

To: All Recipients of the prospectus, CC-GOGA002-09, to operate year round hostel overnight accommodations related services located within Golden Gate National Recreation Area.

**CC-GOGA002-09 – Modification #2
Amendment of Solicitation and Responses to Questions**

AMENDMENT OF SOLICITATION

NPS is amending the prospectus issued in solicitation #CC-GOGA002-09 as follows:

1. *Exhibit A: Operation Plan* Section 9A(13) Membership Services is amended by:
 - a. Adding the following sentence to the section: “If Membership Services are provided by the Concessioner, these services must be equally available to the general public.”

RESPONSES TO QUESTIONS FOR SOLICITATION # CC-GOGA002-09

1. Please provide copies of the latest interior and exterior fire and life safety inspections of the Concession facilities as well as any documentation of remedial action taken as a result of the last inspection. Planning documents will suffice for actions contemplated, but not taken.

Fire inspections are conducted by the Presidio Fire Department under agreement with the National Park Service (“Service”). See attachment A.

2. Please provide copies of the last US PHS inspections or San Francisco Department of Environmental Health inspections if US PHS not complete for the 3 years including 2008.

The San Francisco Department of Environmental Health does not inspect hostels (or any other operations on NPS property). See attachment B for United States Public Health Service (USPHS) inspections.

3. Please address the loss of dedicated employee housing. May employee housing be re-established in the remaining hostel space at Fort Mason? At Fort Berry?

At Fort Barry, there is no change to the employee housing available; existing employee housing is retained. At Fort Mason, the Service’s believes that adequate housing is available in the local market and it does not need to be provided on-site. The Ft. Mason employee housing was provided around the

year 1997. From 1980 to 1997 the Ft. Mason Hostel operated without this housing.

4. Are current concession employees governed under any collective bargaining agreement? Does the Service contemplate this as a requirement of the new concession?

Current concession employees are not covered at this time under any collective bargaining agreement. As for the future, the new concession contract requires the concessioner to comply with all applicable laws, including those governing relations between unions and employers.

5. Please define “recreation area boundaries” as pertains to the Operating Plan Page 12 Section 6(b).

Recreation area boundaries are defined as the congressionally authorization legislative boundaries of the Golden Gate National Recreation Area. Maps on the park website show this boundary. <http://www.nps.gov/goga/planyourvisit/maps.htm>

6. What limit does the Service plan on placing on the number of rental bicycles available to visitors?

The Service will work with the new concessioner to determine an appropriate limitation on number of rental bicycles based on the facility requirements for bicycle storage and availability of those facilities within the assigned area. Currently there are very limited facilities available for indoor storage. Additionally, the Service anticipates bicycle rentals will be targeted to hostel guests rather than the general public, due to parking issues at Forts Barry and Mason. These concerns suggest bicycle fleets at each site should number less than 25, and potentially much smaller.

7. Will other types of transport vehicles be allowed for rental? Two-seater tricycles, electric personal transporters? Will the Service consider a dedicated shuttle vehicle between Fort Berry and Fort Mason?

Other non motorized vehicles may be considered as part of the bicycle rental proposal for authorized services. Motorized vehicles will not be considered. Transportation services are neither required nor authorized by the new concession contract.

8. Regarding membership services, will the Service authorize a member lodging rate or privilege not available to non-members? Will the Service authorize a members only reservation system accessible online that is not available to non-members? Is a fee for membership currently authorized and what is the current approved rate?

Preferential treatment of members in terms of reservation or booking privileges is not authorized under the existing permits or new concession contract. Discounting rates for members, as any discount below the approved rate, is authorized. The Service does not currently set membership rates as it is not included in the prior concession permit, however Memberships are included as Authorized Services in the New Contract. If the next concessioner chooses to provide these services at Ft. Mason and Ft. Barry Hostels, memberships will be subject to Service rate approval, counted as gross receipts, and subject to franchise fee. To help further clarify the authorized use of Memberships the Service has amended the New Contract and more specifically the Operating Plan (Exhibit A to the New Contract). The amendment is located at the end of this document.

9. Will the Service require point to point reservation services as a part of the reservation system such that visitors to one location can conveniently book another affiliated property? Does the point system for the response document have a bias towards maintaining the properties as participants in the international hostel movement?

The Service does not require a reservation system beyond booking rooms at the Fort Mason and Fort Barry Hostel and does not have specify criteria for reservations other than that set out in section 9(a) of the operating plan (which is Exhibit A to the New Contract).

10. Will the Service consider allowing blocks of reservations made available to organizers of Fort Mason Center or 1Fort Mason events?

The new concessioner can coordinate with Fort Mason Center and Food From Parks/ 1 Fort Mason on group accommodations.

11. Are there any Statutory Mandated Corrective Measures that have been identified by the Service at this time?

No.

12. Is the required Project Review Process and design requirements for non-cyclic repair and maintenance projects inclusive in the approved use of the Repair and Maintenance Reserve fund?

Prioritizing projects for use of Repair and Maintenance Reserve process will be a collaborative process between the Service and the Concessioner. Most Repair and Maintenance Reserve projects will require Project Review, specifically National Historic Preservation Act (NHPA) Section 106 Compliance. This will be performed prior to final approval and notice to proceed on any particular project.

13. Are deferred maintenance projects that exist at the time of the contract signing eligible for inclusion in the approved use of the Repair and Maintenance Reserve fund since they should have been accomplished by the prior concessioner or the Service?

Yes, Repair and Maintenance Reserve funds can be used to correct existing and future Deferred Maintenance as long as the projects meet the requirements of the Repair and Maintenance Reserve (described in section 9(c) of the New Contract) including being non-recurring on a 7 year timeframe.

14. Do repairs to facility utilities including water, sewer, natural gas and electrical services that extend the useful life of the component 7 or more years qualify as inclusive in the Repair and Maintenance Reserve fund?

Repair and Maintenance Reserve funds may only be used on a project basis to carry out repair and maintenance that is non-recurring within a seven year time frame. As such, this Reserve is utilized primarily for component renewal or replacement, not periodic repairs that are the concessioner's responsibility exclusive of funds contained in the Repair and Maintenance Reserve.

15. When the annual value of approved uses of the Repair and Maintenance Reserve fund exceed 8% of gross revenues as defined in the Contract, will the Concessioner be given credit for ensuing year(s) expenditures to offset the project amount approved that is in excess of the amount available in the current year?

No. The New Contract requires that the monthly debiting mechanism set out in its section 9(c)(3) be used to fund the Repair and Maintenance Reserve. That mechanism provides only for debiting to that Reserve every month in the amounts specified; no provision is made for advance credits. In addition, section 9(c)(4) identifies the balance in the Repair and Maintenance Reserve as the source of funds for Repair and Maintenance Reserve projects. To address these constraints, the Service will work with the concessioner to sequence projects funded out of the Repair and Maintenance Reserve to make use of available funds. Please note that whatever balance may exist in the Repair and Maintenance Reserve, the concessioner at all times remains responsible under the contract to carry out repair and maintenance of the Concession Facilities.

16. Does the current concessioner and the Service have an approved Integrated Pest Management Plan? If so, please reference and provide access to the Plan.

The prior concessioner and Service to date have coordinated on pest management issues, but without a specific plan as it was not required in the prior permits.

17. What percentage of hostel bookings are made online through the Hostels International booking engine? Will the HI system continue to be available to the new concessioner?

The prior concessioner reports to the Service that a high percentage of bookings come through HI-USA (www.hiusa.org) and the local Golden Gate Council (www.norcalhostels.org) websites. The Hostelling International reservations system is not under control of the Service; but rather a result of the existing operator pursuing a relationship with Hostelling International (HI) and meeting their terms and conditions to be listed as a HI hostel. The Service recommends that Offeror's contact HI directly to determine what would be required to continue the HI affiliation should they be interested in continuing that relationship.

18. What is the Service's policy regarding maintaining a portion of the Repair and Maintenance Reserve as an emergency fund?

Funds in the Repair and Maintenance Reserve are intended to be actively used throughout the contract to carry out projects of repair and repair and maintenance that is non-recurring within a seven year time frame so that Concession Facilities will continue to be maintained. Holding back some portion of those funds, albeit for possible emergencies, is not consistent with the intent that maintenance be kept current through active use of the Repair and Maintenance Reserve, in addition to the use of other concessioner funds for conducting repair and maintenance required under the contract.

19. Can Repair and Maintenance Reserve funds generated by revenue at Fort Mason be used for repairs at Fort Barry and vice versa?

A single Repair and Maintenance Reserve is established under the contract, and it may be used, consistent with the restrictions of section 9(c) of the contract, for any Concession Facilities, whether at Fort Mason or Fort Barry.

20. We observed during the walk around and were informed that there is a severe sewage back up problem at the Fort Barry site. What will be the responsibility of the new concession regarding this pre-existing condition?

Facilities are assigned to the new concessioner "As-Is". All deferred maintenance and any other current issues ("pre existing conditions") will be the responsibility of the new concessioner.

With regards to the specific Ft. Barry sewer back-ups, it is not unusual that dated Army-built infrastructure performs poorly when handling storm drainage in addition to waste flows. The prior Concessioner has reported 3 incidents in over the past three years of clogging resulting in sewer back-up into the basements of Building 937 or Building 941 at Fort Barry. The Concessioner

typically is responsible for the unclogging efforts to restore immediate functioning of the waste system, and the Service and Concessioner have coordinated on infrastructure reconfiguration to improve long term system performance.

21. What are the annual utility expenses (electric, gas, NPS water/sewage) incurred by the existing operation? We request that the Service obtain copies of all utility bills for the last year from the current operators and provide same to bidders. At minimum, please provide meter or account numbers for reference to utility company records.

See attachment C for utility information.

22. Please provide a list of current (or proposed) equipment, furnishings and fixtures that account for the personal property investment projection of \$368,700 as provided by NPS in the solicitation.

This estimate was based on the existing concessioner's Annual Financial Report reported book value of personal property and not based on a specific list of equipment. As a reminder, the new concessioner is not required to purchase the prior concessioner's personal property.

23. The RFP identifies roof replacement at Fort Mason Bldg 240 and refurbishment of Bldg 241 for possible group accommodation; are there any deferred maintenance project lists that have been developed as a result of the Facility Condition Assessment (FCA) required to prepare the solicitation? Is the FCA for Fort Berry and Fort Mason available?

The current Facility Condition Assessment is being updated as part of a Concessions Asset Management Plan that will inform decisions moving forward. Relevant excerpts from the 2004 Condition Assessment are provided in Attachment D. Some of these deficiencies have been corrected.

24. Regarding staff housing: is the upstairs apartment, currently in use, available for staff housing by the concession?

Yes, the apartment on the second floor of the Fort Mason hostel will be available for staff housing.

25. Is the current Risk Management Plan for the facility available from the Service?

No. The Service and Concessioner have coordinated on Risk Management, but a specific plan was not a requirement of the prior permit.

26. Can the services of a special events caterer (third party agreement) be used to support approved activities that are beyond the food and beverage capacity of the facility?

Yes, with approval of the Service.

27. What is the "Other" revenue referenced in the Exhibits 10 and 11 Gross Receipts in the Business Summary.

Fort Barry 2008 Other Income: Merchandise: \$4,963, Donations: \$2,909, Forfeit Income: \$9,329

Fort Mason 2008 Other Income: Merchandise: \$15,941, Donations: \$3,187, Forfeit Income: \$22,734

Forfeit Income is defined as guests that have prepaid but never show up and do not receive a refund because of the refund policy

28. Would the Service consider extending the RFP response date by 30 days to allow for full answers to these and other submitted questions?

At this time, the Service does not wish to extend the Prospectus response date.

29. What is the NPS definition of Capital Improvement? Is component renewal (as defined in Contract Exhibit E: Maintenance Plan) covered under this definition and subject to inclusion in the 8 % maintenance reserve?

Capital Improvement is defined in Subpart G of 36 CFR Part 51, Concessions Management Regulations found in Appendix F to the Prospectus. Component renewal may or may not be covered under this definition, depending on the specific project. The concessioner is prohibited, by section 8(a) of the contract from constructing any Capital Improvements.

30. How would it be handled if there was an unexpected, emergency situation which met the NPS definition of capital improvement but there weren't adequate funds in the maintenance reserve?

The concessioner is prohibited, by section 8(a) of the contract from constructing any Capital Improvements. Any required Capital Improvements are the responsibility of the Service.

31. Will it be possible for the Concessioner to frontload the maintenance reserve in order to accomplish some of the capital projects earlier in the contract term?

Not without amendment of the Contract. See the response to question #15, above.

32. Since the properties are being offered “as is”, are condition reports going to be made available to the potential bidders prior to bid submission?

The current Facility Condition Assessment is being updated as part of a Concessions Asset Management Plan that will inform decisions moving forward. A summary of the 2004 Condition Assessment identified deficiencies is provided in Attachment D. Some of these deficiencies have been corrected.

33. I suggest you take a look at cell B45 on the Assumptions tab in the published excel spreadsheets for the RFP. Pretty obvious that the formula is incorrect for that whole row. There are several other hidden columns that affect the calculated cells on the Income Statement tab including % columns for years 7 - 9. Just doing our due diligence and we have discovered anomalies such as this in other RFP's. Could you provide guidance as to whether we should just fix our version or wait for the corrections to be posted.

As stated on page 1 of the Business Opportunity section of the Prospectus, the Service does not warranty any formulas in the excel spreadsheets. Offerors are responsible for undertaking appropriate due diligence with respect to all aspects of the Prospectus.

ATTACHMENT A
FIRE INSPECTIONS

Following is the most recent inspection for Fort Mason. Service is still retrieving the inspection for Ft. Barry and it will follow under separate cover.



NATIONAL PARK SERVICE
STRUCTURAL FIRE MANAGEMENT
Golden Gate National Recreation Area
201 Fort Mason
San Francisco, California 94123
(415) 561-4221



Inspection Details for: 240 Pope St, Ft Mason

Inspection #12510205924511000

Date: 12/17/2007

Inspector: Day

Occupant's Representative: John

General Comments:

Violations/Deficiencies:

- Location: Washer and dryer room.
Violation/Deficiency: FE-1: Insufficient Number Of Fire Extinguishers Installed--Code Ref: NFPA 10: 5.1.1
Corrective Action: Install 10 lb. ABC fire-extingulsher.
Status: Corrected
Date Corrected:
- Location: Interior stairway, hallways running east and west.
Violation/Deficiency: OTH-1: Other/Not Listed (See Comments)--Code Ref:
Corrective Action: Install addressable smoke detectors in each hallway.
Status: Uncorrected
Date Corrected:
- Location: Main office.
Violation/Deficiency: OTH-1: Other/Not Listed (See Comments)--Code Ref:
Corrective Action: Maintain aisles for egress. Clearance for portable heaters is 3"--Code Ref: NFPA 1, 42.4.2.4.
Status: Corrected
Date Corrected:
- Location: Interior stairway, bottom floor hallways running east and west.
Violation/Deficiency: OTH-1: Other/Not Listed (See Comments)--Code Ref:
Corrective Action: Install addressable smoke detectors in each hallway.
Status: Uncorrected
Date Corrected:

Re-Inspection Required? Yes

Re-Inspection Date: 2/17/08

NOTICE: You are required to correct the violations and/or deficiencies listed above that are marked as uncorrected prior to the re-inspection date. Failure to do so may result in further action. Your help in keeping the Ft Mason community fire safe is greatly appreciated. Please contact the Fire Protection Inspector listed if you have any questions or need assistance.

Inspector's Signature:

ATTACHMENT B
PUBLIC HEALTH INSPECTIONS



Park: Golden Gate NRA	Region: PWR	Date: 4/17/06
Estab: Fort Mason Hotel - Cafe Franca		
NPS / Public Health Consultant: Robinson		

Type of Establishment: Restaurant Bar Snack Bar Grocery Temporary Self-Prep Kitchen

Type of Inspection: Routine Follow-up Pre-Opening Investigation

General Description / Changes In Operation:
Staff: - Nikki, experience (breads, sandwiches). No one ServSafe certified.
Menu: - Leftovers are not kept. All soups are vegetarian (pre-packaged).
Facility: - new wire shelving.
Operation: - Extended lunch hrs 7³⁰-4⁰⁰P. 5⁰⁰-10⁰⁰P.

Areas not evaluated this visit OR needed follow-up:
 - Cooking of tuna.

System Strengths:
 - Very simple operation, no raw meats, limits foodborne illness
 - Operator open, responsive to recommendations.

Controls For Foods That Are Not Cooked:
 - Gloves, tongs to prevent barehand contact.
 - Cookies, etc. are individually wrapped.
 - Bleach solution (250ppm) available to sanitize food prep surfaces.
 - Color coded cutting boards used in self- prep kitchen.

Controls For Foods That Are Cooked & Served:
 - Soup held hot above 135F.

Controls For Foods That Have Complex Preparation:
 - All heaters have thermometers
 - Log on refrigerator temps daily.



Establishment: Fort Mason 74

Date: 4/17/06

System Weaknesses / Code Violations:

Critical	Repeat	Code Reference	Description / Remarks
<u>NOTES</u>			(1) Operator (Justin) reports that leftover soup is tossed at the end of the day instead of cooled as previously reported. This will reduce the hazard associated w/ cooling/reheating.
			(2) Previous report recommended installing an air gap on the 3-compartment sink drains. This may not be necessary if the City allows a direct connection.
			(3) Cafe cutting boards are currently cleaned/sanitized in 1-compartment sink in cafe. This is not adequate. It must either be cleaned in the dishwasher or a 3-compartment sink.
			(4) Gloves are worn when preparing sandwiches. However, no handwashing between glove changes is done. Money is handled by the food preparer. It is especially important that hands be sanitized before food prep. Recommend disinfectant finger dip as temporary solution until

Agreements / Actions to Strengthen Food Safety:

of Critical Items 0

of Non-Critical Items 0

Rating SAT

NPS Public Health Consultant
 Park Representative
 Operator / Person In Charge

Paul Delmonico
[Signature]
[Signature]

Date: 4/17/06
 Date: _____
 Date: 4.17.06



Addendum

Establishment: Fort Mason YHDate: 4/17/06

Handwash sink is installed in the food prep area -

(5) In self-prep kitchen, the disinfectant was in the middle sink. This sink should be used as rinse before sanitizing in 3rd sink. (Wash - Rinse - Sanitize).

(6) The small reach-in refrigerator below the espresso machine was not maintaining milk temperature below 41 F. Recommendation: Since this is a residential unit, I recommend that the dairy be kept in either of the commercial reach-ins.

(7) Frozen mac & cheese was left to thaw at room temperature. Thawing must be done under refrigerator to prevent any part of the food from rising above 41 F.



Park: <u>Golden Gate NRA</u>	Region: <u>PWR</u>	Date: <u>10/16/06</u>
Estab: <u>AYH - Fort Mason</u>		
NPS / Public Health Consultant: <u>Robinson</u>		

Type of Establishment: Restaurant Bar Snack Bar Grocery Temporary

Type of Inspection: Routine Follow-up Pre-Opening Investigation

General Description / Changes In Operation:

Staff: - One new employee (Cafe) - no certified experience. Just promoted to senior supervisor.
Equipment/Facility: - New commercial reach-in for behind Cafe counter expected soon.
 - handwash sink expected this winter
Operations: - written checklists for opening, cleaning up Cafe. Hours of operation changed to Fall hours (1 hour closed, 1 hour earlier for lunch).
Menu: - no changes.
Misc:

Areas not evaluated this visit OR needed follow-up:



System Strengths:

- Simple operation reduces chance of cross contamination
- Low staff turnover, high morale.
- Very responsive to recommendations for improvement.

Controls For Foods That Are Not Cooked:

Cafe:

- Clear, consistent date labels.
- w. pong solution above 50 ppm, wiping cloth stored in soln
- tongs used for self-service of bagged pastries.
- sign for apples to wash before eating.

Self Prep Kitchen:

- Sign to store plates + pans upside down.

Controls For Foods That Are Cooked & Served:

Controls For Foods That Have Complex Preparation:

- All refrigerators had thermometers, temps all below 41F.
- Coffee dairy kept under 41F.
- Tuna salad in sandwich prep reach-in below 41F.



Establishment: AY14 - Fort Mason

Date: 10/16/06

System Weaknesses / Code Violations:

Critical	Repeat	Code Reference	Description / Remarks
		4-501.12	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. <u>To wit:</u> cutting board for Cafe sandwich prep table are scratched and scored.
X		2-301.14 3-301.11	Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep (E) After engaging in other tasks that contaminate the hands. <u>To wit:</u> Cafe employee handles cash then puts away clean dishes without washing hands

NOTES: (1) Boxes, etc were seen ~~and~~ placed on sandwich table cutting boards. This practice could contaminate the food contact surface.

Agreements / Actions to Strengthen Food Safety: NEW CUTTING BOARDS ARE TO BE PURCHASED FREQUENTLY. IN ADDITION CUTTING BOARDS WILL BE SENT THRU THE DISHWASHER DAILY. EMPLOYEES WILL WASH HANDS AT SINK BEFORE TRANSPORTING DISH RACK; IN ADDITION HAND WASH SINK WILL BE INSTALLED WITHIN THE NEXT 6 MONTHS IF AN EMPLOYEE IS TO HANDLE DISHES PRIOR TO HAND WASHING, HAND SANITIZER WILL BE USED. NOTICES WILL BE POSTED CONCERNING BOTH ISSUES.

of Critical Items _____ # of Non-Critical Items _____ Rating _____

NPS Public Health Consultant _____ Date: _____
 Park Representative _____ Date: _____
 Operator / Person In Charge _____ Date: _____



Establishment: A/1 - Fort Mason

Date: 10/14/06

System Weaknesses / Code Violations:

Critical	Repeat	Code Reference	Description / Remarks
			<u>NOTES: (2) While all food was clearly date-labelled, food labels were missing. Food must be labelled with common name, and a list of ingredients should be kept on the premises (3-602.11)</u>
			<u>(3) Tongs are used for customers to self-serve bagels + pastries. The tongs are currently set up such that the handles can contact the food and thereby contaminate it.</u>
			<u>(4) The small reach-in behind the Cafe counter is scheduled to be replaced with a commercial unit. In the mean time, milk should be stored in either sandwich prep reach-in or other reach-in.</u>
			<u>(5) Coffee cups/paper were stored right-side up. I recommend storing upside down to prevent bare-hand contact with cups.</u>
			<u>(6) Employees should be drinking from covered beverage containers.</u>
			<u>(7) Tomatoes stored directly on floor in Cafe Kitchen.</u>

Agreements / Actions to Strengthen Food Safety:

of Critical Items 1

of Non-Critical Items 1

Rating SAT

NPS Public Health Consultant
Park Representative
Operator / Person In Charge

Paul Palomares
[Signature]
Darryl Case

Date: 10/16/06
Date: 10/14/06
Date: 10.16.06



**National Park Service
Public Health Program**

Food Safety Report



Park Golden Gate **Establishment** AYH Fort Mason **Establishment Type** Snack Bar **Concessioner** AYH Fort Mason **Date** 4/17/2007

Public Health Consultant Paul Robinson **Phone** (510) 817-1375 **E-mail address** paul_robinson@nps.gov **Type of Inspection** Routine Inspection

Certified Manager Onsite

General Description / Changes in Operation

Café operation serving breakfast, lunch, and dinner daily to overnight guests and other customers. Continental style breakfast serving baked goods, coffee drinks and other hot and cold beverages, prepack cereals. Lunch service includes salads and sandwiches. For Dinner one dish is offered that was prepared, frozen, and reheated for service.
 STAFF CHANGES: staff turnover 5 staff since Dec 2006. New employees have been here 3-4 months, some experience in food service but no ServSafe certification. Manager not yet certified but intends to obtain this year. Also needs someone onsite who is certified at all times.
 FACILITY CHANGES: 1 new reach in behind café counter, 1 new sandwich prep fridge, new shelving.

Areas not evaluated this visit OR needed follow-up

~~Cooling of lasagna.~~

System Strengths

- Written and implemented food safety system
- Written and implemented sick leave policy
- Documented periodic self inspections
- Participatory management
- Knowledgeable food handlers
- Limited scope of operations
- Verified and documented temperatures
- No raw PHF
- Prepackaged food items
- Uses pre-processed ingredients

Other:

Controls for foods that are not cooked

- Food from an approved source
- Good refrigeration temperatures
- Good handwashing
- No bare hand contact with RTE foods
- Good use of utensils
- Contamination is prevented

Other:

Controls for foods that are cooked and served

- Not Applicable
- Foods cooked to minimum temperatures
- Foods cooked to order (holding minimized)
- Good hot holding temperatures

Other: not evaluated

Controls for foods that are cooked, chilled, and reheated

- Not Applicable
- Facility uses a blast chiller
- Facility uses 2" shallow pans
- Facility uses ice wands to aid in cooling
- Facility uses an ice bath
- Facility uses ice as an ingredient
- Cooling times and temperatures are verified periodically
- Foods are properly reheated

Other: tuna made from all chilled ingredients.

Code Violations / System Weaknesses

Critical Repeat	Code Reference	Description
<input checked="" type="checkbox"/> <input type="checkbox"/>	2-301.14	<p>*When to Wash</p> <p>FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLESERVICE and SINGLE-USE ARTICLE; and:</p> <p>(l) After engaging in other activities that contaminate the hands.</p> <p>Specific Observation No handwashing observed between handling money and handling food contact surfaces (plates, cups, utensils, etc.). This is a repeat Critical violation which would normally result in an Unsat score. However, due to the overall high level of food safety practiced, this will be waived for this inspection. If this repeats during the next inspection it will be considered a repeat Critical and an Unsat score will be given.</p>
<input checked="" type="checkbox"/> <input type="checkbox"/>	3-501.16(A2)	<p>*Cold Holding</p> <p>(A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under 3-501.19, and except as specified under ¶ (B) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained</p> <p>(2) At a temperature specified in the following:</p> <p>(a) 5°C (41°F) or less; or</p> <p>Specific Observation 1. Dairy products in counter reach-in were well above 41F. Unit not maintaining adequate temps. Air temp was 45F. 2. Coffee dairy in thermos all above 41F. (immediately discarded). Milk in tall reach in temperature varied, some above 41F (immediately discarded), probably due to product left at room temp for 30+minutes when delivered</p>
<input checked="" type="checkbox"/> <input type="checkbox"/>	3-501.17	<p>*RTE PHF, Date marking</p> <p>(A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D) and (E) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 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, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1.</p> <p>Specific Observation Few PHRTE foods were date labelled (deli turkey, ham, tuna salad).</p>
<input type="checkbox"/> <input type="checkbox"/>	3-602.11	<p>Food Labels</p> <p>(A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers.</p> <p>(B) Label information shall include:</p> <p>(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;</p> <p>(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;</p> <p>(3) An accurate declaration of the quantity of contents;</p> <p>(4) The name and place of business of the manufacturer, packer, or distributor; and</p> <p>(5) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient (Effective January 1, 2006).</p> <p>(6) Except as exempted in the Federal Food, Drug, and Cosmetic Act § 403(Q)(3) - (5), nutrition labeling as specified in 21 CFR 101 - Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling.</p> <p>Specific Observation Few PHRTE foods had food labels.</p>

Systemic Weaknesses



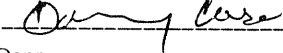
Agreements / Actions to Strengthen Food Safety

1. Handwash sink to be installed by next routine inspection.
2. Operator to contact milk co. to see if milk can be delivered when café staff is present. Verify temp when delivered. If greater than 41F then return to milk co. If milk co. unable to change delivery time, then operator will change milk companies. When delivered, milk will be put directly into refrigerators and not stored at room temp.

3. AYH Fort Mason

4/17/2007

3. Manager to go over procedure for date labeling all PHK IE food with staff. Also, Manager to become Serv Safe certified by next routine inspection. One other staff member at least also to become ServSafe certified.
4. Manager to develop and implement food labeling system. Start ingredients notebook. Posting reminder to staff outside fridge where items are to be stored as well as inside.

# of Critical Items	3	# of Non-Critical Items	1	Rating	Satisfactory
NPS Public Health Consultant				Date:	4/17/07
Park Representative				Date:	4/17/07
	Maria Banuelos Connell				
Operator/ Person in Charge				Date:	4.17. 7
	Danny				

Addendum

Additional Areas of Concern

Wiping cloths were not stored in sanitizer solution.

Sanitizer solution was below 50 ppm chlorine bleach.

Observed Temperatures

Maximum Cold Holding - 41F
Minimum Hot Holding - 135F

Product	Temperature	State			
* coffee 1/2 & 1/2 in thermos	45 °	Cold Holding	* coffee skim milk in thermos	46 °	Cold Holding
* counter reach in milk, cream cheese	45 °	Cold Holding	* tall reach in milk, 1/2 & 1/2	45 °	Cold Holding
* coffee low fat milk in thermos	51 °	Cold Holding			

General Comments

Most of the weakness noted in the previous inspection had been addressed. The operator continues to show good effort to minimize hazards to food safety

Items found out of temperature were immediately discarded by operator.

Operator described dinner food service. Frozen product is brought up to the café, thawed and reheated in the café oven, kept at room temp and reheated per individual order. Leftover is cooled for reservice. Since no hot holding available, leftover should be discarded.

Facility Comments

Temperature logs kept on all refrigerators daily.

Handwash sink has not yet been installed behind counter. The inconvenience results in little handwashing done, possible contamination of food contact surfaces.

Agreement to post notices regarding handwashing and using hand sanitizer has not been done.

For More Informatio

FDA Food Code is available at: <http://www.cfsan.fda.gov/~dms/fc05-toc.html>

NPS Public Health Program information is available at: http://www.nps.gov/ncro/Public_Health/inter/food/food.htm



**National Park Service
Public Health Program**

Food Safety Report



Park Golden Gate	Establishment Fort Mason Youth Hostel	Establishment Type Snack Bar	Concessioner AYH Association	Date 10/26/2007
Public Health Consultant Paul Robinson	Phone (510) 817-1375	E-mail address paul_robinson@nps.gov	Type of Inspection Routine Inspection	
Certified Manager Onsite <input type="checkbox"/>				

General Description / Changes in Operation

Café operation serving breakfast, lunch, and dinner daily to overnight guests and other customers. Continental style breakfast serving baked goods, coffee drinks and other hot and cold beverages, prepack cereals. Lunch service includes salads and sandwiches. For dinner one dish is offered that was prepared, frozen, and reheated for service.
EQUIPMENT: New handwash sink behind service counter in Café, new gas cooktops in self-prep kitchen.
STAFF: Javier - food service experience, certification expired; Lindsay - some food experience; Nathan - some experience, certified

Areas not evaluated this visit OR needed follow-up

Evaluate lunch or dinner prep.

System Strengths

- Written and implemented food safety system
- Written and implemented sick leave policy
- Documented periodic self inspections
- Participatory management
- Knowledgeable food handlers
- Limited scope of operations
- Verified and documented temperatures
- No raw PHF
- Prepackaged food items
- Uses pre-processed ingredients

Other:

Controls for foods that are not cooked

- Food from an approved source
- Good refrigeration temperatures
- Good handwashing
- No bare hand contact with RTE foods
- Good use of utensils
- Contamination is prevented

Other:

Controls for foods that are cooked and served

- Not Applicable
- Foods cooked to minimum temperatures
- Foods cooked to order (holding minimized)
- Good hot holding temperatures

Other: Not evaluated

Controls for foods that are cooked, chilled, and reheated

- Not Applicable
- Facility uses a blast chiller
- Facility uses 2" shallow pans
- Facility uses ice wands to aid in cooling
- Facility uses an ice bath
- Facility uses ice as an ingredient
- Cooling times and temperatures are verified periodically
- Foods are properly reheated

Other:

Code Violations / System Weaknesses

Critical Repeat **Code Reference** **Description**

3-602.11

Food Labels

(A) FOOD PACKAGED in a FOOD ESTABLISHMENT, shall be labeled as specified in LAW, including 21 CFR 101 - Food labeling, and 9 CFR 317 Labeling, marking devices, and containers.

(B) Label information shall include:

(1) The common name of the FOOD, or absent a common name, an adequately descriptive identity statement;

Specific Observation No food labels noted on PHRTE foods. This is a repeat non-critical violation, which would normally result in an overall Marginal report score. However, due to the general level of food safety, the Marginal score will be waived for this evaluation. If this violation recurs in the next routine inspection, then a Marginal report score will result.

Systemic Weaknesses

Agreements / Actions to Strengthen Food Safety

1. Operator will obtain labels where date, food can be put on same label.

of Critical Items 0 # of Non-Critical Items 1 Rating Satisfactory

NPS Public Health Consultant

Paul Johnson

Date: 10/26/07

Park Representative

Maria Banuelos Connell

Date: 10/26/07

Operator/ Person in Charge

John Dockery

Date: 10/26/07

John Dockery

Addendum

Additional Areas of Concern

A sponge was used to clean plates, etc. Sponges may not be used to clean food contact surfaces.

Tongs used for self-serve bagels are stored on the bagel trays. This may create a situation where the tong handle may contact the bagels creating a possible contamination. Ways to prevent this risk should be explored (wrap bagels individually, eliminate self serve and have café staff provide, eliminate bagels from menu, etc.)

The sandwich prep cutting board was discolored and badly scored. It should be replaced or sanded smooth.

The small reach-in refrigerator was not maintaining food temps below 41F. Temp on reach-in was adjusted.

Wiping cloths must be stored in sanitizer solution when not in use.

Wash and sanitize coffee dairy thermoses between uses. Verify that temp is kept below 41F at all times.

For cooling of soups, verify cooling method. Best approach to use shallow uncovered pan in reach-in.

Some deep cleaning needed in the café.

Microwave ovens in self-prep kitchen needed cleaning.

Wall mounted can opener in self-prep kitchen is difficult to wash and sanitize adequately.

Eggs were noted stored in the top shelf of one of the self-prep kitchen reach-ins. Provide signage to inform guests to store eggs, meats, raw PH food in plastic containers with lids, or on bottom shelf of reach-in.

Maximum Cold Holding - 41F
Minimum Hot Holding - 135F

Observed Temperatures

Product

Temperature State

deli meat - sandwich prep

39 ° Cold Holding

coffee dairy

38 ° Cold Holding

milk - tall reach-in

38 ° Cold Holding

General Comments

Great improvements over previous routine food safety evaluation!

Facility Comments

New handwash sink installed behind service counter in café.

Great signage throughout self-prep kitchen.

New gas cooktops in self-prep kitchen.

For More Informatio

FDA Food Code is available at: <http://www.cfsan.fda.gov/~dms/fc05-toc.html>

NPS Public Health Program information is available at: http://www.nps.gov/ncro/Public_Health/inter/food/food.htm



**National Park Service
Public Health Program**

Food Safety Report



Park Golden Gate **Establishment** Fort Mason Youth Host **Facility Type** Snack Bar **Concessioner** American Youth Hostels **Date** 5/9/2008

Public Health Consultant Paul Robinson **Phone** (510) 817-1375 **E-mail address** paul_robinson@nps.gov **Type of Inspection** Routine Inspection

Certified Manager Onsite

General Description / Changes in Operation

Café operation serving breakfast, lunch, and dinner daily to overnight guests and other customers. Continental style breakfast serving baked goods, coffee drinks and other hot and cold beverages, prepack cereals. Lunch service includes salads and sandwiches. For dinner one dish is offered that was prepared, frozen, and reheated for service.
EQUIPMENT: new tables and chairs in café, new bagel case and tongs.
STAFF: 7 new staff, all have some level of experience, one with certification.

Areas not evaluated this visit OR needed follow-up

Dinner prep and service

System Strengths

- Written and implemented food safety system
- Written and implemented sick leave policy
- Documented periodic self inspections
- Participatory management
- Knowledgeable food handlers
- Limited scope of operations
- Verified and documented temperatures
- No raw PHF
- Prepackaged food items
- Uses pre-processed ingredients

Other ingredients binder maintained.

Controls for foods that are not cooked

- Food from an approved source
- Good refrigeration temperatures
- Good handwashing
- No bare hand contact with RTE foods
- Good use of utensils
- Contamination is prevented

Other

Controls for foods that are cooked and served

- Not Applicable
- Foods cooked to minimum temperatures
- Foods cooked to order (holding minimized)
- Good hot holding temperatures

Other Not evaluated

Controls for foods that are cooked, chilled, and reheated

- Not Applicable
- Facility uses a blast chiller
- Facility uses 2" shallow pans
- Facility uses ice wands to aid in cooling
- Facility uses an ice bath
- Facility uses ice as an ingredient
- Cooling times and temperatures are verified periodically
- Foods are properly reheated

Other

Code Violations / System Weaknesses

Critical	Repeat	Code Reference	Description
<input type="checkbox"/>	<input type="checkbox"/>	3-304.14	Wiping Cloths, Use Limitation (A) Cloths in-use for wiping FOOD spills from TABLEWARE and carry-out containers that occur as FOOD is being served shall be: (1) Maintained dry; and (2) Used for no other purpose. (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) Laundered daily as specified under ¶ 4-802.11(D). (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil. (F) SINGLE-USE disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions.

Specific Observation Wiping cloths were not stored in sanitizer solution.

4-101.16

Sponges

Sponges may not be used in contact with cleaned and SANITIZED or in-use FOOD-CONTACT SURFACES.

Specific Observation Sponges are used for wiping dirty dishes.

Agreements / Actions to Strengthen Food Safety

1. Sponges to be switched out with green pads or bristle brushes.
2. Signage to be posted to encourage storage of wiping cloths in sanitizer solution. PIC responsible for ensuring that this is done.

of Critical Items 0 # of Non-Critical Items 2 Rating Satisfactory

NPS Public Health Consultant

Paul Robinson
Paul Robinson

Date: 5/9/08

Park Representative

Maria Banuelos Connell
Maria Banuelos Connell

Date: 5/9/08

Operator/ Person in Charge

Danny Case
Danny Case

Date: 5.9.8

Addendum

Additional Areas of Concern

Towels were placed in several spots in café; under espresso maker, under dish drain racks. Remove towels and wipe surfaces periodically to keep clean. Consider replacing existing dish sink with commercial unit.

Dishwash sink is also used for handwashing. This is not allowed under Food Code. Remove hand soap and towel dispenser from dish sink.

The handwash sink behind the food service counter is also used for other purposes. The sink must be dedicated for handwashing only. Dishes must be taken to the dish wash sink.

When the food service manager is not on the premises, a person in charge must be designated. This individual must be knowledgeable and certified in food safety.

General Comments

Many of the items noted in the previous routine inspection report have been corrected.

Facility Comments

The facility appears to be in good condition.

No changes to facilities.

Consider replacing existing non-commercial dish sink with commercial 3-compartment sink. This will allow water to drain into the sink and eliminate the need for towels to absorb water.

For More Information

FDA Food Code is available at: <http://www.cfsan.fda.gov/~dms/fc05-toc>

NPS Public Health Program information is available at:
http://www.nps.gov/public_health/inter/food/food.htm



**National Park Service
Public Health Program**

Food Safety Report



Park Golden Gate	Establishment Fort Mason Youth Host	Facility Type Snack Bar	Concessioner American Youth Hostels	Date 10/22/2008
Public Health Consultant Paul Robinson	Phone (510) 817-1375	E-mail address paul_robinson@nps.gov	Type of Inspection Routine Inspection	

Certified Manager Onsite

General Description / Changes in Operation

Café operation serving breakfast, lunch, and dinner daily to overnight guests and other customers. Continental style breakfast serving baked goods, coffee drinks and other hot and cold beverages, pre-pack cereals. Lunch service includes salads and sandwiches. For dinner one dish is offered that was prepared, frozen, and reheated for service.

EQUIPMENT: 2 new commercial freezers for Café Franco.

STAFF: 3 new food handlers

Areas not evaluated this visit OR needed follow-up

System Strengths

- Written and implemented food safety system
- Written and implemented sick leave policy
- Documented periodic self inspections
- Participatory management
- Knowledgeable food handlers
- Limited scope of operations
- Verified and documented temperatures
- No raw PHF
- Prepackaged food items
- Uses pre-processed ingredients

Other

Controls for foods that are not cooked

- Food from an approved source
- Good refrigeration temperatures
- Good handwashing
- No bare hand contact with RTE foods
- Good use of utensils
- Contamination is prevented

Other

Controls for foods that are cooked and served

- Not Applicable
- Foods cooked to minimum temperatures
- Foods cooked to order (holding minimized)
- Good hot holding temperatures

Other

Controls for foods that are cooked, chilled, and reheated

- Not Applicable
- Facility uses a blast chiller
- Facility uses 2" shallow pans
- Facility uses ice wands to aid in cooling
- Facility uses an ice bath
- Facility uses ice as an ingredient
- Cooling times and temperatures are verified periodically
- Foods are properly reheated

Other

Code Violations / System Weaknesses

Agreements / Actions to Strengthen Food Safety

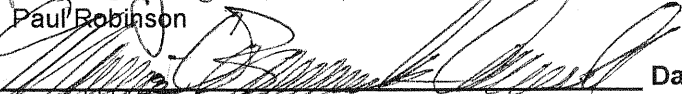
of Critical Items 0 # of Non-Critical Items 0 Rating Satisfactory

NPS Public Health Consultant


Paul Robinson

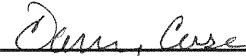
Date: 10/22/08

Park Representative


Maria Banuelos Connell

Date: 10/24/08

Operator/ Person in Charge


Danny Case

Date: 10.22.8

Addendum

Additional Areas of Concern

Self prep kitchen: raw eggs were stored above RTE food. Consider providing individual plastic bins for guest use to put all their food.

The sanitizer solution for dishwashing in the self-prep kitchen was 200ppm and was in warm water. Recommend use cold tap water and start concentration at 100ppm (50 ppm minimum).

ADA kitchen: 2 compartment sink is not adequate for wash/rinse/sanitize. Consider using mechanical dishwasher at Café Franco to wash dishes. Research other options.

The cutting board in Café was scored and should be replaced soon.

A towel was placed under the espresso machine. This should be removed and the surface periodically cleaned with wiping cloth stored in sanitizer solution.

Observed Temperatures **Maximum Cold Holding = 41F** **Minimum Hot Holding = 135F**

Product	Temperature	State	Product	Temperature	State
hummus	40°	Cold Holding	*tuna salad	42°	Cold Holding
*turkey deli meat	42°	Cold Holding	ham deli meat	39°	Cold Holding

General Comments

Well run. No major food safety concerns.

Three new staff hired, none with food safety certification. One to be certified (Danni) so that when Café manager is not on site, a certified PIC is onsite.

Facility Comments

Existing residential type freezer to be replaced with 1 under counter style commercial freezer and one commercial refrigerator in Café. Also, one sink for warewashing sink and one handwash sink integral with stainless steel counter to be installed.

For More Information

FDA Food Code is available at: <http://www.cfsan.fda.gov/~dms/fc05-toc>

NPS Public Health Program information is available at:
http://www.nps.gov/public_health/inter/food/food.htm



**National Park Service
Public Health Program**

Food Safety Report



Park Golden Gate	Establishment Marin Headlands AYH	Establishment Type Other	Concessioner Marin Headlands AYH	Date 10/15/2007
Public Health Consultant Paul Robinson	Phone (510) 817-1375	E-mail address paul_robinson@nps.gov	Type of Inspection Routine Inspection	

Certified Manager Onsite

General Description / Changes in Operation

Youth Hostel Facility. Food is not prepared by a kitchen staff. Two self serve/prep kitchens are available for residential use throughout the day. Kitchens include refrigerators, cook ranges with stove and oven, manual warewashing facilities. Hostel staff maintains the facilities and provides pots, pans, and eating utensils for visitor use.

Areas not evaluated this visit OR needed follow-up

System Strengths

- Written and implemented food safety system
- Written and implemented sick leave policy
- Documented periodic self inspections
- Participatory management
- Knowledgeable food handlers
- Limited scope of operations
- Verified and documented temperatures
- No raw PHF
- Prepackaged food items
- Uses pre-processed ingredients

Other: Self prep kitchen for visitor use.

Controls for foods that are not cooked

- Food from an approved source
- Good refrigeration temperatures
- Good handwashing
- No bare hand contact with RTE foods
- Good use of utensils
- Contamination is prevented

Other:

Controls for foods that are cooked and served

- Not Applicable
- Foods cooked to minimum temperatures
- Foods cooked to order (holding minimized)
- Good hot holding temperatures

Other:

Controls for foods that are cooked, chilled, and reheated

- Not Applicable
- Facility uses a blast chiller
- Facility uses 2" shallow pans
- Facility uses ice wands to aid in cooling
- Facility uses an ice bath
- Facility uses ice as an ingredient
- Cooling times and temperatures are verified periodically
- Foods are properly reheated

Other:

Code Violations / System Weaknesses

Systemic Weaknesses

Agreements / Actions to Strengthen Food Safety

of Critical Items 0 # of Non-Critical Items 0 Rating Satisfactory

NPS Public Health Consultant *Paul Robinson* Date: 10/15/07

Park Representative *Maria Danuelos Connell* Date: 10/30/07

Operator/ Person in Charge *Mary MacGabhann* Date: 10/31/07
Maria Danuelos Connell
Mary MacGabhann

Addendum

Additional Areas of Concern

Cleanliness of the facility needs greater attention. Dust and debris were noted under, behind equipment, etc.

Microwave oven had not been adequately cleaned after last use.

Reach-in temperatures were initially above 41F, then readjusted during evaluation. Need to place thermometer in easily readable locations and temperatures monitored.

The mop in Bldg 937 was not properly hung up to dry.

Maximum Cold Holding - 41F
Minimum Hot Holding - 135F

Observed Temperatures

General Comments

House plants were in the main kitchen. These could create unsanitary conditions, e.g. leaking on to counters, cabinets, utensils located below; attracting and harboring insects, etc. Remove house plants from the kitchen.

Provide signage informing guests to use plastic containers with lids when storing raw meats and eggs in the reach-in refrigerator.

Facility Comments

The door to the reach-in refrigerator for Bldg 937 did not close automatically, which could result in loss of cold air in the unit.

The door seals to the reach-in refrigerators were in poor condition and did not provide adequate seal to prevent loss of cold air.

Replace the existing microwave with a commercial unit.

The dish drying rack in the main kitchen was not adequate for proper drying. Consider replacing with commercial wall-mounted shelves.

There was no air gap in the 3-compartment sink drain line. Check with Marin County code to determine if direct connection is allowed. If not, install a properly sized air gap in the drain line.

Color-coded cutting boards are provide for guest use. Indicate clearly on a sign the use of each board (red=beef; yellow=chicken; green or white=vegetables, bread, other ready-to-eat food)

Provide sign designating handwash sinks in the kitchen.

For More Informatio

FDA Food Code is available at: <http://www.cfsan.fda.gov/~dms/fc05-toc.html>

NPS Public Health Program information is available at: http://www.nps.gov/ncro/Public_Health/inter/food/food.htm



**National Park Service
Public Health Program**

Food Safety Report



Park Golden Gate	Establishment Marin Headlands AYH	Facility Type Other	Concessioner American Youth Hostels	Date 10/22/2008
Public Health Consultant Paul Robinson	Phone (510) 817-1375	E-mail address paul_robinson@nps.gov	Type of Inspection Routine Inspection	
Certified Manager Onsite <input type="checkbox"/>				

General Description / Changes in Operation

Youth Hostel Facility. Food is not prepared by a kitchen staff. Two self serve/prep kitchens are available for residential use throughout the day. Kitchens include refrigerators, cook ranges with stove and oven, manual warewashing facilities. Hostel staff maintains the facilities and provides pots, pans, and eating utensils for visitor use.

Areas not evaluated this visit OR needed follow-up

System Strengths

- Written and implemented food safety system
- Written and implemented sick leave policy
- Documented periodic self inspections
- Participatory management
- Knowledgeable food handlers
- Limited scope of operations
- Verified and documented temperatures
- No raw PHF
- Prepackaged food items
- Uses pre-processed ingredients

Other Self prep kitchen. No food service done.

Controls for foods that are not cooked

- Food from an approved source
- Good refrigeration temperatures
- Good handwashing
- No bare hand contact with RTE foods
- Good use of utensils
- Contamination is prevented

Other

Controls for foods that are cooked and served

- Not Applicable
- Foods cooked to minimum temperatures
- Foods cooked to order (holding minimized)
- Good hot holding temperatures

Other

Controls for foods that are cooked, chilled, and reheated

- Not Applicable
- Facility uses a blast chiller
- Facility uses 2" shallow pans
- Facility uses ice wands to aid in cooling
- Facility uses an ice bath
- Facility uses ice as an ingredient
- Cooling times and temperatures are verified periodically
- Foods are properly reheated

Other

Code Violations / System Weaknesses

Critical	Repeat	Code Reference	Description
<input checked="" type="checkbox"/>	<input type="checkbox"/>	3-302.11	<p>*Seperation/Packaging/Segregation</p> <p>(A) FOOD shall be protected from cross contamination by:</p> <p>(1) Separating raw animal FOODS during storage, preparation, holding, and display from:</p> <p>(a) 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, and</p> <p>(b) Cooked READY-TO-EAT FOOD;</p> <p>(2) 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:</p> <p>(a) Using separate EQUIPMENT for each type, or</p> <p>(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, and</p> <p>(c) Preparing each type of FOOD at different times or in separate areas;</p> <p>(3) Cleaning EQUIPMENT and UTENSILS as specified under ¶ 4-602.11(A) and SANITIZING as specified under § 4-703.11;</p> <p>(4) Except as specified under Subparagraph 3-501.15(B)(2) and in ¶ (B) of this section, storing the FOOD in packages, covered containers, or wrappings</p>

Specific Observation


1. Signage for keeping eggs and meats on bottom shelves of reach-in refrigerators was placed on the outside of each unit. However eggs were stored above ready-to-eat foods.
2. Eggs were stored in one of the food storage bins. If leakage occurred, foods below these eggs could become contaminated.

Agreements / Actions to Strengthen Food Safety

1. Individual plastic bins to be provided to guests for food storage in the refrigerators.
2. Person in charge to visually inspect food bins daily to ensure potentially hazardous foods are not stored there.

of Critical Items 1 # of Non-Critical Items 0 Rating Satisfactory

NPS Public Health Consultant


Paul Robinson

Date: 10/22/08

Park Representative


Maria Banuelos Connell

Date: 10/22/08

Operator/ Person in Charge


Mary MacGabhan

Date: 10/22/08

ATTACHMENT C UTILITY INFORMATION

Data from Service files:

Youth Hostels - Summary of Utility Charges								
Fort Mason:								
	Q1FY07	Q2FY07	Q3FY07	Q4FY07	Q1FY08	Q2FY08	Q3FY08	Q4FY08
Water	\$3,915	\$2,824	\$3,480	\$2,998	\$2,907	\$2,900	\$2,735	\$2,853
Sewer	\$6,302	\$4,329	\$4,913	\$4,739	\$5,047	\$4,527	\$4,453	\$4,901
Electric	\$10,496	\$12,863	\$3,658	\$7,651	\$9,438	\$9,628	\$6,656	\$7,770
Gas	(directly billed by PG&E)							
Qtrly Subtotal:	\$20,713	\$20,016	\$12,051	\$15,388	\$17,392	\$17,055	\$13,844	\$15,524
Annual Subtotal:				\$68,168				\$63,815
Fort Barry:								
	Q1FY07	Q2FY07	Q3FY07	Q4FY07	Q1FY08	Q2FY08	Q3FY08	Q4FY08
Water	\$1,460	\$989	\$1,434	\$1,455	\$1,774	\$1,384	\$1,450	\$2,412
Sewer	\$753	\$516	\$641	\$755	\$1,310	\$1,021	\$1,066	\$1,385
Electric	(directly billed by PG&E)							
Gas	\$3,656	\$5,824	\$5,539	\$4,006	\$4,984	\$6,654	\$6,867	\$5,278
Subtotal:	\$5,869	\$7,329	\$7,614	\$6,216	\$8,068	\$9,059	\$9,383	\$9,075
Annual Subtotal:				\$27,028				\$35,585
Qtrly Grand Total:	\$26,582	\$27,345	\$19,665	\$21,604	\$25,460	\$26,114	\$23,227	\$24,599
Annual Grand Total:				\$95,196				\$99,400

Data provided from Concessioner on directly billed items:

- Fort Mason, Gas; \$31,500 per year, 1 year ending March 2008. Includes buildings 240 and 241.
- Fort Barry, Electric: \$4,800 per year, 1 year ending March 2008. Includes buildings 941 and 937.

ATTACHMENT D
CONDITION ASSESSMENT EXCERPTS

Following is a list of open work orders resulting from an inspection of the four assigned buildings for Hostel Accommodations. The list is a suggested list of deficiencies and projects. This list is not comprehensive, but rather provides examples of projects and tasks that may be the responsibility of the next concessioner, either to be funded from operational expense, Repair and Maintenance Reserve, or Service-funded Capital Improvement. The Inspection Date was November 2005, and some of these items may be corrected by the existing operator or the Service prior to the start of the next contract. Building 241 items have been omitted as they will be included in the renovation of that building performed by the Service. The “Priority Year” indicates the timeframe the contractor recommended that we evaluate the project for scheduling.

Projected Year	Building	Equipment Description	Deficiency Title	Quantity	Measure	Estimated Costs
2009	Hostel	Dormitory (FM-240)	Exterior Walls	10800	SF	\$ 44,611
2009	Hostel	Dormitory (FM-240)	Exterior Windows	33	EA	\$ 45,895
2009	Hostel	(FA-941)	Lighting and Branch Wiring	4	EA	\$ 1,998
2009	Hostel	(FA-937)	Lighting and Branch Wiring	4	EA	\$ 1,998
2009	Hostel	(FA-941)	Interior Doors	2	EA	\$ 4,131
2009	Hostel	Dormitory (FM-240)	Other Electrical Systems	4	EA	\$ 15,282
2009	Hostel	(FA-937)	Exterior Doors	1	EA	\$ 2,065
2009	Hostel	(FA-937)	Exterior Doors	1	EA	\$ 2,065
2009	Hostel	(FA-937)	Lighting and Branch Wiring	1	EA	\$ 148
2009	Hostel	Dormitory (FM-240)	Electrical Service	1	EA	\$ 300
2009	Hostel	(FA-937)	Trail (Pedestrian Paving)	542	SF	\$ 4,966
2009	Hostel	(FA-937)	Exterior Windows	4	EA	\$ 5,507
2009	Hostel	(FA-941)	Plumbing Fixtures	1	EA	\$ 303
2009	Hostel	(FA-941)	Plumbing Fixtures	1	EA	\$ 315
2009	Hostel	Dormitory (FM-240)	Floor Finishes	400	SY	\$ 22,407
2009	Hostel	Dormitory (FM-240)	Interior Doors	30	EA	\$ 5,060
2009	Hostel	Dormitory (FM-240)	Wall Finishes	16157	SF	\$ 35,718
2009	Hostel	Dormitory (FM-240)	Roof Construction	2	EA	\$ 2,150
2009	Hostel	Dormitory (FM-240)	Other Electrical Systems	1	EA	\$ 373
2009	Hostel	Dormitory (FM-240)	Electrical Service	2	EA	\$ 1,135
2009	Hostel	Dormitory (FM-240)	Lighting and Branch Wiring	12	EA	\$ 5,990
2009	Hostel	Dormitory (FM-240)	Sprinklers	8	EA	\$ 4,786
2009	Hostel	Dormitory (FM-240)	Sprinklers	15796	SF	\$ 57,249
2009	Hostel	(FA-941)	Electrical Service	1	SF	\$ 199
2009	Hostel	(FA-941)	Electrical Service	1	EA	\$ 44
2009	Hostel	(FA-937)	Electrical Service	1	EA	\$ 391
2009	Hostel	Dormitory (FM-240)	Heat Generating Systems	1	EA	\$ 515
2009	Hostel	Dormitory (FM-240)	Heat Generating Systems	1	EA	\$ 410
2009	Hostel	(FA-941)	Heat Generating Systems	1	EA	\$ 391
2009	Hostel	(FA-941)	Floor Finishes	2481	SF	\$ 18,716
2009	Hostel	(FA-941)	Floor Finishes	55	SY	\$ 4,565
2009	Hostel	(FA-941)	Other Electrical Systems	3	EA	\$ 1,429
2009	Hostel	(FA-937)	Plumbing Fixtures	2	EA	\$ 559
2009	Hostel	Dormitory (FM-240)	Exterior Walls	1	EA	\$ 22,470
2009	Hostel	Dormitory (FM-240)	Heat Generating Systems	1	EA	\$ 1,838
2009	Hostel	Dormitory (FM-240)	Heat Generating Systems	30	LF	\$ 1,717
2009	Hostel	(FA-941)	Plumbing Fixtures	1	EA	\$ 162
2009	Hostel	Dormitory (FM-240)	Lighting and Branch Wiring	15796	SF	\$ 45,569
2009	Hostel	(FA-941)	Floor Finishes	52	SY	\$ 2,882
2009	Hostel	(FA-941)	Lighting and Branch Wiring	1	EA	\$ 601
2009	Hostel	(FA-937)	Floor Construction	100	SF	\$ 537
2009	Hostel	Dormitory (FM-240)	Other Electrical Systems	2	EA	\$ 287
2009	Hostel	Dormitory (FM-240)	Other Electrical Systems	1	EA	\$ 214
2009	Hostel	Dormitory (FM-240)	Other Electrical Systems	1	EA	\$ 339
2009	Hostel	Dormitory (FM-240)	Plumbing Fixtures	1	EA	\$ 286
2009	Hostel	(FA-937)	Plumbing Fixtures	2	EA	\$ 503
2009	Hostel	Dormitory (FM-240)	Plumbing Fixtures	15	EA	\$ 14,278
2009	Hostel	Dormitory (FM-240)	Plumbing Fixtures	3	EA	\$ 2,675
2009	Hostel	(FA-937)	Lighting and Branch Wiring	1	EA	\$ 184
2009	Hostel	(FA-937)	Lighting and Branch Wiring	1	EA	\$ 148
2009	Hostel	(FA-937)	Lighting and Branch Wiring	8	EA	\$ 734
2009	Hostel	(FA-937)	Lighting and Branch Wiring	1	EA	\$ 148
2009	Hostel	Dormitory (FM-240)	Other Fire Protection Systems	1	EA	\$ 365
2009	Hostel	(FA-941)	Other Fire Protection Systems	1	EA	\$ 315

2009 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2009 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2009 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2010 Hostel Dormitory (FM-240)	Exterior Walls	REPLACE PAINTED BEVEL OR CLAPBOARD SIDING	10800 SF	\$	44,611
2010 Hostel Dormitory (FM-240)	Exterior Windows	REPLACE DOUBLE HUNG WINDOW	33 EA	\$	45,895
2010 Hostel Dormitory (FM-240)	Plumbing Fixtures	REPLACE WATER COOLER	1 EA	\$	2,449
2010 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2010 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2010 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2010 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2010 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2010 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2010 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2010 Hostel (FA-941)	Exterior Walls	PREPARE/PAINT EXTERIOR WOOD SIDING	11486 SF	\$	42,395
2010 Hostel (FA-941)	Exterior Windows	PREPARE AND PAINT WOOD WINDOW	498 SF	\$	7,070
2010 Hostel (FA-941)	Exterior Doors	PREPARE AND PAINT WOOD EXTERIOR DOOR AND FRAME	9 EA	\$	1,773
2010 Hostel (FA-941)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,117
2010 Hostel (FA-941)	Floor Finishes	REPLACE CARPET	52 SY	\$	2,882
2010 Hostel (FA-941)	Floor Finishes	PREPARE AND PAINT CONCRETE FLOOR	501 SF	\$	400
2010 Hostel (FA-941)	Stair Finishes	PREPARE AND PAINT OR STAIN WOOD STAIR RAILING AND BALUSTRADE	260 LF	\$	826
2010 Hostel (FA-937)	Floor Finishes	SAND AND REFINISH HARDWOOD FLOOR	3077 SF	\$	5,052
2010 Hostel (FA-937)	Floor Finishes	SAND AND REFINISH HARDWOOD FLOOR	3077 SF	\$	5,052
2010 Hostel (FA-937)	Roof Coverings	REPLACE ASPHALT SHINGLES	11466 SF	\$	89,986
2010 Hostel (FA-941)	Heat Generating Systems	REPLACE SECTIONAL CAST IRON BOILER. 1531 UP TO 2170 MBH	1 EA	\$	28,470
2010 Hostel (FA-937)	Exterior Walls	PREPARE/PAINT EXTERIOR WOOD SIDING	17672 SF	\$	65,168
2010 Hostel (FA-937)	Exterior Windows	PREPARE AND PAINT WOOD WINDOWS	144 SF	\$	2,134
2010 Hostel (FA-937)	Exterior Windows	PREPARE AND PAINT WOOD WINDOWS	1511 SF	\$	22,152
2010 Hostel (FA-937)	Floor Finishes	PREPARE/PAINT WOOD FLOOR	150 SF	\$	169
2010 Hostel (FA-937)	Exterior Doors	PREPARE AND PAINT WOOD EXTERIOR DOOR AND FRAME	3 EA	\$	574
2010 Hostel (FA-937)	Stair Finishes	PREPARE/PAINT/STAIN WOOD STAIRS	91 SF	\$	122
2010 Hostel (FA-937)	Stair Construction	REPLACE WOOD RAILING AND BALUSTERS	38 LF	\$	1,541
2010 Hostel (FA-937)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	11620 SF	\$	25,698
2010 Hostel (FA-937)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	23 EA	\$	3,948
2010 Hostel (FA-937)	Fittings	PREPARE/PAINT/STAIN INTERIOR CABINETS AND CASEWORK	355 SF	\$	653
2010 Hostel (FA-937)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	11620 SF	\$	25,698
2010 Hostel (FA-937)	Exterior Doors	PREPARE AND PAINT WOOD EXTERIOR DOOR AND FRAME	3 EA	\$	574
2010 Hostel (FA-937)	Fittings	PREPARE/PAINT/STAIN INTERIOR CABINETS AND CASEWORK	255 SF	\$	474
2010 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2010 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2010 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUNCIATOR SYSTEM	1 EA	\$	365
2010 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2010 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2010 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2010 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2011 Hostel Dormitory (FM-240)	Exterior Walls	REPLACE PAINTED BEVEL OR CLAPBOARD SIDING	10800 SF	\$	44,611
2011 Hostel Dormitory (FM-240)	Exterior Windows	REPLACE DOUBLE HUNG WINDOW	33 EA	\$	45,895
2011 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2011 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2011 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2011 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2011 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2011 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2011 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2011 Hostel (FA-941)	Roof Coverings	REPLACE ASPHALT SHINGLES	14885 SF	\$	116,818
2011 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391

2011 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2011 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2011 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2011 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2011 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2011 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2012 Hostel Dormitory (FM-240)	Floor Finishes	INSTALL 12" X 12" VINYL FLOOR TILE	13979 SF	\$	31,589
2012 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE RUBBER/VINYL COVE BASE	568 LF	\$	2,197
2012 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE QUARRY FLOOR TILE	1455 SF	\$	26,425
2012 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE SHEET VINYL FLOOR COVERING	62 SY	\$	5,134
2012 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE RUBBER/VINYL COVE BASE	31 LF	\$	142
2012 Hostel Dormitory (FM-240)	Roof Construction	REPLACE WOOD PLANK ROOF DECKING	15050 SF	\$	143,587
2012 Hostel Dormitory (FM-240)	Roof Coverings	REPLACE ASPHALT SHINGLES	15050 SF	\$	118,113
2012 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2012 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE RUBBER/VINYL COVE BASE	2026 LF	\$	7,858
2012 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2012 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2012 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2012 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2012 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2012 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2012 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2012 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2012 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2012 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2012 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2012 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2012 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2013 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2013 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2013 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2013 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2013 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2013 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2013 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2013 Hostel (FA-941)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	3637 SF	\$	8,021
2013 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2013 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2013 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2013 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2013 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2013 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2013 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2014 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2014 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2014 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2014 Hostel Dormitory (FM-240)	Exterior Walls	PREPARE/PAINT METAL FIRE ESCAPE STAIRS AND PLATFORM	1 EA	\$	1,143
2014 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2014 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2014 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2014 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2014 Hostel (FA-941)	Floor Finishes	REPLACE CARPET	52 SY	\$	2,882
2014 Hostel (FA-937)	Heat Generating Systems	REPLACE CAST IRON BOILER FOR STEAM/HOT WATER	1 EA	\$	7,820
2014 Hostel (FA-937)	Heat Generating Systems	REPLACE CAST IRON BOILER FOR STEAM/HOT WATER	1 EA	\$	7,820
2014 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391

2014 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2014 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2014 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2014 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2014 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2014 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2015 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2015 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2015 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2015 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2015 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2015 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2015 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2015 Hostel (FA-941)	Exterior Walls	PREPARE/PAINT EXTERIOR WOOD SIDING	11486 SF	\$	42,395
2015 Hostel (FA-941)	Exterior Windows	PREPARE AND PAINT WOOD WINDOW	498 SF	\$	7,070
2015 Hostel (FA-941)	Exterior Doors	PREPARE AND PAINT WOOD EXTERIOR DOOR AND FRAME	9 EA	\$	1,773
2015 Hostel (FA-941)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,117
2015 Hostel (FA-941)	Floor Finishes	REPLACE CARPET	52 SY	\$	2,882
2015 Hostel (FA-937)	Floor Finishes	REMOVE 12" X 12" VINYL FLOOR TILE	282 SF	\$	503
2015 Hostel (FA-937)	Floor Finishes	REMOVE 12" X 12" VINYL FLOOR TILE	282 SF	\$	503
2015 Hostel (FA-937)	Exterior Windows	PREPARE AND PAINT WOOD WINDOWS	144 SF	\$	2,134
2015 Hostel (FA-937)	Exterior Windows	PREPARE AND PAINT WOOD WINDOWS	1511 SF	\$	22,152
2015 Hostel (FA-937)	Floor Finishes	PREPARE/PAINT WOOD FLOOR	150 SF	\$	169
2015 Hostel (FA-937)	Exterior Doors	PREPARE AND PAINT WOOD EXTERIOR DOOR AND FRAME	3 EA	\$	574
2015 Hostel (FA-937)	Stair Finishes	PREPARE/PAINT/STAIN WOOD STAIRS	91 SF	\$	122
2015 Hostel (FA-937)	Exterior Doors	PREPARE AND PAINT WOOD EXTERIOR DOOR AND FRAME	3 EA	\$	574
2015 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2015 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2015 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2015 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2015 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2015 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2015 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2016 Hostel Dormitory (FM-240)	Exterior Walls	PREPARE/PAINT EXTERIOR WOOD SIDING	32401 SF	\$	119,520
2016 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2016 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2016 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2016 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2016 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2016 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2016 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2016 Hostel (FA-941)	Floor Finishes	REPLACE VINYL ASBESTOS FLOOR TILES WITH 12" X 12" VINYL FLOOR TILES	2481 SF	\$	18,716
2016 Hostel (FA-941)	Floor Finishes	REPLACE SHEET VINYL FLOOR COVERING	55 SY	\$	4,565
2016 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2016 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2016 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2016 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2016 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2016 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2016 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2017 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2017 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2017 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2017 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2017 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44

2017 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2017 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2017 Hostel (FA-937)	Exterior Walls	PREPARE/PAINT EXTERIOR WOOD SIDING	17672 SF	\$	65,168
2017 Hostel (FA-937)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	11620 SF	\$	25,698
2017 Hostel (FA-937)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	23 EA	\$	3,948
2017 Hostel (FA-937)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	11620 SF	\$	25,698
2017 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2017 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2017 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2017 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2017 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2017 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2017 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112
2018 Hostel Dormitory (FM-240)	Floor Finishes	REPLACE CARPET	400 SY	\$	22,407
2018 Hostel Dormitory (FM-240)	Interior Doors	PREPARE AND PAINT WOOD INTERIOR DOOR AND FRAME	30 EA	\$	5,060
2018 Hostel Dormitory (FM-240)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	16157 SF	\$	35,718
2018 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SERVICE	1 SF	\$	199
2018 Hostel (FA-941)	Electrical Service	PERFORM PREVENTATIVE MAINTENANCE, 600 Amp SWITCHGEAR	1 EA	\$	44
2018 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	515
2018 Hostel Dormitory (FM-240)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	410
2018 Hostel (FA-941)	Wall Finishes	PREPARE/PAINT INTERIOR WALLS AND CEILINGS	3637 SF	\$	8,021
2018 Hostel (FA-941)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2018 Hostel (FA-937)	Heat Generating Systems	PERFORM PREVENTATIVE MAINTENANCE, BOILER	1 EA	\$	391
2018 Hostel Dormitory (FM-240)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE ALARM ANNUCIATOR SYSTEM	1 EA	\$	365
2018 Hostel (FA-941)	Other Fire Protection Systems	PERFORM PREVENTATIVE MAINTENANCE, FIRE DETECTION AND ALARM SYSTEM	1 EA	\$	315
2018 Hostel Dormitory (FM-240)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	31941 SF	\$	240
2018 Hostel (FA-937)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	11466 SF	\$	86
2018 Hostel (FA-941)	Rain Water Drainage	PERFORM PREVENTATIVE MAINTENANCE, ROOFS AND GUTTERS	14885 SF	\$	112