areas of responsibility. • Investigates, researches, and responds to Service-wide complaints (e.g., solicitation inquires) from Members of Congress, corporate and government officials, media, and the public. • Develops communications that present a consistent national message. • Reaches out to and collaborates with other divisions across DOI and NPS. • Handles debriefing requests and complex complaints.

Business Acumen

Applies knowledge of financial, business, hospitality, and tourism management concepts to support high quality commercial services and leases across the NPS.

Knowledge, Skills, and Abilities

- ✓ Knowledge of current management and business concepts, practices, and procedures as they relate to commercial services.
- ✓ Knowledge of current hospitality and tourism industry standards, best practices, and trends relevant to a park/region's specific commercial services (e.g., restaurants, hotels, marina).
- ✓ Knowledge of financial terms, practices, processes, and procedures (e.g., purchasing, contracting, leasing, mortgage and personal lending, amortization schedules, interest accounting, capital investments, franchise fees).
- ✓ Knowledge of park planning processes and documents (e.g., park management plan).
- ✓ Knowledge of ethical practices that guide commercial services operations and procedures.
- ✓ Knowledge of NPS rate administration policies and guidelines.
- ✓ Knowledge of landlord tenant law.
- ✓ Knowledge of basic appraisal concepts and market value determination processes.
- ✓ Ability to interpret Annual Financial Reports (AFRs) submitted by concessioners.
- ✓ Ability to develop cost recovery analysis and determine a reasonable fee for Commercial Use Authorizations.

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Prepares routine reports related to the Commercial Services Program using established templates. • Tracks basic financial information related to contracts and CUAs (e.g., receipts, franchise fees, payments) using established methods. • Ensures rent payments are received on time. • Seeks advice and consults with technical experts regarding technical topics applicable to concession contracts (e.g., risk management, environmental management, and public health). • Reviews existing and proposed commercial services rates to provide recommendations regarding appropriate rates to senior staff.	• Prepares routine reports related to the Commercial Services Program using established templates. • Reviews AFRs for completeness and compliance with AFR instructions. • Tracks basic financial information related to contracts and CUAs (e.g., receipts, franchise fees, payments) using established methods.	• Employees at the entry level at WASO are expected to begin developing the knowledge, skills and abilities associated with the Business Acumen competency. This may include participating in relevant training activities or providing support for the functions associated with the competency (e.g., assisting with report development or financial tracking).
Intermediate GS 9-12	• Maintains an awareness of local economic trends and analyzes those trends as they relate to commercial services within the park. • Formulates funding needs and develops long-term plans for the effective management of concession programs and expenditures at the park level.	• Maintains an awareness of regional economic trends and analyzes trends as they relate to commercial services within the region. • Formulates funding needs and develops long-term plans for the effective management of concession programs and expenditures at the regional level.	• Conducts and reviews formal financial analyses and recommends appropriate action (e.g., franchise fees analyses, panel analysis). • Analyzes how NPS actions affect concessioner profitability. • Reviews and tracks financial matters (e.g., CFIP, maintenance reserves, franchise fees).

	• Reviews and analyzes information related to concessioner operations, including operation costs and revenues, staffing levels, size of operation, and fulfillment of contractual financial obligations. • Maintains an understanding of concessioner expenses and expenditures and seeks clarification, as needed. • Ensures that franchise fee payments are received in accordance with the requirements of the contract and deposited in accordance with NPS policy. • Analyzes how NPS actions affect concessioner profitability. • Reviews and tracks franchise fees expenditures. • Incorporates data and information pertaining to other park operational activities in decisions regarding commercial services and leases. • Reviews rate studies and conducts required analysis to determine appropriate rates for commercial services.	• Reviews and accepts appraisals/market analyses to determine fair market value rents. • Reviews and analyzes information related to concessioner operations, including operation costs and revenues, staffing levels, size of operation, and fulfillment of contractual financial obligations. • Maintains an awareness of concessioner expenses and expenditures and seeks clarification. • Reviews, approves, and tracks franchise fees expenditures. • Analyzes how NPS actions affect concessioner profitability. • Conducts formal financial analyses and recommends appropriate action (e.g., franchise fees analyses, panel analysis). • Advises and develops guidelines to help park officials assess the validity of and identify trends in the financial information submitted by concessioners. • Reviews rate studies and conducts required analyses to determine appropriate rates for commercial services.	• Creates financial analysis standards and templates. • Reviews rate studies and conducts required analysis to determine appropriate rates for commercial services.
Expert GS 13-15	• Reviews analyses of local economic trends and determines appropriate course of action. • Prioritizes, identifies sources, and acquires funding to execute long-term plans for the effective management of the commercial services program and expenditures at the park level. • Reviews, analyzes, and takes actions on recommendations for operational and maintenance changes within the contract.	• Conducts planning activities required to provide quality visitor services. • Allocates regional resources to provide for the financial analysis needs at the park and regional level. • Reviews financial implications of proposed actions.	• Develops long-term plans for the effective management of expenditures at the national level. • Reviews resource needs, prioritizes those needs, and allocates resources at the regional and national level. • Develops and executes strategic plans, which include strategic, and performance goals and objectives for the Commercial Services Program. • Directs the implementation of programs and tools. • Directs change to the Commercial Services Program based on recommendations and data. • Articulates the needs of the Commercial Services Program to DOI/NPS leadership and Congress to stimulate change.

Negotiation

Articulates a clear message that is able to influence others' thoughts and decisions. Persuades others, builds consensus, and gains cooperation from others to obtain information, accomplish goals, and optimize the use of resources.

Knowledge, Skills, and Abilities

- ✓ Knowledge and understanding of common influencing and negotiating strategies.
- ✓ Knowledge of individual and cultural differences in communication and negotiation.
- ✓ Knowledge of collaboration and consensus building techniques used to deal with various internal and external stakeholders.
- ✓ Ability to facilitate and mediate conversations between two parties in order to resolve conflicts
- ✓ Ability to communicate with a variety of audiences and groups concerning a range of topics (e.g., sensitive, controversial, confidential).

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Employees at the entry level are expected to begin developing the knowledge, skills and abilities associated with the Negotiation competency. This may include participating in relevant training activities, accompanying more senior member to negotiation activities, or providing support for the functions associated with this competency (e.g., providing clerical support for negotiation activities).		
Intermediate GS 9-12	• Interacts with internal and external stakeholders (e.g., concessioners, park/Region staff, legal advisors) to resolve differences and achieve NPS objectives related to a variety of commercial service issues. • Develops and employs negotiation strategies surrounding multiple issues (e.g., evaluation and performance, rate approvals, leases, and concession contracts). • Represents the superintendent in negotiations.	• Interacts with internal and external stakeholders (e.g., concessioners, WASO and park staff, legal advisors, external groups) to resolve differences and achieve NPS objectives related to a variety of commercial service issues. • Develops and employs negotiation strategies surrounding multiple issues (e.g., evaluation and performance, rate approvals, leases, and concession contracts).	• Interacts with internal and external stakeholders (e.g., concessioners, regional office staff, legal advisors, external groups) to resolve differences and achieve NPS objectives related to a variety of commercial service issues. • Develops and employs negotiation strategies surrounding multiple issues (e.g., evaluation and performance, rate approvals, leases, and concession contracts).
Expert GS 13-15	• Establishes negotiating positions for interactions with internal and external stakeholders (e.g., commercial service providers, park staff, external groups) to resolve differences and achieve NPS objectives.	• Represents the regional director in negotiations. • Establishes negotiating positions for interactions with internal and external stakeholders (e.g., commercial service providers, WASO and park staff, external groups) to resolve differences and achieve NPS objectives. • Coaches staff in general negotiations.	• Establishes negotiating positions for interactions with internal and external stakeholders (e.g., commercial service providers, park staff, external groups) to resolve differences and achieve NPS objectives. • Participates in negotiations. • Advocates for the needs of the Commercial Services Program and conducts policy and budgetary negotiations with federal stakeholders (e.g., NPS, DOI, OMB, Congress).

Asset Management

Plans for the long-term success, affordability, and sustainability of concessioner services and park assets. Participates in the development and/or implementation of strategies and tools that assist in the short and long-term management of concessioner assets.

Note of Relevance

Asset Management competencies are critical to successful performance for some, but not all, employees in the Concessions Management Occupational Series. These competencies are most relevant to Concessions Management employees located in parks with Category 1 or Category 2 contracts.

Knowledge, Skills, and Abilities

- ✓ Knowledge of NPS asset management concepts, policies and procedures, including those related to:
  - Possessory Interest (PI)
  - Leasehold Surrender Interest (LSI)
  - Repair and Maintenance Reserve (RMR) Funds
  - Concession Facility Improvement Programs (CFIP)
  - Real property insurance
  - Concession Park Asset Management Plans (C-PAMP)
  - Condition assessments
  - Cost estimating
  - Maintenance plans
  - Construction approval and oversight
- ✓ Knowledge of facility management concepts, policies and procedures, including those related to:
  - Life cycle concepts
  - Building maintenance
- ✓ Knowledge of systems, tools, and resources used to manage NPS' assets, including:
  - Facility Maintenance Software System (FMSS), or comparable Computer Maintenance Management Systems (CMMS)
  - Commercial Services System (CSS), or other comparable systems
  - LSI Tracking Tool
- ✓ Knowledge of maintenance and operation of park concession programs and services.
- ✓ Knowledge of relevant experts that assist in managing NPS assets.

Behavioral Indicators

	Park	Region	WASO
Entry GS 5-7	• Shadows others in order to develop an understanding of condition assessment processes. • Assists in the performance of spot checks to evaluate concessioner maintenance plan accomplishments throughout the year. • Provides information, data status, and possible concerns surrounding asset management.	• Provides information, data status, and possible concerns surrounding asset management. • Enters, maintains, and extracts concession asset data in the Facility Maintenance Software System (FMSS) as instructed.	• Enters, maintains, and extracts concession asset data in the Facility Maintenance Software System (FMSS) as instructed.

Intermediate GS 9-12	• Plans for, coordinates, and evaluates the work of contractors performing inventory and condition assessments. • Conducts condition assessment in cooperation with facilities personnel. • Creates and submits updated special accounts reports. • Reviews maintenance plans and compares against forecasted maintenance requirements. • Evaluates concession facilities to evaluate concessioner maintenance plan accomplishments. • Provides information and guidance to concessioners regarding asset management processes and procedures. • Updates contract provisions to reflect facility modifications or changes in assigned property. • Validates FMSS data. • Coordinates, monitors, and inspects all concessioner improvement projects. • Reviews project completion documentation and prepares requests for approval. • Monitors and reconciles repair and maintenance reserve fund, including concessioner deposits and expenditure receipts.	• Monitors special accounts activities and balances in order to plan for appropriate project work. • Reviews and serves as an advisor for the development of concessioner annual maintenance plans to ensure completeness and concurrence with priorities. • Reviews project documentation and provides oversight for concessioner improvement projects from project planning through final project approval. • Provides information and guidance to concessioners regarding asset management processes and procedures.	• Reviews and advises on the development of concessioner annual maintenance plans to ensure completeness and concurrence with priorities. • Tracks and analyzes financial implications of PI and LSI eligible assets. • Evaluates reports of asset condition or improvements that affect PI, LSI, and National Park Service liability to the concessioner.
Expert GS 13-15	• Monitors physical depreciation and improvements of concessioner occupied assets. • Develops and administers asset management processes and procedures (e.g., cost estimating systems, databases) to assist with asset-related oversight. • Assists with estimates of concessioner's PI values using appraisals, book value calculations, and condition assessment data. • Prepares for and participates in PI/LSI negotiations.	• Monitors physical depreciation and improvements of concessioner occupied assets. • Develops and administers asset management processes and procedures (e.g., cost estimating systems, databases) to assist with asset-related oversight. • Develops and implements strategies for comprehensive and annual condition assessments. • Analyzes and estimates appropriate and acceptable replacement values of assets based on industry standards. • Prepares for and participates in PI/LSI negotiations.	• Develops and administers asset management processes and procedures (e.g., cost estimating systems, databases) to assist with asset-related oversight. • Develops and implements strategies for comprehensive and annual condition assessments. • Analyzes and estimates appropriate replacement values of assets based on knowledge of industry standards. • Issues guidelines and other directives regarding asset management policies. • Prepares for and participates in PI/LSI negotiations.

Requested Information

GSI's contractual franchise fee structure is as follows:

	Tier 1			Tier 2			Tier 3		
	Minimum	Maximum	FF %	Minimum	Maximum	FF %	Minimum	Maximum	FF %
2015	$0.00	$19,245,411	1.5	$19,245,411	$22,650,277	20	$22,650,277	Unlimited	30

In Tiers 2 and 3, GSI pays 20% and 30% franchise fees (respectively) on the difference between the gross revenue generated and the lower threshold, i.e. 1.5% of gross revenue to $19,245,411, 20% of gross revenue between $19,245,411 and $22,650,277, and 30% of gross revenue greater than $22,650,277.

Assumptions:

1. 2014 GSI Gross Revenue: $19.5M, within the Tier 2 franchise fee thresholds (20%).

2. GSI projects 2015 Gross Revenue to exceed 2014 Gross Revenue of $19.5M. The following has been provided by GSI:

   (b) (4) [redacted][1]

   [1] Protected from public release under FOIA Exemption 4

   Projected 2015 gross revenue, not including concert sales: $19.9M

3. GSI states that concert promoter projects concert concession sales gross revenue of $1M - $1.5M

4. GSI projected gross revenue, including concert sales: $21.4M
   - GSI franchise fees on $21.4M: $719,599
   - (GSI Tier 2 franchise fees on $1.5M: $300,000)

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 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

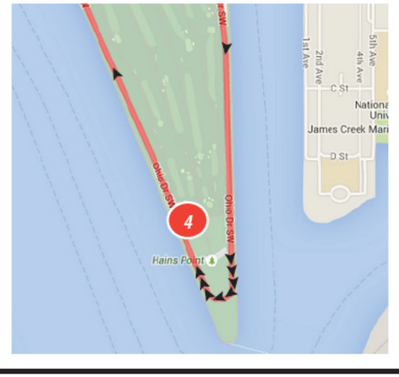
BIKE COURSE

1 MILE MARKER

DIRECTION

INSET A

INSET B



GOLD'S GYM
Lilly DIABETES
PRIMAL
gomacro MACROBAR
BeeWell For Life from BUMBLE BEE

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
Sub Total - Labor				**34,355.69**

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
Sub Total - Turf			**11,644.50**

Total Cost Recovery Estimate	**46,000.19**

JRM

United States Park Police

Integrity Honor Service

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

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
Total Due for Services	$121,798.00
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

Booth Name	Type Of Cuisine	Street Address
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 & Southeas	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

City	State	Zip	Primary Contact Name	Primary Contact Email Address
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@dcempanadas.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

Primary Contact Cell Number
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 aws 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? (These activities may require an additional permit.)	☐ Y	☑ N

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 mater 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: [signature]

Credit Card Billing Address: 300 W. 6th 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) [redacted]

Discover: _____

Master Card: _____

Visa: _____

Expiration Date: (b) (6) [redacted]

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

(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

OMB Control No. 1024-0026
Expires 08-31-2016

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: _____

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) [redacted]

Visa: _____

Expiration Date: (b) (6) [redacted]

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

(For Agency Use Only)

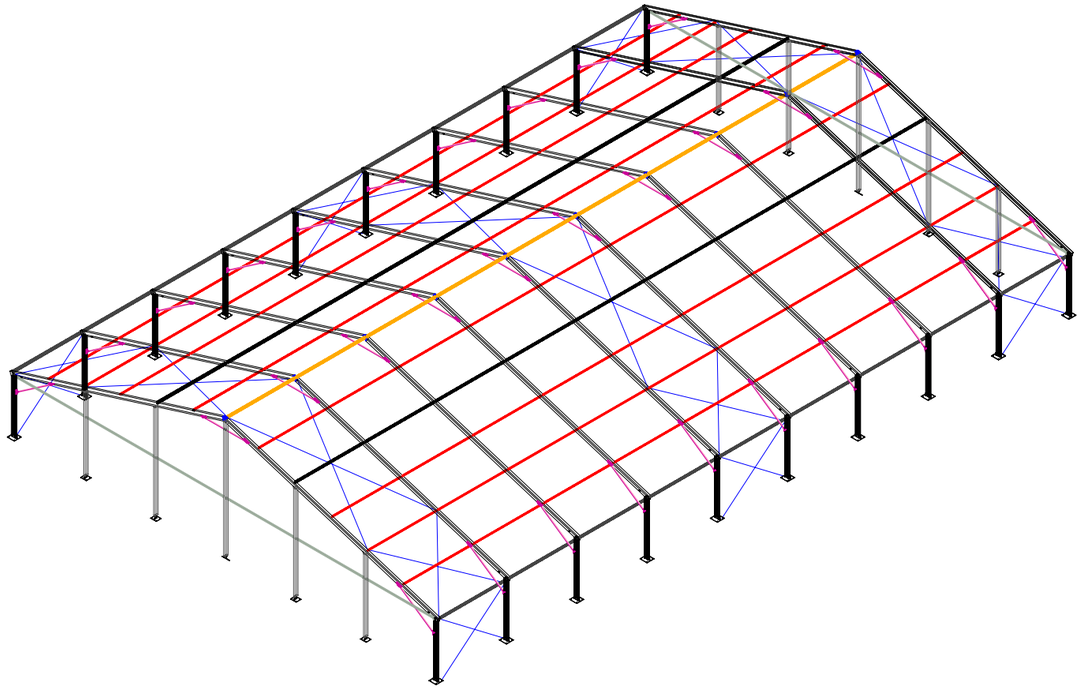
Project Number/BILL: _____

Prepared By: _____ **Date Processed:** _____

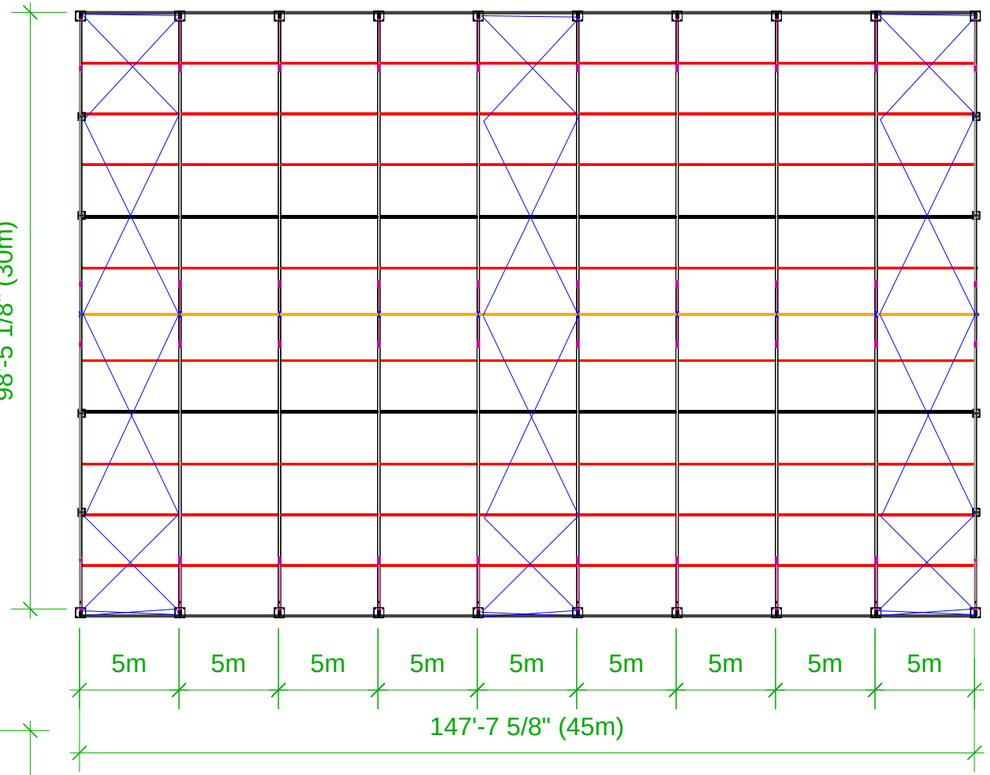
Permit Number: _____

Organization/Name: _____

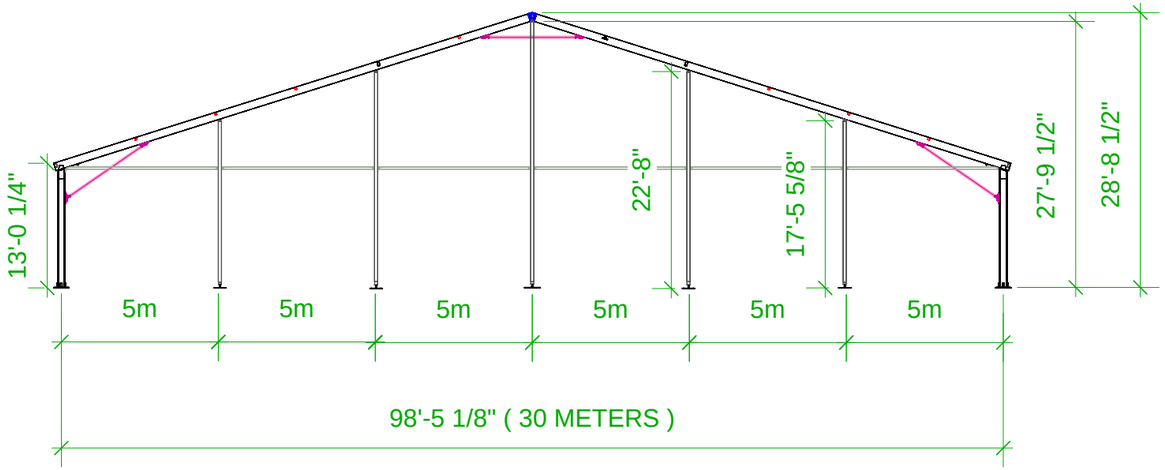
30m X 45m RODER STRUCTURE



ISOMETRIC VIEW



TOP / PLAN VIEW



END VIEW

STANDARD

30m X 45m X 4m RODER STRUCTURE

DRAWING TYPE	CODE	SIZE	TYPE	REV
SCHEMATIC	AZ -			0

CLASSIC TENTS
EVENT SPECIALIST
540 HAWAII AVE. TORRANCE, CA 90503
TEL. 310 328 8060 FAX. 310 328 8336

ENGINEER	DRAWN	DATE
	ML	10/05/11

CHECKED

ALL DATA AND INFORMATION CONTAINED IN OR DISCLOSED BY THIS DOCUMENT IS CONFIDENTIAL AND PROPRIETARY. INFORMATION OF CLASSIC TENTS, AND ALL RIGHTS THEREIN ARE EXPRESSLY RESERVED BY CLASSIC TENTS. BY ACCEPTING THIS MATERIAL THE RECIPIENT AGREES THAT THIS MATERIAL AND INFORMATION CONTAINED THEREIN IS HELD IN CONFIDENCE AND IN TRUST, AND WILL NOT BE COPIED, REPRODUCED WHOLE OR IN PART, NOR IT CONTENTS REVEALED IN ANY MANOR TO OTHERS, EXCEPT TO MEET THE SPECIFIC PURPOSE FOR WHICH IT WAS DELIVERED.

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:**

Browse...

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... Upload Delete

Food Item Photo

Browse... Upload Delete

Food Item Photo

Browse... Upload Delete

*** 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.			
2.			

Questions or Comments

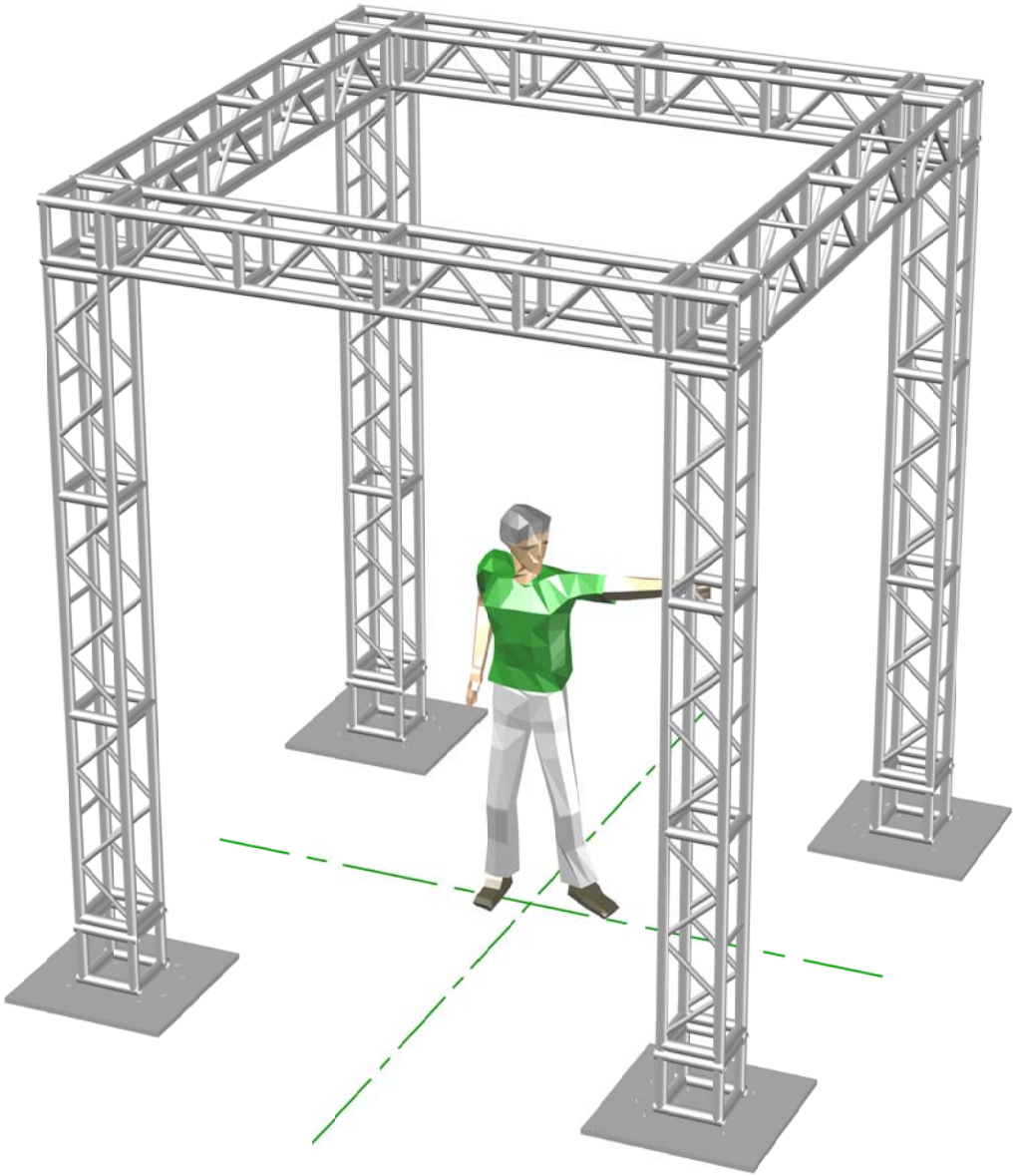
Please feel free to enter questions/comments here:

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

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 to 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

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

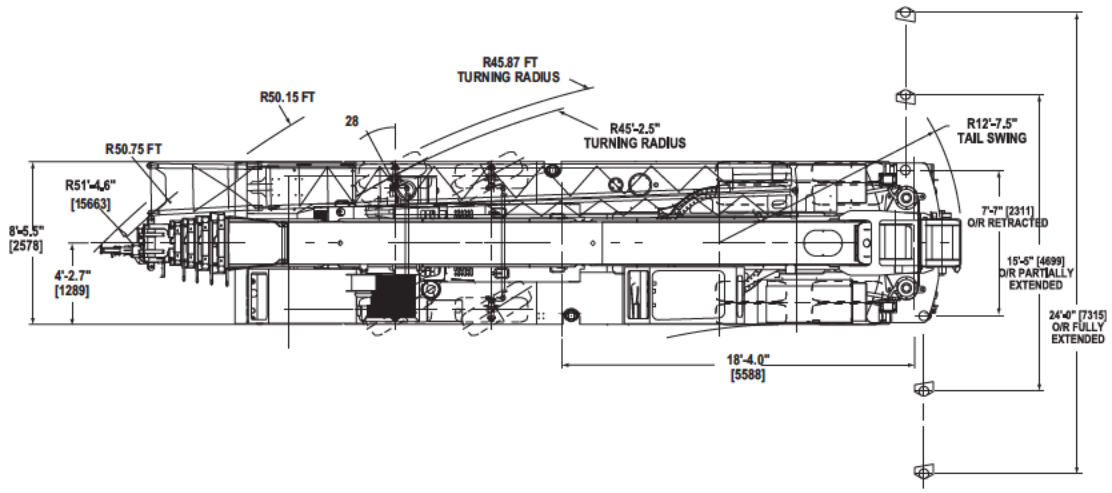
Aluminum fenders with rear storage compartments; dual rear view mirrors; electronic back-up alarm; sling/tool box; tire inflation kit; air cleaner restriction indicator; block and ball stowage; aluminum wheels.

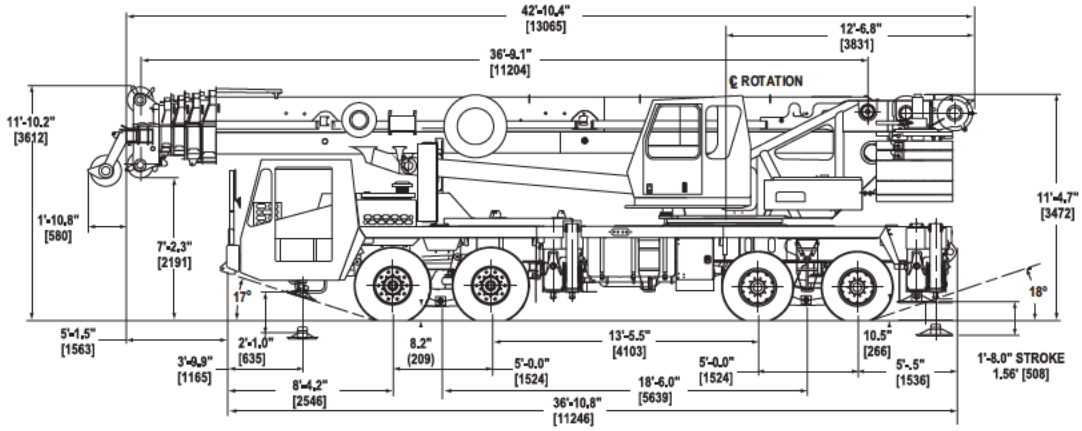
* Optional Equipment

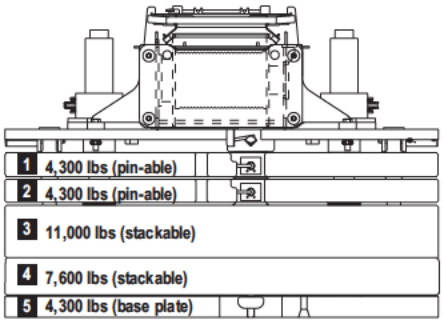
*Flashing Light Package (Includes amber strobe for superstructure and carrier cabs).
*Air conditioning.
*Hookblocks
*Rear headache ball stowage
*Pintle hook (rear).
*Cross axle differential locks.
*Trailing Boom Package
*Aluminum outrigger pads.
*Air horn
*Heavy Counterweight package
*Rear Chassis counterweight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

**Denotes optional equipment*

dimensions







1	4,300 lbs (pin-able)
2	4,300 lbs (pin-able)
3	11,000 lbs (stackable)
4	7,600 lbs (stackable)
5	4,300 lbs (base plate)

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

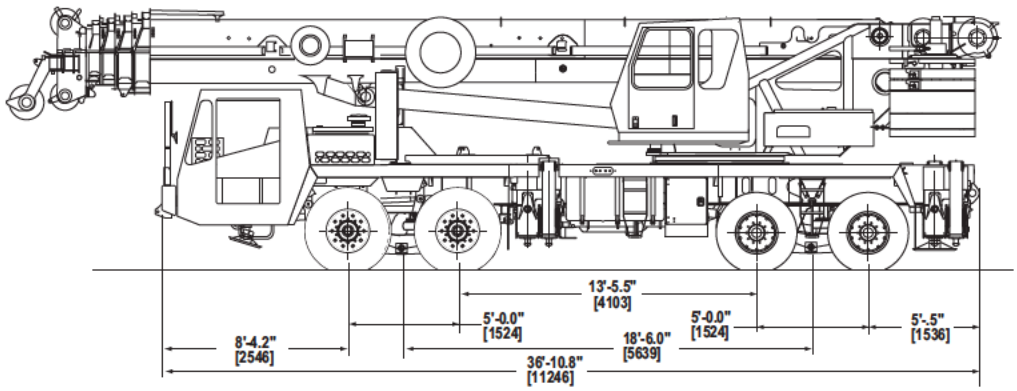
Counterweight Configuration

	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%: ●

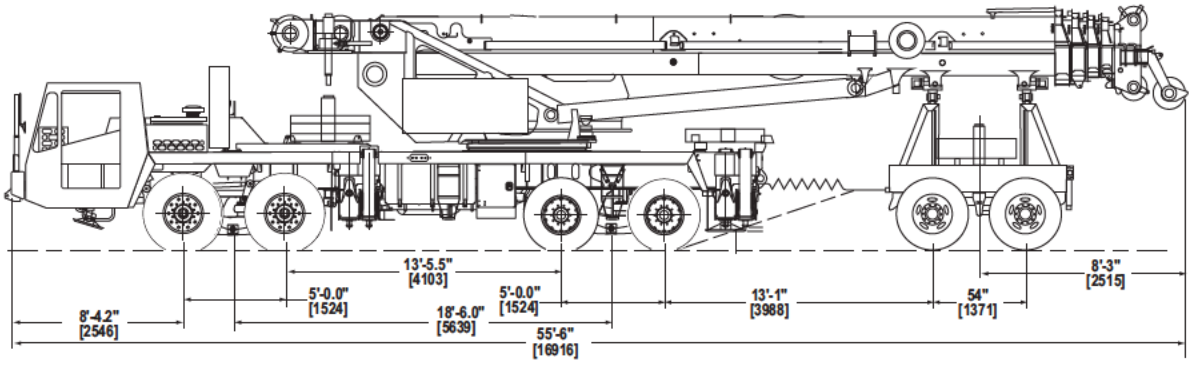
travel proposals

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

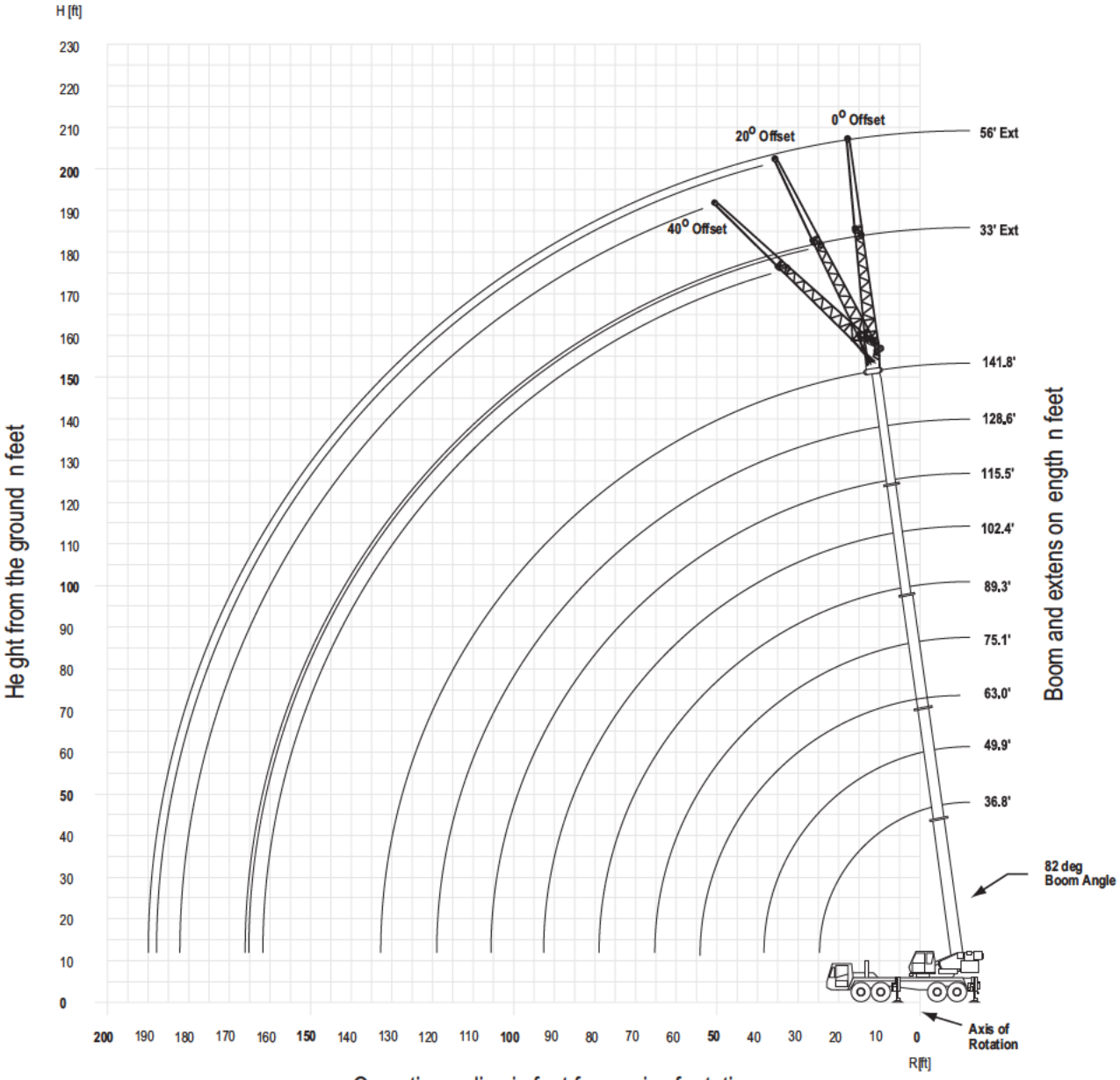
Trailing boom dolly

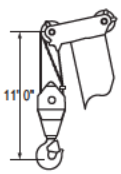


Unit equipped with:	Gross (lb.)	Front (lb.)	Rear (lb.)	Dolly (lb.)
Basic machine including 142 ft. main boom, main and auxiliary hoists with rope, hydraulic luffing bifold swingaway, no removable cwt, 6 ton headache ball (front chassis stowage), 55 ton hookblock (front chassis stowage), driver and 6,000 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

working range

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





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

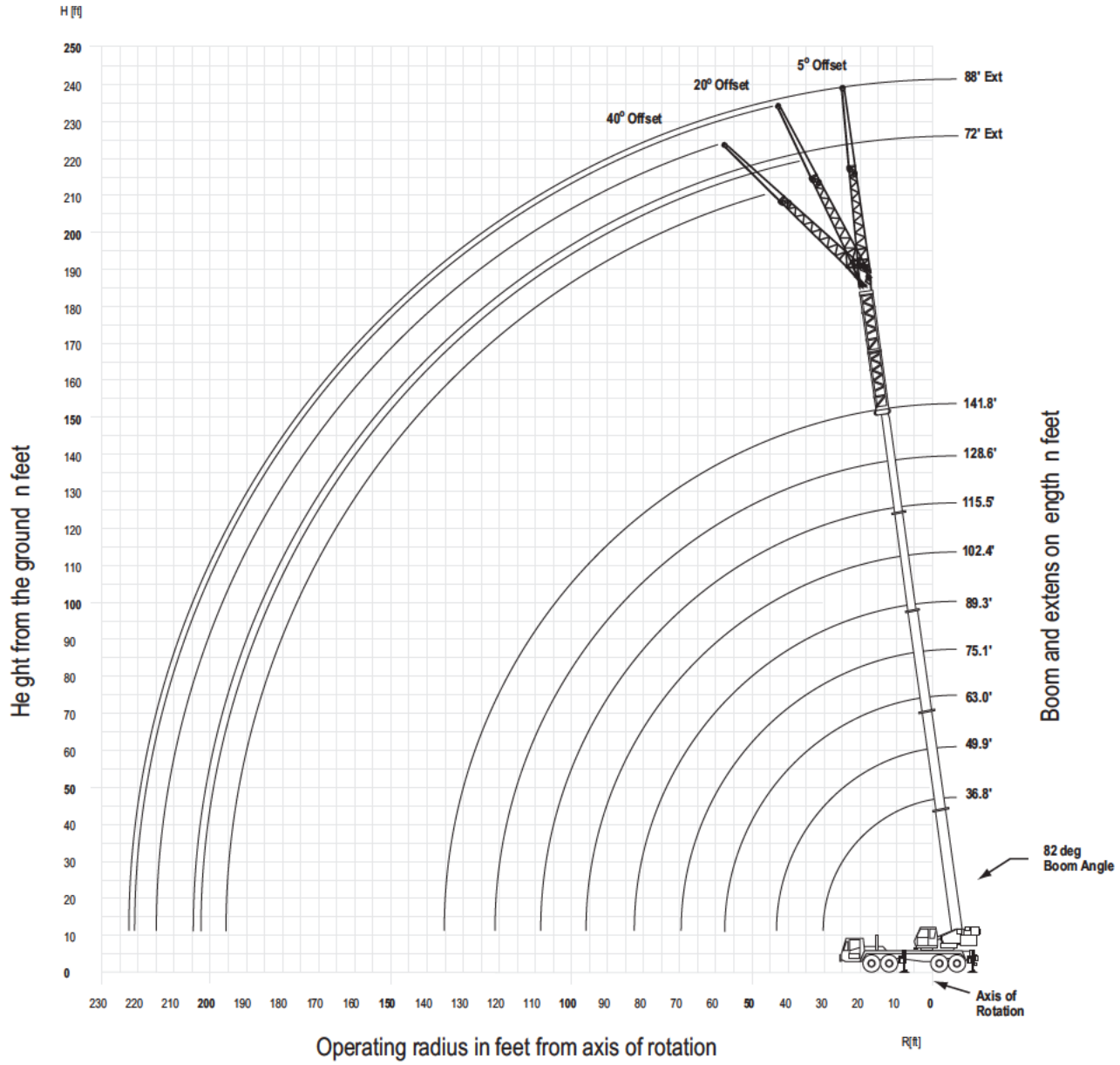
TMS900E

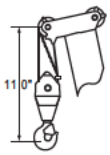
THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

GROVE.

working range

33-56' lattice extension with 16' inserts





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

GROVE.

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

load charts

37 - 142 ft Fixed lengths | 31,500 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
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

Pounds

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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

GROVE.

load charts

89-142 ft | 33 ft | 31,500 lbs | 100% 24'-0" | 360

Pounds

Feet	33' Hydraulic Bifold Swingaway 5 Deg Fixed Offset Angle					33' 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
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	17,200	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			7,600	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					

89-142 ft | 56 ft | 31,500 lbs | 100% 24'-0" | 360

Pounds

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	6,800	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	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	6,590	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	4,460	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					

GROVE.

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

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

Pounds

Feet	16' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 5 Deg Fixed Offset Angle					16' Insert + 55.8' 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	6,600	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	7,400	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					

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

Pounds

Feet	32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 5 Deg Fixed Offset Angle					32' 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
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	3,690
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		2,400	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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

load charts

89-142 ft | 33 ft | 31,500 lbs | 100% 24'-0" | 360

Pounds

Feet	33' Manual Offset Bi-Fold Swingaway 0 Deg Fixed Offset Angle					33' Manual Offset 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	13,600					
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	15,600	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 0 Deg Fixed Offset Angle					56' Manual Offset 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	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	6,200	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	7,800	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					

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

89-142 ft

72 ft
(16 + 56 ft)

31,500 lbs

100%
24'-0"

360

Pounds

Feet	16' Insert + 56' Manual Offset Bifold Swingaway 0 Deg Fixed Offset Angle					16' Insert + 56' Manual Offset 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									
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	6,600				
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	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			2,590	2,090	1,510					
175			2,330	1,810	1,230					
180				1,560						

89-142 ft

88 ft
(32 + 56 ft)

31,500 lbs

100%
24'-0"

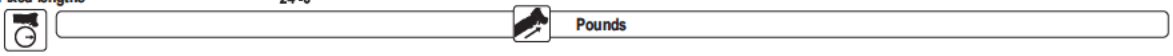
360

Pounds

Feet	32' Insert + 56' Manual Offset Bi-Fold Swingaway Extension 0 Deg Fixed Offset Angle					32' Insert + 56' Manual Offset 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	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						

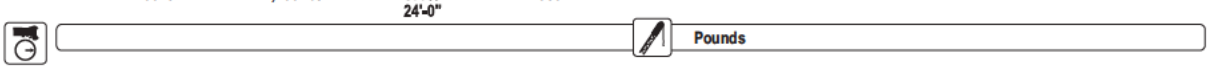
THIS CHART IS ONLY A GUIDE AND SHOULD NOT BE USED TO OPERATE THE CRANE. The individual crane's load chart, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

load charts



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	41,600	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	14,600	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	9,860	9,310
95							9,220	8,840	8,290
100							8,280	7,930	7,390
105								7,120	6,580
110								6,370	5,860
115								5,700	5,200
120									4,610
125									4,050
130									3,550

* Requires special equipment



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					

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

89-142 ft

56 ft

27,200 lbs

100%
24'-0"

360

Pounds

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	6,800	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	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	7,200	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	5,600	5,240	4,760	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%
24'-0"

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	10,600	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	6,600	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	3,330	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						

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

load charts

89-142 ft

88 ft
(32 + 56 ft)

27,200 lbs

100%
24'-0"

360

Pounds

Feet	32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 5 Deg Fixed Offset Angle					32' 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
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	5,150	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

Pounds

Feet	33' Manual Offset Bi-Fold Swingaway 0 Deg Fixed Offset Angle					33' Manual Offset 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	19,800	21,000	20,400	17,400	13,600	13,200	13,400	13,600	13,600	11,400
55	18,400	19,400	19,800	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	11,600	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					3,850
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					

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

89-142 ft

56 ft

27,200 lbs

100%
24'-0"

360

Pounds

Feet	56' Manual Offset Bi-Fold Swingaway Extension 0 Deg Fixed Offset Angle					56' Manual Offset 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
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	6,800	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	6,200	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	5,660
130	5,600	5,600	5,120	4,620	1,030			5,750	5,450	5,040
135		5,190	4,650	4,150	3,560				4,870	4,470
140		4,760	4,220	3,720	3,130				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										

89-142 ft

72 ft
(16 + 56 ft)

27,200 lbs

100%
24'-0"

360

Pounds

Feet	16' Insert + 56' Manual Offset Bifold Swingaway 0 Deg Fixed Offset Angle					16' Insert + 56' Manual Offset 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									
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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

load charts

89-142 ft

88 ft
(32 + 56 ft)

27,200 lbs

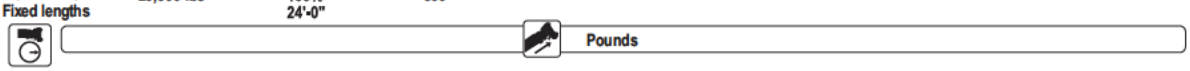
100%
24'-0"

360

Pounds

Feet	32' Insert + 56' Manual Offset Bi-Fold Swingaway Extension 0 Deg Fixed Offset Angle					32' Insert + 56' Manual Offset 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	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	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	4,800	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							

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



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	42,400	34,000	
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

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										

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

load charts

89-142 ft

56 ft

20,500 lbs

100%
24'-0"

360

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	10,600	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	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	8,390	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						

89-142 ft

72 ft
(16+56 ft)

20,500 lbs

100%
24'-0"

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	10,600	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	6,600	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	7,490	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		4,600	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	2,390	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										

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

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

Pounds

Feet	32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 5 Deg Fixed Offset Angle					32' 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
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	2,990	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										

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

Pounds

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	19,800	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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

load charts

89-142 ft | 56 ft | 20,500 lbs | 100% 24'-0" | 360

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	6,800	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	6,200	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		5,800	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										

89-142 ft | 72 ft (16 + 56 ft) | 20,500 lbs | 100% 24'-0" | 360

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	6,600				
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	7,560	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	3,870	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										

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

89-142 ft

88 ft
(32 + 56 ft)

20,500 lbs

100%
24'-0"

360

Pounds

Feet	32' insert + 56' Manual Bifold Swingaway 0 Deg Fixed Offset Angle					32' insert + 56' Manual 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
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										

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

load charts

37 - 142 ft Fixed lengths | 12,900 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	109,500	111,000	105,000	99,000	81,000	59,000			
20	79,450	81,850	82,100	80,800	81,000	57,000	42,400	34,000	
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	25,600	25,900	25,100	24,950	24,300
50			20,500	21,550	21,600	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

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	19,800	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	11,600	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										

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

load charts

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

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	10,600	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										

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

Pounds

Feet	16' Insert+56' Hydraulic Bi-Fold SwingawayExtension 5 Deg Fixed Offset Angle					16' Insert+56' Hydraulic Bi-Fold SwingawayExtension 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	6,600	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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

GROVE.

load charts

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

Pounds

Feet	32' Insert + 56' Hydraulic Bi-Fold Swingaway Extension 5 Deg Fixed Offset Angle					32' 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
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	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	4,600	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

Pounds

Feet	33' Manual Offset Bi-Fold Swingaway 0 Deg Fixed Offset Angle					33' Manual Offset 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	19,800	20,100	19,800	17,400	13,600	13,200	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	8,060
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						

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

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

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							
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	8,690	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	3,890
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							

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

Pounds

Feet	16' Insert +56' Manual Offset Bi-Fold Swingaway 0 Deg Fixed Offset Angle					16' Insert +56' Manual Offset 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									
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	3,650	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				2,660	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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

load charts

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 0 Deg Fixed Offset Angle					32' Insert +56' Manual Offset 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
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										

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

load charts

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	13,800	12,800	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										

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

load charts

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

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	10,600	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	4,900	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

Pounds

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										

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

load charts

89-142 ft

56 ft

8,600 lbs

100%
24'-0"

360

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	6,800	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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

load charts

37 - 142 ft
Fixed lengths

4,300 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	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	25,600	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	9,930	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	5,590
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

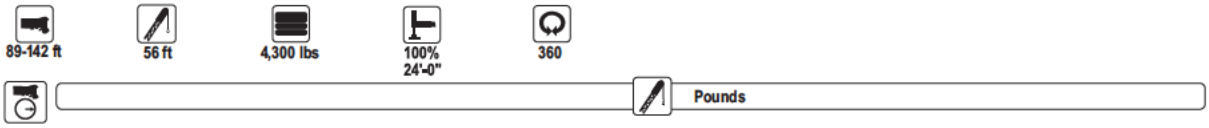
100%
24'-0"

360

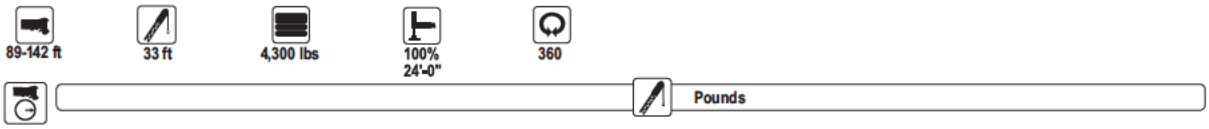
Pounds

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	21,100	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										

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



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	5,680	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										



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	20,700	19,600	19,300	17,400	13,600	13,600	13,800	13,800		
50	17,200	17,400	17,400	16,000	13,600	13,200	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	6,260	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, opera ing instructions and other instruc ional plates must be read and understood prior to operating he crane.

load charts

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

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	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
90	6,370	6,220	5,670	5,140	4,530	6,000	6,000	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	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	3,690	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							1,030	
145										

37 - 142 ft Fixed lengths | 0 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	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	28,650	26,600
40			22,050	23,100	23,150	23,300	22,750	22,300	21,600
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									

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

Notes

Symbols glossary

Axle load

Boom elevation

Boom telescoping

Brakes

Cab

Counterweight

Crane functions

Crane travel

Electrical System

Engine

Fixed swing

Frame

Fuel tank capacit

Gear

Gradeability

Heavy duty jib

Main hoist

Auxiliary hoist

Hook height

Lattice extension

Lights

Luffing jib

Main boom

Off road

Oil

Outriggers

Outrigger control

Radius

Rotation

Speed

Steering

Suspension

Swing

Tele-swingaw

Tires

Transmission

 Travel speed

GROVE®

Manitowoc Crane Group - Americas
Tel: [Int + 001] 920 684 6621
Fax: [Int + 001] 920 683 6277

Manitowoc Crane Group - EMEA
Europe Middle East & Africa
Tel: [Int + 33] (0) 191 565 6281
Fax: [Int + 33] (0) 4 72 18 20 20

Manitowoc Crane Group - UK
Europe Middle East & Africa
Tel: [Int + 44] (0) 191 565 6281
Fax: [Int + 44] (0) 191 564 0442

Manitowoc Crane Group - Germany
(Sales, Parts & Service)
Tel: [Int + 49](0) 2173 8909 0
Fax: [Int + 49] (0) 2173 8909-30

Manitowoc Crane Group - France
France & Africa (Sales, Parts & Service)
Tel: [Int + 33] (0) 1 303 13150
Fax: [Int + 33] (0) 1 303 86085

Manitowoc Crane Group - Netherlands
(Sales, Parts & Service)
Tel: [Int + 31] (0) 76 578 39 99
Fax: [Int + 31] (0) 76 578 39 78

Manitowoc Crane Group - Italy
Italy & Southern Europe (Sales, Parts & Service)
Tel: [Int + 39] (0) 331 49 33 11
Fax: [Int + 39] (0) 331 49 33 30

Manitowoc Crane Group - Portugal
Portugal & Spain (Sales, Parts & Service)
Tel: [Int + 351] (0) 22 968 08 89
Fax: [Int + 351] (0) 22 968 08 97

Manitowoc Crane Group - Singapore
Asia/Pacific excl China (Sales, Parts & Service)
Tel: [Int + 65] 6861 1733
Fax: [Int + 65] 6862 4040 / 4142

Manitowoc Crane Group - Shanghai
China (Sales, Parts & Service)
Tel: [Int + 86] (0) 21 64955555
Fax: [Int + 86] (0) 2164852038

Manitowoc Crane Group - Beijing
China (Sales, Parts & Service)
Tel: [Int + 86] (0) 10 646 71690
Fax: [Int + 86] (0) 10 646 71691

Manitowoc Crane Group - Middle East
Sales
Tel: [Int + 971] (0) 4 348 4478
Fax: [Int + 971] (0) 4 348 4478
(Parts & Service)
Tel: [Int + 973] (0) 9 660 899
Fax: [Int + 973] (0) 2 707 740

Distributed By:

Manitowoc Crane CARE

www.manitowoccranegroup.com

Constant improvement and engineering progress make it necessary that we reserve the right to make speicfication, equipment, and price changes without notice. Illustrations shown may include optional equipment and accessories, and may not include all standard equipment.

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,

Robbin M. Owen
Chief, Division of Permits Management

Enclosures

bcc:
NAMA-Ms. Gasaway
USPP/SOD
NAMA-Permit Folder: 15-0174

JCB

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,

Robbin M. Owen
Chief, Division of Permits Management

Enclosures

bcc:
NAMA-Ms. Gasaway
USPP/SOD
NAMA-Permit Folder: 15-0174

TRUST FOR THE NATIONAL MALL

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 (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:

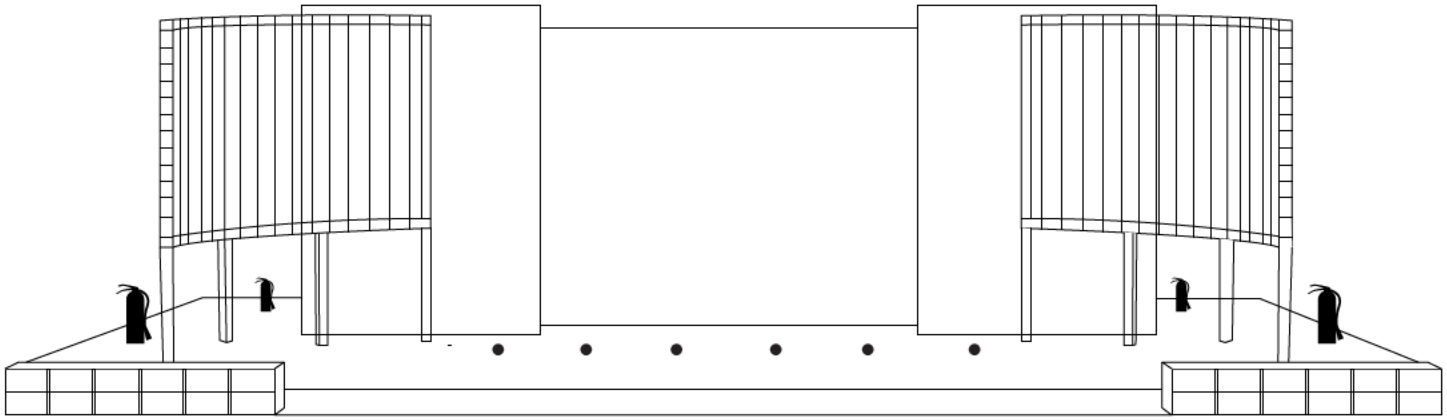
- Physical educational signage onsite
- Supplemental educational website content for broader community
- Talks from festival curator Jose Andres and other restaurateurs
- Appearances by DC Mayor Muriel Bowser and community support from DC City Council and Destination DC
- Activating the city and extending 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 if 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
strictlyfx.com

all material © Strictly FX, L.L.C.

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

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

INSTRUCTIONS & SIGNATURE PAGE

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: Daniel Kramer *Signature:* [signature] Date: 8/18/15

	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	National Mall
Location within the Park	~~As Assigned~~ 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 - 1000PM

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☑ 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 Koplar
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 17th St. NW Washington DC 20036

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☑ 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.

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

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. 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 ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
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	_____	185 °F	185 °F	185 °F	185 °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	185 °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	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	~~SAME DAY~~			8/25/15		
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	~~30 min.~~	min.	min.	15 min.	min.	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 ?	~~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 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:

Thank you.

	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.

Professional grade 10' x 20' tent provided by festival producers

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.

Festival producer to provide 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.

Grey water and grease removal by event producers

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 festival producers serviced throughout event

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.

Same as #4

6. Describe Refuse Disposal: i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

Same as #4 and #5

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

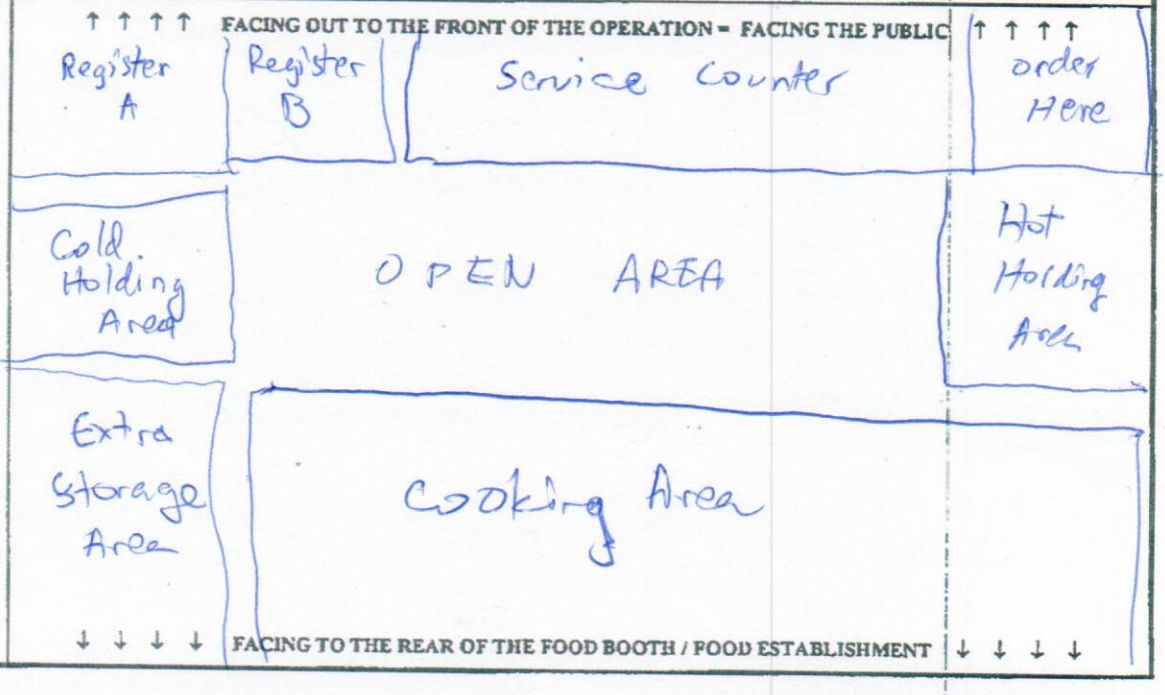
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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.
   ~~[illegible]~~ 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

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:

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)



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] Shoreditch Cooperative LLC dba Duke's Grocery

... a currently licensed and locally inspected food establishment, located at:

[Street Address] 1513 17th Street NW

[City] Washington, [ST/DC] DC ZIPCODE 20036

Hereby Authorize :

Duke's Grocery

[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 25-27, 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:

Louis Koplan, Filipp Zeldin

[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: Daniel Kramer

Telephone Number: (310) 926 9920

Signature of the Owner: _____ Date signed: 08/18/2015

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.)

Government of the District of Columbia

Food Establishment Inspection Report

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

DOH DEPARTMENT OF HEALTH Promote. Prevent. Protect.

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
GOOD FRIENDS

Name of licensed liquid / grease collections transport contractor
N/A

Name of licensed pest exterminator / contractor
BRUSSELL EXTERMINATING

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	■	☐
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33.Approved thawing methods used	☐	☐
IN OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35.Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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

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 thermometr at the under counter refrigrators. (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 obsreved 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	Pickeles (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

A.P. Quality Training, Inc.

In Cooperation with

PROMETRIC

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

Louis D Koplau

The designation of

Certified Professional Food Manager

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

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

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

November 05th 2014
Date of Completion

© 1966 BY THE NIXON COMPANY, INCORPORATED

NIXON BUILDING, INDIAN ORCHARD, MASSACHUSETTS 01151

THE FACE OF THIS DOCUMENT HAS A MULTI COLORED BACKGROUND TH... MARKER AREAS BOTH LEFT AND RIGHT

The Government of the District of Columbia
Department of Health
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

illing Name and Address:
HOREDITCH COOPERATIVE LLC

513 17TH STREET NW
ASHINGTON, DC 20036

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

1513 17TH ST NW
WASHINGTON, DC 20036

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

700 12TH STREET NW SUITE #700
WASHINGTON DC20005

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

fO/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 --

Director:
Nicholas A. Majett

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

TRUST FOR THE NATIONAL MALL

D R A F T 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

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 bottlenecking 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

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.

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

Proposed Food Court Vendor Timeline

Projected Food Vendor List Submitted To Trust: Thursday, July 9th

Projected Food Vendor List Submitted To NPS: Friday, July 10th

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

Completed Temporary Food Establishment Permits Submitted To NPS: Friday, July 24th

Food Vendors Announced Publicly: Thursday, August 20th

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 6th 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). Vender 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 6th 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 draftor.

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.

Freezer __°F Refrigerator _____°F (Equipment temp)

Freezer _____°F Refrigerator _____°F (Product temp)

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 (**copy of current license, inspection report and establishment agreement submitted with application**).	
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.	
Employees	
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.	
Equipment	
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.	
Supplies	
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

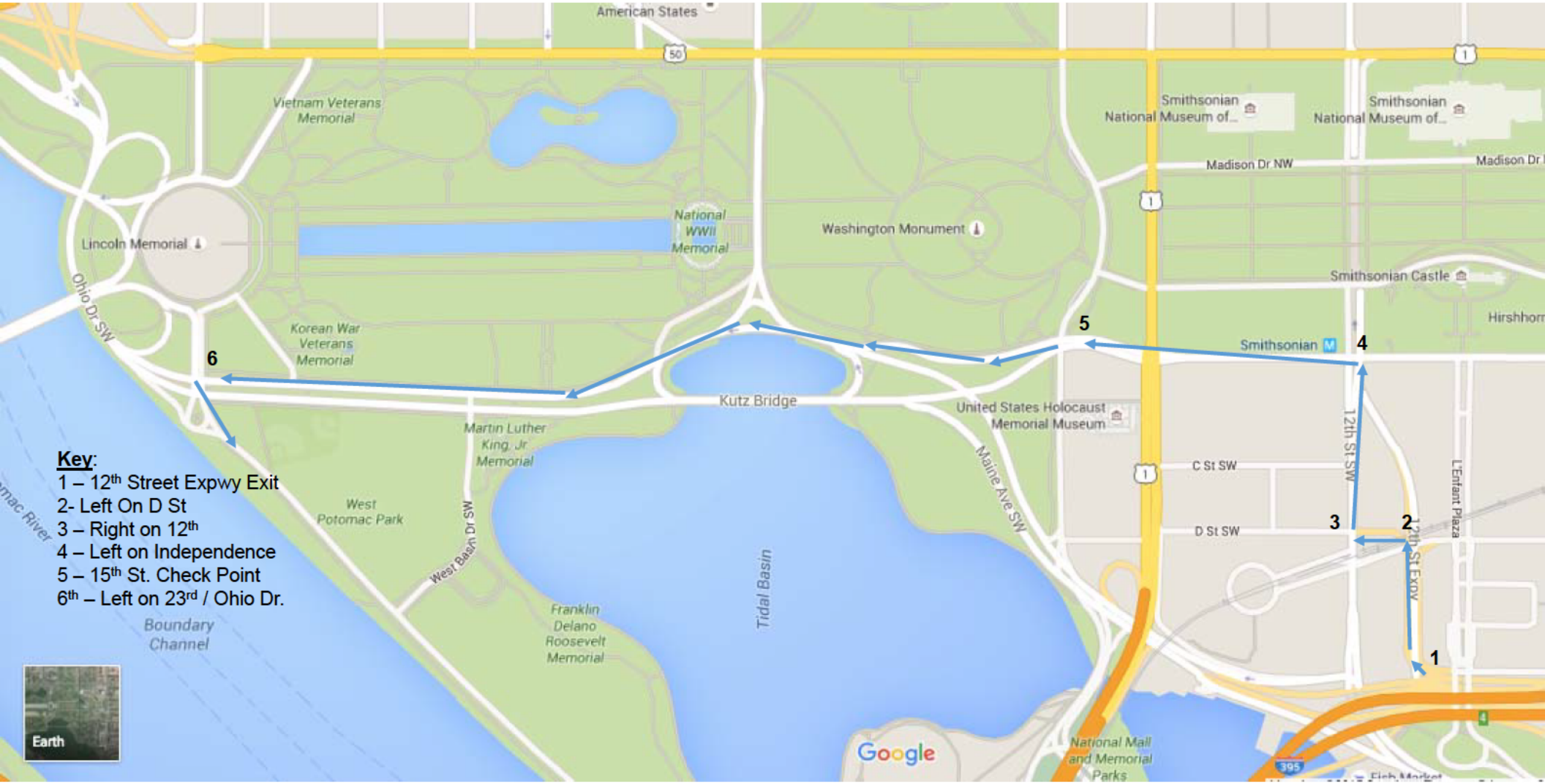
Exhibit D

Food Operation	Name of Certified Food Manager	Work Phone	Cell Phone

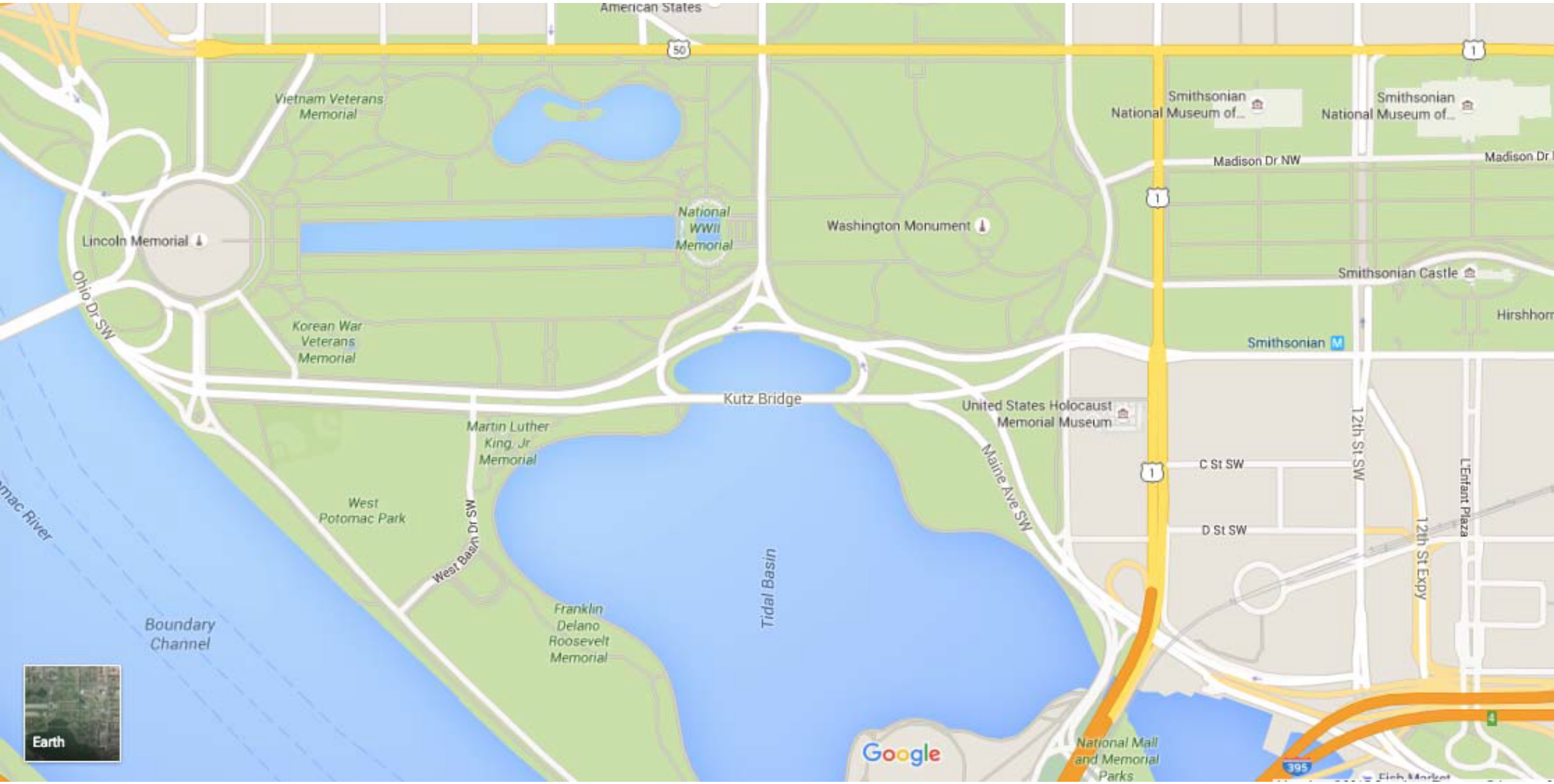
Landmark 2015 - Proposed Street Closures

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


American States
50
1
Vietnam Veterans Memorial
Smithsonian National Museum of...
Smithsonian National Museum of...
Madison Dr NW
Madison Dr
Lincoln Memorial
National WWII Memorial
Washington Monument
Smithsonian Castle
Ohio Dr SW
Korean War Veterans Memorial
Smithsonian
Kutz Bridge
United States Holocaust Memorial Museum
Martin Luther King, Jr. Memorial
Maine Ave SW
12th St SW
C St SW
L'Enfant Plaza
West Potomac Park
West Basin Dr SW
D St SW
12th St Expy
Tidal Basin
Boundary Channel
Franklin Delano Roosevelt Memorial
Earth
Google
National Mall and Memorial Parks
395

Activations

Landmark Music Festival:

Sponsors

Activations

Signage

2015 Sponsor List

Festival Sponsors	Reference Number
BMI (Broadcast Music, Inc.) - Artist Lounge Activation	
CamelBak - Water Station Sponsor	14
Elizabeth Arden - Spa Services in VIP lounge	26
Events DC - Activation	3
State Farm - Activation	8
High Brew - Coffee Sponsor	17
Hilton - Cabana	32
Lyft - Activation	28
Miller - Presenting Stage Sponsor	
SoundExchange - Artist Lounge Sponsor	
Tito's Handmade Vodka - Vodka Sponsor (Served in VIP lounge, cabana and artist lounge)	
Volkswagen • Exclusive Automotive Sponsor • Main Stage Sponsor • Valet Bike Sponsor • Activation	30
Yahoo - 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

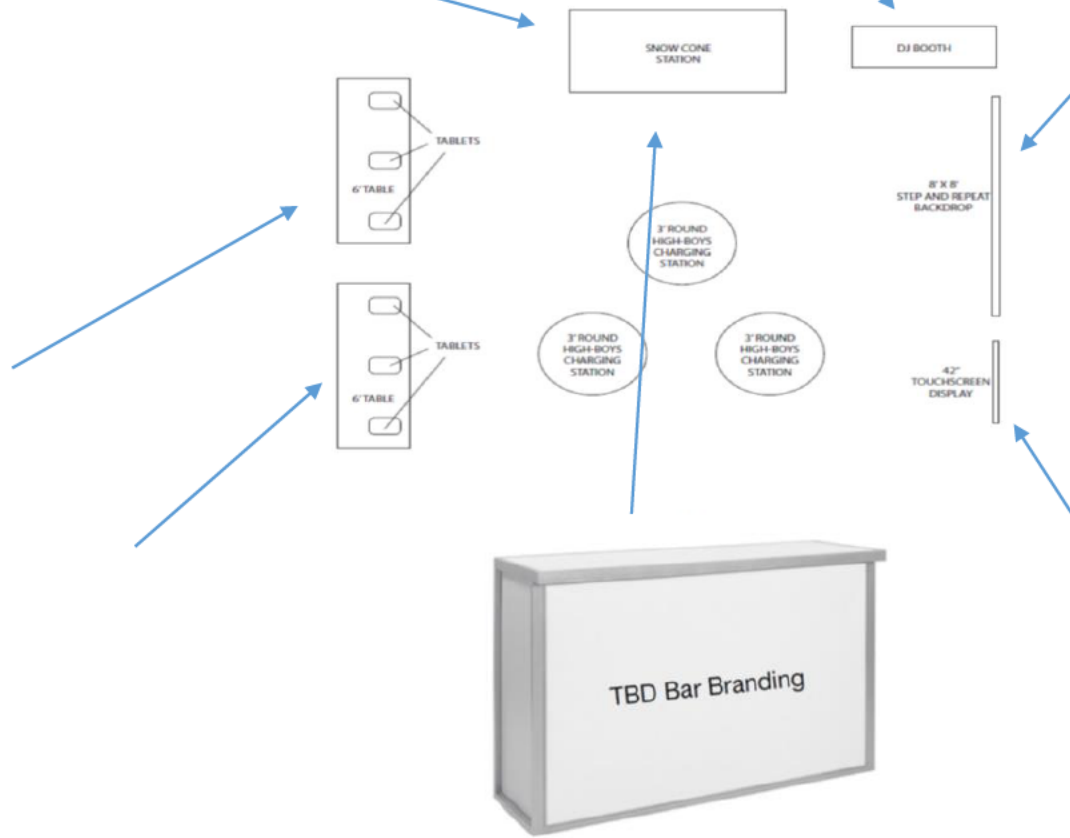
Activation and premium giveaways.

Interactive Screen & Snow Cone Bar

- See attached

DJ Table: VIP Glow Bar 4’

48”L x 24”D 42”H



72”L x 24”D

48”x20”Dx29”H

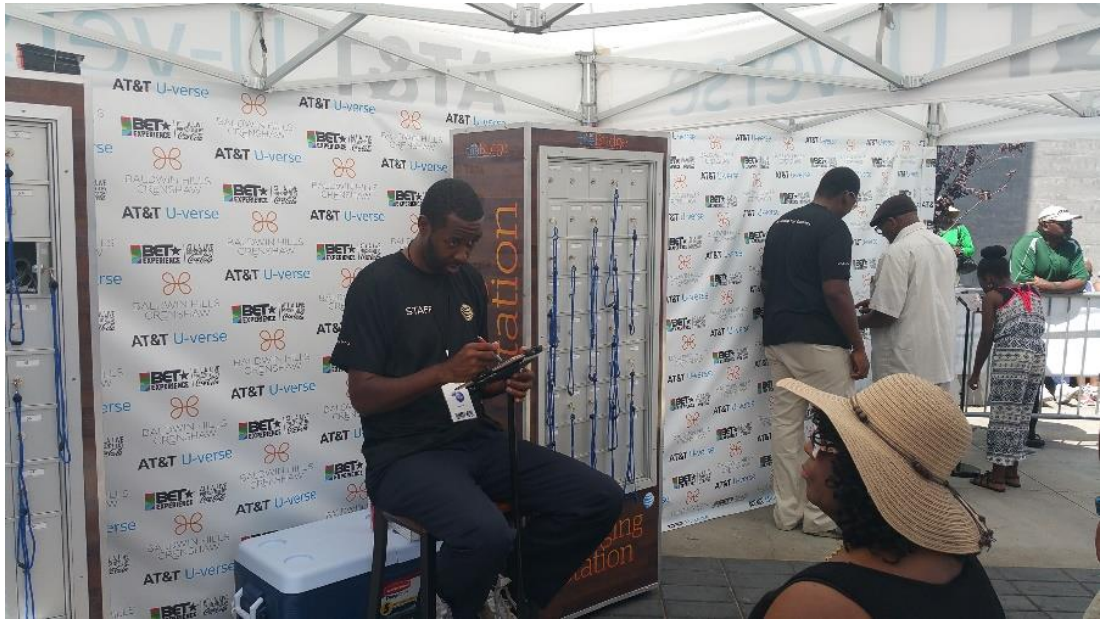
Bar Branding

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

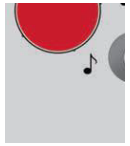
State Farm

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

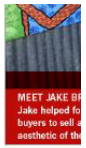
- Activation Overview
- Outward Facing Wall

- Inside Activation

- Inside Activation



Storyboard



VIDEO: VIDEO
the first featu
in from left of
for the remair

a mosiac background.

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

Design and concept are property of 3M and should not be reproduced unless under written consent from 3M. © Copyright 3M 2015

- Location: Near TNM Tent

Bike Valet Snow-fencing

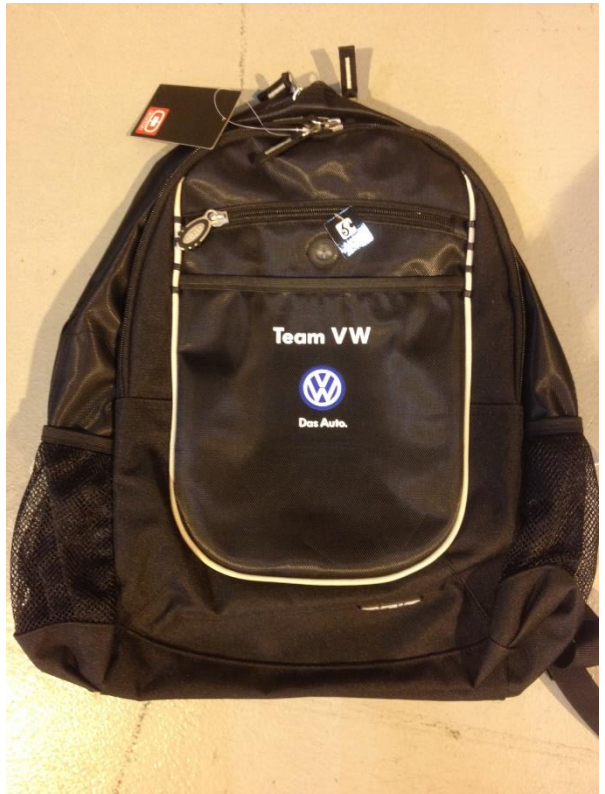
- 5 Panels (As featured)
- 12 ft. long by 48 inches high.
- Inside Bike Parking

Festival Bicycle Parking

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

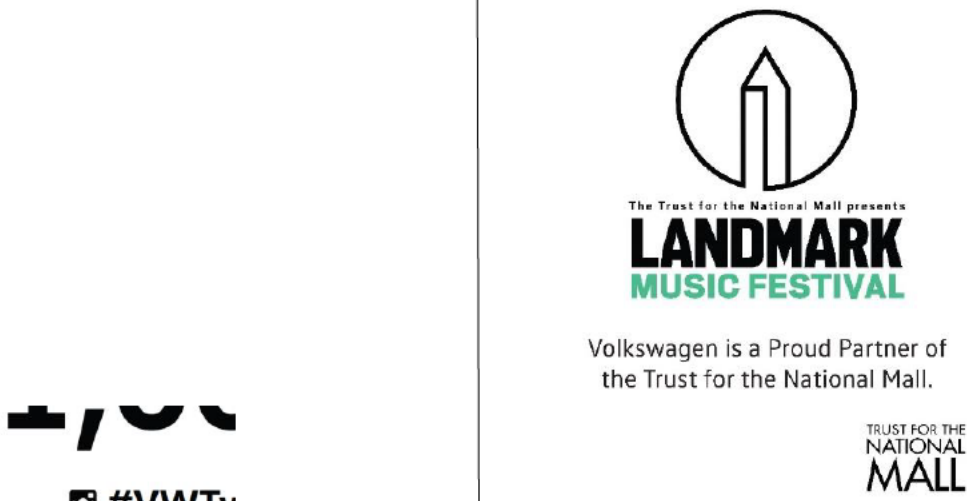
Premium Giveaways

- Backpack
- Silicone Bracelet
- Hand Sanitizer



Signage

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



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

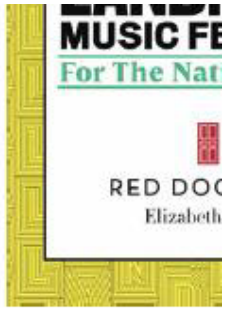
All signage at Landmark Music Festival.

- 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.



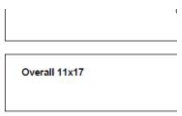
3x3

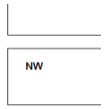
- These are graphic representations of the signage on-site. On site all signage will follow the 2/3- 1/3 rule.

Other

Hi-Resolution Tower

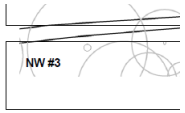
Festival Map





Festival Map

Festival Map



LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

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/ 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 6p (earlier if possible)**

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

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**
- 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 - 9an
- 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)**

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

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 4am**
- 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

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
- 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

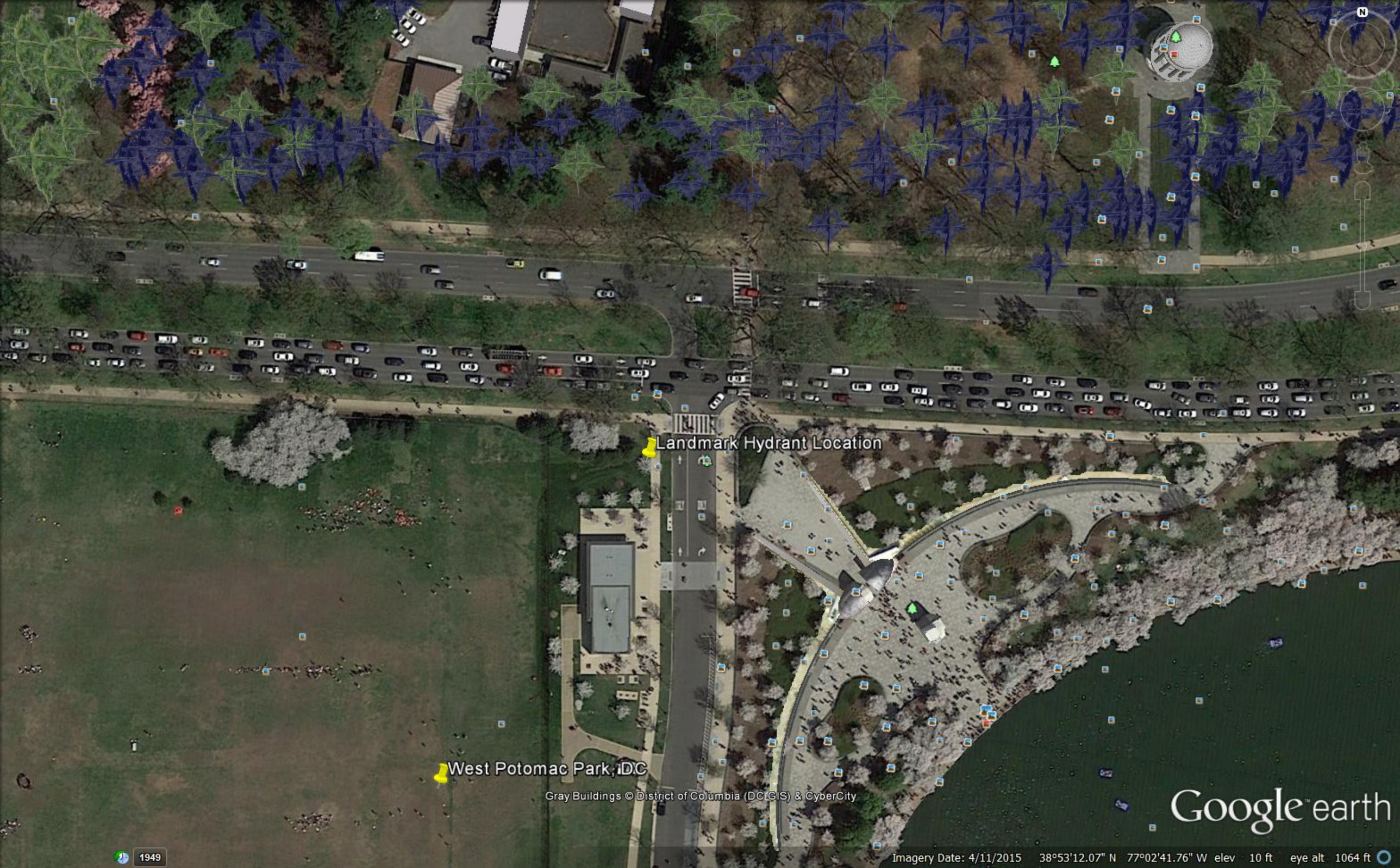
- Tents/ Fence/ Portolets/ Power/ Comfort stations load out
- Office trailers strike
- Catering Loadout

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)**


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

SPECIAL EVENTS

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/Ubers 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.

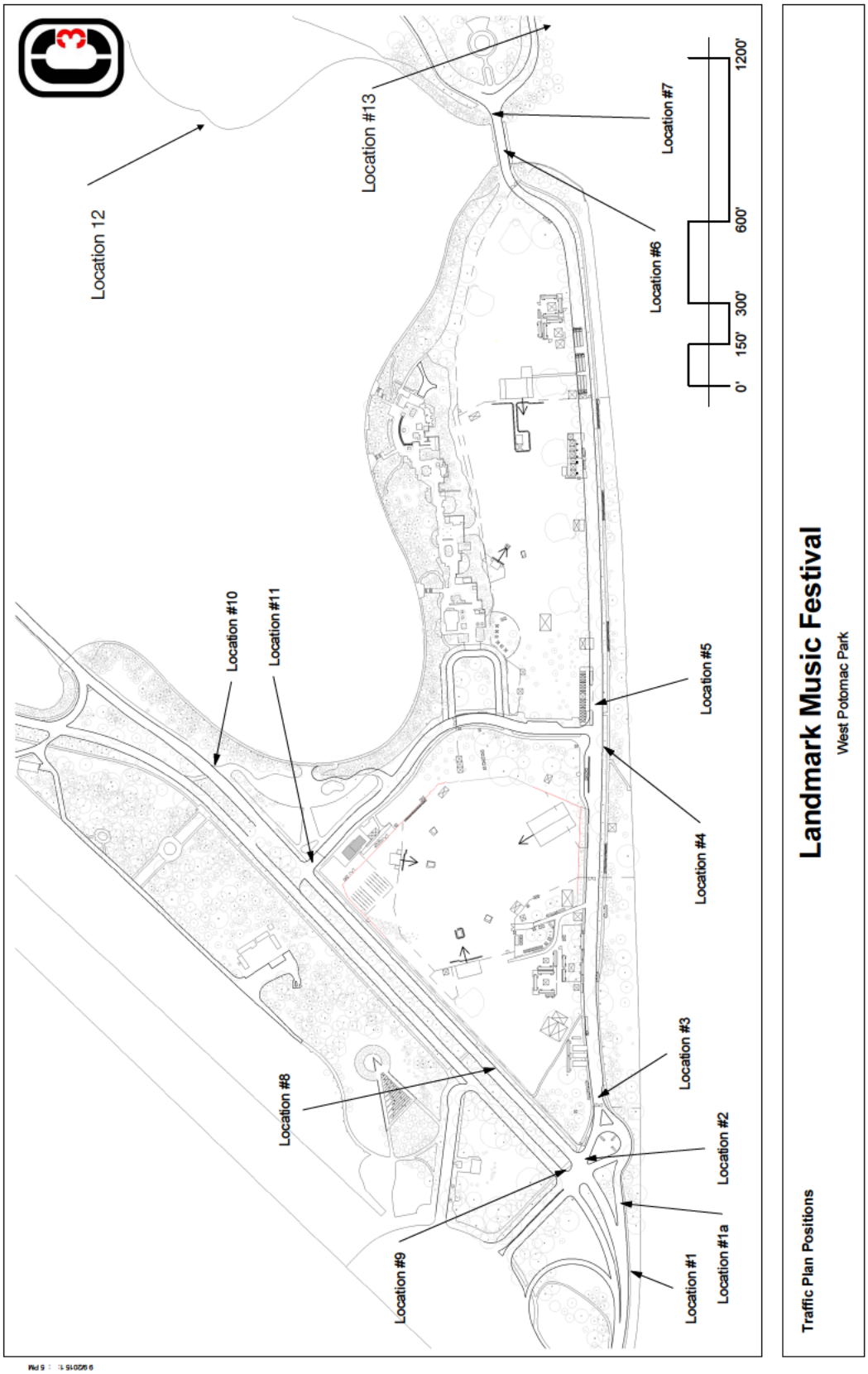
Landmark Traffic Plan Schedule

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	“Sidedwalk 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
9/26/15		Festival				
9/27/15		Festival				
9/28/15		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
10/1/15	2100		All Roads/ Sidewalks Open		All traffic back to normal	

Traffic Plan Map



Road Closure Vendor / Equipment

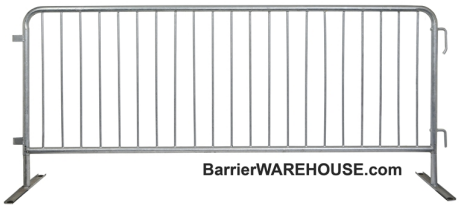
Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used through out 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.

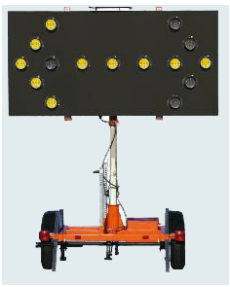


Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

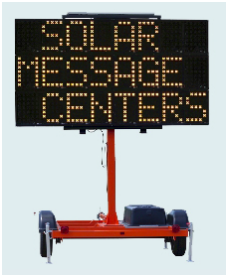
Street Closures: Each end of Ohio Drive will be closed using a combination of Type III Barricade & BMS Digital

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 tt e	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
Total:	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.

SPECIAL EVENTS

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

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 convulsion 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.

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.

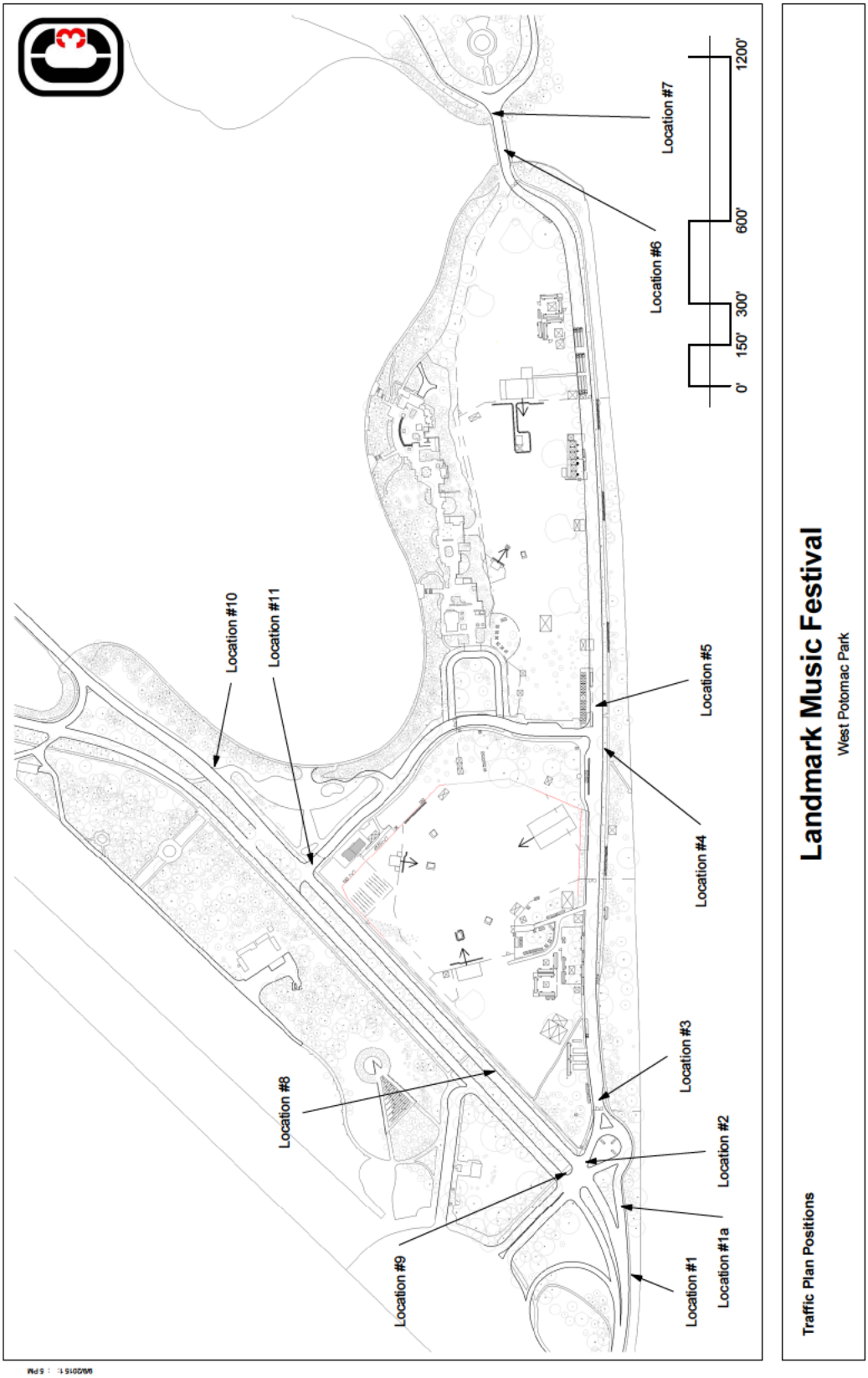
Landmark Traffic Plan Schedule

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	“Sidedwalk 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
9/26/15		Festival			
9/27/15		Festival			
9/28/15		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
10/1/15	21:00		All Roads/ Sidewalks Open		All traffic back to normal

Traffic Plan Map



Road Closure Vendor / Equipment

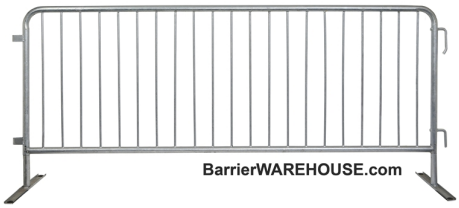
Vendor: C3 Provided

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used through out 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.

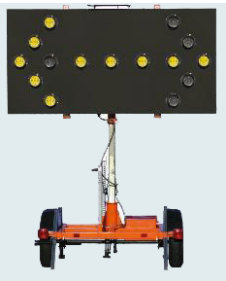
Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



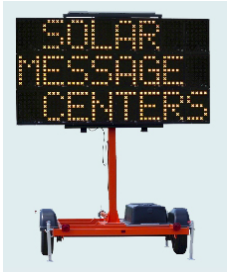
Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

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.

Landmark Music Festival 2015 Contractor Master List
As of: September 21, 2015
Venue Info: West Potomac Park, Washington, DC
Event Dates: September 26 & 27, 2015

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

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

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

TRUST FOR THE NATIONAL MALL

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 26th and the 27th 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

TRUST FOR THE NATIONAL MALL

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:

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, champagne and three specialty cocktail drinks 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 be not be served beyond the 11:30 a.m. – 10:00 p.m. timeframe on the 26th and the 27th of September.

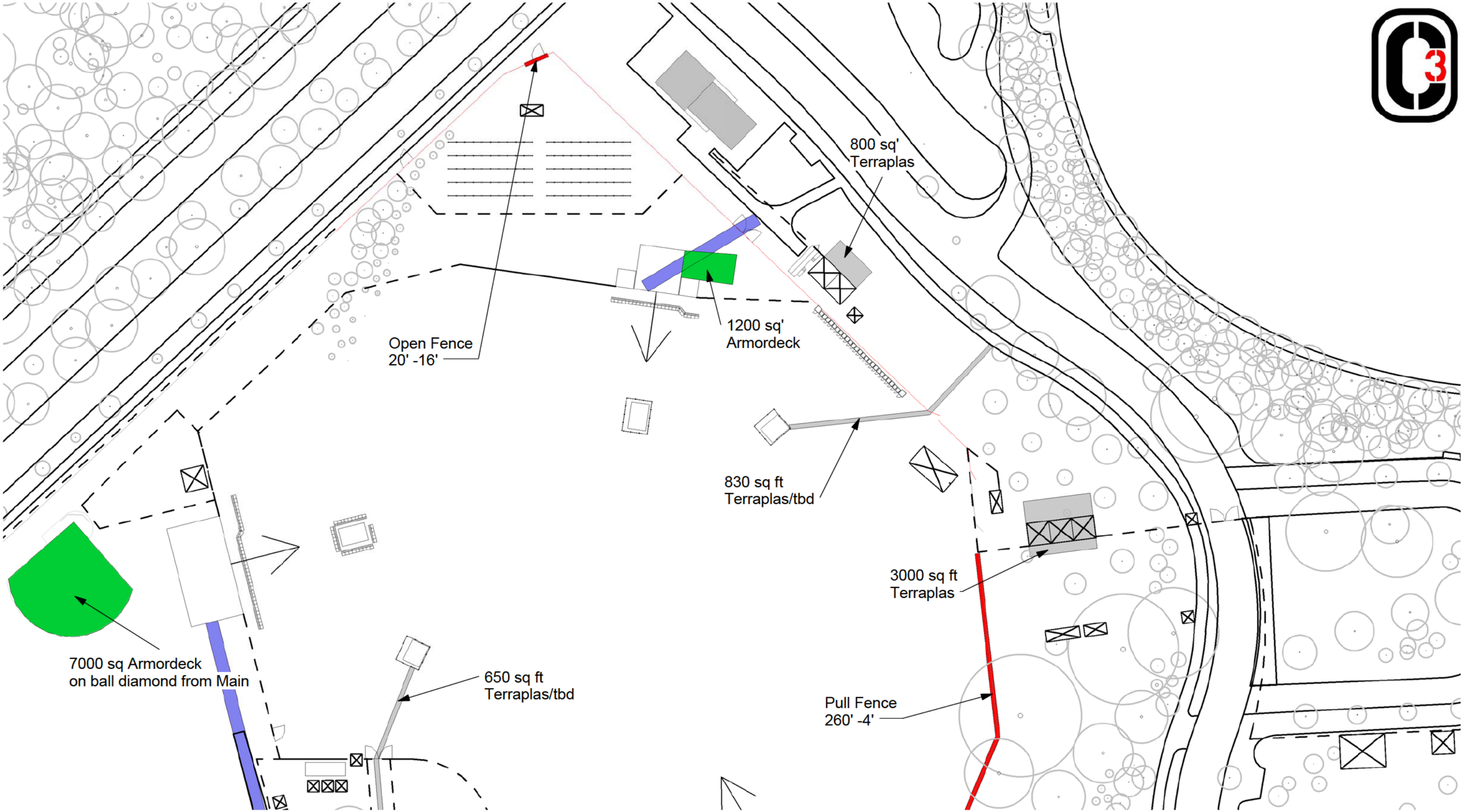
We are deeply appreciative of the support that you, NPS Director Jarvis, and the Department of Interior show for important Trust events such as this. It is our sincere hope that we will be granted the waiver which will enhance the VIP guest experience. Thank you for your consideration, and we look forward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

Sincerely,

Kristine Fitton
Vice President of Marketing and Communications

cc:Robbin Owen and Leonard Lee

8/27/2015 8:14:10 PM

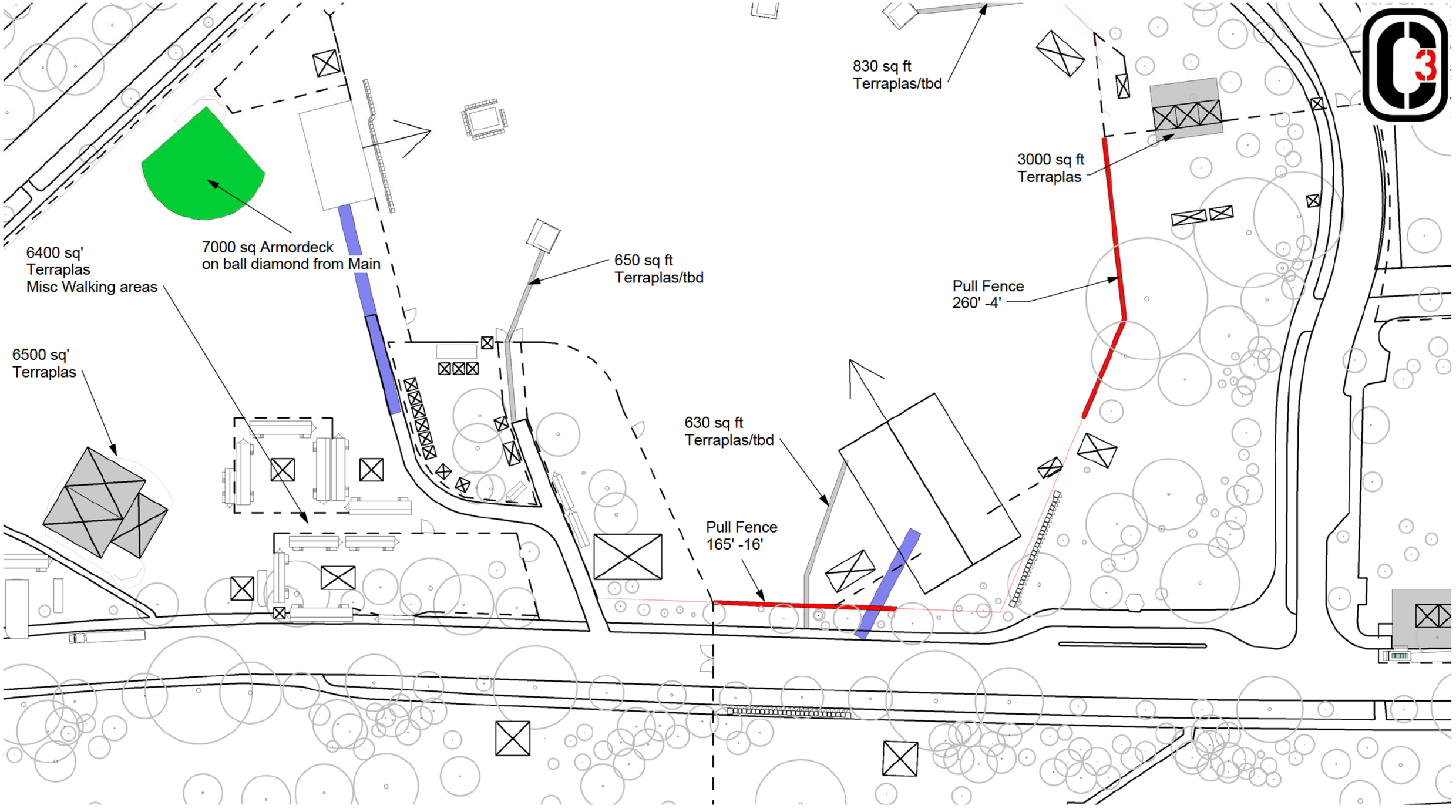


Ground Plan 1

Landmark Music Festival

West Potomac Park

8/27/2015 8:20:41 PM

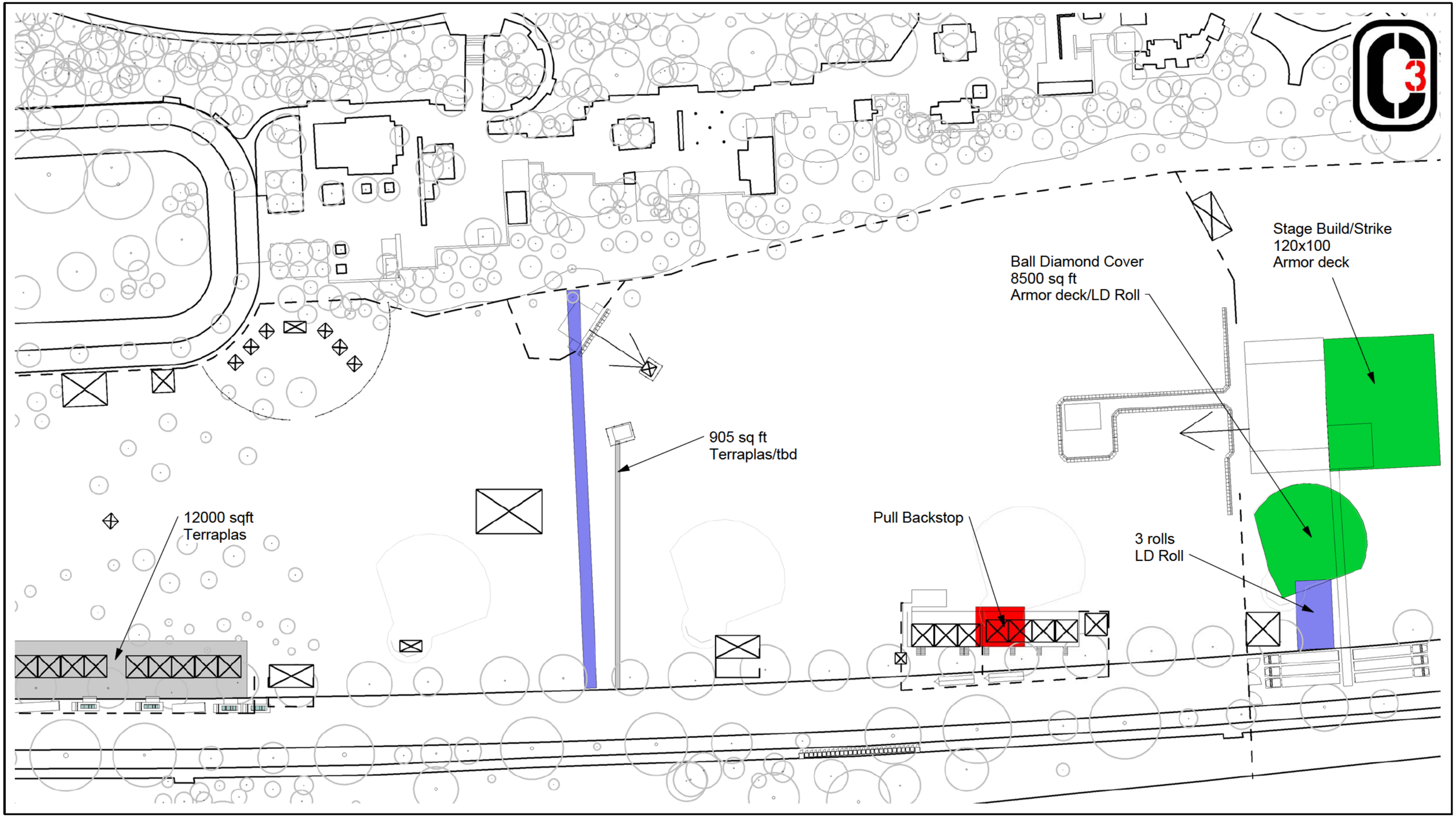


Ground Plan 2

Landmark Music Festival

West Potomac Park

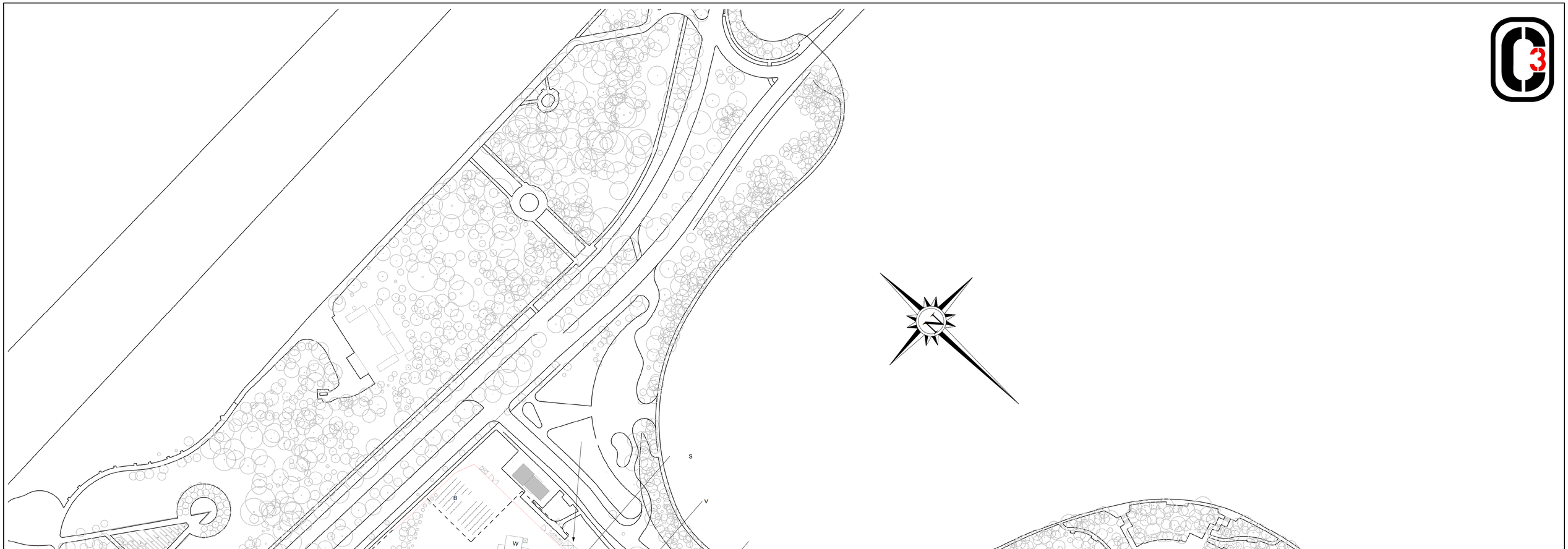
8/27/2016 8 23:03 PM



Ground Plan 3

Landmark Music Festival

West Potomac Park



Ove I ARCH E

a ma k M s es va

W st o omac a k

BIKE RACKS		
Type Mark	**Type**	**Comments**
B	Bike Rack	

Bike Rack: 249

BIKE RACK SCHEDULE

Landmark Music Festival

West Potomac Park

EVENT DATE:

VERSION DATE:

SITE TRAILERS

Type Mark	Family	Type	Comments
	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

RESTROOM SCHEDULE

Type Mark	Family	Type	Comments
	Porta Potty	Standard	

Standard: 125

	Porta Potty_ADA	ADA	

ADA: 10

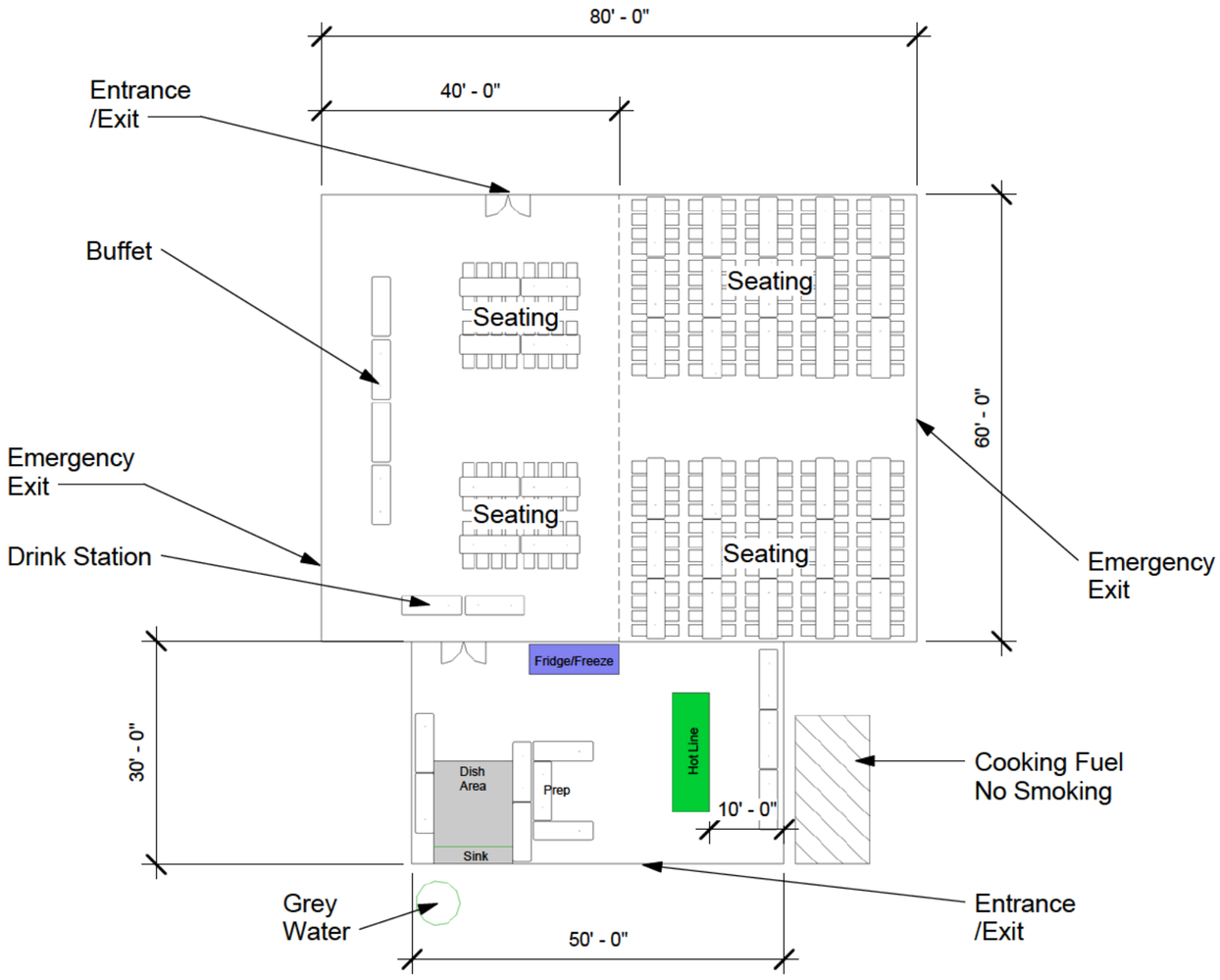
	Restroom Trailer	8' x 32'	

8' x 32': 6

	Restroom Trailer	Porta Lisa Trailer	

Porta Lisa Trailer: 1

9/6/2015 2:02:36 PM



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 refridgerator, 1 freezer

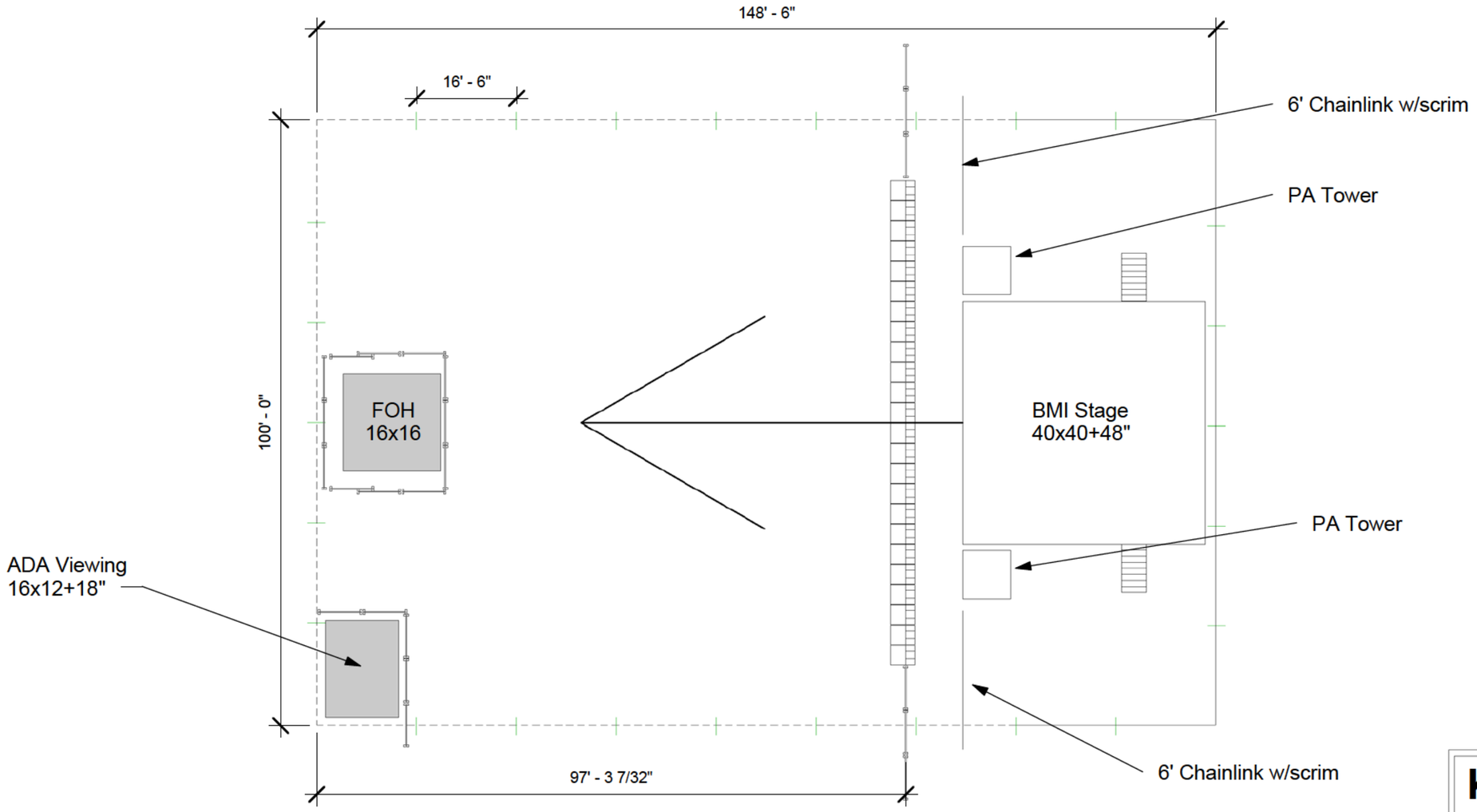
Hot Line =Fryers, double oven, range top, plancha

Staff Catering

Landmark Music Festival

West Potomac Park

9/6/2015 2:56:39 PM



Key

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

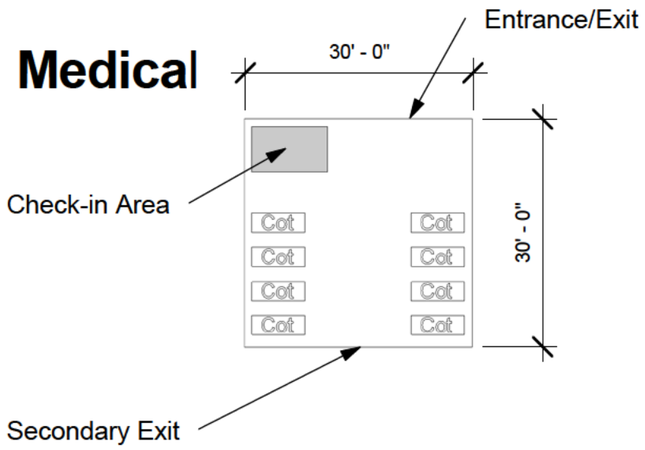
Tents =(1) 30m x 45m (99' x 148.5')

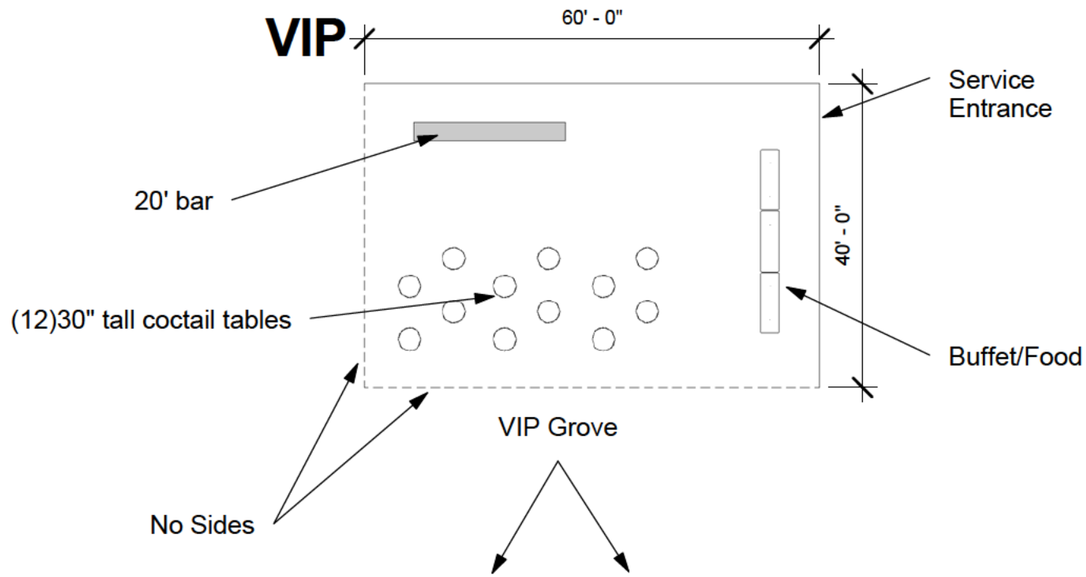
BMI Tent/Stage

Landmark Music Festival

West Potomac Park

9/6/2015 4:03:07 PM





Key

30" x 42"h Coctail Round	○
8' Banquet Table	▭
Cot	Cot
Tent Boundary (no sidewall)	- - - - - -
Tent Boundary (w/sidewall)	———

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

Medical/VIP

Landmark Music Festival

West Potomac Park

PRODUCTION SPECS
BLANK: F exf 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 TRUCKER
LM15H01

LANDMARK FESTIVAL 2015

LOGO MAIN

RAMONES INSPIRED

RAMONES INSPIRED BACK

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

Sparking Engagement

Interactive Concepts Attracting Fans From Across The Park

(Inspiration, Awareness)

Flashback Finder

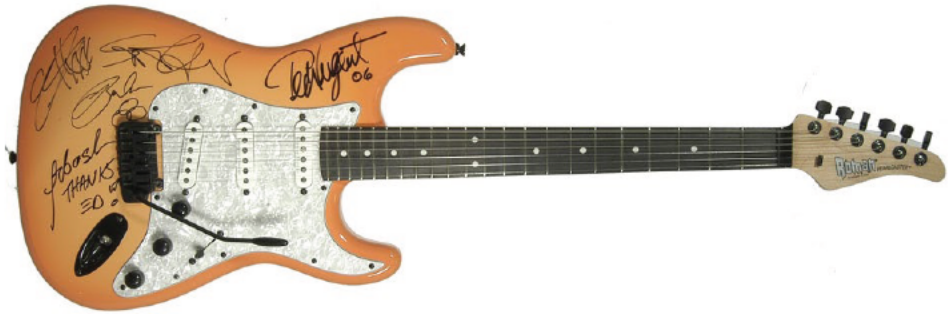
- Oversized master viewfinder gives you a virtual tour
- Allows for branded content inside the viewfinder experience
- Elaborates on history and milestones in a fitting, nostalgic wrapper

DRAFT

(Restoration)

Instruments of Change

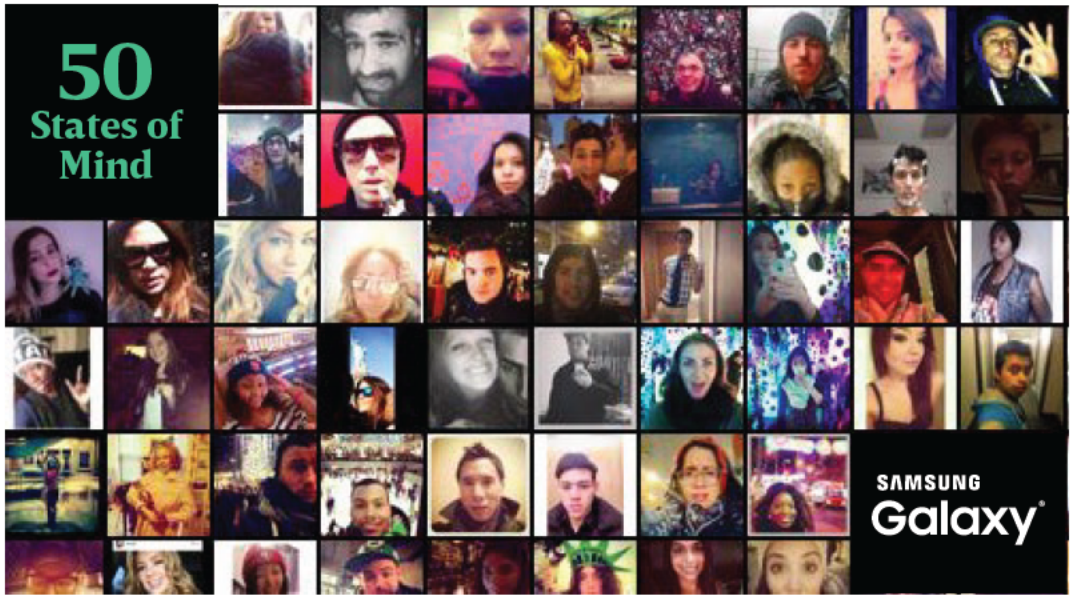
- Public auction of limited edition instruments signed by artists from Landmark Festival
- Proceeds go towards the National Mall



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)

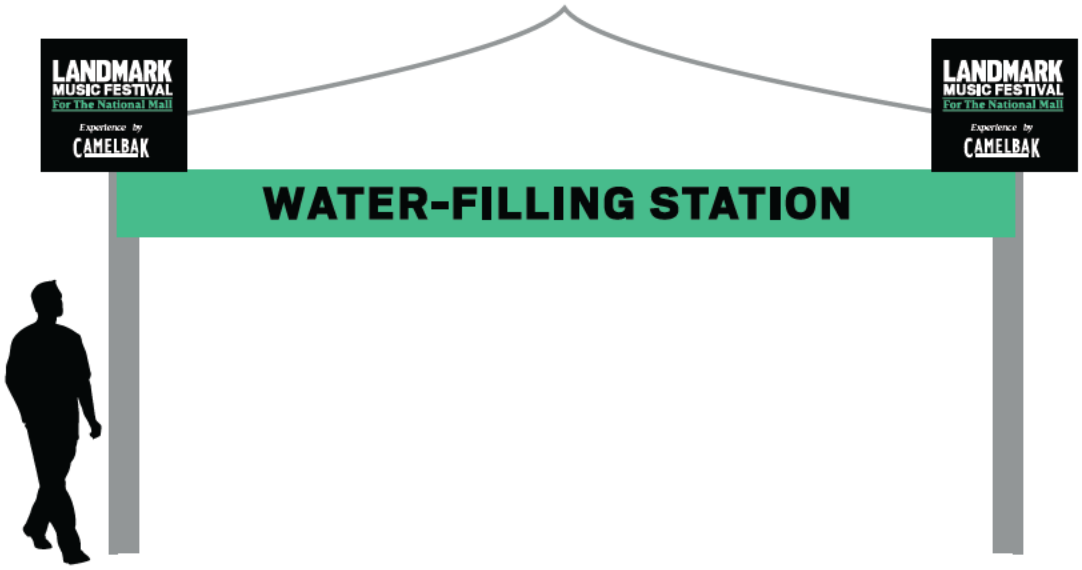
Rock And Recycle

- 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

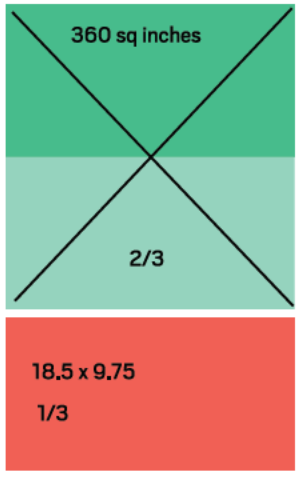
24 x 36 Sponsor Sign

24"w

Square Inch Calculator

Landmark Logo

18.5 x 19.5 = 360 sq inches



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

StateFarm™

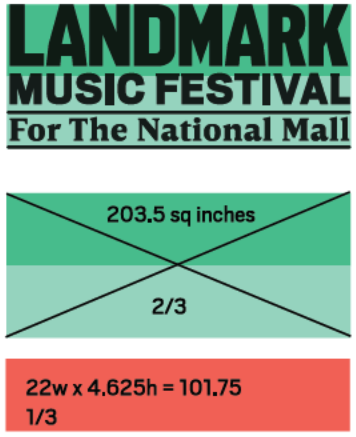
22w x 3= 66 square inches

24 x 24 Sponsor Sign

Square Inch Calculator

Landmark Logo

22w x 9.25h = 203.5 sq inches



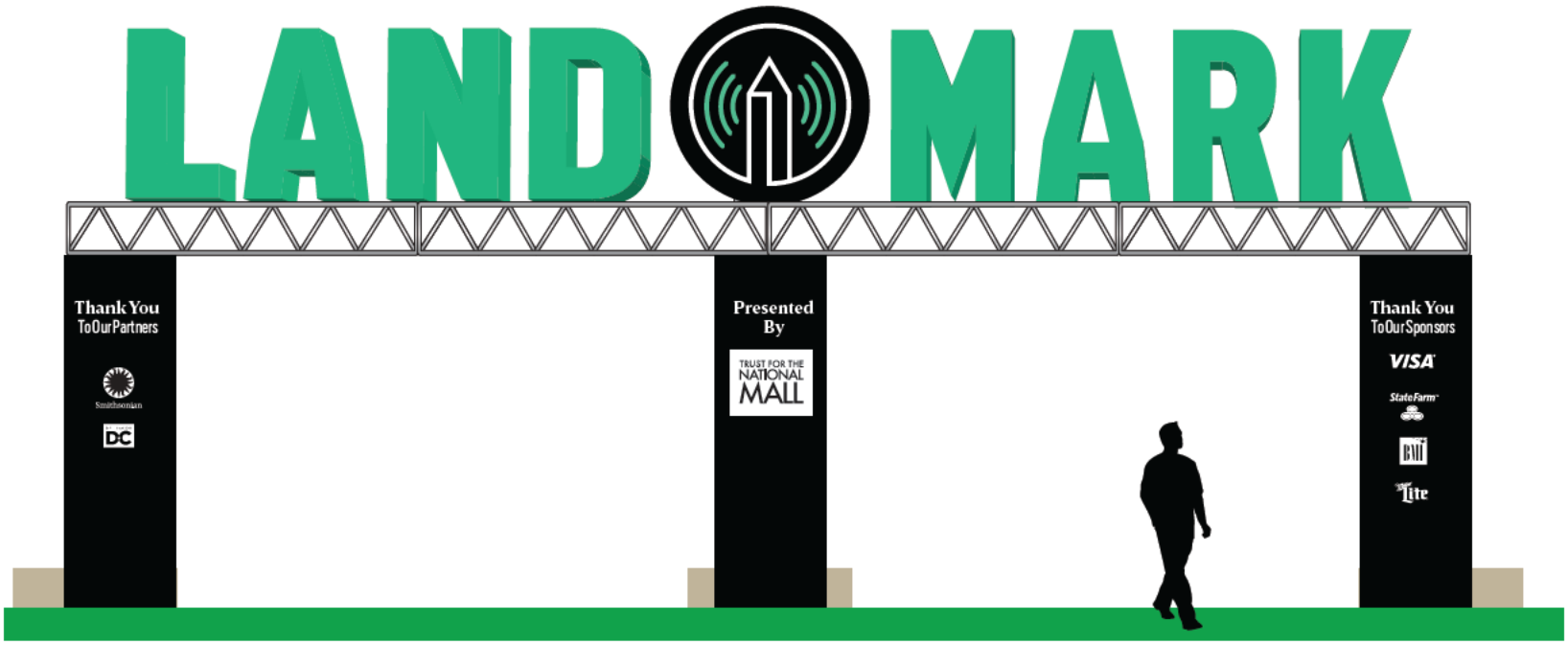
Sponsor Logo's square inch total
must be equal to or less than 101.75

StateFarm™

22w x 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/)

Share 3K (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabi
312 (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabilitie

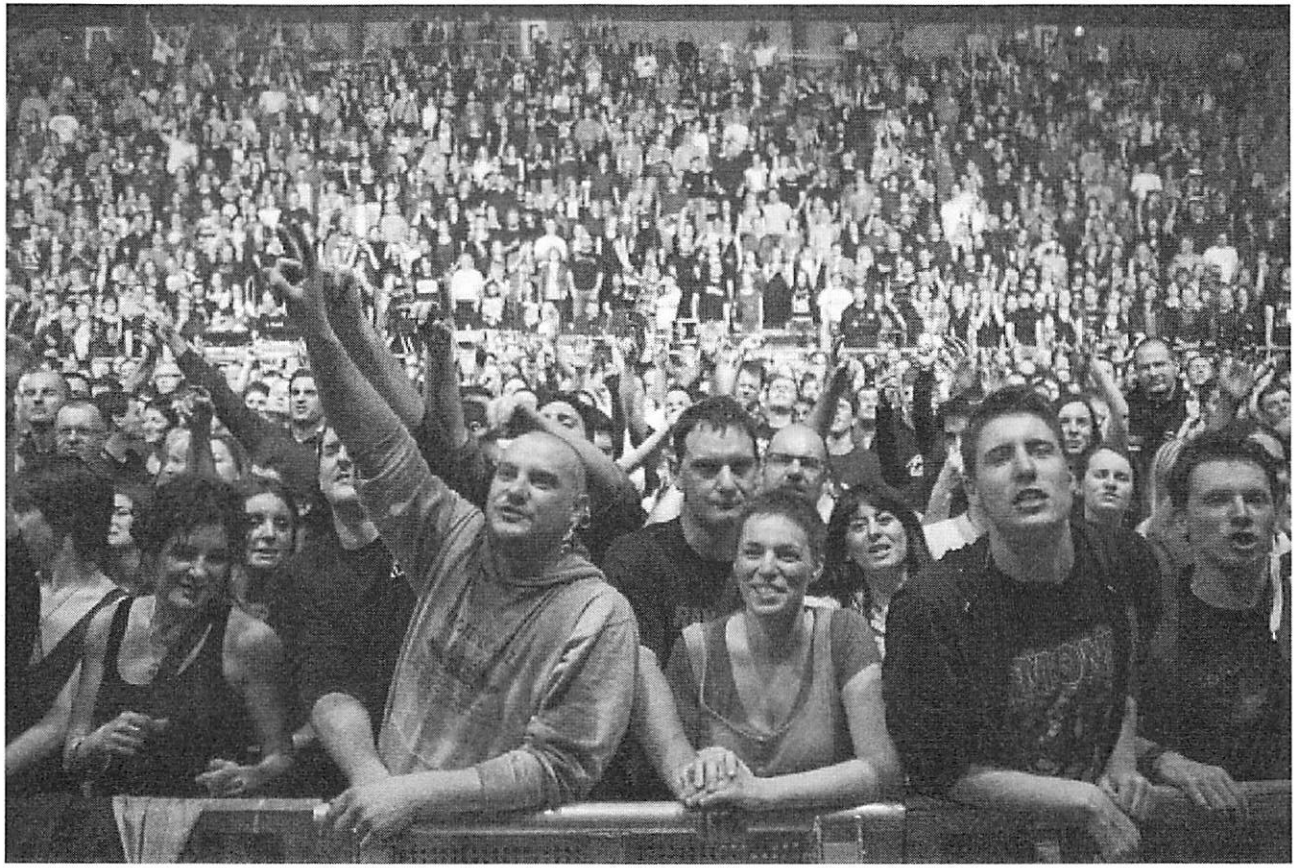
g+1 56

Post

0
(HTTP://WWW.SALON.COM/2015/07/01/YOU_ARE_NOT_WELCOME_HERE_AT_CONCERTS_AND_MUSIC_FESTIVALS_FANS_WITH_DISABILITIES_ARE_TOO_OFTEN_SHU

TOPICS: MUSIC (/TOPIC/MUSIC), CONCERTS (/TOPIC/CONCERTS), LIVE MUSIC (/TOPIC/LIVE_MUSIC), ACCESSIBILITY (/TOPIC/ACCESSIBILITY), AMERICANS WITH

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://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

show 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.

ADVERTISEMENT

YOU MIGHT ALSO LIKE

She Buys Her Glasses Online, and She's Not Alone
GlassesUSA.com

The Method Used By Most Americans To Pay Off Large Credit Card Balances
NextAdvisor

Meryl Streep Finally Reveals Her Outrageous Home (Photos)
Lonny

Sponsored Links by Taboola

---

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.

ADVERTISEMENT

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.altpress.com/features/entry/disability_in_music_how_warped_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_

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

MORE ANNIE ZALESKI. (HTTP://WWW.SALON.COM/WRITER/ANNIE_ZALESKI/)

Share 3K (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabi
312 (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabiliti

g+1 56

Post

10
(HTTP://WWW.SALON.COM/2015/07/01/YOU_ARE_NOT_WELCOME_HERE_AT_CONCERTS_AND_MUSIC_FESTIVALS_FANS_WITH_DISABILITIES_ARE_TOO_OFTEN_SHU

YOU MIGHT ALSO LIKE

(http://www.glassesusa.com/?affid=tbl-lp221&utm_source=tbl&utm_medium=synd&utm_campaign=cta&utm_content=bride_cta&&utm_term=cta_salonmedia_Get+50%25+Off+Glasses+Online%2C+Starting+at+%2424&subic

Get 50% Off Glasses Online, Starting at $24
GlassesUSA

(http://www.glassesusa.com/?affid=tbl-lp221&utm_source=tbl&utm_medium=synd&utm_campaign=cta&utm_content=bride_cta&&utm_term=cta_salonmedia_Get+50%25+Off+Glasses+Online%2C+Starting+at+%2424&subic

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

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

NPS Permitting Meeting
8/19/2015

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

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. 19th 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. 22nd - Pope arrives in DC
      ii. Sept. 23rd - 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. 24th – 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. 24th – Pope addresses Congress at the US Capital and the Interfaith Climate Organization will hold a large concert with A List talent between 4th -7th 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 19th Logistics meeting at NPS.
   c. NPS & Park Police would like C3 to bring pictures of all credentials/badges/wristbands to the August 19th meeting (C3)

XII. Next steps
   a. In preparation for the NPS Permitting and Logistics meeting being held Aug. 19th, 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 12th 8am EST or 10am EST
- Thurs., Aug. 13th 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

National Park Service News Release

For Immediate Release – September 22, 2015
Contact – Mike Litterst, National Park Service, mike_litterst@nps.gov, 202-245-4676
Sgt. Anna Rose, U.S. Park Police, 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.

—MORE—

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.

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.

Fire Marshal

THIS PERMIT MUST BE POSTED AT ALL TIMES

SPECIAL EVENTS

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

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.

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.

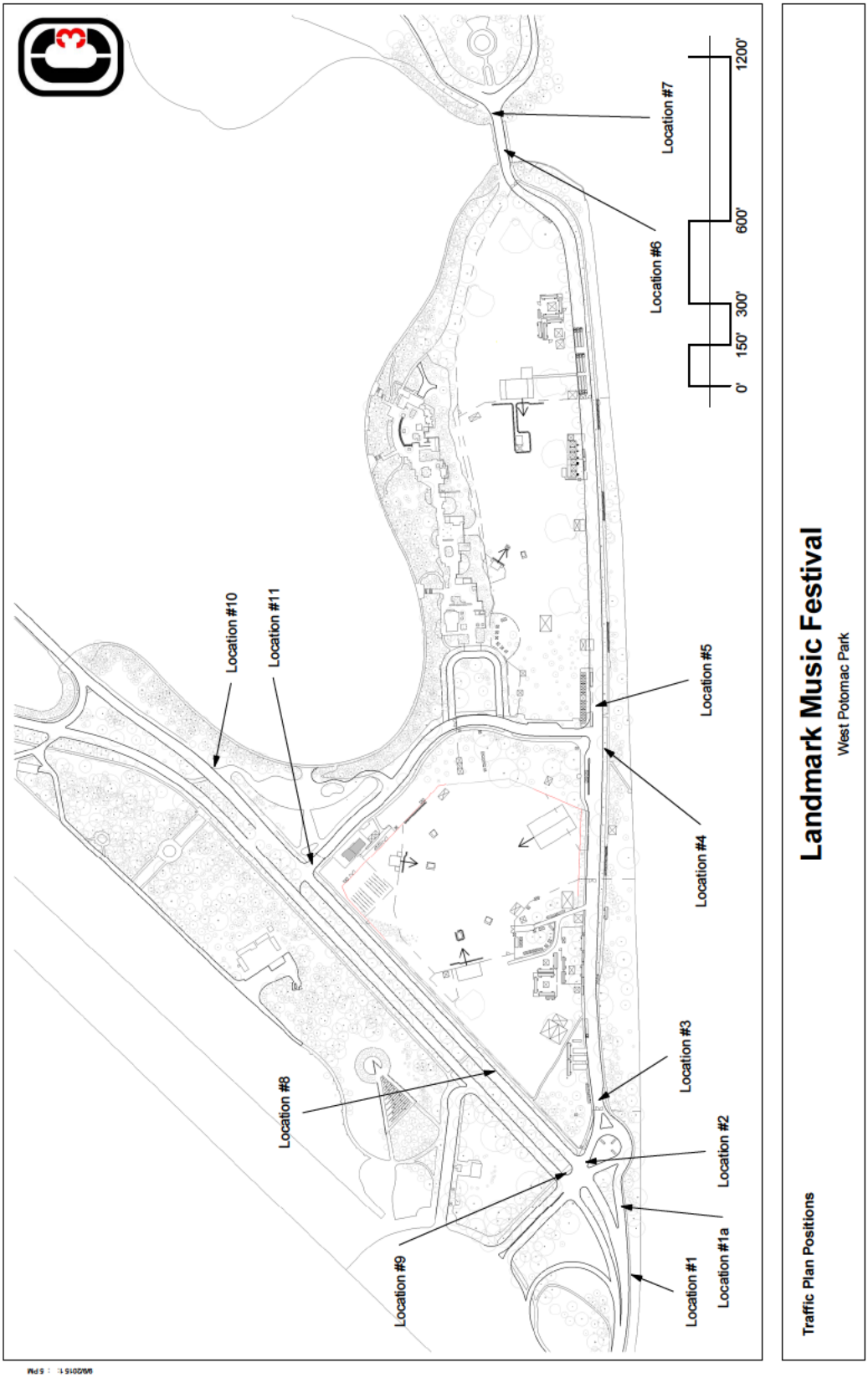
Landmark Traffic Plan Schedule

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	“Sidedwalk 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
9/26/15		Festival			
9/27/15		Festival			
9/28/15		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
10/1/15	2100		All Roads/ Sidewalks Open		All traffic back to normal

Traffic Plan Map



Road Closure Vendor / Equipment

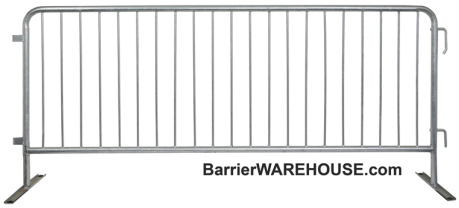
Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used through out 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.

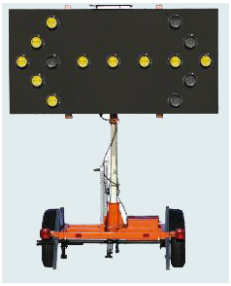
Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



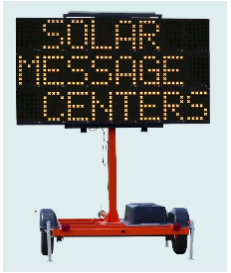
Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

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.

McLaren ENGINEERING GROUP
applied ingenuity

bridge, highway & rail engineering
entertainment engineering
subaqueous investigation
civil & site engineering
structural design
marine facilities
geotechnics
surveying
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.

VALID FOR MOBILE STAGE RENTALS UNIT ONLY

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.

McLaren Technical Services, Inc.
100 Snake Hill Road
West Nyack, New York 10994
Phone (845) 353-6400
Fax (845) 353-6509
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.

VALID FOR MOBILE STAGE RENTAL UNITS ONLY

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.

VALID FOR MOBILE STAGE RENTAL UNITS ONLY

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

P:\Proj150\150122\3_Correspondence\Letters\Sent\Ltr01-Y. Miron 2015-03-31.doc

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[1]	WIND Resistance (without windwalls) 3S[1]	WINDWALL AREA
SL50 *	60 mph (97 km/h)	80 mph (129 km/h)	188ft² (17.5 m²)
SL100	60 mph (97 km/h)	80 mph (129 km/h)	679ft² (63.1m²)
SL200	60 mph (97 km/h)	90 mph (144 km/h)	490ft² (45.5m²) + 2 x 198ft² (18.4m²)
SL250 CLASSIC	60 mph (97 km/h)	90 mph (144 km/h)	528ft² (49.1m²) + 2 x 153ft² (14.2m²)
SL250	60 mph (97 km/h)	90 mph (144 km/h)	566ft² (52.6m²) + 2 x 243ft² (22.6m²)
SL260	60 mph (97 km/h)	90 mph (144 km/h)	599ft² (55.6m²) + 2 x 257ft² (23.9m²)
SL320	60 mph (97 km/h)	90 mph (144 km/h)	991ft² (92.1m²) + 2 x 600ft² (55.7m²)
PROMOBILE	60 mph (97 km/h)	90 mph (144 km/h)	594ft² (55.2m²) + 2 x 288ft² (26.8m²)
SAM440	60 mph (97 km/h)	90 mph (144 km/h)	1147ft² (106.6m²) + 2 x 731ft² (67.9m²)
SAM550	60 mph (97 km/h)	90 mph (144 km/h)	2 x 690ft² (64.1m²) + 2 x 747ft² (69.4m²)
SAM555	60 mph (97 km/h)	90 mph (144 km/h)	2 x 805ft² (74.8m²) + 2 x 793ft² (73.7m²)
SAM575	60 mph (97 km/h)	90 mph (144 km/h)	2 x 805ft² (74.8m²) + 2 x 793ft² (73.7m²)
Covered Sound Wings SL250/260	50 mph (80 km/h)	90 mph (144 km/h)	632ft² (58.7m²) + 2 x 112ft² (10.4m²) per side
Covered Sound Wings SAM575	50 mph (80 km/h)	90 mph (144 km/h)	2100ft² (195.1m²) + 275ft² (25.5m²) per side
Covered Sound Wings SAM555	50 mph (80 km/h)	90 mph (144 km/h)	2100ft² (195.1m²) + 275ft² (25.5m²) per side
SAM750 with Covered Sound Wings	60 mph (97 km/h)	90 mph (144 km/h)	2 x 2075ft² (192.8m²) + 4 x 430ft² (39.9m²) + 2 x 3177ft² (295.2m²)

VALID FOR MOBILE STAGE RENTAL UNITS ONLY

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
No. 1554
DATE: 27/03/15
LICENSED PROFESSIONAL ENGINEER
PROVINCE OF PRINCE EDWARD ISLAND

PROFESSIONAL ENGINEER
J.A. Jonathan
27/03/15

PROFESSIONAL ENGINEER
J. A. J. DOUCET
35739
BRITISH COLUMBIA
ENGINEER
27/03/15

PROFESSIONAL ENGINEER ALBERTA
JONATHAN DOUCET
27/03/15

REGISTERED PROFESSIONAL ENGINEER
DATE 27/03/15
J. Doucet
10417
PROVINCE OF NOVA SCOTIA

INGÉNIEUR - ENGINEER
Benjamin St-Georges
27/03/2015
5030633
QUÉBEC

INGÉNIEUR - ENGINEER
27/03/15
Jonathan Doucet
127739
QUÉBEC

LICENSED PROFESSIONAL ENGINEER
27/03/15
DOUCET
100170573
PROVINCE OF ONTARIO

PROFESSIONAL ENGINEER
J. DOUCET
MEMBER 29292
2015 03 27
YR. MN. DAY
SASKATCHEWAN

[1] 3 seconds wind gust
* Unit #536 and up

Expiration date: December 31st, 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[1] (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.

VALID FOR MOBILE STAGE RENTAL UNITS ONLY

THE ASSOCIATION OF PROFESSIONAL ENGINEERS OF THE PROVINCE OF PRINCE EDWARD ISLAND
VALID FOR THE YEAR 2015
Jonathan Doucet
No. 1554
DATE: 27/03/15
LICENSED PROFESSIONAL ENGINEER
PROVINCE OF PRINCE EDWARD ISLAND

LICENCED PROFESSIONAL ENGINEER
Province of New Brunswick
L5000 2015
J.A. Jonathan Doucet
Signature
27/03/15
Date
INGÉNIEUR TITULAIRE DE PERMIS
Province du Nouveau-Brunswick

PROFESSIONAL ENGINEER PROVINCE OF BRITISH COLUMBIA J.A.J. DOUCET #36739 ENGINEER 27/03/15

PROFESSIONAL ENGINEER ALBERTA JONATHAN DOUCET 27/03/15

REGISTERED PROFESSIONAL ENGINEER DATE 27/03/15 J. Doucet 10417 PROVINCE OF NOVA SCOTIA

INGÉNIEUR - ENGINEER Benjamin St-Georges 27/03/2015 5030633 QUÉBEC

INGÉNIEUR - ENGINEER 27/03/15 Jonathan Doucet 127760 QUÉBEC

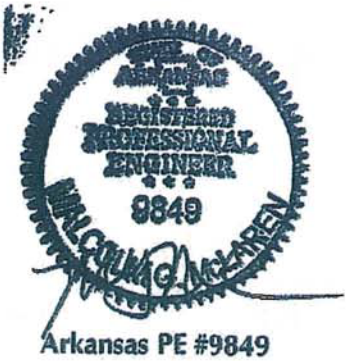
LICENSED PROFESSIONAL ENGINEER 27/03/15 J. DOUCET 100170579 PROVINCE OF ONTARIO

PROFESSIONAL ENGINEER J. DOUCET MEMBER 29292 2015 03 27 YR. MN. DAY SASKATCHEWAN

Research & Engineering

Alabama PE #30536

Arizona PE # 44656

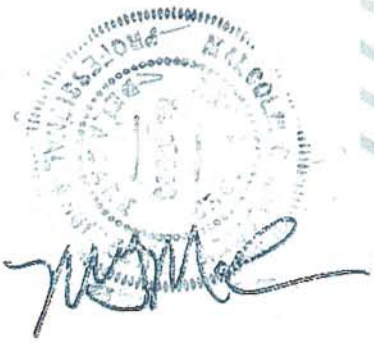


Arkansas PE #9849

California PE #C34109

Colorado PE #30481

Connecticut PE #12267



Delaware PE #10093

D.C. PE #7126

CIA # 30398
Florida PE #33033
Special Inspector PE #372

Georgia PE #14239

THIS WORK WAS PREPARED BY ME OR UNDER MY SUPERVISION.

04/30/16

Signature — Expiration Date of the License

Hawaii PE # 13502

Idaho PE #13185

Illinois SE #081-006019

Indiana PE #60900241

Iowa PE # 20250

Kansas PE # 203393

Kentucky PE #13871

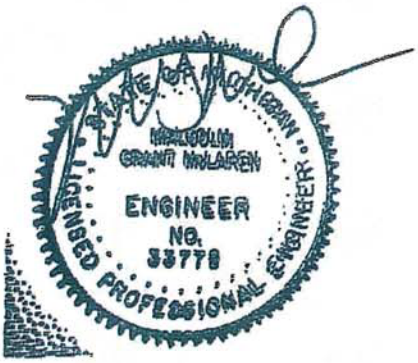
VALID FOR MOBILE STAGE RENTALS UNITS ONLY

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.

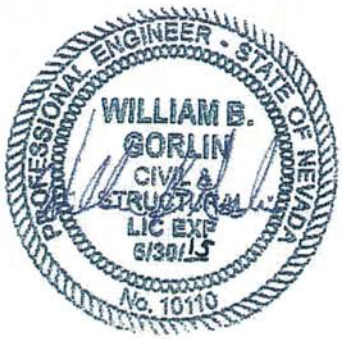
Date 3/31/15 Registration No. 25312

Minnesota PE #25312

Mississinni PE #12055

Missouri PE #E-23163

Nebraska PE # E-11416



Nevada SE #10110

New Hampshire PE #4392

New Mexico PE #19886

New Jersey PE #26476

VALID FOR
MOBILE STAGE
RENTALS UNITS
ONLY

New York PE #56880-1

North Carolina PE #17978

Ohio PE #E-048017

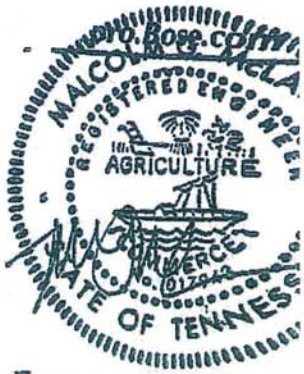
Oklahoma PE #20741

Oregon PE# 12000

Pennsylvania PE #37653

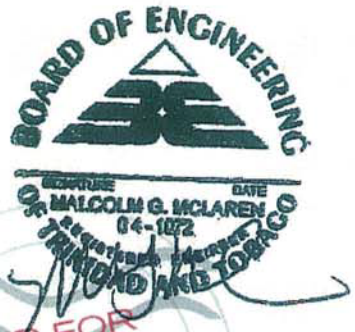
Rhode Island PE #8774

South Carolina PE #16783



Tennessee PE #17943

Texas PE #64236



Trinidad & Tobago PE # 1072 E

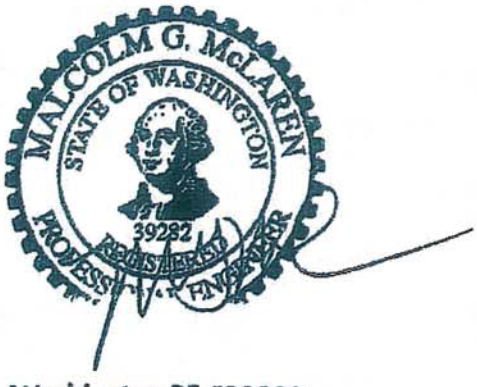
Utah SE #188525

VALID FOR MOBILE STAGE RENTALS UNITS ONLY

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

North Dakota PE # PE-5411

Standard Form 1199A (EG)
(Rev. June 1987)
Prescribed by Treasury
Department
Treasury Dept. Cir. 1076

DIRECT DEPOSIT SIGN-UP FORM

OMB No. 1510-0007

A NAME OF PAYEE(last, first, middle initial)

ADDRESS (street, route, P.O Box, APO/FPO)

CITY STATE ZIP CODE

TELEPHONE NUMBER

PAYEE/JOINT PAYEE CERTIFICATION

In signing this form, I authorize my payment to be sent to the financial institution named to be deposited to the designated account.

B TYPE OF DEPOSITOR ACCOUNT

CHECKING SAVINGS

C NAME AND ADDRESS OF THE BANK

D DEPOSITOR ACCOUNT NUMBER

E ROUTING NUMBER

SIGNATURE

DATE

National Park Service

National Capital Region

Special Event & Tent Requirements

November 2014
Version 4

DRAFT

NCRO Fire & Emergency Management
National Park Service
1100 Ohio Drive, SW
Washington, DC 25425

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

DRAFT

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.

DRAFT

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
Low-Hazard	Less than **1 gl**. fuel	5B Fire Ext.	30 ft. apart
NFPA10:5.4.1.1		10B Fire Ext.	50 ft. apart
Ordinary-Hazard	Less than **1-5 gl**. fuel	10B Fire Ext.	30 ft. apart
NFPA10:5.4.1.2		20B Fire Ext.	50 ft. apart
High-Hazard	More than **5 gl.** fuel	40B Fire Ext.	30 ft. apart

DRAFT

NFPA10:5.4.1.3		80B Fire Ext.	50 ft. apart

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)
NO ONSITE STORAGE OF SPARE LPG IS PERMITTED	

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

DRAFT

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

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:

[redacted]

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 Informaiton

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
3176-00017-50128-00-3176000002-0000-000000-000000-000000-0000000000	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)

Approved By: Erika Fitzgerald, Finance Director, 512.505.4409 (Print Name, Title & Phone #) — 9/23/15 (Signature & Date)

Approved By: (Print Name, Title & Phone #) — (Signature & Date)

Approved By:
(Division SVP Finance for wires over $500K)
**Refer to SOA - Appendix I for list
(Print Name, Title & Phone #) — (Signature & Date)

Accounting Department Approval:
***(CAO approval needed for wires over $750K)
(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

Ver. 2

Please SCAN and EMAIL to CorporateCashmgmt@livenation.com or FAX completed form to (713) 693-2638

***Wires over $750K should be e-mailed to - WiresforCAOapprovalover750K@livenation.com for CAO approval.

JRM

United States Park Police

Integrity Honor Service

Invoice

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

TO Tiffinay Rose
1300 Pennsylvania Avenue, NW, Suite 370
Washington, DC, 20004
202-688-3763
trose@nationalmall.org

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

Approved:
Steven Booker, Major
Commander, Icon Protection Branch

Contact Officer		District		PAYMENT TERMS			DUE DATE	
Lt. James Murphy 202-200-9222		;pecial 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
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%.

Total Hours	1702.00
Total Rate/Hour Charge	$122,554.00
Night Differential	$4,989.60
Total Due for Services	$127,543.60
Amount Paid	
Amount Due	$127,543.60

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 eve... 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.****

~~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

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

Field Name	Code	Value
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> 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: B ack
DECORATION: Embro dery
LOCATIONS:

ARTWORK SPECS

SIZE: 3” w x 3” h
COLORS3395 C, wh te
FIRST DOWN WHITE: N/A

SPECIAL INSTRUCTIONS

PRODUCTION SPECS

BLANK: V ny st cker
BASE COLOR: Wh te
DECORATION:
LOCATIONS:

ARTWORK SPECS

SIZE: 4” w x 1.625” h
COLORS: 3395 C, wh te
FIRST DOWN WHITE: N/A

SPECIAL INSTRUCTIONS

PRODUCTION SPECS

BLANK: Amer can Appare BB408
COLOR: B ack Aqua
DECORATION: Screen pr nt ng
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: Wh te
FIRST DOWN WHITE: No

SPECIAL INSTRUCTIONS

Front art s same as men's/un vers on

WOMEN'S 2015 OUTLINE COMMEMORATIVE TEE
LM15W01

LANDMARK FESTIVAL 2015

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
	37	0	33	0	66

Padded chairs

2

2

Emailed 8/11

	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)

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:	Signature:	Date:
MICHAEL KIPP	Michael Kipp	8/10/15

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	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☒ 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 CHILI BOWL
Name of the On-Site Certified Food Service Manager/Supervisor	MICHAEL KIPP
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	KAMAL ALI 202-667095
Street Address, City, State, ZIP	1213 U ST NW, WASHINGTON DC 20009

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☑ 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.

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

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. HALF SMOKE	GRILLED PORK & BEEF SAUSAGE IN BUN WITH TOPPINGS	
2. BEEF DOG	GRILLED BEEF DOG IN BUN WITH TOPPINGS	
3. BEN'S NACHOS	CORN NACHOS WITH HOT CHILI SAUCE & HOT CHEESE	
4. CHILI (OU) CHARNE	BEEF & BEAN CHILI	
5 VEGGIE CHILI	SOY PROTEIN & VEGETABLE CHILI	

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. HALF SMOKE	2. BEEF DOG	3 NACHOS	4. CORN CHOWDER	5. VEGGIE CHILI
Served ON site ?	~~COLD~~ / HOT	~~COLD~~ or (HOT)	COLD or (HOT)	COLD or (HOT)	~~COLD~~ or (HOT)	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	(YES) or ~~NO~~	(YES) or ~~NO~~	(YES) or ~~NO~~	~~YES~~ or (NO)	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	COLD or HOT
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	~~_____~~	165 °F	165 °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	165 °F	165 °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	~~YES~~ or (NO)	~~YES~~ or (NO)	(YES) or ~~NO~~	(YES) or ~~NO~~	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 ?	~~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.	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 ?	~~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 ~~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.

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 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.

USING BOTTLED WATER & C3 PROVIDING POTABLE WATER

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.

C3 PROVIDING 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.

HANDWASHING STATION PROVIDED ~~BY~~ BY C3

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.

TOILET PROVIDED BY C3

6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

C3 PROVIDING DUMPSTERS

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 "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.)

   PROFESSIONAL THERMAL CONTAINERS FOR TRANSPORTING & HOLDING COLD FOOD (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.)

   SAME

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 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.

   PROFESSIONAL THERMAL CONTAINERS INSULATED TO HOLD TEMP

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.)

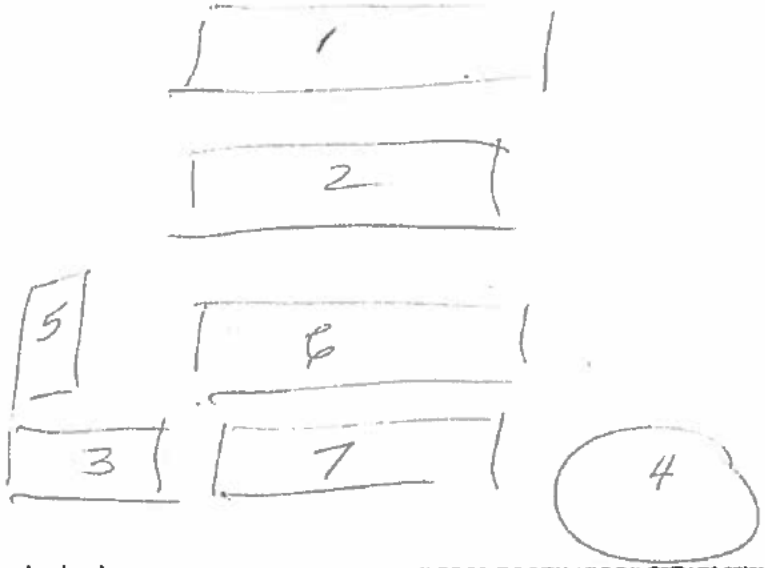
   PROPANE POT HEATER IF NECESSARY

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.

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 ↓ ↓ ↓ ↓

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] Ben's Chili Bowl

.. a currently licensed and locally inspected food establishment, located at:

[Street Address] 1213 U ST NW

[City] WASHINGTON , [ST/DC] DC ZIPCODE 20009

Hereby Authorize :

Ben's Chili Bowl

[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 & 9/27/15

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:

~~Nook~~ MIKE HERZ

[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: NIZAM B. ALI

Telephone Number: 202-667-8880

Signature of the Owner: X _____ Date signed: X 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.)

Government of the District of Columbia

Food Establishment Inspection Report

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

DOH Department of Health

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 0931XXXX-70104892 License/Customer No.

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33. Approved thawing methods used	☐	☐
IN OUT	34. Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35. Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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

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.

☒ Person-in-Charge (Signature)	Maurice Harcum (Print)	06/15/2015 Date

☒ Inspector (Signature)	Jaime Hernandez (Print)	607 Badge #	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

Billing Name and Address:	Premise/Application's Name and Address:	Registered Agent's Name and Address
12[illegible]3 U ST, LLC	1213 U ST, LLC	Jecca Corporate Services, Inc.
1213 U St Nw Washington, DC 20009	1213 U ST NW WASHINGTON, DC 20009	1225 19th St Nw # 320 Washington DC20036

Owner's Name
Corp. Name 1213 U ST, LLC
Trade Name BEN'S CHILI BOWL

Cof[illegible]/HOP#: CO1002269	SSL: 0273 0806	Zone: ARTS/CR	Ward: 1	ANC: 1B	PERM NO.	
CLASS: 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 LIGHT COLORED BACKGROUND THAT CHANGES COLOR GRADUALLY FROM

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
14.3
B
MOUNTAIN
PRODUCTIONS
WILKES-BARRE, PA
(570) 826-5566

LANDMARK MUSIC FESTIVAL – Vehicle Delivery & Access

Landmark Delivery & Access Route:

- 395 North or South to 12th Street Expressway Exit
- Exit splits – bare Left towards D St./12th St. (Truck Route)
- Right on 12th St.
- 1st light - Left on Independence (Do NOT go through 12th Street Tunnel)
-
- From Independence – Left on 23rd St. (Lincoln will be on the right)
- 23rd St/Ohio Dr. Leads into the Park

Saturday Specifics:

NOTE: 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.

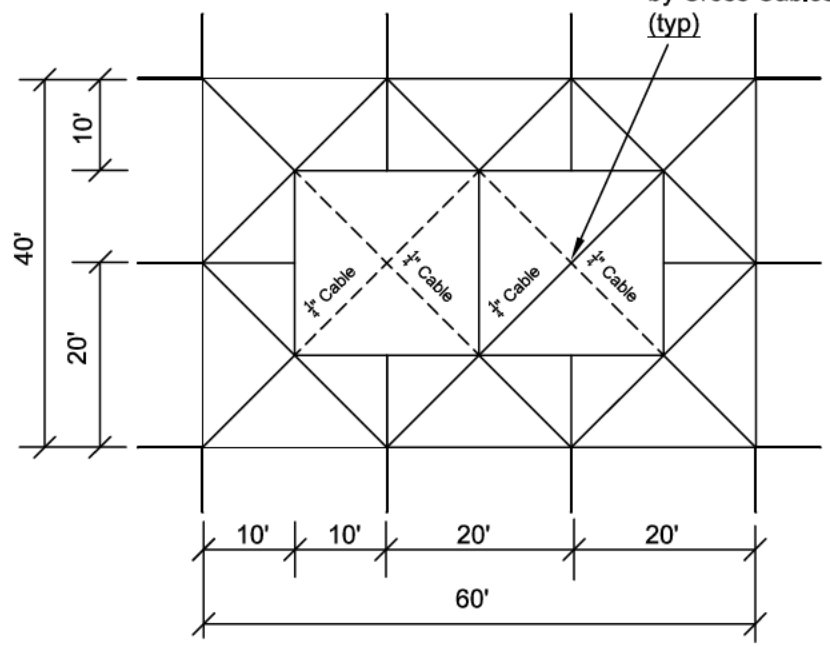
- All trucks must be manifested with C3 and will be credentialed before permitted to cross 15th Street prior to 9:30am.

Structural

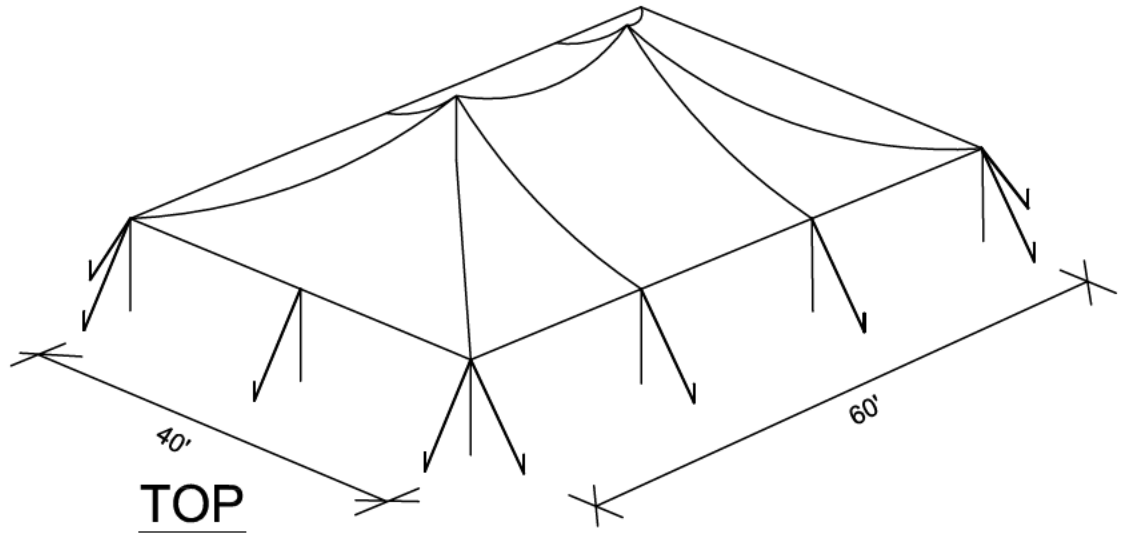
40' x 60' Tent
Festival

Wind Load 20 psf
Class "C" Exposure
90 mph

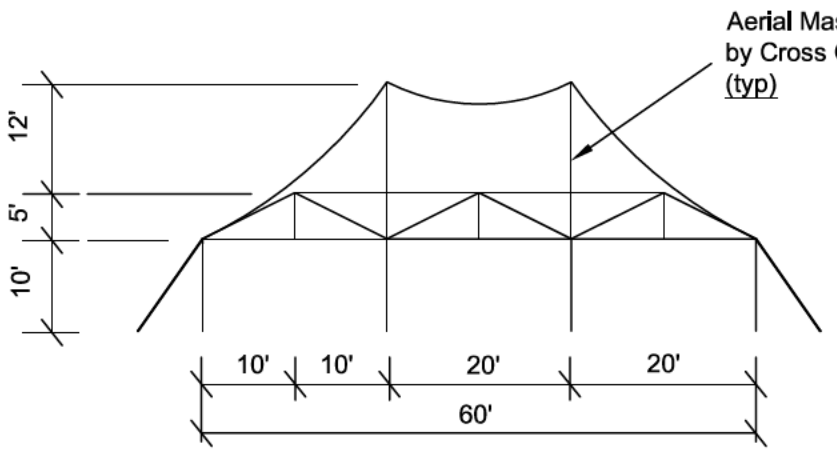
40' x 60' Tension Structure anchored with stakes.



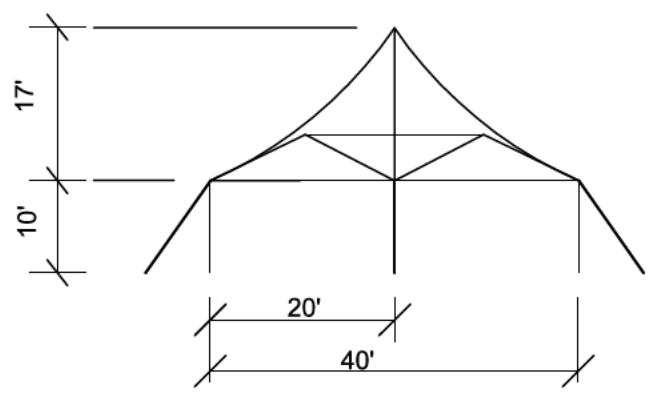
PLAN



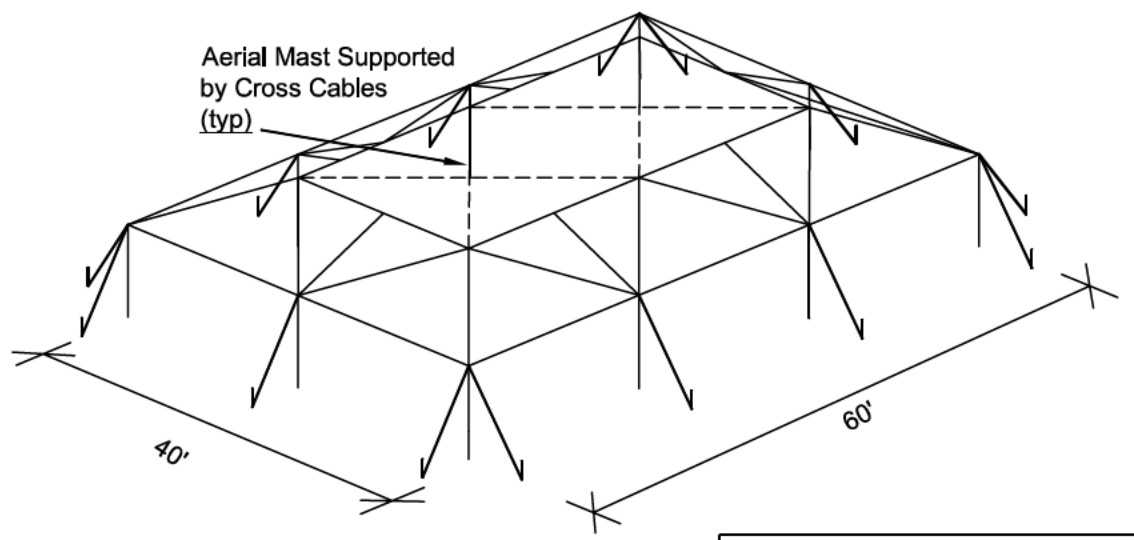
TOP



SIDE ELEVATION



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.

Staked with steel rods 1 inch in diameter, 36-42 Inches In length. Multiples may be used as necessary.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	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

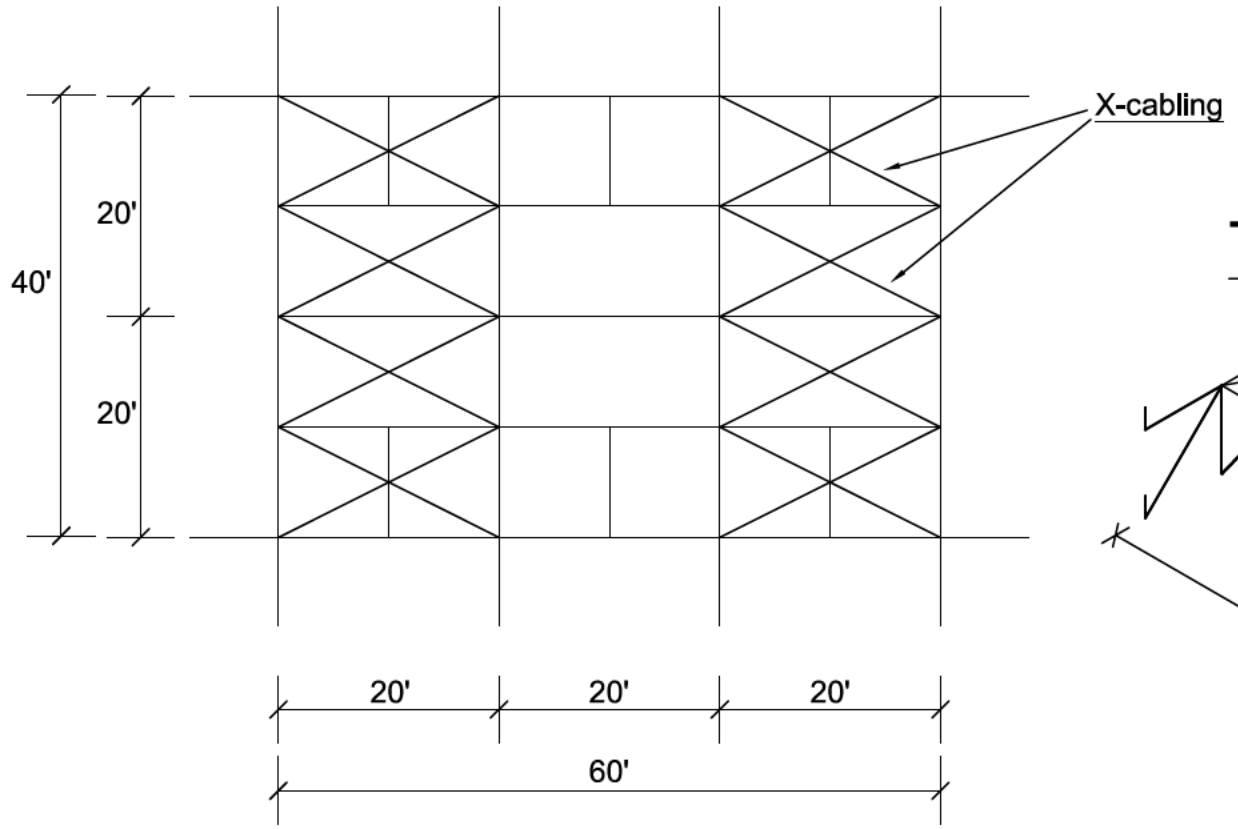
File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virginia\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 40x60 Festival Canopy Stakes.dwg

Structural

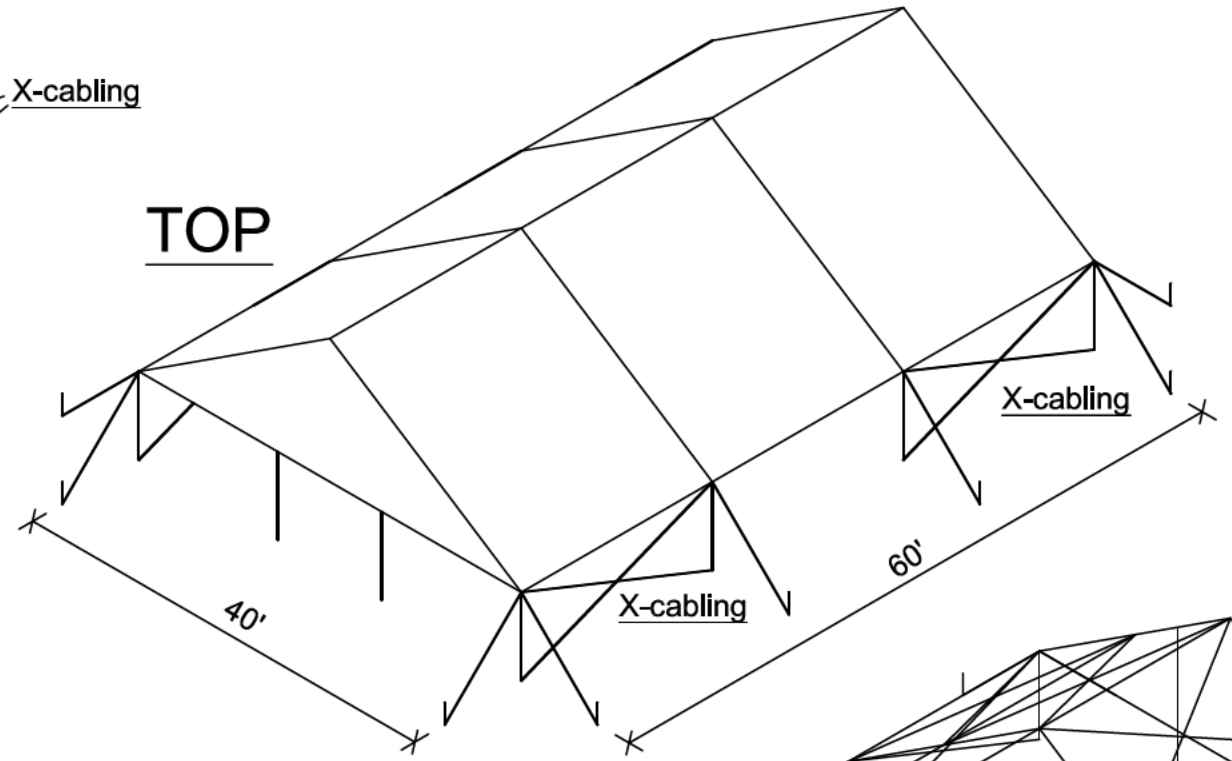
40' x 60' Tent
Navitrac

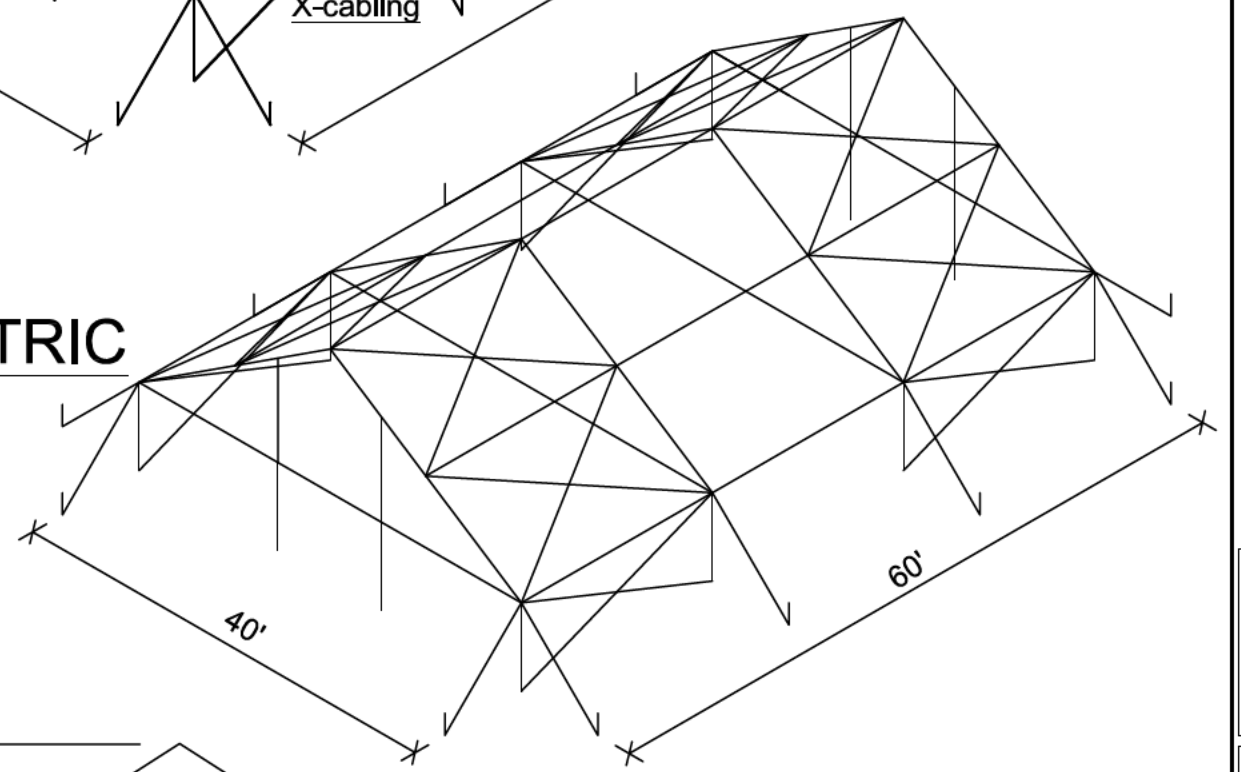
Wind Load 20 psf
Class "C" Exposure
90 mph

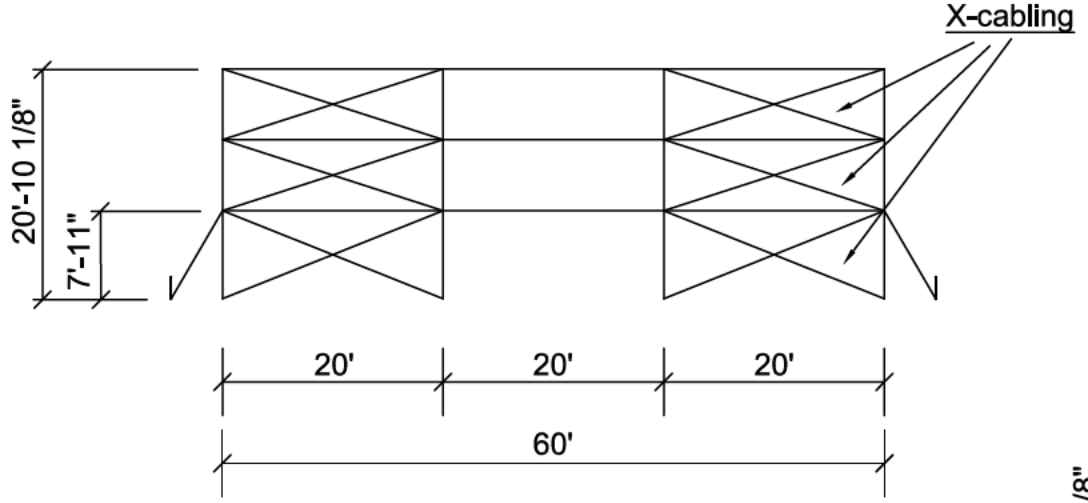
40' x 60' Structure
anchored with stakes.



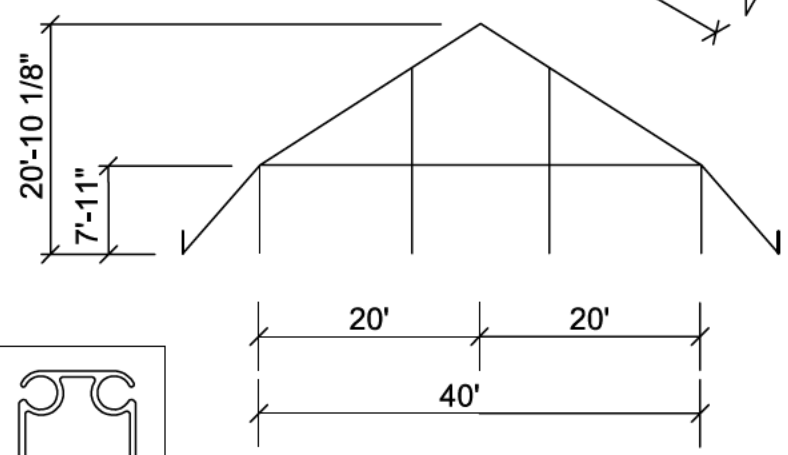
PLAN VIEW







SIDE ELEVATION

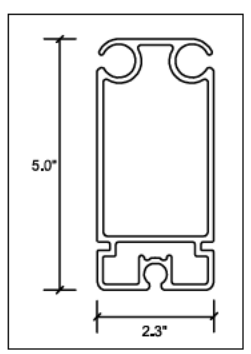


END ELEVATION

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

Frame Material Specifications
Channeled Beam Frame
Aluminum 6005-T5 or equal
Steel Tubes
ASTM A500, GRB
Steel Pins, 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 NAVI-TRAC of 100' or more in length.
For each beam, although the horizontal-cable increases overall strength, on the 40' NAVI-TRAC, it can be removed after assembly if desired.



Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@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 | DWG FILE C:\Clients\CPR\2015 Sept
SCALE Varies | DRAFTER Woody Wickliffe | 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

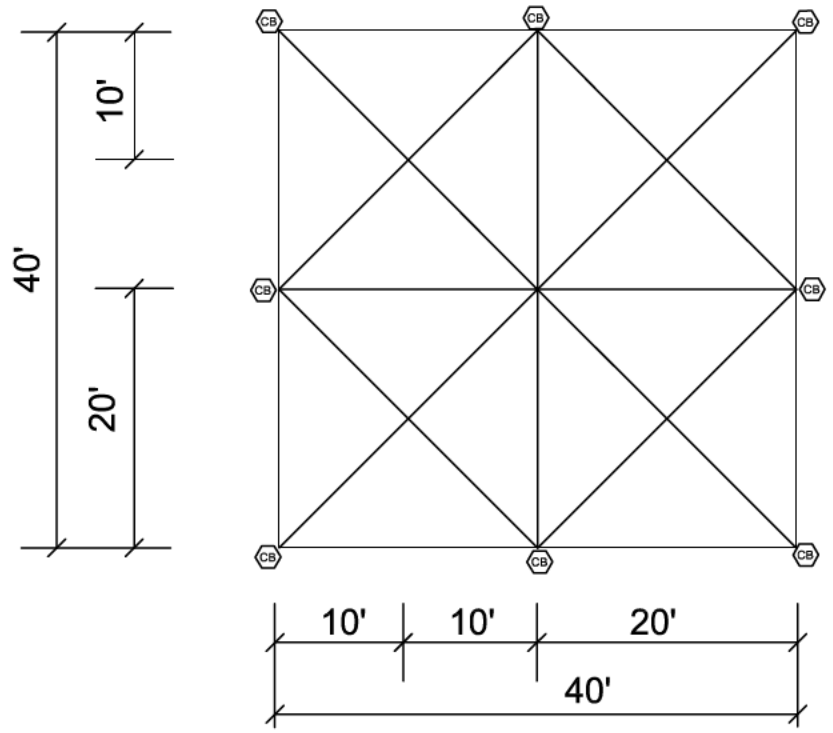
File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virgina\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Quotes - Invoices\Drawings\Structural_LG Navitrac 40x60 2 Gable Ends 20m Staked.dwg

Structural

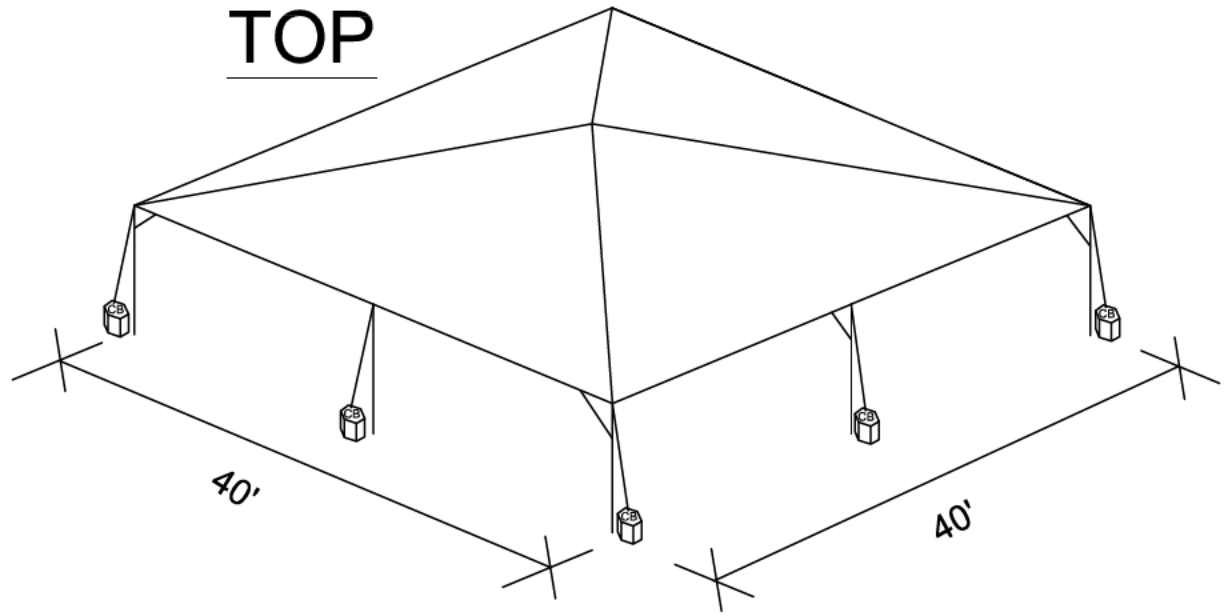
40' x 40' Tent
Future Trac

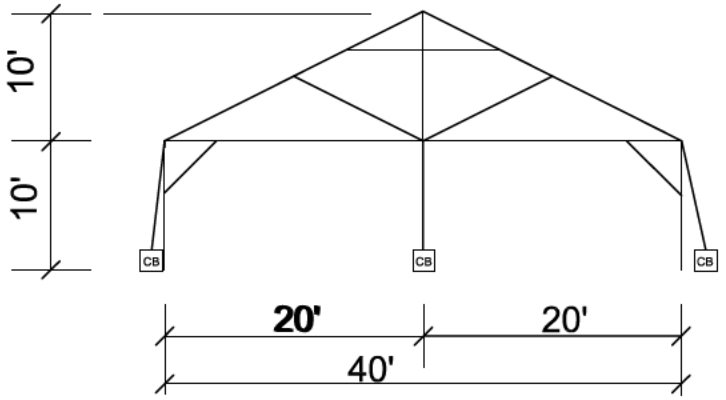
Wind Load 20 psf
Class "C" Exposure
90 mph

40' x 40' Frame Tent
anchored with ballast.

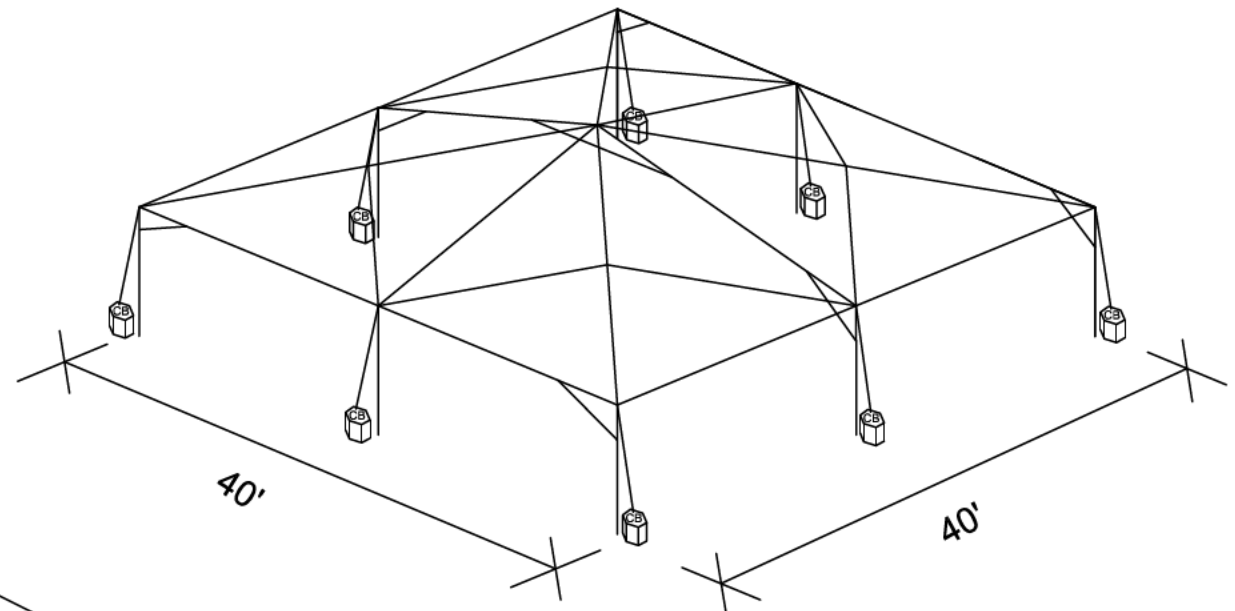


PLAN

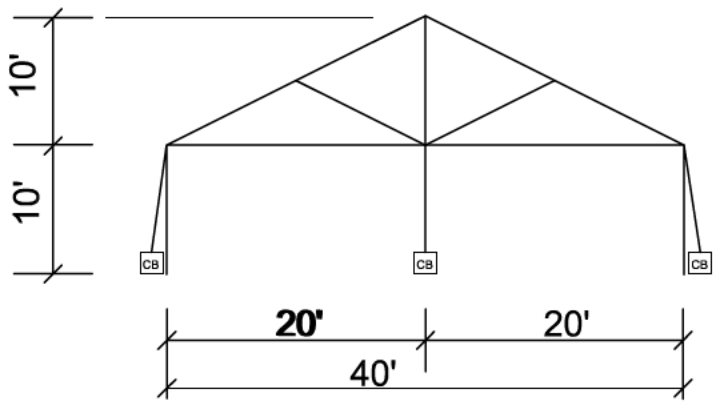




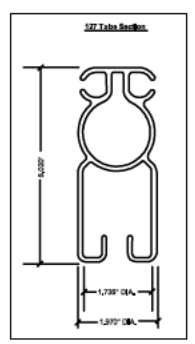
END ELEVATION

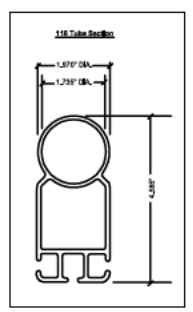


ISOMETRIC



SIDE ELEVATION





Material Properties
Members
6061-T6 or 6005-T5 Alloy
Ftu = 38,000 PSI
Fty = 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

Weighted with concrete blocks weighing 350 lbs. Multiples may be used as necessary.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@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 | DWG FILE C:\Clients\CPR\2015 Sept
SCALE Varies | DRAFTER Woody Wickliffe | 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

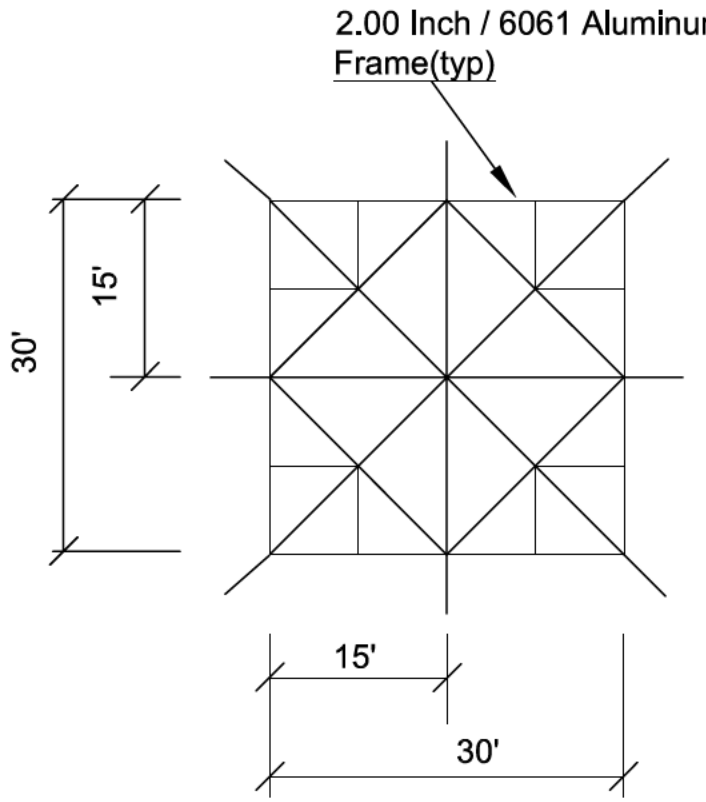
File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virgina\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 40x40 Future Trac Blocks.dwg

Structural

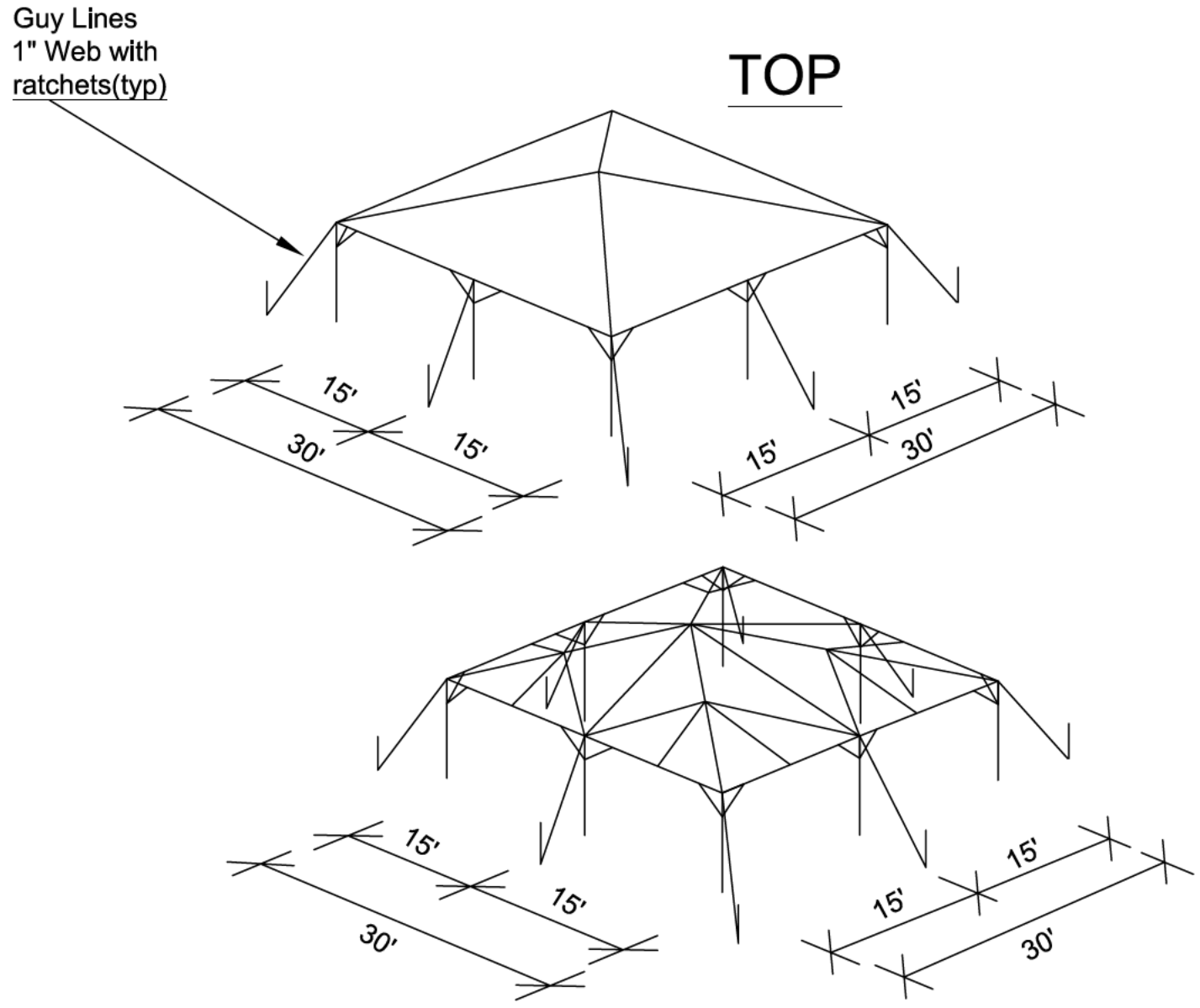
30' x 30' Tent
Future Trac

Wind Load 20 psf
Class "C" Exposure
90 mph

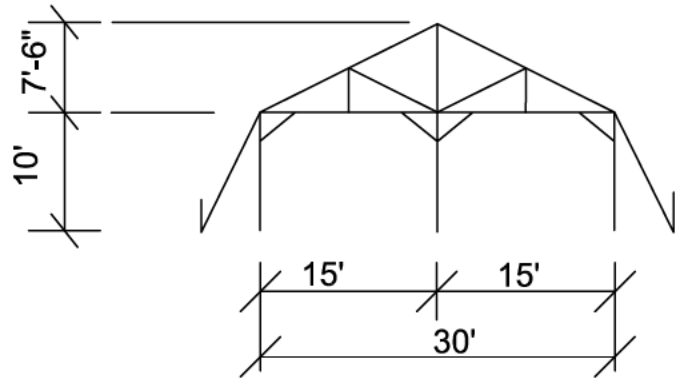
30' x 30' Frame Tent
anchored with stakes.



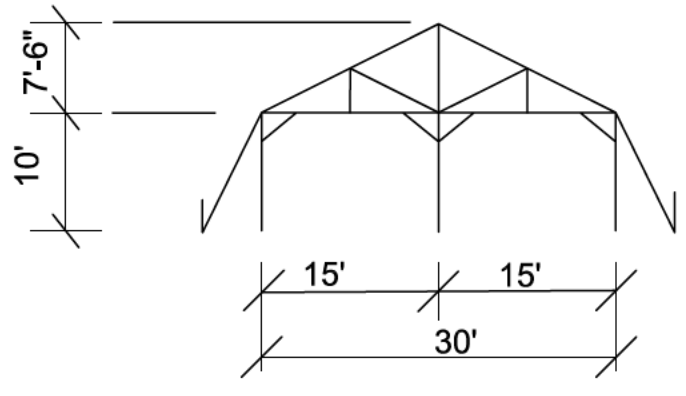
PLAN



ISOMETRIC



SIDE ELEVATION



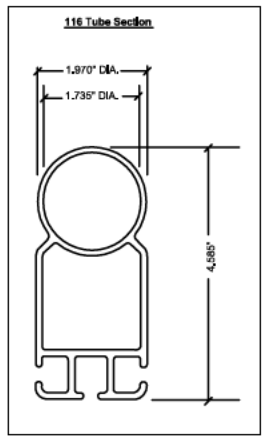
END ELEVATION

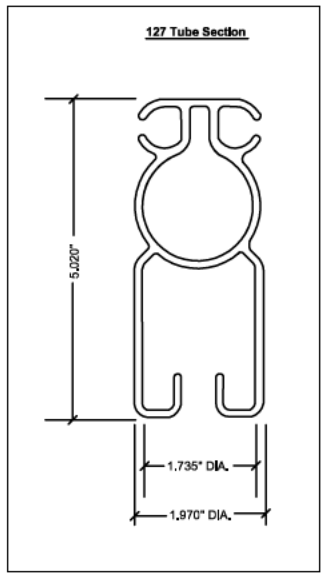
Material Properties
Members
6061-T6 or 6005-T5 Alloy

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





Staked with steel rods 1 Inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	JOB NUMBER: 00-00-000

SHEET 1 of 1

C3 Presents
Landmark Festival
Kilowatt Events Inc Producer
West Potomac Park
4592 Ohio Dr SW

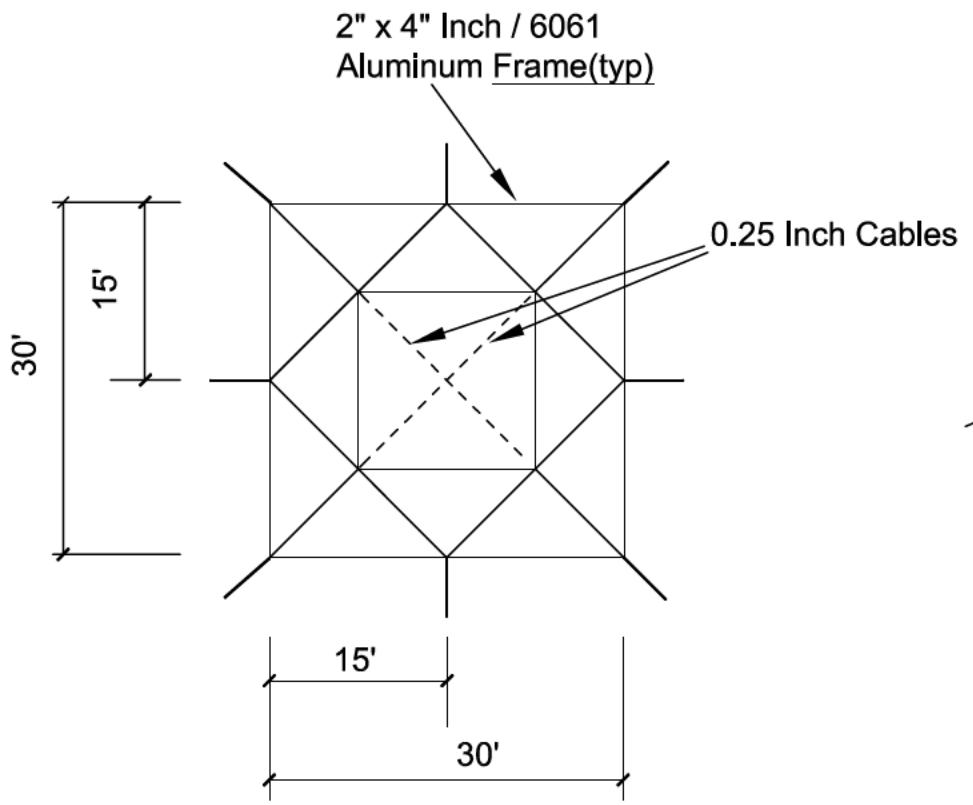
File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virgina\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 30x30 Future Trac Stakes.dwg

Structural

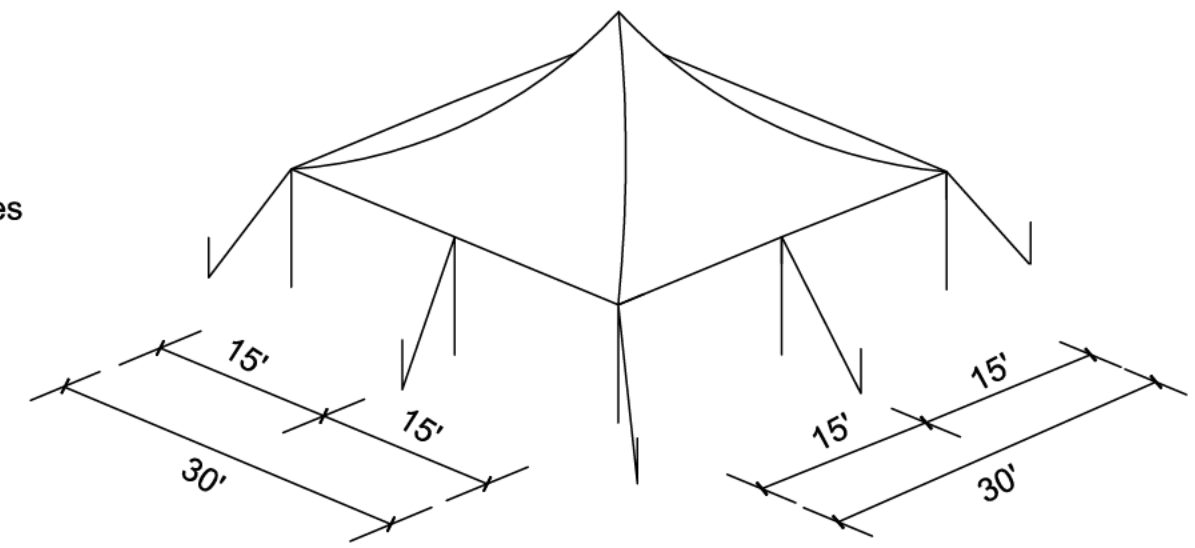
30' x 30' Tent
Festival

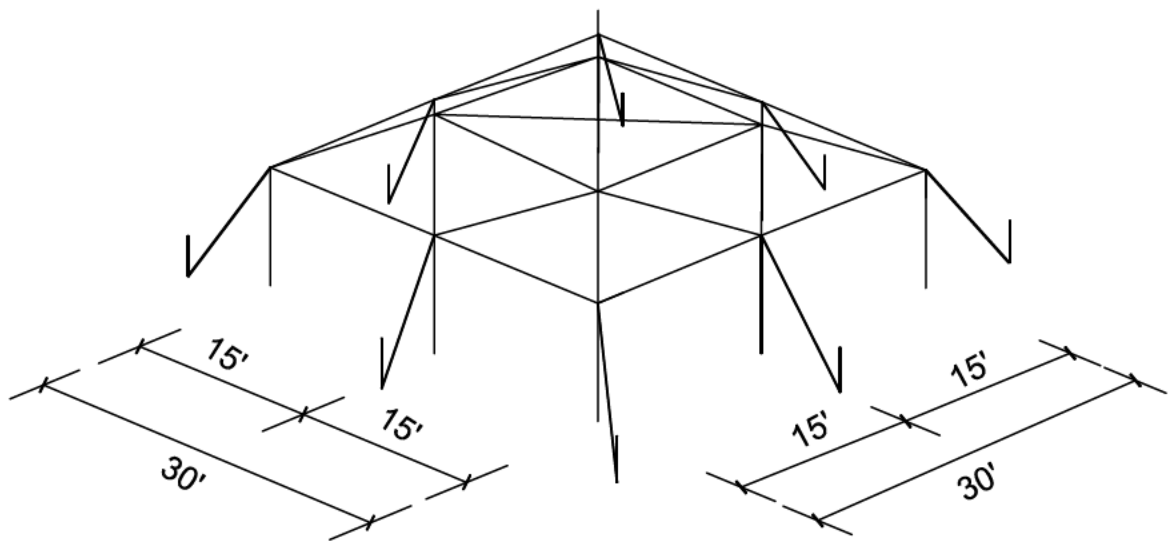
Wind Load 20 psf
Class "C" Exposure
90 mph

30' x 30' Frame Tent
anchored with stakes.

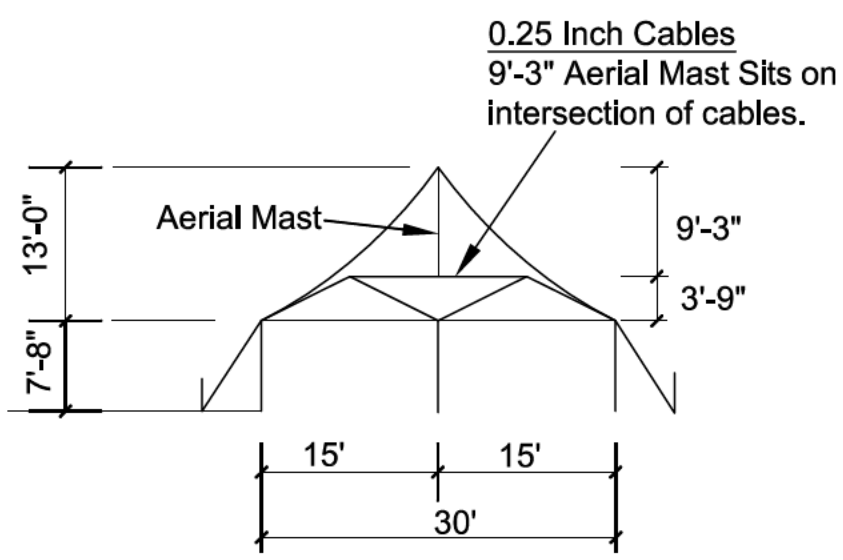


PLAN





ISOMETRIC



SIDE / END ELEVATION

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.

Staked with steel rods 1 Inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	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

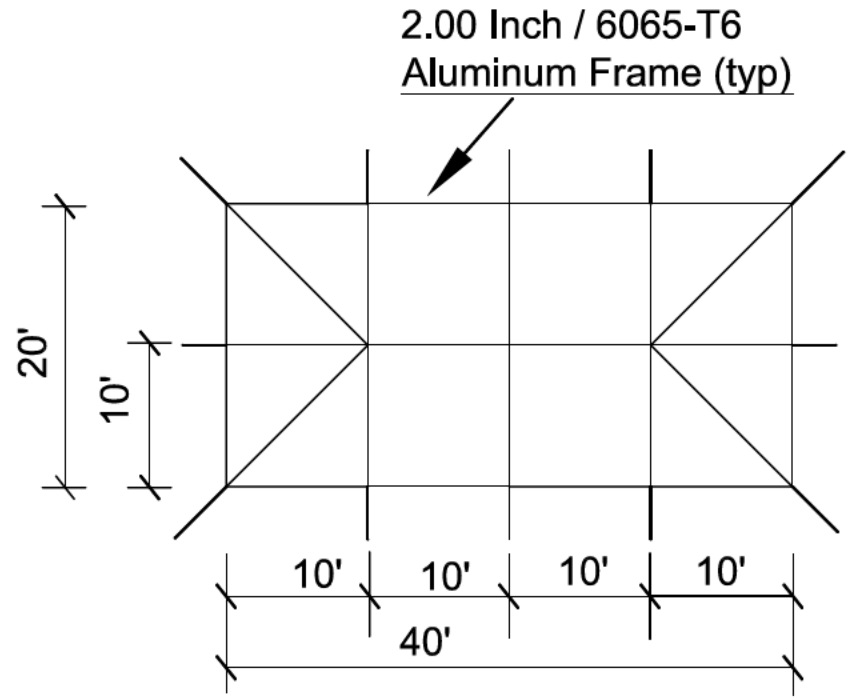
File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virginia\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 30x30 Festival Stakes.dwg

Structural

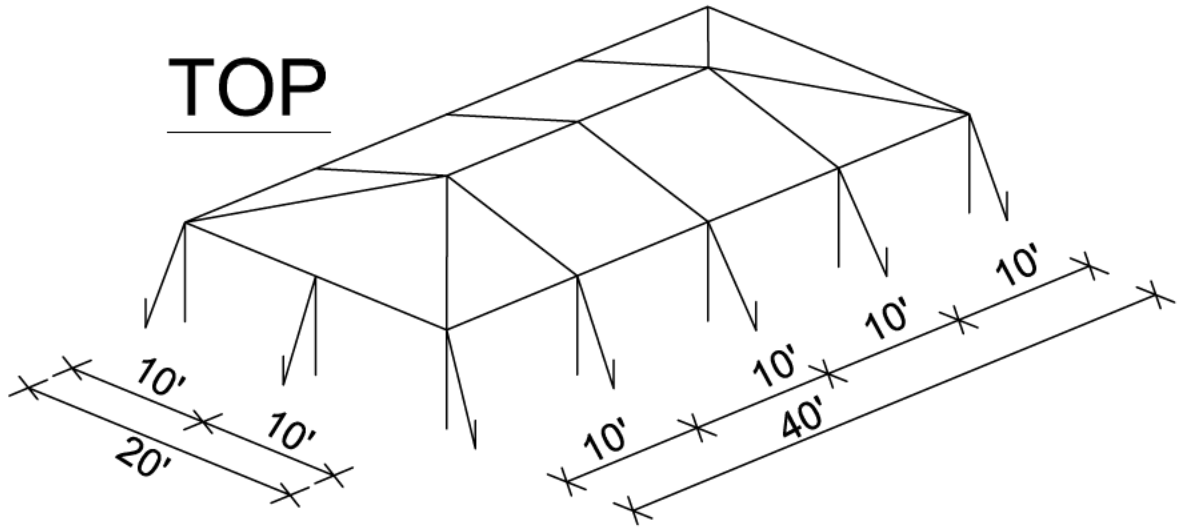
20' x 40' Tent
Toptec

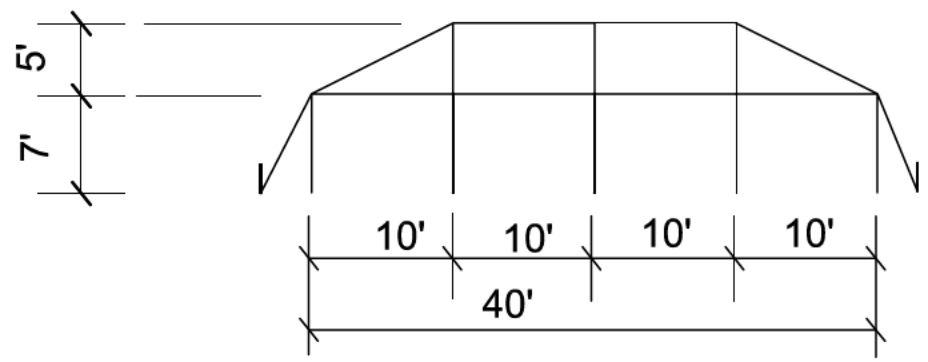
Wind Load 20 psf
Class "C" Exposure
90 mph

20' x 40' Frame Tent
anchored with stakes.

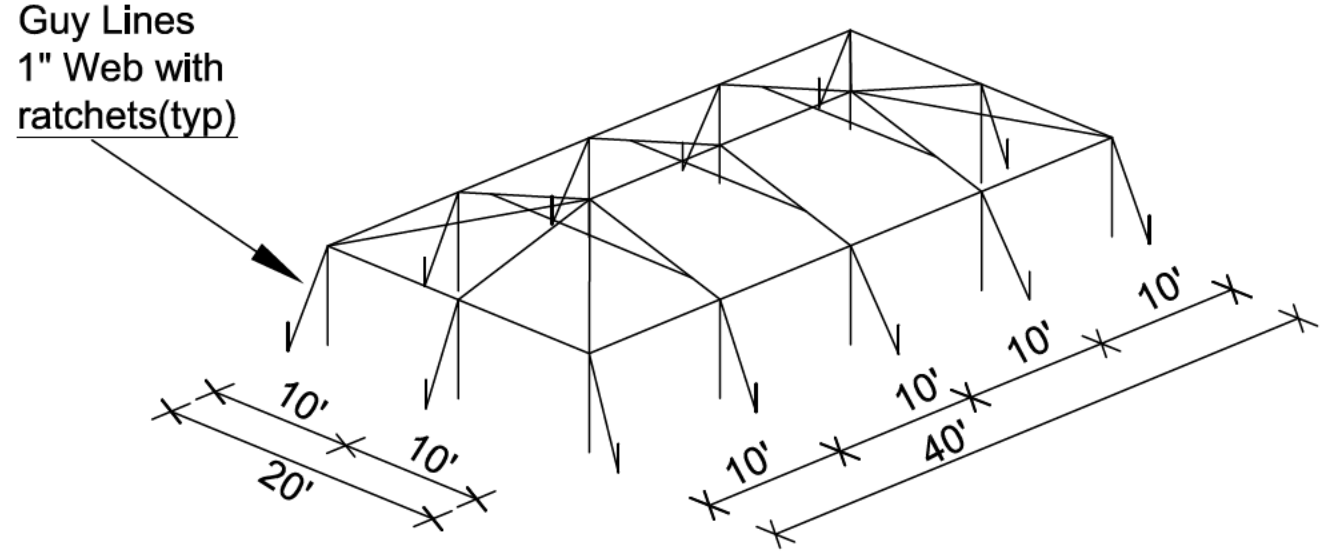


PLAN

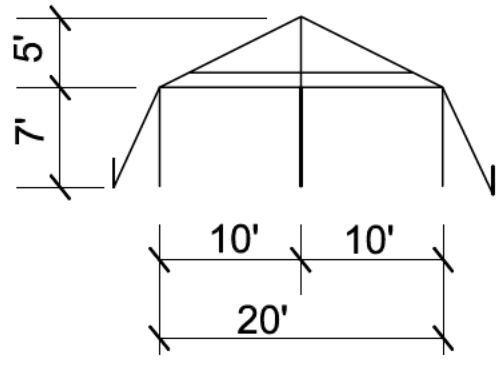




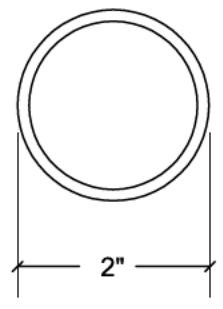
SIDE ELEVATION



ISOMETRIC



END ELEVATION



Schedule 40
Aluminum Tubing
6005-T6 or equal

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	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

File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virginia\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 20x40 Toptec Stakes.dwg

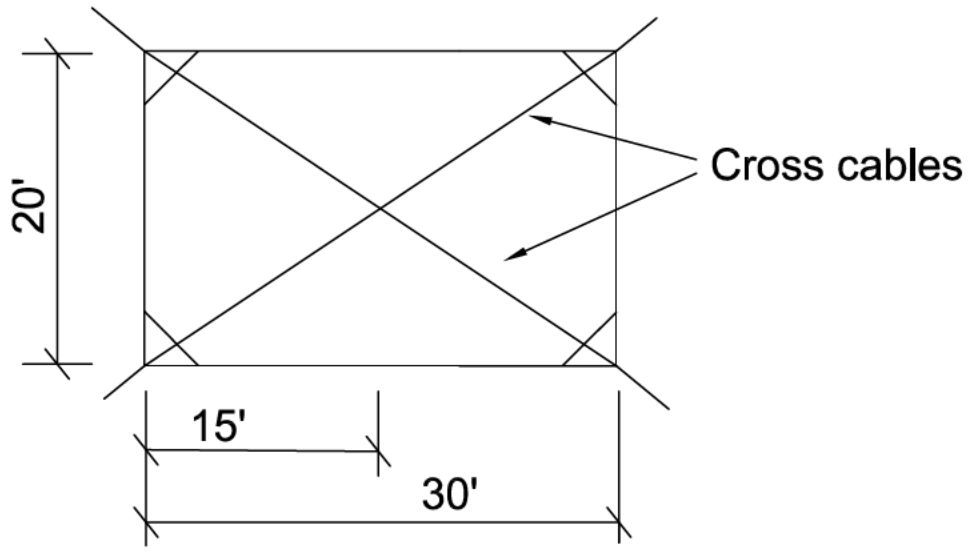
Structural

20' x 30' Tent
Century Frame

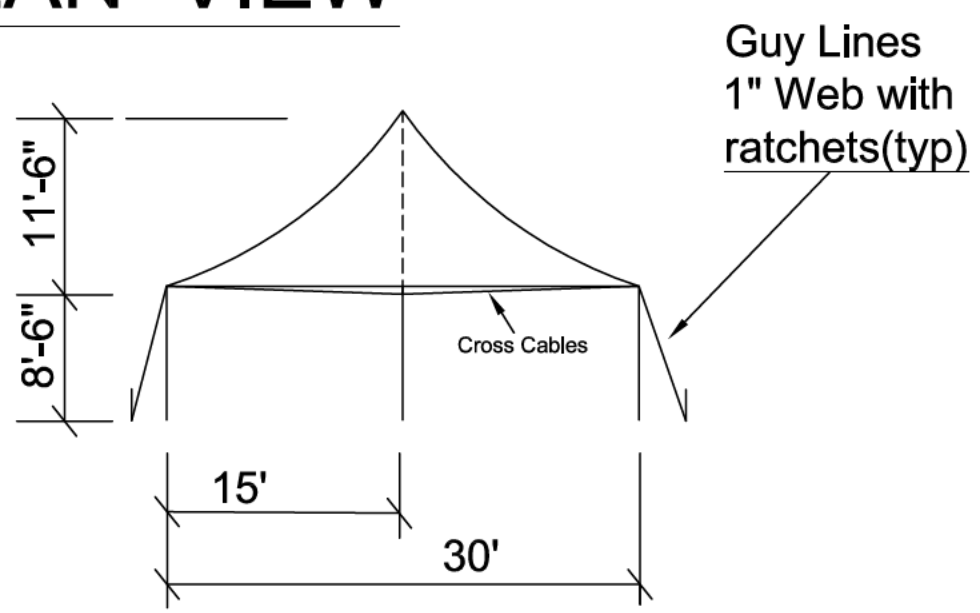
Wind Load 20 psf
Class "C" Exposure
90 mph

20' x 30' Frame Tent anchored with stakes.

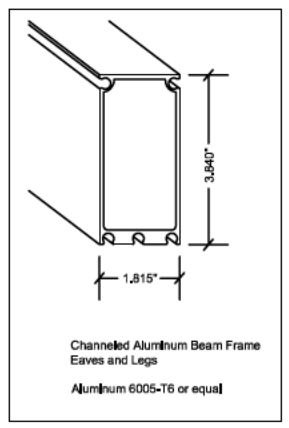
Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.



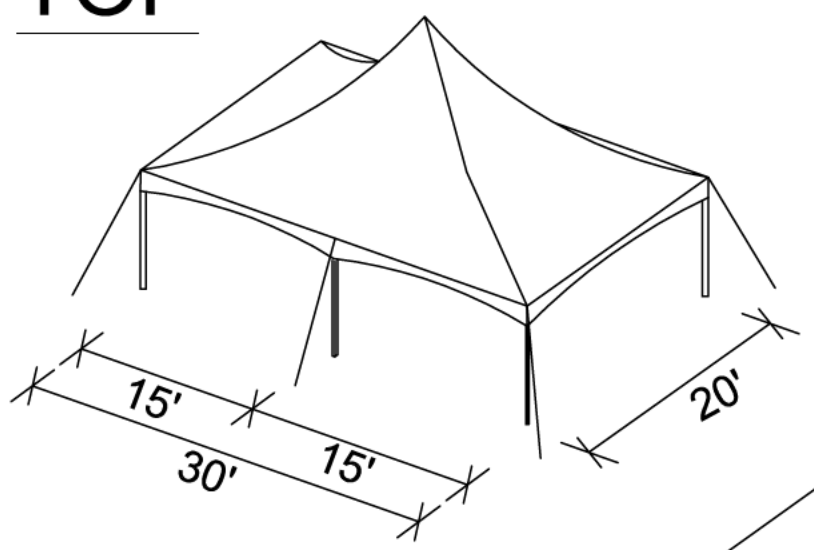
PLAN VIEW

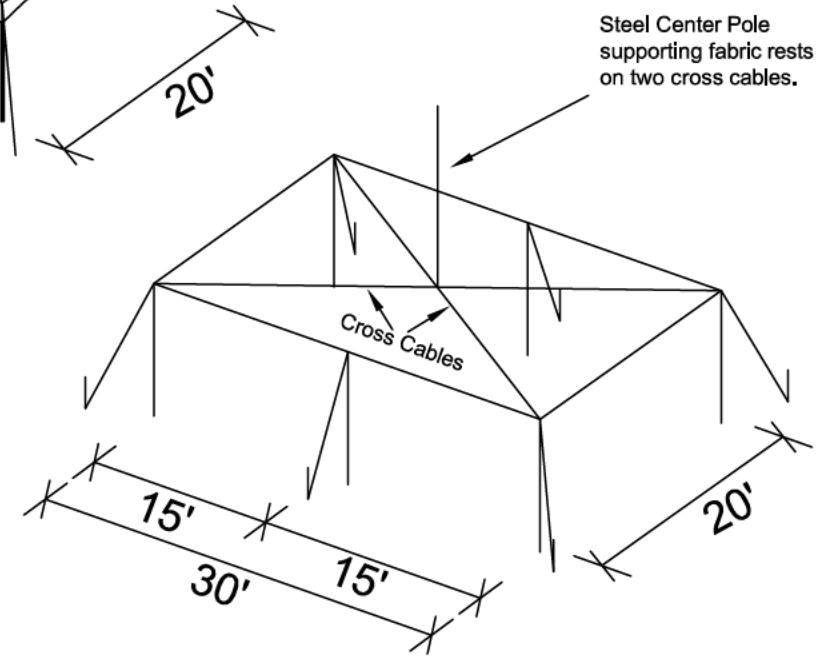


SIDE ELEVATION

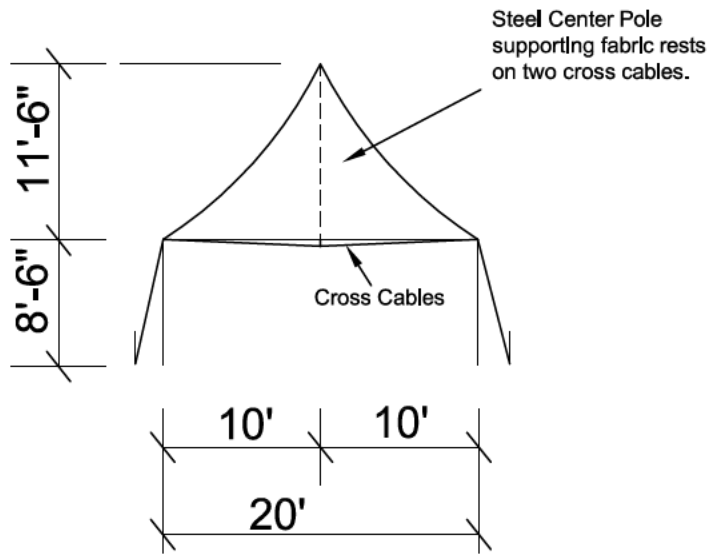


TOP





ISOMETRIC



END ELEVATION

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	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

File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virgina\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 20x30 Century Stakes.dwg

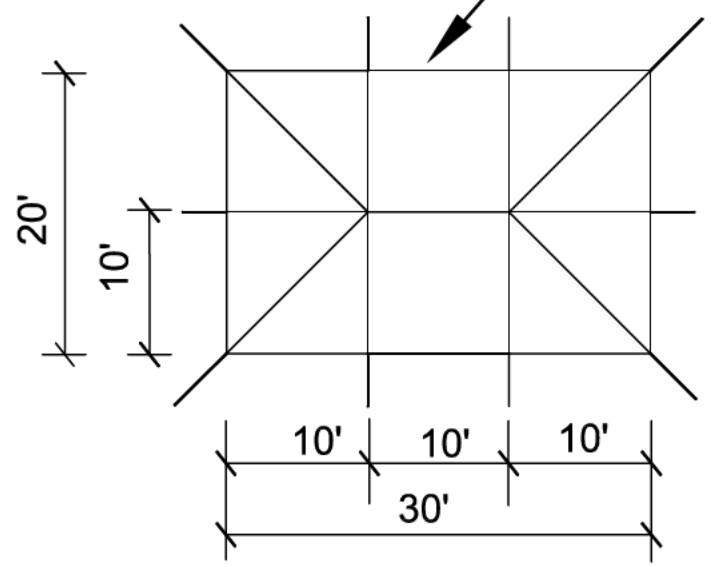
Structural

20' x 30' Tent
Toptec

Wind Load 20 psf
Class "C" Exposure
90 mph

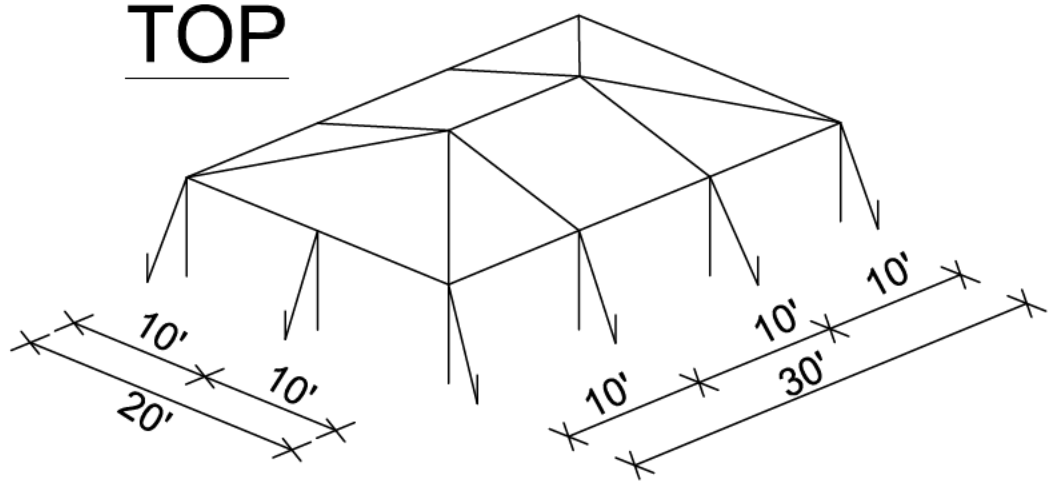
20' x 30' Frame Tent
anchored with stakes.

2.00 Inch / 6065-T6
Aluminum Frame (typ)

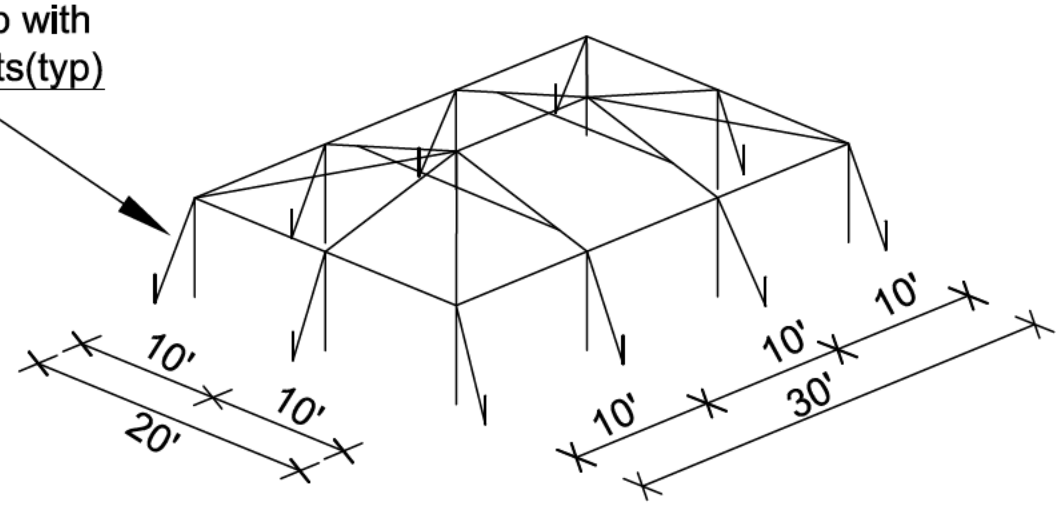


PLAN

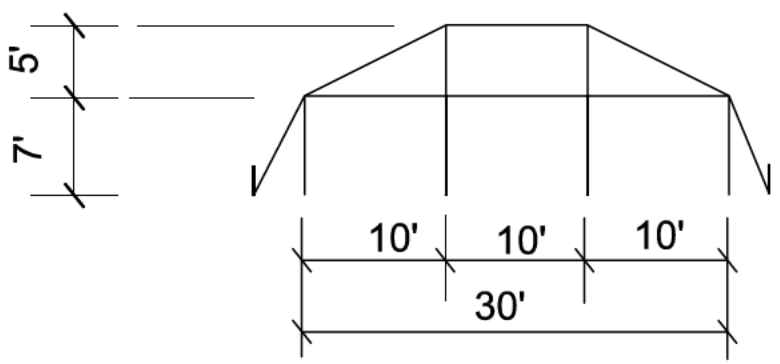
TOP



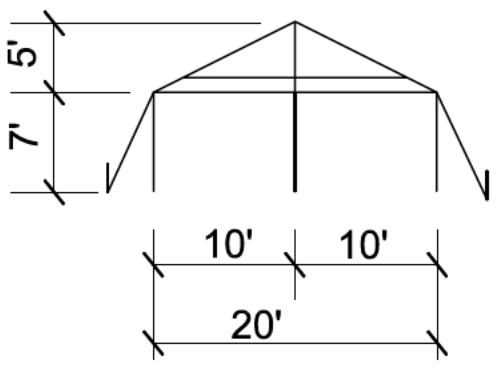
Guy Lines
1" Web with
ratchets(typ)



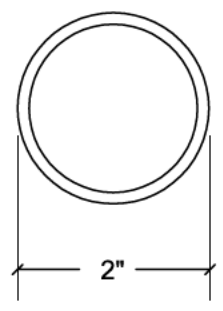
ISOMETRIC



SIDE ELEVATION



END ELEVATION



Schedule 40
Aluminum Tubing
6005-T6 or equal

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

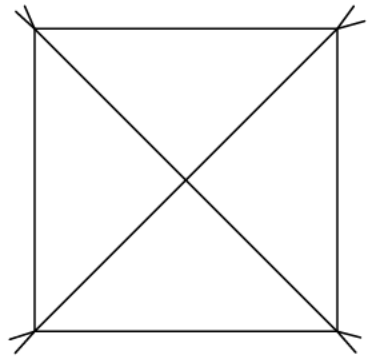
Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

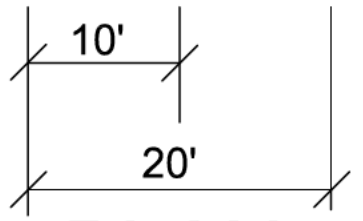
SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	JOB NUMBER: 00-00-000

SHEET 1 of 1

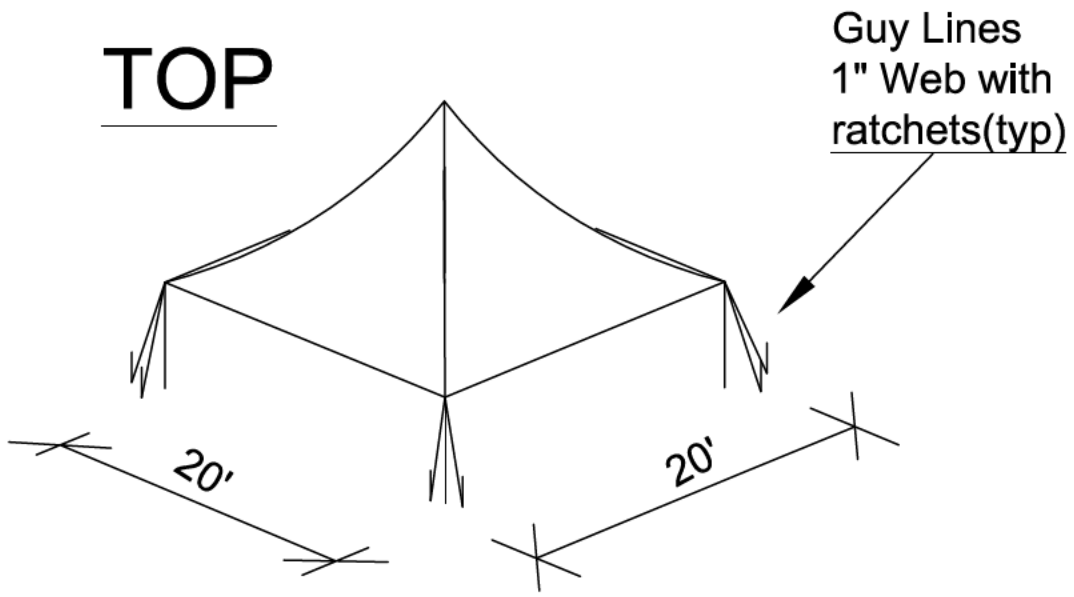
C3 Presents
Landmark Festival
Kilowatt Events Inc Producer
West Potomac Park
4592 Ohio Dr SW
Washington, DC 20551

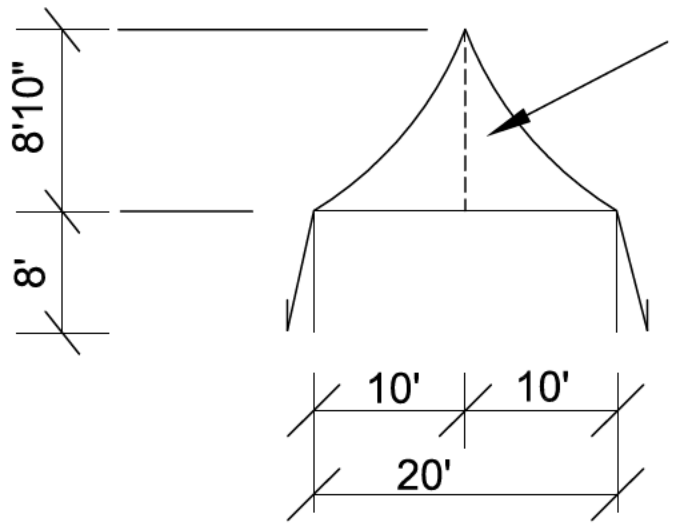
File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virginia\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 20x30 Toptec Stakes.dwg





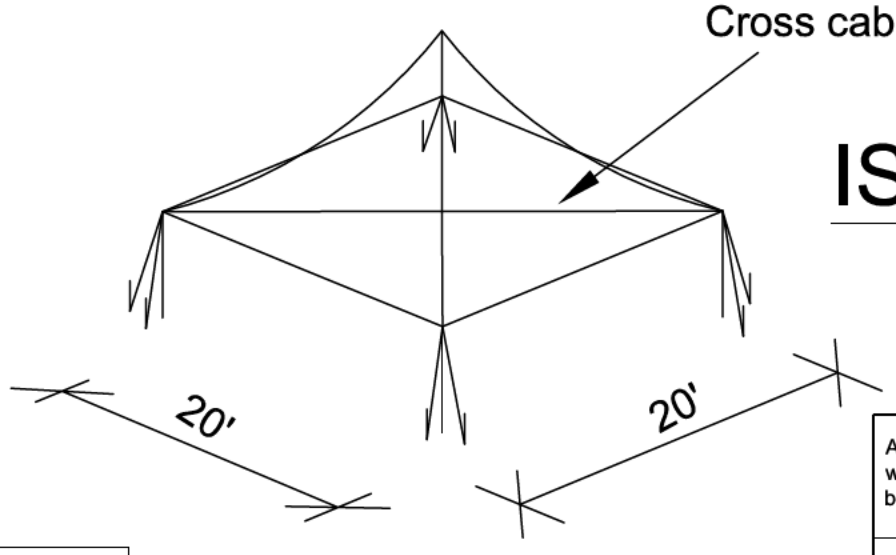
PLAN



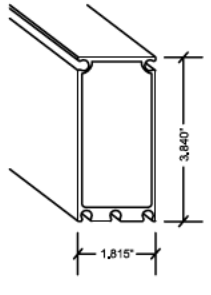


Steel Center Pole supporting fabric rests on two cross cables.

END/SIDE ELEVATION



ISOMETRIC



Channeled Aluminum Beam Frame
Eaves and Legs

Aluminum 6005-T6 or equal

Structural

20' x 20' Tent
Century Frame

Wind Load 20 psf
Class "C" Exposure
90 mph

20' x 20' Frame Tent anchored with stakes.

Staked with steel rods 1 inch in diameter, 36-42 inches in length. Multiples may be used as necessary.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Gaithersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

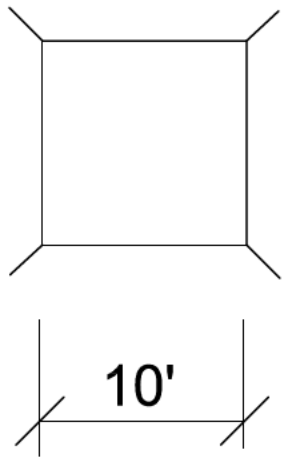
Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	JOB NUMBER: 00-00-000

SHEET 1 of 1

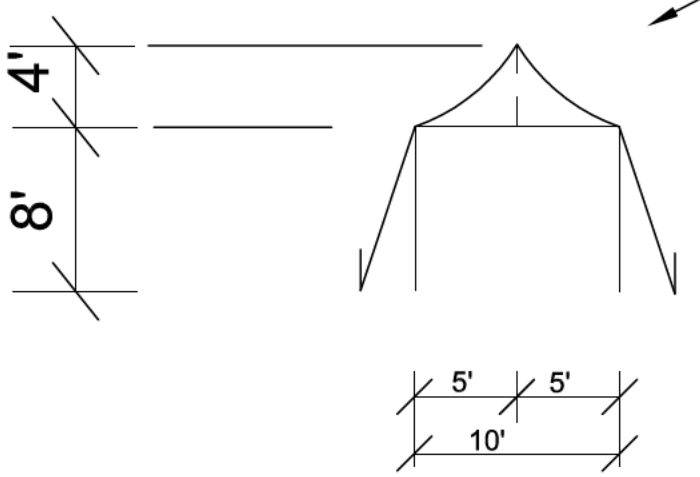
C3 Presents
Landmark Festival
Kilowatt Events Inc Producer
West Potomac Park
4592 Ohio Dr SW
Washington, DC 20551

File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virginia\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Bergen\Drawings\Structural_LG 20x20 Century Stakes.dwg



PLAN

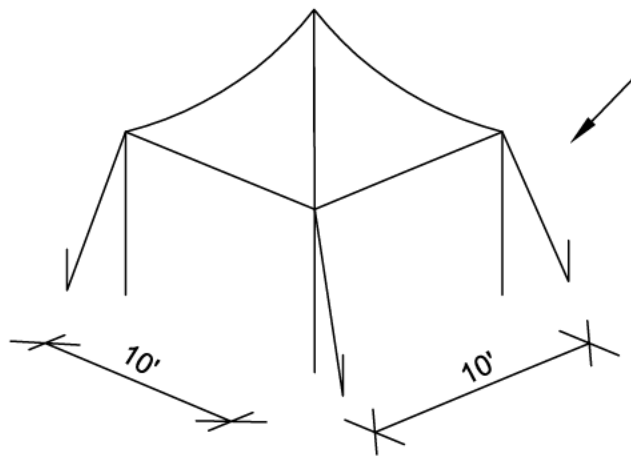
NOTE:
Center Pole supporting fabric rests on two cross cables.

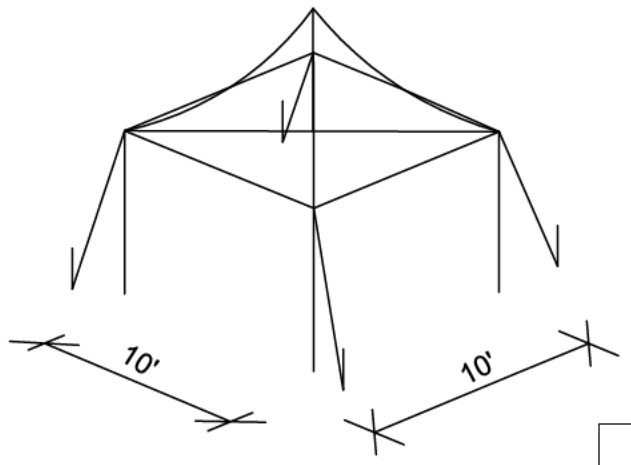


END/SIDE ELEVATION

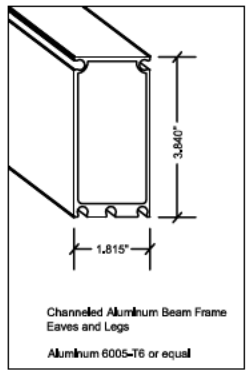
TOP

Guy Lines
1" Web with
ratchets(typ)





ISOMETRIC



Channeled Aluminum Beam Frame
Eaves and Legs

Aluminum 6005-T6 or equal

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.

Any reproduction of this document in part or in whole is strictly prohibited by law. Offenders will be prosecuted to the maximum extent available.

WT, Inc.
7418 Lake Katrine Terrace, Galthersburg, MD 20879
woodywickliffe@comcast.net

WT, Inc.
7418 Lake Katrine Terrace, Galthersburg, MD 20879
woodywickliffe@comcast.net

Date	Revision

Landmark Festival

Installation on Sept 18, 2015
Events on Sept 26 & 27, 2015
Removal on Sept 28 & 29, 2015

SIZE	DWG FILE	
11x17	C:\Clients\CPR\2015 Sept	
SCALE: Varies	DRAFTER: Woody Wickliffe	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

File Location:C:\Users\Woody\Dropbox\Permit Stuff\Clients\Virginia\Classic (Capital) Party Rentals\2015 09 Sept 26 C3 Presents Berger\Drawings\Structural_LG 10x10 Century Frame Stakes.dwg

Don Irwin, Editor, Punk Life Zine
2240 Montevideo Drive, Pittsburg, CA 94565
punklifedc@gmail.com

May 12, 2015

Juliana Mulholland, Esq.
Amy Corbin
C3 Presents
300 West 6th Street, Suite 2100
Austin, TX 78701

Ariel Z. Emanuel
Dave Wirtschafter
William Morris Endeavors
9601 Wilshire Blvd
Beverly Hills, CA 90210

Caroline Cunningham
Trust for the National Mall
1300 Pennsylvania Avenue, NW
Suite 370
Washington, DC 20004

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, PEPCO, 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 Layfayette 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

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

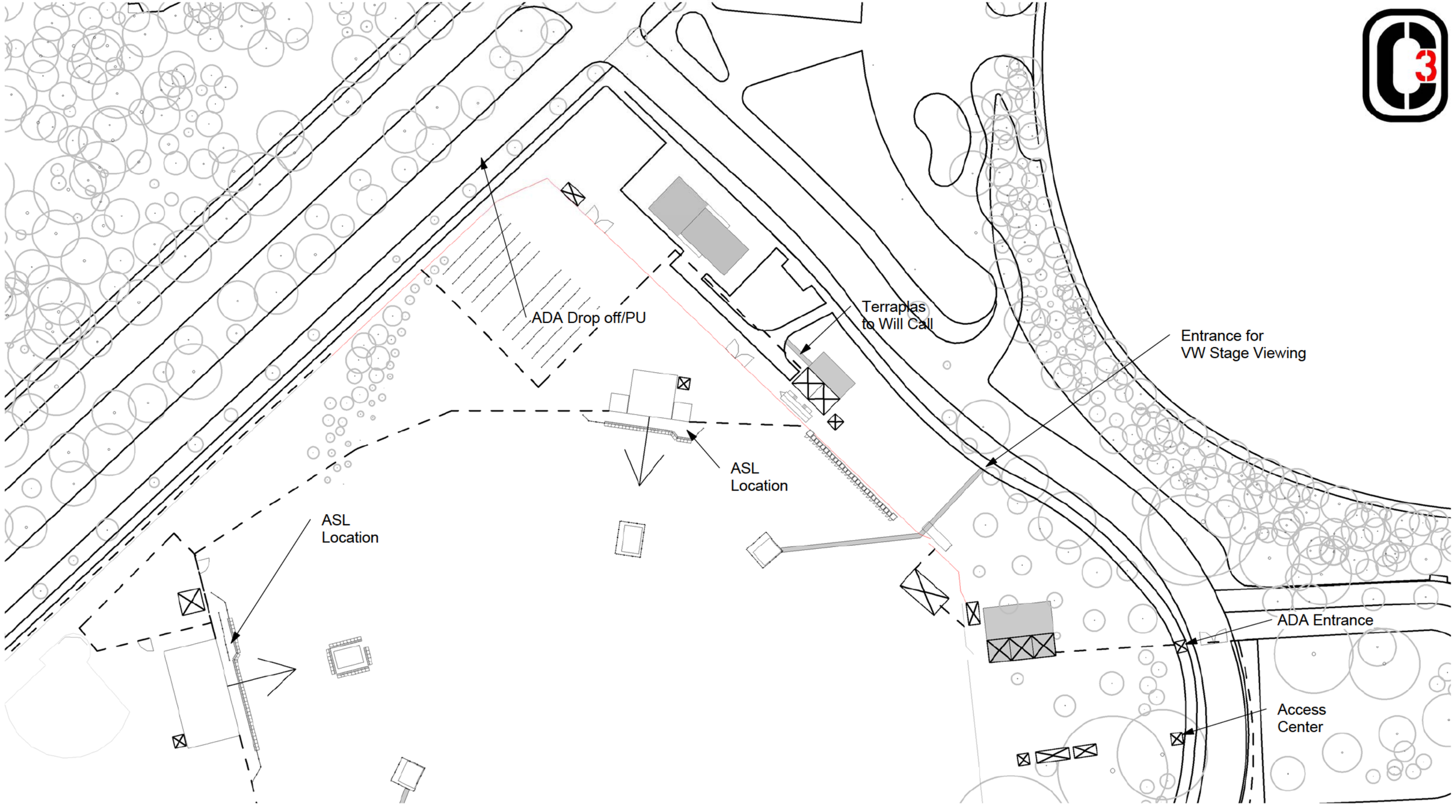
Editor

Ove l 3 x48 an s ape

a ma k M s es va

W st o omac a k

9/15/2016 8:11:55 PM

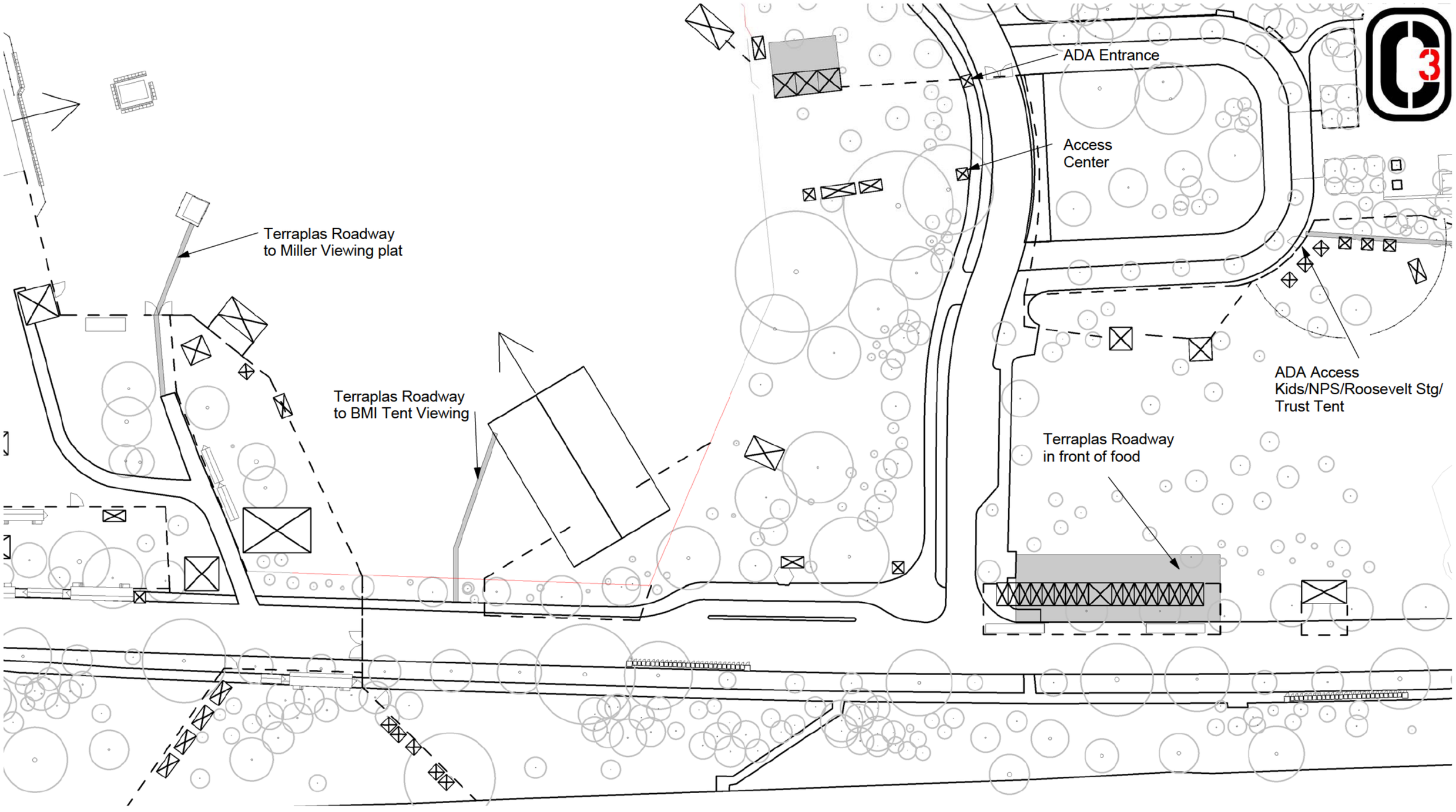


ADA 1

Landmark Music Festival

West Potomac Park

9/15/2016 8:12:03 PM

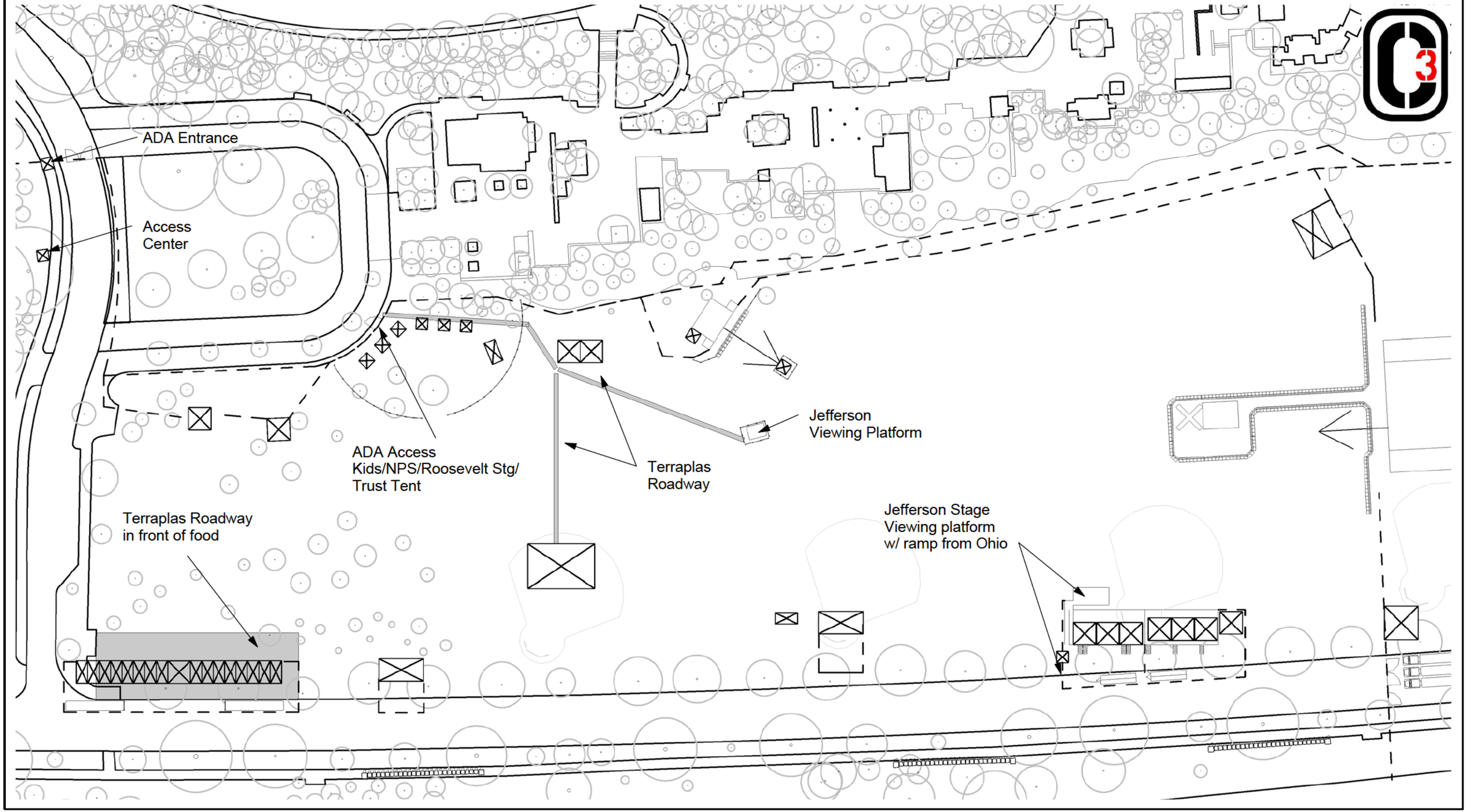


ADA 2

Landmark Music Festival

West Potomac Park

9/15/2016 8:12:11 PM

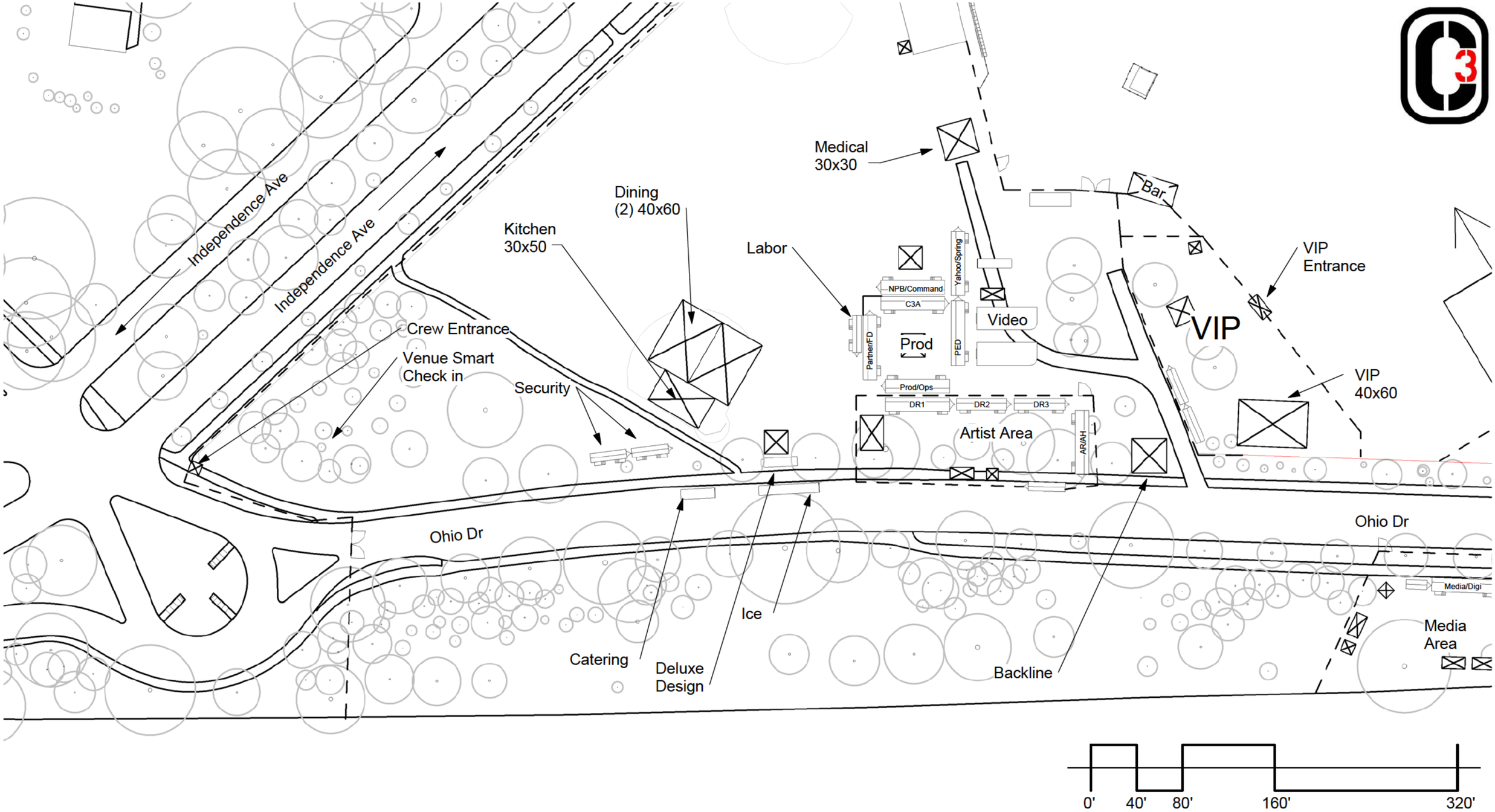


ADA 3

Landmark Music Festival

West Potomac Park

9/21/2016 7:42:23 PM

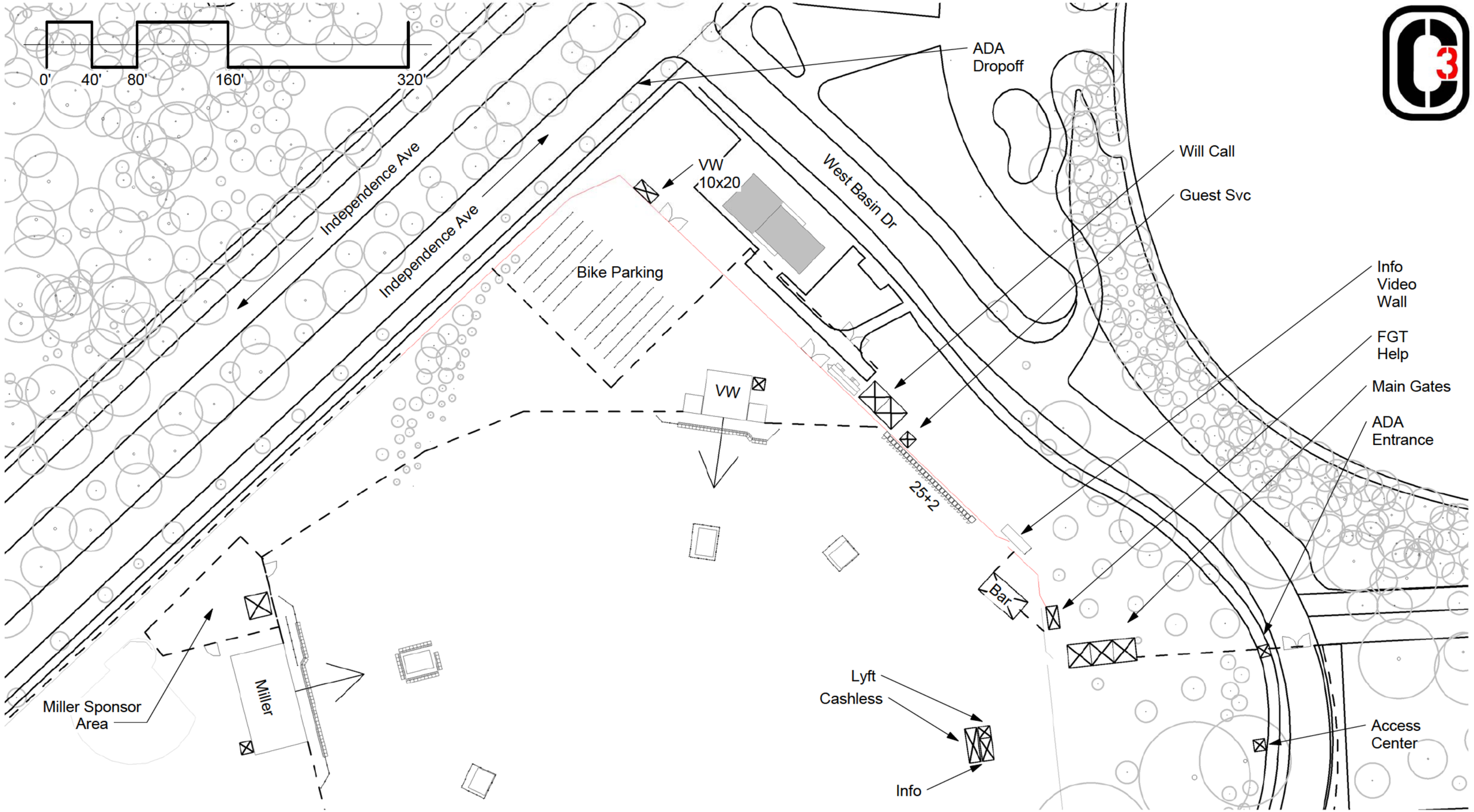


NW

Landmark Music Festival

West Potomac Park

9/21/2016 7:42:29 PM

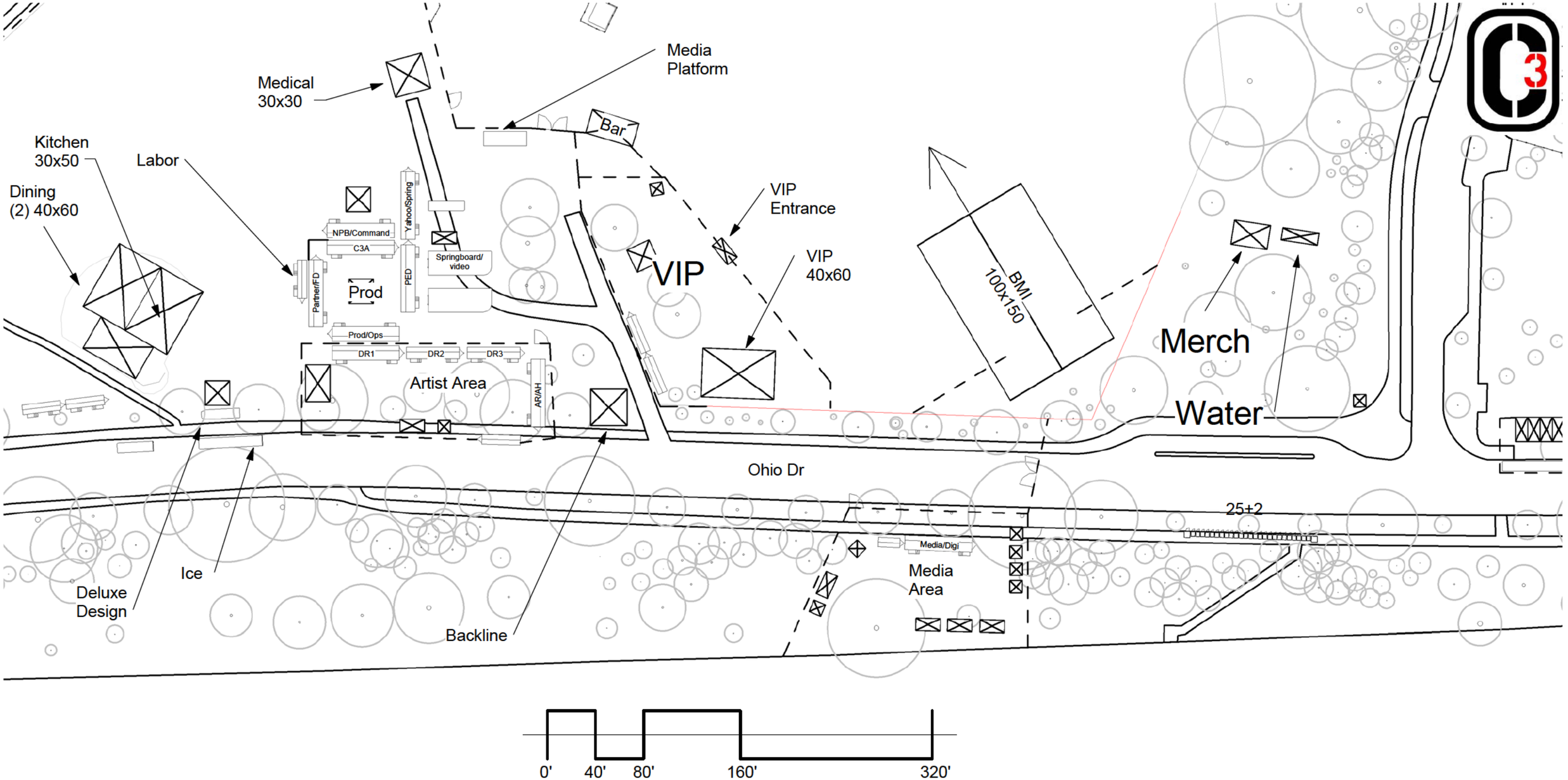


NW #2

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:36 PM

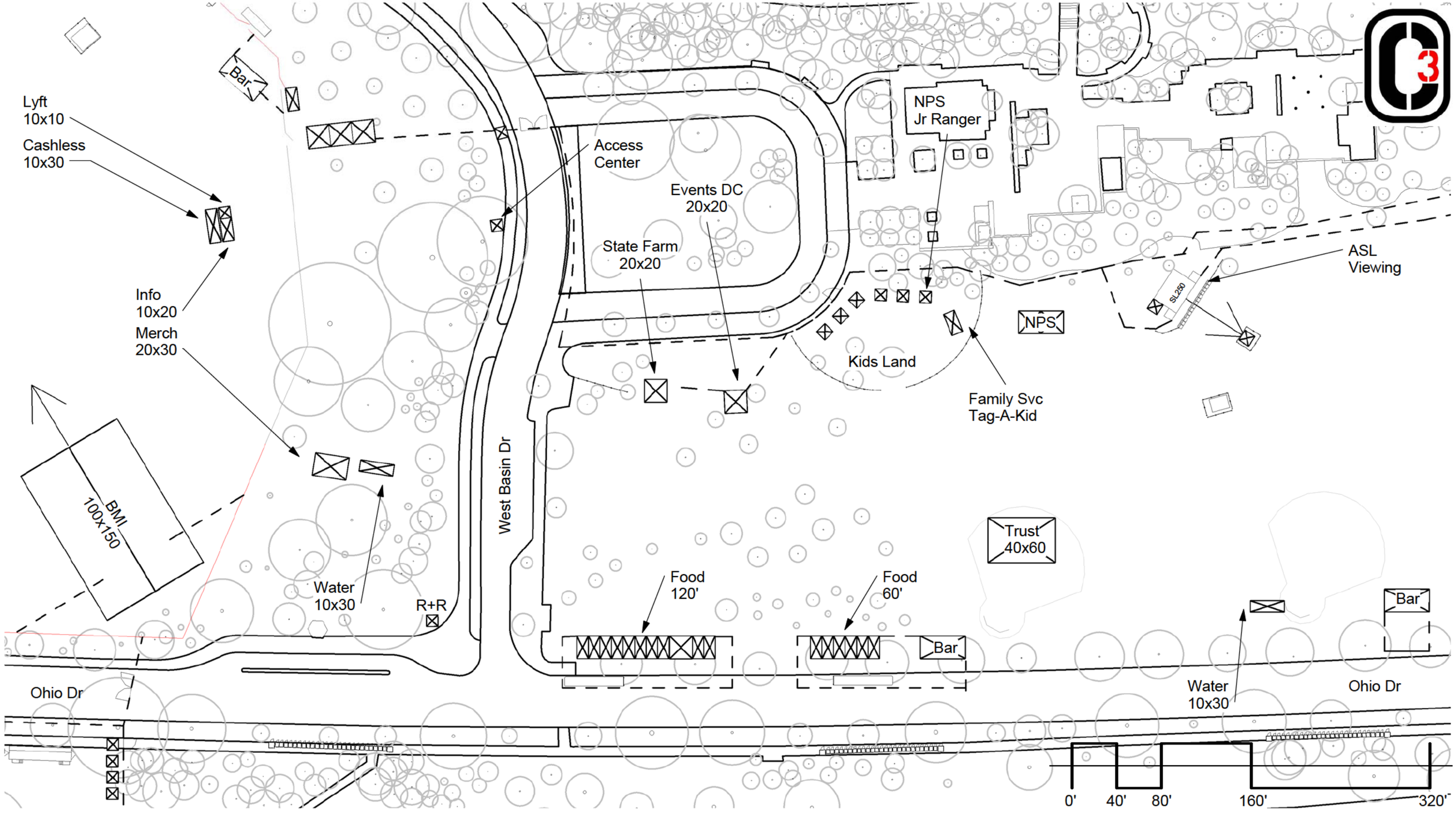


Media

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:43 PM



Center

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:50 PM

Bar

Main Stage
120'x72'

Main

Staging Area
40x40

Catering South
30x30

Ops Boneyard

Quartermaster

ADA Viewing

VIP Viewing
64x32+60"

ASL/Platinum
Viewing

SM/HL Prod

HL1

HL 2

DR 4

DR 5

HL3

AR/DR 6

FBR

GSI

Ohio Dr

(3) Cabanas

Bar

Water

Ohio Dr

25+2

25+2

Medical
30x30

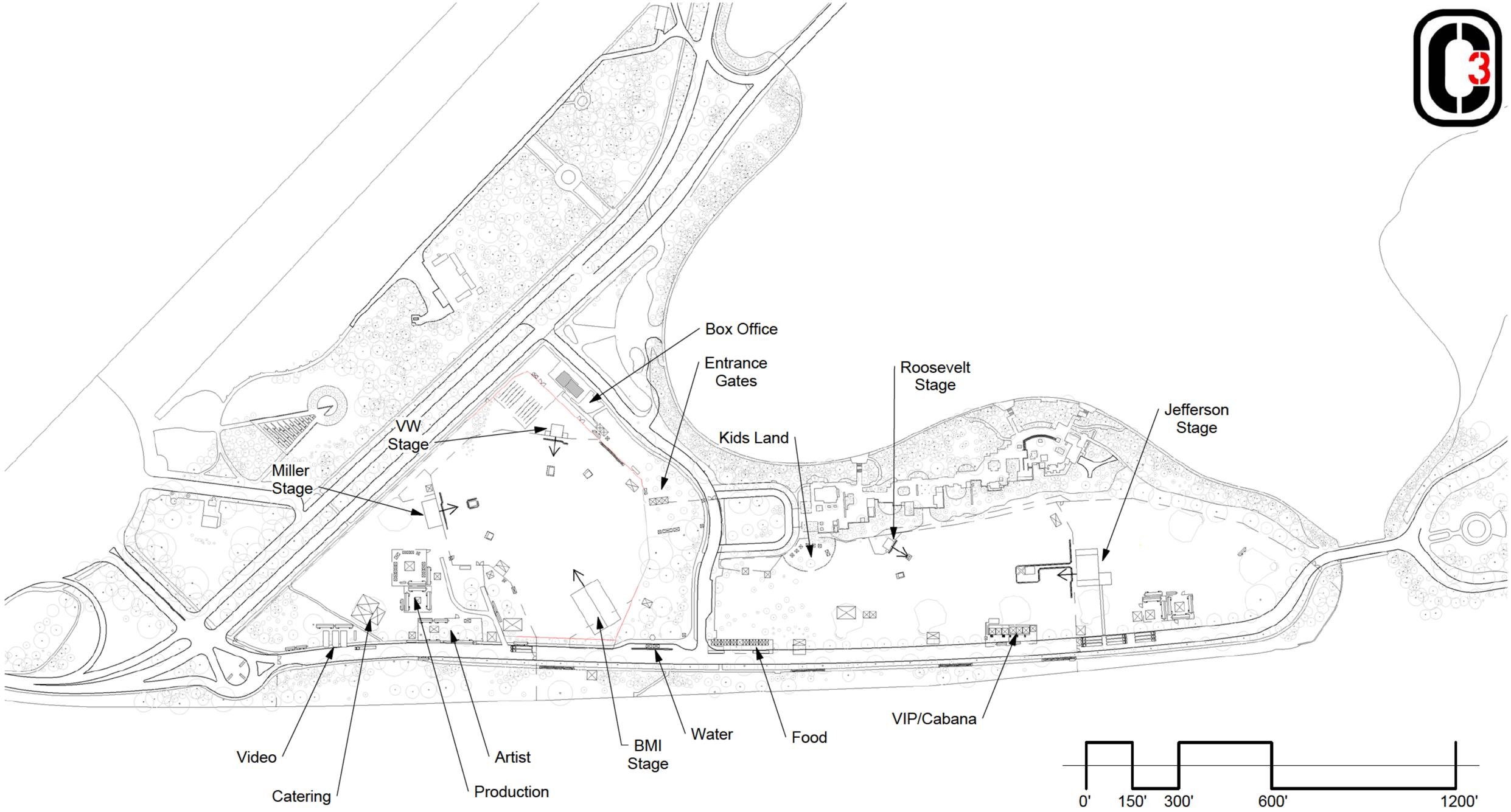
0' 40' 80' 160' 320'

SE #1

Landmark Music Festival

West Potomac Park

9/9/2015 8:37:14 PM

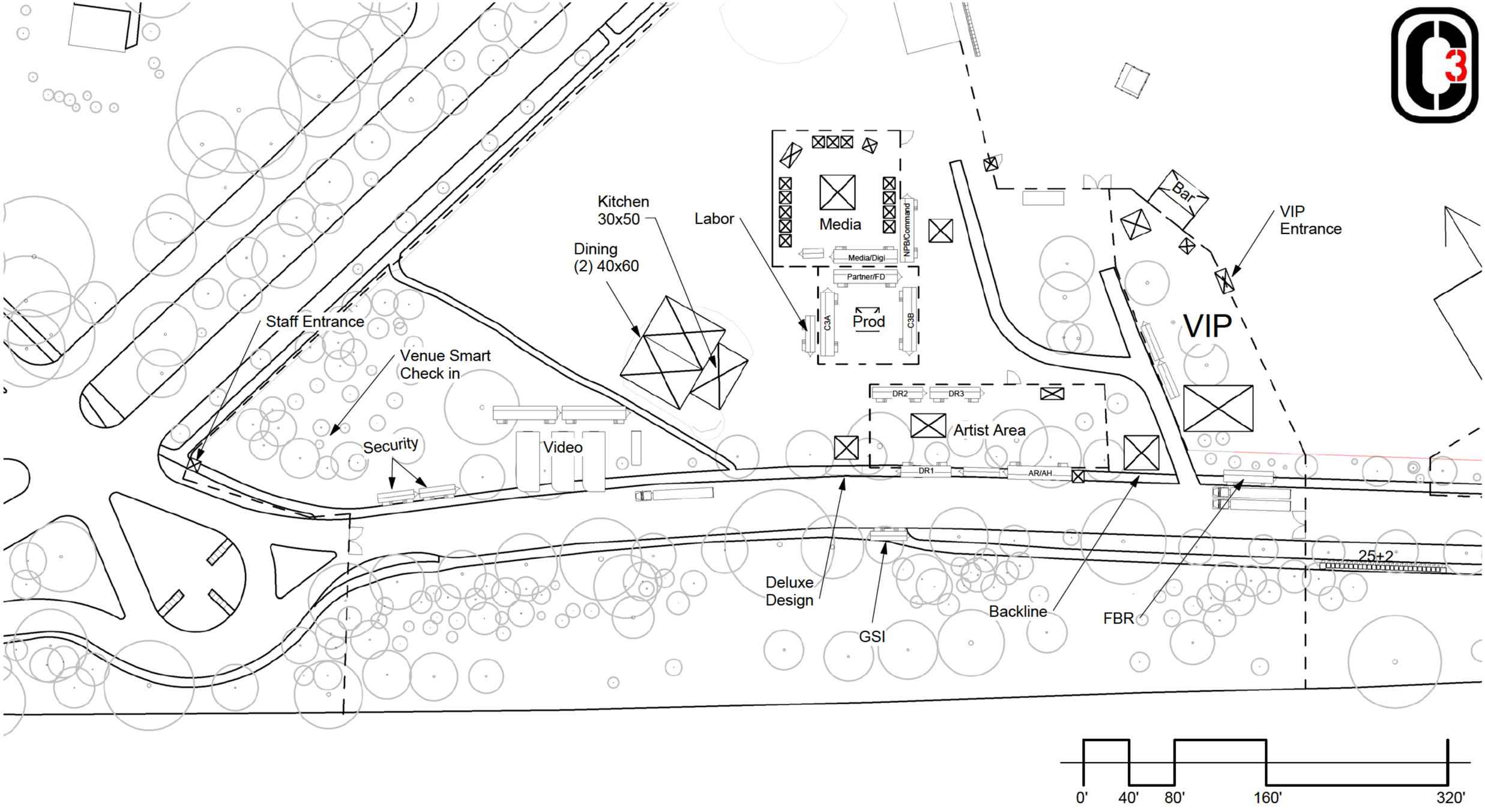


Overall 11x17

Landmark Music Festival

West Potomac Park

9/9/2015 8:37:20 PM



NW

Landmark Music Festival

West Potomac Park

9/9/2016 8:37:26 PM

0' 40' 80' 160' 320'

ADA Dropoff

VW 10x20

Box Office

Guest Svc

FGT Help

Main Gates

ADA Entrance

Bike Parking

VW

ASL Viewing

ASL Viewing

25+2

Bar

Miller Sponsor Area

Miller

ADA Viewing 20x16+18"

Info

Cashless

Lyft

Access Center

NW #2

Landmark Music Festival

West Potomac Park

9/9/2015 8:37:31 PM

Media Partners

NPB/Command

Media/Digi

Partner/FD

Labor

C3A

Prod/Ops

Dining
(2) 40x60

Catering
Kitchen
30x50

Media Platform
36x12+72"

Media
Entrance

Media Bar

VIP
Entrance

Sound
Exchange

Comfort

Comfort

VIP Lounge
40x60

DR 2

DR 3

Signage/
Deluxe Design

Backline

DR 1

Comfort

AR/AH

FBR

Catering Reefer

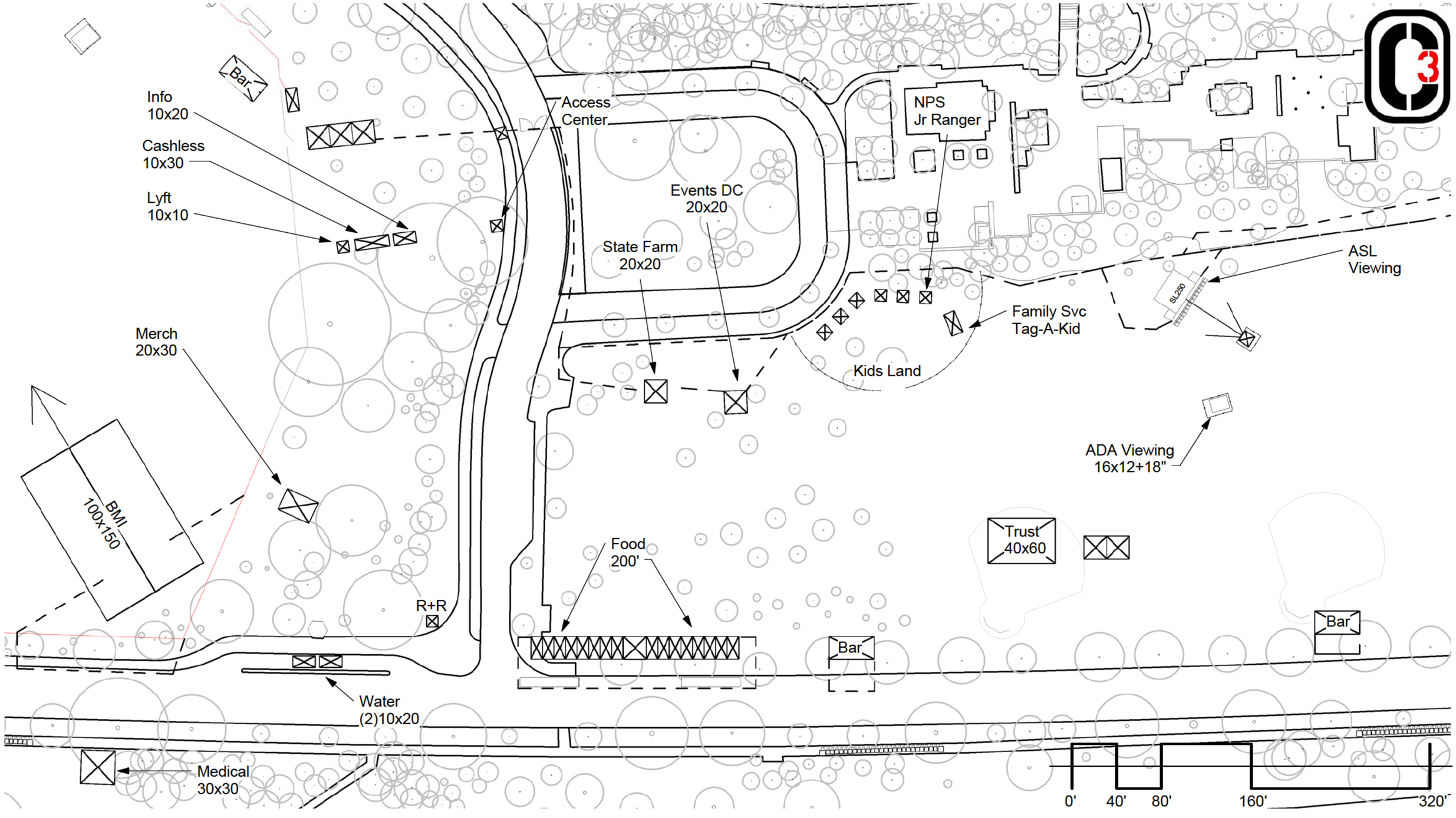
GSI

NW #3

Landmark Music Festival

West Potomac Park

9/9/2015 8:37:37 PM

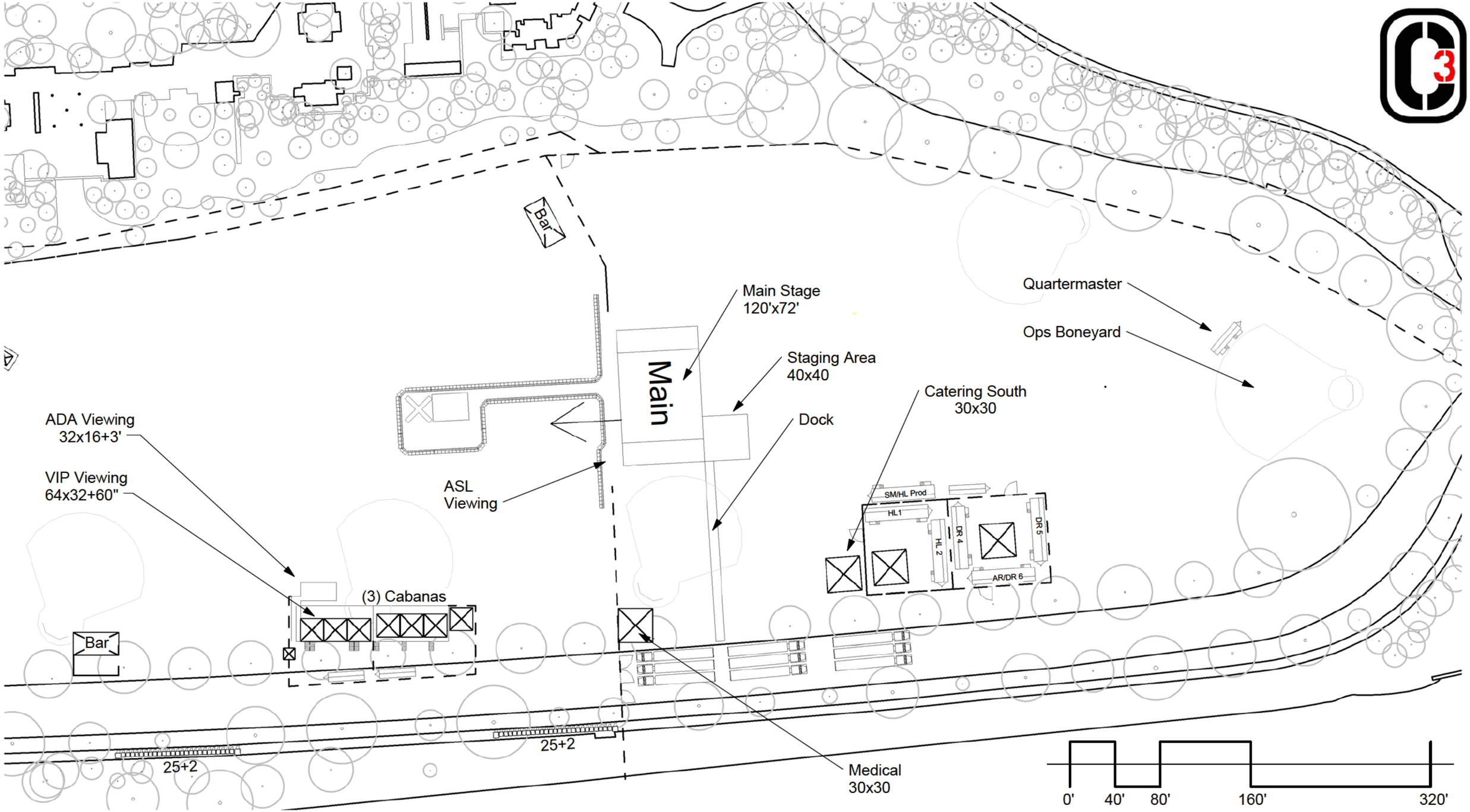


Center

Landmark Music Festival

West Potomac Park

9/9/2015 8:37:44 PM



SE #1

Landmark Music Festival

West Potomac Park

PRODUCTION SPECS
BLANK: Cap Amer ca 7012
COLOR: B ack
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 — BACK
SIZE: 2.25" w
COLORS: Wh te
FIRST DOWN WHITE: N/A

SPECIAL INSTRUCTIONS
Same art as Trucker; s de embro - dery s on wearer's r ght s de

LOGO FITTED CAP
LM15H02

LANDMARK FESTIVAL 2015

National Capital Region

Occupant Load Not to Exceed

27

VIP CABANA #3

2015 LANDMARK MUSIC FESTIVAL

National Mall and Memorial Parks

Raúl G. Castillo
Structural Fire Program Specialist
NPS National Capital Region

September 23, 2015
Date

McLaren ENGINEERING GROUP
applied ingenuity

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

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.

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
On the web: 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

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	679ft² (63.1m²)
SL200	60 mph or 97 km/h	90 mph or 144 km/h	490ft² (45.5m²) + 2 x 198ft² (18.4m²)
SL250	60 mph or 97 km/h	90 mph or 144 km/h	566ft² (52.6m²) + 2 x 243ft² (22.6m²)
SL260	60 mph or 97 km/h	90 mph or 144 km/h	599ft² (55.6m²) + 2 x 257ft² (23.9m²)
SL320	60 mph or 97 km/h	90 mph or 144 km/h	991ft² (92.1m²) + 2 x 600ft² (55.7m²)
PROMOBILE	60 mph or 97 km/h	90 mph or 144 km/h	594ft² (55.2m²) + 2 x 288ft² (26.8m²)
SAM440	60 mph or 97 km/h	90 mph or 144 km/h	1147ft² (106.6m²) + 2 x 731ft² (67.9m²)
SAM550	60 mph or 97 km/h	90 mph or 144 km/h	2 x 690ft² (64.1m²) + 2 x 747ft² (69.4m²)
SAM555	60 mph or 97 km/h	90 mph or 144 km/h	2 x 805ft² (74.8m²) + 2 x 793ft² (73.7m²)
Covered Sound Wings SL250/260	50 mph or 80 km/h	90 mph or 144 km/h	632ft² (58.7m²) + 2 x 112ft² (10.4m²) per side
Covered Sound Wings SAM555	50 mph or 80 km/h	90 mph or 144 km/h	2100ft² (195.1m²) + 275ft² (25.5m²) per side

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 Stageline Mobile Stages are designed to resist 3 seconds wind gust up to 90mph[1] (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 Stageline Mobile Stages are designed to resist 3 second wind gusts up to 90mph[1] (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[1] (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.

27/09/11

PROFESSIONAL ENGINEER PROVINCE OF BRITISH COLUMBIA J. A. J. BOUCET # 35739

27/09/11

LICENSED PROFESSIONAL ENGINEER J. BOUCET 100170579 PROVINCE OF ONTARIO

27/09/11

INGÉNIEUR · ENGINEER Jonathan Boucet 127760 QUÉBEC

27/09/11

PROFESSIONAL ENGINEER ALBERTA JONATHAN BOUCET

Research & Engineering

[1] *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

C/A # 7992

Florida PE #33033F
Special Inspector PE #372

Georgia PE #14239

THIS WORK WAS PREPARED BY ME OR UNDER MY SUPERVISION.

Signature

04/30/2014
Expiration Date of the License

Hawaii PE # 13502

Idaho PE# 13185

Illinois SE #081-006019

Indiana PE #60900241

Iowa PE # 20250

Kansas PE # 203393

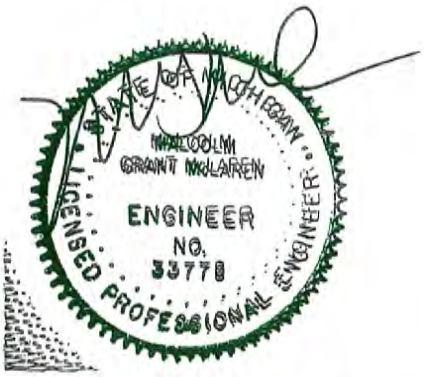
Kentucky PE #13871

Louisiana PE #29960

Maine PE# 12192

Maryland PE #10663

Massachusetts PE #31974



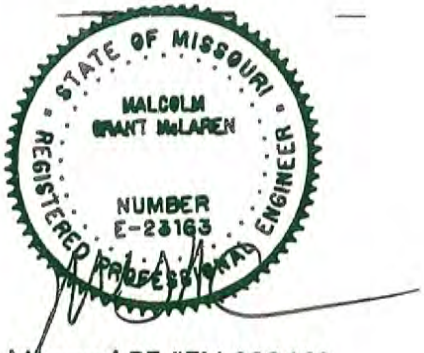
Michigan PE#6201033778

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.

Date 7/9/12 Registration No. 25312

Minnesota PE #25312

Mississippi PE #12055



Missouri PE #EN-023163

Nebraska PE # E11416

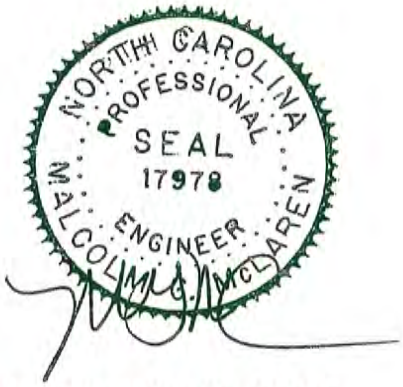
Nevada SE #10110

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

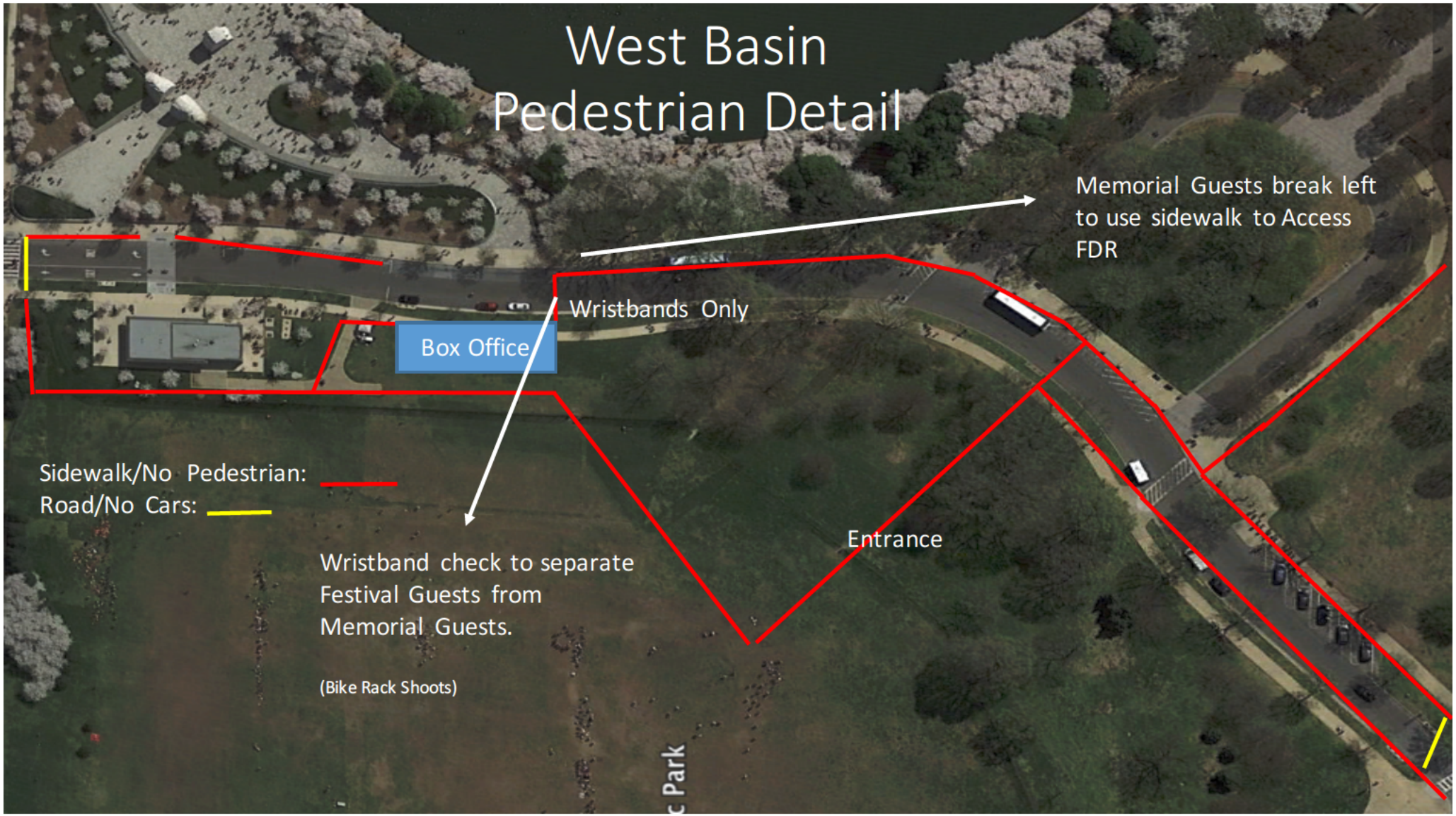
Wisconsin PE #34077-006

Wyoming **PE** # 12607

Montana **PE** # 20095

Road & Sidewalk Closure
09/18-09/25
West Potomac Park
Tidal Basin
Sidewalk:
Road:
© 2015 Google

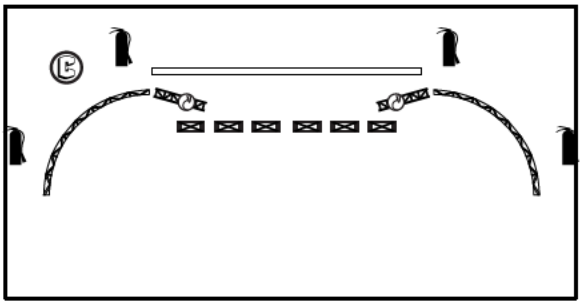
Road & Sidewalk Closure
09/25-09/28
West Potomac Park
Road Closed -
East Sidewalk Open to allow access to Memorials
(see detail for W Basin Pedestrian Detail)
Tidal Basin
Sidewalk/No Pedestrian:
Road/No Cars:
© 2015 Google


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

Drake Pyrotechnics Layout 2015

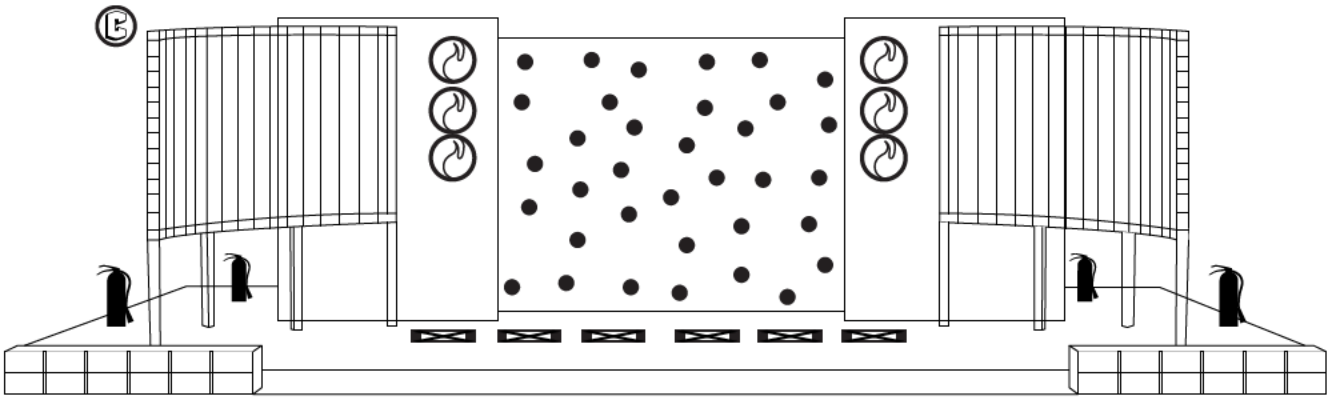
Scale = NTS

TOP



Scale = NTS

FRONT



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

Legend

= 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' Sivler 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) 5 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.)

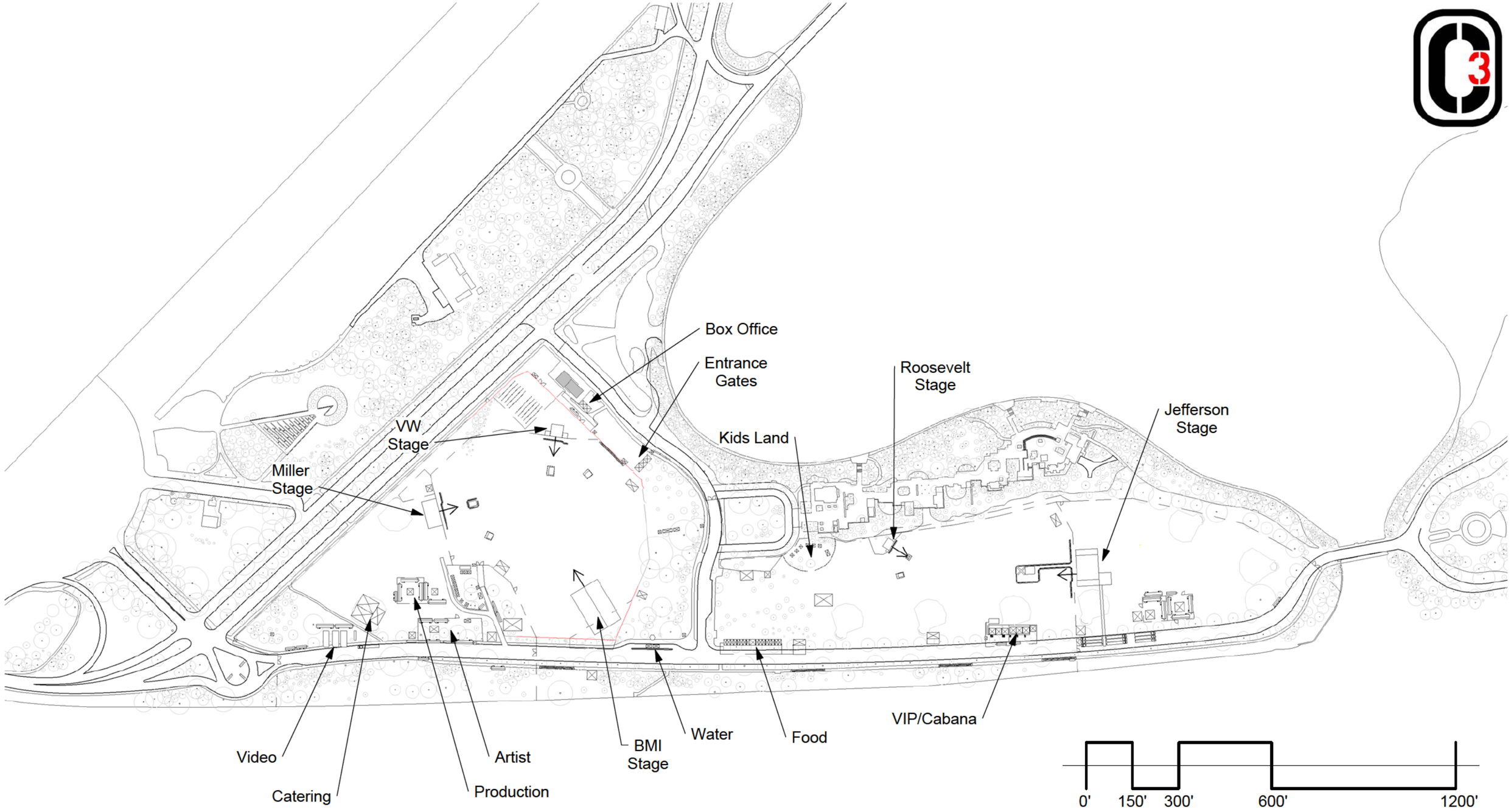
STRICTLY FX, L.L.C.
1400 N Michael Dr, Suite A
Wood Dale, IL 60191
P: 630.694.2394 F: 630.694.2395
strictlyfx.com

all material © Strictly FX, L.L.C.

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							

8/31/2015 11:43:56 PM



Overall 11x17

Landmark Music Festival

West Potomac Park

8/31/2015 11:44:02 PM

Kitchen
30x50

Labor

Dining
(2) 40x60

Partner/FD

C3A

C3B

NPB/Command

Media/Digi

Media

Bar

VIP

Staff Entrance

Venue Smart
Check in

Security

Video

DR2

DR3

Artist Area

DR1

AR/AH

25+2

Deluxe
Design

GSI

Backline

Bar Ops

0'

40'

80'

160'

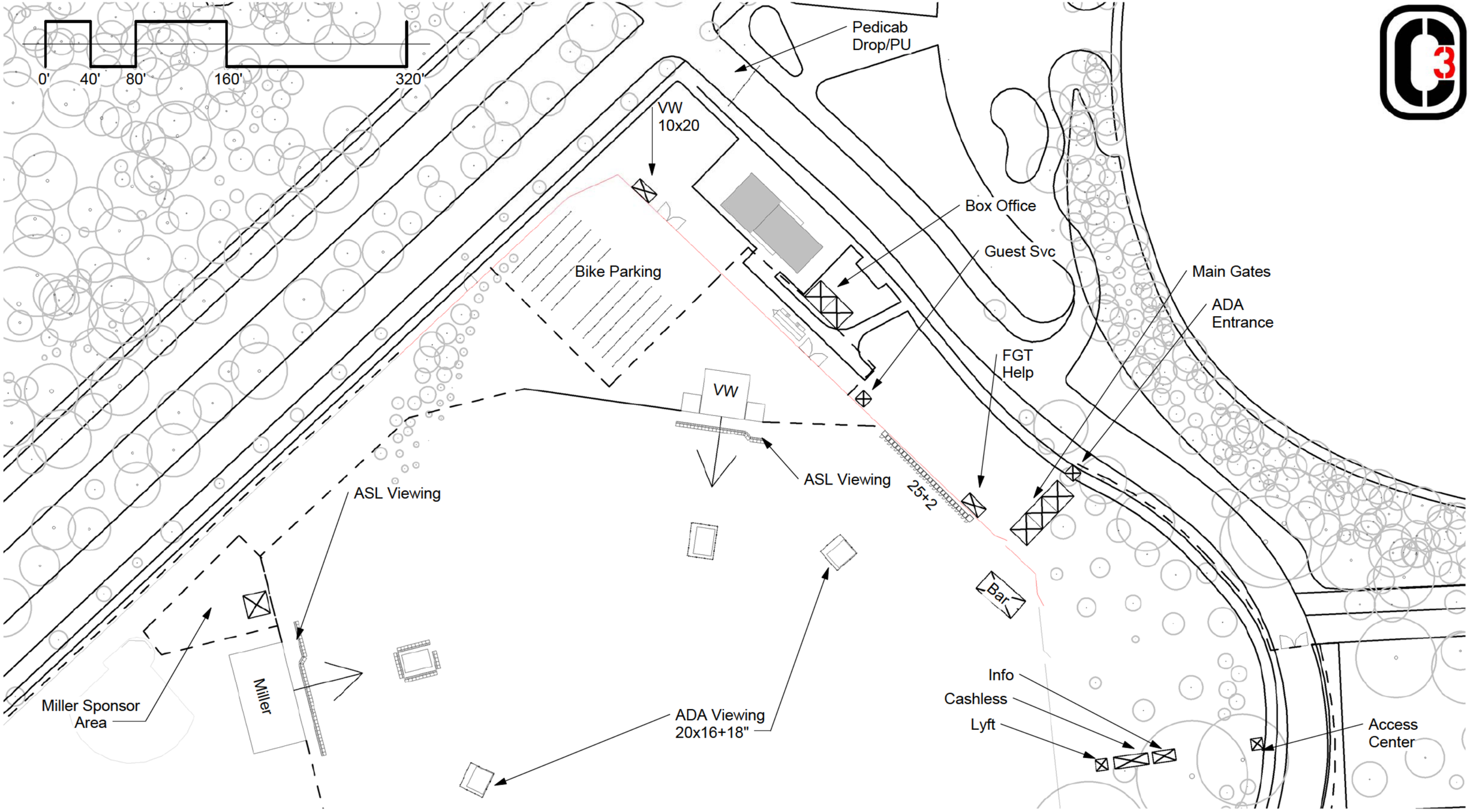
320'

NW

Landmark Music Festival

West Potomac Park

8/31/2015 11:44:09 PM



NW #2

Landmark Music Festival

West Potomac Park

8/31/2015 11:44:16 PM

Media Platform
36x12+72"

Media Partners

Media
Entrance

VIP
Entrance

Media Bar

Labor

Partner/FD

C3A

Prod/Ops

NPB/Command

Media/Digi

Dining
(2) 40x60

Catering
Kitchen
30x50

Restroom

Comfort

VIP Lounge
40x60

DR 2

DR 3

Signage/
Deluxe Design

Backline

DR 1

Comfort

AR/AH

Catering Reefer

DR 2

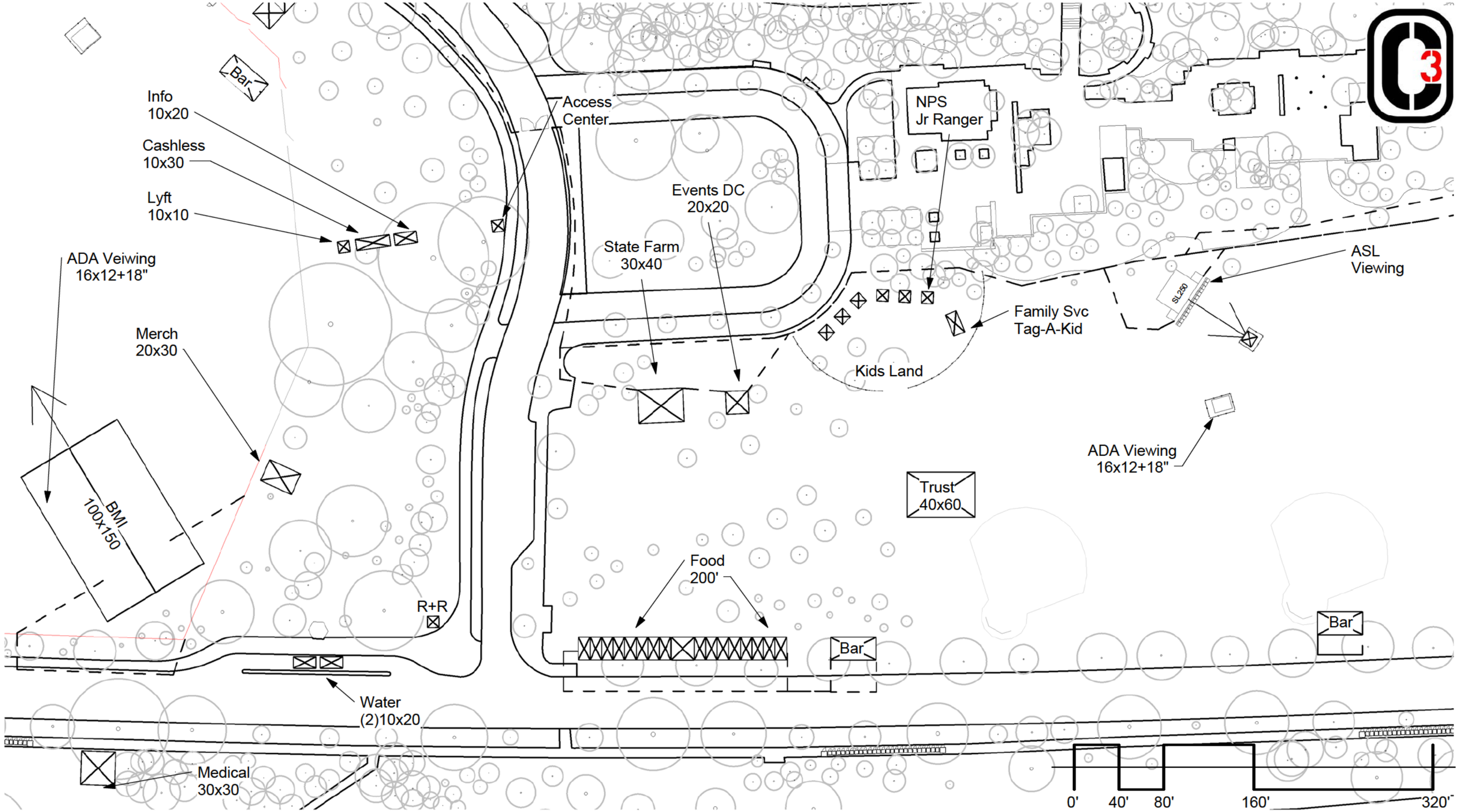
FBR

NW #3

Landmark Music Festival

West Potomac Park

8/31/2015 11:44:23 PM

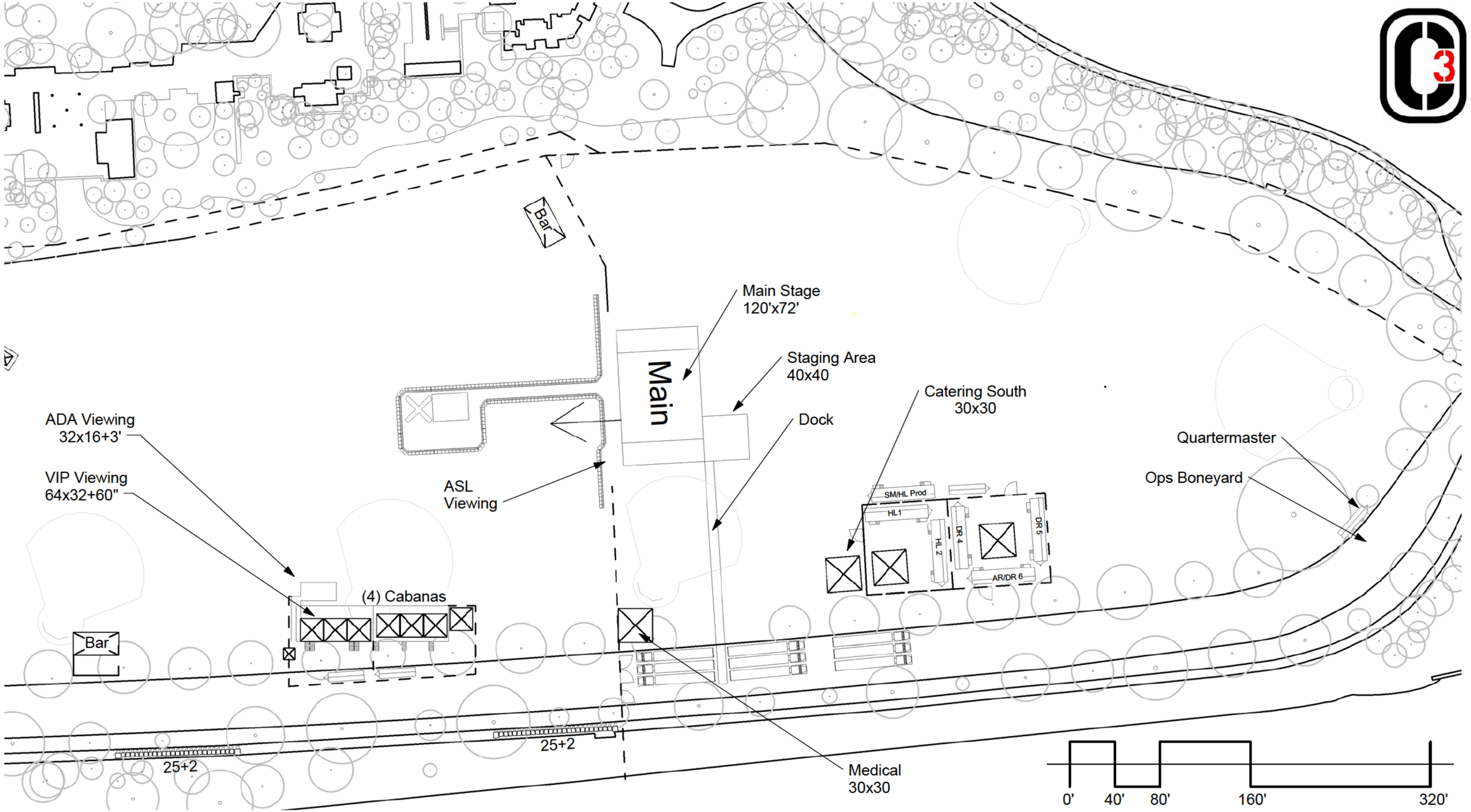


Center

Landmark Music Festival

West Potomac Park

8/31/2015 11:44:31 PM

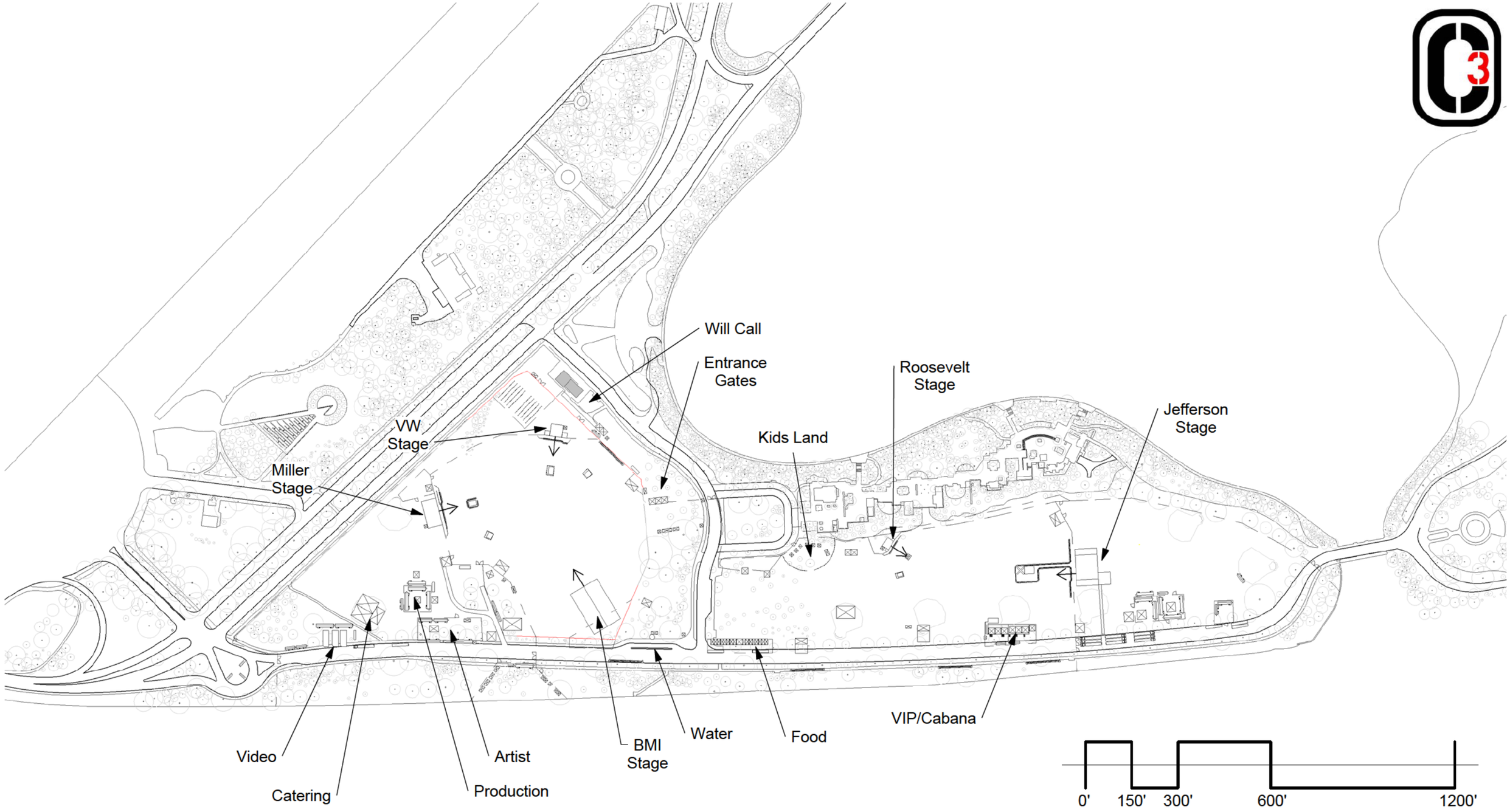


SE #1

Landmark Music Festival

West Potomac Park

9/15/2015 7:41:06 PM

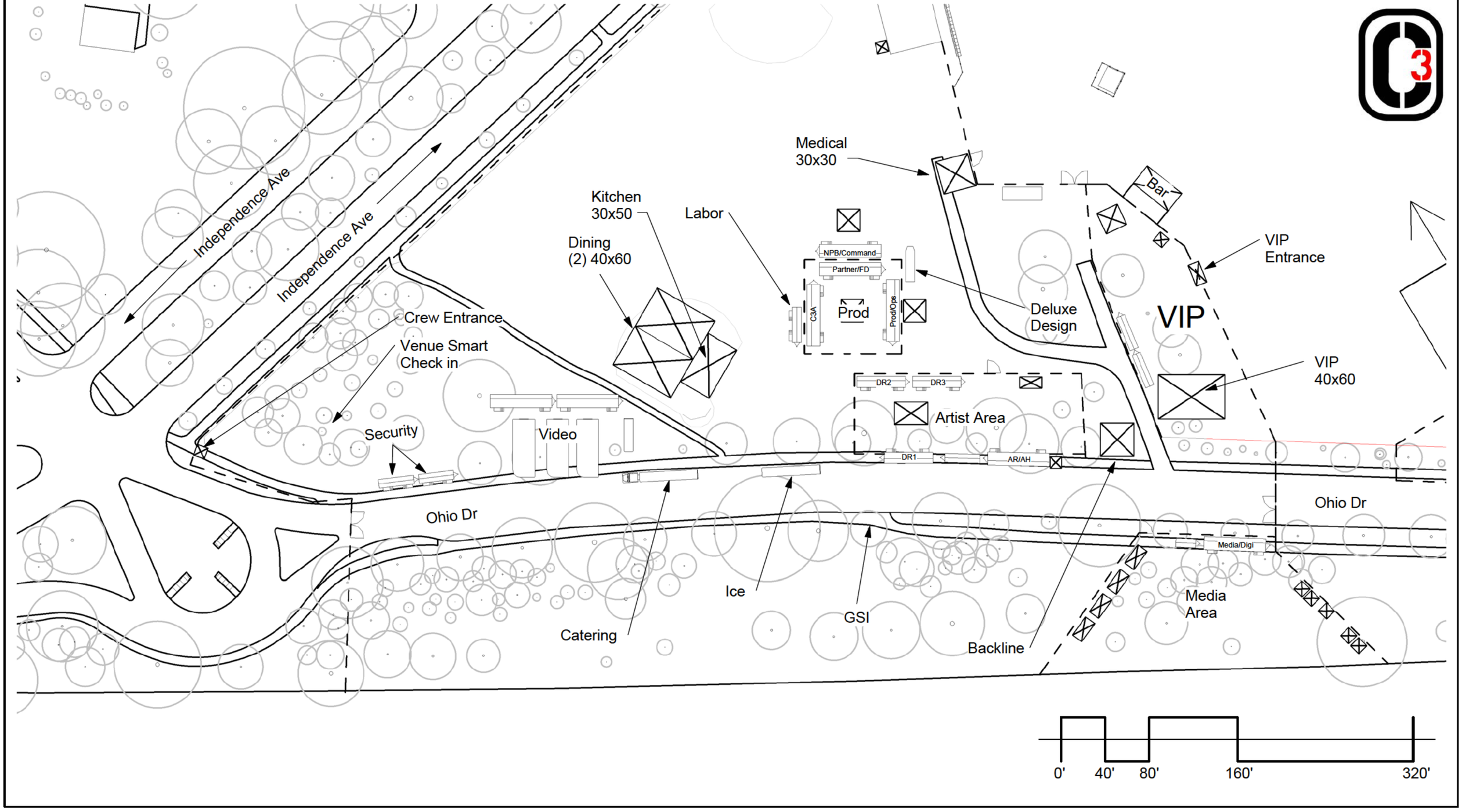


Overall 11x17

Landmark Music Festival

West Potomac Park

9/15/2015 7:42:15 PM



NW

Landmark Music Festival

West Potomac Park

9/15/2016 7:42:53 PM

0' 40' 80' 160' 320'

Independence Ave

Independence Ave

VW
10x20

West Basin Dr

ADA
Dropoff

Will Call

Guest Svc

Bike Parking

Info
Video
Wall

FGT
Help

Main Gates

ADA
Entrance

VW

25+2

Bar

Info

Cashless

Lyft

Access
Center

Miller Sponsor
Area

Miller

NW #2

Landmark Music Festival

West Potomac Park

9/15/2015 7:44:39 PM

0' 20' 40' 80' 160'

Medical
30x30

Media Platform
36x12+72"

Entrance

NPB/Command

Partner/FD

Labor

Signage/
Deluxe Design

C3A

Prod/Ops

Dining
(2) 40x60

Catering
Kitchen
30x50

Sound
Exchange

Comfort

Comfort

VIP Lounge
40x60

DR 2

DR 3

Backline

DR 1

Comfort

AR/AH

Ohio Dr

Ohio Dr

Catering Reefer

Ice

NW #3

Landmark Music Festival

West Potomac Park

9/15/2015 7:45:26 PM

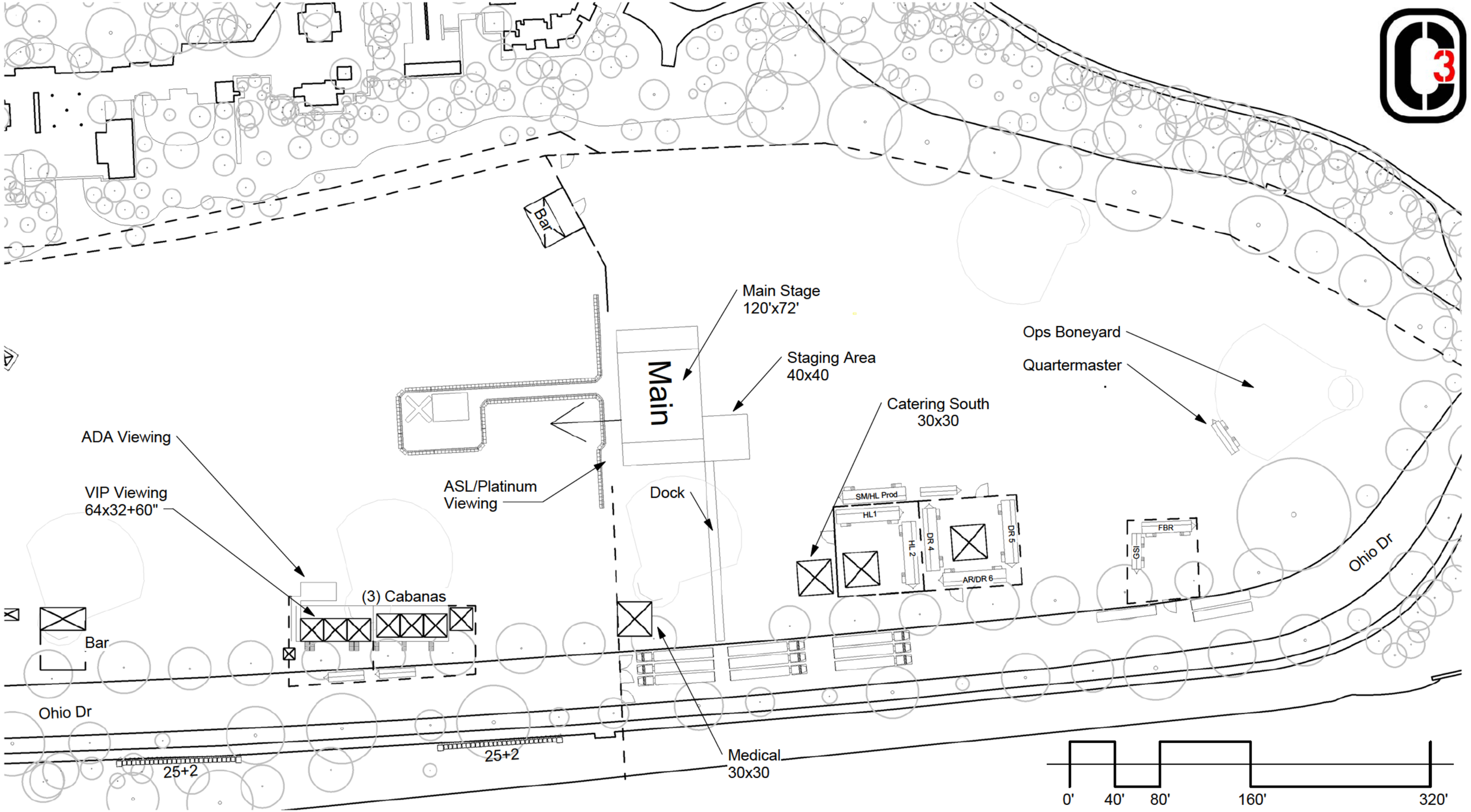
Bar
Info
10x20
Cashless
10x30
Lyft
10x10
Access
Center
Events DC
20x20
State Farm
20x20
NPS
Jr Ranger
ASL
Viewing
SL250
NPS
Kids Land
Family Svc
Tag-A-Kid
Merch
20x30
BMI
100x150
West Basin Dr
R+R
Water
10x20
Food
180'
Trust
40x60
Water
10x20
Bar
Bar
Ohio Dr
Ohio Dr
0'
40'
80'
160'
320'

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

KIDS' 2015 LOGO COMMEMORATIVE TEE
LM15K01

LANDMARK FESTIVAL 2015

SAMSUNG Galaxy

National Capital Region

Occupant Load Not to Exceed

27

VIP CABANA #2

2015 LANDMARK MUSIC FESTIVAL

National Mall and Memorial Parks

Raúl G. Castillo
Structural Fire Program Specialist
NPS National Capital Region

September 23, 2015
Date

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

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

INSTRUCTIONS & SIGNATURE PAGE

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: Chris Novachinski *Signature:* Date: 8-12-15

	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	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)	10 AM – 11 PM

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	Pitango Gelato Co
Name of the On-Site Certified Food Service Manager/Supervisor	Chris Navashinski / Andrew Kopp
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	Chris Navashinski 410-530-4488
Street Address, City, State, ZIP	509 S. Durham St Baltimore, MD

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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 Officer or Representative
Frozen Fruit Sorbet Frozen Gelato	Purchased from Aproved FDA Supplier	

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 Officer or Representative
1.		
2. NA	NA	
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. Meatloaf~~	1. Gelato	2. Sorbet	3.	4.	5.
Served ON site ?	~~COLD / HOT~~	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES / NO~~	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD / HOT~~	~~COLD or HOT~~	~~COLD or HOT~~	COLD or HOT	COLD or HOT	COLD or HOT
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	——— °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	732 °F	732° °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~~	~~YES or NO~~	~~YES or NO~~	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	~~SAME DAY~~	2 Days before	2 Days			
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	~~30 min.~~	60 min.	60 min.	min.	min.	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 ?	~~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 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.

10'x20" Space under tent w/ temp flooring

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.

Jon Kelly 512-653-5436

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.

Jon Kelly 512-653-5436

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

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.

Jon Kelly 512-653-5436

6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

NPS provided

	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

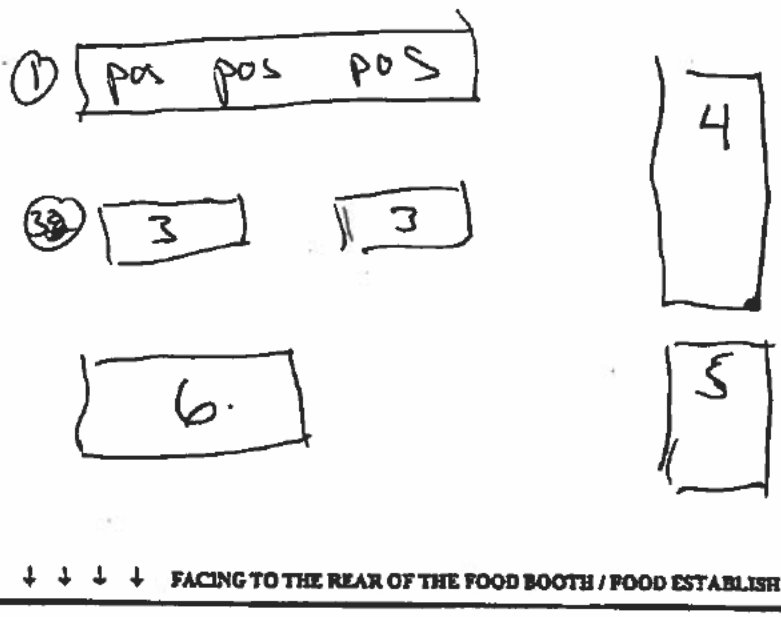
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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.)
   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

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.

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)



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

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] Chris Novashinski

... a currently licensed and locally inspected food establishment, located at:

[Street Address] 802 S. Broadway

[City] Baltimore [ST/DC] MD ZIPCODE 21231

Hereby Authorize :

Pitango Gelato

[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)] Sept 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:

Chris Novashinski

[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: Chris Novashinski

Telephone Number: 410 - 530 - 4488

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.)

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	Time In	Time Out	Purpose of Inspection (Check All That Apply)				Priority Circle One		
12/12/12	11:56	1:40	☐ Comprehensive ☐ Outbreak Investigation ☐ Complaint ☑ Monitoring ☐ Follow-up ☐ Other				High	(Moderate)	Low

Establishment	Address	City/State	Zip Code
Pitango Gelato	3025 Broadway	Baltimore MD	21231

License Number	License Holder	H/C Telephone	# of Seat	Handwash Signs	
15421 Exp 9/30/13	Pitango Gelato LLC	202-5028		Yes	No

Certified Manager Name (34): Novoshinski Christopher Exp 9/13/17

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.
IN = in compliance OUT = not in compliance
N/O = 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 "X" in appropriate box for COS and R
COS = corrected on-site during inspection
R = repeat violation

	Compliance Status						COS	R
	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
COS = corrected on-site during inspection

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
R = repeat violation

		COS	R
	Food Temperature Control		
10	Thawing methods		
11	Cooling methods		
12	Time-only: procedures and record keeping		
13	Thermometers provided and accurate		
	Food Identification		
14	Labeling accurate, truthful, date		
15	Required records available: shellfish tags, egg records		
	Prevention of Food Adulteration, Spoilage and Contamination		
16	Adulteration, spoilage, and contamination prevention practices during food preparation, storage, and display		
17	Personal cleanliness		
18	No bare hand contact with ready-to-eat food and proper utensil use		
19	Adequate hand washing facilities supplied and accessible		
20	Toxic substances, use, storage, labeling		
21	Wiping cloths: properly used and stored		
22	Insects, rodents, and animals: not present, control means		

		COS	R
	Utensils and Equipment- Design, Installation and Storage		
23	Single-use/single-service articles: use, storage, dispensing		
24	Food-contact surfaces and equipment: cleaned and sanitized, storage		
25	Food-contact surfaces and equipment: properly designed, constructed, and used		
26	Warewashing facilities: installed, maintained, used, test strips		
	Physical Facilities		
27	Garbage/refuse properly disposed; facilities maintained		
28	Plumbing installed; proper backflow devices		
29	Toilet facilities: properly constructed, supplied, clean		
30	Physical facilities and non-food-contact surfaces installed, maintained, and clean		
31	Adequate ventilation and lighting		
	Miscellaneous		
32	Required postings: license, choking poster, consumer advisory		
33	HACCP plan complies with requirements in COMAR 10.15.03		

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.

Person-in-charge (Print) Sarah A. Millinan

(Signature) Sarah A Millinan

Date 12/12/12

Inspector (Print) Anthony H. Branford

(Signature) Anthony H Branford

Contact Number (410) 396 - 4428

Follow-up YES NO (circle one) Follow-up Date / /

BCHD Form #1217 - 1/2009; TO CONTACT - 1001 E. FAYETTE ST, BALTIMORE, MD 21202 TEL: (410) 396-4424

1. Establishment Copy 2. Bureau of Food Control Copy 3. Sanitarian Copy

1150-26-67

90 County

State of Maryland

License

30996052

30295289

13127994

PITANGO GELATO HOLDING LLC
802 S BROADWAY
BALTIMORE MD 21231

15

PITANGO GELATO HOLDING LLC
802 S BROADWAY
BALTIMORE MD 21231

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/m²)
Roof	Permanent Load	Self Weight
	Live Load	20 psf (1.0 kN/m²)
	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/m² & 0.6 kN/m²)
	Uplift Pressure	3.4 psf & 6.6 psf (0.2 kN/m² & 0.3 kN/m²)

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

V5

EVENT SAFETY PLAN
2015

Table of Contents

I. Introduction **3**

II. Security Plan **3**

Entry/Exits 3
Perimeter Fencing 3
Stage Areas and Back of House 3
Security Response Team 3
Alcohol Services 4

III. Weather Plan **4**

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

IV. Medical Plan **9**

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

Identification: Certified servers will be hired to sell, serve and verify each purchaser and consumer of alcoholic beverages. ID verification stations will be located throughout the festival where a potential purchaser must present proper ID. Once proper ID has been verified, a Tyvek tamper-proof wristband will be attached to the person. Each time a person attempts to purchase alcohol while on festival grounds, they must present the wristband. The wristband will be inspected to ensure it is attached properly to the individual and must not be disturbed in any manner. If a server deems the wristband has been tampered with, service will be denied and they will instruct the patron to return to the nearest ID station.

Purchase Limit: A two (2) beverage maximum purchase limit will be in place for each time patrons attempt to purchase alcohol. Signage will be posted at each bar outlining the alcoholic beverage policy.

Security response teams will be responsible for surveying the grounds to identify possible underage drinkers during their routine patrol. No alcoholic beverages will be allowed to be taken outside the fenced area of the festival.

Furthermore, signage and personnel, will be active to prevent beverages from leaving the site as well as prevent non-permitted beverages in specific designated areas.

WEATHER PLAN

OVERVIEW

The Festival Weather plan describes the responsibilities of key event staff and city officials in the event of an emergency. The event is subject to all types of emergency situations including, but not limited to, weather, fire and civil disturbance. City officials are in overall command of any emergency. In the event of an emergency, a Command Post will be established at the Security trailer on site. A secondary post, if the primary Command Post becomes inoperable or must be evacuated, will be located at the DCPD Central Command trailer, located at Independence Ave. and Ohio Dr. All public information will be released by the Event Spokesperson at an appropriate location.

EMERGENCY TEAM

The event Emergency Team will be made up of the following persons, who will report to the Command Post in the event of an emergency:

- **Charlie Jones** — **Producer**
- **Tim "Tuba" Smith** — **Festival Director**
- **Jake Perry** — **Operations Manager**
- **Mike Diienno** — **Medical Services Manager**
- **Pete Beattle** — **Security Director, NPB**
- **Darin Williams** — **Security Manager, NPB**
- **Brandon Sossamon** — **Production Manager**
- **TBD** — **Local Security Representative, Preeminent Security**
- **TBD** — **Local Security Representative, CSC**
- **Sandee Fenton** — **Event Spokesperson**
- **Lt. James Murphy** — **DC Parks Police**
- **Fire Marshal on Site** — **DC Fire Department**
- **TBD** — **Medical Services Provider**
- **Leonard Lee** — **National Park Service**

The Emergency Team will take the necessary steps, as detailed within this plan, to ensure the safety of all persons in the event of an emergency. The Team will also determine what steps are needed to make the event ready for operation following the emergency.

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 **TELEMETRY**

1. Howard University Hospital
2. Sibley Memorial Hospital
3. Georgetown University Hospital
4. Prince George Hospital Center
5. George Washington University Hospital

SECONDARY HOSPITALS **TELEMETRY**

1.

TERTIARY HOSPITALS **TELEMETRY**

1.

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.

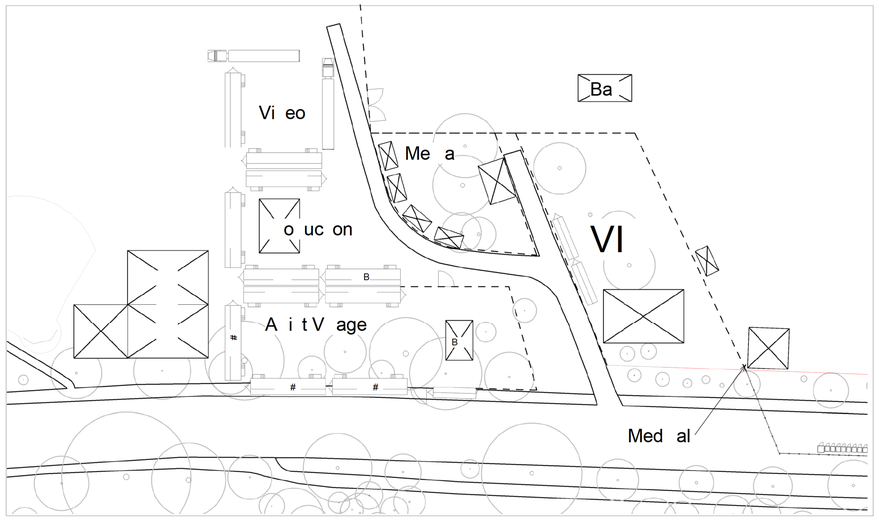
SHADED AREAS

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



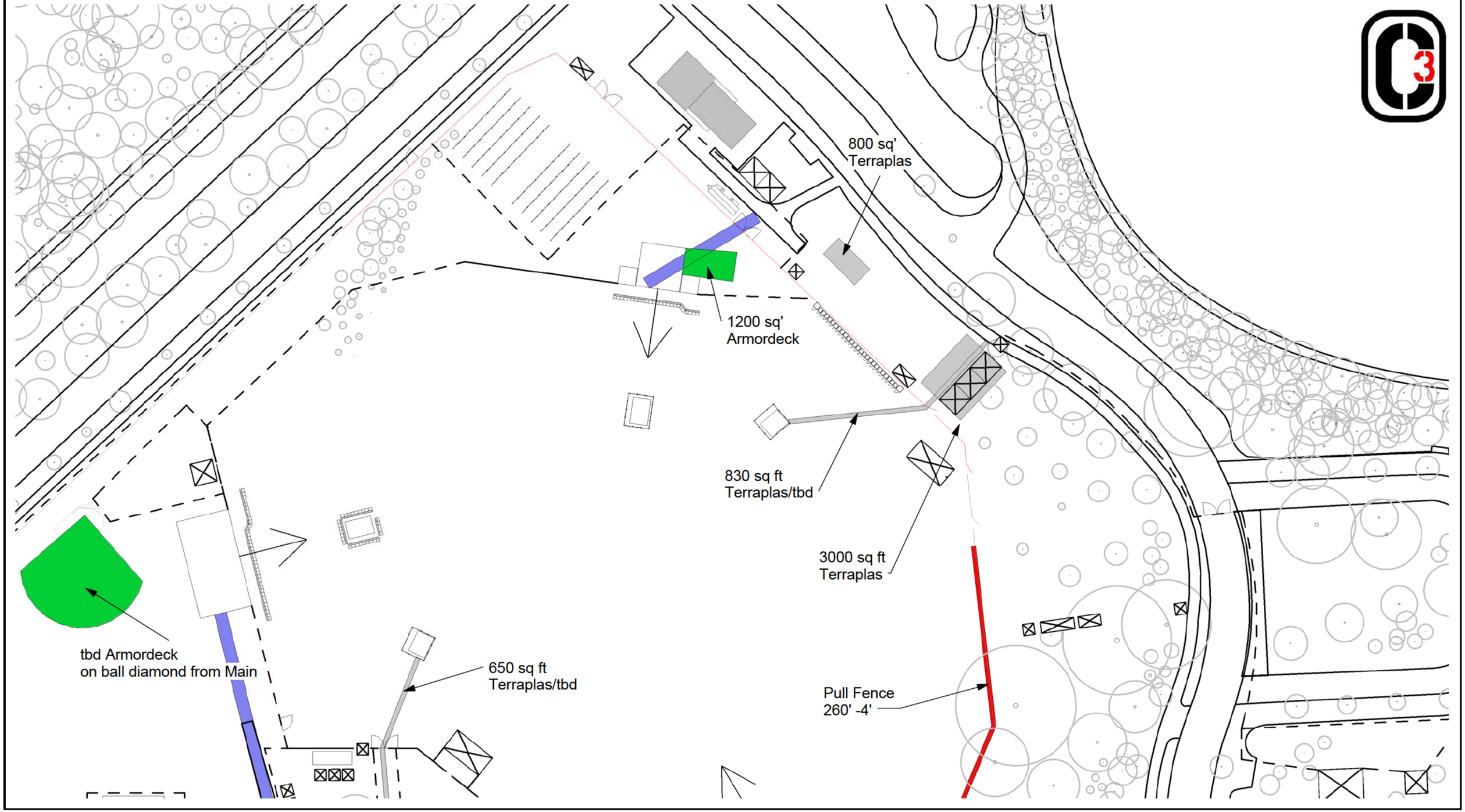
Ca an s( )

Ove l 3 x48 an s ape

a ma k M s es va

W st o omac a k

8/31/2015 11:53:52 PM



Ground Plan 1

Landmark Music Festival

West Potomac Park

8/31/2015 11:54:03 PM

tbd Armordeck
on ball diamond from Main

6400 sq'
Terraplas
Misc Walking areas

6500 sq'
Terraplas

650 sq ft
Terraplas/tbd

630 sq ft
Terraplas/tbd

830 sq ft
Terraplas/tbd

Pull Fence
260' -4'

Pull Fence
165' -16'

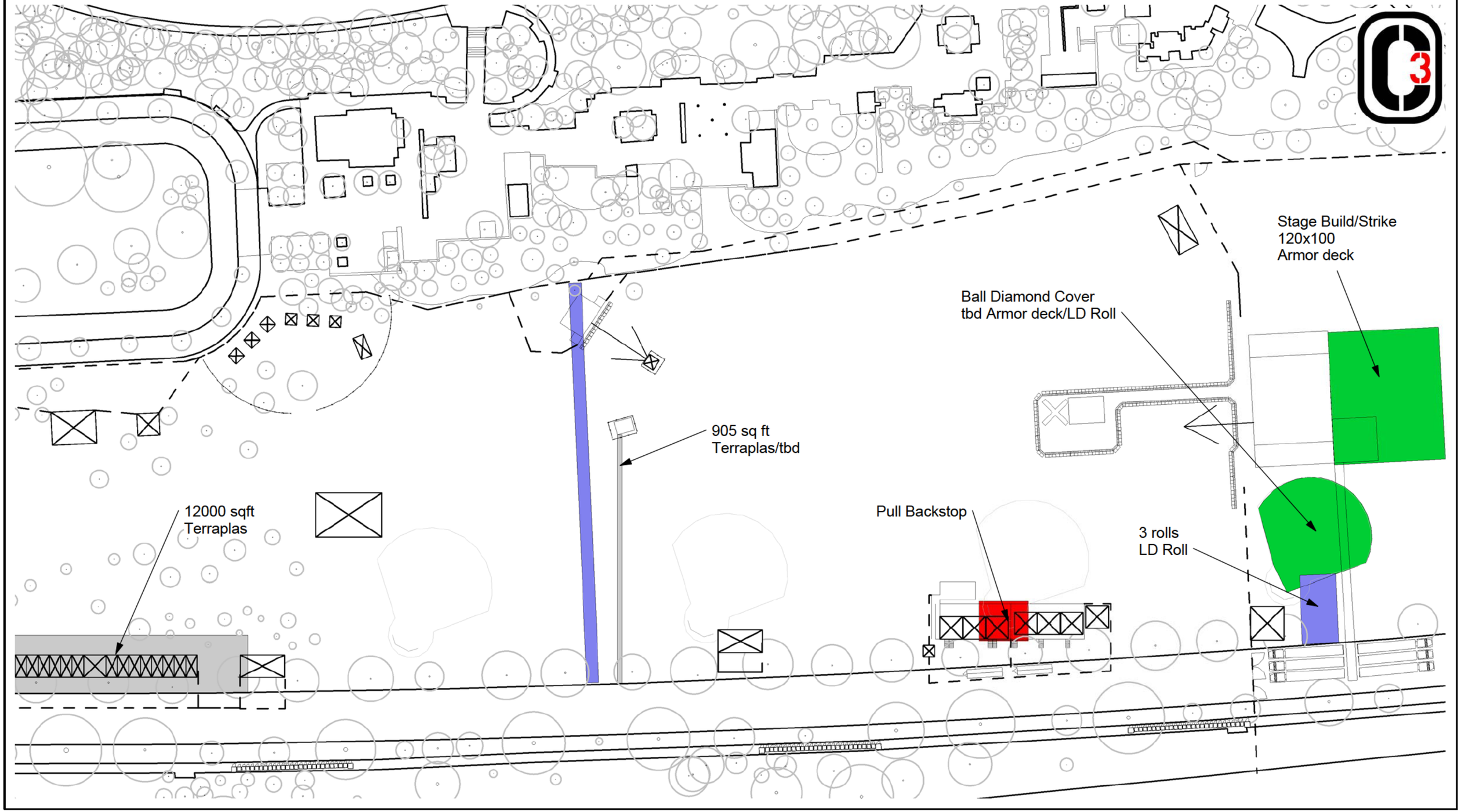
C3

Ground Plan 2

Landmark Music Festival

West Potomac Park

8/31/2015 11:54:17 PM



Ground Plan 3

Landmark Music Festival

West Potomac Park

PRODUCTION SPECS

BLANK: Amer can Appare 2001
COLOR: M nt
DECORATION: Screen pr nt ng
LOCATIONS: Front, back

ARTWORK SPECS — FRONT

SIZE: 7.5" w
COLORS: Wh te, b ack
FIRST DOWN WHITE: No

ARTWORK SPECS — BACK

SIZE: 9" w
COLORS: B ack
FIRST DOWN WHITE: No

SPECIAL INSTRUCTIONS

Same art on back as other men's/un neup tees, but d fferent nk co or

MEN'S/UNI 2015 LOGO COMMEMORATIVE TEE
LM15M01

LANDMARK FESTIVAL 2015

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	Heandliner 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

VIP CABANA #1

2015 LANDMARK MUSIC FESTIVAL

National Mall and Memorial Parks

Raúl G. Castillo
Structural Fire Program Specialist
NPS National Capital Region

September 23, 2015
Date

	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)

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:	*Signature:*	Date:

	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	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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
Remember: You must provide a legible photocopy of this person s current certification with this application.	
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

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☑ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
Example 1: whole, uncut oranges and bananas *Example 2: ally 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
Grilled Cheese	IGF, US Foods, Euro Gourmet, Gold Crust Bakery	

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 Vegetabl*	This Section to be Completed by the NPS Park Concessi 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:					
	e.g. ~~Meatloaf~~	1. Grilled Cheese	2.	3	4.	5
Served ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~ ✓	COLD or HOT	COLD or HOT	COLD or ~~HOT~~	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or ~~NO~~ ✓	YES or NO	YES or NO	YES or ~~NO~~	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
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	————	145 °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	35 °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	YES 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.	20 min.	min	min.	min.	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 ?	~~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 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:

nporary Food Establishment (TFE) **PART D**

YS prior to the start of the special event.

o ON-SITE Facilities and Utilities

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.

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

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.

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.

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.

4 Describe the TFE Hand Wash Facilities o 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.

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

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.

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.

	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 "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 trailer & coolers
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 trailer & coolers
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)
   flat top grill with propane
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.)
   NA

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

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 ↑ ↑ ↑ ↑

Tables with Registers

Expo Table

Hand wash set up

Flat top Grill

Dish Wash set up

↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓

	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] Paper Star LLC DBA The Big Cheese,

. a currently licensed and locally inspected food establishment, located at:

[Street Address] 4116 Wheeler Ave,

[City] Alexandria, [ST/DC] VA ZIPCODE 22304,

Hereby Authorize : The Big Cheese

The Big Cheese

[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 /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:

Patrick Rathbone

[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 Patrick Rathbone

Telephone Number 703-855-6987

Signature of the Owner Pat_Rat Digitally signed by Pat_Rat DN: cn=Pat_Rat, o, ou, email=patrick@bigcheesetruck.com, c=US Date: 2015.08.07 10:59:13 -04'00' 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 wil 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

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:

Facility Type: **Commissary**
Expiration Date: **December 31, 2015**

Robert W. Custard, REHS, CP-FS
Environmental Health Manager

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

For recent inspections, scan this QR code with your smartphone or visit www.alexva.us/as3

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 4th 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

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
■ Sales and Use Tax Use Only		350000077790
■ Employer's Withholding		300000105513
☐ Corporation Franchise		
■ Unincorporated Business Franchise		FY 12/31
☐ Personal Property Tax		
☐ Ball Park		
☐ 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

1101 4th Street, SW, Suite 270W, Washington, DC 20024 • Phone: (202) 442-4TAX (4829)
Fax: (202) 442-6890 • Web: www.taxpayerservicecenter.com

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.	Vessel(s)	Classe(s)
VSP-00155	MOBILE ROADWAY	CLS A

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

Director:
Rabbiah A. Sabbakhan

aggreko
www.aggreko.com

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

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

PRODUCTION SPECS

BLANK: Tu ttex 0241TC
COLOR: Heather Navy
DECORATION: Screen pr nt ng
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/un neup tees
but d fferent nk co or

MEN'S/UNI 2015 OUTLINE COMMEMORATIVE TEE
LM15M02

LANDMARK FESTIVAL 2015

	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)

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: Darren Norris *Signature:* Date: 7/30/15

	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	National MALL
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	DC EATS
Name of the Special Event Point-of-Contact and Phone #	Kendall Tamary 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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	Darren Norris 202 545 6333
Street Address, City, State, ZIP	1522 14TH ST NW DC 20005

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☒ 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.

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

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. 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, ~~Beef~~ Fish, Kimchi, Romaine Carrot, Hot Sauce	
4. Wild Mushroom maki Roll	Mushrooms, Burdock Root, Scallion Asparagus, Red Pepper	
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. Spicy Tuna	2. Salmon	3 Beef	4. Mushroom	5.
Served ON site ?	~~COLD~~ / HOT	(COLD) or HOT	(COLD) or HOT	(COLD) or HOT	(COLD) or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or (NO)	YES or (NO)	YES or (NO)	YES or (NO)	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	(COLD) or HOT	(COLD) or HOT	(COLD) or HOT	(COLD) or HOT	COLD or HOT
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	°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	RAW °F	RAW °F	155 °F	Veggie °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	(YES) or NO	(YES) or NO	(YES) or NO	(YES) or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	Same day	Same day	Same DAY	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	YES 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 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.

outdoor 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 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.

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 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.

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 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.

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.

	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

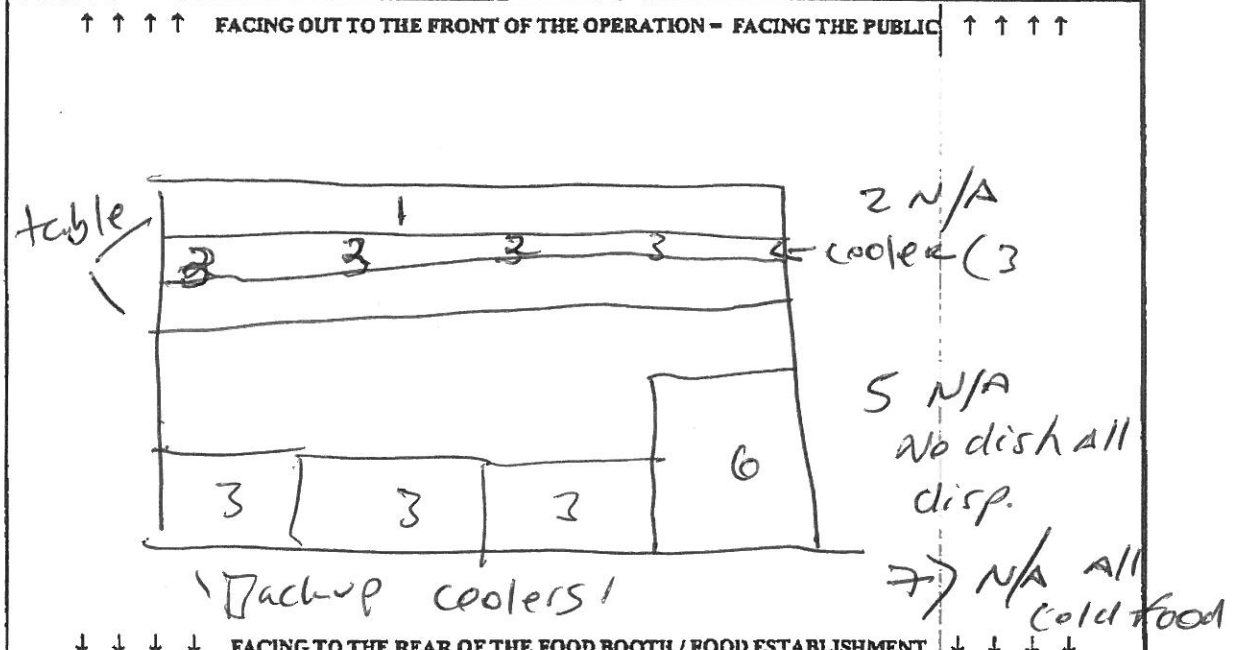
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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

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.

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)



	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] Maki Shop Store 1 LLC

. a currently licensed and locally inspected food establishment, located at:

[Street Address] 1522 14TH ST NW

[City] Washington , [ST/DC] DC ZIPCODE 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: [signature] 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/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:

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

You must post in a conspicuous location within establishment.

DEPARTMENT OF HEALTH
Promote. Prevent. Protect.

TO VERIFY AUTHENTICITY OF THIS DOCUMENT YOU MUST TURN OVER AND RUB THE DC.GOV/DOH/HRLA LOGO WITH FINGER. AUTHENTIC DOCUMENT WILL CHANGE COLO

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.

UTHENTICITY 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.

m Date: 03/25/2015
iration Date: 03/25/2018
e Date: 04/28/2015
ified Number: FS-64637

LaQuandra S. Nesbitt MD

LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment.

National Capital Region

Occupant Load Not to Exceed

160

TRUST TENT

2015 LANDMARK MUSIC FESTIVAL

National Mall and Memorial Parks

Raúl G. Castillo
Structural Fire Program Specialist
NPS National Capital Region

September 23, 2015
Date

Table 1

		PORTAPOTTIES						
	Qty	Type of Unit	Venue Location	Date Needed	Date Out	Service Schedule (Days)	Time	Comments
	25	Stadard - 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	Stadard - 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	Stadard - 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	Heandliner 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 Attedants 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

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

MEN'S/UNI 2015 RAMONES COMMEMORATIVE TEE
LM15M03

LANDMARK FESTIVAL 2015

National Capital Region

Occupant Load Not to Exceed

320

DINING TENT

2015 LANDMARK MUSIC FESTIVAL

National Mall and Memorial Parks

Raúl G. Castillo
Structural Fire Program Specialist
NPS National Capital Region

September 23, 2015
Date

Booth Name	Type Of Cuisine
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
Pitango Gelato	Italian Dessert
Proof, Estadio & Doi Moi	American, Spanish & Southeast Asian
Rocklands Barbeque & Grilling Company	American BBQ
Shake Shack	Classic American
Taco Bamba	Mexican
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

Primary Contact Name	Primary Contact Email Address
Don Lawson; Arianne Bennett	don@falafelshop.com; arianne@fal
Kendall Tamny	kendallt@thinkfoodgroup.com
Mike Kipp	mike@benschilibowl.com
Alexandra Allford; Curley	alexandra@curleysq.com; curley@c
Daniel Kramer; Chef Rick Koplau	dukesgrocery@gmail.com; louiskop
Edwina Arenas; JC Arenas	capitolkettlecorn@yahoo.com
Erik Bruner-Yang; Sue-Jean Chun; Nejvi Bejko	bruneryang.erik@gmail.com; suej.c
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; andrewl
Sarah Luckenbill; Justin Guthrie	sarah@proofdc.com; justin@fatbab
Anne Chapman	anne@rocklands.com
Brandy Cerne; Becky Chin; Mia DeSimone; Allan Ng	bcerne@shakeshack.com; rebecca@
Victor Albisu	chefvictoralbisu@gmail.com
Patrick Rathbone	patrick@bigcheesetruck.com

Primary Contact Cell Number
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

MEN'S/UNI LOGO HOODIE
LM15M04

LANDMARK FESTIVAL 2015

PRODUCTION SPECS

BLANK: APB Accessor es 22" Square Bandana

COLOR: B ack

DECORATION: Screen pr nt ng

LOCATIONS: Front

ARTWORK SPECS

SIZE: 18" w

COLORS: Wh te, 3395 C

FIRST DOWN WHITE: N/A

SPECIAL INSTRUCTIONS

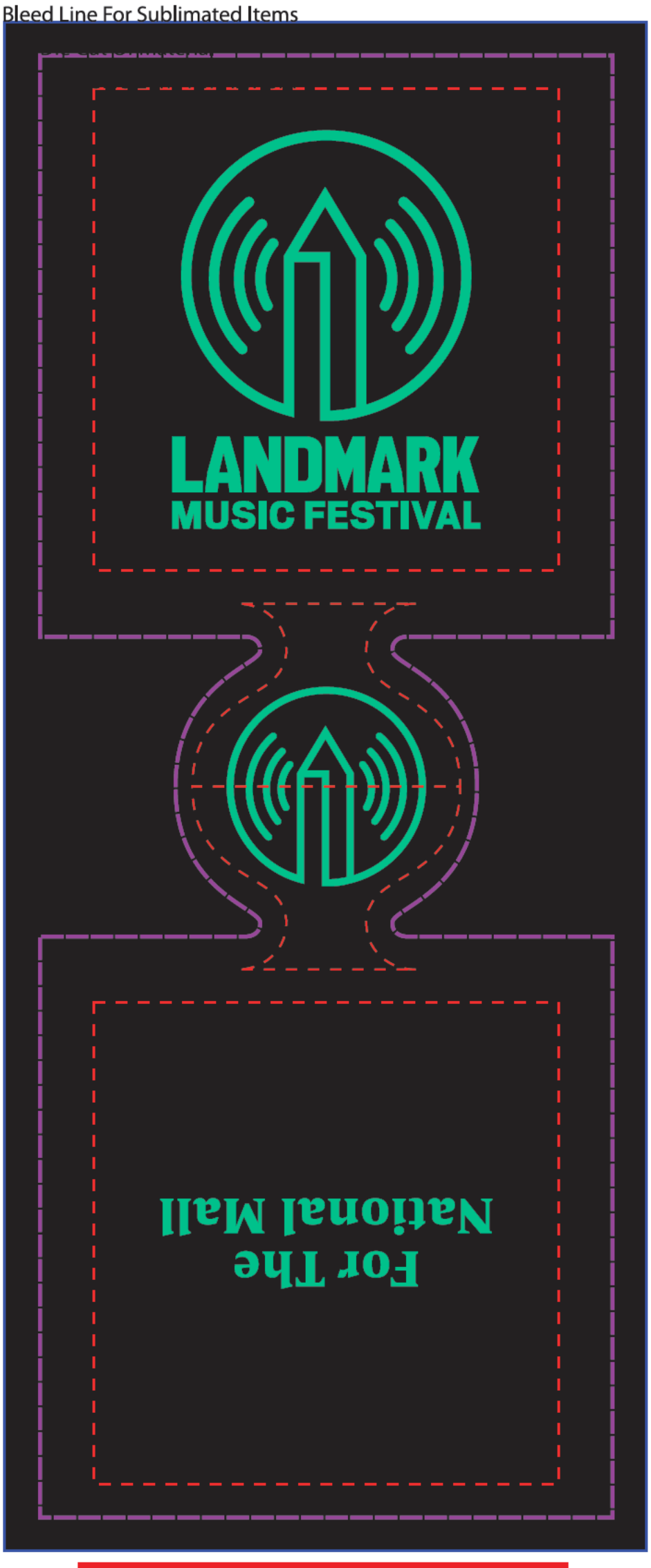
LANDMARK BANDANA
LM15S01

LANDMARK FESTIVAL 2015

RENTALS
(703) 661-8290 (VA)
From Tent Top to Tabletop

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	
Dining Tent Size 60'x80' Sq. Ft. 4800' - Exits Required #3 Exit remoteness 50' Max Occupant load **#320** Persons, including staff OL certificate is attached Dining Tent /Kitchen	• LPG cylinders shall be secured at all times. • Tent requires 3 exits doors, 6 ft. wide. • All exits doors shall have operable exit signs. • 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. • Install 1portable fire extinguisher per exit door, minimum size 2A-10BC. • Electrical panel shall be secured, installed and maintained according to NFPA 70 Electrical Code **(See photo# 1)**		**CORRECTED ON SPOT** **CORRECTED** **CORRECTED** **CORRECTED** **CORRECTED** 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)**	
Miller Stage	• 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		**CORRECTED**	

BMI Stage	• 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		**CORRECTED**	
BW Stage	• Install 2portable fire extinguishers by exit door, minimum size 2A-10BC. Mount and secure 5’ AFF. They need to be visible and unobscured at all times		**CORRECTED**	
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.		**CORRECTED**	
VIP Cabana #1 Size 20’x20’ Sq. Ft. 400’ OL= 27 OL certificate attached	Install 1portable fire extinguisher by exit door, minimum size 2A-10BC. Mount and secure 5’ AFF They need to be visible and unobscured at all times		**CORRECTED**	
VIP Cabana #2 Size 20’x20’ Sq. Ft. 400’ OL= 27 OL certificate attached	Install 1portable fire extinguisher by exit door, minimum size 2A-10BC. Mount and secure 5’AFF Needs to be visible and unobscured at all times		**CORRECTED**	
VIP Cabana #3 Size 20’x20’	Install 1portable fire extinguisher by exit door,		**CORRECTED**	

Sq. Ft. 400’ OL= 27 OL certificate attached	minimum size 2A-10BC. Mount and secure 5’ AFF Needs to be visible and unobscured at all times			
PENDING INSPECTION FOOD VENDORS X 14	•	• Provided guidance on cooking tents, LPG cylinder requirements, Electrical generators, electrical hazards, fire extinguisher requirements, sizes and locations.	All cooking tents. • Have a maximum of 100lbs LPG per appliance • All LPG cylinders are 10 feet away from structure • 1 K Rating Extinguisher per every 4 fryers • 1 ABC extinguisher per cooking tent, with annual certification and mounted approximately 5 ft. from floor, visible and unobscured from view. • All cooking tents materials are NFPA 701 compliance • BBQ grills are 10 feet from cooking tents • One 40 lbs. LPG cylinder found to be leaking propane. • All LPG cylinders were secured utilizing bike racks, milk crates and wooden stakes. (Photo 4&5) • All electrical protection wiring found on floor were taped to minimized tripping hazards • Three 100 LPG cylinders had damaged or bent collars • One food truck” Pepe” was inspected, Ansul system, K-rating Extinguisher and ABC Extinguisher expired April 2016.	LPG cylinder, hose and regulator replaced. LPG Cylinders removed from service

			• All Electrical generators have secondary containers and one fire extinguisher of 40B Rating • Asked to installed metal plates were installed between hot flame and bottom of wooden table **(photo #6)** • **Removed all storage of LPG from site. (See photo #7, #8, #9)** • **Removed non NFPA 701, Fire Retardant tent from site and storage of LPG cylinders (photo #10)** **NO onsite storage of LPG cylinders permitted.**	and replaced. Corrected on spot

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

photo #9

Non (NFPA 701) Fire Retardant tent

Photo #10

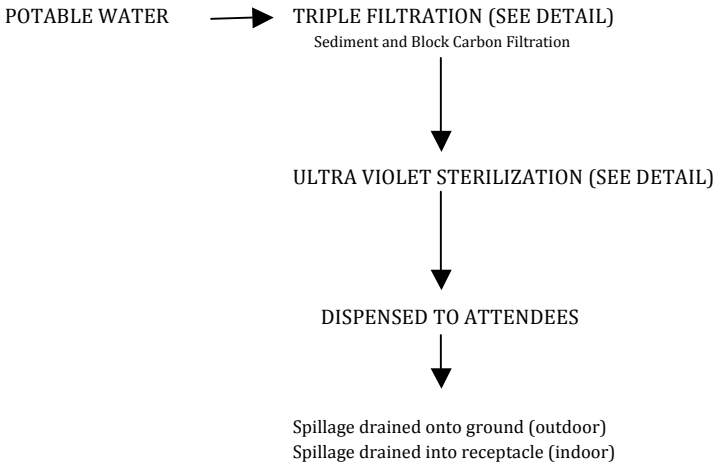
Report prepared by:

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

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

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

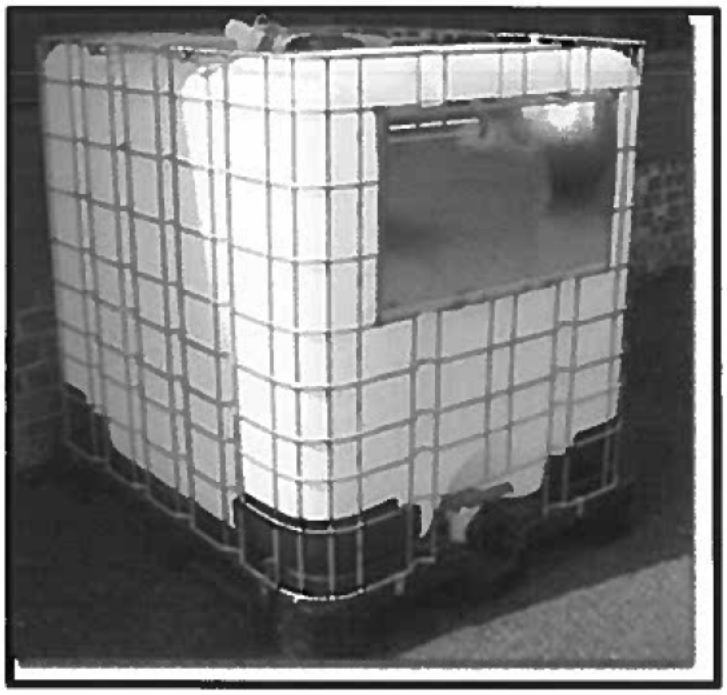
Permit Process:

- 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

	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)

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:	Signature:	Date:
Thomas Marr		8/21/15

	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	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☐ 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
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	Thomas Marr 703 963-6638
Street Address, City, State, ZIP	4906 Powell Rd Fairfax, VA 22032

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☑ 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.

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

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 Pizza	Flour, cheese, pepperoni, tomato sauce, vegetables, sausage	
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:					
	Example 1. ~~Meatloaf~~	1. Cheese Pizza	2. Pepperoni Pizza	3 Veggie Pizza	4. Sausage Pizza	5
Served ON site ?	~~COLD~~ / HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cuting/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	~~_____~~ 4	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 ?	~~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	165 °F	165 °F	165 °F	165 °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	YES or ~~NO~~	YES or ~~NO~~	YES or ~~NO~~	YES or ~~NO~~	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 ?	~~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.	20 min.	20 min	20 min.	20 min.	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 ?	~~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 ~~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.

10' x 20' 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 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

we will bring potable water in a sealed 5 gallon Cambro container with a spigot.

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.

we will contain waste water in a 5 gallon container with a lid. [redacted] Festival producers will provide grey water collection units to dispose into.

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

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 run off at our restaurant.

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

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

6 Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

Festival Producers will provide the appropriate waste and recycling receptacles. Festival producers will service them and provide ample amounts for the vendors.

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 "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.) We will transport in ice chests 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 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) electric oven

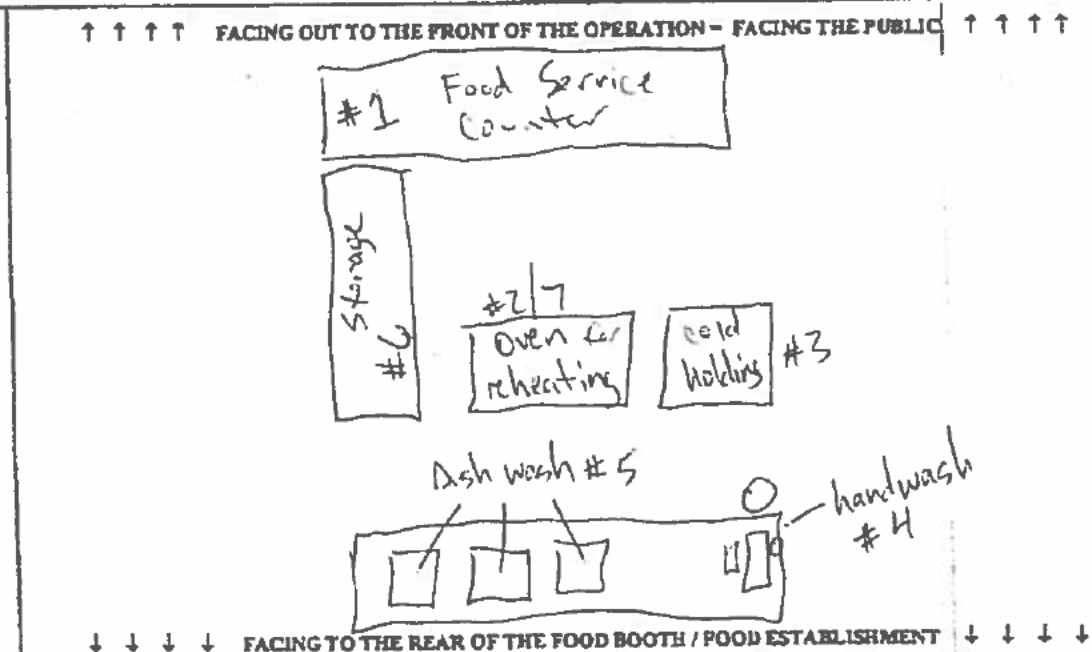
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above N/A

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.) electric oven

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

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)



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] 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: [signature] Date signed: 8/21/15

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 FACE OF THIS DOCUMENT HAS A MULTI COLORED 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:

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 MULTI COLORED 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

Billing Name and Address:	Premise/Application's Name and Address:	Registered Agent's Name and Address
THE KNOWLES-MARR GROUP LLC	THE KNOWLES-MARR GROUP LLC	JOEL MEHR
4940 Wisconsin Ave Nw Washington, DC 20016	4940 WISCONSIN AVE NW WASHINGTON, DC 20016	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 –

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

Director:
Rabbiah A. Sabbakhan

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 -20ºC (-4ºF) or below for 168 hours (7 days) in a freezer, or
    2.) Frozen at -35ºC (-31ºF) or below until solid and stored at -35ºC (-31ºF) for 15 hours
    3.) Frozen at -35ºC (-31ºF) or below until solid and stored at -20ºC (-4ºF) 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”.

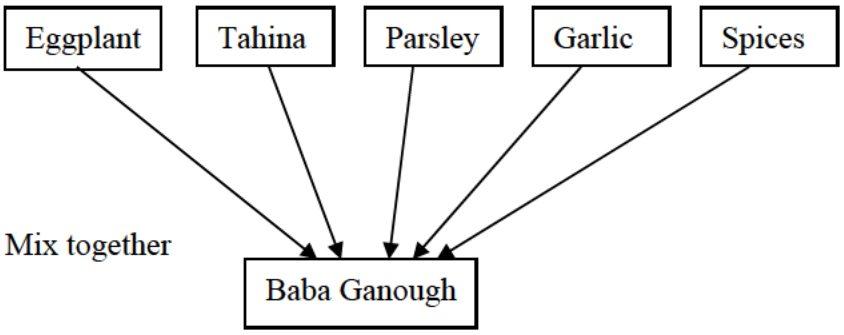
Keith McDyre
HACCP Team
Samuels and Son Seafood Company

AFS HACCP Manual

Food Items
Baba Ganough
Ingredients:

- Canned roasted eggplant
- Tahina
- Chopped fresh parsley
- Crushed garlic
- Spices

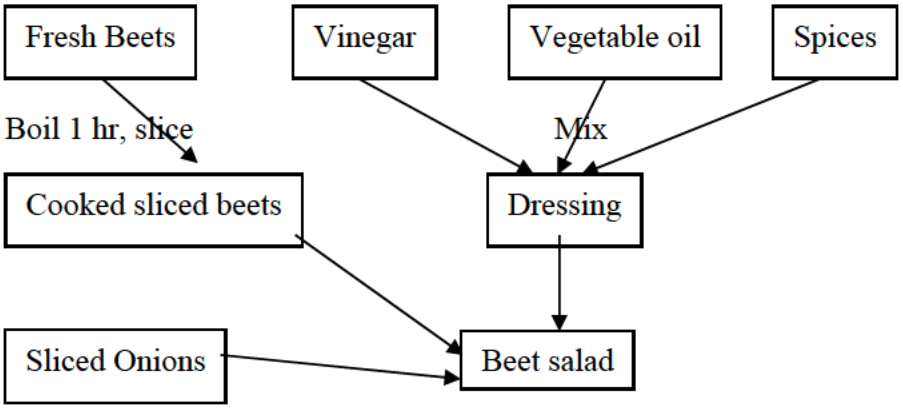
Flow Chart



Beet Salad
Ingredients:

- Cooked fresh beets
- Sliced onion
- Vinegar
- Vegetable oil
- Spices

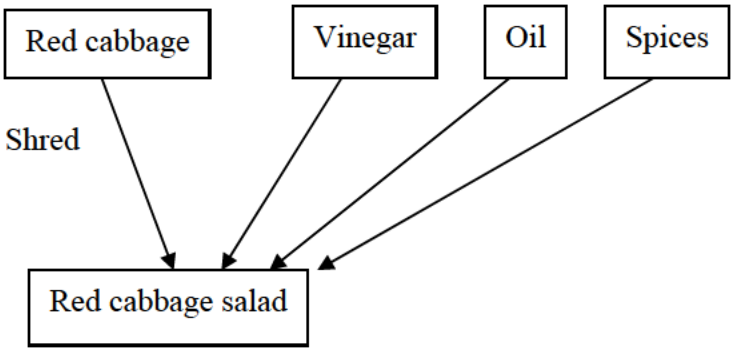
Flow Chart



Red Cabbage
Ingredients:

- Shredded red cabbage
- White vinegar
- Vegetable oil
- Spices

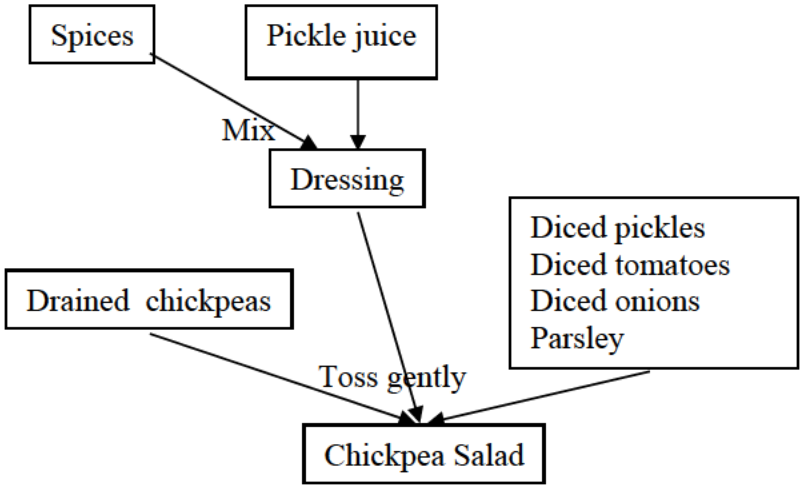
Flow Chart:



Chickpea Salad
Ingredients:

- Canned chickpeas
- Diced fresh tomatoes
- Diced red onions
- Diced yellow onions
- Canned green pickles
- Chopped fresh parsley
- Olive oil
- Spices

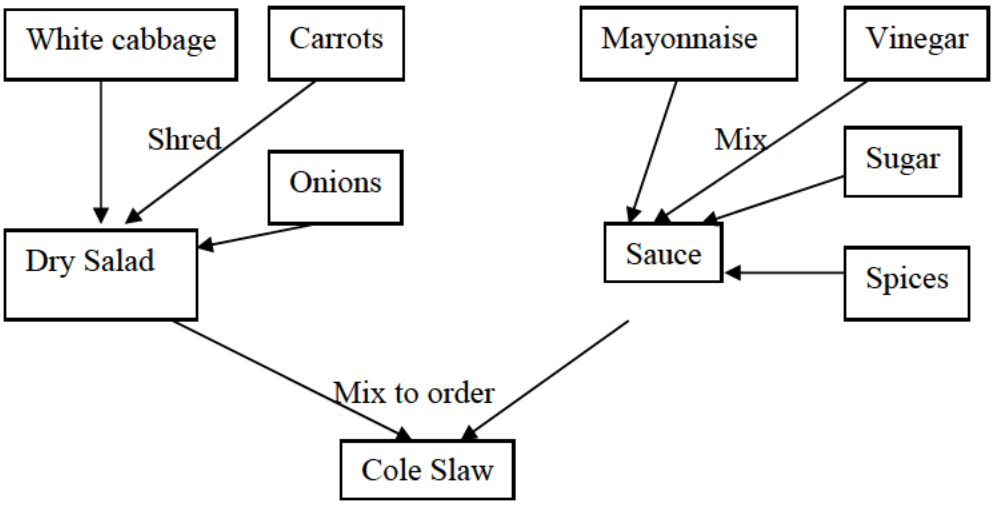
Flow Chart:



Cole Slaw
Ingredients:

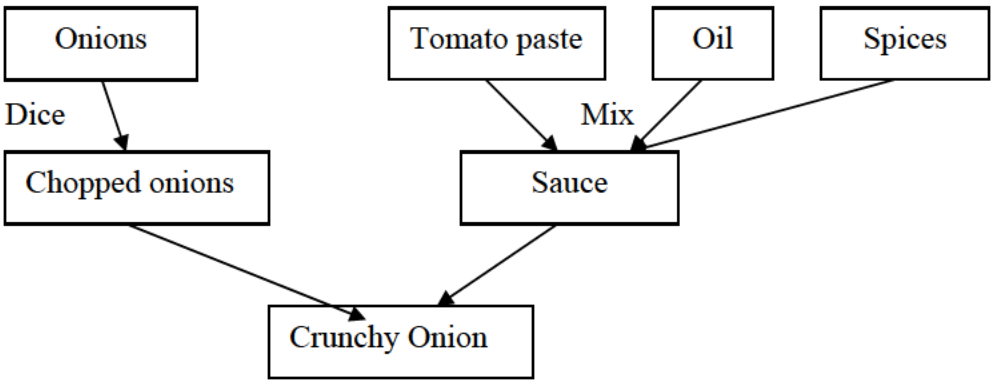
- White cabbage
- Red onion
- Carrots
- Mayonnaise
- Apple cider vinegar
- Sugar
- Spices

Flow Chart:



Crunchy Onion
Ingredients:

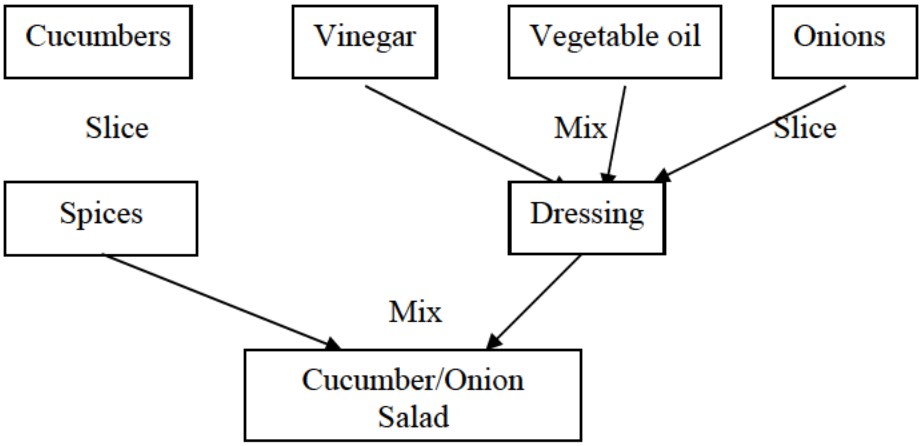
- Yellow onions
- Tomato paste
- Vegetable oil
- Spices



Cucumber/Onion Salad
Ingredients:

- Cucumbers
- Red onions
- White vinegar
- Vegetable oil
- Spices

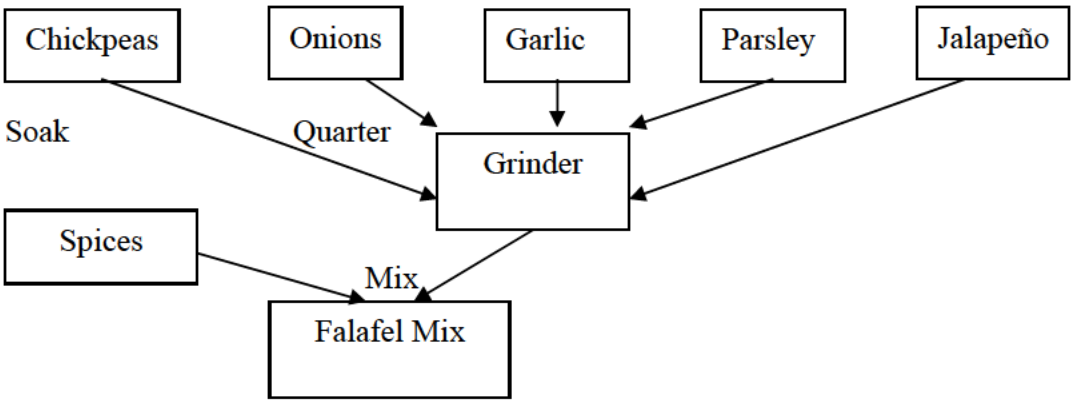
Flow Chart:



Falafel
Ingredients:

- Dried chick peas
- Yellow onions
- Garlic cloves
- Jalapeno peppers
- Parsley
- Spice

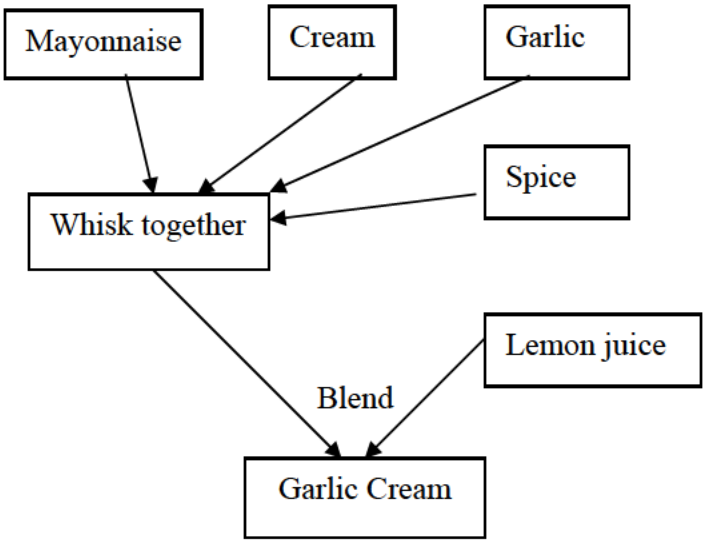
Flow Chart:



Garlic Cream
Ingredients:

- Mayonnaise
- Heavy cream
- Crushed garlic
- Spices
- Lemon juice

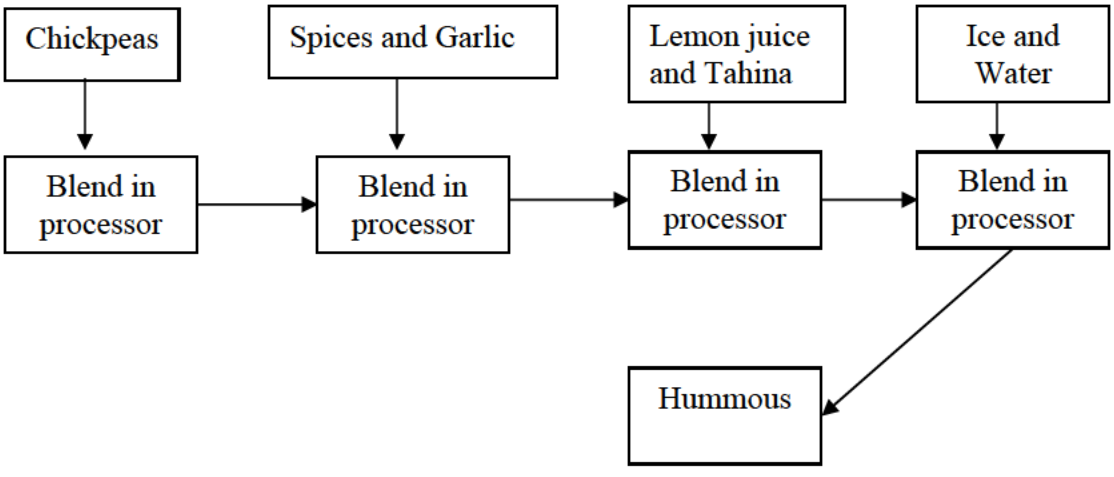
Flow Chart:



Hummous
Ingredients:

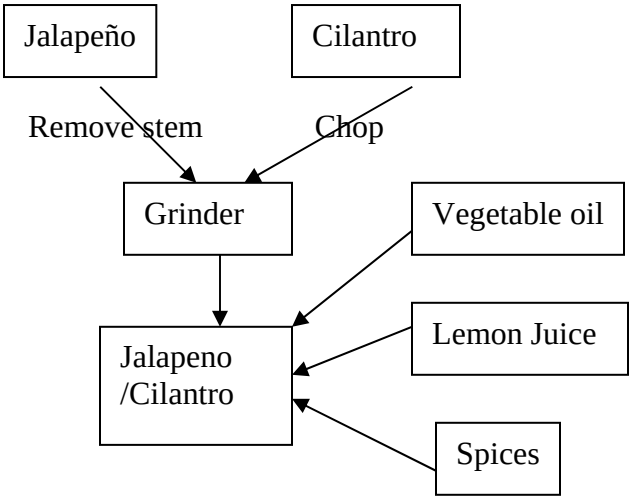
- Canned chickpeas
- Tahina
- Garlic cloves
- Lemon juice
- Spice
- Ice and water

Flow Chart:



Jalapeño/Cilantro
Ingredients:

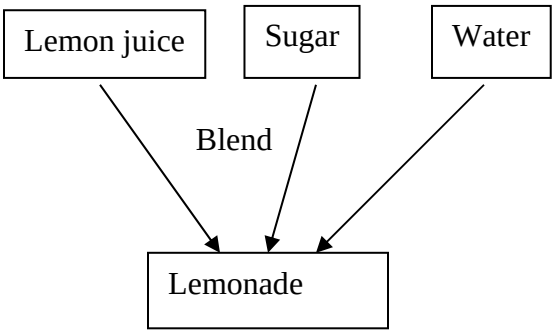
- Jalapeño peppers
- Cilantro
- Vegetable oil
- Lemon juice
- Spice



Lemonade
Ingredients:

- Sugar
- Lemon juice
- Water

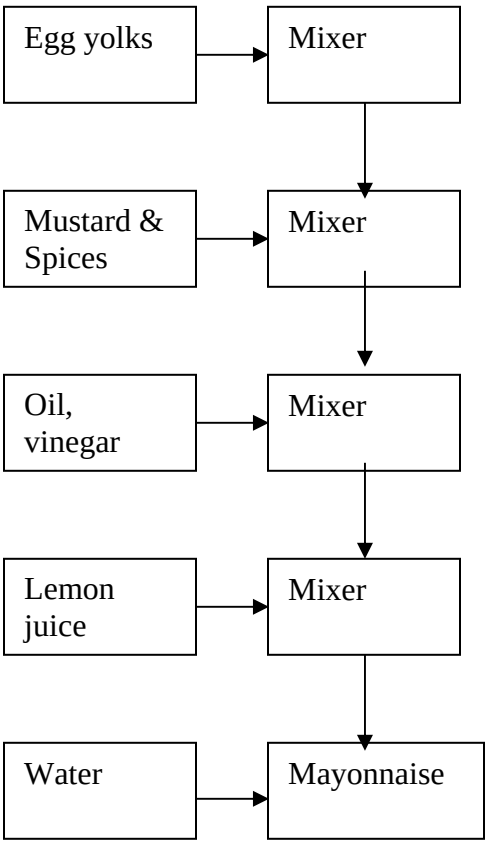
Flow Chart:



Mayonnaise
Ingredients:

- Egg yolks
- Mustard
- Spices
- Vegetable Oil
- Lemon juice
- Cold water

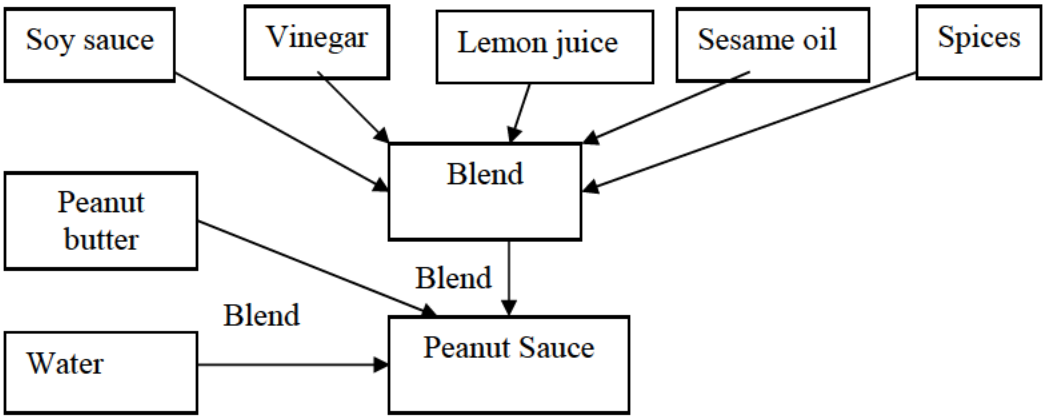
Flow Chart:



Peanut Sauce
Ingredients:

- Peanut butter
- Hot water
- Soy sauce
- Rice vinegar
- Lemon juice
- Sesame oil
- Spices

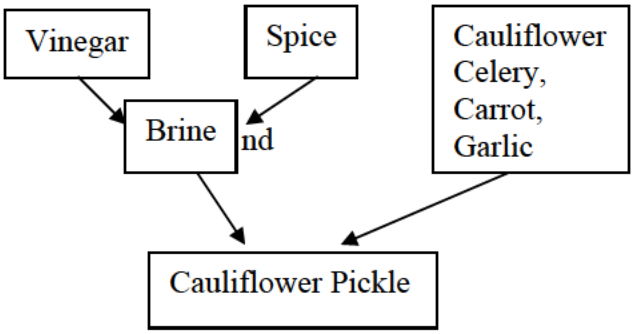
Flow Chart:



Pickled Cauliflower
Ingredients:

- Cauliflower
- Celery
- Carrots
- Garlic
- White vinegar
- Spices

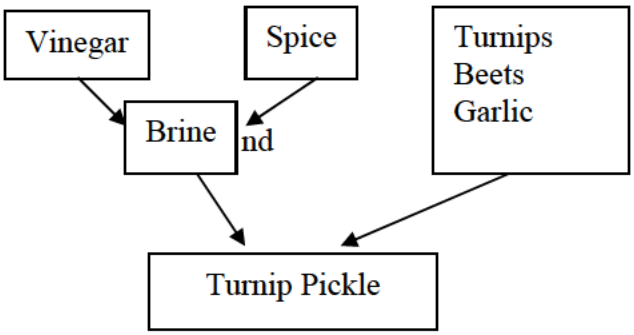
Flow Chart:



Pickled Turnips
Ingredients:

- Turnips
- Beets
- Garlic
- White vinegar
- Spices

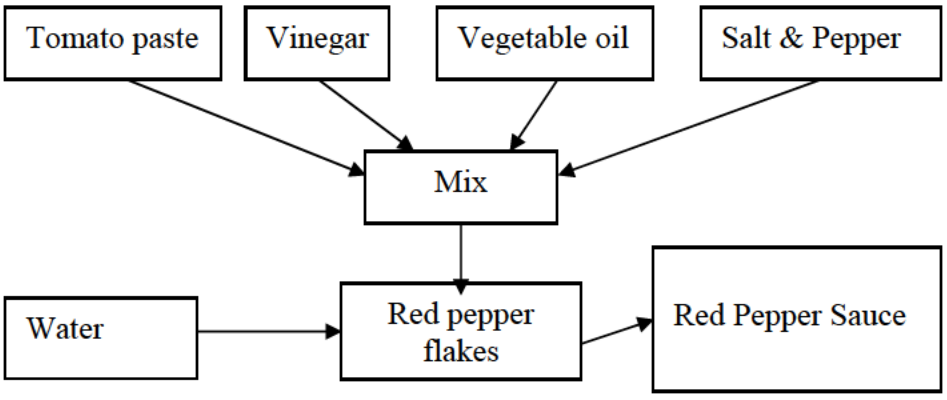
Flow Chart:



Red Pepper Sauce
Ingredients:

- Red pepper flakes
- Tomato paste
- Vinegar
- Vegetable oil
- Salt
- White pepper
- Water

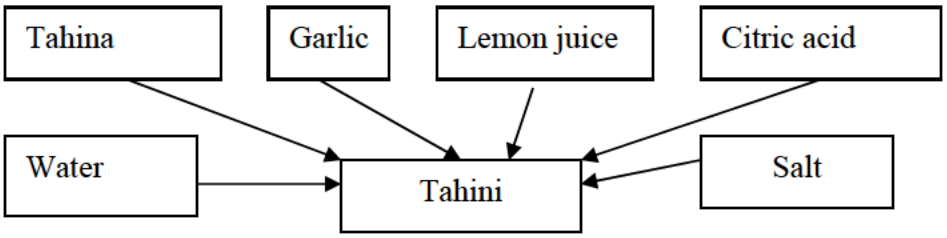
Flow Chart:



Tahini
Ingredients:

- Tahina
- Crushed garlic
- Lemon juice
- Citric acid
- Salt
- Water

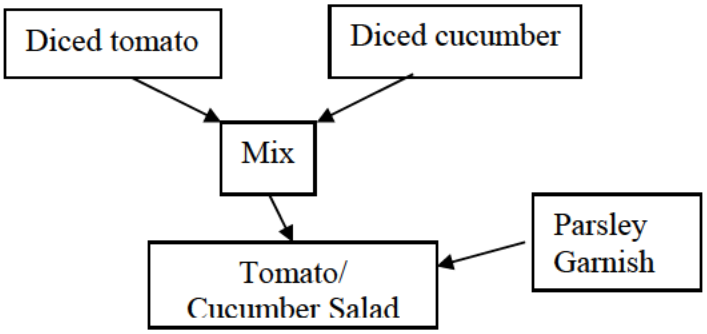
Flow Chart:



Tomato/Cucumber Salad
Ingredients:

- Tomatoes
- Cucumbers
- Parsley

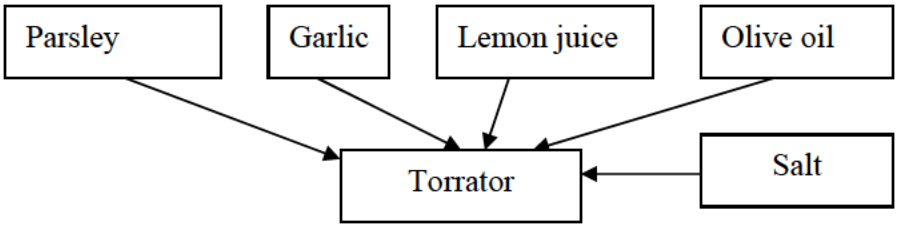
Flow Chart:



Torrator
Ingredients:

- Parsley
- Lemon juice
- Crushed garlic
- Salt
- Olive oil

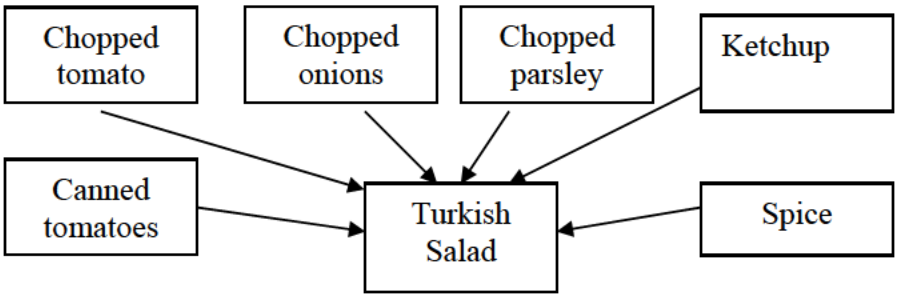
Flow Chart:



Turkish Salad
Ingredients:

- Chopped fresh tomato
- Chopped red onion
- Chopped yellow onion
- Chopped parsley
- Ketchup
- Canned whole peeled tomatoes
- Spice

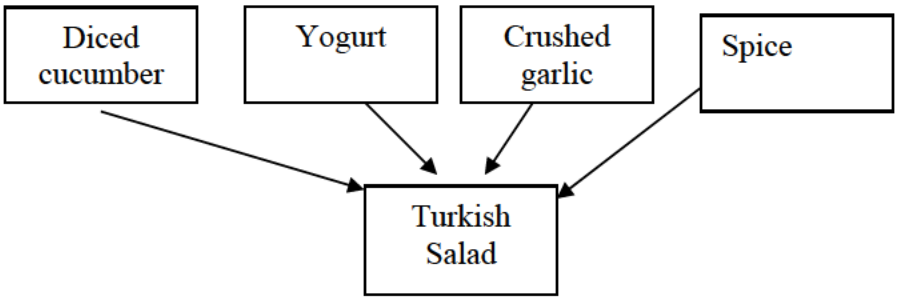
Flow Chart:



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 18th St NW
Washington DC 20009

Falafelshop, Inc.:

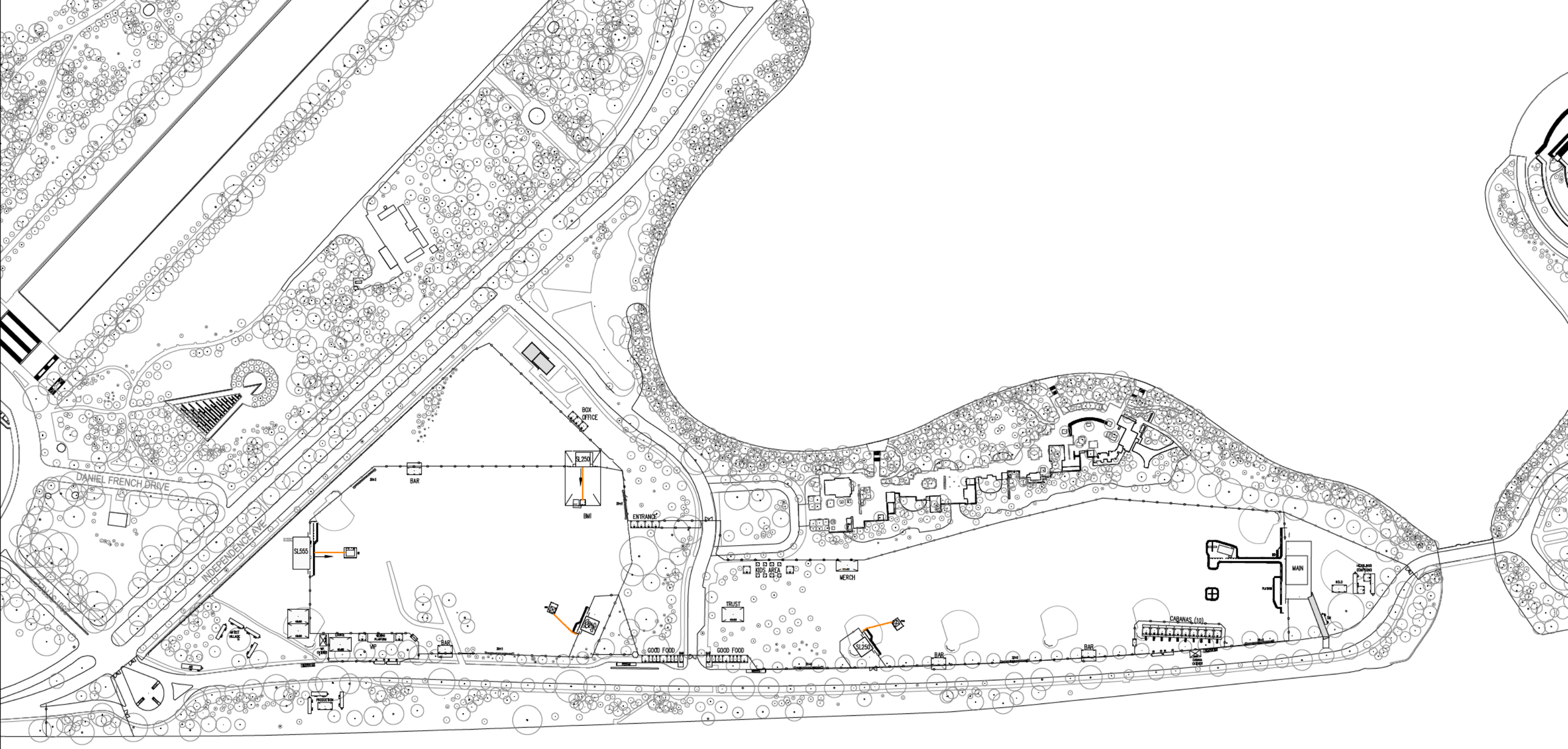
Your HACCP Plan to conduct the Specialized Processing Methods of *pickling* has been approved for license # 68001720.

- 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.

APPROVED

If you have any questions or concerns feel free to contact Mr. Arian Gibson, Food Technologist (202) 442-9005 or arian.gibson@dc.gov or Mr. Bruce Flippens, Plan Review Specialist at 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
Arianne Bennett (Amsterdam Falafelshop)		_____	August 2, 2014



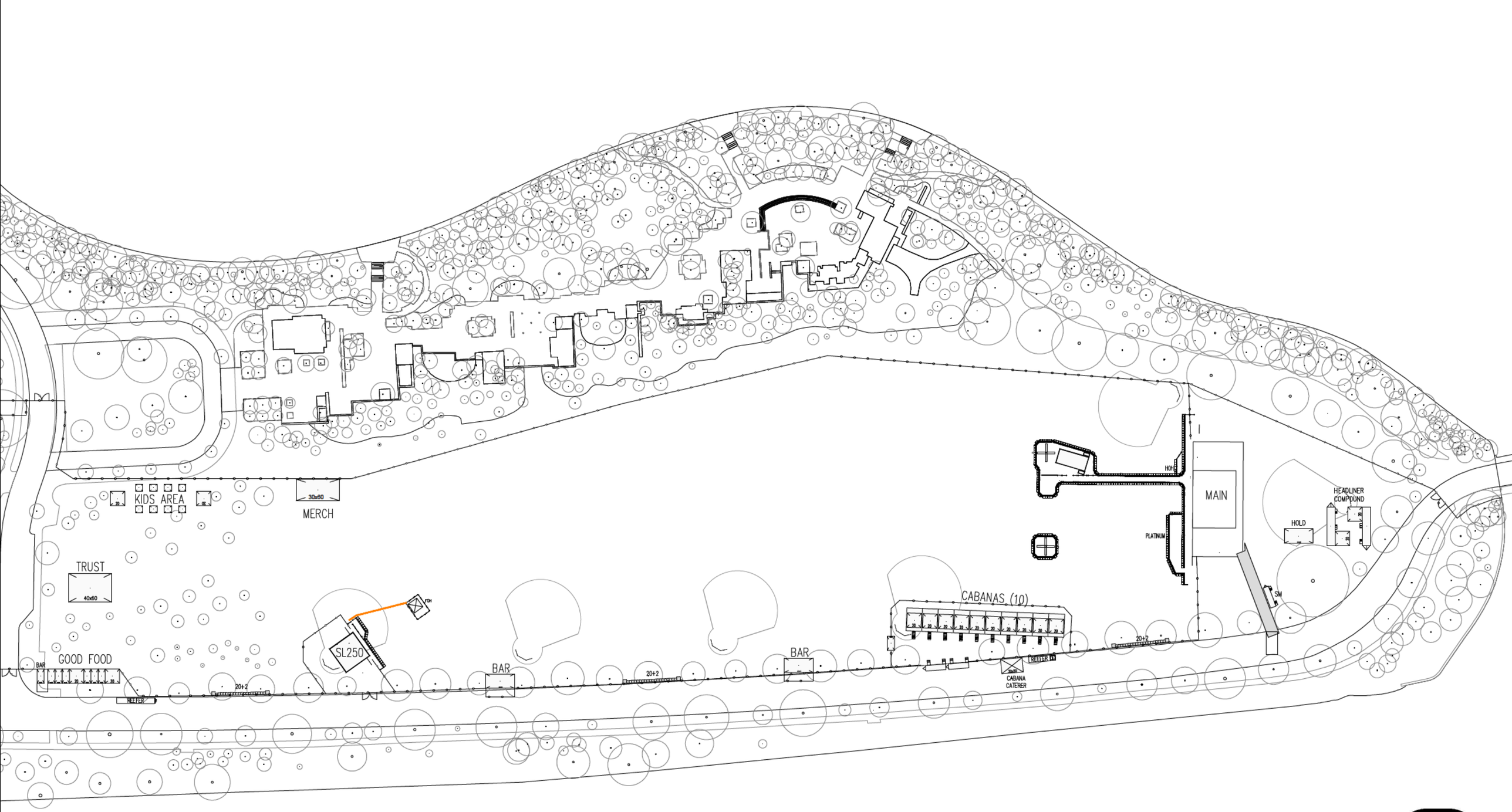
Brungardt Enterprises, L.L.C.
"CAD Services for Venues and Tours"
www.b-ent.com
(888) 740-2223

Date: June 16, 2015 File: < LANDMARKFEST 06-16-15.DWG >

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

WEST POTOMAC PARK

EVENT DATE: 00-00-00
REV. DATE: 06-16-15



Brungardt Enterprises, L.L.C.
"CAD Services for Venues and Tours"
www.b-ent.com
(888) 740-2223

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

C3

WEST POTOMAC PARK

EVENT DATE: 00-00-00
REV. DATE: 06-16-15

Date: June 16, 2015 File: < LANDMARKFEST 06-16-15.DWG >

DANIEL FRENCH DRIVE

INDEPENDENCE AVE

14th STREET

BOX OFFICE

SL250

BAR

20+2

BMI

ENTRANCE

SL555

KIDS AREA

30x60

MERCH

TRUST

40x60

ARTIST VILLAGE

LOUNGE

40x60

VIP CATERER

VIEWING PLATFORM

VIP

BAR

20+2

SL250

GOOD FOOD

BAR

BAR

GOOD FOOD

SL250

REEFER

REEFER

REEFER

20+2

AR

PRODUCTION

FOH

Brungardt Enterprises, L.L.C.
"CAD Services for Venues and Tours"
www.b-ent.com
(888) 740-2223

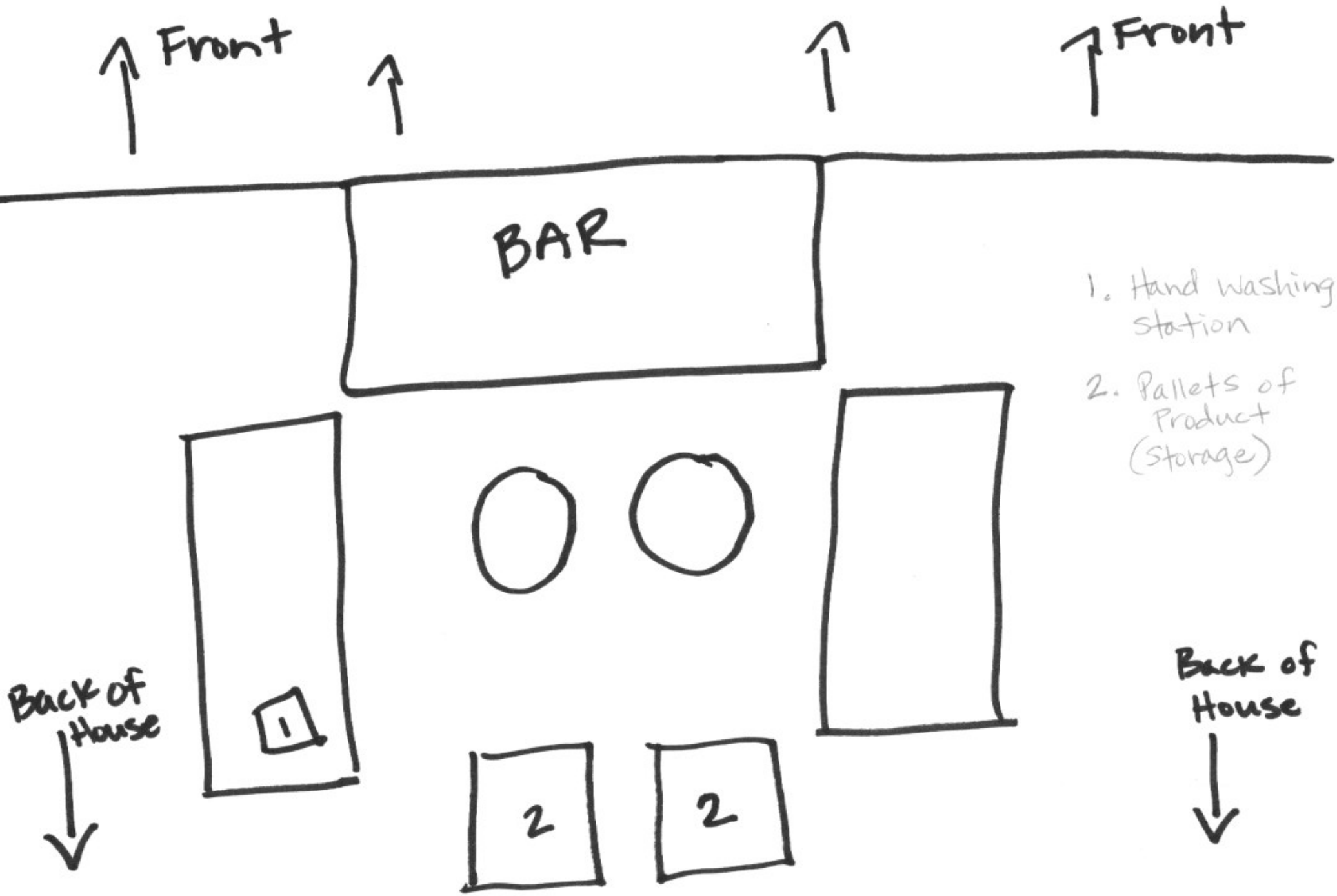
LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

C3

WEST POTOMAC PARK

EVENT DATE: 00-00-00
REV. DATE: 06-16-15

Date: June 16, 2015 File: < LANDMARKFEST 06-16-15.DWG >


Front
Front
BAR
1. Hand washing station
2. Pallets of Product (Storage)
Back of House
1
2
2
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

Booth Name	Type Of Cuisine
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

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
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

Primary Contact Name
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

Primary Contact Email Address
don@falafelshop.com; arianne@falafelshop.com
kendallt@thinkfoodgroup.com
mike@benschilibowl.com
alexandra@curleysq.com; curley@curleysq.com;
dukesgrocery@gmail.com; louiskoplau@gmail.com
capitolkettlecorn@yahoo.com
bruneryang.erik@gmail.com; suej.chun@gmail.com; nejvib@gmail.com
dan@getmakishop.com
dmoran@thehamiltondc.com
kendallt@thinkfoodgroup.com
kendallt@thinkfoodgroup.com
tom@petesapizza.com
chrisnovashinski@me.com; andrewkopp87@gmail.com
sarah@proofdc.com; justin@fatbabyinc.com
anne@rocklands.com
bcerne@shakeshack.com; rebecca@taapr.com; mia@taapr.com; ang@shakeshack.com
patrick@bigcheesetruck.com

Primary Contact Cell Number
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
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 nighty. 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

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 VARIENCE 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.

Government of the District of Columbia

Food Establishment Inspection Report

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

DEPARTMENT OF HEALTH Promote. Prevent. Protect.

Food Safety & Hygiene Inspection Services Division ▪ 899 North Capitol Street, NE - 2nd Floor ▪ Washington, DC 20002 ▪ 202-535-2180

Establishment Name _____

Address _____ City/State/Zip Code _____

Telephone (___) ___-____ E-mail Address _____

Date of Inspection ___/___/___ Time In ___:___ AM / PM Time Out ___:___ AM / PM

License Holder _____ License/Customer No. _____

License Period ___/___/___ - ___/___/___ Type of Inspection _____

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

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

* 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.

Government of the District of Columbia
Muriel Bowser, Mayor

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

TEMPERATURES

Establishment Name: [illegible] Shop   Establishment Address: 1522 14th St NW   Page 2 of 2

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Handsink (a Bar)	127	3 comp sink	131.4	Reach in	38		
Handsink (prep)	120	Walk in fridge	38	display			
Handsink (Sushi)	123	Freezer	0				
Handsink (re[illegible])	123	Sandwich prep	38				

OBSERVATIONS	25-A DCMR	CORRECTIVE ACTIONS
		VARIANCE APPROVAL LETTERS FOR SUSHI RICE AND SOUS VIDE REDUCED OXYGEN PACKAGING NOT RECEIVED. CANNOT DO EITHER PROCESS UNTIL APPROVAL LETTERS ARE OBTAINED. PLEASE CONTACT MR. BRIAN GIBSON AT 202-442-9005

INSPECTOR'S COMMENTS:

NO OBJECTION TO ISSUANCE OF BUSINESS LICENSE.
OBTAINING DELICATESSEN LICENSE

If you have any questions please contact the Supervisor Mr. [illegible] Taylor at 202-442-9037.

Person-in-Charge (Signature) [signature]   (Print) [illegible]   Date 3/20/15

Inspector (Signature) [signature]   (Print) [illegible]   Badge # 121   Date 3/20/15

FSHISD_01-02-2015

Government of the District of Columbia

Food Establishment Inspection Report

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

DOH

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. 09513XXXX-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
	Demonstration of knowledge		
IN OUT N/A	1. Correct response to questions	☐	☐
	Employee Health		
IN OUT	2. Management awareness; policy present	☐	☐
IN OUT	3. Proper use of restriction and exclusion	☐	☐
	Good Hygienic Practices		
IN OUT N/O	4. Proper eating, tasting, drinking, or tobacco use	☐	☐
IN OUT N/O	5. No discharge from eyes, nose, and mouth	☐	☐
	Preventing Contamination by Hands		
IN OUT N/O	6. Hands clean and properly washed	☐	☐
IN OUT N/A N/O	7. No bare hand contact with ready-to-eat foods or approved	☐	☐
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	☐	☐
	Approved Source		
IN OUT N/A N/O	9. Food obtained from approved source	☐	☐
IN OUT N/A N/O	10. Food received at proper temperature	☐	☐
IN OUT	11. Food in good condition, safe, unadulterated	☐	☐
IN OUT N/A N/O	12. Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
IN OUT N/A N/O	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	☐	☐
	Potentially Hazardous Food (TCS Food)		
IN OUT N/A N/O	16. Proper cooking time and temperatures	☐	☐
IN OUT N/A N/O	17. Proper reheating procedures for hot holding	☐	☐
IN OUT N/A N/O	18. Proper cooling time & temperatures	☐	☐
IN OUT N/A N/O	19. Proper hot holding temperatures	☐	☐
IN OUT N/A N/O	20. Proper cold holding temperatures	☐	☐
IN OUT N/A N/O	21. Proper date marking & disposition	☐	☐
IN OUT N/A N/O	22. Time as a public health control: procedures & records	☐	☐
	Consumer Advisory		
IN OUT N/A	23. Consumer advisory provided for raw or undercooked foods	☐	☐
	Highly Susceptible Populations		
IN OUT N/A	24. Pasteurized foods used; prohibited foods not offered	☐	☐
	Chemical		
IN OUT N/A	25. Food additives: approved & properly used	☐	☐
IN OUT N/A	26. Toxic substances properly identified, stored, used	☐	☐
	Conformance with Approved Procedures		
IN OUT N/A	27. Compliance with variance, specialized process, and HACCP plan	☐	☐

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33. Approved thawing methods used	☐	☐
IN OUT	34. Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35. Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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

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-61660
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.

℞ Person-in-Charge (Signature)	Maurice Harcum (Print)	06/15/2015 Date

℞ 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

Government of the District of Columbia
Vincent C. Gray, Mayor

Food Establishment Inspection Report

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

DOH DEPARTMENT OF HEALTH Promote. Prevent. Protect.

Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 825 North Capitol Street, NE-8th 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, NW Washington DC LLC License/Customer No. 09313xxxx-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)
Jennifer Conrad

CFPM #: FS-46900

CFPM Expiration Date: 03/23/2014

Name of licensed trash or solid waste contractor
REPUBLIC SERVICES

Name of licensed liquid / grease collections transport contractor
STORM OIL

Name of licensed pest exterminator / contractor
TERMINIX

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
N OUT	31 Proper cooling methods used; adequate equipment for temperature control	☐	☐
N OUT N/A N/O	32 Plant food properly cooked for hot holding	☐	☐
N OUT N/A N/O	33 Approved thawing methods used	☐	☐
N OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
N OUT	35 Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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 preparationtable 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)	JENNIFER CONARD (Print)		02/19/2014 Date
Inspector (Signature)	JEMAL YASIN (Print)	026 Badge #	02/19/2014 Date

FSHID_6/15/2010

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 nighty. 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 VARIENCE 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, **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 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 leafs 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.

Government of the District of Columbia

Food Establishment Inspection Report

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

DOH DEPARTMENT OF HEALTH Promote. Prevent. Protect.

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 / 09 / 2015 Time In 08 : 49 AM Time Out 09 : 45 AM

License Holder 1213 U St, LLC License/Customer No. 09313XXXX-70104892

License Period 06 /01 /2014 - 05 /30 /2016 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1☐ 2☐ 3■ 4☐ 5☐

Critical Violations	4	**COS**	3	**R**	0
Noncritical Violations	8	**COS**	1	**R**	0

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 (5/26/2015)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R
	Demonstration of knowledge		
IN OUT N/A	1. Correct response to questions	☐	☐
	Employee Health		
IN OUT	2. Management awareness; policy present	☐	☐
IN OUT	3. Proper use of restriction and exclusion	☐	☐
	Good Hygienic Practices		
IN OUT N/O	4. Proper eating, tasting, drinking, or tobacco use	☐	☐
IN OUT N/O	5. No discharge from eyes, nose, and mouth	☐	☐
	Preventing Contamination by Hands		
IN OUT N/O	6. Hands clean and properly washed	☐	☐
IN OUT N/A N/O	7. No bare hand contact with ready-to-eat foods or approved	☐	☐
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	☐	☐
	Approved Source		
IN OUT N/A N/O	9. Food obtained from approved source	☐	☐
IN OUT N/A N/O	10. Food received at proper temperature	☐	☐
IN OUT	11. Food in good condi ion, safe, unadulterated	■	☐
IN OUT N/A N/O	12. Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
IN OUT N/A N/O	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	☐	☐
	Potentially Hazardous Food (TCS Food)		
IN OUT N/A N/O	16. Proper cooking time and temperatures	☐	☐
IN OUT N/A N/O	17. Proper reheating procedures for hot holding	☐	☐
IN OUT N/A N/O	18. Proper cooling time & temperatures	☐	☐
IN OUT N/A N/O	19. Proper hot holding temperatures	☐	☐
IN OUT N/A N/O	20. Proper cold holding temperatures	☐	☐
IN OUT N/A N/O	21. Proper date marking & disposition	☐	☐
IN OUT N/A N/O	22. Time as a public health control: procedures & records	☐	☐
	Consumer Advisory		
IN OUT N/A	23. Consumer advisory provided for raw or undercooked foods	■	☐
	Highly Susceptible Populations		
IN OUT N/A	24. Pasteurized foods used; prohibited foods not offered	☐	☐
	Chemical		
IN OUT N/A	25. Food additives: approved & properly used	☐	☐
IN OUT N/A	26. Toxic substances properly iden ified, stored, used	☐	☐
	Conformance with Approved Procedures		
IN OUT N/A	27. Compliance wi h variance, specialized process, and HACCP plan	☐	☐

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33. Approved thawing methods used	☐	☐
IN OUT	34. Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35. Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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

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

Inspector (Signature)	(Print)	Badge #	Date

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 KITCHRN 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 CUTIING BOARDS ARE NOT SMOOTH AND A HAVE GROOVES, THEY NEED TO BE REPLACED OR RESURFACED (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1502.1	Multiuse 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

DOH DEPARTMENT OF HEALTH Promote. Prevent. Protect.

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 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)
COLIN KING

CFPM #: FS-53325

CFPM Expiration Date: 08/21/2015

Name of licensed trash or solid waste contractor
PDS TRASH SERVICES

Name of licensed liquid / grease collections transport contractor
STORM OIL

Name of licensed pest exterminator / contractor
ECOLAB PEST

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33.Approved thawing methods used	☐	☐
IN OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35.Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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
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:
PITANGO GELATO LLC

Owner(s):
NOAH DAN

Business Address:
1143 GAP RD
KINZERS, PA 17535

Permit Type:	Operation Type:
Manufacturing Plant	MFG Frozen Desserts

Russell C. Redding
Secretary

PERMIT IS NON-TRANSFERABLE

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

Government of the District of Columbia

Food Establishment Inspection Report

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

DOH DEPARTMENT OF HEALTH Promote. Prevent. Protect.

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☐

Critical Violations	1	**COS**	1	**R**	0
Noncritical Violations	3	**COS**	3	**R**	0

Certified Food Protection Manager (CFPM)
RICHARD VIERNES

CFPM #: FS-58292

CFPM Expiration Date: 08/24/2016

Name of licensed trash or solid waste contractor
WM

Name of licensed liquid / grease collections transport contractor
B & E

Name of licensed pest exterminator / contractor
SCIENTIFIC INSECT CONTROL

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R
	Demonstration of knowledge		
IN OUT N/A	1. Correct response to questions	☐	☐
	Employee Health		
IN OUT	2. Management awareness; policy present	■	☐
IN OUT	3. Proper use of restriction and exclusion	☐	☐
	Good Hygienic Practices		
IN OUT N/O	4. Proper eating, tasting, drinking, or tobacco use	☐	☐
IN OUT N/O	5. No discharge from eyes, nose, and mouth	☐	☐
	Preventing Contamination by Hands		
IN OUT N/O	6. Hands clean and properly washed	☐	☐
IN OUT N/A N/O	7. No bare hand contact with ready-to-eat foods or approved	☐	☐
IN OUT	8. Adequate handwashing sinks properly supplied and accessible	■	☐
	Approved Source		
IN OUT N/A N/O	9. Food obtained from approved source	☐	☐
IN OUT N/A N/O	10. Food received at proper temperature	☐	☐
IN OUT	11. Food in good condi ion, safe, unadulterated	☐	☐
IN OUT N/A N/O	12. Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
IN OUT N/A N/O	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	☐	☐
	Potentially Hazardous Food (TCS Food)		
IN OUT N/A N/O	16. Proper cooking time and temperatures	☐	☐
IN OUT N/A N/O	17. Proper reheating procedures for hot holding	☐	☐
IN OUT N/A N/O	18. Proper cooling time & temperatures	☐	☐
IN OUT N/A N/O	19. Proper hot holding temperatures	☐	☐
IN OUT N/A N/O	20. Proper cold holding temperatures	☐	☐
IN OUT N/A N/O	21. Proper date marking & disposition	☐	☐
IN OUT N/A N/O	22. Time as a public health control: procedures & records	☐	☐
	Consumer Advisory		
IN OUT N/A	23. Consumer advisory provided for raw or undercooked foods	☐	☐
	Highly Susceptible Populations		
IN OUT N/A	24. Pasteurized foods used; prohibited foods not offered	☐	☐
	Chemical		
IN OUT N/A	25. Food additives: approved & properly used	☐	☐
IN OUT N/A	26. Toxic substances properly iden ified, stored, used	☐	☐
	Conformance with Approved Procedures		
IN OUT N/A	27. Compliance wi h variance, specialized process, and HACCP plan	☐	☐

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33. Approved thawing methods used	☐	☐
IN OUT	34. Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35. Food properly labeled; original container	■	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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

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 provieded 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 (Print)	029 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

HIS IS TO CERTIFY that all applicable Trade Name requirements of the Omnibus Regulatory Reform ct of 1998 have been complied with and accordingly, this **CERTIFICATE OF REGISTRATION** hereby issued to:

RUT, LLC

rade Name: **PROOF**

of: **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

Is hereby authorized and empowered to collect reimbursement for the District of Columbia Sales and Use Taxes.

CERTIFICATE NUMBER	DATE ISSUED
350000065302	06/28/07

REFER TO THIS NUMBER WHEN REPORTING SALES TAX

THIS CERTIFICATE IS NONTRANSFERABLE

SHERYL HOBBS-NEWMAN
DEPUTY CFO

FR-550 (REV. 02/06)

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE

	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

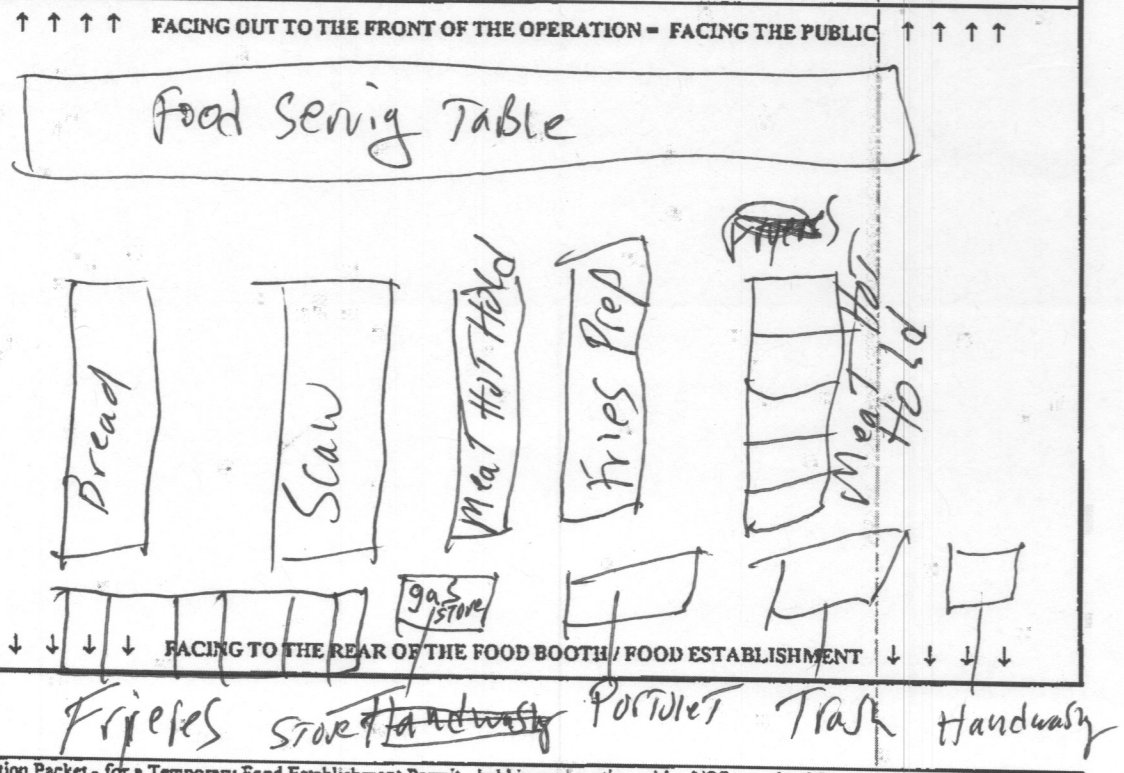
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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 Truk
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 fryeres
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

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:

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)



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:

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 Repeat Risk/Intervention Obs. Out of Compliance: 0 Good Retail Practices Obs. Out of Compliance: 0	Date: 29-Jul-2015 Time In: 09:15:00 AM Time Out: 10:00:00 AM

Establishment	Address	Telephone	Person In Charge
Big Cheese Gourmet	4114 Wheeler Ave Alexandria, VA 22304	0	Linda Hill ☐ Certified Manager

Permit Holder	EHS	Purpose of Inspection	Est. Type	Priority Level
Paper Star, LLC	Michele Howard	Routine	Commissary	Risk Category 3

Smoking Status	Title 15.2-2825 Virginia Indoor Clean Air Act.	
Smoke Free	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 cooling 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 variance, 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 OUT = 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**

This license is not transferable, must be conspicously posted on the premises, and renewed prior to the expiration date.

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	

Powered by socrata

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

Powered by socrata

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

Powered by socrata

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

Powered by socrata

Food Inspection

Based on Food Inspection

Cold Holding Temperature (C)	Hot Holding Temperature (C)
In Compliance	In Compliance
In Compliance	In Compliance
In Compliance	In Compliance
In Compliance	In Compliance

Powered by socrata

Food Inspection

Based on Food Inspection

Cooking Time and Temperature (C)	Reheating Time and Temperature (C)
In Compliance	In Compliance
In Compliance	In Compliance
In Compliance	In Compliance
In Compliance	In Compliance

Powered by socrata

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

Powered by socrata

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

Powered by socrata

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

Powered by socrata

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)

Powered by socrata

Food Establishment Inspection Report

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

Bureau of Community Hygiene â€¢ Food Safety & Hygiene Inspection Services Division â€¢ 899 North Capitol Street, NE-8th Floor â€¢ Washington, DC 20002 â€¢ food.safety@dc.gov

Establishment Name AMSTERDAM FALAFELSHOP

Address 2425 18TH ST NW

City/State/Zip Code WASHINGTON, DC 20006

Telephone (202) 234-1969 E-mail address info@falafelshop.com

Date of Inspection 04 / 07 / 2015 Time In 01 : 50 PM Time Out 02 : 20 PM

License Holder FALAFELSHOP, INC. License/Customer No. 09313XXXX-68001720

License Period 03 /01 /2014 - 02 /28 /2016 Type of Inspection Follow-up

Establishment Type: Restaurant Total Risk Category 1☐ 2☐ 3☐ 4☐ 5☐

	COS	R
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
GOOD FRIENDS

Name of licensed liquid / grease collections transport contractor
GREENLIGHT BIOFUELS

Name of licensed pest exterminator / contractor
N&N CONSULTING & PEST LLC

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

GOOD RETAIL PRACTICES

Compliance Status		COS	R
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33.Approved thawing methods used	☐	☐
IN OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35.Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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	☐	☐

IN = in compliance OUT = not in compliance N/O = not observed
N/A = not applicable COS = corrected on-site R = repeat violation

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

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
National Restaurant Association

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	10439
CERTIFICATE NUMBER	EXAM FORM NUMBER
7/9/2015	7/9/2020
DATE OF EXAMINATION	DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

Sherman Brown
SVP, National Restaurant Association Solutions

ANSI
ACCREDITED PROGRAM
American National Standards Institute and the Conference for Food Protection
#0655

In accordance with Maritime Labour Convention 2006, Resolution ADM.N.068-2013 (Regulation 3.2, Standard A3.2)

©2015 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe® and the ServSafe logo are trademarks of the NRAEF. 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:	NRAEF
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

	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)

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: DomenickTorlucci *Signature:* DT 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

HIS IS TO CERTIFY that all applicable Trade Name requirements of the Omnibus Regulatory Reform ct of 1998 have been complied with and accordingly, this **CERTIFICATE OF REGISTRATION** hereby issued to:

RUT, LLC

rade Name: **PROOF**

of: **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

Is hereby authorized and empowered to collect reimbursement for the District of Columbia Sales and Use Taxes.

CERTIFICATE NUMBER	DATE ISSUED
350000065302	06/28/07

REFER TO THIS NUMBER WHEN REPORTING SALES TAX

THIS CERTIFICATE IS NONTRANSFERABLE

SHERYL HOBBS-NEWMAN
DEPUTY CFO

FR-550 (REV. 02/06)

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE

	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)

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:	*Signature:*	Date:

	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	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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
Remember: You must provide a legible photocopy of this person s current certification with this application.	
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

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☑ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
Example 1: whole, uncut oranges and bananas *Example 2: ally 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
Grilled Cheese	IGF, US Foods, Euro Gourmet, Gold Crust Bakery	

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 Vegetabl*	This Section to be Completed by the NPS Park Concessi 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:					
	e.g. ~~Meatloaf~~	1. Grilled Cheese	2.	3	4.	5
Served ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~ ✓	COLD or HOT	COLD or HOT	COLD or ~~HOT~~	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or ~~NO~~ ✓	YES or NO	YES or NO	YES or ~~NO~~	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
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	————	145 °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	35 °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	YES 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.	20 min.	min	min.	min.	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 ?	~~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 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:

nporary Food Establishment (TFE) | PART D

YS prior to the start of the special event.

o ON-SITE Facilities and Utilities

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.

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

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.

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.

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.

4 Describe the TFE Hand Wash Facilities o 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.

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

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.

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.

	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 "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 trailer & coolers
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 trailer & coolers
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)
   flat top grill with propane
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.)
   NA

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

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 ↑ ↑ ↑ ↑

Tables with Registers

Expo Table

Hand wash set up

Flat top Grill

Dish Wash set up

↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓

	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] Paper Star LLC DBA The Big Cheese,

. a currently licensed and locally inspected food establishment, located at:

[Street Address] 4116 Wheeler Ave,

[City] Alexandria, [ST/DC] VA ZIPCODE 22304,

Hereby Authorize : The Big Cheese

The Big Cheese

[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 /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:

Patrick Rathbone

[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 Patrick Rathbone

Telephone Number 703-855-6987

Signature of the Owner Pat_Rat Digitally signed by Pat_Rat DN: cn=Pat_Rat, o, ou, email=patrick@bigcheesetruck.com, c=US Date: 2015.08.07 10:59:13 -04'00' 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 wil 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

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:

Facility Type: **Commissary**
Expiration Date: **December 31, 2015**

Robert W. Custard, REHS, CP-FS
Environmental Health Manager

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

For recent inspections, scan this QR code with your smartphone or visit www.alexva.us/as3

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 4th 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

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
■ Sales and Use Tax Use Only		350000077790
■ Employer's Withholding		300000105513
☐ Corporation Franchise		
■ Unincorporated Business Franchise		FY 12/31
☐ Personal Property Tax		
☐ Ball Park		
☐ 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

1101 4th Street, SW, Suite 270W, Washington, DC 20024 • Phone: (202) 442-4TAX (4829)
Fax: (202) 442-6890 • Web: www.taxpayerservicecenter.com

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.	Vessel(s)	Classe(s)
VSP-00155	MOBILE ROADWAY	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, jalepeno, 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	
Jalepeno 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 TOPPINGS BAR FOR SERVICE

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

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. FALAFEL	CHICK PEAS, ONION, GARLIC, JALEPENO, SPICES	
2. BABA GANOUSH	CANNED ROASTED EGG PLANT, TAHINA, GARLIC, PARSLEY, SPICES	
3. HUMMUS	CHICK PEAS, TAHINA, GARLIC, LEMON JUICE	
4. CUCUMBER/OVIAL	CUCUMBER, RED ONION VINAGRETTE, SPICES.	
5. BEET SALAD	COOKED BEETS, ONION, VINAGRETTE, SPICES.	

PAGE 1

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. FALAFEL	2. BABA	3. HUMMUS	4. CUKE/ON	5. BEET
Served ON site ?	~~COLD~~ / HOT	~~COLD~~ or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~
Prepared ON site ?	~~YES~~ / NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO
Prepared ON site ?	~~COLD~~ / HOT	~~COLD~~ or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~
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	____	350 °F	NA °F	NA °F	NA °F	NA °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	NA °F	NA °F	NA °F	NA °F	NA °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	~~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 BEFORE	DAY BEFORE	DAY BEFORE	DAY BEFORE
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.	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 ?	~~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 ~~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 1

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

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. CUCUMBER/TOMATO	CUCUMBER, TOMATO, PARSLEY	
2. COLE SLAW	CABBAGE, CARROTS, DRESSING	
3. RED CABBAGE	RED CABBAGE, VINAIGRETTE 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. CUKE/TOM	2. COLESLAW	3. RED CABBAGE	4. CHICK PEA SALAD	5. TURKISH SALAD
Served ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~
Prepared ON site ?	~~YES~~ / NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~
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	NA °F	NA °F	NA °F	NA °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	NA °F	NA °F	NA °F	NA °F	NA °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	~~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 BEFORE	DAY BEFORE	DAY BEFORE	DAY BEFORE
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.	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 ?	~~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 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-2 CONTINUED

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

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. TOMATOE	PARSLEY, GARLIC, LEMON JC. 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 JC. 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 1. Meatloaf	1. TOMATOS	2. CRUNCHY ONION	3. GREEN PICKLEES	4. JALAPENO CILANTRO	5. RED PEPPER
Served ON site ?	~~COLD~~ / ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~
Prepared ON site ?	~~YES~~ / NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO
Prepared ON site ?	~~COLD~~ / ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~
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	NA °F	NA °F	NA °F	NA °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	NA °F	N.A °F	N.A °F	NA °F	NA °F
Held OFF site after preparation ?	~~COLD~~ / ~~HOT~~	COLD or ~~HOT~~	COLD or HOT	COLD or HOT	COLD or ~~HOT~~	COLD or ~~HOT~~
Cooked 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 BEFORE	DAY BEFORE	DAY BEFORE	DAY BEFORE
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.	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 ?	~~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 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

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

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. PICKLED CAULIFLOWER	CAULIFLOWER, CARROTS, CELERY, GARLIC, VINEGAR, SPICES	
2. PICKLED TURNIPS	TURNIPS, BEETS, GARLIC VINEGAR, SPICES	
3. TAHINI	TAHINA, GARLIC, LEMON JC, 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 CAULIFLOWER	2. PICKLED TURNIP	3. TAHINI	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or ~~HOT~~	COLD or HOT	COLD or HOT
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	~~155~~ °F	NA °F	NA °F	NA °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	NA °F	NA °F	NA °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
Cooked 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	1-2 WEEKS AHEAD	1-2 WEEKS AHEAD	DAY BEFORE		
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.	30 min.	30 min.	30 min.	min.	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 ?	~~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 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:

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 nighty. 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 VARIENCE 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 leafs 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.

	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)

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 ESTABLISHEMENT (TFE)
☑ 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 Dandereau
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	Robert Dandereau
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 ESTABLISHEMENT TO PREPARE FOOD
☑ 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.	

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

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. Burger - Roadside Steak	Hamburger, Pot-to Roll, American Cheese Bacon Caramelized Onion	
2. Custard - Red Velvet	Custard Base, Buttermilk, Vanilla Bean Paste and Red Velvet Cake	
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. Meatloaf	1. Pastrike	2. Red Velvet	3	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or (HOT)	(COLD) or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	(YES) or NO	YES or (NO)	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or (HOT)	(COLD) or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cuming/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	~~_____~~	165 °F	32 °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	32 °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	~~YES~~ or NO	(YES) or NO	YES or NO	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	SAME DAY	N/A	Called			
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.	30 min.	30 min.	min.	min.	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 ?	~~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 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.

Provide Tent. 2 professional grade 100'x20' tents for vendors.
TFE = 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

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 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.

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 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.

~~Toilet~~ 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.

	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 "N/A"

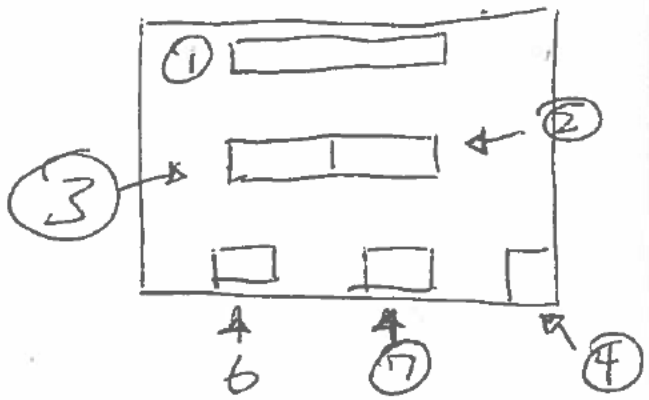
1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)
   Refrigerated truck
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)
   Electric refrigerator — not 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.
   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.)
   electric thermalizer

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.

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 ↓ ↓ ↓ ↓

	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] 1216 18th Street NW

[City] Washington, [ST/DC] DC ZIPCODE ~~20005~~ 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.)

Government of the District of Columbia
Vincent C. Gray, Mayor

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-4th 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 09 / 25 / 2014 Time In 12 : 20 PM Time Out 01 : 00 PM

License Holder Shake Shack 18th Street, NW Washington DC LLC License/Customer No. 09313xxxx-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
REPUBLIC

Name of licensed liquid / grease collections transport contractor
VALLEY PROTEIN

Name of licensed pest exterminator / contractor
TERMINEX

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33.Approved thawing methods used	☐	☐
IN OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35.Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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(c), 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.

Person-in-Charge (Signature)	THOMAS ABRAHAM (Print)		09/25/2014 Date
Inspector (Signature)	ALEMAYEHU TEKLESELASSIE (Print)	029 Badge #	09/25/2014 Date

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

Billing Name and Address:
SHAKE SHACK 18TH STREET NW
WASHINGTON DC LLC

24 UNION SQUARE EAST, 5TH FLOOR
NEW YORK, NY 10003

Premise/Application's Name and Address:
SHAKE SHACK 18TH STREET NW
WASHINGTON DC LLC

1216 18TH ST NW
WASHINGTON, DC 20036

Registered Agent's Name and Address:
UNITED CORPORATE SERVICES, INC.

1100 H STREET N.W., SUITE 840
WASHINGTON DC20005

Owner's Name
Corp. Name SHAKE SHACK 18TH STREET NW WASHINGTON DC LLC
Trade Name

CofO/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

is hereby authorized and empowered to collect reimbursement for the District of Columbia Sales and Use Taxes.

CERTIFICATE NUMBER	DATE ISSUED
350000078855	04/26/11

REFER TO THIS NUMBER WHEN REPORTING SALES TAX

THIS CERTIFICATE IS NONTRANSFERABLE

STEPHEN M. CORDI
DEPUTY CFO

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE

TO 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:

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.

CUT

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 present this card with a valid photo ID

FOLD

This card is the property of the District of Columbia Government and its counterfeiting alteration or misuse is a violation.

If found, return to:
District of Columbia Department of Health
Bureau of Community Hygiene
Food Safety & Hygiene Inspection Services Division
825 North Capitol Street NE, 8th Floor
Washington, DC 20002
202-535-2180
Postage Guaranteed

CUT

- 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.

THE FACE OF THIS DOCUMENT HAS A MULTI COLORED BACKGROUND THAT CHANGES COLOR GRADUALLY AND EVENLY FROM DARK TO LIGHT WITH DARKER AREAS BOTH LEFT AND RIGHT

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: 6203040801
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.

ROBERT DANDENEAU
8825 BRENTFIELD ROAD
HUNTERSVILLE, NC 28078

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:

Score	Status	Exam Date
82	PASS	12/14/2012

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 Exam Date: 12/14/12
Prometric 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

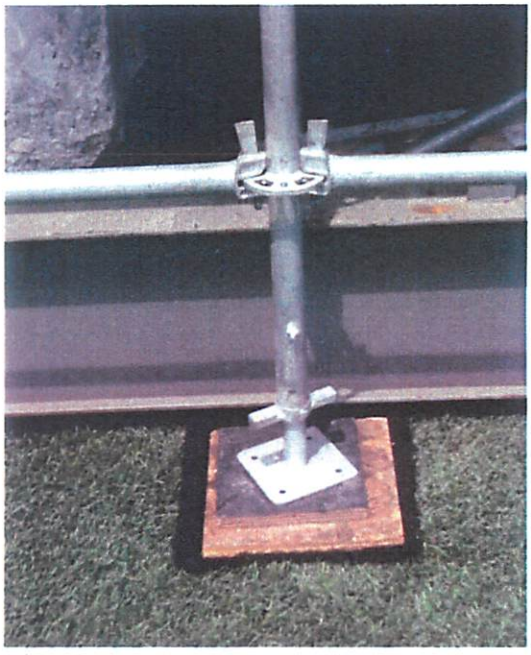
National Park Service Operations and Maintenance Manual

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.

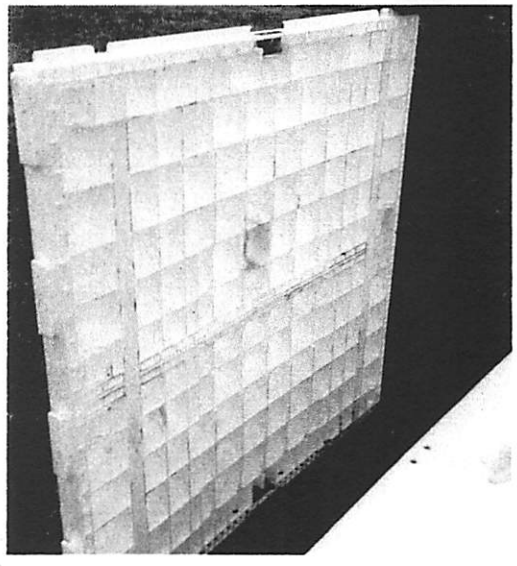
Acceptable Turf Decking Systems All Year: There are conditions that warrant a solid back such as some soft soil conditions, temporary cover for equipment access, or hot weather. In this case MatraxHD, ArmorDeck 3, RGT Panel Flat back, or equal is acceptable; but plywood is not ever an acceptable material.

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.

	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)

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:	Signature:	Date:
David Combiatt		8/12/15

	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 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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	David Cornblatt 301-252-6879
Street Address, City, State, ZIP	13424 Ansel Terrace Getmantown, MD 20874

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☒ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
Example 1: whole, uncut oranges and bananas *Example 2: commercially packaged cookies, chips, pretzels, granola bars, gum, spices, and bottled water is not for this item*	*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
Pork, Chicken, brisket & Slaw	Spectrum Services	

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. 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:					
	~~Example 1. Meatloaf~~	1 BRISKET	2 PORK	3 CHICKEN	4 SLAW	5 POTATOES
Served ON site ?	~~COLD / HOT~~	~~COLD~~ or HOT	COLD or HOT	~~COLD~~ or HOT	COLD or ~~HOT~~	~~COLD~~ or HOT
Prepared ON site ?	~~YES / NO~~	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	YES or ~~NO~~
Prepared ON site ?	~~COLD / HOT~~	~~COLD~~ or HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	COLD or ~~HOT~~	~~COLD~~ or HOT
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	°F	°F	°F	165 °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~~	165 °F	165 °F	165 °F	38° °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~~	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 Prior	Day Prior	Day Prior	Day Prior	—
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	~~30 min.~~	60 min.	60 min.	60 min.	60 min.	60 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 ?	~~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 ~~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.

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.

100'x 20 TENT (professional grade) we will have a 10x20' Section

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.

of the House via Potable water will be provided to the Back Event water Sections - Serviced as needed

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.

Ample Amount of handwashing facilities will be provided for the Back of the House - Serviced as needed

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.

Vendor only portlets for the Back of the House will be provided as Needed - Serviced as needed

6. Describe Refuse Disposal. I.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

waste, waste water + grease Disposal will be provided via Ample Supply for Back of the House - Removed as Needed

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

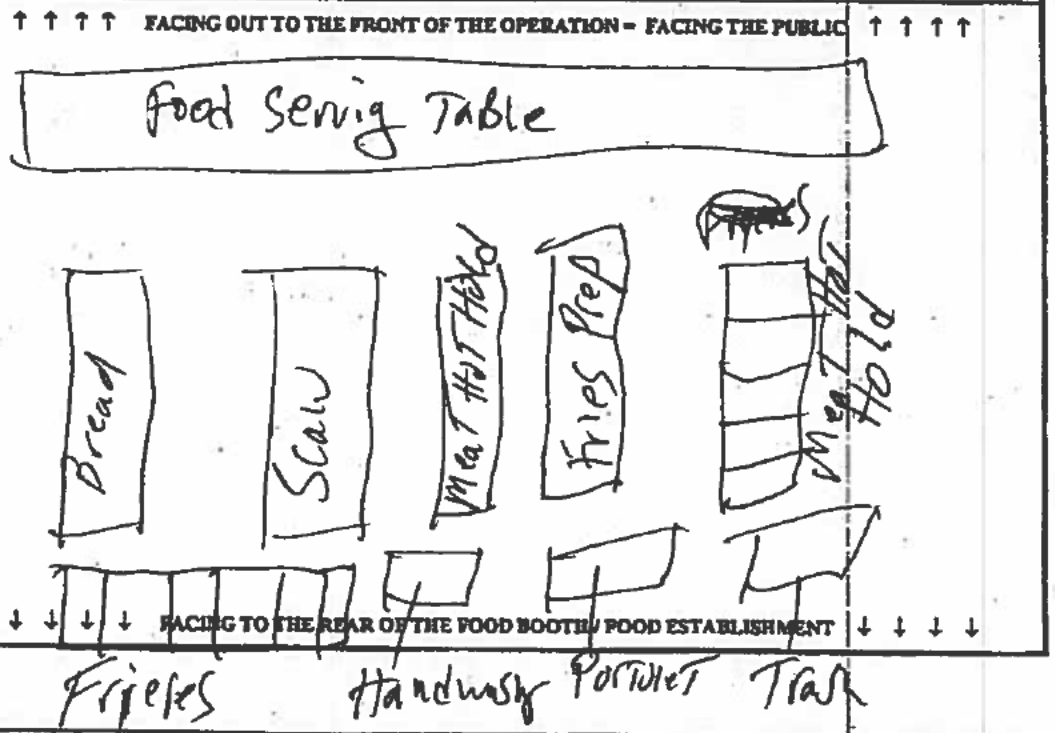
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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

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:

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)



	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] Relish Catering LLC / C.K.R. Inc Rent by the hour

... a currently licensed and locally inspected food establishment, located at:

[Street Address] 18277 N Fredrick Rd Suite G

[City] Gaithersburg, [ST/DC] MD ZIPCODE 20879

Hereby Authorize :

Curley's Q

[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)] Starting 8/9/15

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:

Jorge Canales

[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: Ed J. Loca

Telephone Number: 301.448.5315

Signature of the Owner: [signature] Date signed: 8/13/15

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.)

ServSafe
National Restaurant Association

ServSafe CERTIFICATION

Exam Form No. 4964

Cert. No. 11437816

TO JORGE C CANALES

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.

©2014 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC. The logo appearing next to ServSafe is a trademark of the National Restaurant Association.

ANSI

#0658

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

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 10.15.03.

Conditions:

Uma S. Ahluwalia, Director

Catering No: 20884

Expiration Date: 01/31/2016 License No: 20884 Type C

KITCHEN/LAURA

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
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 53-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

CRITICAL ITEMS

Critical items are food safety requirements which must be followed to reduce the occurrence of food-related illness and injury.

Mark "X" in appropriate box for COS and R
COS = corrected on-site during inspection
R = repeat violation

	Compliance Status		COS	R
		Food Source and Protection		
1	In	Food obtained from approved sources		
2	In	Food separated and protected from adulteration, spoilage, and contamination		
		Employee Health and Hand Washing		
3	In	Food workers with infection or diarrhea restricted in accordance with COMAR 10.06.01		
4	In	Hands clean and properly washed		
		Potentially Hazardous Food		
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		
		Water and Sewage		
8	In	Potable hot and cold running water provided		
9	In	Sewage discharged in accordance with all applicable State and local codes		

GOOD RETAIL PRACTICES

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 R
COS = corrected on-site during inspection
R = repeat violation

		COS	R
	Food Temperature Control		
10	Thawing methods		
11	Cooling methods		
12	Time-only: procedures and record keeping		
13	Thermometers provided and accurate		
	Food Identification		
14	Labeling accurate, true/ful, date		
15	Required records available: shellfish tags, egg records		
	Prevention of Food Adulteration, Spoilage and Contamination		
16	Adulteration, spoilage and contamination practices during food preparation, storage and display		
17	Personal cleanliness		
18	No bare hand contact with ready-to-eat food and proper utensil use		
19	Adequate hand washing facilities supplied and accessible		
20	Toxic substances: use, pesticide storage, labeling, consumer advisory posted		
21	Wiping cloths: properly used and stored		
22	Insects, rodents, and animals: not present, control means		

		COS	R
	Utensils and Equipment-Design, Installation and Storage		
23	Single-use/single-service articles: use, storage, dispensing		
24	Food-contact surfaces and equipment: cleaned and sanitized, storage		
25	Food-contact surfaces and equipment: properly designed, constructed and used		
26	Ware washing facilities: installed, maintained, used; test strips		
	Physical Facilities		
27	Garbage/refuse properly disposed; facilities maintained		
28	Plumbing installed; proper backflow devices		
29	Toilet facilities: properly constructed, supplied, cleaned		
30	Physical facilities and non-food-contact surfaces installed, maintained and clean		
31	Adequate ventilation and lighting		
	Miscellaneous		
32	Required postings: license, choking poster, consumer advisory		
33	HACCP plan complies with requirements in COMAR 10.15.03		
34	Certified manager present, active supervision		
35	Foods free of artificial trans fat, sign posted		
36	Smoking not permitted, sign posted		
37	Nutritional Labeling		

Expires: 12/3/2016

Certified Manager: Laura Calderone

Date: 5/28/2015

Received by: Laura Calderone

Inspected by: Heck, Alan 240-777-3896

No Critical Violations

Follow-up: No

Follow-up Date

Inspection Results: Noted

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
High
Purpose
Comprehensive

Montgomery County Department of Health and Human Services

Licensure and Regulatory Services
255 Rockville Pike, Suite 100, Rockville, Maryland 20850
240-777-3986
FOOD SERVICE FACILITY INSPECTION REPORT

Priority
High
Purpose
Monitoring

Establishment Name: QUITE A STIR CATERING

Date: 5/28/2015

TEMPERATURE OBSERVATIONS

Item/Location	CP/CCP	Temp °F	V	Item/Location	CP/CCP	Temp °F	V
Beef steak being preped	3	41	☐	Chicken pieces	3	38	☐
Paturized crab meat	3	24	☐	Cooked ribs in middle walk-in	3	24	☐
Mozzarella Cheese	3	40	☐	Ice cream in freezer	3	-27	☐
Fruit plate in staging walk-in	3	33	☐	Eggs in bakery reach-in	3	37	☐

Critical Control Point(CCP) 1-Cooking 2-Cooling 3-Cold Holding 4-Hot Holding 5-Reheating

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	
Note	☐	Staff were observed washing hands correctly.
18-No bare hand contact with ready-to-eat food and proper utensil use	☐	Staff were observed cutting ready to fruit without wearing gloves. **COMCOR 16.00.01 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.**

Received By: Laura Calderone

Inspected By: **Heck, Alan 240-777-3896**

☑ EMAILED 8/6/2015

	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)

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: [signature] Date: 7/30/2015

	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	—
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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☒ Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	ROCKLANDS BARBEQUE AND GRILLING COMPANY
Name of the On-Site Certified Food Service Manager/Supervisor	WAYLAND SHOTWELL
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	SAMUEL FORD, INC., JOHN B. SNEDDON, PRESIDENT 202-337-1122
Street Address, City, State, ZIP	2418 WISCONSIN AVE, NW, WDC 20007

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☒ 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.

NPS/NCR – Permit Application for a Temporary Food Establishment (TFE) — **PART 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
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
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
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. BARBEQUED CHOPPED PORK SANDWICH	SMOKED PORK SHOULDER BARBEQUE SAUCE, POTATO ROLL	
2. PULLED BARBEQUED CHICKEN SANDWICH	SMOKED CHICKEN BARBEQUE SAUCE, POTATO ROLL	
3. BARBEQUED BRISKET SANDWICH	SMOKED BRISKET BARBEQUE SAUCE, POTATO ROLL	
4. HOMEMADE COLESLAW	CABBAGE, CARROTS, PEAS, SCALLION, MAYO, VINEGAR, SPICES	
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. Pork SANDWICH	2. CHICKEN SANDWICH	3 BRISKET SANDWICH	4. COLESLAW	5.
Served ON site ?	~~COLD~~ / HOT	COLD or (HOT)	COLD or (HOT)	COLD or (HOT)	(COLD) or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or (NO)	YES or (NO)	YES or (NO)	YES or (NO)	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or (HOT)	COLD or (HOT)	COLD or (HOT)	(COLD) or HOT	COLD or HOT
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	~~155 °F~~	165 °F	165 °F	165 °F	X °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~~	165 °F	165 °F	165 °F	X °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	(YES) or NO	(YES) or NO	(YES) or NO	~~YES~~ or NO	YES or NO
Date prepared OFF site = insert day/date ?	~~SAME DAY~~	9/25/15	9/25/15	9/25/15	9/25/15	
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	~~30 min.~~	30 min.	30 min.	30 min.	30 min.	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 ?	~~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 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.

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 POTABLE 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 BACK 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 PORTOLETS WILL BE PROVIDED BACK 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

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 "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

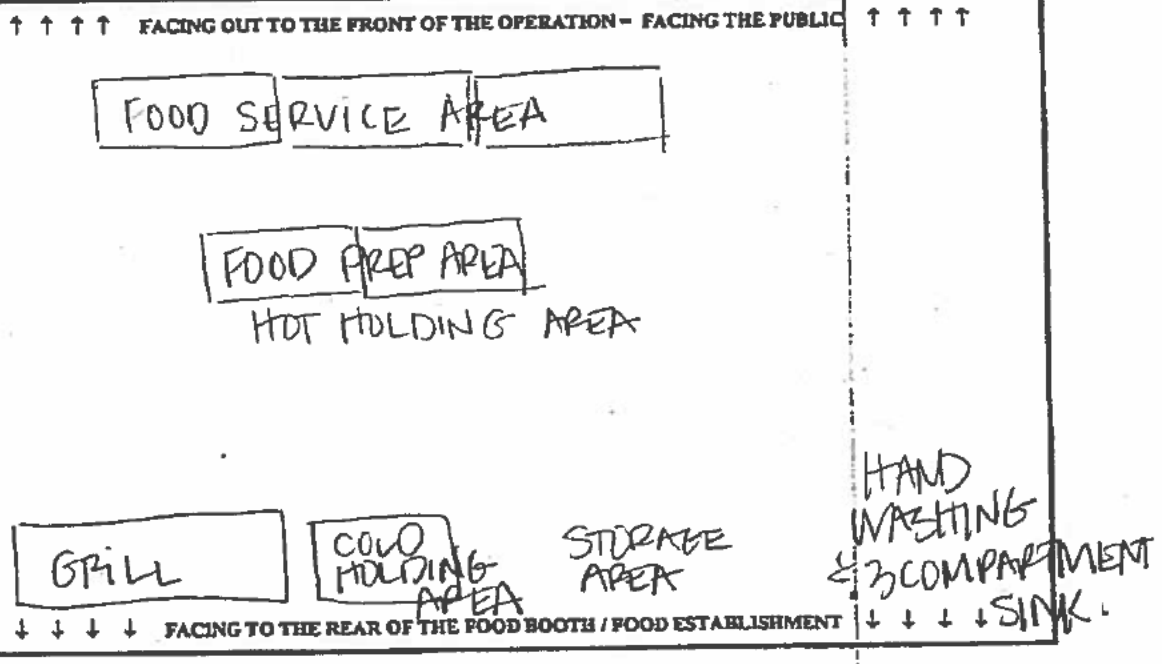
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above. N/A

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

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.

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)



	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] ROCKLANDS BARBEQUE AND GRILLING COMPANY

... a currently licensed and locally inspected food establishment, located at:

[Street Address] 25 S. QUAKER LN

[City] ALEXANDRIA, [STATE] VA ZIPCODE 22314

Hereby Authorize:

LANDMARK MUSIC FESTIVAL

[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 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 B Snedden Date signed: 7/30/2015

The owner of the off-site food service establishment must attach to this Part F the following documents:

- [X] 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.
- [X] 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

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

VDH VIRGINIA DEPARTMENT OF HEALTH
Protecting You and Your Environment

FOOD ESTABLISHMENT EVALUATION REPORT

# OF RF/PHI OUT OF COMPLIANCE	
# OF REPEAT RF/PHI OUT OF COMPLIANCE	

PAGE 2 of 3

ESTABLISHMENT NAME Rockleards

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
IN = In Compliance OUT = Out of Compliance N/A = Not Applicable N/O = Not Observed

Mark "X" in appropriate box for COS and/or R
COS = Corrected On Site R = Repeat Violation

COMPLIANCE STATUS		COS	R
DEMONSTRATION OF KNOWLEDGE			
1	IN OUT — Certification by accredited program, compliance with Code, or correct responses		
EMPLOYEE HEALTH			
2	IN OUT — Management awareness; policy present		
3	IN OUT — Proper use of reporting, restriction & exclusion		
GOOD HYGIENIC PRACTICES			
4	IN OUT N/O — Proper eating, tasting, drinking, or tobacco use	✓	✓
5	IN OUT N/O — No discharge from eyes, nose, and mouth		
PREVENTING CONTAMINATION BY HANDS			
6	IN OUT N/O — Hands clean & properly washed		
7	IN OUT N/A N/O — No bare hand contact with RTE foods or approved alternate method followed properly		
8	IN OUT — Adequate handwashing facilities supplied & accessible		
APPROVED SOURCE			
9	IN OUT N/A N/O — Food obtained from approved source		
10	IN OUT N/A N/O — Food received at proper temperature		
11	IN OUT N/A N/O — Food in good condition, safe, & unadulterated		
12	IN OUT N/A N/O — Required records available: shellstock tags, parasite destruction		
PROTECTION FROM CONTAMINATION			
13	IN OUT N/A — Food separated & protected		
14	IN OUT N/A — Food-contact surfaces: cleaned & sanitized		
15	IN OUT — Proper disposition of returned, previously served, reconditioned, & unsafe food		

COMPLIANCE STATUS		COS	R
POTENTIALLY HAZARDOUS FOODS TIME/TEMPERATURE			
16	IN OUT N/A N/O — Proper cooking time & temperatures		
17	IN OUT N/A N/O — Proper reheating procedures for hot holding		
18	IN OUT N/A N/O — Proper cooling time & temperatures	✓	✓
19	IN OUT N/A N/O — Proper hot holding temperatures		
20	IN OUT N/A — Proper cold holding temperatures		
21	IN OUT N/A N/O — Proper date marking & disposition		
22	IN OUT N/A N/O — Time as a public health control: procedures & records		
CONSUMER ADVISORY			
23	IN OUT N/A — Consumer advisory provided for raw or undercooked foods		
HIGHLY SUSCEPTIBLE POPULATIONS			
24	IN OUT N/A — Pasteurized foods used; prohibited foods not offered		
CHEMICAL			
25	IN OUT N/A N/O — Food additives: approved & properly used		
26	IN OUT N/A N/O — Toxic substances properly identified, stored, & used		
CONFORMANCE WITH APPROVED PROCEDURES			
27	IN OUT N/A — Compliance with variance, specialized process, & HACCP Plan		

RISK FACTORS are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
PUBLIC HEALTH INTERVENTIONS are control measures implemented to prevent foodborne illness or injury.
GOOD RETAIL PRACTICES (GRPs) include facilities, equipment and basic sanitation.

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
SAFE FOOD AND WATER				
28		Pasteurized eggs used where required		
29		Water & ice from approved source		
30		Variance obtained for specialized processing methods		
FOOD TEMPERATURE CONTROL				
31	X	Proper cooling methods used; adequate equipment for temperature control	✓	✓
32		Plant food properly cooked for hot holding		
33		Approved thawing methods used		
34		Thermometers provided & accurate		
FOOD IDENTIFICATION				
35		Food properly labeled; original container		
PREVENTION OF FOOD CONTAMINATION				
36		Insects, rodents, & animals not present		
37		Contamination prevented during food preparation, storage & display		
38		Personal cleanliness		
39		Wiping cloths: properly used & stored		
40		Washing fruits & vegetables		

COMPLIANCE STATUS			COS	R
PROPER USE OF UTENSILS				
41		In-use utensils: properly stored		
42		Utensils, equipment & linens: properly stored, dried, & handled		
43		Single-use & single-service articles: properly stored & used		
44		Gloves used properly		
UTENSILS, EQUIPMENT AND VENDING				
45		Food & non-food contact surfaces cleanable, properly designed, constructed & used		
46		Warewashing facilities: installed, maintained, & used; test strips		
47		Non-food contact surfaces clean		
PHYSICAL FACILITIES				
48		Hot & cold water available; adequate pressure		
49		Plumbing installed; proper backflow devices		
50		Sewage & waste water properly disposed		
51		Toilet facilities: properly constructed, supplied, & cleaned		
52		Garbage & refuse properly disposed; facilities maintained		
53		Physical facilities installed, maintained, & clean		
54		Adequate ventilation & lighting; designated areas used		

PERSON IN CHARGE (PIC) SIGNATURE: [signature] DATE: 5-27-15

EHS SIGNATURE: Michelle Howard FOLLOW-UP: YES NO FOLLOW-UP DATE:

F-HEA-0178 Revised 04/2011

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

OOD ESTABLISHMENT EVALUATION REPORT (Continuation)

ESTABLISHMENT NAME Rocklands

DATE 5-27-15

Item #	CODE SECTION	OBSERVATIONS AND CORRECTIVE ACTIONS
31	3-501.15	TCS 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°).
		Putting hot foods in cooler raises cooler temperature - walk-in temperature was 45° F
		Cool in small batches, uncovered. Use freezer, ice bath, etc. to facilitate cooling.
		Will bring cooling information (Spanish).

CFM/PIC SIGNATURE [signature] EHS SIGNATURE Michelle Howard

(KAV 4/2011)

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

PURPOSE		RISK FACTORS		PUBLIC HEALTH INTERVENTIONS		ENFORCEMENT ACTIONS	
Routine	X	Unsafe Food Sources	☐	Demonstration of Knowledge	☐	Follow-Up Evaluation	☐
Risk Assessment	☐	Poor Personal Hygiene	☐	Employee Health Policy	☐	Civil Penalty	☐
Follow-Up	☐	Inadequate Cooking Temperatures	☐	Hands as a Vehicle of Contamination	☐	Permit Suspension / Closure	☐
Complaint	☐	Improper Holding Temperatures	☐	Time/Temperature Relationships	☐	Referral for Action (NOV, Conference, Hearing)	☐
Training	☐	Contaminated Equipment / Utensils	☐	Consumer Advisory	☐		
Pre-Opening	☐						
Other	☐						

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	ADDRESS
Rocklands	S. Quaker Ln.

DATE	TIME IN	TIME OUT	CFM / PIC NAME	CFM #	CFM EXPIRATION DATE
5-27-15			Glennon T. Malley	F-111944	4-28-19

ESTABLISHMENT TYPE	RISK CATEGORY
Fast Food	High

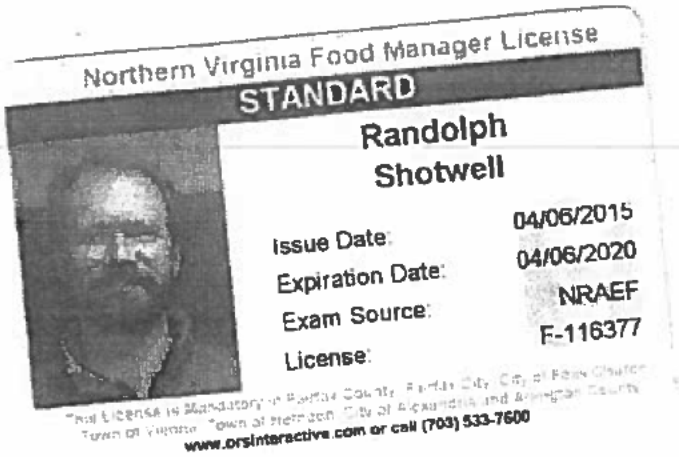
TEMPERATURE OBSERVATIONS

TEMPERATURE	ITEM/LOCATION	TEMPERATURE	ITEM/LOCATION
146°	mashed potatoes	48°	cooked pasta (from 5-2
151°	pulled pork	45°	potato salad (from 5-26
149°	baked beans	197°	chicken - cook
39°	blk bean salsa	167°	ribs - cook
41°	cut melon	67°	collard greens - cool
40°	potato salad	41°	cooked chicken
148°	mac+cheese	41°	cooked beef
41°	brisket - sliced	100 ppm	3 comp sink - chlor

ITEM #	CODE SECTION	OBSERVATIONS AND CORRECTIVE ACTIONS
4.	2-401.11	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.	3-501.14	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 le

CFM/PIC SIGNATURE _____ DATE 5-27-15

EHS SIGNATURE Michele Hartard 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.orsinteractive.com or call (703) 533-7600

Northern Virginia Food Manager License

STANDARD

Rebecca S.
Gomez

Issue Date: 11/28/2012

Expiration Date: 08/18/2017

Exam Source: Prometric

License: F-105577

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

	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)

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: Signature: Date: 8/11/15

	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 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 - 10:00 pm

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☑ 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 20052

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD
☑ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
Example 1: whole, uncut oranges and bananas *Example 2: manufacturer's 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 Sam's Food Warehouse*	This Section to be Completed by the NPS Park Concessions Officer or Representative
(1) tomato sandwich, pickled red onions, sprouts caper herb mayo, ciabatta brioche (2) gazpacho - chilled tomato soup	Coastal Sunbelt Produce panorama bakery	

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 Officer or Representative
1.		
2.		
3.		
4.		
5.		

[redacted]

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. Mexican	1. sandwich	2. gazpacho	3	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~	~~COLD~~ or ~~HOT~~	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	~~YES~~ or (NO)	~~YES~~ or (NO)	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~	~~COLD~~ or ~~HOT~~	COLD or HOT	COLD or HOT	COLD or HOT
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	(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~~ °F	~~165~~ °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	~~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				
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	~~30~~ min.	(5) min.	min.	min.	min.	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 ?	~~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 ~~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.

10x20 ft tent - part of two professional grade 100'x20' tents provided by C3 Presents

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 C3 presents will service them.

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.

Provided by others - C3 Presents, who will also service them.

6. Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

Provided by others - C3 presents, who will also service them.

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 "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
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

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.

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 ↑ ↑ ↑ ↑

← Point of Sales →

[See attached diagram]

Refrigerated truck Handwashing Station

↓ ↓ ↓ ↓ FACING TO THE REAR OF THE FOOD BOOTH / FOOD ESTABLISHMENT ↓ ↓ ↓ ↓

	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 <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] Jim Biafore

.. a currently licensed and locally inspected food establishment, located at:

[Street Address] 600 22nd Street NW

[City] Washington [ST/DC] DC ZIPCODE 20052

Hereby Authorize :

Beefsteak

[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 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:

Jim Biafore

[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: Jim Biafore

Telephone Number: 202-796-1421

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:

- [x] 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.
- [x] A photocopy of a current business license w indicating the business is a licensed food establishment
- [x] 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
Vincent C. Gray, Mayor

Department of Consumer and Regulatory Affairs
Business License Division
1100 4th Street S.W.
Washington DC 20024

VENDOR MOBILE SITE PERMIT

This Permit is Not Transferrable

Tag Number: TX118724
Vin: 5B4HP42YO13325696
Trade Name: PEPE
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 Mobil 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 opreation.
- 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 adesignated 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.	Vessel(s)	Classe(s)
VSP-00024	MOBILE ROADWAY	CLS A

– THE LAW REQUIRES THIS LICENSE TO BE POSTED IN A CONSPICUOUS PLACE

Director:
Nicholas A. Majett

COPYBAR CAPTURE / ANTI FRAUD PROTECTION

VOID

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

★ ★ ★ [redacted]

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. Grav. Mayor

Approved: Director, Department of Health

DOH
DEPARTMENT OF HEALTH
Promote. Prevent. Protect.

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**

TO 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 FACE OF THIS DOCUMENT HAS A MULTI COLORED 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:

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., Program Manager

You must post in a conspicuous location within establishment.

CUT

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., Program Manager

You must present this card with a valid photo ID

FOLD

This card is the property of the District of Columbia Government
and its counterfeiting alteration or misuse is a violation.

If found, return to:
District of Columbia Department of Health
Bureau of Community Hygiene
Food Safety & Hygiene Inspection Services Division
825 North Capitol Street NE, 8th Floor
Washington, DC 20002
202-535-2180
Postage Guaranteed

CUT

- 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.

TO 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

Government of the District of Columbia

Food Establishment Inspection Report

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

DOH Department of Health

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 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)
JOSEPH RAFFA

CFPM #: FS-54684

CFPM Expiration Date: 11/28/2015

Name of licensed trash or solid waste contractor
GW Waste and Recycle

Name of licensed liquid / grease collections transport contractor
Valley Protiens

Name of licensed pest exterminator / contractor
Ecolab

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

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**
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33.Approved thawing methods used	☐	☐
IN OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35.Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
IN OUT	36.Insects, rodents, & animals not present	☐	☐
IN OUT	37.Contamination prevented during food preparation, storage, & display	☐	☐
IN OUT N/A	38.Personal cleanliness	☐	☐
IN OUT	39.Wiping cloths: properly used & stored	☐	☐
IN OUT N/A N/O	40.Washing fruits & vegetables	☐	☐
	Proper Use of Utensils		
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 N/A	44.Gloves used properly	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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

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: 3/9/2015
Category: 9313
License#: 931315000111
License Period: 3/1/2015 - 2/28/2017

BASIC BUSINESS LICENSE

Billing Name and Address:
C/O LICENSING SOLUTIONS
KAYLA BROWN

2295 S. HIAWASSEE RD.
402
ORLANDO, FL 32835

Premise/Application's Name and Address:
FAST GOOD LLC

800 22ND ST NW
Washington, DC 20052

Registered Agent's Name and Address:
CORP CREATIONS NETWORK, INC.
CORP CREATIONS NETWORK, INC.

1629 K STREET NW 300
WASHINGTON DC20006

Owner's Name
Corp. Name FAST GOOD LLC
Trade Name BEEFSTEAK

CofO/HOP#: CO1501201	SSL: 0055 0029	Zone:	Ward: 2	ANC:	PERM NO.
CLASS: C		Seat(s) 57			

Public Health: Retail Food Establishment - Restaurant

Beefsteak
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
Sunday:	10:30 am - 10 pm	10:30 am -10 pm
Monday:	10:30 am - 10 pm	10:30 am - 10 pm
Tuesday:	10:30 am - 10 pm	10:30 am - 10 pm
Wednesday:	10:30 am - 10 pm	10:30 am - 10 pm
Thursday:	10:30 am - 10 pm	10:30 am - 10 pm
Friday:	10:30 am - 10 pm	10:30 am - 10 pm
Saturday:	10:30 am - 10 pm	10:30 am - 10 pm

Expiration Date: 03/31/2016

You will be billed annually for any balance due.

Fred Moosally
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

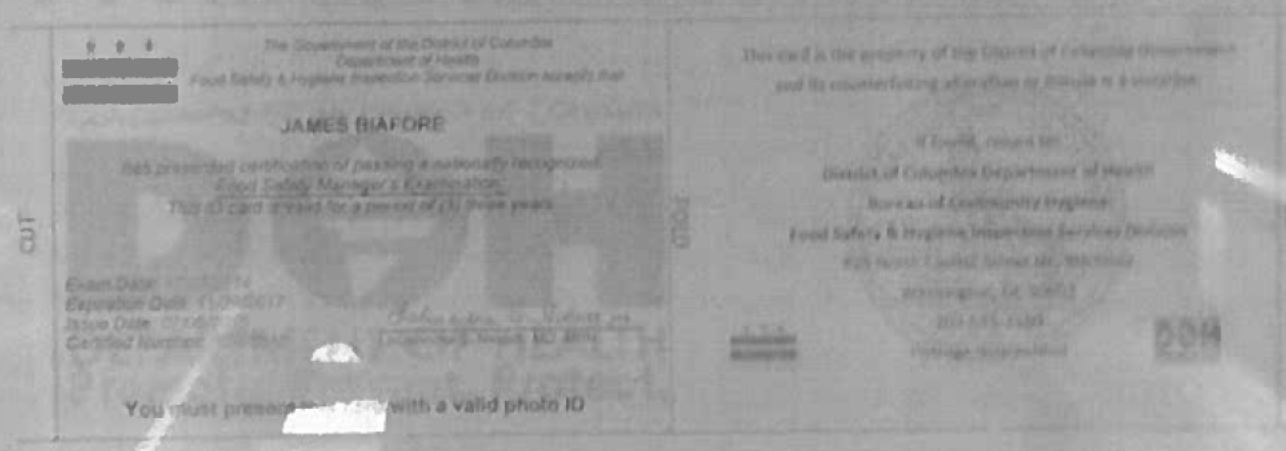
JAMES BIAFORE

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:
Expiration Date:
Issue Date:
Certified Number:

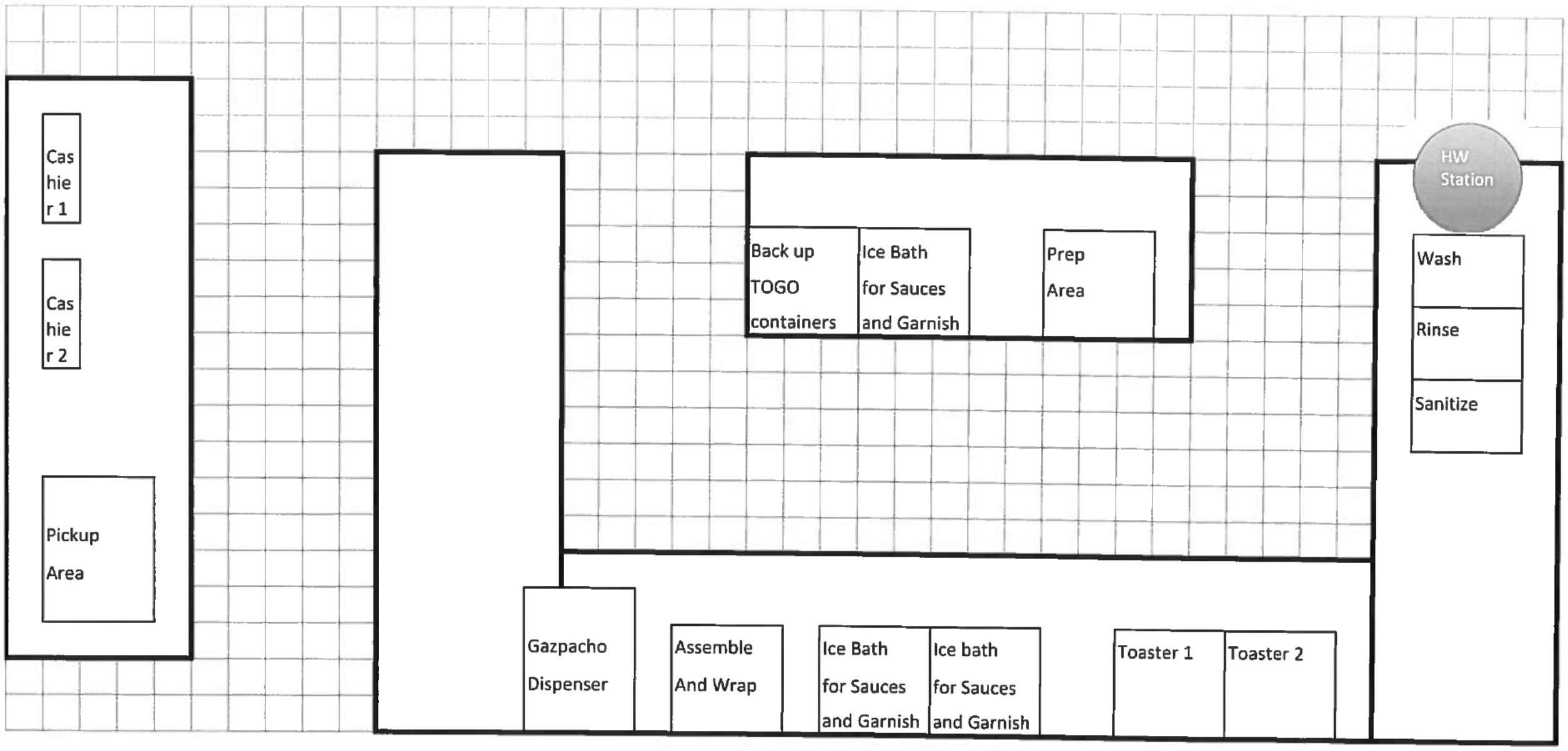
LaQuandra S. Nesbitt, MD, MPH

You must post in a conspicuous location within establishment



- 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 202-535-2186


Cas hie r 1
Cas hie r 2
Pickup Area
Back up TOGO containers
Ice Bath for Sauces and Garnish
Prep Area
HW Station
Wash
Rinse
Sanitize
Gazpacho Dispenser
Assemble And Wrap
Ice Bath for Sauces and Garnish
Ice bath for Sauces and Garnish
Toaster 1
Toaster 2

	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)

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: DON HAWSON Signature: [signature] Date: 8/11/15

	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 or type this information to be legible.	FOR NPS PARK USE ONLY: Stamp to 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	—
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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☑ Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	AMSTERDAM FALAFELSHOP
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

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD
☑ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
Example 1: whole, uncut oranges and bananas *Example 2: commercially packaged cookies, chips, pretzels, granola bars, prepackaged juice, and bottled water = not for bulk items*	*Example 1: purchased at Giant Grocery Store* *Example 2: purchased at Sal's Food Warehouse*	This Section to be Completed by the NPS Park Concessions Officer or Representative
FALAFEL, PITA AND TOPPINGS. (SEE ATTACHED LIST).	FALAFEL + TOPPINGS PRODUCED BY AMBERMAN FALAFELS HOP, PITA FROM FATHEM SAMI'S, BUFFALO, NY	

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 Officer or Representative
1. NONE.		
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:					
	Example / Meatloaf	1	2	3	4	5
Served ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Cooling/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	~~165~~ °F	°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
Cooled OFF site = insert the T° ____ °F	165 °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	YES 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	~~90~~ min.	min.	min.	min.	min.	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 ?	~~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 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.

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 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.

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 parkland.

PROVIDED BY EVENT PROMOTER.

	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

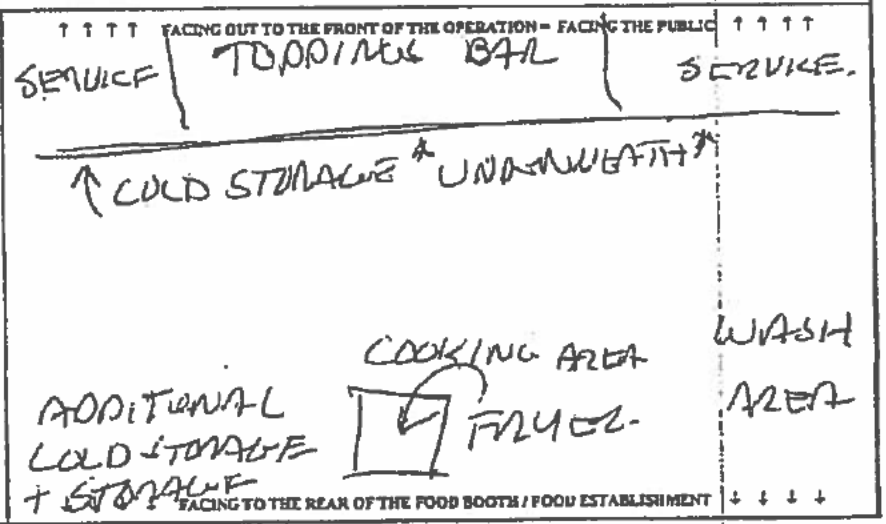
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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 WITH PRE CHILLED FOOD + ICED
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 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)
   PROPANE 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.)
   N/A

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/areas/locations as listed.

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)



SEE ATTACHED DIAGRAM AS WELL

	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] AMSTERDAM FALAFEL SHOP

. a currently licensed and locally inspected food establishment, located at:

[Street Address] 2425 18TH ST, NW

[City] WASHINGTON , [ST/DC] DC ZIPCODE 20009

Hereby Authorize:

AMSTERDAM FALAFEL SHOP.

[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)] 9/25 – 9/27/15

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:

X ~~BEAU BALAS~~ IAN WALKER.

[insert the name of the off-site certified food service manager/supervisor who will be on site to oversee this food service operation]

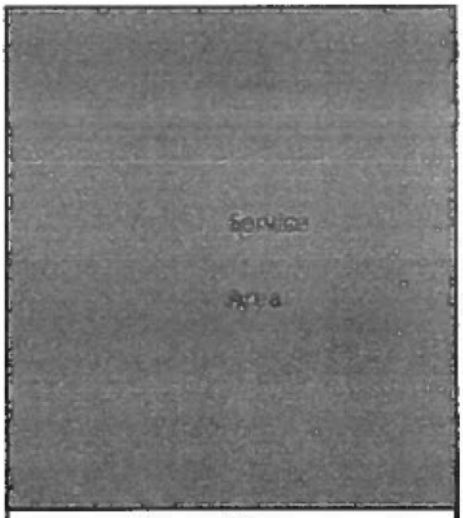
X Printed Name of the Owner: FIRIANNE R. BENNETT

X Telephone Number: 202-468-6489

X Signature of the Owner: Firianne R Bennett Date signed: 8/4/15

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.)



	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 TOPPINGS BAR

AFS Product Information Sheet

ITEMS TO BE SERVED.

Food Item	Ingredients	Vegan
Falafel	Ground chickpeas,onion, parsley, garlic, jalepeno, spices	
Baba Ganoush	Roasted eggplant, tahina, garlic, parsley, spices	
Hummus	Chickpeas, tahina, garlic, lemon juice	
Yogurt/Dill	Yogurt, cucumber, garlic, dill, spices	NO
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	
Jalepeno 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	
Garlic Cream	Mayonnaise, cream, lemon juice, garlic	NO
Tahini	Tahina, garlic, lemon juice, spices	
Curried Ketchup	Ketchup, spices	
Peanut Sauce	Peanut, soy sauce, sesame oil, spices	
Dijon Mayonnaise	Mayonnaise, mustard, spices	NO

NOTE: HIGHLIGHTED ITEMS WILL NOT BE SERVED.

VIOLATION WITHIN 5 CALENDAR DAYS)		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.
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 recooking. 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)	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.
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)	4103.2	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.
37. - Insufficient sneeze guard for self-service buffet. (45 day notice pending from inspection conducted on 4/3/2014)	820.1	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.
37. - Bread stored on floor in a pan on main cook line. Pickled items stored under kitchen sink. (CORRECT VIOLATION WITHIN 45 CALENDAR DAYS)	816.1	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.
45. - Sponges in use for cleaning. Sponges discarded. (Corrected On Site)	1405.1	Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.
45. - Cardboard is lining the shelves. (CORRECT VIOLATION WITHIN 45 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.

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
Pickeled 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

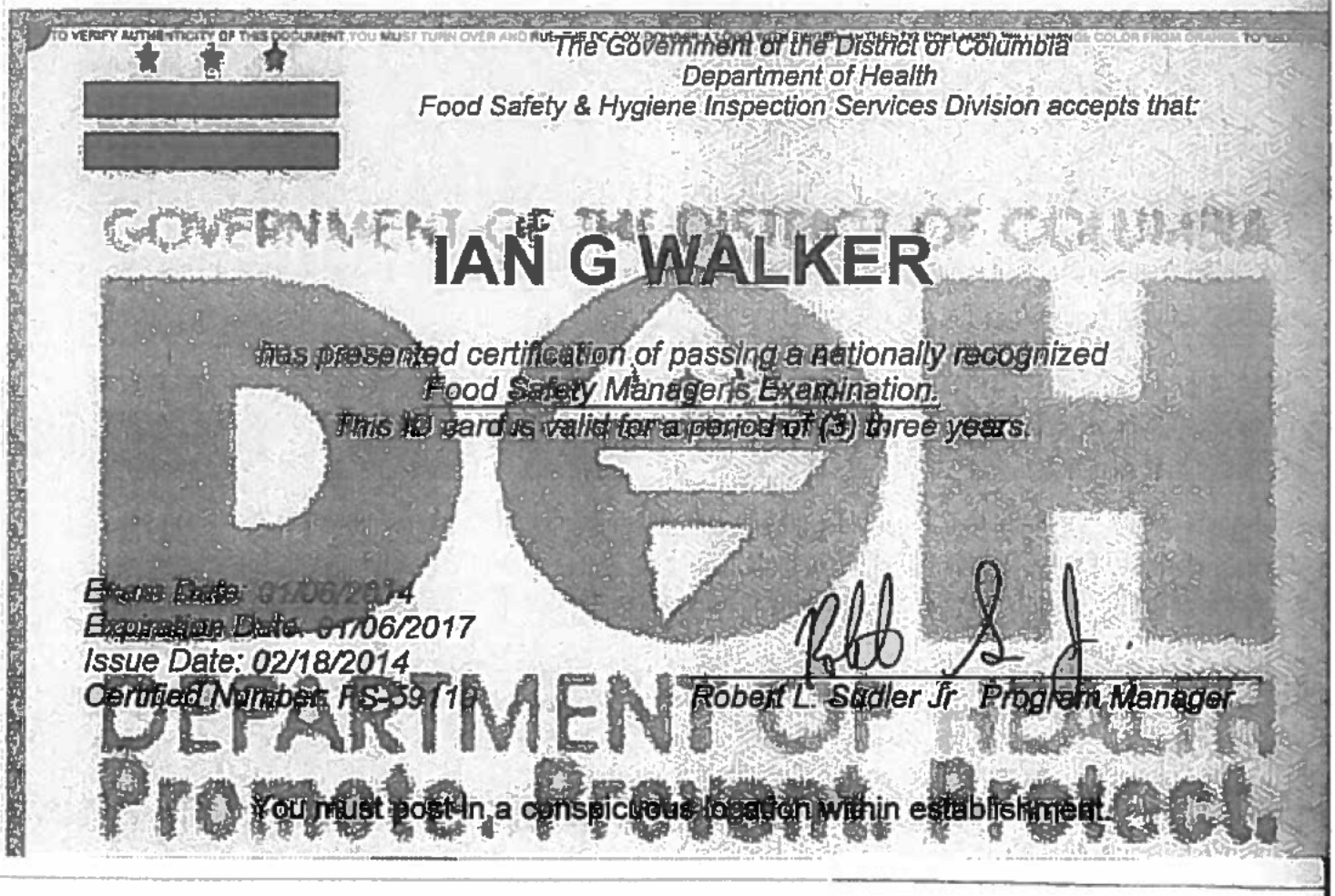
Correct items stated within 5 days.

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)	05/06/2014 Date

Douglas Dalier 082 05/06/2014



The Government of the District of Columbia
Department of Health
Food Safety & Hygiene Inspection Services Division accepts that:

IAN G WALKER

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: 01/06/2014
Expiration Date: 01/06/2017
Issue Date: 02/18/2014
Certified Number: FS-59110

Robert L. Sadler Jr. Program Manager

You must post in a conspicuous location within establishment.

★ ★ ★

[redacted] 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: 8313
License#: 68001720
License Period: 3/1/2014 - 2/28/2016

BASIC BUSINESS LICENSE

Billing Name and Address:
FALAFELSHOP, INC.
ARIANNE BENNETT

2425 18TH ST NW
WASHINGTON, DC 20009

Premise/Application's Name and Address:
FALAFELSHOP, INC.

2425 18TH ST NW
WASHINGTON, DC 20009

Registered Agent's Name and Address:
SCOTT BENNETT

2425 18TH ST NW
WASHINGTON DC20009

Owner's Name
Corp. Name FALAFELSHOP, INC.
Trade Name AMSTERDAM FALAFELSHOP

CofO/HOP#: 103566	SSL: 2560 0014	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 –

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

Food Establishment Inspection Report

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

DOH

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 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. 09315XXXX-68001720

License Period 03 /01 /2014 - 02 /28 /2016 Type of Inspection Follow-up

Establishment Type: Restaurant Total Risk Category 1☐ 2☒ 3☐ 4☐ 5☐

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
Good Friends

Name of licensed liquid / grease collections transport contractor
Greenlight Biofuels

Name of licensed pest exterminator / contractor
N & N Consulting and Pests

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33. Approved thawing methods used	☐	☐
IN OUT	34. Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35. Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
IN OUT	36. Insects, rodents, & animals not present	☐	☐
IN OUT	37. Contamination prevented during food preparation, storage, & display	☐	☐
IN OUT N/A	38. Personal cleanliness	☐	☐
IN OUT	39. Wiping cloths: properly used & stored	☐	☐
IN OUT N/A N/O	40. Washing fruits & vegetables	☐	☐
	Proper Use of Utensils		
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 N/A	44. Gloves used properly	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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

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 nighty. 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 ha[[y 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 VARIENCE 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, **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 leafs 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

Date	Time In	Time Out	Purpose of Inspection (Check All That Apply)	Priority Circle One
06/05/2015	16:44	17:12	[X] Comprehensive [ ] Outbreak Investigation [ ] Complaint [ ] Monitoring [ ] Follow-up [ ] Other	High **Moderate** Low

Establishment	Address	City/State	Zip Code
PITANGO GELATO	802 S BROADWAY	Baltimore, MD	21231

License Number/Exp Date	License Holder	Telephone	# of Seat	Handwash Signs
15421 - 2016-05-08	PITANGO GELATO LLC .			Yes No

Certified Manager Name (34)

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.

CRITICAL ITEMS

IN = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

Critical Items are food safety requirements which must be followed to reduce the incidence of food-related illness and injury

Mark "X" in appropriate box for COS and R

COS = corrected on-site during inspection **R** = repeat violation

Compliance Status			COS	R
Food Source and Protection (1-2):				
1	IN	Food obtained from approved source		
2	IN	Food separated and protected from adulteration, spoilage, and contamination		
Employee Health and Hand Washing (3-4):				
3	IN	Food workers with infection or diarrhea restricted in accordance with 10.06.01.06E		
4	IN	Hands clean and properly washed		
Potentially Hazardous Food (5-7):				
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		
Water and Sewage (8-9):				
8	IN	Potable hot and cold running water provided		
9	IN	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

COS = corrected on-site during inspection

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

R = repeat violation

			COS	R
Food Temperature Control (10-13):				
10		Thawing methods.		
11		Cooling methods		
12		Time-only: procedures and record keeping		
13		Thermometers provided and accurate.		
Food Identification (14-15):				
14		Labeling accurate, truthful, date.		
15		Required records available: shellfish tags, egg records		
Prevention of Food Adulteration, Spoilage and Contamination (16-22)				
16		Adulteration spoilage and contamination prevention practices during food preparation, storage, and display		
17		Personal cleanliness		
18		No bare hand contact with ready to eat food and proper utensils use		
19		Adequate hand washing facilities supplied and accessible		
20		Toxic substance, use, storage, labeling		
21		Wiping cloths: properly used and stored		
22		Insects, rodents, and animals: not present, control means		

			COS	R
Utensils and Equipment- Design, Installation and Storage (23-26):				
23		Single-use/single-service articles: use, storage, dispensing		
24		Food-contact surfaces and equipment: cleaned and sanitized, storage		
25		Food-contact surfaces and equipment: properly designed, constructed, and used		
26		Ware washing facilities: installed, maintained, used, test strips		
Physical Facilities (27-31)				
27		Garbage/refuse properly disposed: facilities maintained		
28		Plumbing installed: proper backflow device		
29		Toilet facilities: properly constructed, supplied, clean		
30		Physical facilities and non-food-contact surfaces installed, maintained, and clean		
31		Adequate ventilation and lighting		
Miscellaneous (32-38)				
32		Required postings: license, choking poster, consumer advisory		
33		HACCP plan complies with requirements in 10.15.03		

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.

Person-in-charge (Signature) _____ **Inspector (Print)** Xiaoyan Liu **Contact Number** _____

Follow-up YES **NO** (circle one) **Follow-up Date** _____

BALTIMORE CITY HEALTH DEPARTMENT

Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)				License Number/Exp Date	Date
[X] Comprehensive	[ ] Outbreak Investigation	[ ] Complaint		15421 - 2016-05-08	06/05/2015
[ ] Monitoring	[ ] Follow-up	[ ] Other			

Establishment	Address	City/State	Zip Code	Telephone
PITANGO GELATO	802 S BROADWAY	Baltimore, MD	21231	

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**

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**

CERTIFICATE OF OCCUPANCY

PERMIT NO.
CO 145001

THIS PERMIT IS VALID ONLY FOR THE PREMISES OF THE PROJECT ADDRESS

DATE : 6/14/2007

ADDRESS:	FLOOR(S):	PRCLID : (square) (lot)
775 G ST NW	1ST FLOOR	WARD : ZONE :

PERMISSION IS HEREBY GRANTED TO:	TRADING AS:
CORPORATION : BRUT, LLC EID No.: 7777777	PROOF

APPROVED USES :	PREVIOUS USES :
RESTAURANT	OTHER - SEE DESCRIPTION

TYPE	BZA NO	OCCUPIED SQ. FOOTAGE:	OCCUP. LOAD:	EXPIRATION DATE
USE CHANGE		3,782	125	NONE

DESCRIPTION OF USE	
RESTAURANT/SEATING 125	FEE : $75.0

THIS CERTIFICATE SHALL BE POSTED CONSPICUOUSLY ON THE ABOVE PREMISES AT ALL TIMES. IT IS VALID INDEFINITELY, unless an expiration date is stated, VALID ONLY for the premise at the above address or part thereof, and for the purpose(s), indicated above, and IS NOT TRANSFERABLE to another person or premises under ANY conditions. ANY CHANGE in the type of business, ownership of business, or part of premises used therefor, will render this Certificate VOID and a NEW Certificate must be obtained.

Interim Director: Linda K. Argo

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: 9313
License#: 67003384
License Period: 6/1/2015 - 5/31/2017

BASIC BUSINESS LICENSE

Billing Name and Address:	Premise/Application's Name and Address:	Registered Agent's Name and Address:
BRUT LLC MARK KULLER 775 G ST NW WASHINGTON, DC 20001	BRUT LLC 775 G ST NW WASHINGTON, DC 20001	MAX KULLER 3607 R ST NW WASHINGTON DC20007

Owner's Name
Corp. Name BRUT LLC
Trade Name PROOF

CofO/HOP#: CO145001	SSL: 0429 0838	Zone:	Ward: 2	ANC:	PERM NO.
CLASS: D		Seat(s) 125			

Big Cheese Gourmet

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)-(I) - 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

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.

Emily Lopsell

Expiration Date: December 31, 2015

Bureau Chief, Community Health Protection Bureau
Licenses are not transferable
For concerns or questions call (703) 228-7400

PUBLIC HEALTH 2015 DIVISION

For recent inspections, scan this QR code with your smartphone or visit 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

Government of the District of Columbia
Vincent C. Gray, Mayor

Food Establishment Inspection Report

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

DOH DEPARTMENT OF HEALTH Promote. Prevent. Protect.

Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 825 North Capitol Street, NE-8th 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@doimoidc.com

Date of Inspection 10 / 25 / 2014 Time In 05 : 10 PM Time Out 06 : 00 PM

License Holder QUAN LLC 130000295 License/Customer No. 09313xxxx-

License Period ___ / ___ / _____ - 07 / 31 / 2015 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1☐ 2☐ 3☐ 4☐ 5☐

Critical Violations	1	**COS**	1	**R**	0
Noncritical Violations	1	**COS**	1	**R**	0

Certified Food Protection Manager (CFPM)

CFPM #: _____

CFPM Expiration Date: ___ / ___ / _____

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33.Approved thawing methods used	☐	☐
IN OUT	34.Thermometers provided & accurate	☐	☐
	Food Identification		
IN OUT	35.Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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
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 Maiy 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 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 license.

Mark "X" in appropriate box for Compliance status
IN = in compliance OUT = not in compliance
N/O = 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 "X" in appropriate box for COS and R
COS = corrected on-site during inspection
R = repeat violation

	Compliance Status		COS	R
		Food Source and Protection		
1	Not Observed	Food obtained from approved sources	☐	☐
2	Not Observed	Food separated and protected from adulteration, spoilage, and contamination	☐	☐
		Employee Health and Hand Washing		
3	Not Observed	Food workers with infection or diarrhea restricted in accordance with COMAR 10.06.01	☐	☐
4	Not Observed	Hands clean and properly washed	☐	☐
		Potentially Hazardous Food		
5	Not Observed	Cooling time and temperature	☐	☐
6a	Not Observed	Cold holding temperature	☐	☐
6b	Not Observed	Hot holding temperature	☐	☐
7a	Not Observed	Cooking time and temperature	☐	☐
7b	Not Observed	Reheating time and temperature	☐	☐
		Water and Sewage		
8	Not Observed	Potable hot and cold running water provided.	☐	☐
9	Not Observed	Sewage discharged in accordance with all applicable State and local codes	☐	☐

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 foods.

Mark "O" in appropriate box for COS and R
R = repeat violation

			COS	R				COS	R
		Food Temperature Control					**Utensils and Equipment-Design, Installation and Storage**		
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	☐	☐
		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	☐	☐
					29	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐
		Prevention of Food Adulteration, Spoilage and Contamination			30	☑	Physical facilities and non-food-contact surfaces installed, maintained and clean	☐	☐
16	☐	Adulteration, spoilage and contamination practices during food preparation, storage and display	☐	☐	31	☐	Adequate ventilation and lighting	☐	☐
17	☐	Personal cleanliness	☐	☐			**Miscellaneous**		
18	☐	No bare hand contact with ready-to-eat food and proper utensil use	☐	☐	32	☐	Required postings: license, choking poster, consumer advisory, handwashing signs	☐	☐
19	☐	Adequate hand washing facilities supplied and accessible	☐	☐	33	☐	HACCP plan complies with requirements in COMAR 10.15.03	☐	☐
20	☐	Toxic substances: use, pesticide storage, labeling pesticide disposal, pesticide consumer advisory posted	☐	☐	34	☐	Certified manager present; active supervision	☐	☐
21	☐	Wiping cloths: properly used and stored	☐	☐	35	☐	Foods free of artificial trans fat; sign posted	☐	☐
22	☐	Insects, rodents, and animals: not present, control means	☐	☐	36	☐	Smoking not permitted; sign posted	☐	☐
					37	☐	Nutritional Labeling; information posted	☐	☐

Certified Manager: LINDA LONGSHORE
Expires: 7/21/2015

Received by:
Date: 6/25/2015

Inspected by: **Lefebure, Richard 240-777-3836**

Inspection Results: **Select...** Follow-up Select... Follow-up Date

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

TEMPERATURE OBSERVATIONS

Item/Location	CP/CCP	Temp °F	V	Item/Location	CP/CCP	Temp °F	V
2 DOOR FREEZER	3	04	☐	2 DOOR FRIG	3	40	☐
HOT WATER		118	☐				☐

Critical Control Point(CCP) 1-Cooking 2-Cooling 3-Cold Holding 4-Hot Holding 5-Reheating

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	
30-Physical facilities and non-food-contact surfaces installed, maintained, and clean	☐	**FLOOR AT THE GREASE TRAP IS NOT SMOOTH AND EASILY CLEANABLE** **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.**
25-Food-contact surfaces and equipment: properly designed, constructed and used	☐	**WALK IN COOLER IS NOT IN USE** **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: **Lefebure, Richard 240-777-3836**

CABANA BAR

	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)

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: Faye Coffill *Signature:* Faye Coffill Date: 8/17/15

Cabana Bar

	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 #	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☑ 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

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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, mixed drinks	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. Ice	Water	
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:					
	Example 1. -Meatloaf	1.	2.	3	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
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	°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	YES 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	YES 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 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:

Ice used for consumption in mixed drinks

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.

Tent with plastic flooring

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

Bottled water and ice

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 WATER COLLECTION UNITS WILL BE PROVIDED BY FESTIVALS PRODUCERS AND SERVICED ACCORDINGLY

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 stations with soap and paper towels. Stations will include gray water catch bucket and hand sanitizer

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.

110 Portable units on site

6. Describe Refuse Disposal i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

Refuse to be hauled off Parkland

	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 "N/A"

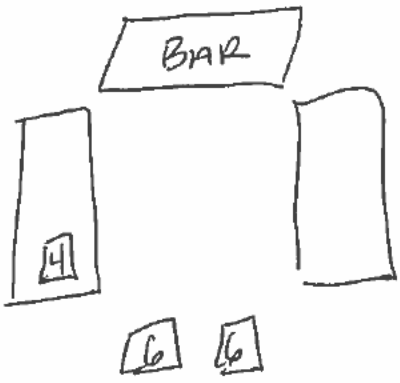
1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below (e.g., in a refrigerated truck or ice chest filled with ice.)
   Refrigerated trucks
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration unit, refrigerated truck, or ice chest filled with ice.)
   Refrigerated trucks and ice blankets
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

SECTION 2	PROVIDE: FLOORPLAN OR LAYOUT FOR THE ON SITE TEMPORARY FOOD SERVICE ESTABLISHMENT

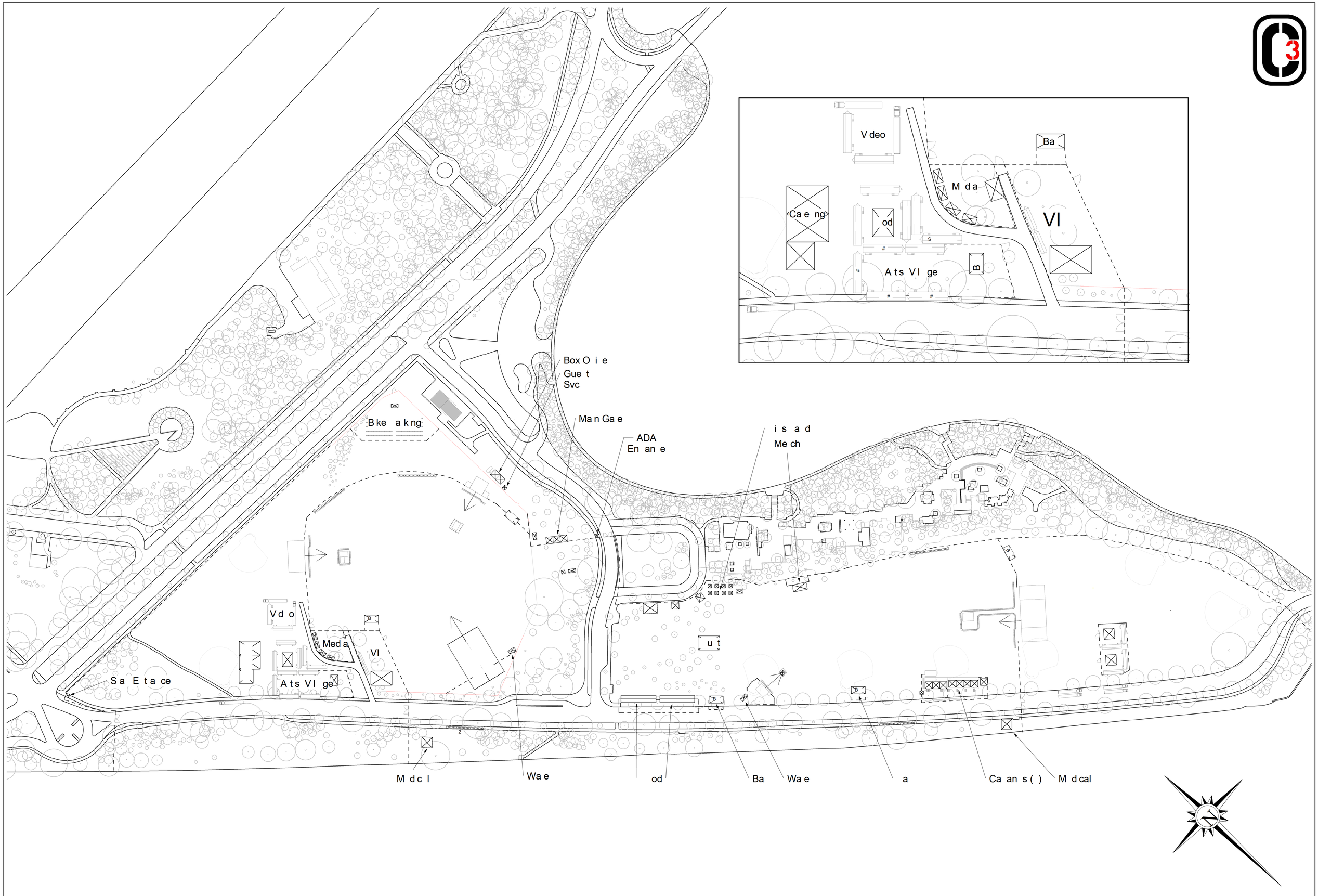
INSTRUCTIONS: In the space below, draw a simple "floor plan" diagram of your on-site TFE operation and draw/insert the requested 1-7 items/area/stations as listed.

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 ↓ ↓ ↓ ↓



Ove l 3 x48 an s ape

a ma k M s es va

W st o omac a k

8/17/2015 11:35:12 PM

Kids Land

Merch

25+2

Bar 5

Main Stage

Headliner

HL B

HL A

HL C

SM/Tour Prod

Trust
60x40

ADA
40x16

VIP Viewing
64x32

VIP/ADA
Entrance

Cabana (4)

Bar 4

Bar 3

25+2

Water

SL250

Cabana/
Platinum
Entrance

Cabana
Catering

Medical

Jefferson End

Landmark Music Festival

West Potomac Park

8/17/2015 10:55:26 PM

25+2

25+2

VW
40x40

Box Office

Guest Services

Ticket Help

Entrance Gate

ADA Entrance

Bar 1

Miller
50x40

HOH

ADA

Access

Info

Video

Bar 2

Kitchen

Media

VIP

Water

Partner/FD

Catering

Ops/Prod

Prod

C3A

Media/Digi

Security/COM

DR #4

AR/AH

BMI
100x150

Bar

Lounge

DR #3

Artist Village

DR #2

DR #1

State
Farm

Food

Lincoln End 11x17

Landmark Music Festival

West Potomac Park

Landmark Music Festival
c/o C3 Presents
300 W. 6th 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

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

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/ 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 6p (earlier if possible)**

SPECIAL EVENTS

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

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.

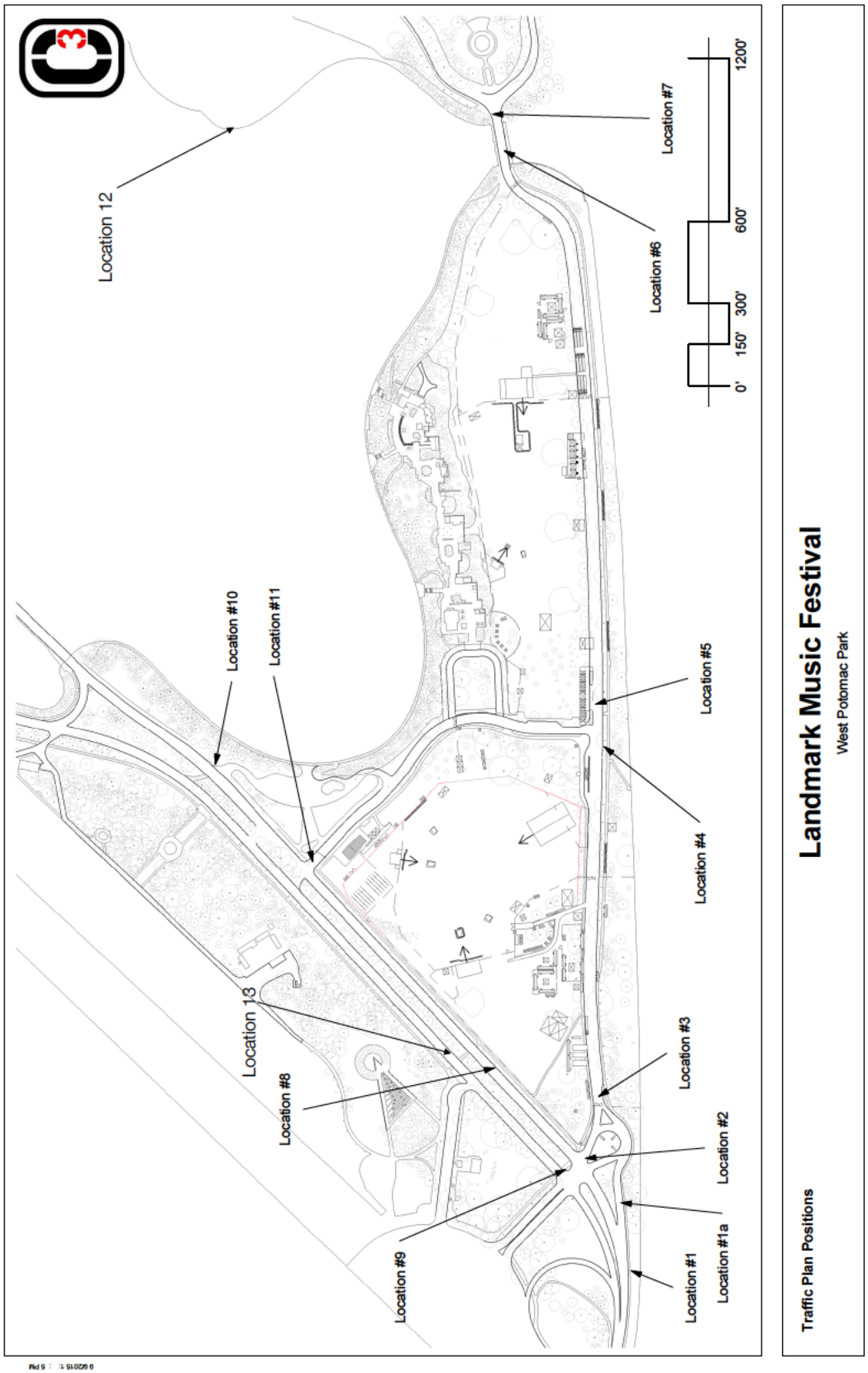
Landmark Traffic Plan Schedule

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
10/1/15	2100		All Roads/ Sidewalks Open		All traffic back to normal

Traffic Plan Map



Road Closure Vendor / Equipment

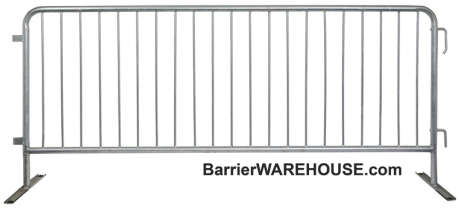
Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used through out 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.

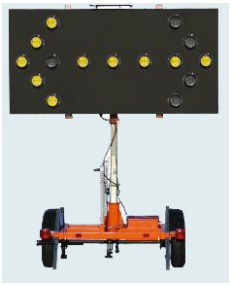
Constructed of durable, low-density polyethylene that resists impact from machinery or vehicles. Measures 42”h.



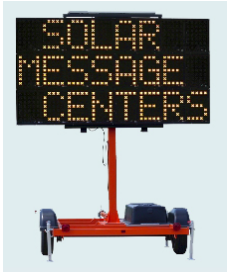
Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

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.

BTR 6

	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)

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: Faye Coffill *Signature:* Faye Coffill Date: 8/17/15

BAR 6

	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 #	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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 5

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

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

INSTRUCTIONS & SIGNATURE PAGE

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: Faye Coffill Signature: Faye Coffill Date: 8/17/15

BAR 5

	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 #	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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 4

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

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

INSTRUCTIONS & SIGNATURE PAGE

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: Faye Coffill *Signature:* Faye Coffill Date: 8/17/15

BAR 4

	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 #	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
Example 1: whole, uncut oranges and bananas *Example 2: commercially packaged pretzels, chips, 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 3

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

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

INSTRUCTIONS & SIGNATURE PAGE

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: Faye Caffill *Signature:* Faye Caffill Date: 8/17/15

Bar 3

	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 #	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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 establisiment 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.

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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 2

	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)

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: Faye Coffill *Signature:* Faye Coffill Date: 8/17/15

BAR 2.

	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 #	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.	

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

PART 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
Example 1: whole, uncut oranges and bananas *Example 2: commercially packaged goodies, 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 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)

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: Faye Caffill *Signature:* Faye Caffill Date: 8/17/15

BAR 1

	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 #	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)

☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD

☐ 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.

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

JOSÉ ANDRÉS
Potato Chips
with Himalayan Pink Salt
GLUTEN FREE
BY
SAN NICASIO
PRODUCT OF SPAIN
NET WEIGHT 1.41oz 40g
JOSÉ ANDRÉS
Potato Chips
with Himalayan Pink Salt
BY
SAN NICASIO
PRODUCT OF SPAIN

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

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

INSTRUCTIONS & SIGNATURE PAGE

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:	*Signature:*	Date:

	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	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ 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
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	Jose Andres Catering 703-413-8181
Street Address, City, State, ZIP	2250-A Crystal Drive

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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
Sherry Vinaigrette Cabbage tomato lettuce	Costal Sunbelt	

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. raw breaded Chicken	Chicken; [redacted] flour; breading	
2. Pulled pork	Pork butt; arbol chili Black pepper salt water tomato	
3. Mayo	eggs; lemon juice; oil; salt	
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. Pulled Pork	2. Fried Chk	3. Slice Chk	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or (HOT)	COLD or (HOT)	COLD or (HOT)	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or (NO)	(YES) or NO	YES or (NO)	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	(COLD) or HOT	(COLD) or HOT	(COLD) or HOT	COLD or HOT	COLD or HOT
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	~~_____~~	165 °F	165 °F	39-41 °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~~	185 °F	39-41 °F	39-41 °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	(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 Before	Day Before		
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	~~60 min.~~	15 min.	15 min.	15 min.	min.	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 ?	~~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 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.

10X20 ft 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 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

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

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

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.

We will provide vendor only portalets for the Back of house food court. We will service them and provide ample amount for the number of vendors & staff associated

6. Describe Refuse Disposal. I.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

We will provide the appropriate waste & recycling receptacles. We will service them & provide ample amounts for the vendors

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

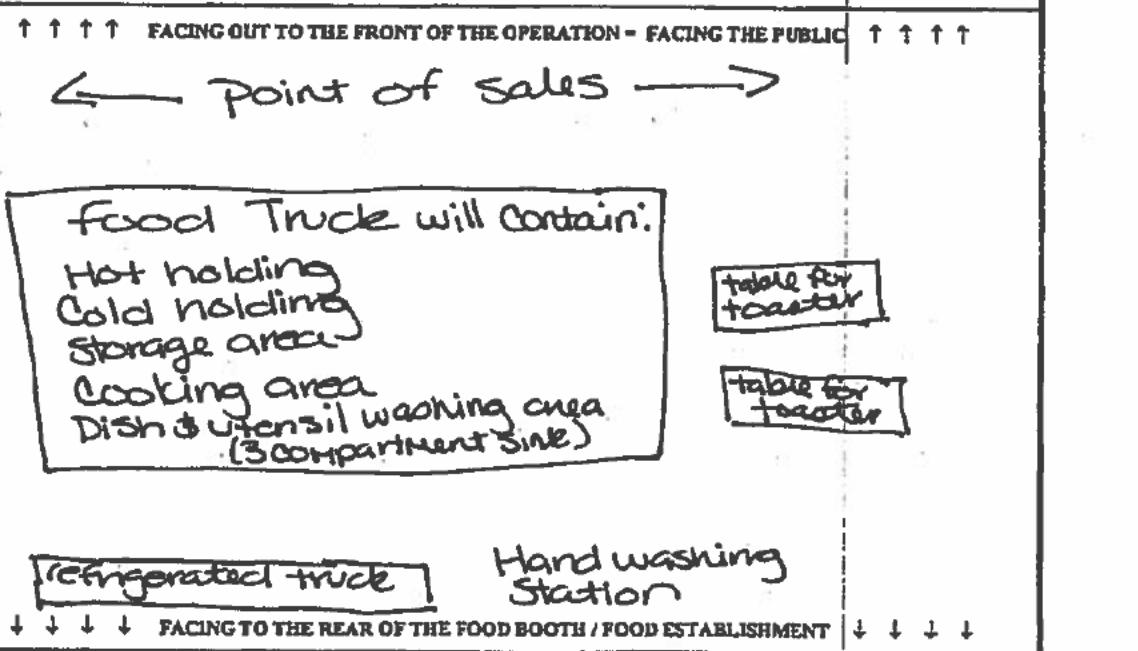
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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 in food Truck at 41°f
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)
   Deep fryer; pot on stove in food truck
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.
   Jalio CC - Cooled & transported in refrigerated section of truck
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.)
   in pot on stovetop; Chicken fried to order

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.

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)



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

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] _____ ZIPCODE _____,

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 /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: _____

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) 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.

→ (B) A photocopy of a current business license – indicating the business is a licensed food establishment

→ (C) 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.

Fire Marshal

THIS PERMIT MUST BE POSTED AT ALL TIMES

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

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

INSTRUCTIONS & SIGNATURE PAGE

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:	*Signature:*	Date:

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	
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)	

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)

☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN <u>OFF-SITE</u> "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD

☐ 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.

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

PART 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
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

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.		
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:					
	Example 1. Meatloaf	1.	2.	3.	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
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	°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	YES 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	30 min.	min.	min.	min.	min.	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 ?	~~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 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.

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.

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.

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 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.

6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

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 "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.)

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.)

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)

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.

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.)

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.

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 ↓ ↓ ↓ ↓

	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] _____,

... a currently licensed and locally inspected food establishment, located at:

[Street Address] _____,

[City] _____, [ST/DC]_____ ZIPCODE_____,

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 /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: _____

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.)

	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)

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: Clyde's Restaurant Group By Jeff Owens, Treasurer Signature: [signature] Date: 8-11-15

	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 or type this information to be legible.

FOR NPS PARK USE ONLY
Name of 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 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 is to be Provided	SEP 26-27, 2015
Time(s) Food Served (am - pm)	NOON - 10 PM

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☑ Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	CLYDES MANAGEMENT INC - T/A TFE HAMILTON
Name of the On-Site Certified Food Service Manager/Supervisor	DAVID MORAN
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	JEFF OWENS 202 333-9180
Street Address, City, State, ZIP	3234 M St. NW WDC 20007

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD
☑ 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.

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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
(1) POTATO BUNS (2) LEMONS (3) PO BOY HOAGIE ROL (4) OYSTER CRACKERS TOBASCO SAUCE.	(1) MARTINS (2) KRAWY PRODUCE (3) LYON (4) SYSCO FOODS	

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. CRAB CAKES	CRABMEAT, MAYO, SALTINES, OLD BAY	
2. PULLED PORK	PORK SHOULDER, SPICES, VINEGAR & KETCHUP	
3. OYSTER STEW	SHUCKED OYSTERS, CREAM, WHITE WINE, CELERY, WALNUTS, SHALLOTS	
4. JAMBALAYA	SHRIMP, CHIX ANDOUILLE SAUSAGE RICE, GARLIC, TOMATOES, PEPPERS	
5. CHEDDAR/JALAPENO CORNBREAD	FLOUR, CORN, CORNMEAL, MILK EGGS, JALAPENO, CHEDDAR, SOUR CREAM	

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. CORNBREAD
Served ON site ?	~~COLD~~ / HOT	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)
Prepared ON site ?	~~YES~~ / NO	(YES) or ~~NO~~	~~YES~~ or (NO)	(YES) or NO	(YES) or ~~NO~~	~~YES~~ or (NO)
Prepared ON site ?	~~COLD~~ / HOT	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)	~~COLD~~ or (HOT)
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	~~_____~~	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 ?	~~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~~	N/A °F	165 °F	N/A °F	N/A °F	155 °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	(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 ?	~~COLD~~ / HOT	(COLD) or ~~HOT~~	(COLD) or ~~HOT~~	(COLD) or HOT	(COLD) or ~~HOT~~	(COLD) or HOT
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 ?	~~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 ~~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. EVENT providing food professional grade 100' x 20' tents for food vendors.

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.

EVENT HOST will provide potable water for the back of house food court via Event Water Solutions. Filtration process available upon request.

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.

EVENT HOST will provide grease & grey water collection units for B.O.H. food court. Event will service them and provide ample amounts for vendors.

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.

Event Host will provide handwashing station for B.O.H. food court. Event Host will service them & provide ample amount for vendors.

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. Event Host will provide "vendor only" portolets for B.O.H. food court & will be serviced regularly.

6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

Event Host to provide & service regularly.

	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

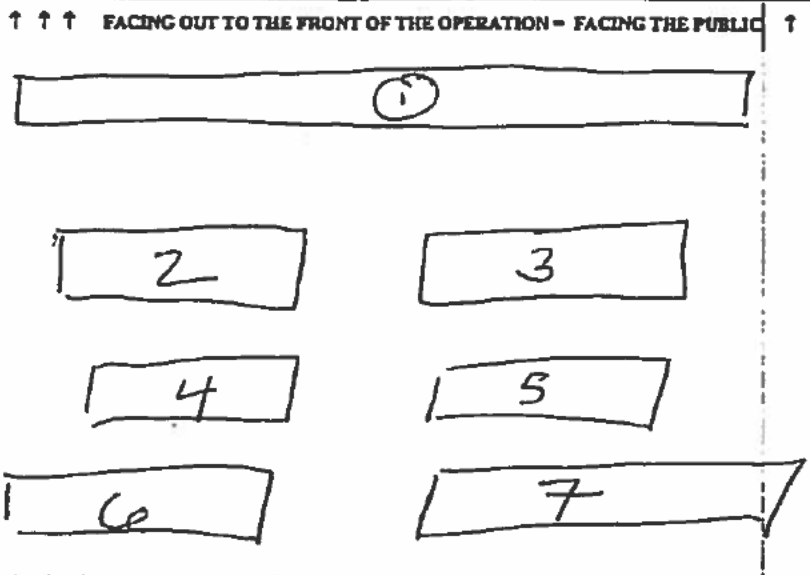
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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 BOXES - (STERNO)
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

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.

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)



	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] 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 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: 09/11/2014
Expiration Date: 09/11/2017
Issue Date: 10/15/2014
Certified Number: FS-62638

Robert L. Sutler 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: 9319
License#: 931312000074
License Period: 12/1/2013 - 11/30/2015

BASIC BUSINESS LICENSE

Billing Name and Address:
CLYDE'S MANAGEMENT INC

3236 M Street Nw
Washington, DC 20007

Premise/Application's Name and Address:
CLYDE'S MANAGEMENT INC

600 14TH ST NW
WASHINGTON, DC 20005

Registered Agent's Name and Address
SALLY DAVIDSON

3415 Volta Place Nw
Washington DC20007

Owner's Name
Corp. Name CLYDE'S MANAGEMENT INC
Trade Name THE HAMILTON

CofO/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

Director:
Nicholas A. Majett

CFO Co12as 537 date: 12/06/11

★ ★ ★ Government of the District of Columbia
Muriel Bowser, Mayor

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 20

Establishment Name The Hamilton

Address 600 14th St NW City/State/Zip Code DC

Telephone (2) 787 1000 Mail Address

Date of Inspection 4.07.11 Time In 12 00 AM/PM Time Out 2 05 AM/PM

License Holder CLYDE'S MGT License/Customer No. 9313-120000074

License Period 12/1/13 11 20 15 Type of Inspection Comp Visit

Establishment Type: RESTAURANT Risk Category: 1 ☐ 2 ☐ 3 ☒ 4 ☐ 5 ☐

Certified Food Protection Manager (CFPM) DAVID MORAN

CFPM # 09/11/17 67636

CFPM Expiration Date

Name of licensed trash or solid waste contra ETW

Name of licensed liquid / grease collections contractor ETW oil

Name of licensed pest exterminator / contrac STEWART-CH

Compliance Status					COS	R
				PERSONNEL/FOOD PROTECTION MANAGEMENT		
IN	OUT			1. Correct response to questions	☐	☐
				PERSONNEL		
IN	OUT			2. Management awareness; policy present	☐	☐
IN	OUT			3. Proper use of reporting, restriction & exclusion	☐	☐
				GOOD HYGIENIC PRACTICES		
IN	OUT		N/O	4. Proper eating, tasting, drinking, or tobacco use	☐	☐
IN	OUT		N/O	5. No discharge from eyes, nose, or mouth	☐	☐
				PREVENTING CONTAMINATION BY HANDS		
IN	OUT		N/O	6. Clean hands, properly washed	☐	☐
IN	OUT	N/A	N/O	7. No bare hand contact with ready-to-eat foods	☐	☐
IN	OUT			8. Adequate handwashing facilities	☐	☐
				APPROVED SOURCE		
IN	OUT			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	N/O	12. Required records available: shellstock tags, parasite destruction	☐	☐
				PROTECTION FROM CONTAMINATION		
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	☐	☐
				TIME/TEMPERATURE CONTROL FOR SAFETY		
IN	OUT	N/A	N/O	16. Proper cooking time and temperatures	☐	☐
IN	OUT	N/A	N/O	17. Proper reheating procedures for hot holding	☐	☐
IN	OUT	N/A	N/O	18. Proper cooling time and temperatures	☐	☐
IN	OUT	N/A	N/O	19. Proper hot holding temperatures	☐	☐
IN	OUT	N/A		20. Proper cold holding temperatures	☐	☐
IN	OUT	N/A	N/O	21. Proper date marking and disposition	☐	☐
IN	OUT	N/A	N/O	22. Time as a public health control: procedures & records	☐	☐
				CONSUMER ADVISORY		
IN	OUT	N/A		23. Consumer advisory for raw or undercooked foods	☐	☐
				SUSCEPTIBLE POPULATIONS		
IN	OUT	N/A		24. Pasteurized foods used; prohibited foods not offered	☐	☐
				CHEMICAL		
IN	OUT	N/A		25. Food additives: approved & properly used	☐	☐
IN	OUT			26. Toxic substances properly identified, stored, used	☐	☐
				CONFORMANCE WITH APPROVED PROCEDURES		
IN	OUT	N/A		27. Compliance with variance, specialized process, and HACCP plan	☐	☐

IN = in compliance OUT = not in compliance N/O = not observed
N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status					CC
				SAFE FOOD AND WATER	
IN	OUT			28. Pasteurized eggs used where required	☐
IN	OUT			29. Water and ice from approved source	☐
IN	OUT	N/A		30. Variance obtained for specialized processing methods	☐
				FOOD TEMPERATURE CONTROL	
IN	OUT			31. Proper cooling methods used; adequate equipment for temperature control	☐
IN	OUT	N/A	N/O	32. Plant food properly cooked for hot holding	☐
IN	OUT	N/A	N/O	33. Approved thawing methods used	☐
IN	OUT			34. Thermometers provided and accurate	☐
				FOOD IDENTIFICATION	
IN	OUT			35. Food properly labeled; original container	☐
				PREVENTION OF FOOD CONTAMINATION	
IN	OUT			36. Insects, rodents, and 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 and stored	☐
IN	OUT			40. Washing fruits and vegetables	☐
				PROPER USE OF UTENSILS	
IN	OUT			41. In-use utensils; properly stored	☐
IN	OUT			42. Utensils, equipment and linens: properly stored, dried, handled	☐
IN	OUT			43. Single-use/single-service articles: properly stored, used	☐
IN	OUT			44. Gloves used properly	☐
				UTENSILS, EQUIPMENT AND VENDING	
IN	OUT			45. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐
IN	OUT			46. Warewashing facilities installed, maintained, used, test strips	☐
IN	OUT			47. Nonfood contact surfaces clean	☐
				PHYSICAL FACILITIES	
IN	OUT			48. Hot & cold water available, adequate pressure	☐
IN	OUT			49. Plumbing installed; proper backflow devices	☐
IN	OUT			50. Sewage and waste water properly disposed	☐
IN	OUT			51. Toilet facilities: properly constructed and clean	☐
IN	OUT			52. Garbage/refuse properly disposed; facilities maintained	☐
IN	OUT			53. Physical facilities installed, maintained, & clean	☐
IN	OUT			54. Adequate ventilation & lighting; designated area	☐

* 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 clo food establishment.

★ ★ ★ Government of the District of Columbia
Muriel Bowser, Mayor

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

Establishment Name: The Hamilton   Establishment Address: 600 14 Str NW DC

Hot water	116°	Reach in	40°	Onions	144°	Chicken	41°
Hot water	115°	Reach in	41°	Goat meat	145°	Endives	41°
Hot water	111°	Walk in	41	Green peppers	140°	eggs	41°
Hot water	81°	Tomatoes	48°	Mushrooms	43°	lettuce	41°
						Cheese	41°

812.1 The wiping clothes are not stored in a sanitizer solution (14 days)	1501.1	No readable date plate in the kitchen's warewashing machine (14 days)
	1005.1k	Cold food items are held @ uncontrolled [illegible]° (5 days)
808.1 Food products are plastic [illegible] are not labeled	1007.1	Packaged food items are not labeled with date & content (5 days)
1504.1 No thermometer [illegible] in some section of food storage (14 days)	1010.1	No variance for its [illegible] rice prep & sale
	1502.1	The cutting boards are not stored in a sanitizer [illegible] smooth & have grooves (5 days)
301 No employees health policy for food [illegible] (COS)	2505.2	No adequate hot water @ 100°F in the restrooms (24 Hrs)

INSPECTOR'S COMMENTS (COS)

802.1 Uncovered food items in the kitchen & bar (5 days)

if any question please call Mr Coleman @ 202 [illegible] 2180

X [signature]   X DAVID MORAN
Person-in-Charge (Signature)   (Print)   4-7-2015 Date

Congressional seafood   [signature]   (Print)   [signature]   624
Inspector (Signature)   Badge #   Date

Catering Co for Seafood: Catfish / Oysters / Clams

311 Online Agency Directory Online Services Accessibility

DC.gov

○ 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

Permit Type:* [redacted]

Application #: 15-BB-2933 Application Status: permit issued Created: 9/21/2015 5:20:18 PM

Denied: ☐ DCRA #:

Customer Information:

Contact:

Name:* Paige Barron

Phone:* (630)694-2394 Email:* paige@strictlyfx.com

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: Browse...

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:* xxxxxxxxxxx3512

Expiration Date:* / Security Code:*

Cardholder Name:* Strictly FX LLC

Cancel Save Reset Delete Permit Dash *** The Application data have been saved successfully.

Twitter Facebook Mobile Maps Webcasts RSS Data Subscribe

	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)

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: JC CLARK Signature: JC Clark Date: 8/12/15

	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 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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☑ 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 BALTIMORE PIKE, BELTSVILLE MD

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☐ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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
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
BEETS KALE LEMONS	PURCHASE From Local FARMERS PURCHASE FROM COASTAL FOODS	

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. LEMONADE	LEMONS, PEACHES, BEETS, KALE	
2. PEACHES		
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. Meatloaf~~	1. LEMONADE	2.	3	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or ~~HOT~~	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	(YES) or NO	YES or NO	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	(COLD) or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
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	°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	~~YES~~ 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	~~30~~ min.	min.	min.	min.	min.	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 ?	~~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 ~~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:

SERVING JUST LEMONADE - FROZEN + Regular.
(cut veggy & fruit added while Blending :

	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.

EVENT COORD will be providing professional grade 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 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.

EVENT COORD will provide potable water for back of house food court via EVENT WATER SOLUTIONS. FILTERATION PROCESS AVAILBLE UPON REQUEST

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.

EVENT COORD will have grease & grey water collection units for the back house food court.

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.

EVENT COORD will provide VENDORS ONLY HAND WASHING STATION & will service them.

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.

EVENT COORD. will provide portable toilets for VENDORS

6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

EVENT COORD. will provide the appropriate waste & Recyclers receptacles & will service them.

	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

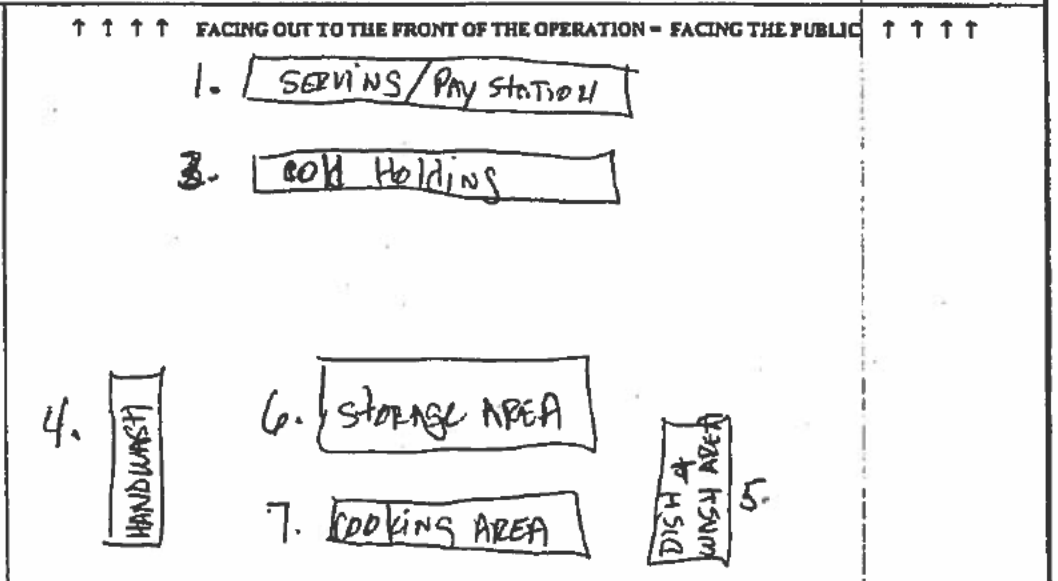
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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 & 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 & Ice Chest
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)
   BLENDERS – ELECTRIC
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.
   —
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.)
   —

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:

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)



	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)

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: David Anderson Signature: Date: 6/10/2015

	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 or type this information to be legible.	FOR NPS PARK USE ONLY: Date/Time 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 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 - 10:00 pm

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☒ 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 7th Street, NW, Washington, DC, 20004

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD
☒ 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.	

	NPS/NCR – Permit Application for a Temporary Food Establishment (TFE)	PART 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 mean 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: administratively packaged apples, chips, pretzels, granola bars, orange juice, and bottled water – not for sale/event*	*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 Officer Representative*
→ Limes uncut Pork Rinds		

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: Afternoon 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 Officer Representative*
1. Carnitas	Confit Pork, Avocado, tomatillo	
→ 2. Beef stew	Braised beef chuck, habanero garlic dressing, fresh lettuce, pickle	
→ 3. Refried Beans	Onions caramelized Tomato habanero	
→ 4. Housemade Ricotta	Fresh cheese, sour orange	
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.	2.	3	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or (HOT)	COLD or ~~HOT~~	COLD or (HOT)	(COLD) or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	YES or (NO)	YES or (NO)	YES or (NO)	YES or (NO)	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT	COLD or HOT
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	°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	~~165°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	(YES) 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	~~30~~ min.	30 min.	30 min.	30 min.	30 min.	min.
Released on the to 165°F ?	~~YES~~ / NO	(YES) 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 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.

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 entire on-site operation is less than 2 hours, access to toilets is not required, but is recommended.

C3 presents will provide vendor-only portalets 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 parkland.

C3 presents will provide the appropriate waste and recycling receptacles. C3 Presents will service them and provide ample amounts.

[redacted]

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 "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

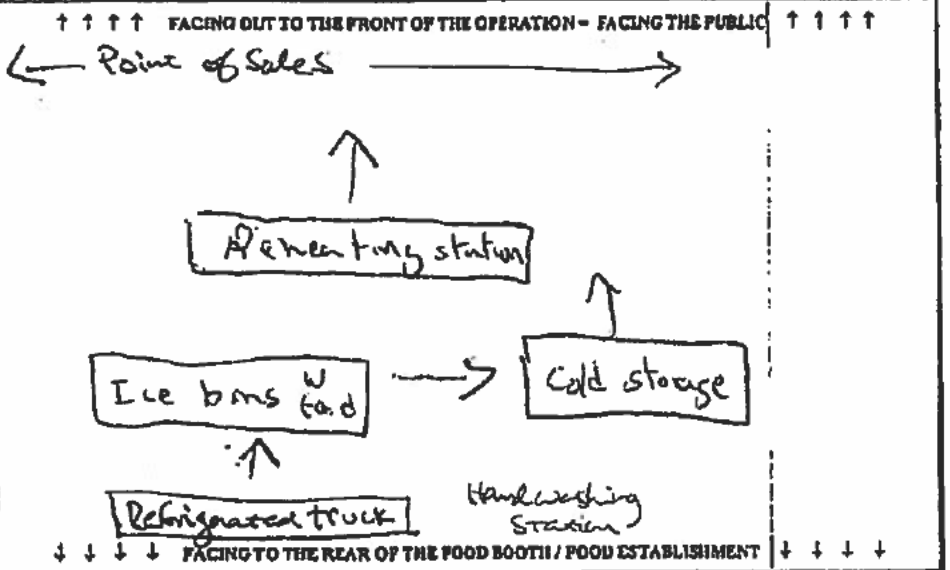
4. If food will be cooked off site, describe the equipment used to transport hot food to the Park to maintain the food at 140°F or above clean cambro packed in ice chests to maintain temp, then heated to 165°F in site

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/insert the requested 1-7 items/area/stations as listed.

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)



	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] Cyamel DC LLC

.. a currently licensed and locally inspected food establishment, located at:

[Street Address] 461 7th ST NW

[City] WASHINGTON [ST/DC] DC ZIPCODE 20004

Hereby Authorize:

DAVID ANDERSON

[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)] 4/26 & 4/27 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:

COLTON KING

[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: DAVID ANDERSON

Telephone Number: 202-628-1005

Signature of the Owner: [signature] Date signed: 4/10/2015

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.)

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: 5/3/2015
Category: 9313
License#: 931313000246
License Period: 6/1/2015 - 5/31/2017

BASIC BUSINESS LICENSE

Billing Name and Address:	Premise/Application's Name and Address:	Registered Agent's Name and Address
OYAMEL DC LLC	OYAMEL DC LLC	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 DC20036

Owner's Name
Corp. Name OYAMEL DC LLC
Trade Name OYAMEL

CofO/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

Government of the District of Columbia
Department of Consumer and Regulatory Affairs
1100 4th Street SW
Washington DC 20024
(202) 442 - 4400
dcra.dc.gov

C of O

CERTIFICATE OF OCCUPANCY

PERMIT NO.: 001401263 — Issued Date: 02/26/2014

Address:	Zone:	Ward:	Square:	Suffix:	Lot:
401 7TH ST NW	DD/C-4	2	0457		0871

Description of Occupancy:
RESTAURANT WITH 180 SEATS AND MAXIMUM OCCUPANCY OF 279.

Permission is Hereby Granted To: OYAMEL DC, LLC	Trading As: OYAMEL	Floor(s) Occupied BSMT & FIRST	Occupant Load: 279
Property Owner: CARLEY ARTS ASSOCIATES LIMITED PARTNERSHIP	Address: HASTINGS DEVELOPMENT COMPANY 1358 CONNECTICUT AVE NW FL 5 WASHINGTON, DC 20036-1111	BZA/PUD Number:	Occupied Sq. Footage: 8856 PERMIT FEE: $87.10
Building Permit Number (If Applicable)	Type of Application: Revised	Approved Building Code Use: Restaurants - A-2; Approved Zoning Code Use: Restaurant	

Conditions/Restrictions:

THIS CERTIFICATE MUST ALWAYS BE CONSPICUOUSLY DISPLAYED AT THE ADDRESS LISTED ENTRANCE, EXCEPT PLACES OF RELIGIOUS ASSEMBLY. Use complies with [illegible] and Title 12 (Construction).

Occupancy is permitted pursuant to the issuance of this Certificate. The owner agrees to comply with all conditions set forth herein, and to operate only 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 assure compliance with all the applicable regulations of the District of Columbia.

Director (Code Official):	Permit Clerk:	Expiration Date:
Nicholas A. Majett	John McFarland	

TO REPORT WASTE, FRAUD OR ABUSE BY ANY DC GOVERNMENT OFFICIAL, CALL THE DC INSPECTOR GENERAL AT 1-800-521-1639

THE FACE OF THIS DOCUMENT HAS A MULTI-COLORED BACKGROUND [illegible]

The Government of the District of Columbia

Department of Health

Food Safety & Hygiene Inspection Services Division accepts that

COLIN C. KING

has [illegible] certification of passing a nationally [illegible]

Food Safety Manager's Examination.

This [illegible] card is valid for a period of [illegible] years.

Exam Date: [illegible]/2012

Expiration Date: 08/21/2015

Issue Date: 10/05/2012

Certified Number: FS-53[illegible]

Robert L. Sadler Jr., Program Manager

You must post 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

DOH

Bureau of Community Hygiene • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE-8th Floor • Washington, DC 20002 • food.safety@dc.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
PDS TRASH SERVICES

Name of licensed liquid / grease collections transport contractor
STORM OIL

Name of licensed pest exterminator / contractor
ECOLAB PEST CO

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

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
	Safe Food and Water		
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	□	□
	Food Temperature Control		
IN OUT	31.Proper cooling methods used; adequate equipment for temperature control	□	□
IN OUT N/A N/O	32.Plant food properly cooked for hot holding	□	□
IN OUT N/A N/O	33.Approved thawing methods used	□	□
IN OUT	34.Thermometers provided & accurate	□	□
	Food Identification		
IN OUT	35.Food properly labeled; original container	□	□
	Prevention of Food Contamination		
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	□	□
	Proper Use of Utensils		
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	□	□
	Utensils, Equipment, and Vending		
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	□	□
	Physical Facilities		
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

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	116.0F	Hot Water (Handwashing Sink)	116.0F	Hot Water (Handwashing Sink)	111.0F	(Refrigerator - open display)	40.0F
(Refrigerator - open display)	39.0F	(Refrigerator - walk-in)	41.0F	American Cheese (Refrigerator - open display) (Cold Holding)	42.0F	Endive (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		

Inspector Comments:
The Business has A written employee's health policy for food-borne illness.
CFPM JASMINE CHAE FS-81697 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 202-535-2180
(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

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

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

INSTRUCTIONS & SIGNATURE PAGE

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: Sarah Luckenbill *Signature:* Sarah Luckenbill Date: 8/10/15

	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	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

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHMENT (TFE)
☐ Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	Proof, Estadio + Doi moi
Name of the On-Site Certified Food Service Manager/Supervisor	Justin Guthrie
Remember: You must provide a legible photocopy of this person's current certification with this application.	
Owner's Name & Phone Number	Jason Kuller 310-633-3743
Street Address, City, State, ZIP	775 G st NW Washington DC 20001

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHMENT TO PREPARE FOOD
☐ 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.

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

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. Shrimp Burger	shrimp, egg, dairy, bread	
2. Pork Belly Bocadillo	Pork belly, piparra pepper aioli, seasonings, bread	
3. Banh Mi	chicken, pork, seasonings, vegetables, bread.	
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. Shrimp Burger	2. Pork Belly Bocadillo	3. Banh mi	4.	5.
Served ON site ?	~~COLD~~ / HOT	COLD or (HOT)	COLD or (HOT)	(COLD) or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	(YES) or NO	(YES) or NO	YES or (NO)	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	COLD or (HOT)	COLD or (HOT)	(COLD) or HOT	COLD or HOT	COLD or HOT
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	~~165 °F~~	~125 °F	145 °F	X °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	NO °F	NO °F	NO °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	YES or (NO)	YES or (NO)	YES or ~~NO~~	YES or NO	YES or NO
Date prepared OFF site = insert day/date ?	~~SAME DAY~~	9/25/15	9/25/15	9/25/15		
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	~~30 min.~~	10 min.	10 min.	10 min.	min.	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 ?	~~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 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.

A 10' X 20' section of a professional grade 100' x 20' 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 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.

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.

yes - provided grease & grey water collection units by the park staff.

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.

TFE provides hand washing facility for vendors.

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.

Park will provide portolet toilets.

6. Describe Refuse Disposal. i.e., will the NPS provide refuse containers or will you haul all your own refuse off parkland.

Trash & recycling dumpsters provided for us, located behind food court.

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 "N/A"

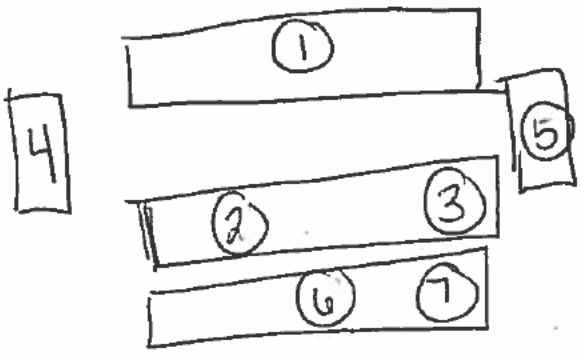
1. Describe the equipment to be used to transport cold food to the Park to maintain the food at 41°F or below. (e.g., in a refrigerated truck or ice chest filled with ice.)
   chest filled w/ ice
2. Describe the equipment to be used to store cold food on site at 41°F or below. (e.g., electric refrigeration 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

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.

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 ↓ ↓ ↓ ↓

	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] 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 onsite 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: J Kuller 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

IIS IS TO CERTIFY that all applicable Trade Name requirements of the Omnibus Regulatory Reform ct of 1998 have been complied with and accordingly, this **CERTIFICATE OF REGISTRATION** hereby issued to:

RUT, LLC

ade Name: **PROOF**

of: 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

Is hereby authorized and empowered to collect reimbursement for the District of Columbia Sales and Use Taxes.

CERTIFICATE NUMBER	DATE ISSUED
350000065302	06/28/07

REFER TO THIS NUMBER WHEN REPORTING SALES TAX

THIS CERTIFICATE IS NONTRANSFERABLE

SHERYL HOBBS-NEWMAN
DEPUTY CFO

FR-550 (REV. 02/06)

THIS CERTIFICATE MUST BE POSTED IN A CONSPICUOUS PLACE

THE FACE OF THIS DOCUMENT HAS A MULTI COLORED BACKGROUND THAT CHANGES COLOR GRADUALLY AND EVENLY FROM DARK TO LIGHT WITH DARKER AREAS BOTH LEFT AND RIGHT

[redacted]

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.

CUT

[redacted]

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 present this card with a valid photo ID

FOLD

This card is the property of the District of Columbia Government and its counterfeiting alteration or misuse is a violation.

If found, return to:
District of Columbia Department of Health
Bureau of Community Hygiene
Food Safety & Hygiene Inspection Services Division
825 North Capitol Street NE, 8th Floor
Washington, DC 20002
202-535-2180
Postage Guaranteed

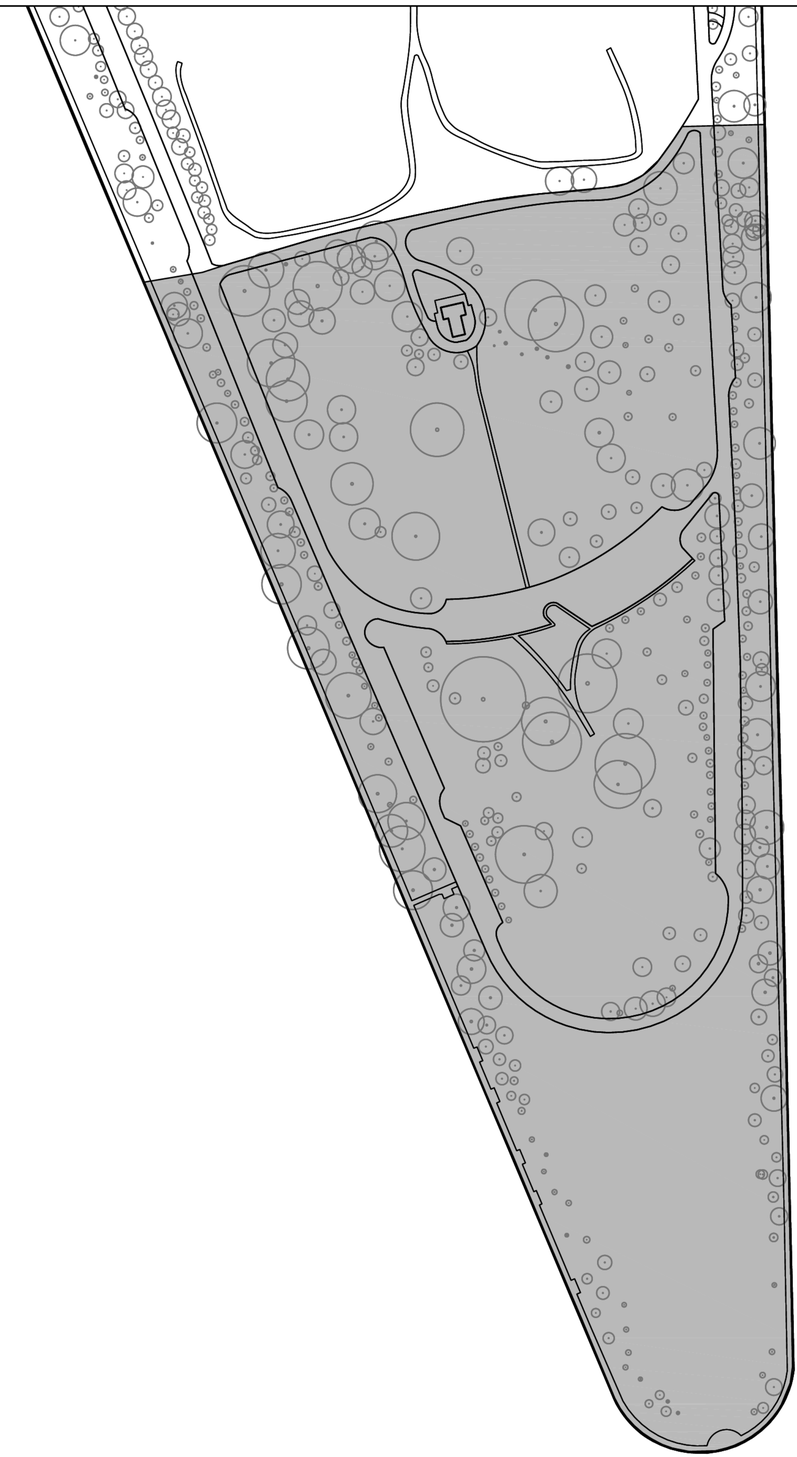
[redacted]

CUT

- 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.

TO VERIFY AUTHENTICITY OF THIS DOCUMENT YOU MUST TURN OVER AND RUB THE DC COVIDOH HOLA LOGO WITH FINGER. AUTHENTIC DOCUMENT WILL CHANGE COLOR FROM ORANGE TO YELLOW



HAINS POINT
21 ACRES

SPECIAL EVENTS

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/Ubers 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.

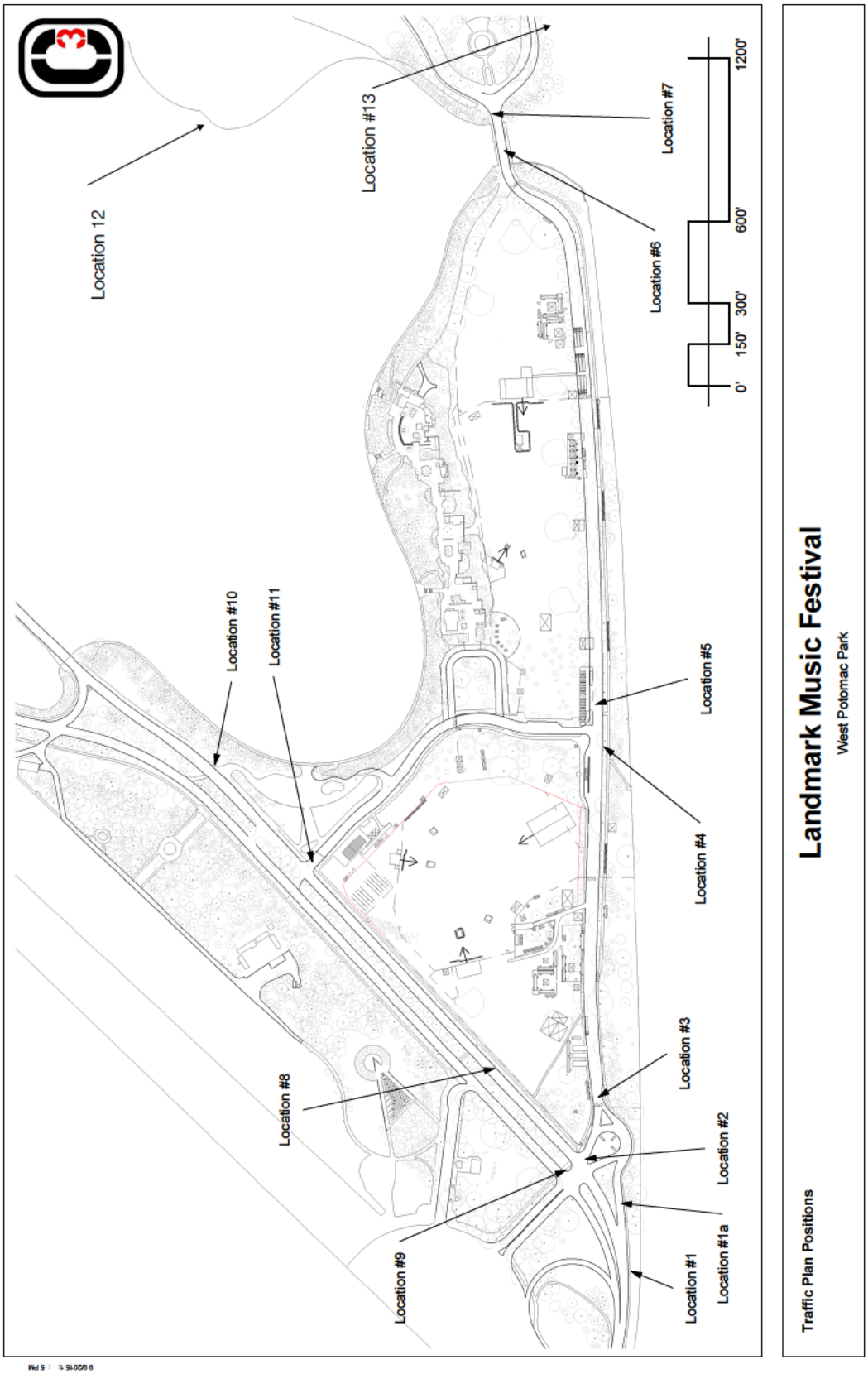
Landmark Traffic Plan Schedule

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	“Sidedwalk 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
9/26/15		Festival				
9/27/15		Festival				
9/28/15		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
10/1/15	2100		All Roads/ Sidewalks Open		All traffic back to normal	

Traffic Plan Map



Road Closure Vendor / Equipment

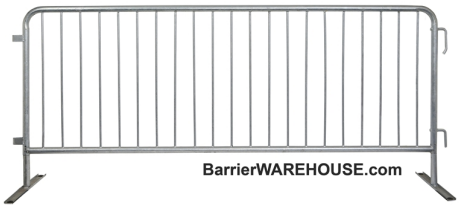
Vendor: Sunrise Safety Services

Equipment:

A combination of line delineators, bike rack and Type III Barricade will be used through out 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.

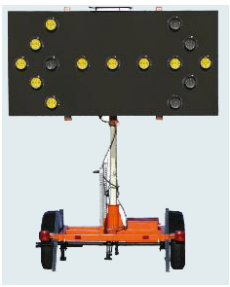


Sidewalk Closure: Bike rack to be placed on Independence to close the sidewalk, may also be used in the street to protect from vehicles on street if required.

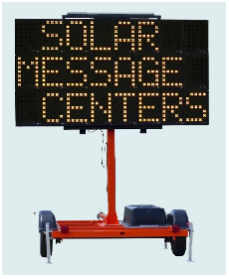
Street Closures: Each end of Ohio Drive will be closed using a combination of Type III Barricade & BMS Digital

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 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 tt e	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
Total:	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 12th Street Expressway Exit
- Exit splits – bare Left towards D St./12th St. (Truck Route)
- Right on 12th St.
- 1st light - Left on Independence (Do NOT go through 12th Street Tunnel)
- From Independence – Left on 23rd St. (Lincoln will be on the right)
- 23rd St/Ohio Dr. Leads into the Park

Saturday Specifics:

NOTE: 15th Street will be closed from 5:45am-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. 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 15th 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

GTON
AL BRIDGE

WEST POTOMAC PARK
47 ACRES

SKYTRAK
1-800 No Sweat (667-9328)

	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)

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 Hill *Signature:* *Date:* 8/10/15

	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	—
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)	[redacted] 11AM - 10PM

SECTION 2	PROVIDE: INFORMATION REGARDING YOUR ON-SITE TEMPORARY FOOD ESTABLISHEMENT (TFE)
☐ Check this box if food will be prepared on-site at the Park and Complete Section 2.	
ON-SITE Temporary Food Establishment Name	[redacted]
Name of the On-Site Certified Food Service Manager/Supervisor	[redacted]
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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD
☑ 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.

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

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. CHICKEN TINGA TACO	CHICKEN, CHIPOTLE, TOMATO, ONION, CILANTRO, TORTILLA	
2. SPICY MUSHROOM TACO	MUSHROOM, CORN, CHIPOTLE, ONION, CILANTRO, TORTILLA	
3. CORN ON THE COB	CORN, MAYO, CHEESE	
4. GUACAMOLE	AVOCADO, CHILES, 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 TUNA	2. SPICY NUGGETS	3. CORN	4. GUACAMOLE	5.
Served ON site ?	~~COLD~~ / HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	~~COLD~~ or ~~HOT~~	COLD or HOT
Prepared ON site ?	~~YES~~ / NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	~~YES~~ or NO	YES or NO
Prepared ON site ?	~~COLD~~ / HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	~~COLD~~ or HOT	~~COLD~~ or ~~HOT~~	COLD or HOT
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	~~_____~~ °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	165 °F	165+ °F	165+ °F	165+ °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	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	
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	60 min.	15 min.	15 min.	15 min.	15 min.	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 ?	~~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 ~~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.

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 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.

GALLON CONTAINER. RO'S 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.

PROVIDED BY FESTIVAL PRODUCERS. WILL BE BACK OF HOUSE & SERVICED

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 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.

VENDOR ONLY PORTOLETS, 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

	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 "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

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 ~~FOR MEAT~~ 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.)

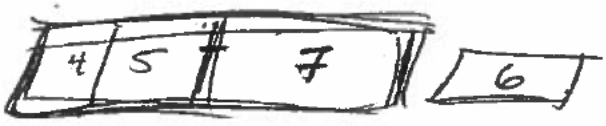
   PROPANE STOVE/BURNER

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.

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 ↓ ↓ ↓ ↓

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] TACO BAMBA

. a currently licensed and locally inspected food establishment, located at:

[Street Address] 2190 PINMIT DRIVE STE G

[City] FDK WOOD , [ST/DC] VA ZIPCODE 22043

Hereby Authorize :

TACO BAMBA

[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 HALE

[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 ALBISU

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.)

2/20/15
ASSIGNED TO JOHN VANDER VOORT FOR 2/23/15 CM

Facility Information

Name	Location Type	Telephone number
Taco Bamba	ComplaintFull Service Restaurant	( )

Health Office	Region
Consumer Protection Program	

Primary Contact Title	Primary Contact First	Primary Contact Last

Building #	Direction	Street Name	Type	Suffix	Unit #
2190G		Pimmit Dr			

Zip Code	City	County	State
22043	Falls Church	Fairfax County	VA

Country	Directions
USA	

General Details

☐ Critical

Complaint Type	Date Received
General Environmental	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.

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 VanderVoort
RE: Taco Bamba

FAX CARD

or email to ~~jmvanderv~~ john.vandervoort@fairfaxcounty.gov

Taco Bamba

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	Address	Telephone	Person In Charge
Taco Bamba	2190G Pimmit Dr Falls Church VA 22043	(703) 639-0505	Carlos O. Gonzalez ☒ Certified Manager # Prometric 1821871 29-Aug-2019

Permit Holder	EHS	Purpose of Inspection	Est. Type	Priority Level
VA Taco LLC	John Vander Voort	Routine	Full Service Restaurant	Risk Category 3

Smoking Status	Title 15.2-2825 Virginia Indoor Clean Air Act.	
Smoke Free	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

Received by _____ EHS _____

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
Delfield 2-Drawer Cooler (under griddle)	37
Delfield 4-Drawer Cooler (Under Grille)	38
Delfield 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
2015 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:

539414

VA TACO, LLC
TACO BAMBA TAQUERIA
1981 YEARLING CT
VIENNA VA 22182-6018

THIS LICENSE IS VALID THRU
09/30/2015

Dept. Tax Administration, Suite 223
12000 Government Center Parkway
Fairfax, Va 22035, Phone 703-222-8234
Website www.fairfaxcounty.gov/dta

COMMONWEALTH OF VIRGINIA

DEPARTMENT OF TAXATION
CERTIFICATE OF REGISTRATION FOR THE COLLECTION OF
Virginia Sales and Use Tax

NAME AND ADDRESS	LOCATION
VA TACO LLC 1981 YEARLING CT VIENNA, VA 22182-6018	Fairfax County - 01060 BEGINNING LIABILITY DATE JUL 01 2012

THE NAMED DEALER IS HEREBY AUTHORIZED AND EMPOWERED TO COLLECT Sales and Use TAX FOR THE COMMONWEALTH OF VIRGINIA

DATE ISSUED

MONTH	DAY	YEAR
04	30	2012

THIS CERTIFICATE OF REGISTRATION IS NOT ASSIGNABLE AND IS VALID ONLY FOR THE DEALER NAMED, AND FOR THE TRANSACTION OF BUSINESS ONLY AT THE ADDRESS LISTED. IT SHALL BE AT ALL TIMES CONSPICUOUSLY DISPLAYED AT THE ADDRESS LISTED

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

ANSI ACCREDITED PROGRAM
American National Standards Institute and the Conference for Food Protection®

#0655

©2012 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC. The logo appearing next to ServSafe is a trademark of the National Restaurant Association.

This document cannot be reproduced or altered.

12100101 v.1210

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:

[redacted]

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 Informaiton

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
3176-00017-50128-00-3176000002-0000-000000-000000-000000-0000000000	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)

Approved By: Erika Fitzgerald, Finance Director, 512.505.4409 (Print Name, Title & Phone #) — 9/23/15 (Signature & Date)

Approved By: (Print Name, Title & Phone #) — (Signature & Date)

Approved By:
(Division SVP Finance for wires over $500K)
**Refer to SOA - Appendix I for list
(Print Name, Title & Phone #) — (Signature & Date)

Accounting Department Approval:
***(CAO approval needed for wires over $750K)
(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

Ver. 2

Please SCAN and EMAIL to CorporateCashmgmt@livenation.com or FAX completed form to (713) 693-2638

***Wires over $750K should be e-mailed to - WiresforCAOapprovalover750K@livenation.com for CAO approval.

JRM

United States Park Police

Integrity Honor Service

Invoice

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

TO Tiffinay Rose
1300 Pennsylvania Avenue, NW, Suite 370
Washington, DC, 20004
202-688-3763
trose@nationalmall.org

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

Approved:
Steven Booker, Major
Commander, Icon Protection Branch

Contact Officer		District		PAYMENT TERMS			DUE DATE	
Lt. James Murphy 202-200-9222		;pecial 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
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%.

Total Hours	1702.00
Total Rate/Hour Charge	$122,554.00
Night Differential	$4,989.60
Total Due for Services	$127,543.60
Amount Paid	
Amount Due	$127,543.60

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 eve... 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.****

~~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

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

Field Name	Code	Value
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> 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

	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)

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:	Signature:	Date:
ERIK BRUNER-YANG		8/18/15.

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 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 - 5486
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 ESTABLISHEMENT (TFE)

☐ 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	

SECTION 3	INDICATE IF YOU WILL USE OF AN OFF-SITE "LICENSED" FOOD ESTABLISHEMENT TO PREPARE FOOD

☑ 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.

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

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. 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. Meatloaf	1. PORK BUNS	2. LEEK BUNS	3.	4.	5.
Served ON site ?	~~COLD~~ / ~~HOT~~	COLD or (HOT)	COLD or (HOT)	COLD or HOT	COLD or HOT	COLD or HOT
Prepared ON site ?	~~YES~~ / ~~NO~~	YES or (NO)	YES or (NO)	YES or NO	YES or NO	YES or NO
Prepared ON site ?	~~COLD~~ / ~~HOT~~	COLD or (HOT)	COLD or (HOT)	COLD or HOT	COLD or HOT	COLD or HOT
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	~~155 °F~~	180 °F	180 °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~~	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			
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	~~30 min.~~	20 min.	20 min.	min.	min.	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 ?	~~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 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.

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 portolets 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.

[redacted] 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

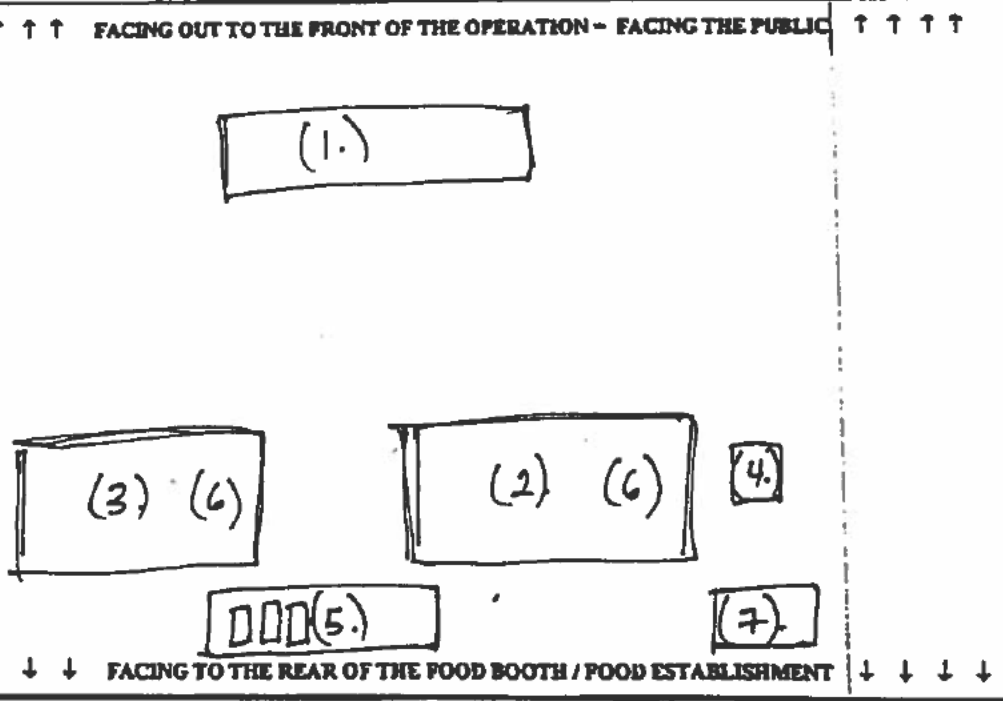
INSTRUCTIONS: Answer the following questions; if not applicable, insert "N/A"

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.)
   Refrigerated walk-in [redacted] trailers – will keep food 41° lower.
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)
   Grill and stove top – propane and butane
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.
   Hot food cambros to keep food at 140°F and above.
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 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/areas/stations as listed:

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)



	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~~ ~~[redacted]~~. ERIK BRUNER-YANG

[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 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 WOZNIUK

[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
1100 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
1351 H STREET N.E.
WASHINGTON, DC 20002

Premise/Applicant's Name and Address:
MAKETTO LLC
1351 H ST NE
WASHINGTON, DC 20002

Registered Agent's Name and Address:
JECCA CORPORATE SERVICES INC
1225 19TH STREET N.W. SUITE #320
WASHINGTON DC20036

Owner's Name
Corp. Name MAKETTO, LLC.
Trade Name

CofO/HOP# CO1501538	SSL 1027 0164	Zone	Ward 6	ANC	PERM NO
CLASS: D		Seat(s) 161			

Public Health: Retail Food Establishment - Restaurant

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

Melinda Bolling
Interim Director
Melinda Bolling

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

Government of the District of Columbia

Food Establishment Inspection Report

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

DOH Department of Health

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)
JAMES WOZNIUK

CFPM #: FS-59771

CFPM Expiration Date: 07/18/2016

Name of licensed trash or solid waste contractor
KmG

Name of licensed liquid / grease collections transport contractor
Valley Protiens

Name of licensed pest exterminator contractor
The Bug Man

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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
	Safe Food and Water		
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	☐	☐
	Food Temperature Control		
IN OUT	31. Proper cooling methods used; adequate equipment for temperature control	☐	☐
IN OUT N/A N/O	32. Plant food properly cooked for hot holding	☐	☐
IN OUT N/A N/O	33. Approved thawing methods used	☐	☐
IN OUT	34. Thermometers provided & accurate	■	☐
	Food Identification		
IN OUT	35. Food properly labeled; original container	☐	☐
	Prevention of Food Contamination		
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	☐	☐
	Proper Use of Utensils		
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	☐	☐
	Utensils, Equipment, and Vending		
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	☐	☐
	Physical Facilities		
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.**

		device's temperature display, except as specified in section 1524.3.
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	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 ution.(CORRECT VIOLATION WITHIN 14 CALENDAR YS)	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

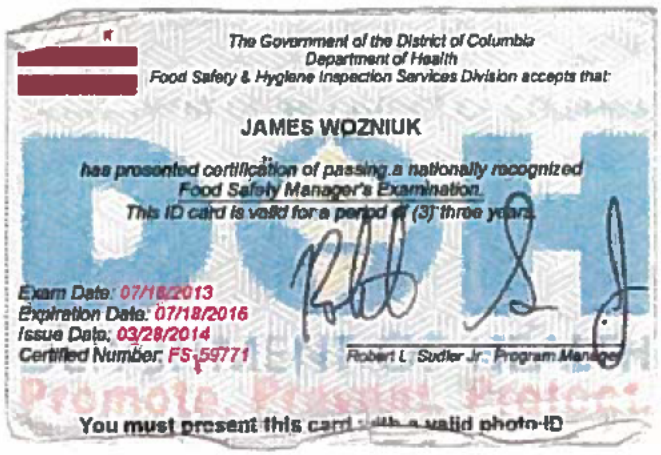
Inspector Comments:
APPROVED - NO OBJECTION TO THE ISSUANCE OF BASIC BUSINESS LICENSE(RESTAURANT).

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, Protect, Preserve

You must present this card with a valid photo-ID

ServSafe
National Restaurant Association

EXAM FORM NO. 4827

CERTIFICATE NO. 10224186

ServSafe®
CERTIFICATION

TO JAMES WOZNIUK

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).

07/18/2013
DATE OF EXAMINATION

07/18/2018
DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

Paul Hlebassa
Executive Vice President, National Restaurant Association

ANSI
ACCREDITED PROGRAM
American National Standards Institute and the Conference for Food Protection®
#0655

©2012 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC.
The logo appearing on this certificate is a trademark of the National Restaurant Association.

NATIONAL
RENT-A-FENCE
800-352-5675
NATIONAL

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.

aggreko
www.aggreko.com
aggreko
www.aggreko.com

POTENTIALLY HAZARDOUS FOOD – COOLING TRACKING CHART

Establishment:_____

Food must be cooled from 135F to 70F within 2 hours and then down to 41F within an additional 4 hours
If it does not reach 70F within 2 hours it may be reheated 1 time to 165F and a second attempt at cooling may occur otherwise it must be discarded.

		Start	30 min	1 hr	1:30 hr	2:00 hr	3:00 hr	4:00 hr	5:00 hr	6:00 hr	Corrective Actions	Employee Initials
Date	Product	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		
		/	/	/	/	/	/	/	/	/		

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	
0		**$6,132.28**	

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.

AROUND THE PARK

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. 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.

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.

DEPARTMENT OF PARKS, RECREATION & FORESTRY
CITY OF ST. LOUIS

5600 CLAYTON AVENUE IN FOREST PARK
ST. LOUIS, MO 63110-1310

FRANCIS G. SLAY
MAYOR

GARY D. BESS
DIRECTOR

(314) 289-5310
FAX (314) 535-3901

DIVISION OF PARKS
(314) 289-5300

DIVISION OF RECREATION
(314) 289-5320

DIVISION OF FORESTRY
(314) 613-7200

September 6, 2014

Welcome to LouFest 2014 in St. Louis' own Forest Park!

Forest Park is often referred to as the crown jewel of St. Louis, and it welcomes over 12 million visitors annually. St. Louis and Forest Park have a long history of hosting special events, beginning in 1904 with the St. Louis World's Fair. We continue to welcome many events, including the 2014 Fair St. Louis, to our wonderful Park. We are proud to be hosting LouFest for the fifth year.

In 2010, Listen Live Entertainment approached the City regarding a multi-day music festival in the middle of St. Louis' largest park. It has been truly exciting for us to see this event expand each year. In 2013, Listen Live Entertainment partnered with C3 Presents in order to produce an even more engaging and entertaining event. Festival attendees warmly received this bigger and better event.

LouFest is a remarkable event that draws music lovers from the regional area and across the nation who enjoy incredible performances on multiple stages. The vitality of these attendees fills Forest Park and the City of St. Louis with electrifying energy.

We are extremely pleased to once again host this Festival and look forward to the event returning to our wonderful Park for many years. We hope everyone enjoys the incredible lineup of artists this weekend.

Sincerely,

Gary D. Bess, Director
Parks, Recreation and Forestry

OFFICE OF THE MAYOR
CITY OF ST. LOUIS

Dear Friends,

Welcome to St. Louis's premiere summer music festival! On behalf of the City of St. Louis, I am happy to have you here for another great LouFest.

Now in its fifth year, LouFest continues our City's strong tradition of music appreciation. I hope you enjoy this year's national acts, as well as some local musicians, who I am proud will have a chance to play on the same big stages.

This sustainable festival for all ages not only offers vibrant music experiences, but also serves as opportunity to celebrate one of our City's gems – Forest Park. I hope that while you are in the City of St. Louis you will take time to discover all that makes our City such a great place to live, work and play.

I want to thank LouFest organizers and sponsors for what I expect – and know – will be another excellent event.

Enjoy the shows.

Francis G. Slay
Mayor, City of St. Louis

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				

SPONSORED BY

Bud Light · BMI · Chipotle Mexican Grill · Schlafly Beer · One Tour · blu Electronic Cigarettes · OneHope · Pearl Vodka · Deep Eddy Vodka · SKI · organicgirl · Forest Park Forever · GO! Magazine · Feast · 314 · RFT Riverfront Times · 102.3 BXR Radio · 88.1 KDHX · Alive · Hot 104.1 · Old School 95.5 · 105.7 The Point · majic 107.3 · 107.7 · Wild 104.9 Party Hits!

National Mall and
Memorial Parks

900 Ohio Drive, SW
Washington, DC 20024

Phone: 202-619-7400
www.nps.gov/ncro

National Park Service News Release

For Immediate Release – September 22, 2015

Contact – Mike Litterst, National Park Service, mike_litterst@nps.gov, 202-245-4676
Sgt. Anna Rose, U.S. Park Police, 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.

—MORE—

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.

NPS

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 crumbing 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** 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,** 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 is 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>**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

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

(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

INSTAGRAM

Create a virtual monument to a personal hero, cause, or loved one, and help restore @TheNationalMall.

Visit: 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 →

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

# of Sunday hours	# of Holiday hours	Notes:

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.

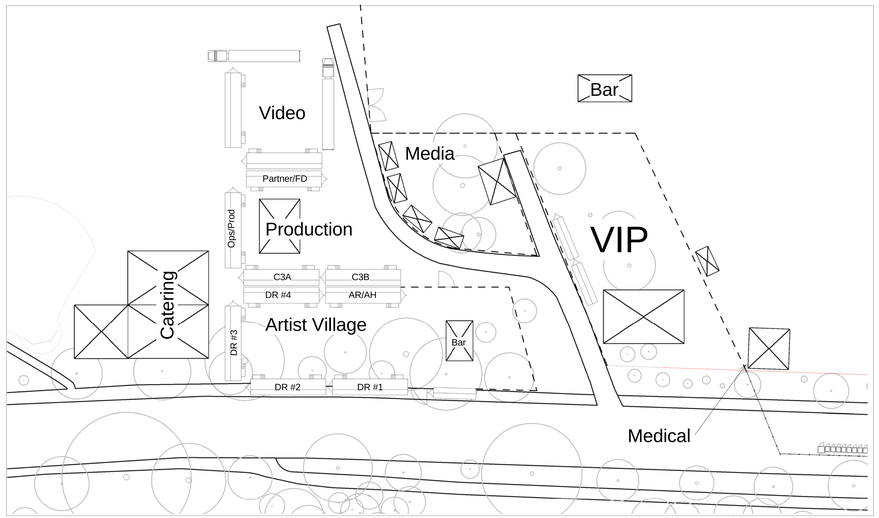
Due to the closure of Survey Lodge Ranger Station for the Papal visit, the base of operations for Interpretation and Education staff will be moved to the staff areas located at the Thomas Jefferson Memorial. The roadway utilized for staff parking at Survey Lodge Ranger Station will also closed. To lessen 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

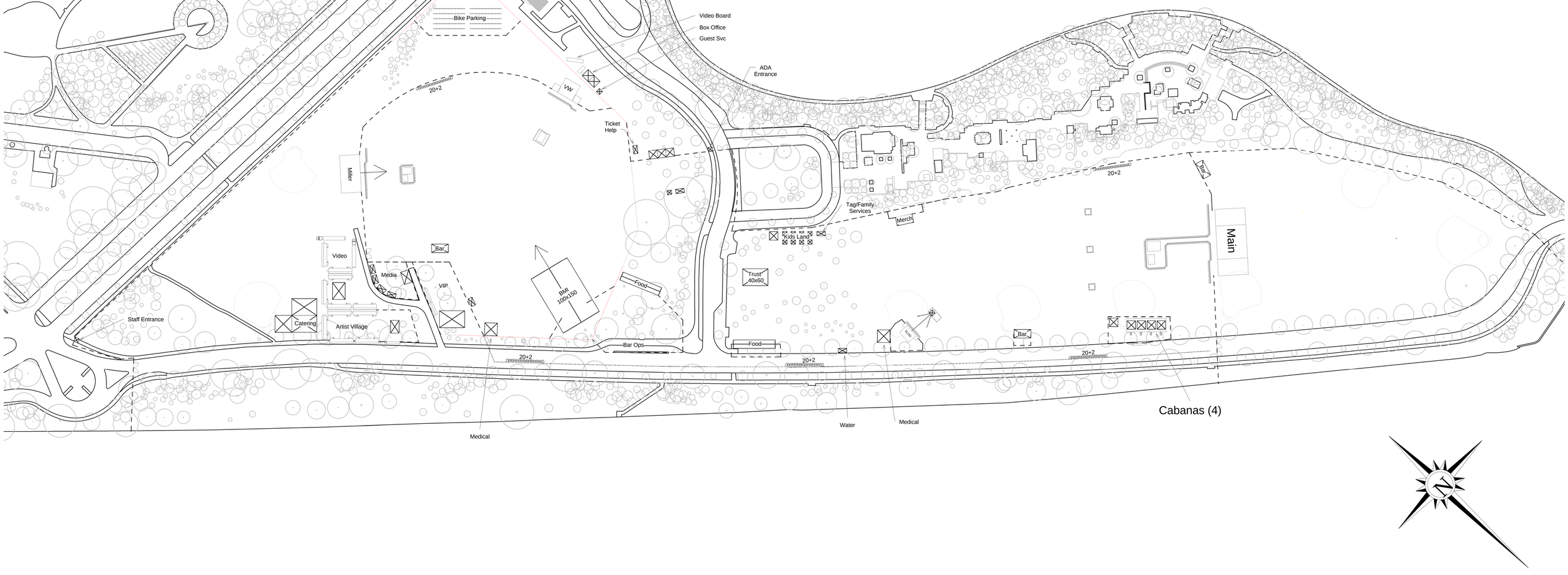
Wednesday, September, 23, 2015. In addition, the Tidal Basin Parking Lot will close to the public for staff availability during the Landmark Music Festival beginning at 10:00 p.m. on Friday, September 25, 2015, and will reopen at 11:00 p.m. on Sunday, September 27, 2015. To lessen the impact on the staff 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 Clotfelter (FOR TERESA AUSTIN)

8/13/2015 6:48:48 PM





Overall 36x48 Landscape

Landmark Music Festival

West Potomac Park

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	
0		**$6,132.28**	

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 8/12/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
PERSONNEL								
Administration	1,373,106	1,042,923	330,183	24%	254,355	1,297,278	75,828	
Facility Mgmt	11,549,208	9,053,356	2,495,852	22%	2,216,583	11,269,939	279,269	Includes projection for detailee to backfill M. White beginning PP18. Downward adjusted due to departures and delays in hiring seasonals
Interpretation	7,850,261	6,233,900	1,616,361	21%	1,464,567	7,698,467	151,794	Downward adjusted due to revised end dates for 22 seasonals (won't work through end of FY).
Partnerships	585,820	483,532	102,288	17%	149,865	633,398	(47,578)	Includes projected commitments for J. Pierce and retirement costs -- $25K for buyout and projected $17K in Lump Sum Leave -- for S. Wheat-laster effective PP19.
Permits	691,164	566,493	124,671	18%	123,918	690,412	752	
Professional Services	762,776	577,185	185,591	24%	137,716	714,901	47,875	Projected available balance due to reimbursable funding received for employee's labor costs (DDOT and Ukranian Memorial agreements).
Resource Mgmt	1,100,172	777,930	322,242	29%	189,913	967,843	132,329	Downward adjusted due to Enviro Prot. Specialist or BioTech not coming on boad this fiscal year.
Superintendent	966,804	756,534	210,270	22%	174,809	931,343	35,461	
Seasonal Benefits Costs	*100,000*	*12,229*	*87,771*	*88%*	*11,564*	*23,793*	*76,207*	Budgeted for centrally; Projection based on avg. costs per pay period for 11 seasonals for the remaining pay periods they are expected to be on board; Downward adjusted due to a number of seasonals departing before their appt. end date.
Overtime/Holiday Pay	*400,000*	*457,541*	*(57,541)*	*-14%*	*92,000*	*549,541*	*(149,541)*	Projection includes $20k for holidays (Labor Day) and $87K for OT ($15K per PP for remaining 4.8 PPs). Budgeted for centrally; personnel costs to date for each division include overtime costs. Costs are shown for informational purposes.
Landmark Music Festival					50,000	50,000	(50,000)	Placeholder based on estimate by Robbin. Need supporting documentation as to who and how much. Need to determine if we are funding out of base, or billing cost recovery, ASAP.
Pope's Visit					5,000	5,000	(5,000)	Placeholder; projected costs depend on size and scope of event.
Subtotal, Personnel	**25,379,311**	**19,491,853**	**5,887,458**	**23%**	**4,870,292**	**24,362,145**	**602,396**	
CONTRACTS								
Administration	205,244	204,026	1,218	1%	-	204,026	1,218	
Facility Mgmt	3,593,961	3,447,689	146,272	4%	40,280	3,487,969	105,992	Projection includes tree maint./pruning IDIQ that is on hold due to regional process. Reduced amount due to emergency waterline PR being awarded for under PR amt ($60K to $29K)
Interpretation	879,826	820,163	59,663	7%	1,500	821,663	58,163	Projected commitments includes estimate for missing 4th of July tables and chairs. PR will be submitted by deadline.
Partnerships	1,581,500	1,516,500	65,000	4%	-	1,516,500	65,000	FY15 Plan and Actual costs include $1.512M in Performing Arts Grants funds.
Permits	-	-	-	N/A	-	-	-	
Professional Services	430,897	490,106	(59,209)	-14%	-	490,106	(59,209)	Actuals include $75,785 for parking meter contract (not included in original plan amount). Projected commitments for $25K for Lincoln Handrail PR removed -- consider for year-end funding.
Resource Mgmt	50,000	5,018	44,982	90%	-	5,018	44,982	
Superintendent	198,000	55,172	142,828	72%	113,400	168,572	29,428	Projected commitments are for the CCTV PR that USPP will be managing. The funding was provided by returned contingency funds.
Subtotal, Contracts	**6,939,428**	**6,538,674**	**400,754**	**6%**	**155,180**	**6,693,854**	**245,574**	
MICRO PURCHASES								
Administration	10,400	24,740	(14,340)	-138%	2,000	26,740	(16,340)	
Facility Mgmt	1,170,000	1,106,718	63,282	5%	63,282	1,170,000	-	
- Itags	*160,000*	*203,870*	*(43,870)*	*-27%*	*21,563*	*225,433*	*(65,433)*	Itag vehicle costs were budgeted for in Facilities Management; costs are shown for informational purposes only.
Interpretation	112,709	125,917	(13,208)	-12%	(13,208)	112,709	-	
Partnerships	-	315	(315)	N/A	-	315	(315)	
Permits	6,280	2,949	3,331	53%	3,331	6,280	-	
Professional Services	2,600	11,523	(8,923)	-343%	-	11,523	(8,923)	
Resource Mgmt	29,500	16,111	13,389	45%	13,389	29,500	-	
Superintendent	43,839	46,358	(2,519)	-6%	(2,519)	43,839	-	
Clearing Account	-	2,740						These charges hit the charge card default clearing account and will be reallocated to the appropriate divisions by the Budget Office.
Subtotal, Micro Purchases	**1,375,328**	**1,337,371**	**40,697**	**3%**	**66,275**	**1,403,645**	**(25,577)**	
OTHER								Costs that are not from payroll, a contract or micro purchase. These costs were budgeted for centrally, as divisions did not have a good idea of annual "other" costs. While some of these costs hit divisional accounts, they are broken out in this section.
Relocations	350,000	106,898	243,102	69%	50,000	156,898	193,102	Excludes benefits related to relocations; benefits costs are captured in the personnel section. To date, costs include relocations for L. Gasaway, J. Lively, P. Ollig., Frisen & McCabe, Rinehart and Pappas. Waiting on response from region for outstanding costs

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories — Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 8/12/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
Parkwide Utilities	2,000,000	1,326,750	673,250	34%	390,000	1,716,750	283,250	Projected commitments are roughly estimated; Projection was downward adjusted because the duplicate payment issue will not get resolved this fiscal year.
GSA Motorpool	95,000	96,926	(1,926)	-2%	18,200	115,126	(20,126)	
WAMO Steam	185,866	149,643	36,223	19%	(5,376)	144,267	41,599	Projected commitments are negative because GSA owes us a refund for costs associated with a leak for which they are responsible.
FOTH Chiller	33,000	31,988	1,012	3%	-	31,988	1,012	
Miscellaneous	200,000	156,505	43,495	22%	35,000	191,505	8,495	Projected commitments based on rough estimate of TOPS bills, transit benefits, and other misc. items
Employee Housing		*12,530*						
Transit Subsidies		*37,720*						
Travel		*13,070*						
Training		*13,394*						
OPM Background Checks		*6,203*						
Tort Claims		*2,532*						
Interest/Non IPP Invoices		*13,030*						
GSA TOPS Bills		*58,027*						
Subtotal, Other Costs	**2,863,866**	**1,868,710**	**995,156**	**35%**	**487,824**	**2,356,534**	**507,332**	
TOTAL	**36,557,933**	**29,236,608**	**7,321,325**	**20%**	**5,579,571**	**34,816,179**	**1,741,754**	The FY 2015 Budget Plan of $35.045 million is $1.7 million above the FY 2015 Authorization. This accounts for the large turnover rate at NAMA, which results in payroll lapse. Lapsed positions will reduce the $1.7 million shortfall.
FY 2015 AUTHORIZATION	**35,089,900**	**29,236,608**	**5,853,292**	**17%**	**5,579,571**	**34,816,179**	**273,721**	Excludes VIP funding, cyclic funding, and other funds sources; base authorized amount as of 06-01-15; includes return of contingency funds, and Cochran settlement
VIP Funding	30,000	19,513	10,487	35%	10,487	30,000	-	Actuals to date associated with J. Kays micro purchases.
Cyclic - Tech. Tree Work	100,500	100,500	-	0%	-	100,500	-	
Cyclic - WAMO Plaza Caulk	269,505	269,505	-	0%	-	269,505	-	
Cyclic - Repair KWVM Foutain	50,334	50,334	-	0%	-	50,334	-	
Cyclic - Replace H1 Stable Doors	31,435	31,435	-	0%	-	31,435	-	
TOTAL	***35,571,674***	***29,707,895***	***5,863,779***	***16%***	***5,590,058***	***35,297,953***	**273,721**	Total including ONPS base funding, VIP funding, Performing Arts Grants and Cyclic funds

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 8/12/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
PERSONNEL								
Administration	1,373,106	1,042,923	330,183	24%	254,355	1,297,278	75,828	
Facility Mgmt	11,549,208	9,053,356	2,495,852	22%	2,216,583	11,269,939	279,269	Includes projection for detailee to backfill M. White beginning PP18. Downward adjusted due to departures and delays in hiring seasonals
Interpretation	7,850,261	6,233,900	1,616,361	21%	1,464,567	7,698,467	151,794	Downward adjusted due to revised end dates for 22 seasonals (won't work through end of FY).
Partnerships	585,820	483,532	102,288	17%	149,865	633,398	(47,578)	Includes projected commitments for J. Pierce and retirement costs -- $25K for buyout and projected $17K in Lump Sum Leave -- for S. Wheat-laster effective PP19.
Permits	691,164	566,493	124,671	18%	123,918	690,412	752	
Professional Services	762,776	577,185	185,591	24%	137,716	714,901	47,875	Projected available balance due to reimbursable funding received for employee's labor costs (DDOT and Ukranian Memorial agreements).
Resource Mgmt	1,100,172	777,930	322,242	29%	189,913	967,843	132,329	Downward adjusted due to Enviro Prot. Specialist or BioTech not coming on boad this fiscal year.
Superintendent	966,804	756,534	210,270	22%	174,809	931,343	35,461	
Seasonal Benefits Costs	*100,000*	*12,229*	*87,771*	*88%*	*11,564*	*23,793*	*76,207*	Budgeted for centrally; Projection based on avg. costs per pay period for 11 seasonals for the remaining pay periods they are expected to be on board; Downward adjusted due to a number of seasonals departing before their appt. end date.
Overtime/Holiday Pay	*400,000*	*457,541*	*(57,541)*	*-14%*	*92,000*	*549,541*	*(149,541)*	Projection includes $20k for holidays (Labor Day) and $87K for OT ($15K per PP for remaining 4.8 PPs). Budgeted for centrally; personnel costs to date for each division include overtime costs. Costs are shown for informational purposes.
Landmark Music Festival					50,000	50,000	(50,000)	Placeholder based on estimate by Robbin. Need supporting documentation as to who and how much. Need to determine if we are funding out of base, or billing cost recovery, ASAP.
Pope's Visit					5,000	5,000	(5,000)	Placeholder; projected costs depend on size and scope of event.
Subtotal, Personnel	**25,379,311**	**19,491,853**	**5,887,458**	**23%**	**4,870,292**	**24,362,145**	**602,396**	
CONTRACTS								
Administration	205,244	204,026	1,218	1%	-	204,026	1,218	
Facility Mgmt	3,593,961	3,447,689	146,272	4%	229,774	3,677,463	(83,502)	Projection includes tree maint./pruning IDIQ PRs that will be submitted by 8/15. Reduced amount due to emergency waterline PR being awarded for under PR amt ($60K to $29K)
Interpretation	879,826	820,163	59,663	7%	1,500	821,663	58,163	Projected commitments includes estimate for missing 4th of July tables and chairs. PR will be submitted by deadline.
Partnerships	1,581,500	1,516,500	65,000	4%	-	1,516,500	65,000	FY15 Plan and Actual costs include $1.512M in Performing Arts Grants funds.
Permits	-	-	-	N/A	-	-	-	
Professional Services	430,897	490,106	(59,209)	-14%	37,500	527,606	(96,709)	Actuals include $75,785 for parking meter contract (not included in original plan amount). Projected commitments $37,500 for Lincoln Handrails PR
Resource Mgmt	50,000	5,018	44,982	90%	26,000	31,018	18,982	Projection includes PR for National Historic Register being executed by DSC (no PR yet).
Superintendent	198,000	55,172	142,828	72%	113,400	168,572	29,428	Projected commitments are for the CCTV PR that USPP will be managing. The funding was provided by returned contingency funds.
Subtotal, Contracts	**6,939,428**	**6,538,674**	**400,754**	**6%**	**408,174**	**6,946,848**	**(7,420)**	
MICRO PURCHASES								
Administration	10,400	24,740	(14,340)	-138%	2,000	26,740	(16,340)	
Facility Mgmt	1,170,000	1,106,718	63,282	5%	63,282	1,170,000	-	
- Itags	*160,000*	*203,870*	*(43,870)*	*-27%*	*21,563*	*225,433*	*(65,433)*	Itag vehicle costs were budgeted for in Facilities Management; costs are shown for informational purposes only.
Interpretation	112,709	125,917	(13,208)	-12%	5,000	130,917	(18,208)	
Partnerships	-	315	(315)	N/A	-	315	(315)	
Permits	6,280	2,949	3,331	53%	3,331	6,280	-	
Professional Services	2,600	11,523	(8,923)	-343%	-	11,523	(8,923)	
Resource Mgmt	29,500	16,111	13,389	45%	13,389	29,500	-	
Superintendent	43,839	46,358	(2,519)	-6%	-	46,358	(2,519)	
Clearing Account	-	2,740						These charges hit the charge card default clearing account and will be reallocated to the appropriate divisions by the Budget Office.
Subtotal, Micro Purchases	**1,375,328**	**1,337,371**	**40,697**	**3%**	**87,001**	**1,424,372**	**(46,304)**	
OTHER								Costs that are not from payroll, a contract or micro purchase. These costs were budgeted for centrally, as divisions did not have a good idea of annual "other" costs. While some of these costs hit divisional accounts, they are broken out in this section.
Relocations	350,000	106,898	243,102	69%	50,000	156,898	193,102	Excludes benefits related to relocations; benefits costs are captured in the personnel section. To date, costs include relocations for L. Gasaway, J. Lively, P. Ollig., Frisen & McCabe, Rinehart and Pappas. Outstanding costs unknown -- reach out to AOC.

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 8/12/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
Parkwide Utilities	2,000,000	1,326,750	673,250	34%	390,000	1,716,750	283,250	Projected commitments are roughly estimated; Projection was downward adjusted because the duplicate payment issue will not get resolved this fiscal year.
GSA Motorpool	95,000	96,926	(1,926)	-2%	18,200	115,126	(20,126)	
WAMO Steam	185,866	149,643	36,223	19%	(5,376)	144,267	41,599	Projected commitments are negative because GSA owes us a refund for costs associated with a leak for which they are responsible.
FOTH Chiller	33,000	31,988	1,012	3%	-	31,988	1,012	
Miscellaneous	200,000	156,505	43,495	22%	35,000	191,505	8,495	Projected commitments based on rough estimate of TOPS bills, transit benefits, and other misc. items
Employee Housing		*12,530*						
Transit Subsidies		*37,720*						
Travel		*13,070*						
Training		*13,394*						
OPM Background Checks		*6,203*						
Tort Claims		*2,532*						
Interest/Non IPP Invoices		*13,030*						
GSA TOPS Bills		*58,027*						
Subtotal, Other Costs	**2,863,866**	**1,868,710**	**995,156**	**35%**	**487,824**	**2,356,534**	**507,332**	
TOTAL	**36,557,933**	**29,236,608**	**7,321,325**	**20%**	**5,853,292**	**35,089,900**	**1,468,033**	
FY 2015 AUTHORIZATION	**35,089,900**	**29,236,608**	**5,853,292**	**0**	**5,853,292**	**35,089,900**	**-**	Excludes VIP funding, cyclic funding, and other funds sources; base authorized amount as of 06-01-15; includes return of contingency funds, and Cochran settlement
VIP Funding	30,000	19,513	10,487	35%	10,487	30,000	-	Actuals to date associated with J. Kays micro purchases.
Cyclic - Tech. Tree Work	100,500	100,500	-	0%	-	100,500	-	
Cyclic - WAMO Plaza Caulk	269,505	269,505	-	0%	-	269,505	-	
Cyclic - Repair KWVM Foutain	50,334	50,334	-	0%	-	50,334	-	
Cyclic - Replace H1 Stable Doors	31,435	31,435	-	0%	-	31,435	-	
TOTAL	***35,571,674***	***29,707,895***	***5,863,779***	***16%***	***5,863,779***	***35,571,674***	***-***	Total including ONPS base funding, VIP funding, Performing Arts Grants and Cyclic funds

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories — Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals (as of 8/27/15)	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
PERSONNEL								
Administration	1,373,106	1,094,142	278,964	20%	195,102	1,289,244	83,862	
Facility Mgmt	11,549,208	9,491,037	2,058,171	18%	1,682,634	11,173,671	375,537	Costs reduced by over $96K from last Status of Funds due to vacant positions that will not be filled.
Interpretation	7,850,261	6,530,410	1,319,851	17%	1,082,709	7,613,119	237,142	Downward adjusted due to revised end dates for 22 seasonals (won't work through end of FY).
Partnerships	585,820	508,296	77,524	13%	123,986	632,282	(46,462)	Includes retirement costs -- $25K for buyout and projected $17K in Lump Sum Leave -- for S. Wheat-laster effective PP19.
Permits	691,164	592,245	98,919	14%	98,375	690,620	544	
Professional Services	762,776	604,877	157,899	21%	101,002	705,879	56,897	Projected available balance due to reimbursable funding received for employee's labor costs (DDOT and Ukranian Memorial agreements).
Resource Mgmt	1,100,172	817,834	282,338	26%	152,573	970,408	129,764	Downward adjusted due to Enviro Prot. Specialist or BioTech not coming on boad this fiscal year.
Superintendent	966,804	787,312	179,492	19%	118,148	905,461	61,343	
Seasonal Benefits Costs	*100,000*	*12,229*	*87,771*	*88%*	*11,564*	*23,793*	*76,207*	Budgeted for centrally; Projection based on avg. costs per pay period for 11 seasonals for the remaining pay periods they are expected to be on board; Downward adjusted due to a number of seasonals departing before their appt. end date.
Overtime/Holiday Pay	*400,000*	*459,970*	*(59,970)*	*-15%*	*92,000*	*551,970*	*(151,970)*	Projection includes $20k for holidays (Labor Day) and $87K for OT ($15K per PP for remaining 4.8 PPs). Budgeted for centrally; personnel costs to date for each division include overtime costs. Costs are shown for informational purposes.
Landmark Music Festival					30,000	30,000	(30,000)	Includes payroll projections for Interp & Ed and Office of the Superintendent.
Pope's Visit					15,000	15,000	(15,000)	Placeholder; projected costs depend on size and scope of event.
Subtotal, Personnel	**25,379,311**	**20,426,154**	**4,953,157**	**20%**	**3,703,093**	**24,129,248**	**822,864**	
CONTRACTS								
Administration	205,244	204,026	1,218	1%	-	204,026	1,218	
Facility Mgmt	3,593,961	3,720,703	(126,742)	-4%	2,000	3,722,703	(128,742)	$2K for Monroe Park Centennial PR submitted 8-27-15 (existing PR needed additional $2K).
Interpretation	879,826	820,163	59,663	7%		820,163	59,663	
Partnerships	1,581,500	1,516,500	65,000	4%	-	1,516,500	65,000	FY15 Plan and Actual costs include $1.512M in Performing Arts Grants funds.
Permits	-	-	-	N/A	-	-	-	
Professional Services	430,897	527,606	(96,709)	-22%	-	527,606	(96,709)	Actuals include $75,785 for parking meter contract (not included in original plan amount).
Resource Mgmt	50,000	30,995	19,005	38%	-	30,995	19,005	Actuals include PR for National Historic Register being executed by DSC.
Superintendent	198,000	168,572	29,428	15%	-	168,572	29,428	
Subtotal, Contracts	**6,939,428**	**6,988,565**	**(49,137)**	**-1%**	**2,000**	**6,990,565**	**(51,137)**	
MICRO PURCHASES								
Administration	10,400	26,218	(15,818)	-152%	2,400	28,618	(18,218)	GIS software license renewal, portable hard drives for IT specialists; Admin supplies.
Facility Mgmt	1,170,000	1,185,019	(15,019)	-1%	40,000	1,225,019	(55,019)	Projected commitments are an estimate; will update with better projection when it's available.
- Itags	*160,000*	*203,870*	*(43,870)*	*-27%*	*21,563*	*225,433*	*(65,433)*	Itag vehicle costs were budgeted for in Facilities Management; costs are shown for informational purposes only.
Interpretation	112,709	137,990	(25,281)	-22%	10,200	148,190	(35,481)	iMAC computer and $2600 in other purchases. $5,000 for Landmark fest purchases
Partnerships	-	315	(315)	N/A	-	315	(315)	
Permits	6,280	2,949	3,331	53%	-	2,949	3,331	
Professional Services	2,600	11,523	(8,923)	-343%	1,800	13,323	(10,723)	Structural analysis at Petersen House
Resource Mgmt	29,500	21,266	8,234	28%	3,000	24,266	5,234	
Superintendent	43,839	47,571	(3,732)	-9%	-	47,571	(3,732)	
Clearing Account	-	0						
Subtotal, Micro Purchases	**1,375,328**	**1,432,852**	**(57,524)**	**-4%**	**78,963**	**1,511,815**	**(114,924)**	These charges hit the charge card default clearing account and will be reallocated to the appropriate divisions by the Budget Office.
OTHER								Costs that are not from payroll, a contract or micro purchase. These costs were budgeted for centrally, as divisions did not have a good idea of annual "other" costs. While some of these costs hit divisional accounts, they are broken out in this section.
Relocations	350,000	106,952	243,048	69%	-	106,952	243,048	Excludes benefits related to relocations; benefits costs are captured in the personnel section. To date, costs include relocations for L. Gasaway, J. Lively, P. Ollig., Frisen & McCabe, Rinehart and Pappas. Removed $50K in projected costs because no other costs are anticipated.
Parkwide Utilities	2,000,000	1,380,364	619,636	31%	300,000	1,680,364	319,636	Projected commitments are roughly estimated; Projection was downward adjusted because the duplicate payment issue will not get resolved this fiscal year.

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 8/27/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
GSA Motorpool	95,000	101,188	(6,188)	-7%	20,000	121,188	(26,188)	
WAMO Steam	185,866	143,100	42,766	23%	-	143,100	42,766	Projected commitments are negative because GSA owes us a refund for costs associated with a leak for which they are responsible.
FOTH Chiller	33,000	31,988	1,012	3%	-	31,988	1,012	
Miscellaneous	200,000	167,519	32,481	16%	30,000	197,519	2,481	Projected commitments based on rough estimate of TOPS bills, transit benefits, and other misc. items
Employee Housing		*12,530*						
Transit Subsidies		*49,941*						
Travel		*13,458*						
Training		*13,394*						
OPM Background Checks		*6,866*						
Tort Claims		*2,532*						
Interest/Non IPP Invoices		*10,772*						
GSA TOPS Bills		*58,027*						
Subtotal, Other Costs	**2,863,866**	**1,931,112**	**932,754**	**33%**	**350,000**	**2,281,112**	**582,754**	
TOTAL	**36,557,933**	**30,778,683**	**5,779,250**	**16%**	**4,134,056**	**34,912,740**	**1,645,193**	
FY 2015 AUTHORIZATION	**35,089,900**	**30,778,683**	**4,311,217**	**0**	**4,134,056**	**34,912,740**	**177,160**	Excludes VIP funding, cyclic funding, and other funds sources; base authorized amount as of 06-01-15; includes return of contingency funds, and Cochran settlement
VIP Funding	30,000	21,054	8,946	30%	8,946	30,000	-	Actuals to date associated with J. Kays micro purchases.
Cyclic - Tech. Tree Work	100,500	100,500	-	0%	-	100,500	-	
Cyclic - WAMO Plaza Caulk	269,505	269,505	-	0%	-	269,505	-	
Cyclic - Repair KWVM Foutain	50,334	50,334	-	0%	-	50,334	-	
Cyclic - Replace H1 Stable Doors	31,435	31,435	-	0%	-	31,435	-	
TOTAL	***35,571,674***	***31,251,511***	***4,320,163***	***12%***	***4,143,002***	***35,394,514***	**177,160**	Total including ONPS base funding, VIP funding, Performing Arts Grants and Cyclic funds

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 9/16/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
PERSONNEL								
Administration	1,373,106	1,194,625	178,481	13%	93,073	1,287,699	85,407	
Facility Mgmt	11,549,208	10,366,111	1,183,097	10%	803,029	11,169,140	380,068	Includes Star Awards
Interpretation	7,850,261	7,106,371	743,890	9%	498,645	7,605,015	245,246	Includes Star Award
Partnerships	585,820	585,932	(112)	0%	45,010	630,942	(45,122)	Actuals include $25K buyout and cash awards for S. Wheat-Laster; Projection includes $17K in Lump Sum Leave for S. Wheat-Laster.
Permits	691,164	643,742	47,422	7%	46,541	690,283	881	
Professional Services	762,776	659,050	103,726	14%	46,858	705,908	56,868	Projected available balance due to reimbursable funding received for employee's labor costs (DDOT and Ukranian Memorial agreements).
Resource Mgmt	1,100,172	900,051	200,121	18%	72,774	972,825	127,347	Downward adjusted due to Enviro Prot. Specialist or BioTech not coming on boad this fiscal year.
Superintendent	966,804	866,138	100,666	10%	58,178	924,317	42,487	Includes programming for G. Vietzke
Seasonal Benefits Costs	*100,000*	*12,229*	*87,771*	*88%*	-	*12,229*	*87,771*	Increased rates are programmed into AFS and reflected in divisional personnel data.
Overtime/Holiday Pay	*400,000*	*477,072*	*(77,072)*	*-19%*	*11,000*	*488,072*	*(88,072)*	Projected unprogrammed OT costs (unplanned or Admin did not receive information for AFS). Budgeted for centrally; personnel costs to date for each division include overtime costs. Costs are shown for informational purposes.
Landmark Music Festival					6,132	6,132	(6,132)	Includes payroll projections for Interp & Ed
Pope's Visit					10,000	10,000	(10,000)	Placeholder until final schedules and costs are known.
GWMP Horticulturist/supplies					9,022	9,022		
Subtotal, Personnel	**25,379,311**	**22,322,021**	**3,057,290**	**12%**	**1,700,262**	**24,022,283**	**892,881**	
CONTRACTS								
Administration	205,244	204,026	1,218	1%	-	204,026	1,218	
Facility Mgmt	3,593,961	3,763,825	(169,864)	-5%	184,524	3,948,349	(354,388)	Projection is to add money to Jefferson tree contract and other tree maint. IDIQ. The MABO is aware of this.
Interpretation	879,826	753,291	126,535	14%	-	753,291	126,535	
Partnerships	1,581,500	1,516,500	65,000	4%	-	1,516,500	65,000	FY15 Plan and Actual costs include $1.512M in Performing Arts Grants funds.
Permits	-	-	-	N/A	-	-	-	
Professional Services	430,897	519,776	(88,879)	-21%	-	519,776	(88,879)	
Resource Mgmt	50,000	30,995	19,005	38%	-	30,995	19,005	
Superintendent	198,000	157,213	40,787	21%	100,514	257,726	(59,726)	Projected commitmentsof $95,450 to NCR for NCPC memorial project and $5,063.60 for fire extinguishers.
Subtotal, Contracts	**6,939,428**	**6,945,625**	**(6,197)**	**0%**	**285,038**	**7,230,663**	**(291,235)**	
MICRO PURCHASES								
Administration	10,400	25,566	(15,166)	-146%	2,670	28,236	(17,836)	Admin copier repair; Admin supplies/desks.
Facility Mgmt	1,170,000	1,247,893	(77,893)	-7%	32,487	1,280,380	(110,380)	Projection is for purchases that have been made but not yet processed. All purchases made by 9/16.
- Itags	*160,000*	*234,625*	*(74,625)*	*-47%*	*2,000*	*236,625*	*(76,625)*	Itag vehicle costs were budgeted for in Facilities Management; costs are shown for informational purposes only.
Interpretation	112,709	144,098	(31,389)	-28%	3,002	147,100	(34,391)	iMAC computer + Cheek invoice
Partnerships	-	399	(399)	N/A	2,500	2,899	(2,899)	Will be included in the accrual
Permits	6,280	3,709	2,571	41%	-	3,709	2,571	
Professional Services	2,600	12,038	(9,438)	-363%	-	12,038	(9,438)	
Resource Mgmt	29,500	23,047	6,453	22%	-	23,047	6,453	
Superintendent	43,839	49,097	(5,258)	-12%	715	49,812	(5,973)	See B. Conway log; Superintendent phone
Clearing Account	-	0						
Subtotal, Micro Purchases	**1,375,328**	**1,505,847**	**(130,519)**	**-9%**	**43,374**	**1,549,221**	**(171,893)**	These charges hit the charge card default clearing account and will be reallocated to the appropriate divisions by the Budget Office.
OTHER								Costs that are not from payroll, a contract or micro purchase. These costs were budgeted for centrally, as divisions did not have a good idea of annual "other" costs. While some of these costs hit divisional accounts, they are broken out in this section.
Relocations	350,000	113,984	236,016	67%	6,000	119,984	230,016	Excludes benefits related to relocations; benefits costs are captured in the personnel section. To date, costs include relocations for L. Gasaway, J. Lively, P. Ollig., Frisen & McCabe, Rinehart and Pappas. Projectd commitments for J. Lively and Friesen-McCabe extension of temp quarters (CHARGE CARD EXPENSES)

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals (as of 9/16/15)	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
Parkwide Utilities	2,000,000	1,529,711	470,289	24%	140,000	1,669,711	330,289	Projected commitments are roughly estimated; Projection was downward adjusted because the duplicate payment issue will not get resolved this fiscal year.
GSA Motorpool	95,000	109,449	(14,449)	-15%	8,000	117,449	(22,449)	
WAMO Steam	185,866	143,100	42,766	23%	-	143,100	42,766	
FOTH Chiller	33,000	31,988	1,012	3%	-	31,988	1,012	
Miscellaneous	200,000	195,500	4,500	2%	10,000	205,500	(5,500)	Projected commitments based on rough estimate of TOPS bills, transit benefits, and other misc. items
Employee Housing		*12,530*						
Transit Subsidies		*61,801*						
Travel		*13,252*						
Training		*13,394*						
OPM Background Checks		*6,866*						
Tort Claims		*3,561*						
Interest/Non IPP Invoices		*19,249*						
GSA TOPS Bills		*64,847*						
Subtotal, Other Costs	**2,863,866**	**2,123,732**	**740,134**	**26%**	**164,000**	**2,287,732**	**576,134**	
TOTAL	**36,557,933**	**32,897,226**	**3,660,707**	**10%**	**2,192,674**	**35,089,900**	**1,468,033**	
FY 2015 AUTHORIZATION	**35,089,900**	**32,897,226**	**2,192,674**	**0**	**2,192,674**	**35,089,900**	**0**	Excludes VIP funding, cyclic funding, and other funds sources; base authorized amount as of 06-01-15; includes return of contingency funds, and Cochran settlement
VIP Funding	30,000	28,173	1,827	6%	1,827	30,000	-	Actuals to date associated with J. Kays micro purchases.
Cyclic - Tech. Tree Work	100,500	100,500	-	0%	-	100,500	-	
Cyclic - WAMO Plaza Caulk	269,505	269,505	-	0%	-	269,505	-	Will be awarded for much less; money being returned to NCR and L. Jessen has been notified.
Cyclic - Repair KWVM Foutain	50,334	50,334	-	0%	-	50,334	-	
Cyclic - Replace H1 Stable Doors	31,435	28,577	2,858	9%	2,858	31,435	-	
TOTAL	***35,571,674***	***33,374,315***	***2,197,359***	***6%***	***2,194,500***	***35,571,674***	**2,860**	Total including ONPS base funding, VIP funding, Performing Arts Grants and Cyclic funds

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 9/21/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
PERSONNEL								
Administration	1,373,106	1,194,625	178,481	13%	94,073	1,288,699	84,407	
Facility Mgmt	11,549,208	10,366,111	1,183,097	10%	800,041	11,166,152	383,056	
Interpretation	7,850,261	7,106,371	743,890	9%	507,400	7,613,771	236,490	
Partnerships	585,820	585,932	(112)	0%	50,209	636,141	(50,321)	Actuals include $25K buyout and cash awards for S. Wheat-Laster; Projection includes $17K in Lump Sum Leave for S. Wheat-Laster.
Permits	691,164	643,742	47,422	7%	46,525	690,267	897	
Professional Services	762,776	659,050	103,726	14%	47,211	706,260	56,516	Projected available balance due to reimbursable funding received for employee's labor costs (DDOT and Ukranian Memorial agreements).
Resource Mgmt	1,100,172	900,051	200,121	18%	80,311	980,362	119,810	Downward adjusted due to Enviro Prot. Specialist or BioTech not coming on boad this fiscal year.
Superintendent	966,804	866,138	100,666	10%	57,801	923,940	42,864	Includes programming for G. Vietzke
Seasonal Benefits Costs	*100,000*	*12,229*	*87,771*	*88%*	-	*12,229*	*87,771*	Increased rates are programmed into AFS and reflected in divisional personnel data.
Overtime/Holiday Pay	*400,000*	*477,072*	*(77,072)*	*-19%*	*10,000*	*487,072*	*(87,072)*	Projected unprogrammed OT costs (unplanned or Admin did not receive information for AFS); included in Facilities and Interp lines of accruals. Budgeted for centrally; personnel costs to date for each division include overtime costs. Costs are shown for informational purposes.
Landmark Music Festival					-	-	-	Included in Interp & Ed line above.
Pope's Visit					-	-	-	Included in above line items
GWMP Horticulturist/Others					5,800	5,800		Accrued for B. Stahl payroll and other parks' personnel
Subtotal, Personnel	**25,379,311**	**22,322,021**	**3,057,290**	**12%**	**1,699,371**	**24,021,392**	**874,417**	
CONTRACTS								
Administration	205,244	204,026	1,218	1%	-	204,026	1,218	
Facility Mgmt	3,593,961	3,946,754	(352,793)	-10%	1,183	3,947,937	(353,976)	PR for Lincoln porta-johns because restrooms aren't working
Interpretation	879,826	753,291	126,535	14%	-	753,291	126,535	
Partnerships	1,581,500	1,516,500	65,000	4%	-	1,516,500	65,000	FY15 Plan and Actual costs include $1.512M in Performing Arts Grants funds.
Permits	-	-	-	N/A	-	-	-	
Professional Services	430,897	512,126	(81,229)	-19%	-	512,126	(81,229)	
Resource Mgmt	50,000	30,995	19,005	38%	-	30,995	19,005	
Superintendent	198,000	162,276	35,724	18%	95,450	257,726	(59,726)	Projected commitmentsof $95,450 to NCR for NCPC memorial project and $5,063.60 for fire extinguishers.
Subtotal, Contracts	**6,939,428**	**7,125,967**	**(186,539)**	**-3%**	**96,633**	**7,222,601**	**(283,173)**	
MICRO PURCHASES								
Administration	10,400	26,597	(16,197)	-156%	762	27,359	(16,959)	Admin copier repair; Admin supplies/desks.
Facility Mgmt	1,170,000	1,277,675	(107,675)	-9%	10,510	1,288,185	(118,185)	Projection is for purchases that have been made but not yet processed. All purchases made by 9/16.
- Itags	*160,000*	*234,625*	*(74,625)*	*-47%*	-	*234,625*	*(74,625)*	Itag vehicle costs were budgeted for in Facilities Management; costs are shown for informational purposes only.
Interpretation	112,709	142,813	(30,104)	-27%	5,098	147,911	(35,202)	iMAC computer + Jana PCS
Partnerships	-	1,108	(1,108)	N/A	2,500	3,608	(3,608)	Landmark Photobooth
Permits	6,280	3,709	2,571	41%	-	3,709	2,571	
Professional Services	2,600	12,076	(9,476)	-364%	-	12,076	(9,476)	
Resource Mgmt	29,500	23,047	6,453	22%	-	23,047	6,453	
Superintendent	43,839	50,389	(6,550)	-15%	-	50,389	(6,550)	
Clearing Account	-	0						
Subtotal, Micro Purchases	**1,375,328**	**1,537,414**	**(162,086)**	**-12%**	**18,870**	**1,556,285**	**(180,957)**	These charges hit the charge card default clearing account and will be reallocated to the appropriate divisions by the Budget Office.
OTHER								Costs that are not from payroll, a contract or micro purchase. These costs were budgeted for centrally, as divisions did not have a good idea of annual "other" costs. While some of these costs hit divisional accounts, they are broken out in this section.

NAMA Status of Funds Report

ONPS Recap by Major Buying Categories Date Updated: 2/11/2016

	FY 2015 Budget Plan	Actuals *(as of 9/21/15)*	Available Balance	Percent Available	Projected Commitments	Year-end Projected Total Costs	Projected Available Balance	Budget Office Notes
Relocations	350,000	113,984	236,016	67%	-	113,984	236,016	Excludes benefits related to relocations; benefits costs are captured in the personnel section. To date, costs include relocations for L. Gasaway, J. Lively, P. Ollig., Frisen & McCabe, Rinehart and Pappas. Projectd commitments for J. Lively and Friesen-McCabe extension of temp quarters (CHARGE CARD EXPENSES)
Parkwide Utilities	2,000,000	1,529,711	470,289	24%	140,000	1,669,711	330,289	Projected commitments are roughly estimated; Projection was downward adjusted because the duplicate payment issue will not get resolved this fiscal year.
GSA Motorpool	95,000	109,449	(14,449)	-15%	8,000	117,449	(22,449)	GSA motorpool costs in accrual
WAMO Steam	185,866	143,100	42,766	23%	-	143,100	42,766	
FOTH Chiller	33,000	31,988	1,012	3%	-	31,988	1,012	
Miscellaneous	200,000	202,501	(2,501)	-1%	6,800	209,301	(9,301)	Projected commitments based on rough estimate of TOPS bills, transit benefits, and other misc. items
Employee Housing		*12,530*						
Transit Subsidies		*61,801*						
Travel		*13,252*						
Training		*13,394*						
OPM Background Checks		*7,558*						
Tort Claims		*3,561*						
Interest/Non IPP Invoices		*18,904*						
GSA TOPS Bills		*71,501*						
Subtotal, Other Costs	**2,863,866**	**2,130,733**	**733,133**	**26%**	**154,800**	**2,285,533**	**578,333**	
TOTAL	**36,557,933**	**33,116,135**	**3,441,798**	**9%**	**1,969,675**	**35,085,810**	**1,472,123**	
FY 2015 AUTHORIZATION	**35,089,900**	**33,116,135**	**1,973,765**	**0**	**1,969,675**	**35,085,810**	**4,090**	Excludes VIP funding, cyclic funding, and other funds sources; base authorized amount as of 06-01-15; includes return of contingency funds, and Cochran settlement
VIP Funding	30,000	28,657	1,343	4%	1,343	30,000	-	Actuals to date associated with J. Kays micro purchases.
Cyclic - Tech. Tree Work	254,693	254,693	-	0%	-	254,693	-	
Cyclic - WAMO Plaza Caulk	174,730	174,730	-	0%	-	174,730	-	
Cyclic - Repair KWVM Foutain	50,334	50,334	-	0%	-	50,334	-	
Cyclic - Replace H1 Stable Doors	28,577	28,577	-	0%	-	28,577	-	
TOTAL	***35,628,233***	***33,653,126***	***1,975,107***	***6%***	***1,971,017***	***35,624,143***	**4,090**	Total including ONPS base funding, VIP funding, Performing Arts Grants and Cyclic funds

OFFICE OF THE REGIONAL DIRECTOR
P R I O R I T Y
CONTROLLED CORRESPONDENCE

Date: **June 2, 2015**

TO: **Superintendent – NAMA**
Regional Director- NCR

THIS CORRESPONDENCE REQUIRES THE ADDRESSEE'S IMMEDIATE ATTENTION.

ADDRESSEE: **Don Erwin (punklife)**

DATED: **May 12, 2015**

DTS DATED: **June 2, 2015**

SUBJECT: **Landmark Festival**

SIGNATURE LEVEL: **Regional Director**

PLEASE E-MAIL YOUR **DRAFT** letter to: christopher_watts@nps.gov

DUE DATE: **June 12, 2015**

NCR CONTROL NUMBER:

WASO CONTROL NUMBER: **NPS0018463**

BE SURE YOU READ AND FOLLOW INSTRUCTIONS ON THE WASO CONTROL SLIP AND THE CIVILIAN/CONGRESS/SENATE CORRESPONDENCE.

If you have any questions, please contact Christopher Watts at (202) 619-7023.

TRUST FOR THE NATIONAL MALL

D R A F T 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

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 bottlenecking 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

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.

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 _____ limited-liability company, having its principal offices at 300 West 6th 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;

NOW THEREFORE, the parties agree as follows:

1. VENDOR RESPONSIBILITIES.

A. Vendor Operation. Vendor through its subcontractors (collectively "Vendor") shall be responsible for all aspects of operating a food and beverage and retail operation for the Event including, without limitation, stocking and managing the vendor stands, providing for cashiers, and paying for personnel supplied by Guest Services pursuant to the Rate Key attached to as Exhibit B, paying for sundry 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 for reasonable 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. 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 serve customers in a manner that maximizes points of service and reduces long lines

(3) If Vendor cannot maintain the Standards of Performance set forth herein, it will receive no more than one (1) warning. The warning will state that the Guest Services has the option of terminating this Agreement if the Vendor fails to take immediate remedial measures in order to comply with the Standards of Performance.

(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. No later than 10 days prior to the Event, 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 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 Vendors 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 is subject to prior written approval by NPS and Guest Services.

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.

(3) Guest Services shall have the right to audit Vendor's ticket manifest for the Event (and any related bundled food/beverage/retail/concert ticket packages) in order to determine allocations to food, beverage, and retail.

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 by September 11, 2015.

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). Vender 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. 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 while in Vendor's custody and care during the Term of this Agreement.

C. Ice Sales. If requested, Guest Services will sell ice to Vendor's subcontractors at $20.00 a 40-pound bag.

3. VENDOR FEE & REIMBURSABLE EXPENSES

Fee and Expenses. Vendor shall pay Guest Services a Vendor Fee as set forth in Exhibit B for such 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. 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. 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 satisfaction of the inspecting officers and Guest Services, and will otherwise comply with any 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. 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 attorneys fees) 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.

10. USE OF NAMES. Except as otherwise provided herein, 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, or employees breach any of the obligations described herein, Guest Services will have the right to terminate this Agreement immediately, by written notice. Upon termination, Vendor must vacate the vendor stand and immediately pay the Vendor Fee and all reimbursable expenses to Guest Services.

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 6th 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. 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; 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 draftor.

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 30 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 **10 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.

Freezer __°F Refrigerator _____°F (Equipment temp)

Freezer _____°F Refrigerator _____°F (Product temp)

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 (**copy of current license, inspection report and establishment agreement submitted with application**).	
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.	
Employees	
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.	
Equipment	
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.	
Supplies	
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

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 due Guest Services (D plus E) F $_____

G. Less Daily Deposits Paid to Guest Services G $_____

H. TOTAL BALANCE DUE TO Guest Services (F minus G) H $_____

Signature of Vendor _____ Date _____

Signature of Guest Services, Inc. _____ Date _____

Exhibit C

Date: _____ – _____

Menu

Exhibit D

Food Operation	Name of Certified Food Manager	Work Phone	Cell Phone

LANDMARK
MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

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 6th 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). Vender 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 6th 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 draftor.

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.

Freezer __°F Refrigerator _____°F (Equipment temp)

Freezer _____°F Refrigerator _____°F (Product temp)

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 (**copy of current license, inspection report and establishment agreement submitted with application**).	
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.	
Employees	
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.	
Equipment	
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.	
Supplies	
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

Food Operation	Name of Certified Food Manager	Work Phone	Cell Phone

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 6th 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). Vender 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:

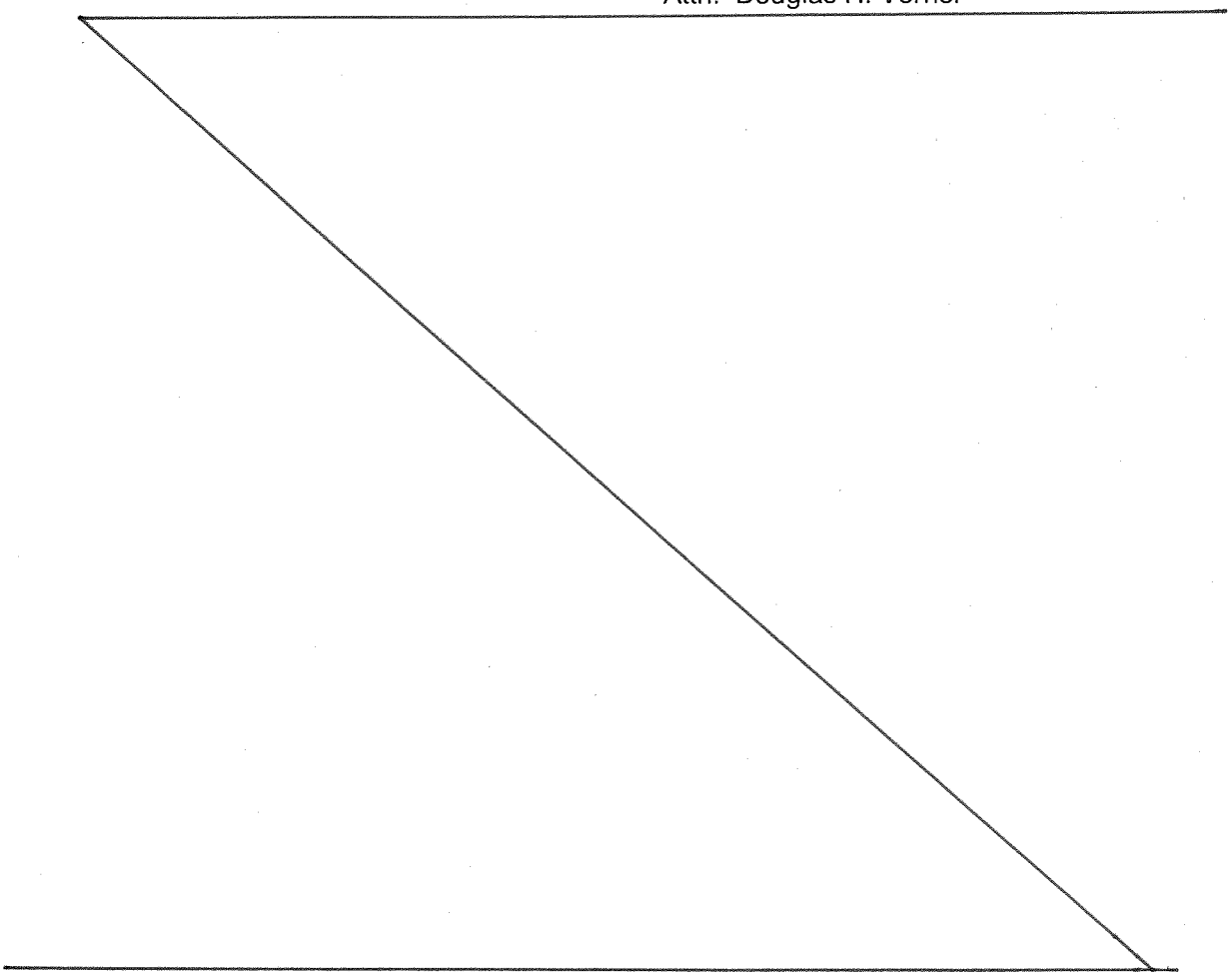
C3 Presents, LLC
300 West 6th Street,
Suite 2100
Austin, TX 78701
Attn: Charlie Jones
(512) 478-7211

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 draftor.

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.

Gerard T. Gabrys
CEO

9-23-15
Date

C3 Presents, LLC
Vendor

Name
Owner

9/22/2015
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.

Freezer __°F Refrigerator _____°F (Equipment temp)

Freezer _____°F Refrigerator _____°F (Product temp)

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 (**copy of current license, inspection report and establishment agreement submitted with application**).	
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.	
Employees	
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.	
Equipment	
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.	
Supplies	
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

Food Operation	Name of Certified Food Manager	Work Phone	Cell Phone

LANDMARK BEER PRICING:

Product	Size	Suggested Menu Pricing 2015
Beer		
Miller Lite	16oz	$8.00
Coors Lite	16oz	$8.00
Smith & Forge Cider	16oz	$8.00
Redd's Green Apple Ale	16oz	$8.00
Blue Moon	16oz	$8.00
Wine		
Chateau St. Jean Chardonnay	glass	$9.00
Chateau St. Jean Pinot Noir	glass	$9.00
Cold Brew Coffee		
High Brew Mexican Vanilla	8oz	$4.00
High Brew Black and Bold	8oz	$4.00
Red Bull		
Red Bull Energy Drink		$5.00
Red Bull Sugar Free	8.4oz	$5.00
Red Bull Cranberry	8.4oz	$5.00
Red Bull Blueberry	8.4oz	$5.00
Red Bull Tropical	8.4oz	$5.00
Water		
Dasani Water	20oz	$3.00
Soda		
Coke	12oz	$3.00
Diet Coke	12oz	$3.00
Sprite	12oz	$3.00
Koozies		$3.00

Prices at comparable venues (large live music facilities in the DC market)

RFK STADIUM:

Water - $4.00
Gatorade - $4.00
Soda - $5.00
16 oz Import Beer - $9.00
16 oz Domestic Beer - $8.00
Lemonade - ranging from $3.00 to $6.00

JIFFY LUBE LIVE:

24 oz craft beer $16.00
24-25 oz domestic cans $12.50

MERIWEATHER POST PAVILLION

12 oz mid-level beer $10.00

NATIONALS STADIUM:

Regular domestic draft beer (12 oz) $6.25
Large domestic draft beer (16 or 20 oz)* $8.25
Souvenir cup domestic draft beer $10.00

*Conflicting data on portion size

UNIQUE COSTS OF CONCESSIONS AT LANDMARK MUSIC FESTIVAL:

- Landmark Music Festival consists of five stages in West Potomac Park, multiple educational and activation tents, and an 18-restaurant food court, in addition to merchandise and beverage concessions. It will run for 10 hours a day, for two days, and host approximately 30,000 people per day.

- This event requires an elaborate temporary infrastructure on a scale greater than most large events in the park. And event *production* costs alone (not including talent, marketing and administrative expenses) are significantly higher than other large park events, such as the July 4th celebration.

- Concessions are being managed solely out of *temporary* venues in West Potomac Park, which must be equipped to handle the needs of 18 restaurants and multiple beverage sales tents. Unlike with permanent concessions kiosks, all concessions equipment must be rented and installed onsite by the Landmark/C3 team, which must also provide services unique to temporary outdoor facilities, including electricity and water hook up and ground cover protection.

- Concessions costs are significantly higher than what a festival producer would incur in most other locations because of the need to work with the existing official concessionaire for food, beverage and merchandise sales. These costs include:

    - 28% of net revenue as a vendor fee (gross revenue – DC sales tax) to Guest Services International
    - $360-$450/day for each required Guest Services managerial employee

PROVIDED BY TRUST FOR THE NATIONAL MALL 9/24/15

LANDMARK MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

Build / Strike Schedule
DRAFT 9~14~2015

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 4am**
- 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 Portos 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

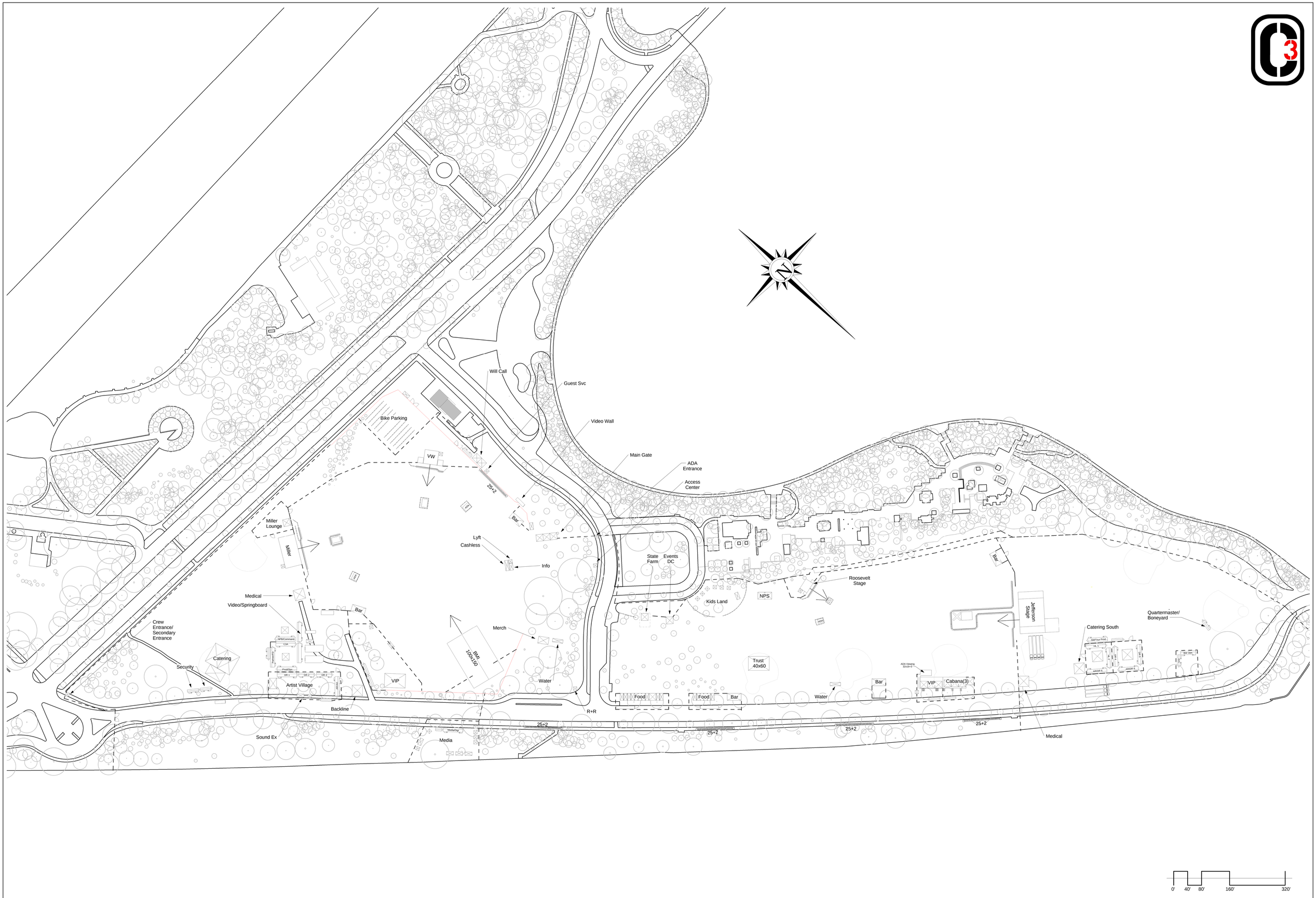
- Catering load out
- Merchandise load out
- Tents / Fence/ Portolets/ Power begin load out
    - Water Stations / ATMs strike
- **Return Ohio to altered 2-way traffic pattern 8p (earlier if possible)**

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)**

9/21/2015 7:36:26 PM



Overall ARCH E

Landmark Music Festival

West Potomac Park

Project	Construction Cost (Millions)	
Lincoln Reflecting Pool Rehabilitation 2010-2012	$	36.0
Jefferson Seawall Rehabilitation 2010-2012	$	16.0
Mall Turf Phase 1 2013	$	15.0
Mall Turf Phase 2 2014-2016	$	13.0
DC War Memorial Rehabilitation	$	5.0
Constitution Avenue Road Rehab 2012	$	9.5
17th Street Levee 2015	$	10.0
WW2 Slurry Wall Repairs 2015	$	5.0
Washington Monument Earthquake Repairs 2011-2013	$	15.0
Kutz Bridge Rehabilitation 2015	$	4.5
Parkway Drive Rehabilitation 2015	$	4.0
Construct American Veterans Disabled for Life Memorial 2014	$	20.0
Total:	$	153.0

PRODUCTION SPECS

BLANK: Flexfit 6606T

COLOR: Black/White

DECORATION: Embroidery

LOCATIONS: Front, side

ARTWORK SPECS — FRONT

SIZE: 2.75” h

COLORS: White, 3395 C

FIRST DOWN WHITE: N/A

ARTWORK SPECS — SIDE

SIZE: 2.25” w

COLORS: White

FIRST DOWN WHITE: N/A

SPECIAL INSTRUCTIONS

Side refers to the wearer’s right side

LOGO TRUCKER
LM15H01

LANDMARK FESTIVAL 2015

GTON
AL BRIDGE

WEST POTOMAC PARK
47 ACRES

National Mall Partnership Review
John Deere, Finch, National Park Service (NAMA), Trust for the National Mall
July 27, 2015 - Trust for the National Mall Offices

Meeting Minutes

Attendees

John Deere
Erin Barger (Manager, Commercial & Governmental Communications) – via phone
Mara Sovey (Director of Global Citizenship) – via phone
Jen Cox (Manager, Property Owner Communications) – via phone
Mark Ford (Manager, Sponsorships) – in person
Greg Frazier (Manager, Shows and Events Integration) – via phone
Collis Jones (Manager, Government Sales) – via phone
Maureen McCormack (Segment Manager, Media Relations) – via phone
Mark Schmidt (Principal Scientist) – via phone

Finch
Paul Schultheis (Corporate Sales Manager) – in person

National Park Service
Sean Kennealy (Acting Deputy Superintendent, National Mall and Memorial Parks) – in person
Robin Nixon (Chief of Partnerships, National Mall and Memorial Parks) – in person
Wendy O'Sullivan (Associate Regional Director, Partnerships, Youth & Community Engagement, National Park Service, National Capital Region) – via phone
Michael Stachowicz (Turf Management Specialist, National Mall and Memorial Parks) – via phone

Trust for the National Mall
Teresa Durkin (Senior Project Director) – in person
Kristine Fitton (Vice-President, Marketing & Communications) – in person
Leon Scioscia (Director, Operations and Special Projects) – in person
Kristine Templin (Chief Development Officer) – in person

DRAFT

AGENDA TOPICS

1) Introductions – *The meeting began promptly at 1pm and everyone introduced themselves, either in person, or on the phone.*

2) Trust for the National Mall
    a. Partnership Recognition Review – *Kristine Fitton presented a brief overview of the recognition report which focused on the Trust meeting the partnership agreement benefits which the Trust afforded John Deere. Kristine indicated that the Trust's PR/Marketing shop was relatively small and thus didn't have the type of statistical / analytical information on our PR/Marketing efforts. Kristine also indicated that this agreement's educational component can be further achieved by helping everyone understand what it takes to restore turf. In this regard she indicated that the Trust was instrumental in getting a camera on the top of the Smithsonian's Castle (?) to video record the work.*

3) John Deere
    a. "Every Field Has A Story: Restoring America's Front Yard" Campaign Review – *Mark Ford and Erin Barger led the conversation of the recognition report. As part of this conversation, Collis Jones said that he would provide an introduction to Steve Titus and Ken Taylor, as well as Chuck Degamo (Teresa Durkin also indicated she had a contact with this person.) Both Erin Barger and Kristine Fitton indicated that the pickup of the Deere story by FOX TV was significant and important to the overall relationship. Kristine Fitton asked Deere if the Trust could have the "B-Roll" footage which Deere put together. Robin Nixon also asked this of Deere since the "B-Roll" the Park has is over 10 years old. Wendy O'Sullivan also indicated that the footage could be used for the Park's Centennial and for the Park's "Find A Park Campaign." The Deere team indicated that there was literally hours of "B-Roll" footage available. Mark Ford asked what the footage would be used for, and both the Trust / NAMA indicated that it could be used for various activities, such as for the 4th of July, various social media channels, etc.*

4) National Park Service Partnership Report - *Michael Stachowicz led the conversation of the recognition report. He began by saying that, given his golfing turf management background, and NAMA's dedication to preserving the newly installed turf on the National Mall, the Deere equipment has been, and will continue to be, a vital part of the process. Michael went on to say that up until the Deere equipment arrived, his colleagues were using old outdated equipment (some 20 to 25 years old) and this donation/lease agreement enabled his colleagues to feel better, and perform better, regarding the turf management work on the National Mall.*
    a) Equipment Overview Assessment – *Michael Stachowicz indicated that the Deere equipment has been essential to the operation. It has help provide an atmosphere of professional grounds maintenance and equipment, thus helping NAMA improve their colleague's standards. Using this equipment has been useful in getting NAMA colleagues to think of Turf in a different way. The equipment, when it was originally delivered, was like "Christmas in July" for the NAMA staff. It was a big, and still is a big, morale booster.*

DRAFT

b) Actual Usage / Where Equipment Is Being Used? – *The Deere equipment is being used on the Mall (right now in the center section of the turf between 3rd and 7th streets) and on the Washington Monument Grounds.*

c) Equipment Meeting NAMA Needs? – *The Deere equipment is presently meeting the Park Service needs. However, once construction is completed on the center section of turf between 7th and 14th streets, then NAMA will be woefully under equipped in regards to this type of equipment. The most popular pieces of equipment have been the 72", and the 54". Additional equipment needs are specified under section 5b. Currently there are three pieces of equipment not being fully utilized, but once the NAMA staff learns their true usefulness, then they will be more operational. The three pieces are: the sweeper, the 54" zero turn mower, and the pro gator. The Gators are used every day and are certainly the most noticeable representation of Deere at the park.*

d) Maintenance / Warranty Issues? – *None to report. Everything operating fine. Working with Finch, when necessary, has been excellent.*

e) 7th to 14th Street Panel Renovation Update – *Panels will start to be sodded in the spring and completed by the fall of 2016. All going well and on schedule.*

5) Future Partnership Discussion – National Park Service
   a) Current Equipment Lease Extension – *NAMA needs the current lease to be extended. The thought, and/or, desire is to have the entire Park serviced with Deere equipment. While there is around 20 acres of Turf on the Mall, there is over 600 acres of Turf throughout the National Mall.*
   b) Additional Equipment Request? – *At least two 72" out-front rotaries, three athletic striping mowers like the 8800, and two large area rotaries.*

6) Trust for the National Mall Project Update
   a) Constitution Gardens – *Teresa Durkin presented a brief update on Constitution Gardens. This 38 acre site will need a number of horticultural items and thanked Deere for their efforts up to this point in regards to the various introduction made for this project. Teresa also talked about the exhibit design of Constitution Gardens and how that plays into civics and ecology.*
   b) Horse Stables – *Teresa Durkin presented a brief update on the Horse Stables and thanked Deere for their efforts up to this point in regards to the various introduction made for this project.*
   c) Other Ideas
      i. *A meeting could be held on NPS' Find Your Park Campaign.*
      ii. *A meeting could be held on Deere's Education platforms. Mark Ford indicated that the timing was right to possibly look at a case study, etc.*
      iii. *A meeting with Deere and Trust to look at longer term pr/marketing/development branding possibilities.*
         1. *Kristine Fitton talked about the grassroots website and its approach to Gen X, Millennials, Kids, and even high-net worth individuals. A quick summation on affinity groups (vets/gardeners). Looking at tie-ins with Deere and Home Depot / Loews.*
      iv. *A resolution on the Landmark proposal that Deere has.*
      v. *A meeting on volunteerism based on the Department of the Interior's call for 1M more volunteers.*
         1. *Mara Sovey spoke about Deere's commitment to encourage all employees to volunteer.*

DRAFT

7) An identified challenge was generating continuous interest over time in the value of the restoration project, and a potential idea was an ongoing profile of the steps being taken on a daily or weekly basis to groom the highest quality turf. In a marketing sense, this would enable regular updates to maintain an audience's interest and possibly elevate the role of a turf manager around a platform of stewardship.

8) It was suggested to share data on demographic affinity groups for both sides. The NPS is seeking to expand reach in urban parks and to millennials. How could both sides' reach be leveraged?

9) Next Steps – *Leon Scioscia suggested that there were two immediate next steps. First, Paul Schultheis and Michael Stachowicz were to work together to acquire the specific information about equipment usage for John Deere. And second, Leon Scioscia and Mark Ford would work on a draft of the meeting minutes, which would then be circulated to Park Service for their edits.*

10) Adjournment – *The meeting was adjourned around 2:30 pm.*

DRAFT

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/)

Share 3K (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabi
312 (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabilitie

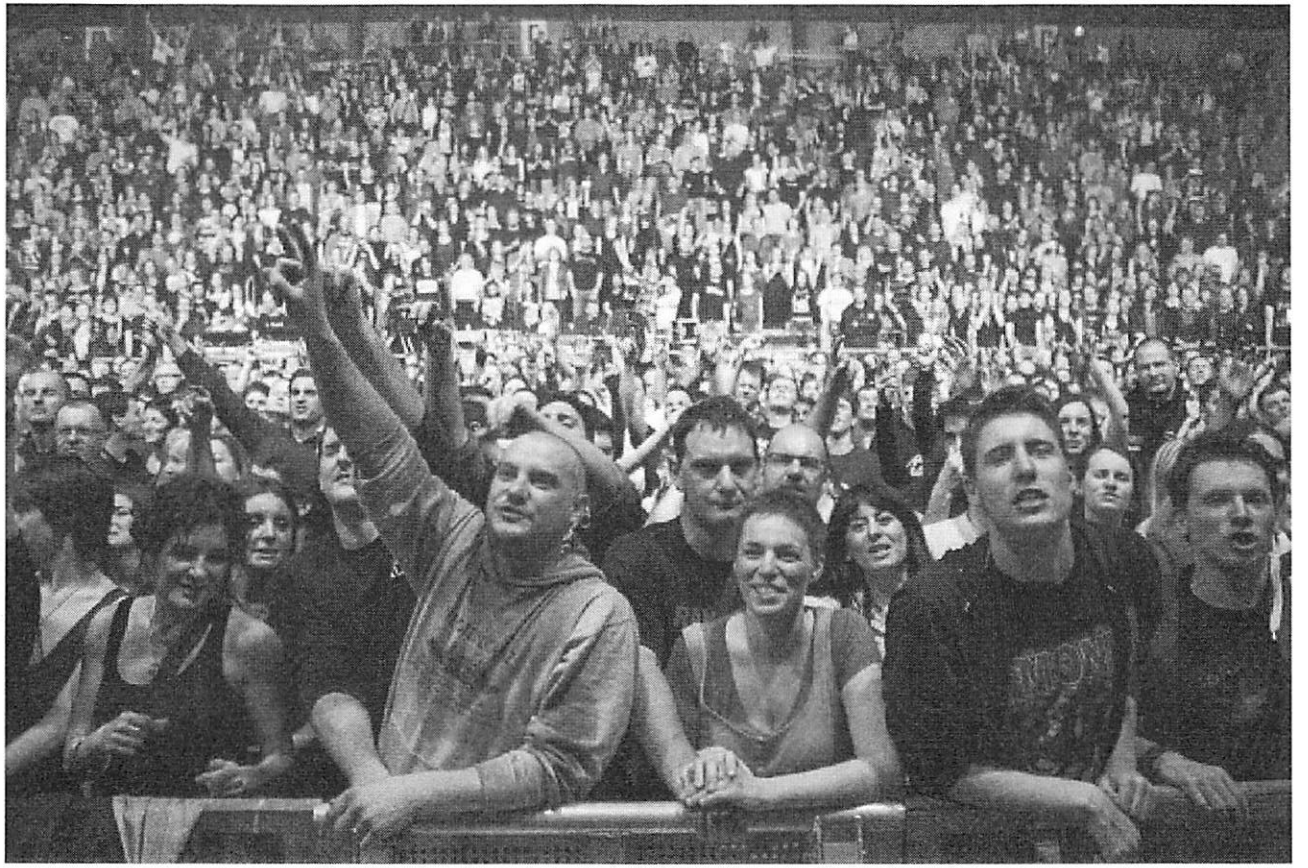
g+1 56

Post

0
(HTTP://WWW.SALON.COM/2015/07/01/YOU_ARE_NOT_WELCOME_HERE_AT_CONCERTS_AND_MUSIC_FESTIVALS_FANS_WITH_DISABILITIES_ARE_TOO_OFTEN_SHU

TOPICS: MUSIC (/TOPIC/MUSIC), CONCERTS (/TOPIC/CONCERTS), LIVE MUSIC (/TOPIC/LIVE_MUSIC), ACCESSIBILITY (/TOPIC/ACCESSIBILITY), AMERICANS WITH

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://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

show 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.

ADVERTISEMENT

YOU MIGHT ALSO LIKE

She Buys Her Glasses Online, and She's Not Alone
GlassesUSA.com

The Method Used By Most Americans To Pay Off Large Credit Card Balances
NextAdvisor

Meryl Streep Finally Reveals Her Outrageous Home (Photos)
Lonny

Sponsored Links by Taboola

---

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.

ADVERTISEMENT

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.altpress.com/features/entry/disability_in_music_how_warped_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_

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

MORE ANNIE ZALESKI. (HTTP://WWW.SALON.COM/WRITER/ANNIE_ZALESKI/)

Share 3K (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabi
312 (http://www.salon.com/2015/07/01/you_are_not_welcome_here_at_concerts_and_music_festivals_fans_with_disabiliti

g+1 56

Post

10

YOU MIGHT ALSO LIKE

(HTTP://WWW.SALON.COM/2015/07/01/YOU_ARE_NOT_WELCOME_HERE_AT_CONCERTS_AND_MUSIC_FESTIVALS_FANS_WITH_DISABILITIES_ARE_TOO_OFTEN_SHU

(http://www.glassesusa.com/?affid=tbl-lp221&utm_source=tbl&utm_medium=synd&utm_campaign=cta&utm_content=bride_cta&&utm_term=cta_salonmedia_Get+50%25+Off+Glasses+Online%2C+Starting+at+%2424&subic

Get 50% Off Glasses Online, Starting at $24
GlassesUSA

(http://www.glassesusa.com/?affid=tbl-lp221&utm_source=tbl&utm_medium=synd&utm_campaign=cta&utm_content=bride_cta&&utm_term=cta_salonmedia_Get+50%25+Off+Glasses+Online%2C+Starting+at+%2424&subic

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.

National Mall and
Memorial Parks

900 Ohio Drive, SW
Washington, DC 20024

Phone: 202-619-7400
www.nps.gov/ncro

National Park Service News Release

For Immediate Release – September 22, 2015

Contact – Mike Litterst, National Park Service, mike_litterst@nps.gov, 202-245-4676
Sgt. Anna Rose, U.S. Park Police, 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.

—MORE—

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.

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

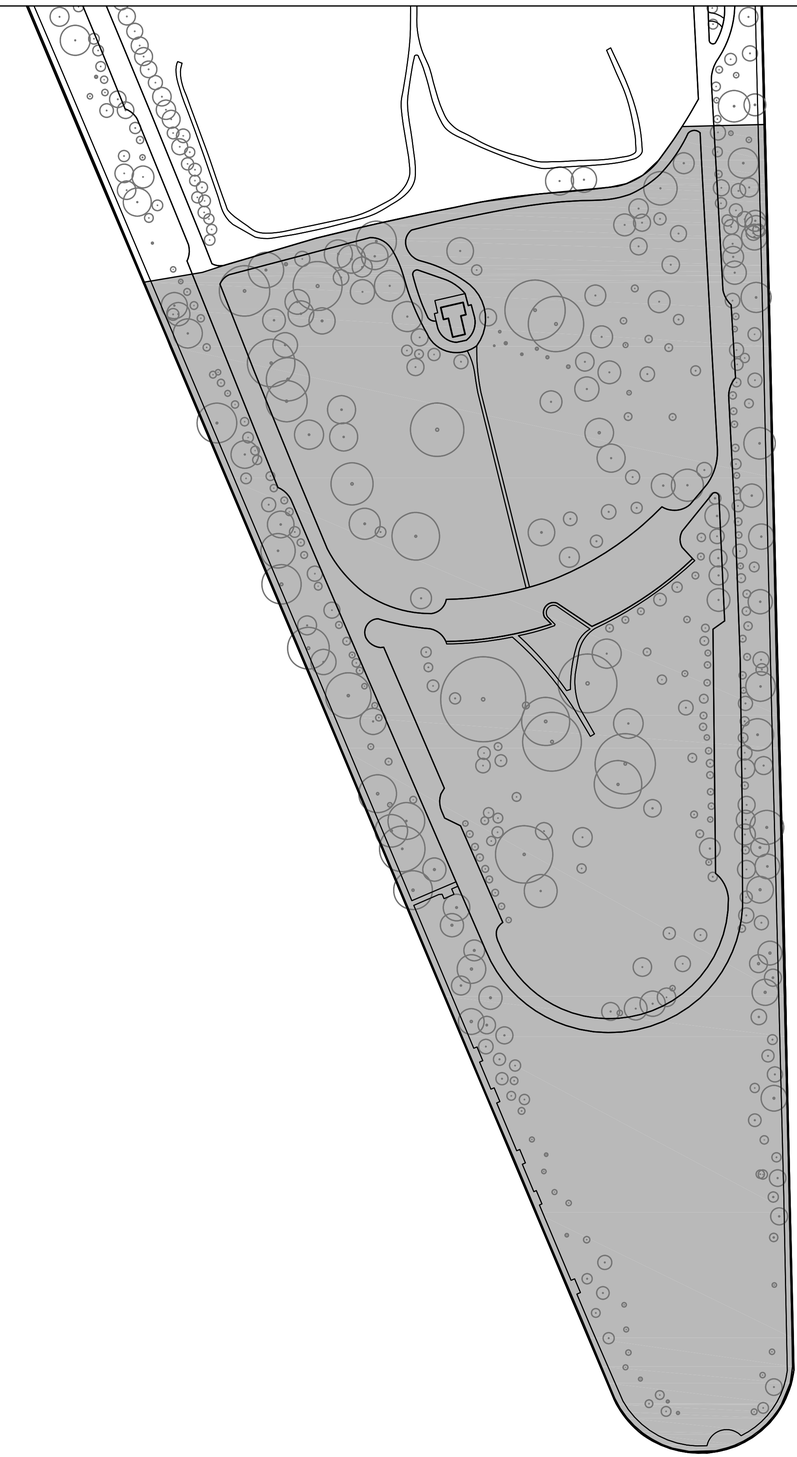
By virtue of the provision of the Fire Prevention Code of the District of Columbia, the Applicant having made application in due form, and as the conditions, surroundings and arrangements are, in the opinion of the Fire Chief, such that the intent of the Fire Code can be observed, authority is hereby 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.

Fire Marshal

THIS PERMIT MUST BE POSTED AT ALL TIMES



HAINS POINT
21 ACRES

USCA

PRODUCTION SPECS

BLANK: Heat transfer patch
TWILL COLOR: Black
DECORATION: Embroidery
LOCATIONS:

ARTWORK SPECS

SIZE: 3” w x 3” h
COLORS3395 C, white
FIRST DOWN WHITE: N/A

SPECIAL INSTRUCTIONS

LANDMARK PATCH
LM15S04

LANDMARK FESTIVAL 2015

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: Black 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/uni version

WOMEN’S 2015 OUTLINE COMMEMORATIVE TEE
LM15W01

LANDMARK FESTIVAL 2015

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

TRUST FOR THE NATIONAL MALL

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 (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:

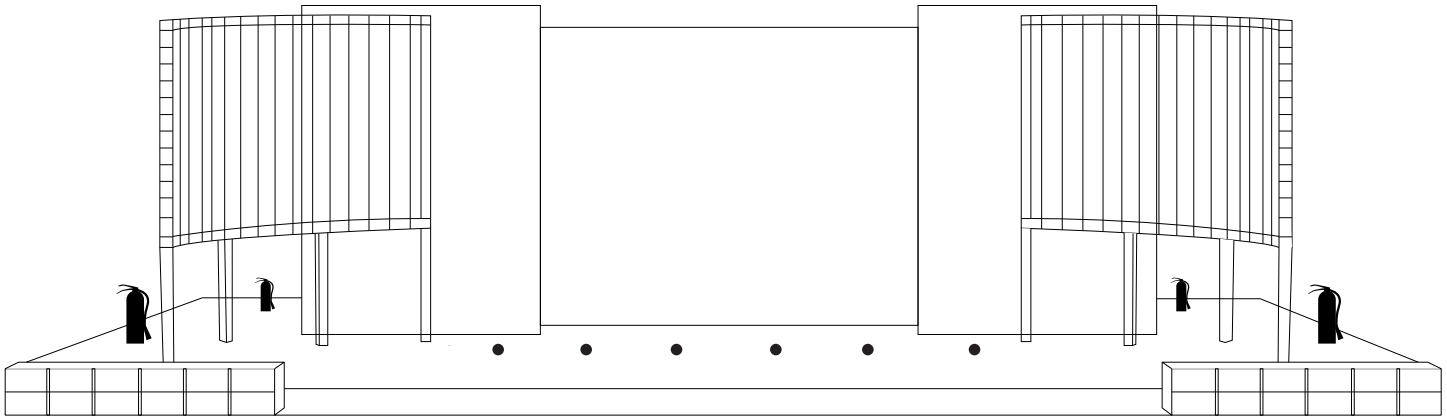
- Physical educational signage onsite
- Supplemental educational website content for broader community
- Talks from festival curator Jose Andres and other restaurateurs
- Appearances by DC Mayor Muriel Bowser and community support from DC City Council and Destination DC
- Activating the city and extending 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 if 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
strictlyfx.com

all material © Strictly FX, l.l.c.

NO
STOPPING
STANDING
SMILE
You Paid
for this

Don Irwin, Editor, Punk Life Zine
2240 Montevideo Drive, Pittsburg, CA 94565
punklifedc@gmail.com

May 12, 2015

Juliana Mulholland, Esq.
Amy Corbin
C3 Presents
300 West 6th Street, Suite 2100
Austin, TX 78701

Ariel Z. Emanuel
Dave Wirtschafter
William Morris Endeavors
9601 Wilshire Blvd
Beverly Hills, CA 90210

Caroline Cunningham
Trust for the National Mall
1300 Pennsylvania Avenue, NW
Suite 370
Washington, DC 20004

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, PEPCO, 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 Layfayette 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

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.

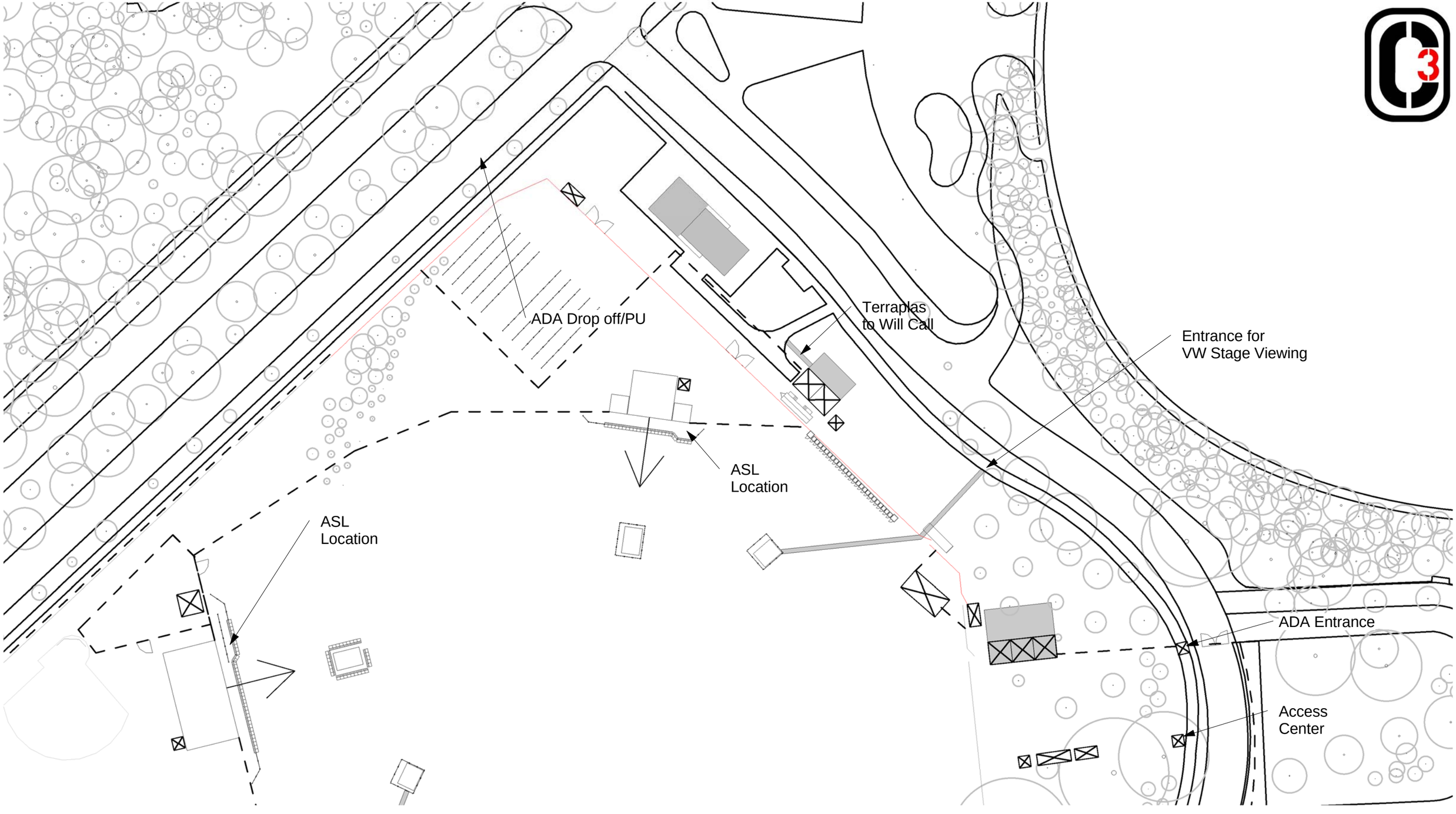
Sincerely yours,

PUNK LIFE ZINE

Don Irwin

Editor

9/15/2015 8:11:55 PM

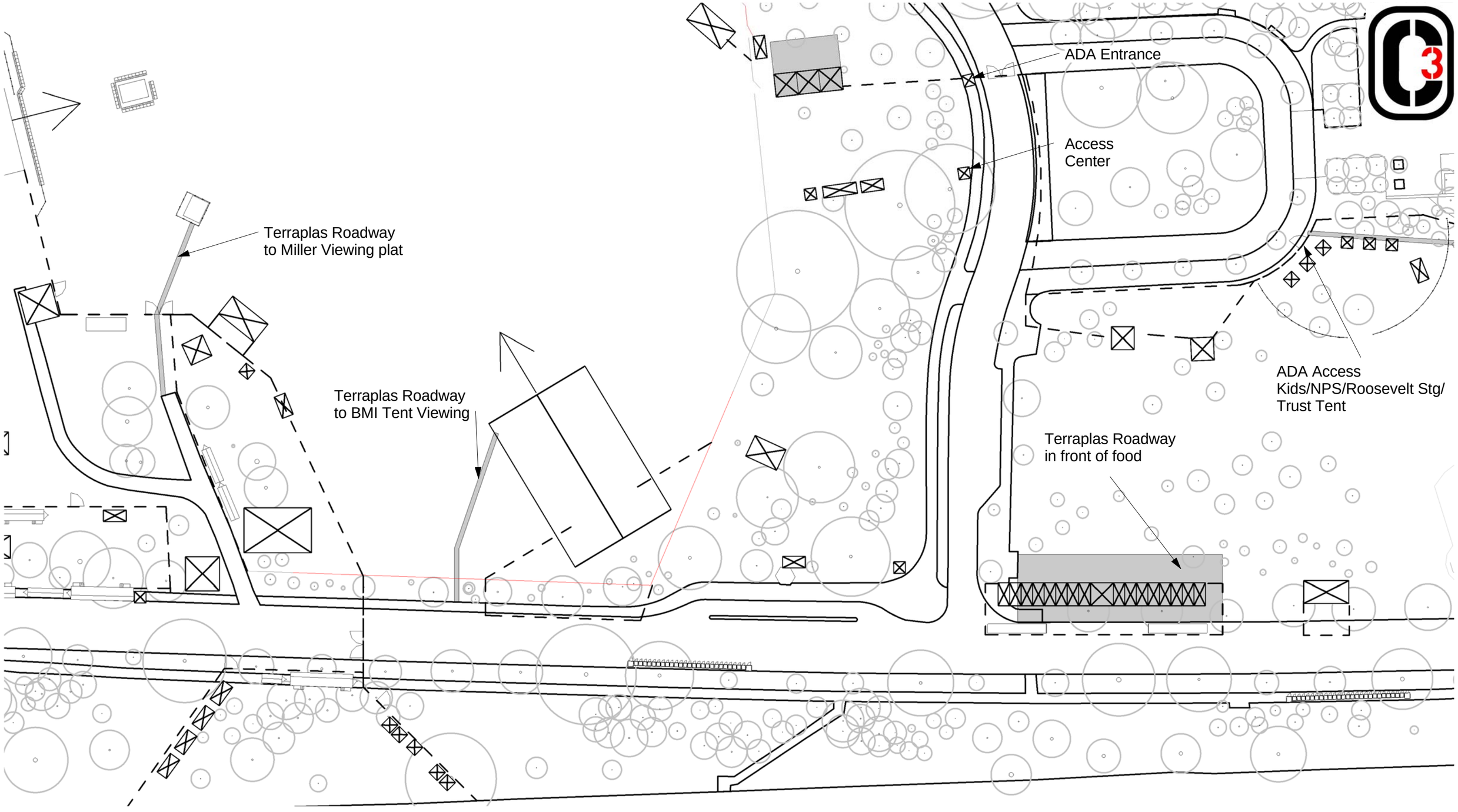


ADA 1

Landmark Music Festival

West Potomac Park

9/15/2015 8:12:03 PM

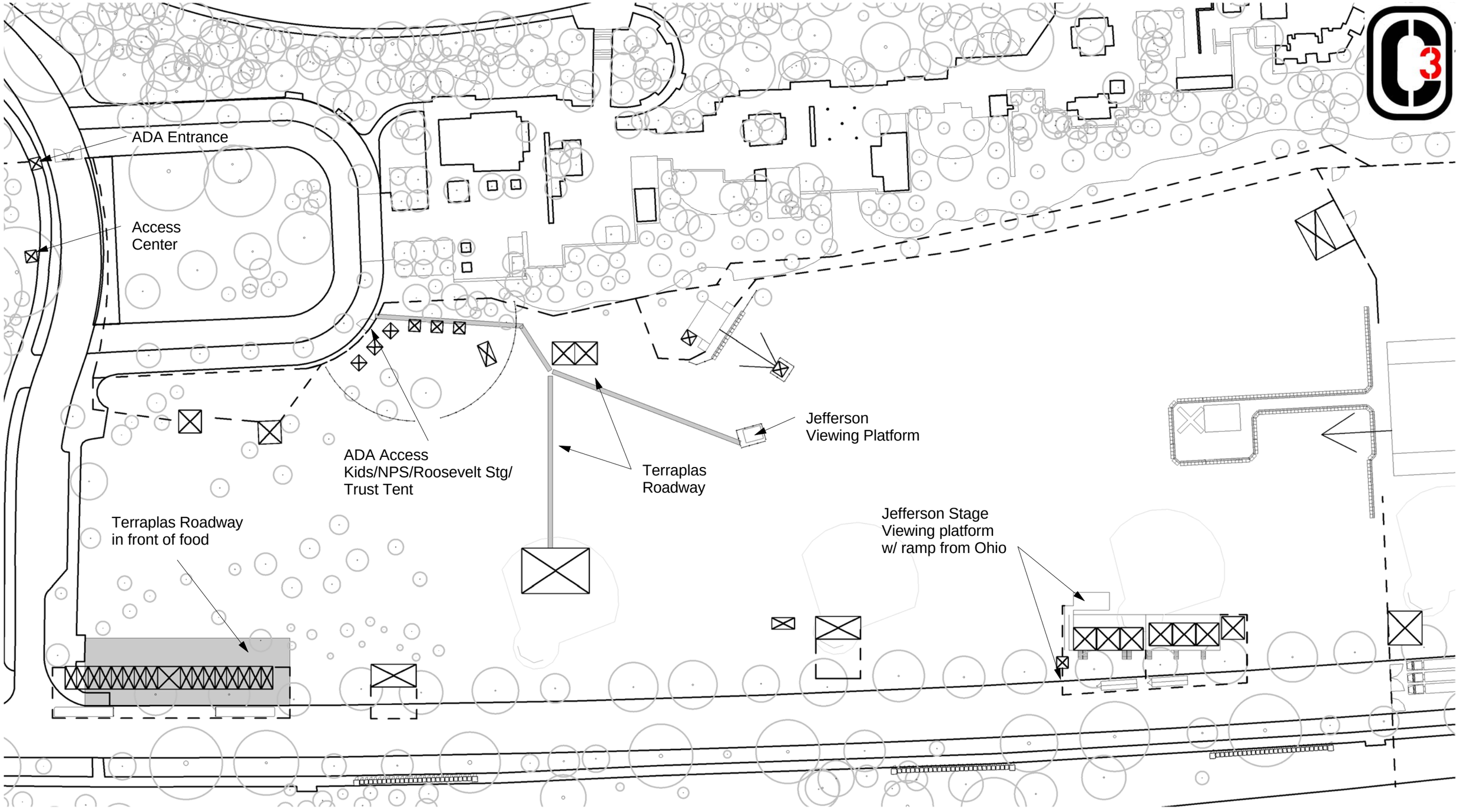


ADA 2

Landmark Music Festival

West Potomac Park

9/15/2015 8:12:11 PM

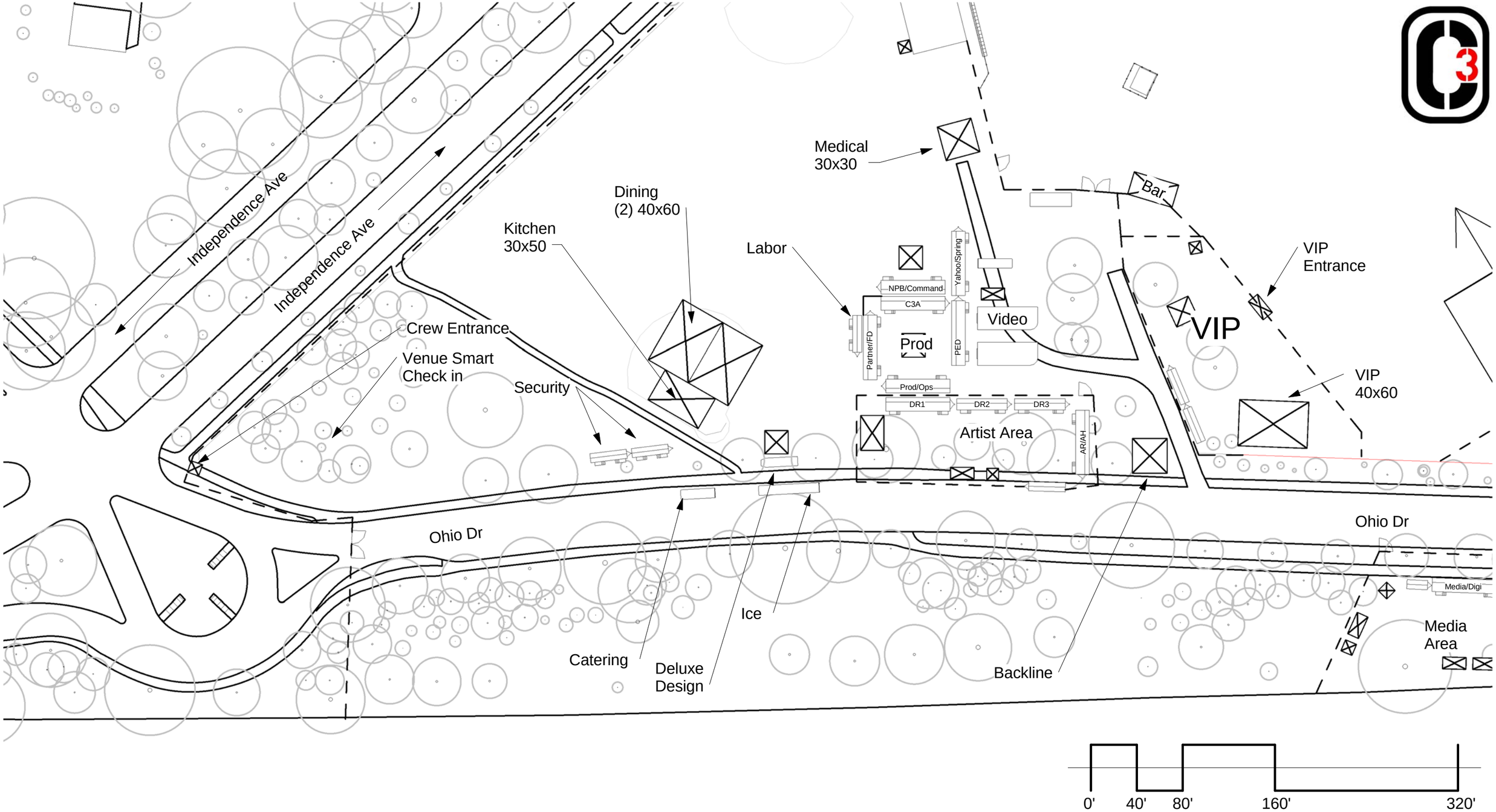


ADA 3

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:23 PM

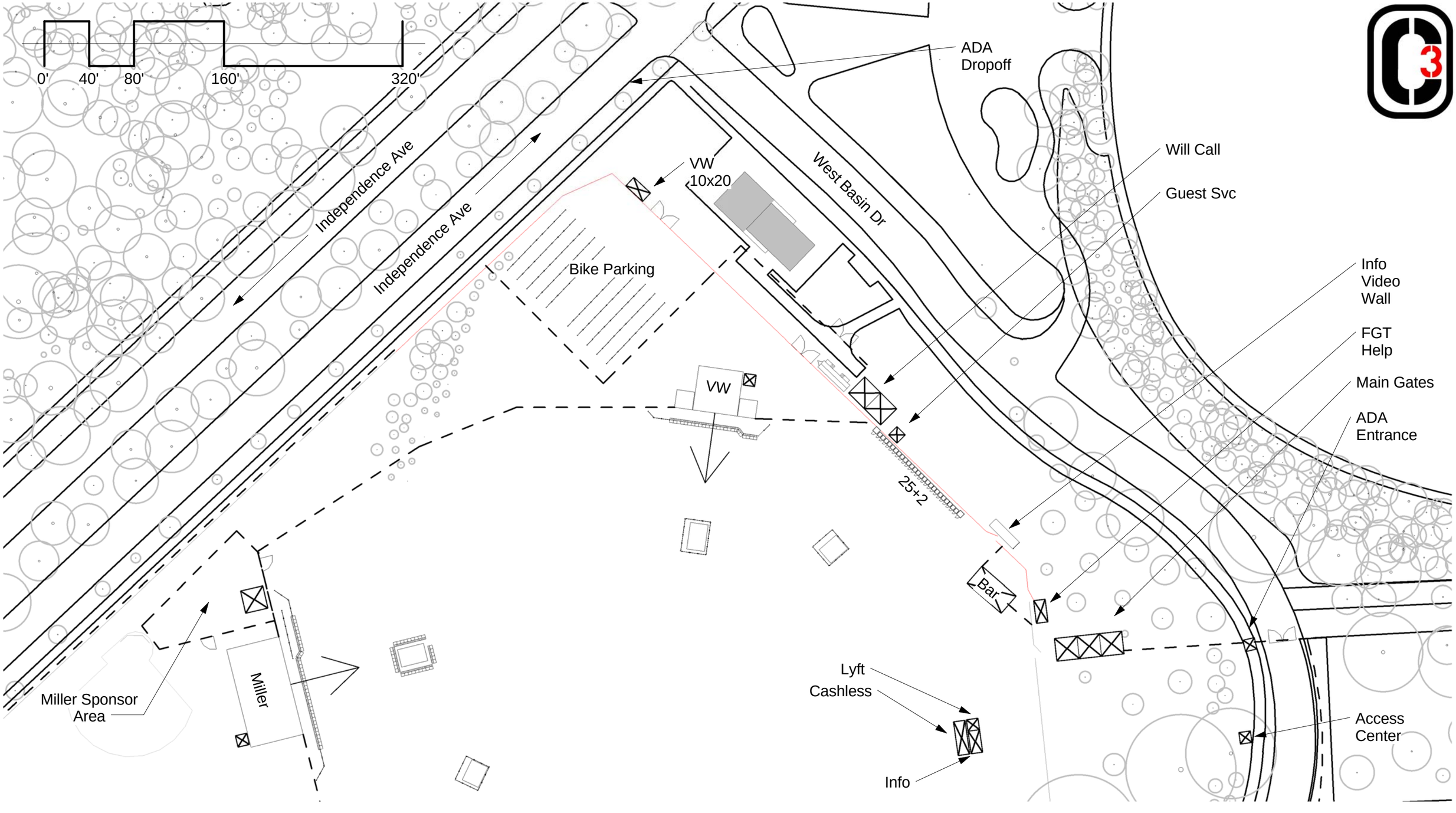


NW

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:29 PM

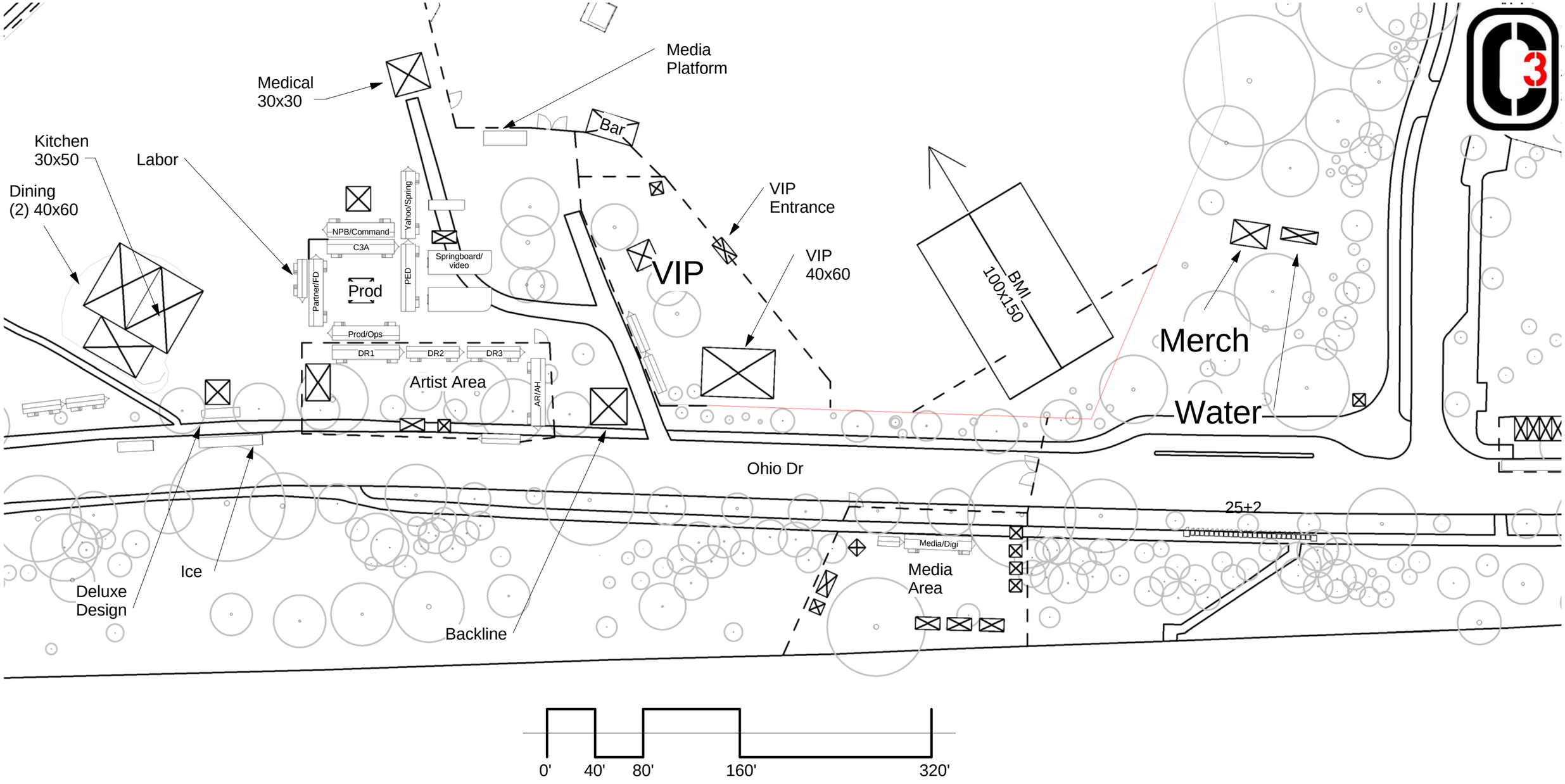


NW #2

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:36 PM

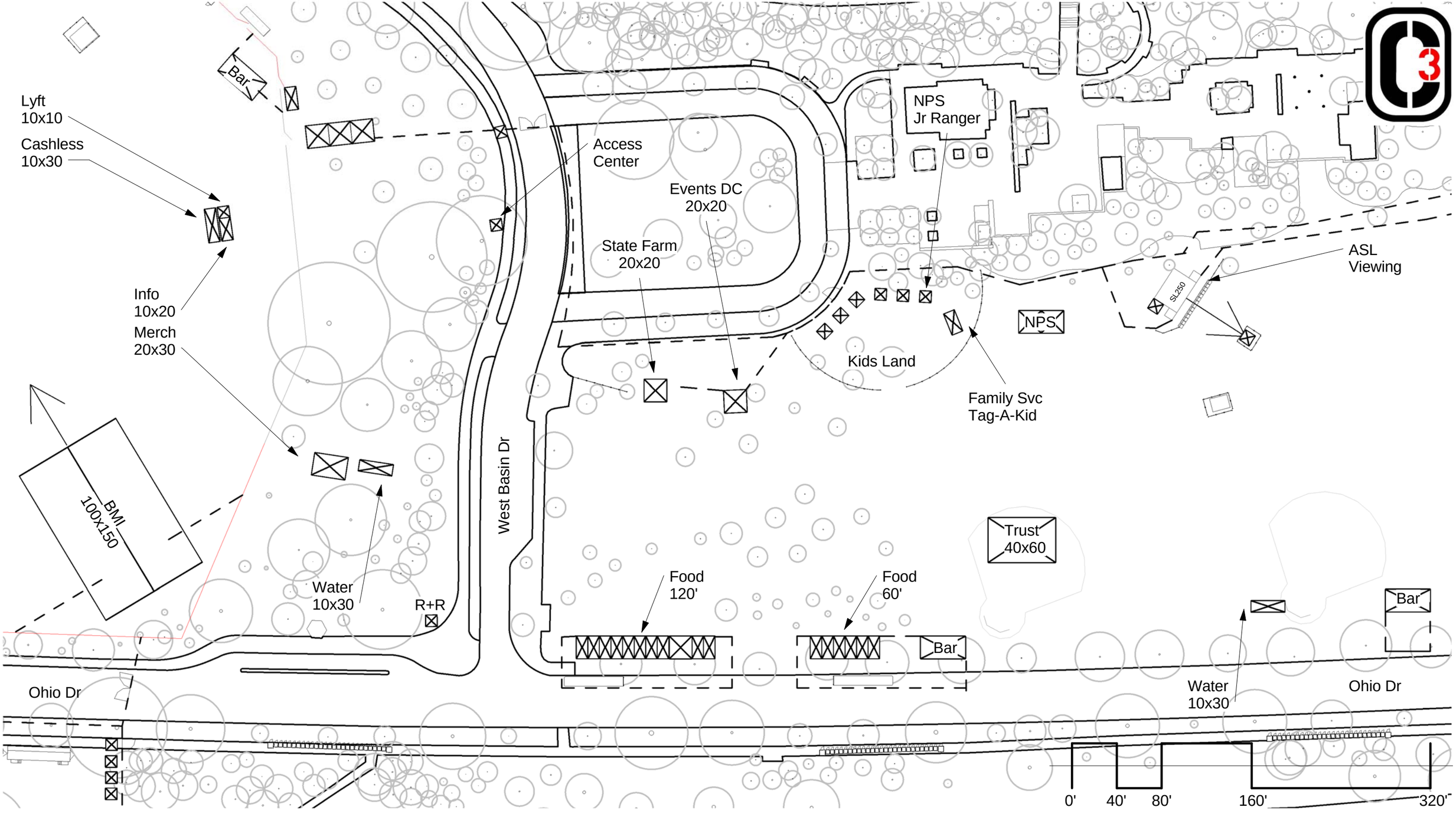


Media

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:43 PM



Center

Landmark Music Festival

West Potomac Park

9/21/2015 7:42:50 PM

Bar

Main Stage
120'x72'

Main

Staging Area
40x40

Catering South
30x30

Ops Boneyard

Quartermaster

ADA Viewing

VIP Viewing
64x32+60"

ASL/Platinum
Viewing

SM/HL Prod

HL1

HL 2

DR 4

DR 5

HL3

AR/DR 6

FBR

GSI

Ohio Dr

(3) Cabanas

Bar

Water

Ohio Dr

25+2

25+2

Medical
30x30

0' 40' 80' 160' 320'

SE #1

Landmark Music Festival

West Potomac Park

PRODUCTION SPECS

BLANK: Cap America i7012

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

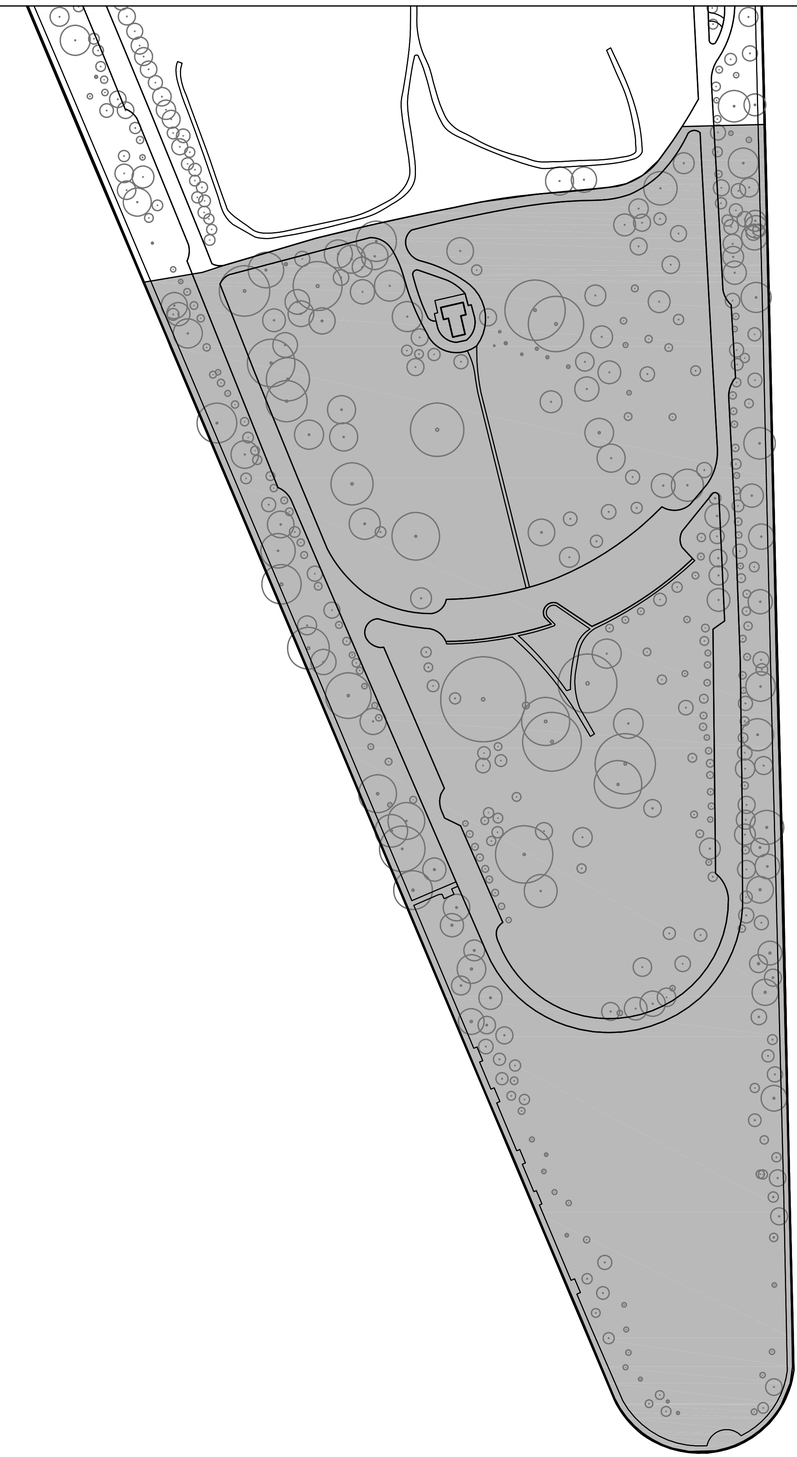
FIRST DOWN WHITE: N/A

SPECIAL INSTRUCTIONS

Same art as Trucker; side embroidery is on wearer’s right side

LOGO FITTED CAP
LM15H02

LANDMARK FESTIVAL 2015



HAINS POINT
21 ACRES

HAINS POINT
21 ACRES

0 150 300 450 600

GTON
AL BRIDGE

WEST POTOMAC PARK
47 ACRES

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

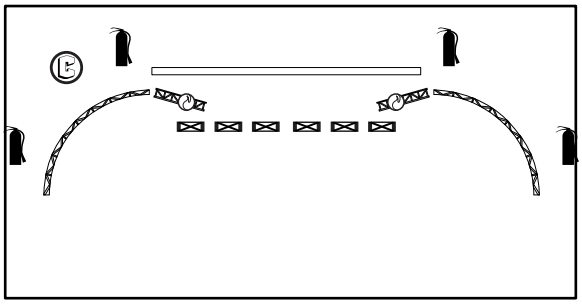
Daria Hargis
Airspace Specialist
Operations Support Group
Eastern Service Center
Air Traffic Organization

Enclosure

Drake Pyrotechnics Layout 2015

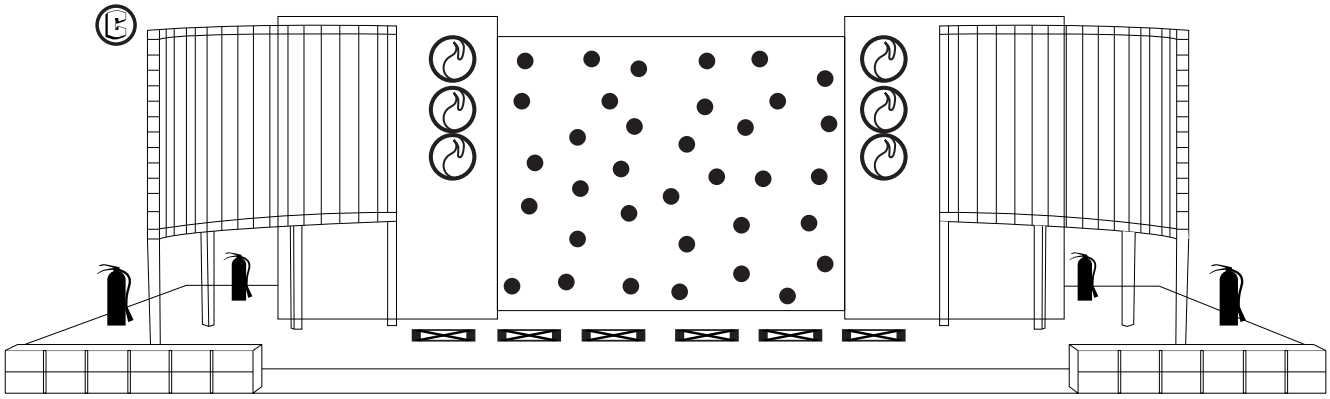
Scale = NTS

TOP



Scale = NTS

FRONT



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

Legend

= 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' Sivler 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) 5 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.)

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

all material © Strictly FX, l.l.c.

TRUST FOR THE NATIONAL MALL

Formatted: Font: 11 pt, Font color: Red

Evaluation of East Potomac Park as a Music Festival Site

~~Site evaluations for the Landmark Music Festival were conducted among three participating parties: the National Mall and Memorial Parks (NAMA), the Trust for the National Mall, and production partner, C3 Presents. Very early in the~~During the planning process for the Landmark Music Festival, ~~– and again in the past month –~~multiple sites were considered as a potential location for the ticketed portion of the festival. NPS concurred with the Trust for the National Mall and the production partner C3 Presents that West Potomac Park was the most appropriate site.

The Landmark Music Festival was created to help celebrate and restore the National Mall. ~~and~~ The event is intended to jumpstart participation in the Trust for the National Mall's broader grassroots campaign, as well as ~~and~~ to support the park's centennial goals around millennial engagement and connecting to future stewards. Primary site evaluation criteria included safety and logistics for hosting a large-scale event with ample room to educate, engage and entertain 30,000+ attendees. Evaluations followed the NPS ~~special and ticketed event~~permit and special event regulations, keeping an eye towards the festival's relevance to the space in which it is held.

Below~~,~~ is an outline of the pros and cons of two potential primary event sites: East Potomac Park (specifically the usable easternmost portion of the park, Hains Point) and West Potomac Park, south of Independence Ave. ~~and west of the FDR Memorial.~~ *(Note: ~~there are~~see maps of each site in the appendix for reference.)*

KEY CRITERIA	EAST POTOMAC PARK	WEST POTOMAC PARK
APPROPRIATENESS OF EVENT TO MISSION OF SPACE	+ Commonly used for recreational purposes and is regularly the site of ~~pay-to-participate~~ recreational and charitable events such as walks and footraces; not part of the National Mall proper ~~(which typically associated with First Amendment activity)~~	+ Commonly used for recreational purposes and is regularly the site of ~~pay-to-participate~~ recreational and charitable events such as walks and footraces; ~~not~~ part of the National Mall proper ~~(which typically associated with First Amendment activity),~~ and in proximity to other sites on the National Mall which connect to the purpose and mission of the park.
IMPACT ON VISITORS	+ Because it is geographically removed from the monumental core, festival would have minimal	+ No monuments will be closed and minimal street closures expected (parts of Ohio Drive and

	impact on park visitors wishing to explore tourist attractions. ~~Road closures required near Hains Point, would be relatively insignificant given the site's distance from downtown Washington traffic patterns~~	a portion of Independence Ave.) - More centrally located so impact on city traffic is greater. Noise from festival will affect MLK and FDR visitors.
KEY CRITERIA	**EAST POTOMAC PARK**	**WEST POTOMAC PARK**
SIZE OF EVENT FOOTPRINT	- 21 acres Cannot safely and logistically accommodate event as planned and booked (30,000+ festival attendees; 5 stages with two active at once; educational activities and concessions)	+ 47 acres Ideal size and event flow for festival as planned and booked (30,000 festival attendees; 5 stages with two active at once; educational activities and concessions).
EGRESS /ACCESS	- 2 access points 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 bottlenecking plus an *additional* emergency exit for egress	+ 3 access points Allows for 2 visitor exits plus an additional emergency exit for improved safety
GEOGRAPHIC ACCESSIBILITY	- remoteness of location hinders accessibility: not reasonable walking distance from Metro stations, WMATA bus stops, Circulator or hotels	+ geographically accessible for visitors given walking distance from Metro station, new Circulator route and many downtown hotels
CONNECTION TO EVENT CAUSE	- Greater distance from monumental core makes it harder to connect to cause during event and to encourage attendees to visit park sites before/after festival	+ ideally situated ~~off the~~as part of the National Mall ~~proper but~~and within sight of monuments to physically connect to cause during event and encourage visits to park sites before/after festival
NEARBY AREA FOR PUBLIC EVENT	- No nearby site for public-facing event makes free component less integrated into overall festival	+ more adjacent or nearby options for public-facing component better integrates ticketed and free events

AVAILABILITY	- There is an pending permit for the American Diabetes Association Tour de Cure with 3500 participants on 9/26, as well as two athletic events (permits issued) on 9/26 and 9/27. - Heavy use of the golf course and tennis facilities creates logistical challenges for an additional large event to be staged on Hain's Point	+ the space identified for the Festival was available and reserved during initial planning.

Formatted: Font: 10 pt, Not Bold

Conclusion

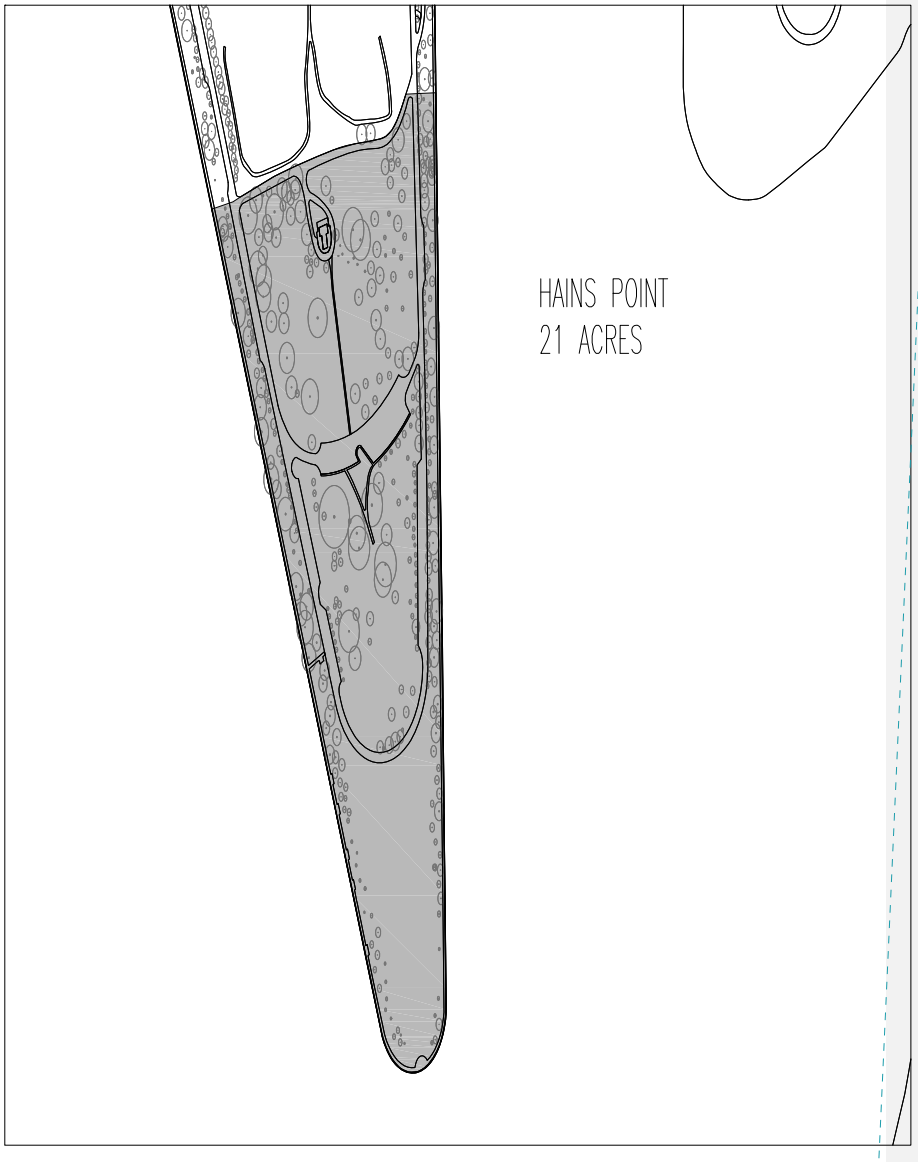
Formatted: Font: 10 pt, Bold

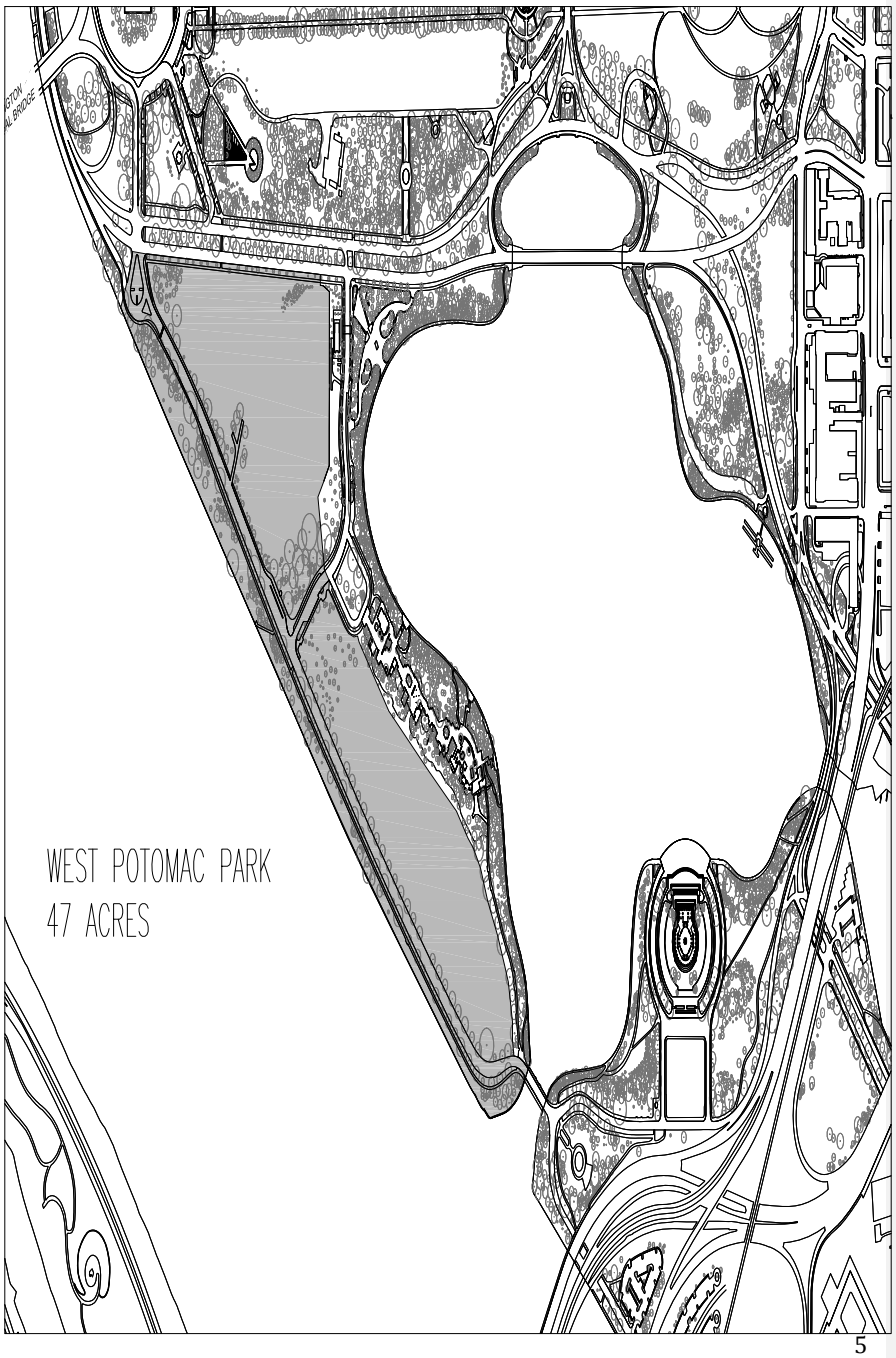
The initial evaluation process identified several possible locations for the proposed 2-day music festival. Hain's Point was initially eliminated from consideration based on the small size of the site and difficulty of access/egress. Additionally, it would be harder to establish a clear link between the educational mission of the event and a location at Hains Point. The 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 part of, yet separate from, the National Mall core, and is within walking distance of many iconic memorials, monuments and historic sites. Since all nearby 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 the cause there.

Since the event's relevance to the location in which it is held is a key criteria for special events permits, NAMA and the Trust see West Potomac Park as an ideal site, 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 other events. After a secondary review and analysis, for reasons previously identified as well as conflicting permits for other events on the required dates, East Potomac Park cannot be recommended as an alternative site for the Landmark Music Festival.

APPENDIX I: LOCATION MAPS

Formatted: Font: (Default) Helvetica




WEST POTOMAC PARK
47 ACRES

APPENDIX II

EAST POTOMAC PARK: DETAILED SITE EVALUATION

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, (with two active at once) 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 less than 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 bottlenecking 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

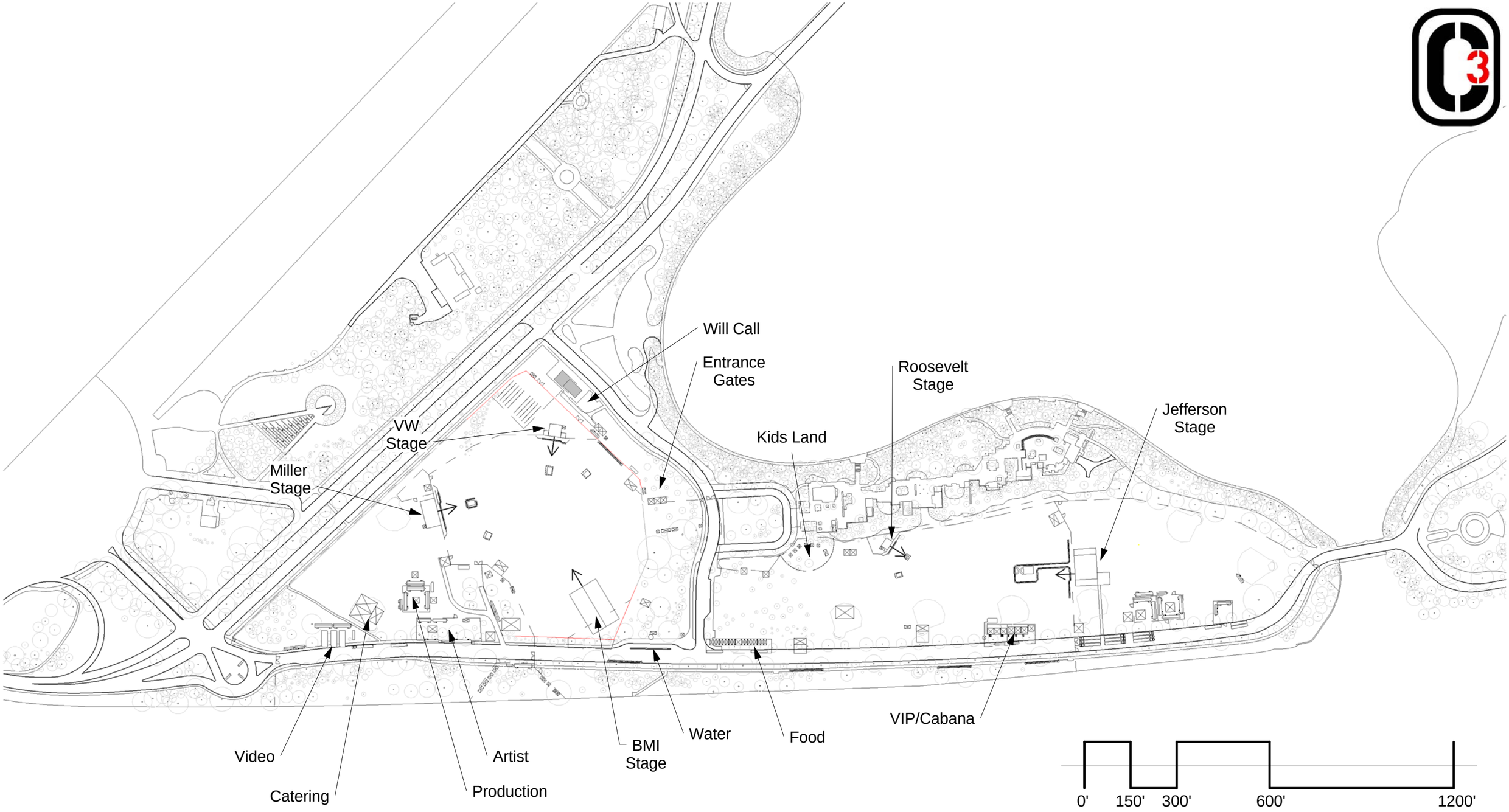
We began the evaluation process very open to several possible locations for the festival, but initially eliminated Hains Point from consideration as a ticketed event location based on A core mission of the festival is to educate attendees about the history, significance and

~~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.~~
~~significant safety concerns stemming from limited access to the end of East Potomac Park and the 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 goal of holding a cause-driven special event in -- and in support of -- the National Mall and Memorial Parks.~~

9/15/2015 7:41:06 PM



Overall 11x17

Landmark Music Festival

West Potomac Park

9/15/2015 7:42:15 PM

Independence Ave

Independence Ave

Crew Entrance

Venue Smart Check in

Security

Video

Kitchen 30x50

Dining (2) 40x60

Labor

Medical 30x30

NPB/Command

Partner/FD

C3A

Prod

Prod/Ops

Deluxe Design

Bar

VIP Entrance

VIP

VIP 40x60

DR2

DR3

Artist Area

DR1

AR/AH

Ohio Dr

Ohio Dr

Media/Digi

Media Area

Catering

Ice

GSI

Backline

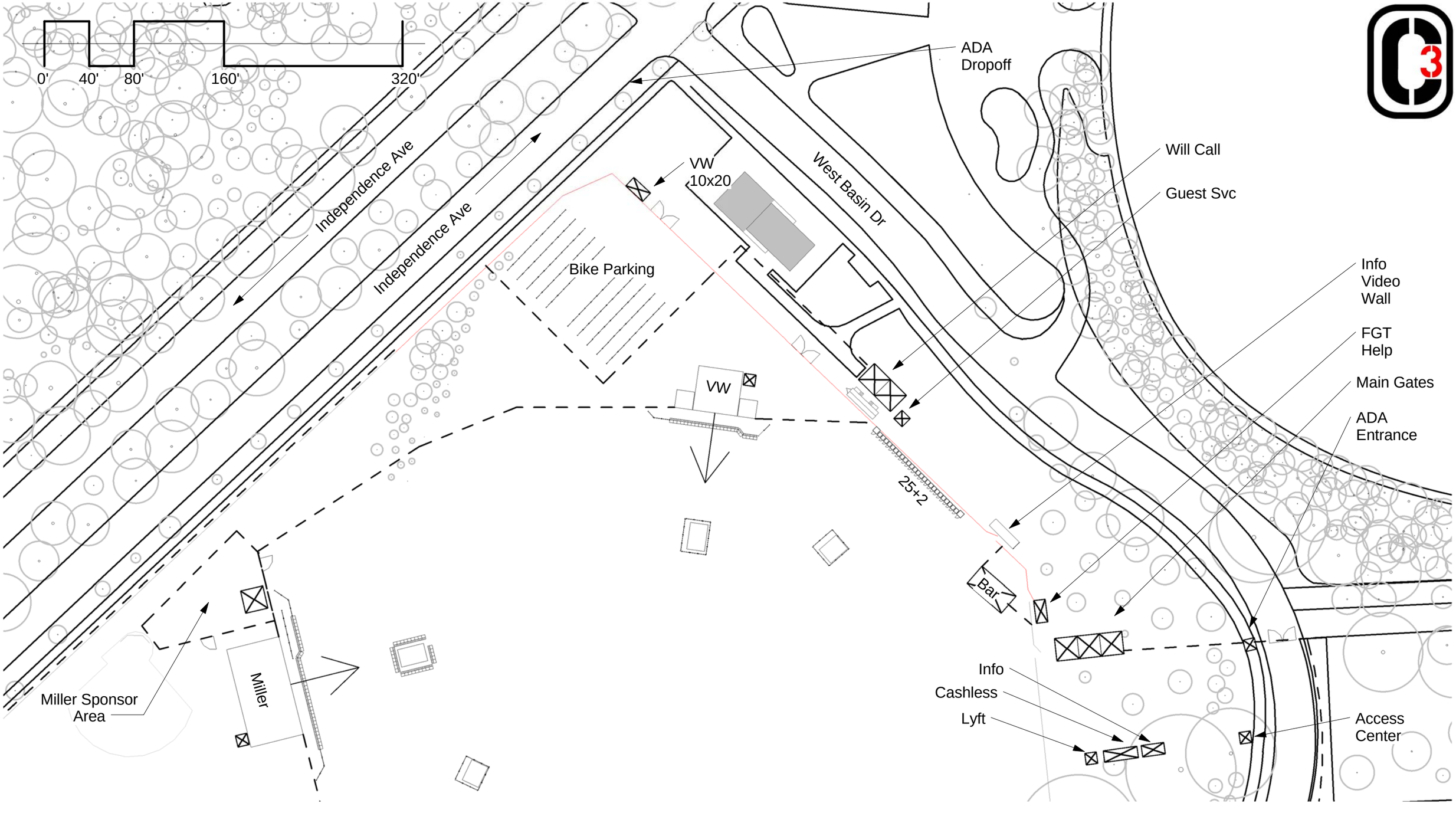
0' 40' 80' 160' 320'

NW

Landmark Music Festival

West Potomac Park

9/15/2015 7:42:53 PM

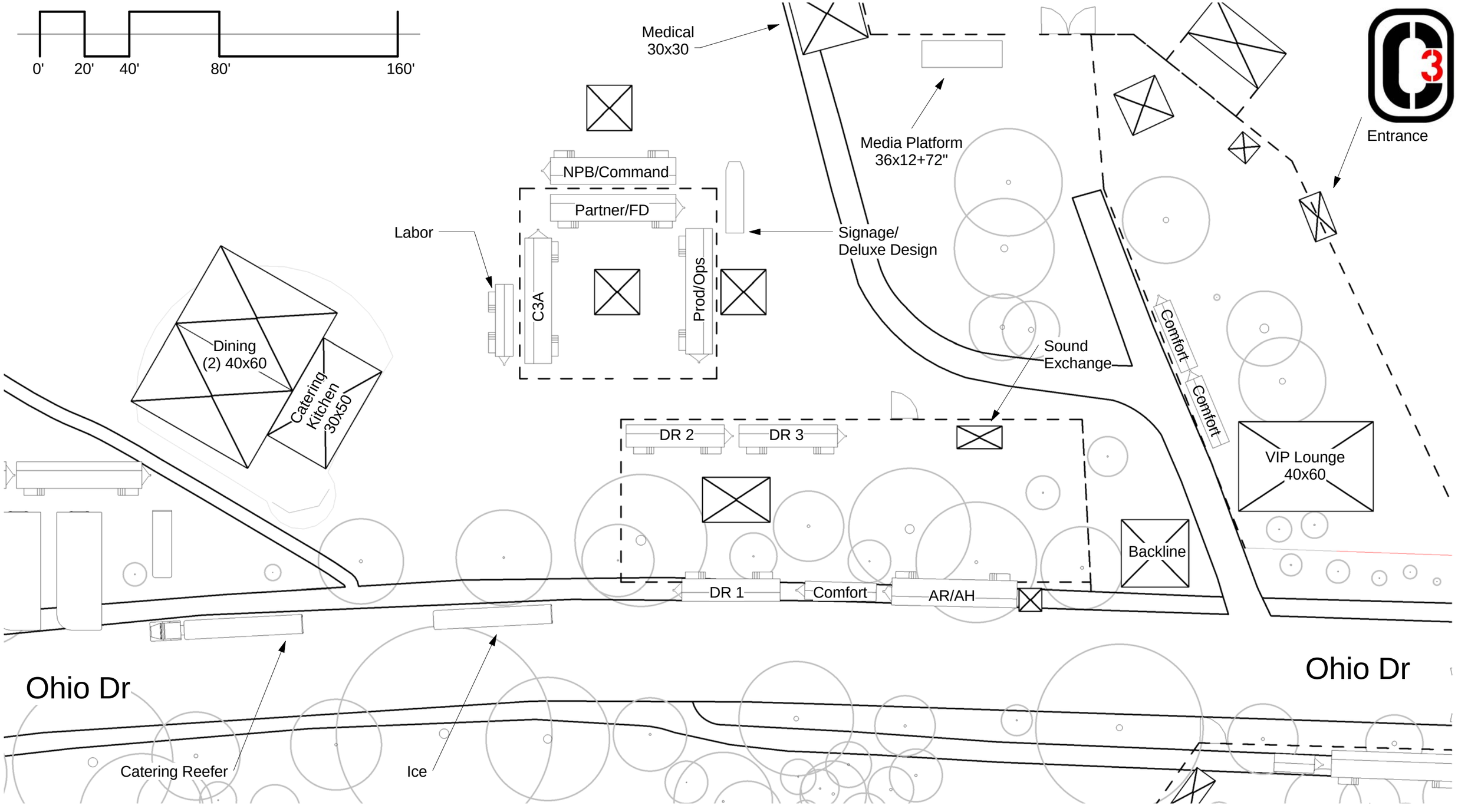


NW #2

Landmark Music Festival

West Potomac Park

9/15/2015 7:44:39 PM

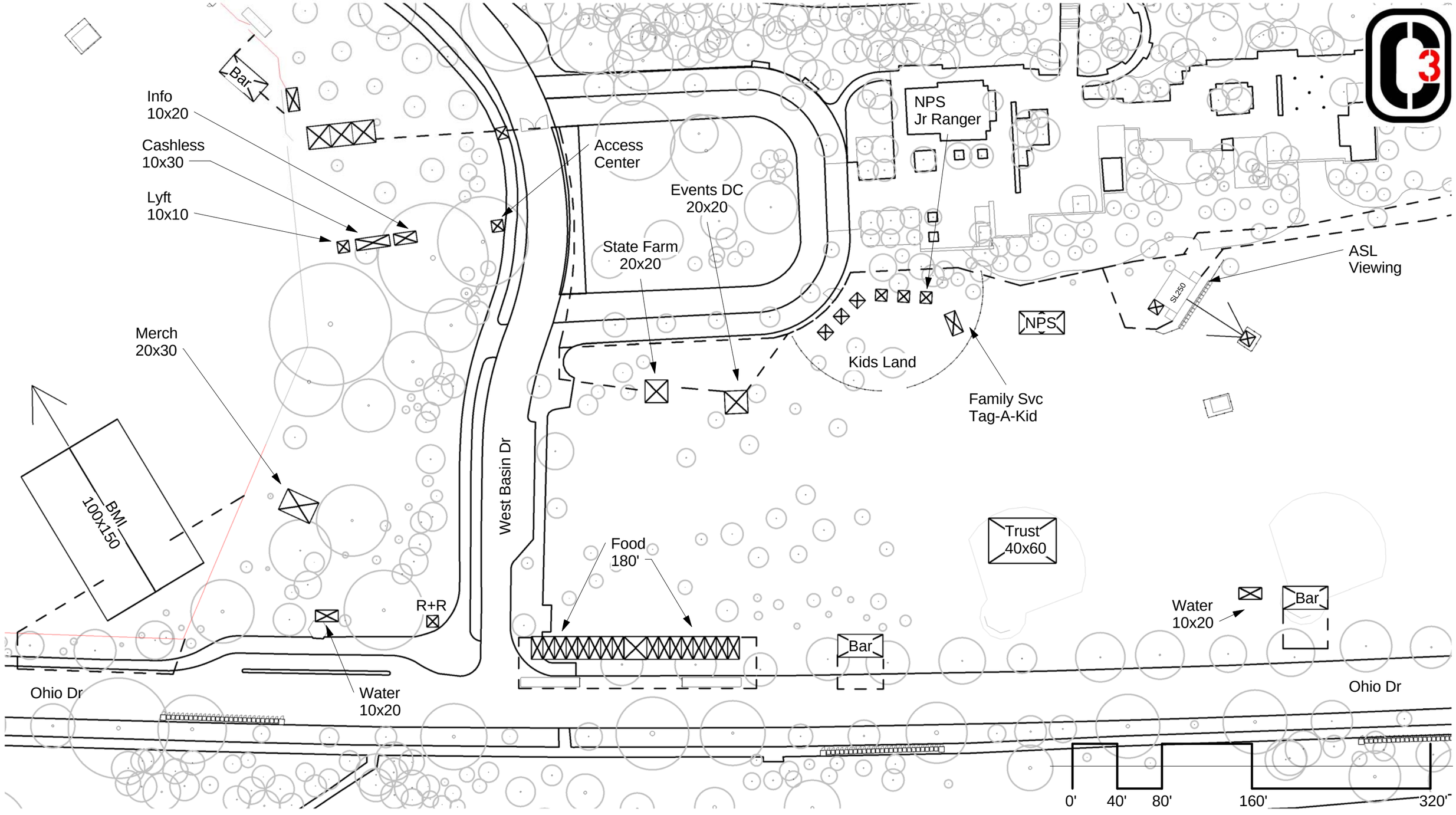


NW #3

Landmark Music Festival

West Potomac Park

9/15/2015 7:45:26 PM

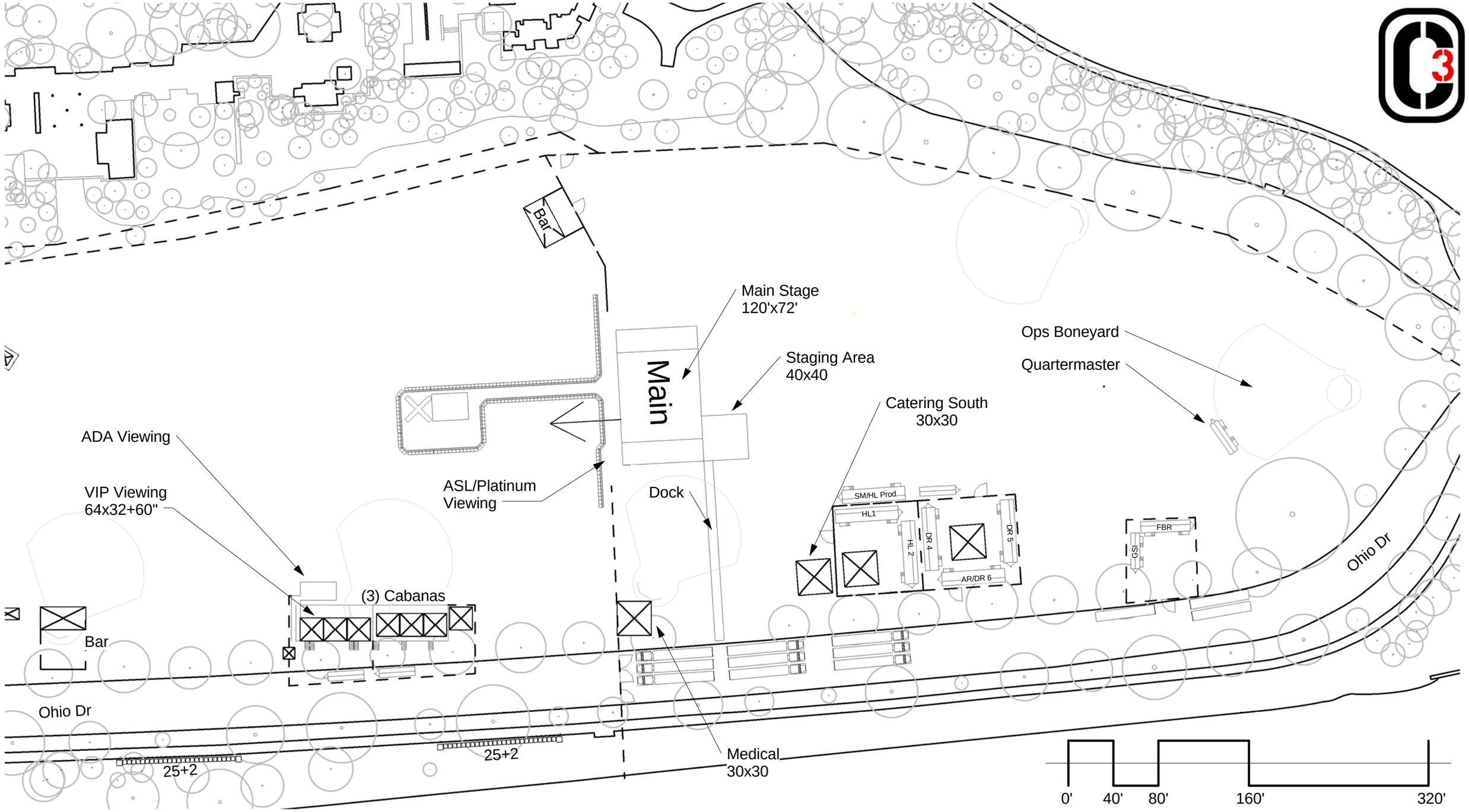


Center

Landmark Music Festival

West Potomac Park

9/15/2015 7:46:13 PM



SE #1

Landmark Music Festival

West Potomac Park

PRODUCTION SPECS

BLANK: Gildan 2000B

COLOR: Mint Green

DECORATION: Screen printing

LOCATIONS: Front, back

ARTWORK SPECS — FRONT

SIZE:

COLORS: White, black

FIRST DOWN WHITE: No

ARTWORK SPECS — BACK

SIZE:

COLORS: Black

FIRST DOWN WHITE: No

SPECIAL INSTRUCTIONS

KIDS' 2015 LOGO COMMEMORATIVE TEE
LM15K01

LANDMARK FESTIVAL 2015

WEST POTOMAC PARK
47 ACRES

0 150 300 450 600

United States Department of the Interior

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

Evaluation of East Potomac Park as a Music Festival Site

During the planning process for the Landmark Music Festival, multiple sites were considered as a potential location for the ticketed portion of the festival. NPS concurred with the Trust for the National Mall and the production partner C3 Presents that West Potomac Park was the most appropriate site.

The Landmark Music Festival was created to help celebrate and restore the National Mall.The event is intended to jumpstart participation in the Trust for the National Mall's broader grassroots campaign, as well as to support the park's centennial goals around millennial engagement and connecting to future stewards. Primary site evaluation criteria included safety and logistics for hosting a large-scale event with ample room to educate, engage and entertain 30,000+ attendees. Evaluations followed the NPS permit and special event regulations, keeping an eye towards the festival's relevance to the space in which it is held.

Below is an outline of the pros and cons of two potential primary event sites: East Potomac Park (specifically the usable easternmost portion of the park, Hains Point) and West Potomac Park, south of Independence Ave. *(Note: see maps of each site in the appendix for reference.)*

KEY CRITERIA	EAST POTOMAC PARK	WEST POTOMAC PARK
APPROPRIATENESS OF EVENT TO MISSION OF SPACE	+ Commonly used for recreational purposes and is regularly the site of recreational and charitable events such as walks and footraces; not part of the National Mall proper	+ Commonly used for recreational purposes and is regularly the site of recreational and charitable events such as walks and footraces; part of the National Mall proper , and in proximity to other sites on the National Mall which connect to the purpose and mission of the park.
IMPACT ON VISITORS	+ Because it is geographically removed from the monumental core, festival would have minimal impact on park visitors wishing to explore tourist attractions.	+ No monuments will be closed and minimal street closures expected (parts of Ohio Drive and a portion of Independence Ave.)

		- More centrally located so impact on city traffic is greater. Noise from festival will affect MLK and FDR visitors.
KEY CRITERIA	**EAST POTOMAC PARK**	**WEST POTOMAC PARK**
SIZE OF EVENT FOOTPRINT	- 21 acres Cannot safely and logistically accommodate event as planned and booked (30,000+ festival attendees; 5 stages with two active at once; educational activities and concessions)	+ 47 acres Ideal size and event flow for festival as planned and booked (30,000 festival attendees; 5 stages with two active at once; educational activities and concessions).
EGRESS /ACCESS	- 2 access points 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 bottlenecking plus an *additional* emergency exit for egress	+ 3 access points Allows for 2 visitor exits plus an additional emergency exit for improved safety
GEOGRAPHIC ACCESSIBILITY	- remoteness of location hinders accessibility: not reasonable walking distance from Metro stations, WMATA bus stops, Circulator or hotels	+ geographically accessible for visitors given walking distance from Metro station, new Circulator route and many downtown hotels
CONNECTION TO EVENT CAUSE	- Greater distance from monumental core makes it harder to connect to cause during event and to encourage attendees to visit park sites before/after festival	+ ideally situated as part of the National Mall and within sight of monuments to physically connect to cause during event and encourage visits to park sites before/after festival
NEARBY AREA FOR PUBLIC EVENT	- No nearby site for public-facing event makes free component less integrated into overall festival	+ more adjacent or nearby options for public-facing component better integrates ticketed and free events

AVAILABILITY	- There is an pending permit for the American Diabetes Association Tour de Cure with 3500 participants on 9/26, as well as two athletic events (permits issued) on 9/26 and 9/27. - Heavy use of the golf course and tennis facilities creates logistical challenges for an additional large event to be staged on Hain's Point	+ the space identified for the Festival was available and reserved during initial planning.

Conclusion

The initial evaluation process identified several possible locations for the proposed 2-day music festival. Hain's Point was initially eliminated from consideration based on the small size of the site and difficulty of access/egress. Additionally, it would be harder to establish a clear link between the educational mission of the event and a location at Hains Point. The 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 part of, yet separate from, the National Mall core, and is within walking distance of many iconic memorials, monuments and historic sites. Since all nearby 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 the cause there.

Since the event's relevance to the location in which it is held is a key criteria for special events permits, NAMA and the Trust see West Potomac Park as an ideal site, 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 other events. After a secondary review and analysis, for reasons previously identified as well as conflicting permits for other events on the required dates, East Potomac Park cannot be recommended as an alternative site for the Landmark Music Festival.

APPENDIX I: LOCATION MAPS (see attached)

LANDMARK
MUSIC FESTIVAL
For The National Mall
SEPTEMBER 26-27, 2015 • WASHINGTON, DC

EVENT SAFETY PLAN
2015

Table of Contents

I. Introduction **3**

II. Security Plan **3**

Entry/Exits 3
Perimeter Fencing 3
Stage Areas and Back of House 3
Security Response Team 3
Alcohol Services 4

III. Weather Plan **4**

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

IV. Medical Plan **9**

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

Identification: Certified servers will be hired to sell, serve and verify each purchaser and consumer of alcoholic beverages. ID verification stations will be located throughout the festival where a potential purchaser must present proper ID. Once proper ID has been verified, a Tyvek tamper-proof wristband will be attached to the person. Each time a person attempts to purchase alcohol while on festival grounds, they must present the wristband. The wristband will be inspected to ensure it is attached properly to the individual and must not be disturbed in any manner. If a server deems the wristband has been tampered with, service will be denied and they will instruct the patron to return to the nearest ID station.

Purchase Limit: A two (2) beverage maximum purchase limit will be in place for each time patrons attempt to purchase alcohol. Signage will be posted at each bar outlining the alcoholic beverage policy.

Security response teams will be responsible for surveying the grounds to identify possible underage drinkers during their routine patrol. No alcoholic beverages will be allowed to be taken outside the fenced area of the festival.

Furthermore, signage and personnel, will be active to prevent beverages from leaving the site as well as prevent non-permitted beverages in specific designated areas.

WEATHER PLAN

OVERVIEW

The Festival Weather plan describes the responsibilities of key event staff and city officials in the event of an emergency. The event is subject to all types of emergency situations including, but not limited to, weather, fire and civil disturbance. City officials are in overall command of any emergency. In the event of an emergency, a Command Post will be established at the Security trailer on site. A secondary post, if the primary Command Post becomes inoperable or must be evacuated, will be located at the DCPD Central Command trailer, located at Independence Ave. and Ohio Dr. All public information will be released by the Event Spokesperson at an appropriate location.

EMERGENCY TEAM

The event Emergency Team will be made up of the following persons, who will report to the Command Post in the event of an emergency:

- **Charlie Jones** — **Producer**
- **Tim "Tuba" Smith** — **Festival Director**
- **Jake Perry** — **Operations Manager**
- **Mike Diienno** — **Medical Services Manager**
- **Pete Beattle** — **Security Director, NPB**
- **Darin Williams** — **Security Manager, NPB**
- **Brandon Sossamon** — **Production Manager**
- **TBD** — **Local Security Representative, Preeminent Security**
- **TBD** — **Local Security Representative, CSC**
- **Sandee Fenton** — **Event Spokesperson**
- **Lt. James Murphy** — **DC Parks Police**
- **Fire Marshal on Site** — **DC Fire Department**
- **TBD** — **Medical Services Provider**
- **Leonard Lee** — **National Park Service**

The Emergency Team will take the necessary steps, as detailed within this plan, to ensure the safety of all persons in the event of an emergency. The Team will also determine what steps are needed to make the event ready for operation following the emergency.

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 **TELEMETRY**

1. Howard University Hospital
2. Sibley Memorial Hospital
3. Georgetown University Hospital
4. Prince George Hospital Center
5. George Washington University Hospital

SECONDARY HOSPITALS **TELEMETRY**

1.

TERTIARY HOSPITALS **TELEMETRY**

1.

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

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/uni lineup tees, but different ink color

MEN'S/UNI 2015 LOGO COMMEMORATIVE TEE
LM15M01

LANDMARK FESTIVAL 2015

PRODUCTION SPECS

BLANK: Tulttex 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/uni lineup tees but different ink color

MEN’S/UNI 2015 OUTLINE COMMEMORATIVE TEE
LM15M02

LANDMARK FESTIVAL 2015

PRODUCTION SPECS

BLANK: Tultex 0241TC

COLOR: Black

DECORATION: Screen printing

LOCATIONS: Front, back

ARTWORK SPECS — FRONT

SIZE: 8” w

COLORS: White, 3395 C

FIRST DOWN WHITE: No

ARTWORK SPECS — BACK

SIZE: 9” w

COLORS: White

FIRST DOWN WHITE: No

SPECIAL INSTRUCTIONS

Same back art as other men’s/uni lineup tees but different ink color

MEN’S/UNI 2015 RAMONES COMMEMORATIVE TEE
LM15M03

LANDMARK FESTIVAL 2015

PRODUCTION SPECS
BLANK: Tultex 0331TC
COLOR: Heather Graphite
DECORATION: Screen printing
LOCATIONS: Front, back

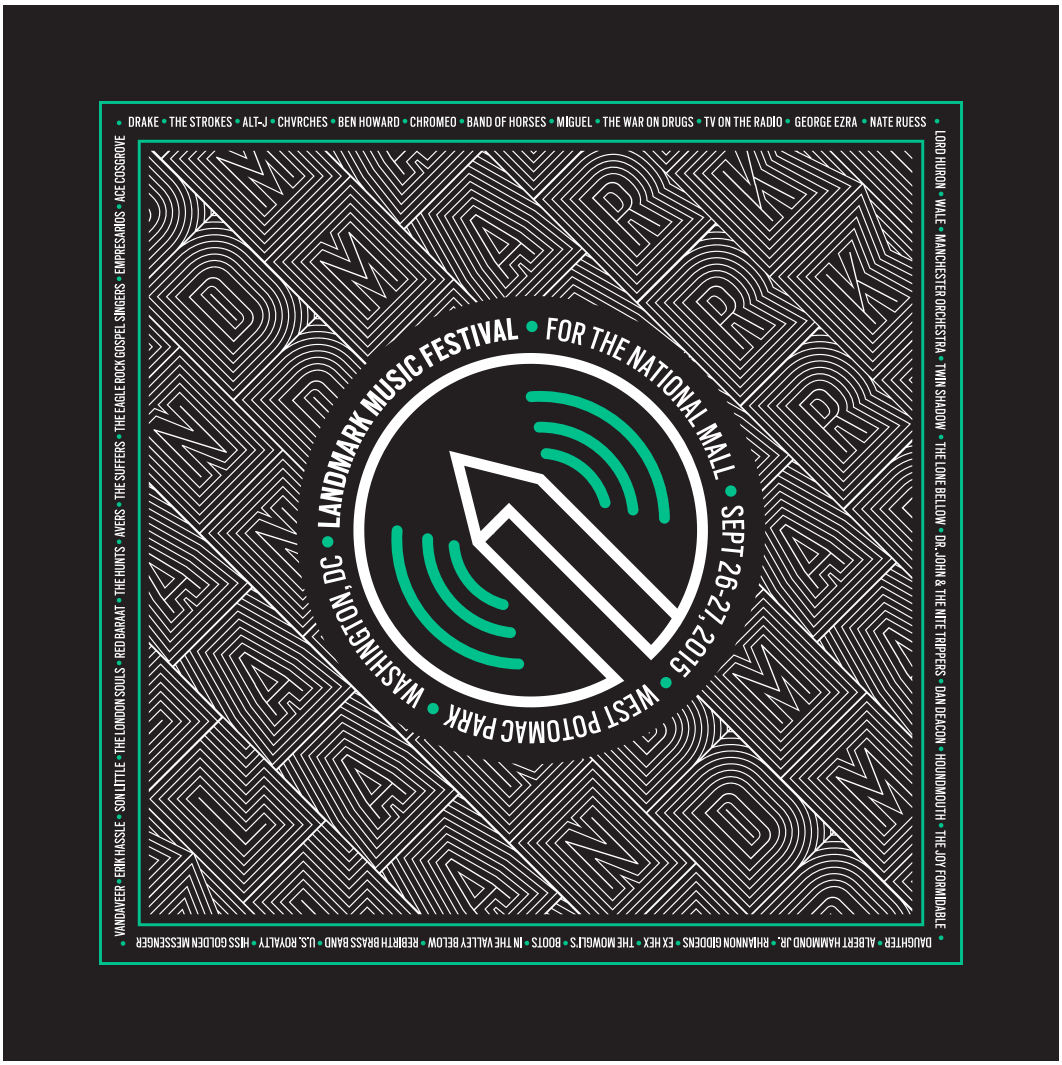
ARTWORK SPECS — FRONT
SIZE: 3” w
COLORS: White
FIRST DOWN WHITE: No

ARTWORK SPECS — BACK
SIZE: 10” w
COLORS: White, 3395 C
FIRST DOWN WHITE: No

SPECIAL INSTRUCTIONS

MEN’S/UNI LOGO HOODIE
LM15M04

LANDMARK FESTIVAL 2015



PRODUCTION SPECS

BLANK: APB Accessories 22” Square Bandana

COLOR: Black

DECORATION: Screen printing

LOCATIONS: Front

ARTWORK SPECS

SIZE: 18” w

COLORS: White, 3395 C

FIRST DOWN WHITE: N/A

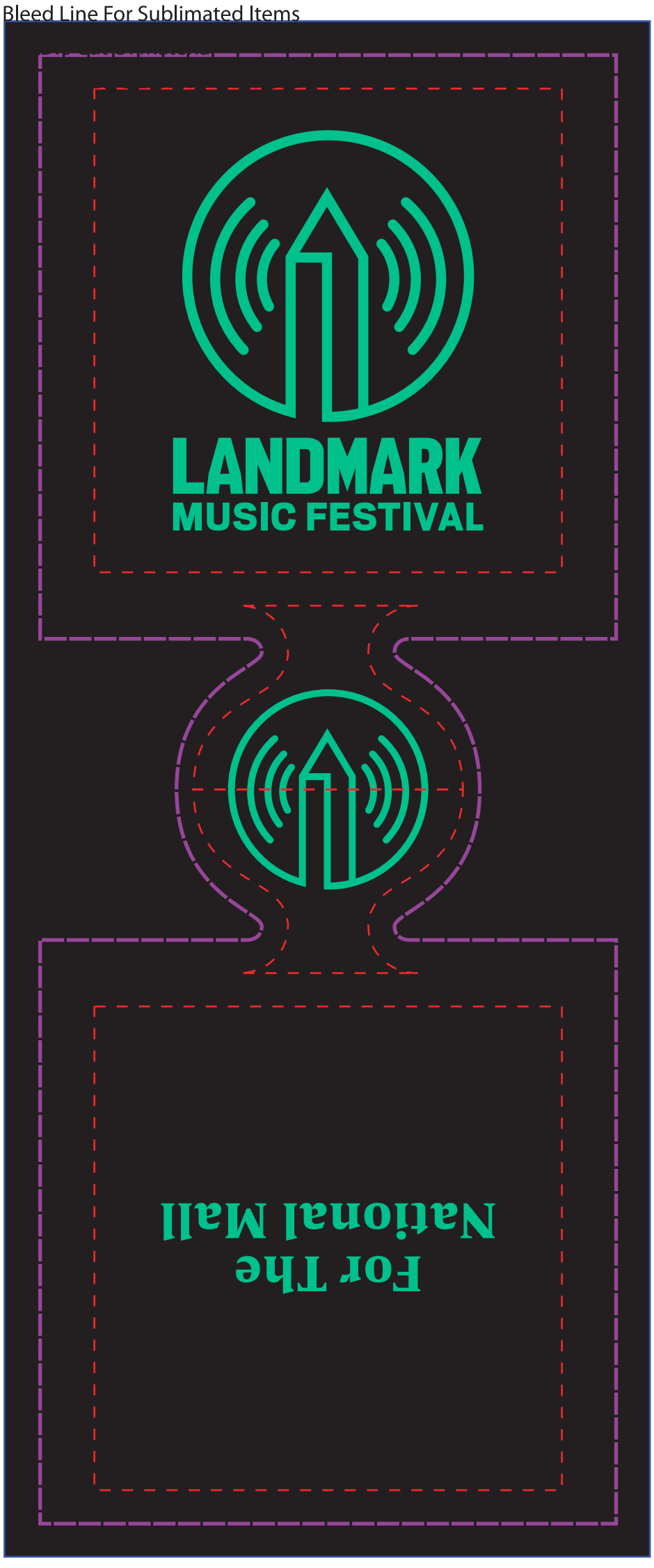
SPECIAL INSTRUCTIONS

LANDMARK BANDANA
LM15S01

LANDMARK FESTIVAL 2015

Item#: 100 Pocket Coolie

Bleed Line For Sublimated Items



*** PLEASE NOTE ***

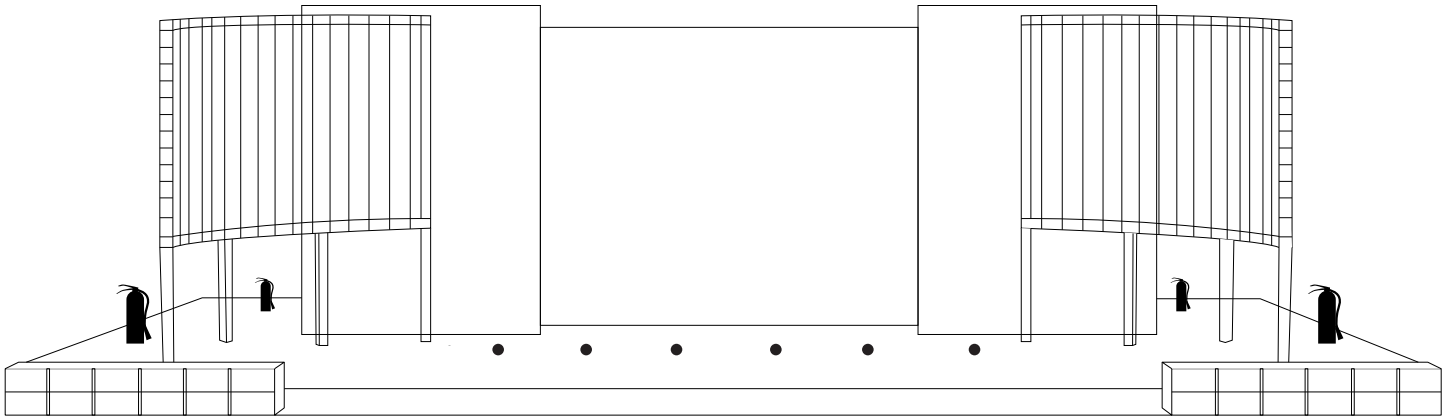
Computer monitors vary depending on calibration and color settings. Item Proofs are highly recommended for ALL 4 Color Process items to ensure color satisfaction.

GTON
AL BRIDGE

WEST POTOMAC PARK
47 ACRES

Drake Flame Placement 2015

FRONT



Scale = NTS

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

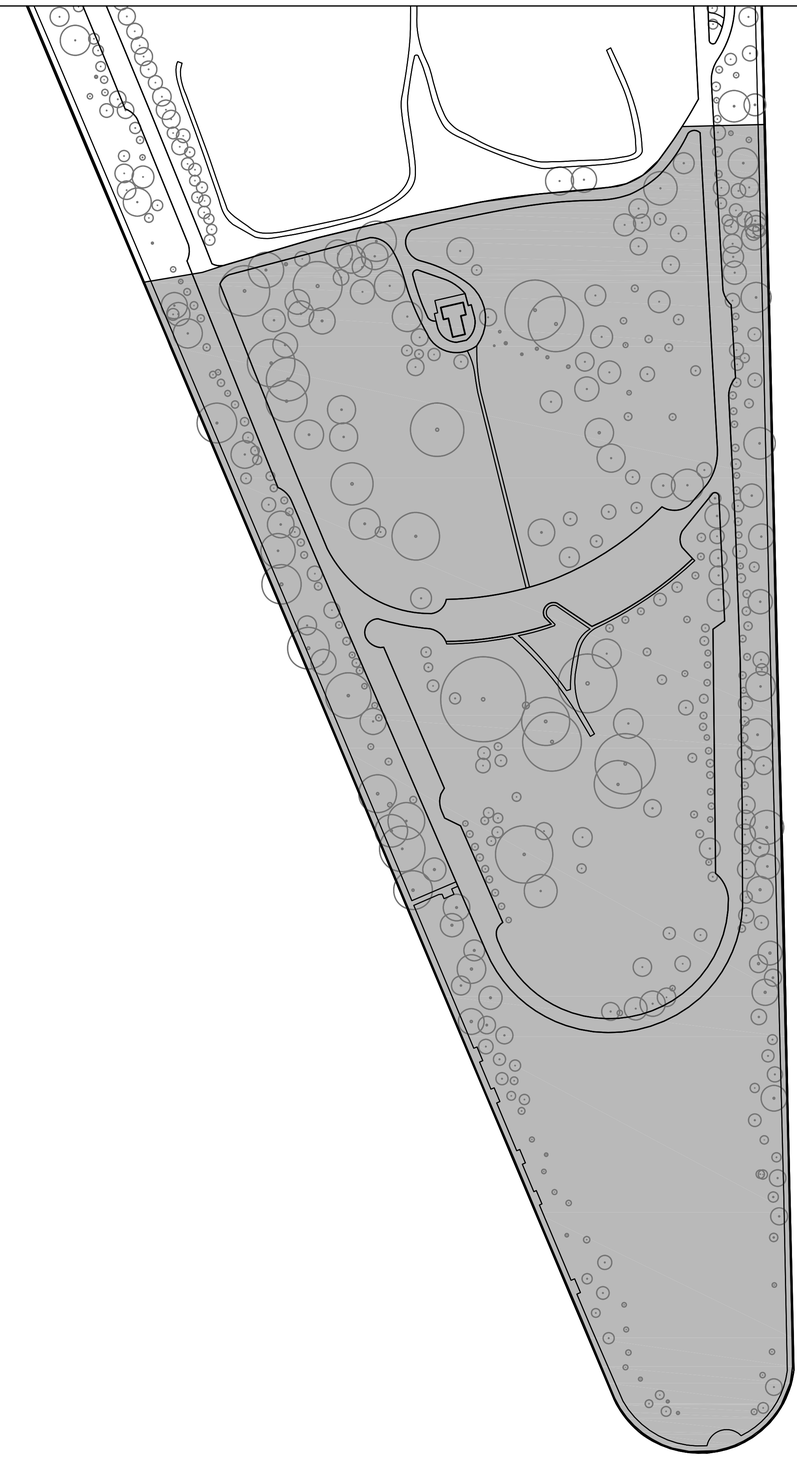
Legend

= 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
strictlyfx.com

all material © Strictly FX, l.l.c.

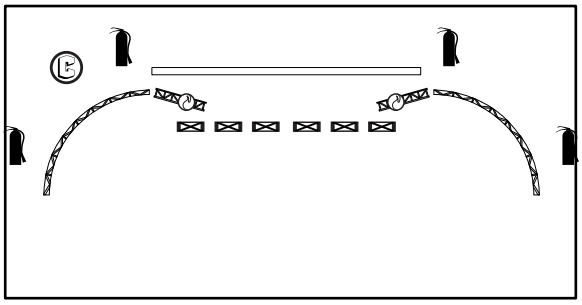


HAINS POINT
21 ACRES

Drake Pyrotechnics Layout 2015

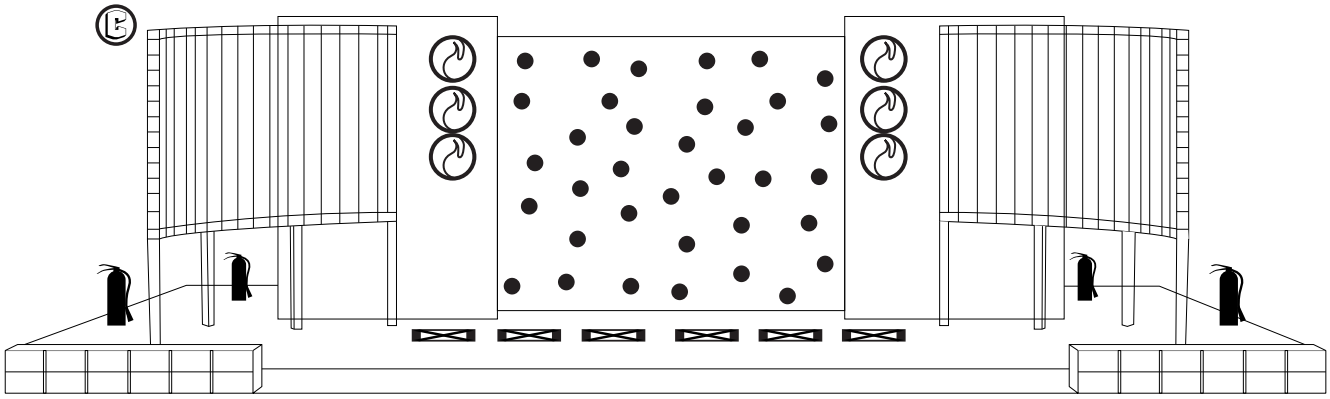
Scale = NTS

TOP



Scale = NTS

FRONT



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

Legend

= 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' Sivler 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) 5 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.)

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

all material © Strictly FX, l.l.c.

TRUST FOR THE NATIONAL MALL

Formatted: Font: 11 pt, Font color: Red

Evaluation of East Potomac Park as a Music Festival Site

~~Site evaluations for the Landmark Music Festival were conducted among three participating parties: the National Mall and Memorial Parks (NAMA), the Trust for the National Mall, and production partner, C3 Presents. Very early in the~~During the planning process for the Landmark Music Festival, ~~– and again in the past month –~~multiple sites were considered as a potential location for the ticketed portion of the festival. NPS concurred with the Trust for the National Mall and the production partner C3 Presents that West Potomac Park was the most appropriate site.

The Landmark Music Festival was created to help celebrate and restore the National Mall. ~~and~~ The event is intended to jumpstart participation in the Trust for the National Mall's broader grassroots campaign, as well as ~~and~~ to support the park's centennial goals around millennial engagement and connecting to future stewards. Primary site evaluation criteria included safety and logistics for hosting a large-scale event with ample room to educate, engage and entertain 30,000+ attendees. Evaluations followed the NPS ~~special and ticketed event~~permit and special event regulations, keeping an eye towards the festival's relevance to the space in which it is held.

Below~~,~~ is an outline of the pros and cons of two potential primary event sites: East Potomac Park (specifically the usable easternmost portion of the park, Hains Point) and West Potomac Park, south of Independence Ave. ~~and west of the FDR Memorial.~~ *(Note: ~~there are~~see maps of each site in the appendix for reference.)*

KEY CRITERIA	EAST POTOMAC PARK	WEST POTOMAC PARK
APPROPRIATENESS OF EVENT TO MISSION OF SPACE	+ Commonly used for recreational purposes and is regularly the site of ~~pay-to-participate~~ recreational and charitable events such as walks and footraces; not part of the National Mall proper ~~(which typically associated with First Amendment activity)~~	+ Commonly used for recreational purposes and is regularly the site of ~~pay-to-participate~~ recreational and charitable events such as walks and footraces; ~~not~~ part of the National Mall proper ~~(which typically associated with First Amendment activity),~~ and in proximity to other sites on the National Mall which connect to the purpose and mission of the park.
IMPACT ON VISITORS	+ Because it is geographically removed from the monumental core, festival would have minimal	+ No monuments will be closed and minimal street closures expected (parts of Ohio Drive and

	impact on park visitors wishing to explore tourist attractions. ~~Road closures required near Hains Point, would be relatively insignificant given the site's distance from downtown Washington traffic patterns~~	a portion of Independence Ave.) - More centrally located so impact on city traffic is greater. Noise from festival will affect MLK and FDR visitors.
KEY CRITERIA	**EAST POTOMAC PARK**	**WEST POTOMAC PARK**
SIZE OF EVENT FOOTPRINT	- 21 acres Cannot safely and logistically accommodate event as planned and booked (30,000+ festival attendees; 5 stages with two active at once; educational activities and concessions)	+ 47 acres Ideal size and event flow for festival as planned and booked (30,000 festival attendees; 5 stages with two active at once; educational activities and concessions).
EGRESS /ACCESS	- 2 access points 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 bottlenecking plus an *additional* emergency exit for egress	+ 3 access points Allows for 2 visitor exits plus an additional emergency exit for improved safety
GEOGRAPHIC ACCESSIBILITY	- remoteness of location hinders accessibility: not reasonable walking distance from Metro stations, WMATA bus stops, Circulator or hotels	+ geographically accessible for visitors given walking distance from Metro station, new Circulator route and many downtown hotels
CONNECTION TO EVENT CAUSE	- Greater distance from monumental core makes it harder to connect to cause during event and to encourage attendees to visit park sites before/after festival	+ ideally situated ~~off the~~as part of the National Mall ~~proper but~~and within sight of monuments to physically connect to cause during event and encourage visits to park sites before/after festival
NEARBY AREA FOR PUBLIC EVENT	- No nearby site for public-facing event makes free component less integrated into overall festival	+ more adjacent or nearby options for public-facing component better integrates ticketed and free events

AVAILABILITY	- There is an pending permit for the American Diabetes Association Tour de Cure with 3500 participants on 9/26, as well as two athletic events (permits issued) on 9/26 and 9/27. - Heavy use of the golf course and tennis facilities creates logistical challenges for an additional large event to be staged on Hain's Point	+ the space identified for the Festival was available and reserved during initial planning.

Formatted: Font: 10 pt, Not Bold

Conclusion

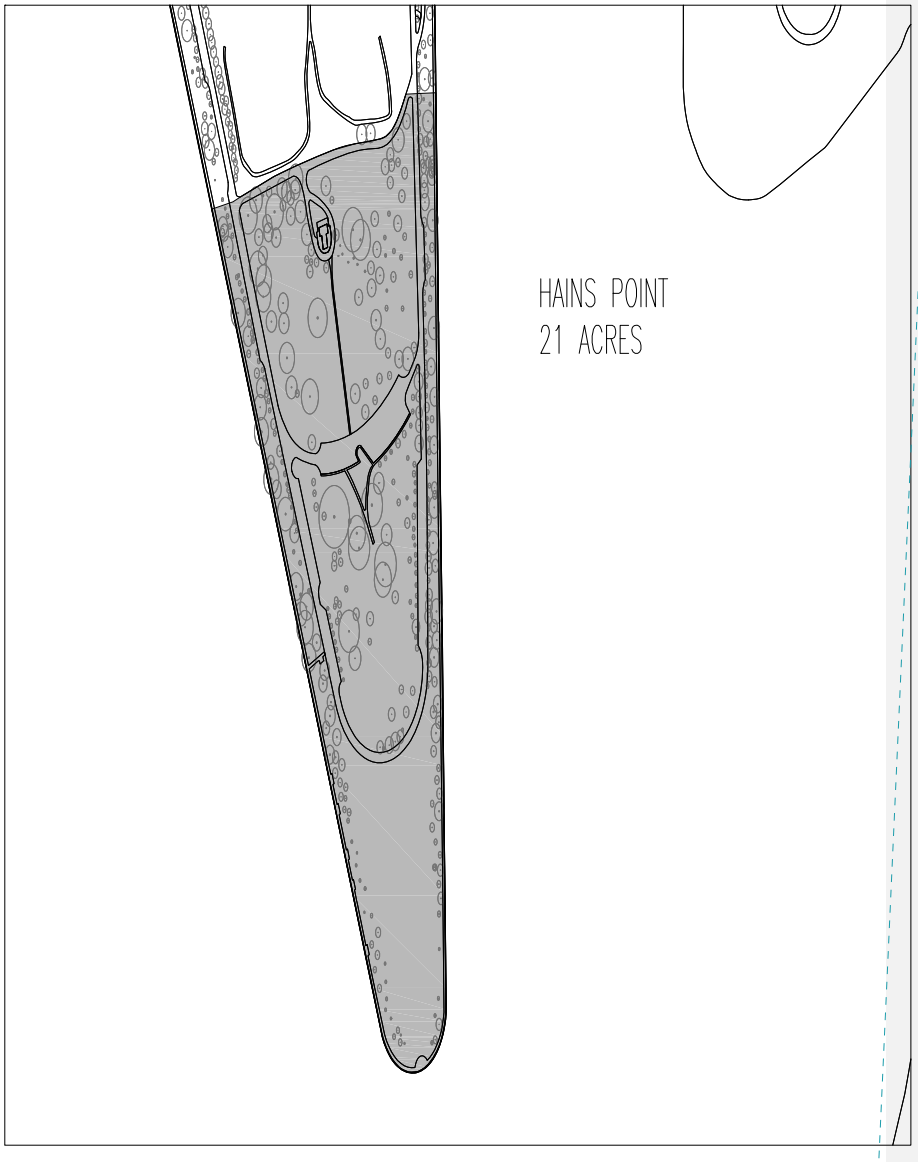
Formatted: Font: 10 pt, Bold

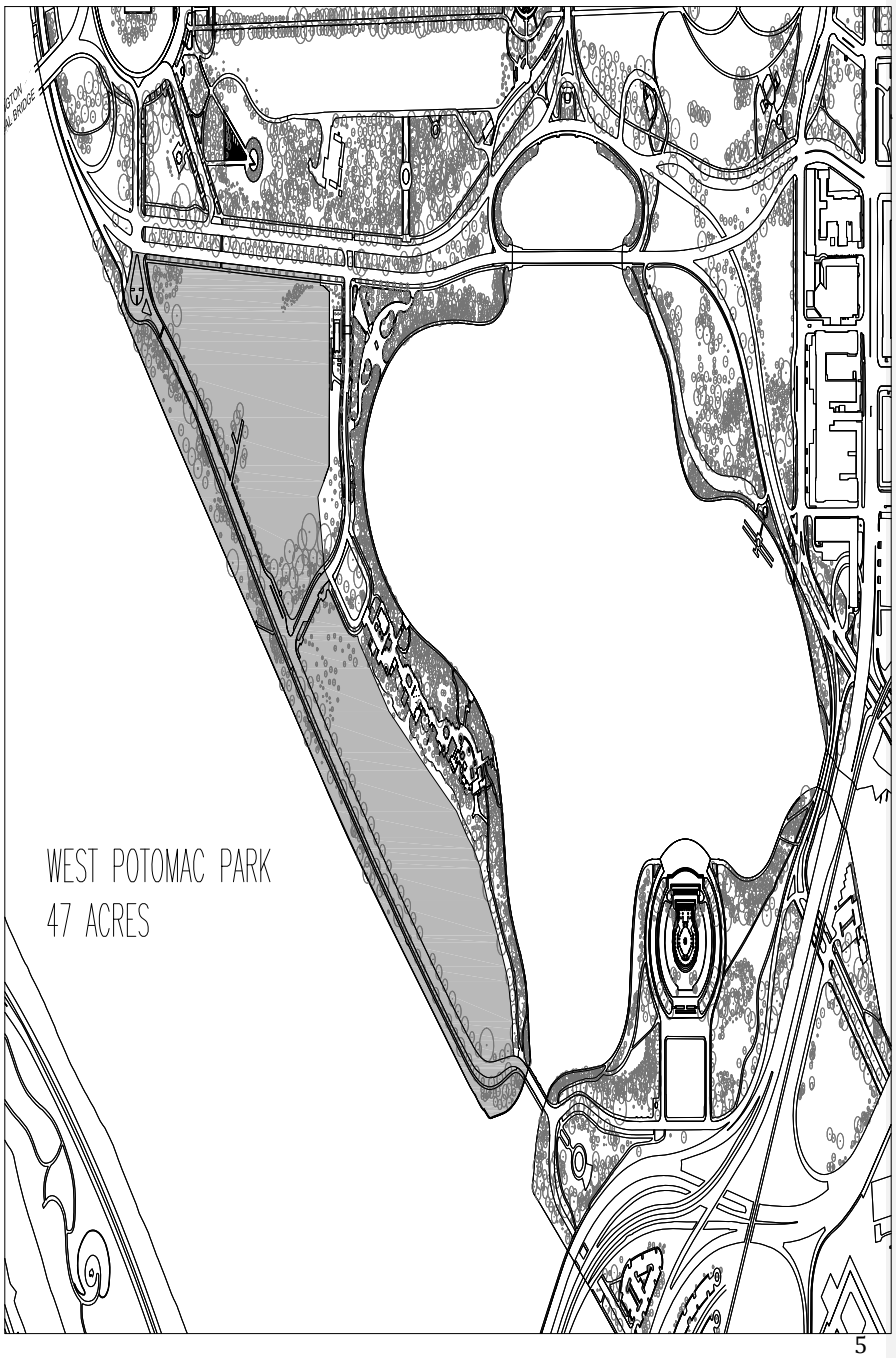
The initial evaluation process identified several possible locations for the proposed 2-day music festival. Hain's Point was initially eliminated from consideration based on the small size of the site and difficulty of access/egress. Additionally, it would be harder to establish a clear link between the educational mission of the event and a location at Hains Point. The 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 part of, yet separate from, the National Mall core, and is within walking distance of many iconic memorials, monuments and historic sites. Since all nearby 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 the cause there.

Since the event's relevance to the location in which it is held is a key criteria for special events permits, NAMA and the Trust see West Potomac Park as an ideal site, 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 other events. After a secondary review and analysis, for reasons previously identified as well as conflicting permits for other events on the required dates, East Potomac Park cannot be recommended as an alternative site for the Landmark Music Festival.

APPENDIX I: LOCATION MAPS

Formatted: Font: (Default) Helvetica




WEST POTOMAC PARK
47 ACRES

APPENDIX II

EAST POTOMAC PARK: DETAILED SITE EVALUATION

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, (with two active at once) 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 less than 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 bottlenecking 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

We began the evaluation process very open to several possible locations for the festival, but initially eliminated Hains Point from consideration as a ticketed event location based on 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.~~
~~significant safety concerns stemming from limited access to the end of East Potomac Park and the 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 goal of holding a cause-driven special event in -- and in support of -- the National Mall and Memorial Parks.~~

United States Department of the Interior

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

Evaluation of East Potomac Park as a Music Festival Site

During the planning process for the Landmark Music Festival, multiple sites were considered as a potential location for the ticketed portion of the festival. NPS concurred with the Trust for the National Mall and the production partner C3 Presents that West Potomac Park was the most appropriate site.

The Landmark Music Festival was created to help celebrate and restore the National Mall.The event is intended to jumpstart participation in the Trust for the National Mall's broader grassroots campaign, as well as to support the park's centennial goals around millennial engagement and connecting to future stewards. Primary site evaluation criteria included safety and logistics for hosting a large-scale event with ample room to educate, engage and entertain 30,000+ attendees. Evaluations followed the NPS permit and special event regulations, keeping an eye towards the festival's relevance to the space in which it is held.

Below is an outline of the pros and cons of two potential primary event sites: East Potomac Park (specifically the usable easternmost portion of the park, Hains Point) and West Potomac Park, south of Independence Ave. *(Note: see maps of each site in the appendix for reference.)*

KEY CRITERIA	EAST POTOMAC PARK	WEST POTOMAC PARK
APPROPRIATENESS OF EVENT TO MISSION OF SPACE	+ Commonly used for recreational purposes and is regularly the site of recreational and charitable events such as walks and footraces; not part of the National Mall proper	+ Commonly used for recreational purposes and is regularly the site of recreational and charitable events such as walks and footraces; part of the National Mall proper , and in proximity to other sites on the National Mall which connect to the purpose and mission of the park.
IMPACT ON VISITORS	+ Because it is geographically removed from the monumental core, festival would have minimal impact on park visitors wishing to explore tourist attractions.	+ No monuments will be closed and minimal street closures expected (parts of Ohio Drive and a portion of Independence Ave.)

		- More centrally located so impact on city traffic is greater. Noise from festival will affect MLK and FDR visitors.
KEY CRITERIA	**EAST POTOMAC PARK**	**WEST POTOMAC PARK**
SIZE OF EVENT FOOTPRINT	- 21 acres Cannot safely and logistically accommodate event as planned and booked (30,000+ festival attendees; 5 stages with two active at once; educational activities and concessions)	+ 47 acres Ideal size and event flow for festival as planned and booked (30,000 festival attendees; 5 stages with two active at once; educational activities and concessions).
EGRESS /ACCESS	- 2 access points 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 bottlenecking plus an *additional* emergency exit for egress	+ 3 access points Allows for 2 visitor exits plus an additional emergency exit for improved safety
GEOGRAPHIC ACCESSIBILITY	- remoteness of location hinders accessibility: not reasonable walking distance from Metro stations, WMATA bus stops, Circulator or hotels	+ geographically accessible for visitors given walking distance from Metro station, new Circulator route and many downtown hotels
CONNECTION TO EVENT CAUSE	- Greater distance from monumental core makes it harder to connect to cause during event and to encourage attendees to visit park sites before/after festival	+ ideally situated as part of the National Mall and within sight of monuments to physically connect to cause during event and encourage visits to park sites before/after festival
NEARBY AREA FOR PUBLIC EVENT	- No nearby site for public-facing event makes free component less integrated into overall festival	+ more adjacent or nearby options for public-facing component better integrates ticketed and free events

AVAILABILITY	- There is an pending permit for the American Diabetes Association Tour de Cure with 3500 participants on 9/26, as well as two athletic events (permits issued) on 9/26 and 9/27. - Heavy use of the golf course and tennis facilities creates logistical challenges for an additional large event to be staged on Hain's Point	+ the space identified for the Festival was available and reserved during initial planning.

Conclusion

The initial evaluation process identified several possible locations for the proposed 2-day music festival. Hain's Point was initially eliminated from consideration based on the small size of the site and difficulty of access/egress. Additionally, it would be harder to establish a clear link between the educational mission of the event and a location at Hains Point. The 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 part of, yet separate from, the National Mall core, and is within walking distance of many iconic memorials, monuments and historic sites. Since all nearby 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 the cause there.

Since the event's relevance to the location in which it is held is a key criteria for special events permits, NAMA and the Trust see West Potomac Park as an ideal site, 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 other events. After a secondary review and analysis, for reasons previously identified as well as conflicting permits for other events on the required dates, East Potomac Park cannot be recommended as an alternative site for the Landmark Music Festival.

APPENDIX I: LOCATION MAPS (see attached)

Project	Construction Cost (Millions)	
Lincoln Reflecting Pool Rehabilitation 2010-2012	$	36.0
Jefferson Seawall Rehabilitation 2010-2012	$	16.0
Mall Turf Phase 1 2013	$	15.0
Mall Turf Phase 2 2014-2016	$	13.0
Mall Turf Phase 3 2016-2017	$	8.0
DC War Memorial Rehabilitation	$	5.0
Constitution Avenue Road Rehab 2012	$	9.5
17th Street Levee 2015	$	10.0
WW2 Slurry Wall Repairs 2013-2015	$	4.6
Washington Monument Earthquake Repairs 2011-2013	$	11.0
Kutz Bridge Rehabilitation 2015	$	4.5
Parkway Drive Rehabilitation 2015	$	4.0
Construct American Veterans Disabled for Life Memorial 2014	$	25.0
MLK Memorial Quote Repair 2013	$	0.8
Total:	$	162.4

FY 2013 End of Year Project Spending Plan - Divisions of Professional Services and Facility Management

Description	Account #	Qty	Unit	Unit Price	Amount	Notes	PMIS/Status
Install Post and Chain - parkwide areas		1	ls		$ 48,375.00	PR submitted	Need PMIS statement (use 63436 as a guide)
Cyclic Tree Pruning and Removal		1	ls		$150,000.00	BPA Contract is ready to use	127124E
Turf Renovation Projects - various sites *		varies		see below	$775,527.48	BPA Contract is ready to use	Modify 151095 or create a new statement
Brentwood Fence along entire perimeter and Brentwood Electronic Security Gates		1	ls		$ 169,345.00	PR submitted	Need PMIS statement
KWVM Fountain Filter Repairs		1	ls		$ 50,000.00	PR submitted	Need PMIS statement
Hazmat Shed		1	ls		$ 43,000.00	PR submitted	135189
Ford's Theatre Exterior Painting		1	ls		$ 190,000.00	PR submitted, with NCR contracting	196505
Repair Bucket Truck		1	ls		$ 30,000.00	PR submitted	Need PMIS statement
TOTAL					$ 1,456,247		
* Turf Renovation Projects							
Project can be broken down by area:							
Cost Center	Amount						
World War II Memorial	$9,263.73						
National Mall	$168,724.00						
Potomac Parks	$77,402.60						
Uptown Parks	$78,806.15						
Washington Monument	$441,331.00						
Total	$775,527.48						

FY 2014 End of Year Project Spending Plan - Division of Professional Services

Priority (High, Meduim, Low)	Project Description	New or Existing Activity	Qty	Unit	Unit Price	Amount	Date Submitted	Notes	Status
H	Water main from Main Ave to Buckeye Drive	New				?			Ned update estimate
H	Install Porous Pavement Parking Areas	New							
	1. FDR Service Vehicle Parking		1	ls		$ 15,870.00		Plans/specs ready by 6/15	Ned update estimates
	2. Ash Road Service Vehicle Parking		1	ls		$ 11,040.00		Plans/specs ready by 6/15	
	3. Case Bridge Storage Area		1	ls		$ 26,500.00		Plans/specs ready by 6/15	
H	Install Roll-up Doors at Salt Bins	Ex.	4	ea	$20,000.00	$ 80,000.00		Plans/specs ready by 6/15	
M	Install Post and Chain - parkwide areas	New	1000	lf	$45.00	$ 45,000.00		Contract ready docs by 5/30/2014	
M	Hains Point Stormwater Demo project	New	1	ls		$ 36,400.00		Need RM compliance	
H	MLK Safety Fence at Tidal Basin edge	New	1	ls		$ 50,000.00		Plans with RM, need compliance	
L	Lincoln Memorial Restroom Rehab	New	1	ls	$175,000.00	$ 175,000.00		Plans/specs at 90%	
M	Tree Replacement	Ex.	1	ls	$75,000.00	$ 75,000.00		BPA Contract is ready to use	Jeff update
L	Tree Pruning and Removal, Stumps	Ex.	1	ls		$100,000.00		BPA Contract is ready to use	Jeff update
L	Brentwood Fence - change to black	New		lf		$ 110,000.00		Low Priority	?????
M	Purchase color printer (shared with Permits)	New	1	ea	$5,000.00	$ 5,000.00		Quotes ready by 6/1/2014	
L	Shrub Replacement	Ex.	1	ls	$25,000.00	$ 25,000.00		Need 3 quotes and inventory	
	TOTAL					$ 754,810			

Facilities Management											
FDR RESTROOMS -CREW											
Ronald Price	Regular Rate				Overtime Rate						
WG 8/5	26.99				40.485						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:01 AM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:30 PM	12.5	$506.06			
			Total	$0.00			Total	$506.06			
		total hrs	0		Subtotal	**$506.06**					
						Total hrs	12.5				
Douglas Everette	Regular Rate				Overtime Rate						
WG 3/5	17.31				25.965						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:01 AM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:30 PM	12.5	$324.56			
			Total	$0.00			Total	$324.56			
		total hrs	0		Subtotal	**$324.56**					
Bryan Bolden	Regular Rate				Overtime Rate						
WS 3/5	17.31				25.965						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	3:30 PM	3:31 PM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:30 PM	12.5	$324.56			
			Total	$0.00			Total	$324.56			
		total hrs	0		Subtotal	**$324.56**					
Kevin Lofgren	Regular Rate				Overtime Rate						
WG 3/1	14.84				22.26						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	3:30 PM	3:31 PM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:30 PM	12.5	$278.25			
			Total	$0.00			Total	$278.25			
		total hrs	0		Subtotal	**$278.25**					
Donald Locks-Lewis	Regular Rate				Overtime Rate						
WG 5/5	21.26				31.89						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	3:30 PM	3:31 PM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:30 PM	12.5	$398.63			
			Total	$0.00			Total	$398.63			
		total hrs	0		Subtotal	**$398.63**					

SYLVAN RESTROOM CREW										total hours	
										0	$0.00
	Regular Rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	3:30 PM	3:31 PM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	3:00 PM	10:30 PM	7.5	$0.00		0	0.00
			Total	$0.00			Total	$0.00			
		total hrs			Subtotal	**$0.00**					
	Regular Rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	3:30 PM	3:31 PM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	3:00 PM	10:30 PM	7.5	$0.00			
			Total	$0.00			Total	$0.00			
		total hrs			Subtotal	**$0.00**					
	Regular Rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	3:30 PM	3:31 PM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	3:00 PM	10:30 PM	7.5	$0.00			
			Total	$0.00			Total	$0.00			
		total hrs			Subtotal	**$0.00**					
				Total Labor	**$1,832.06**						
FDR /WAMORestroom Materials	# units	Price	Total								
Toilet Paper rolls	0	$0.00	$0.00								
Paper towels	0	$0.00	$0.00								
Cleaning supplies	0	$0.00	$0.00								
		Total	$0.00								
					SubTotal Materials	**$0.00**				TOTAL	
										521.8096	**$521.81**
					Total Mat&Labor	**$1,832.06**					
	Regular Rate				Overtime Rate		Reg Rate				
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	2:00 PM	2:01 PM	0	$0.00	10:00 AM	10:01 AM	0	$0.00		TOTAL	
27-Sep	2:00 PM	2:01 PM	0	$0.00	3:00 PM	10:30 PM	7.5	$0.00		191.304	**$191.30**

			Total	$0.00			Total	$0.00			
					Subtotal	**$0.00**					
MLK RESTROOMS											
	Reg Rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	2:00 PM	2:01 PM	0	$0.00	10:00 AM	10:01 AM	0	$0.00			
27-Sep	2:00 PM	2:01 PM	0	$0.00	3:00 PM	10:30 PM	7.5	$0.00			
			Total	$0.00			Total	$0.00			
					Subtotal	**$0.00**					
	Reg rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	2:00 PM	2:01 PM	0	$0.00	10:00 AM	10:01 AM	0	$0.00			
27-Sep	2:00 PM	2:01 PM	0	$0.00	10:00 AM	10:30 PM	12.5	$0.00			
			Total	$0.00			Total				
					Subtotal	**$0.00**					
	Reg Rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:01 AM	0	$0.00			
27-Sep	7:30 AM	7:31 AM	0	$0.00	10:00 AM	10:30 PM	12.5	$0.00			
			Total	$0.00			Total	$0.00			
					Subtotal	**$0.00**					
	Reg Rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	2:00 PM	2:01 PM	0	$0.00	10:00 AM	10:01 AM	0	$0.00			
27-Sep	2:00 PM	2:01 PM	0	$0.00	10:00 AM	10:30 PM	12.5	$0.00			
			Total	$0.00			Total	$0.00			
					Subtotal	**$0.00**					
	Reg rate				Overtime Rate						
	Regular Hours		Total hrs	Regular Cost	Overtime Hours		OT hrs	Overtime Cost			
26-Sep	2:30 PM	2:31 PM	0	$0.00	10:00 AM	10:01 AM	0	$0.00			
27-Sep	2:30 PM	2:31 PM	0	$0.00	10:00 AM	10:30 PM	12.5	$0.00			

			Total	$0.00			Total	$0.00			
					Subtotal	**$0.00**					
					Grounds Labor Total	**$0.00**					
FDR /WAMORestroom Materials	# of supplies	Price	Total								
Toilet Paper rolls	25	$0.00	$0.00								
Paper towels	5	$0.00	$0.00								
Cleaning supplies	25	$0.00	$0.00								
		Subtotal	**$0.00**								
			Labor and Materials		Total	**$0.00**					
				Total Labor and Materials		**$1,832.06**					