



Sunday, April 26, 2009
www.ATTFiestaBroadway.com

2009 Sponsor Handbook

(Everything you ever wanted to know about Sponsor Check-in)

AT&T FIESTA BROADWAY

Sunday, April 26, 2009

11am – 6pm

Los Angeles, CA

For questions contact: Tony Salazar 310-914-1929, tony@allaccess.la

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Bienvenidos/Welcome

All Access Entertainment, producers of AT&T Fiesta Broadway, intends to make your sponsorship and support of this year's event the most successful event marketing decision you make this year.

We will do this by producing a first-rate event that attracts and delivers the Latino community customers you seek to impress in large numbers -- and in full accordance with all the entitlements we provided to you in your Sponsorship Agreement. It is our goal to make your presence at AT&T Fiesta Broadway an annual date on your marketing and community outreach calendar. It is our goal to "under-promise" and "over-deliver", something that has kept All Access Entertainment and AT&T Fiesta Broadway strong for 20 years and counting.



On behalf of All Access Entertainment, President Larry Gonzalez, Councilmember Jose Huizar, and all the staff and city-wide supporters of our great event, we welcome you to Los Angeles, the nation's largest Hispanic market, and, of course, we welcome you to AT&T Fiesta Broadway, our city's grandest Hispanic celebration.

Muchas gracias,
Peter Bellas
Sr. Vice President Sales &
Marketing

Driving directions to the event

AT&T FIESTA BROADWAY

is located northeast of Staples Center along Broadway Street between Temple Street (north end) and 11th Street. (South end)

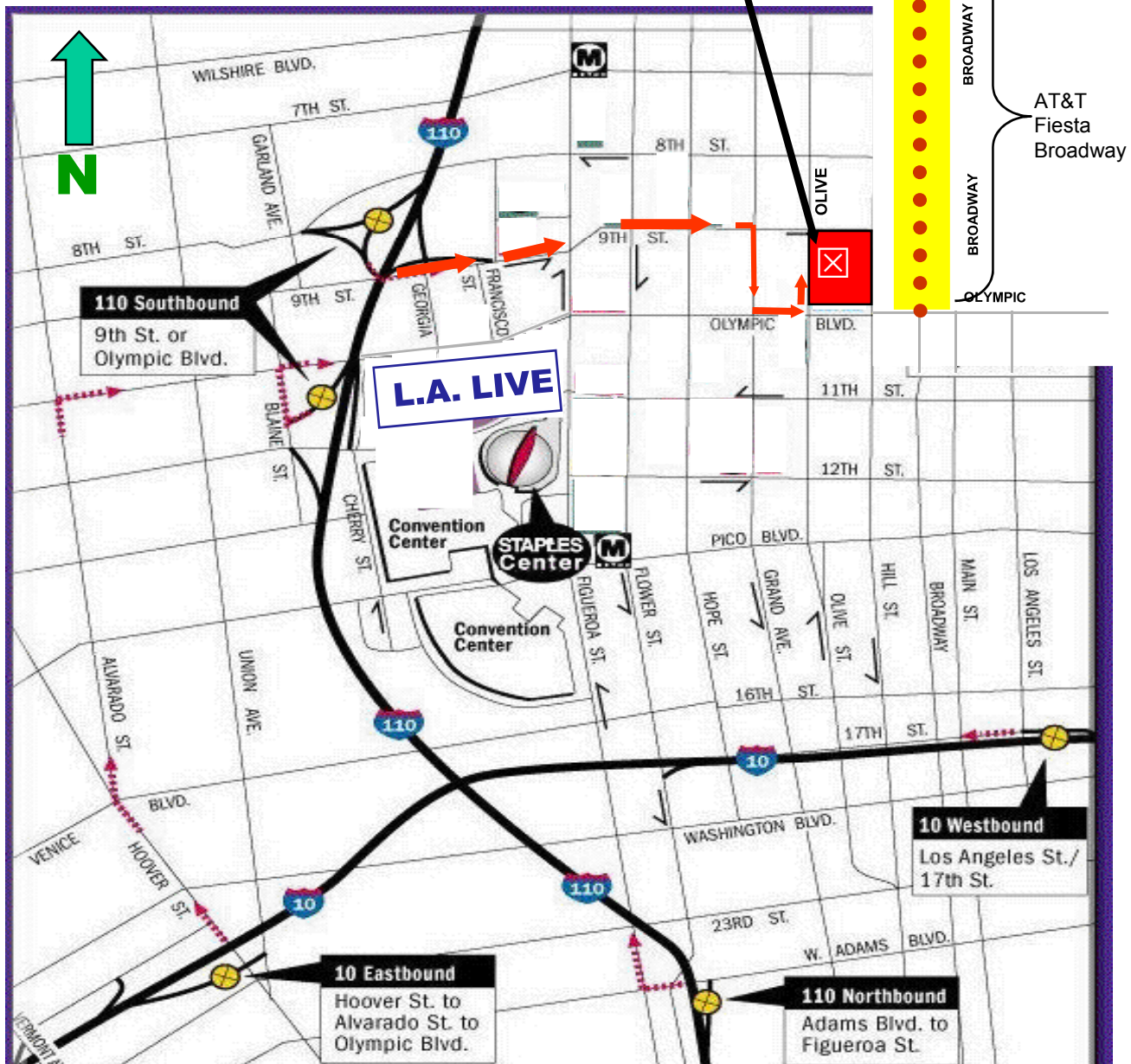
DIRECTIONS TO PARKING & SPONSOR CHECK-IN

- Exit 110 Harbor Fwy. From North or South onto 9th St. and go East on 9th (One-Way St.).
- Turn right onto Grand Ave. (One-Way St. south)
- Turn left onto Olympic Blvd. (east)
- Turn left onto Olive St. (One-Way St. north)



= SPONSOR CHECK-IN LOT

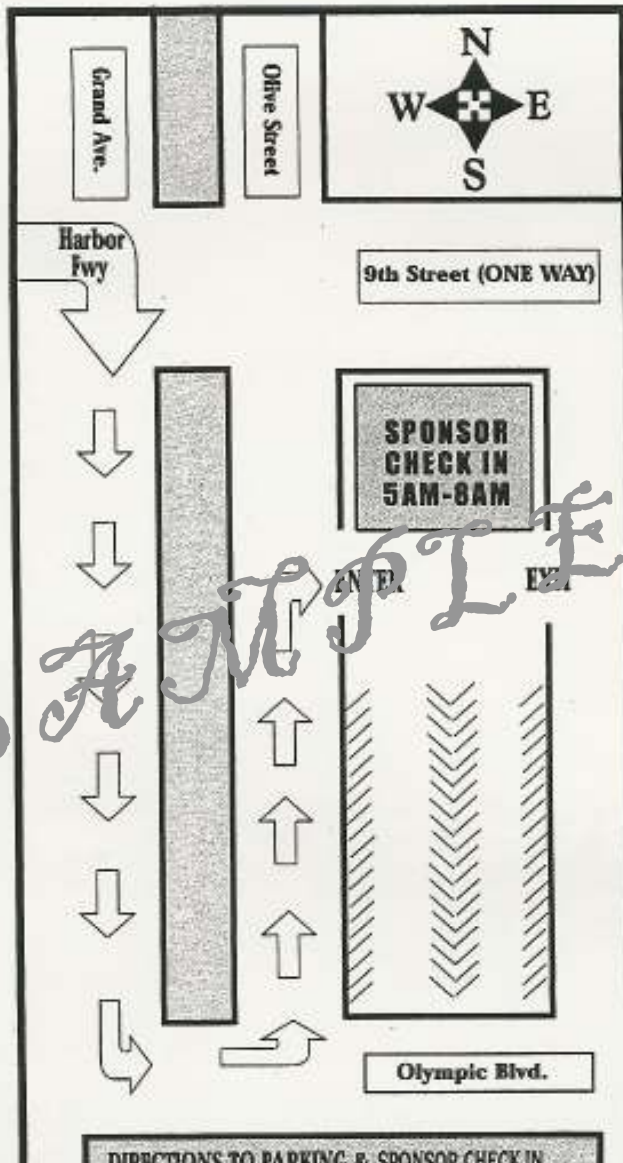
Corner of Olive & Olympic



Parking Passes

- Parking Passes will be mailed, to sponsors who have paid, one week before the event.
- Your event location will be given to you upon check-in.
 - Once you arrive, please report to Sponsor Check-in and have your parking passes Ready.

DO NOT
GO DIRECTLY
TO YOUR EXHIBIT



Sponsor Check-in Procedures

DATE: Sunday, April 26, 2009

EVENT HOURS: 11:00AM - 6:00PM

SPONSOR CHECK-IN: 5:00AM - 8:00AM

These times will be strictly enforced by the LAPD and LAFD. Anyone arriving after **8:00 am** will not be allowed to drive inside the event perimeter with a vehicle.

The entire perimeter of the event will be fenced-off so you must enter through the Sponsor Check-In area (see map) off SW corner of Olive St.& Olympic during the times listed above in order to receive all final information for your booth(s) or site location. An Event Staff representative will escort you to your designated area.

We strongly recommend that you arrive at the Sponsor Check-In as early as possible to avoid delays in getting processed and checked-in.

Also, although the Official starting time of the event is 11:00 am, the LAPD and LAFD will open the event early if everything is ready to go. So we recommend all sponsors be ready by 10:00am.

All vehicles, including golf carts must be removed from all streets inside the perimeter by 9:00AM or they will be towed by the LAPD!.

During your setup, please be sure to leave someone at your site until you return. All Access Entertainment is not responsible for the security of any of your belongings left unattended. Your vehicle will not be allowed back into the perimeter until after 7:00 pm, or until the street is reopened, as per the LAPD and LAFD.

If you need any help once you get to your booth there will be "Block Monitors" on the street to assist you in any way. These individuals will be identified by T-shirts with "Event Staff" on the back.

Parking

Parking passes will be mailed out, to sponsors who have paid, one week prior to Fiesta. The parking passes show the Sponsor Check-in location with a map on the back. Additional parking is available at perimeter parking lots adjacent to AT&T Fiesta Broadway at an average day rate of \$15/day. REMEMBER -- you will not be allowed to park unless you are holding the Official parking pass. Sponsor Parking is very limited **(no photocopies will be accepted)**.

Sponsor Check-in Procedures

Tables & Chairs

All Access Entertainment will supply the amount of tables and chairs as shown in your contract agreement. These items can be picked up between 5:00 AM - 9:00 AM at the table and chair **Storage Booth** located in the middle of the block where your site is located, after you check in. If you cannot find the booth ask your Block Monitor for help/

If you need additional items, A-1 Party Rents can fulfill all of your rental needs; at your cost. Please see the Authorized Vendor List on page 22 for contact information, (no other party rental companies will be allowed into the event). Any additional items rented should be delivered to your location directly by them.

NOTE: All items issued to you must be returned to the same location they were picked up from at the end of the event to avoid being charged for them. Contact your Block Monitor to assist you with this. DO NOT LEAVE ANY RENTALS IN YOUR BOOTH AT THE END OF THE DAY! IF THEY END UP MISSING YOU WILL BE CHARGED FOR THEM! This includes any rentals supplied to you as per your contract. You will be asked to sign a verification form when picking up and dropping off rented items for your protection.

Note: All sponsors must clear their surrounding areas from debris – before 9am and after the event. This includes breaking down boxes, trash, etc. Large trash bins are located on the side streets of the event for disposal. Sponsors who do not comply will be charged a Waste Disposal Fee from the City of Los Angeles after the event.

Crowd Control

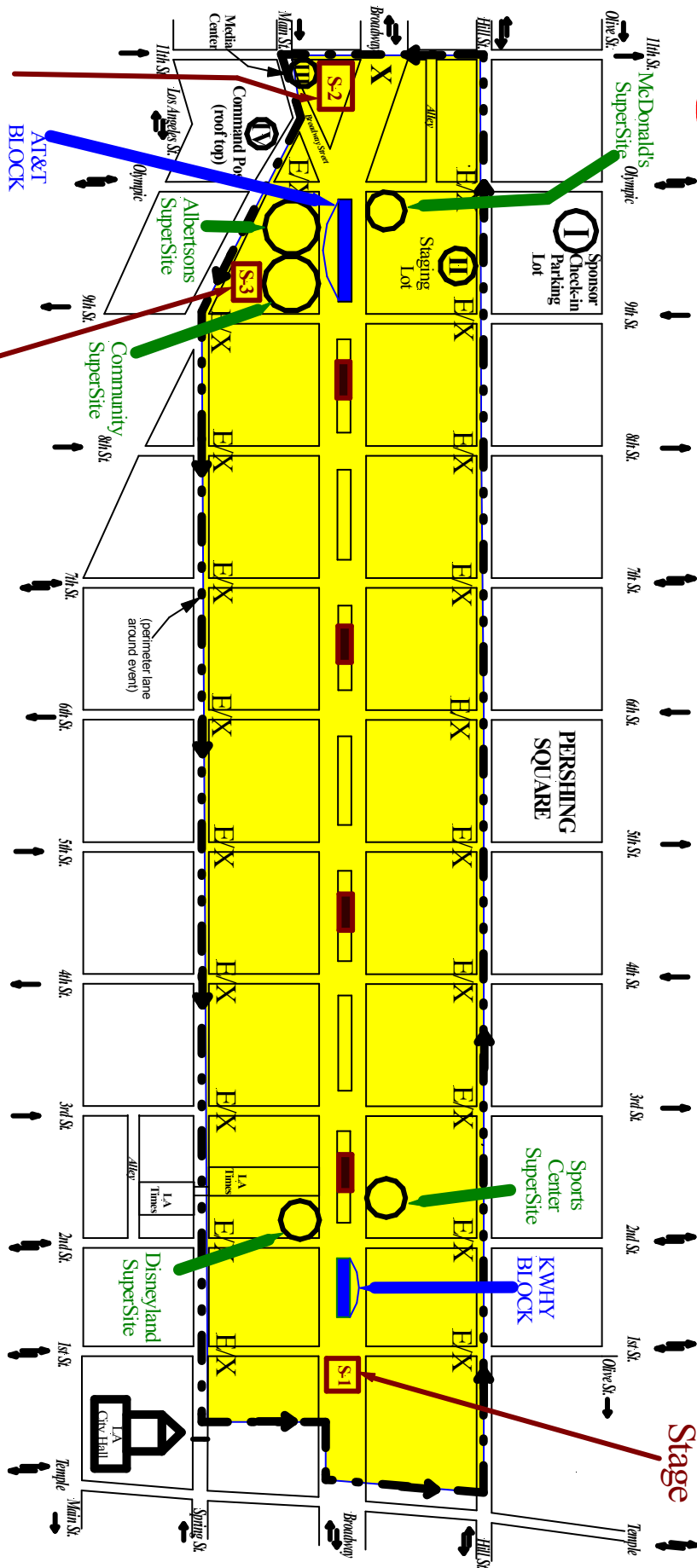
All Clients / Vendors that are involved in the event are responsible for maintaining their customer lines at their booths. Please designate at least-one employee to control your lines. Remember to respect your neighbor and make an effort not to obstruct the front of their booth.

Ice

The official Ice vendor the day of the event will be Union Ice, Co. Again, no other ice vendor will be allowed inside the event perimeter before, during or after the event. In order to assure that your ice needs are met for the day of the event, we recommend that you pre-order your ice. Please see the Authorized Vendor List on page 22 for contact information

From 11:00 a.m. - 4:00 p.m. you will be able to purchase additional bags of ice at the following four different locations:

- 1) 8th Street, between Broadway and Spring Streets, north side of the street
- 2) 6th Street, between Broadway and Spring Streets, north side of the street
- 3) 4th Street, between Broadway and Spring Streets, north side of the street
- 4) 2nd Street, between Broadway and Spring Streets, north side of the street



AT&T
Main Stage

Community Stage
Co-Sponsored by Burger King

KWHY TV
Stage

Food Courts: Blocks #2, #4, #6, & #8
E/X Event Entrance/Exit

AT&T FIESTA BROADWAY 2009		
NOT TO SCALE		
SUBJECT TO CHANGE		
	All Access Entertainment AT&T Fiesta Broadway 2008 Created by: Mitchell D. Eddy 4/1/2009	

*(as of 04/01/09)

Application for Health Permit

IMPORTANT SAMPLING NOTICE -HEALTH PERMITS-

The L.A. County Health Department requires all sponsors conducting product give-away, sampling or selling of any consumable product, (wet or dry, including open or pre-sealed,) to have a Health Permit, for each and every separate location. This permit must be shown to L.A. County Health Inspectors at AT&T Fiesta Broadway upon request. If your Fiesta activities include any consumable product, (including bottled water, gum, sealed peanut-packs, salsa, cheese cubes, etc.) then you must have this permit.

To get your Permit, you must fill out the application on the following pages, (see attached,) and send it back to Tony Salazar at All Access Entertainment, with a check, (made out to All Access Entertainment,) for the appropriate Health Permit fee. Applications and checks must be received by AAE, NO LATER THAN WEDNESDAY, APRIL 15, 2009. Applications and checks received after Wednesday, April 15, will not be accepted. Your application must be filled out completely and correctly and AAE will give you your Health Permit at Sponsor Check-in on Sunday, April 26.

Fees:

\$166.00 – Food stands preparing and selling open foods

\$58.00 – Food stands selling prepackaged (unopened) foods

\$39.50 – Food stands engaged in sampling prepackaged (unopened) food

\$97.50 – Food stands engaged in sampling prepared (open) foods

If your company is in possession of an annual permit, fax a copy to Tony Salazar at 310-914-8313, and bring it with you to the event. If you do not have a permit, you need to apply for one IMMEDIATELY. No permits will be issued on the day of the event and you may be subject to immediate booth closure by L.A. County Health Dept. without one.



REQUIREMENTS FOR TEMPORARY EVENT FOOD STANDS

FOOD STAND CONSTRUCTION AND PLACEMENT

- * Stand in which food is prepared shall be enclosed on the top and four sides with either wood, canvas, plastic, fine mesh screening, or similar material. Stand material is subject to local fire regulations. (See sketch on last page).
- * Each floors are not permitted. Such floors shall be covered with materials such as clean canvas, wood, or cleanable carpet. Smooth asphalt and concrete floors are acceptable.
- * Food stand shall not be located under trees or vegetation.
- * Maximum customer service opening shall be no larger than 216 square inches (12"x18")

OPEN FLAME / BARBECUE COOKING

- * Open flame cooking equipment may be located adjacent to the stand, but not in an area subject to customer or overhead contamination (e.g. trees, birds, people, etc.,). The location and type of open flame cooking equipment is subject to local fire department approval.
- * Equipment shall be placed to avoid customer contact with all heating / cooking devices.

TRASH MAINTENANCE and DISPOSAL

- * An adequate number of approval metal or plastic refuse containers with tight fitting lids shall be provided

ANIMALS

- / Live animals, birds, or fowl are not permitted inside the stand.
- * Food stand must be at least 35 feet away from animal petting or other attractions.

TOILET and HAND WASHING FACILITIES for FOOD HANDLERS

- * At least one single compartment sink equipped with hot and cold portable running water shall be provided within each food stand
- * At least one water closet or chemical toilet must be provided for each 15 employees / food handlers.
- * Hand washing facilities shall be provided at each food stand. Liquid or powdered soap and paper towels for hand washing shall be provided.
- * Covered / clean waste receptacles must be provided at hand wash facilities.

TOILET and HAND WASHING FACILITIES for the PUBLIC

- * It is recommended that one toilet for each 175 women and one toilet for each 250 men or fractional part therefore, be provided.
- * Hand washing / toilet facilities for the public are to be conveniently located. Adequate maintenance of the facilities must be kept, (e.g. toilet paper, soap, single use towels, and trash container).

-
- / Equipment and food contact surface shall be smooth, easily cleanable, and nonabsorbent.
 - / At least one two compartment sink with portable hot and cold running water shall be provided at each food stand.
 - / All washable utensil (pots, pans, scoops, ladles, etc..) shall be washed and cleaned at approved utensil Washing facilities as indicated on the temporary event application.

FOOD PROTECTION and HANDLING

- / Smoking inside the stand is prohibited.
- / Food handlers shall wear clean clothing, adequate hair restraint (caps or hairnets), and shall keep their Hands clean at all times.
- / Food handlers should avoid direct contact with food, and should instead use scoops, tongs, or disposable Gloves.
- / Food Handlers must wash hands each time they leave the stand, after taking breaks, or using toilet facilities.
- / Ice used in customer beverage shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes. All ice shall be stored in leak-proof containers.
- / All food and utensils shall be stored off the ground at least 6" on shelving or pallets within the stand.
- / Only single-service eating and drinking utensils are approved for customer use.
- / Customer self-service of unwrapped or unpackageged foods is prohibited, except if protected by approved sneeze guard or is served from hinged, covered chafing dishes.
- / All food, beverage, and utensils shall be protected all times from unnecessary handling and shall be Stored, displayed, and service so as to be protected from contamination by dirt, dust, insects, or customers.
- / All food shall be prepared in a licenced/permitted food establishment, or at the food stand, as indicated on the application.
- / Potentially hazardous / perishable foods must be maintained at temperature either below 41 degrees F or Above 140 degree F at all times.
- / All liquids waste shall be lawfully disposed of at approved dump stations. This included but is not limited to, grease, ice condensate, beverage waste, etc...,
- / Children shall work under the direct supervision of a responsible adult at all times.

TEMPORARY FOOD STAND SPECIFICATIONS

Temporary food stands are defined by law (California Health & Safety Codes) as a food facility: As such all structures must meet standards as set forth for the classification. *

Specific environment conditions may vary from site to site required additional control measures to prevent the introduction of insects, vermin, dust, dirt, or other contaminants into food products or into the food preparation area.

THE GENERAL STANDARD / SPECIFICATIONS ARE AS FOLLOW:

I. STRUCTURE

Food stands are required to be enclosed via four complete (floor to ceiling) side walls.

Wall to wall panel and wall to ceiling panel junctures should be closed-fitting with a minimum number of gaps or openings.

It is advisable to provide access ways such as a "foldable wall" system of rings and a rod that will open and close easily. (Openings must remain in a closed position, except for stand entry / exit.)

It is also advisable to provide some form of ventilation in the stand, such as mesh screen windows or side walls.

Floor are required if the ground surface is anything other than asphalt or concrete, (e.g. grass, dirt, etc.,)

Floor must cover the entire area of the stand, wall to wall.

Service opening(s) may be no larger than 216 square inches, (12" X 18") spaced minimum 18" apart.

II MATERIALS

Food stand walls / ceiling may be constructed of canvas, wood or other material which is cleanable.

Floor must be constructed of cleanable, non-absorbent material.

Food stand floors, walls, and ceiling, must meet fire retardant standards set by local fire department.

* Temporary food stands involving pre-packaged beverage only (no other type / form of food present), are required to meet ceiling and floor standards indicated above; however, counter high wall panels are acceptable.

TEMPORARY FOOD EVENT SINK REQUIREMENTS

I. UTENSIL SINK

Requirement-- One sink per ten (10) food stands maximum, * sink must have hot / cold water under pressure waste must be removed via connected sewage / septic system: container for removal by licensed disposal company.

* Distance from stand(s) to be approved by Health Officer. Considerations include:

Access--Easily utilized by food handlers: require close distance.

Safety--Access to sink via customer / crowd areas increase the risk of spillage / slippage. Etc.

Options:

Fixed locations--specific event sites may have approved sinks available for use, (i.e. employee Room / kitchen, licensed food facilities etc.). Sinks at restrooms, industrial facilities, janitorial etc., are not acceptable.

Portable sinks--There are several companies that rent self-contained sinks with portable water via tank storage or connection to public water supply. Waste is stored via containers on or adjacent to sink unit. Consideration for waste tank capacity should be given as to volume of liquid waste produced:

* Number of operators utilizing unit

* Capacity of potable water storage or directly plumbed water source.

* Time / duration of event.

II. HAND WASHING SINK

Requirement--One sink per food stand with single service soap and towel. Alternatives to one hand wash sink per stand may be applicable depending on event site and duration, subject to approval by Health Officer. Sinks must have waste removal via connected sewage / private (septic) system / container for removal by licensed disposal company.

Options:

Individual sinks at each stand is most desirable; however, liquid waste removal may pose problems if there are large number of stands with indirect waste removal system.

Fully plumbed sinks--potable when under pressure, with waste removal via public / private sewage, (most desirable options: a consideration for events of long duration).

Pump sinks--have two (2) containers of equal value (generally five (5) gallons) one for portable water, and the other for liquid waste. Units are normally equipped with wheels Easy servicing. Portable water delivered via electric or hand pump. (More desirable--waste is fully contained, normally serviced by rental company).

Gravity feed--portable water in container (2.5 gallons minimum) operated via valve or spigot--draining into waste receptacle of same or large size, (least desirable, as open container of liquid waste must be disposed of by each individual food booth operator at a central site for final disposal and each unit must be maintained and monitored individually.

Sinks in common may be utilized if immediately adjacent to stands with unrestricted access (clear path of entry within close proximity to food stands).

NOTE* 200 foot rule applies to hand wash facility for restrooms, not for food handler requirements.

continuation from page 12

Frequent use of hand wash facilities for food handling purpose, require distance immediately adjacent to stands: (1) one sink per five (5) food booths maximum for units in common, affords a higher degree of monitoring for liquid waste removal / servicing during event.

Fixed locations--some event sites may have building / businesses which have restroom sinks that are in close proximity to food stands and on the ground floor. (Owners of facilities must supply use consent for food handlers in writing to be submitted with application).

Self contained units are in a variety of configurations from single faucet to multiple faucet units with water delivered via electric or hand pump mechanisms. Liquid waste is contained via soft bladder system / hand containers both of which require servicing and monitoring during the event for proper disposal.

*** A copy of these requirements shall be posted in a conspicuous place within each food stand.**

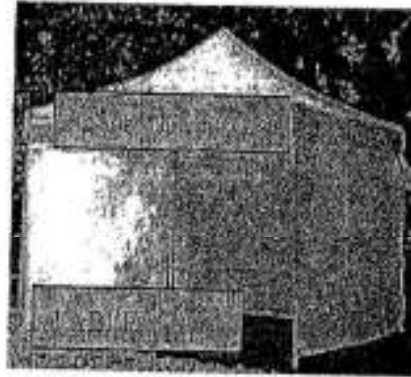
For further information or assistance with this matter, please contact _____ or _____
at (213) 351-7892. Monday through Friday Between the hours of 8:00 a.m. and 9:30 a.m.

FOOD STAND CONSTRUCTION

- ⊗ Rear, two sides, front, and top must be covered.
- ⊗ Covering may be canvas, plastic, tarp, fine mesh screening, or wood
- ⊗ Covering material shall be fire retardant and subject to local fire department approval.
- ⊗ Front covered with service opening no greater than 216 square inches.
(12" X 18") spaced minimum 18" apart
- ⊗ Washable floors required if booth is located on ground other than asphalt or concrete.

TEMPORARY FOOD BOOTH EXAMPLE

ENCLOSED SIDES AND



TOP

IDENTIFICATION SIGN

- Ⓔ The NAME is to have at least three (3) inches high letters with a 3/8 inch stroke.
- Ⓔ The ADDRESS AND PHONE NUMBER is to have at least one inch high letters

Flame Certificates, Customized Booths & Vehicle Displays

Customized Booths/Canopies:

Any sponsors bringing their own customized booth/canopy to AT&T Fiesta Broadway must also have the accompanying Flame Certificate. The State of California Fire Code specifically states that all booth structure must have a “California” Flame Certificate. You must have this Certificate with the canopy and ready to present should a Fire Inspector request to see it. If you do not have a California Flame Certificate a “National” Certificate of Flame Retardancy will suffice. Most Flame Certificates are sewn into the inside of the canopy. If you do not have a Flame Certificate you can request one from the manufacturer of the canopy, most manufactures can provide specific Certificates upon request. If you have questions about your customized booth you can call the L.A.F.D. at 213-978-3645 or Fire Tech. (to flame-proof a booth) at 800-380-8801.

Vehicle Displays:

Any sponsor who is bringing a vehicle/car to AT&T Fiesta Broadway as a display must notify AAE and comply with all L.A.F.D. fire safety requirements. The most important rules they are looking for compliance on are 1) the battery is disconnected, 2) the wheels are “blocked” and 3) the fuel tank is between 1/3 and 1/2 full. (see attached for detailed information)

Los Angeles City
Fire Department Requirement

PUBLIC DISPLAY OF MOTOR
VEHICLES IN ASSEMBLAGE OCCUPANCIES

The following are the Los Angeles Fire Department's minimum fire safety requirements for public display of motor vehicles in assemblage occupancies.

PERMIT

Prior to such display, a Special Permit shall be obtained from the Bureau of Fire Prevention of the City of Los Angeles Fire Department.

FUEL TANKS

Fuel tanks, unless never having held fuel, shall be maintained between one-third and one-half full of fuel. Caps for fuel tank fill pipes shall be of the locking type and be maintained locked. If it is not practical to attach such a cap, an alternate method may be employed with permission of the Chief.

It is recommended that drip pans be used under each vehicle.

ELECTRICAL SYSTEM

The electrical system shall be de-energized. This will be done by:

1. Removing the battery.
2. Removing the battery cable; or
3. Disconnecting one battery cable and covering it with electrical tape or other similar insulating material.
4. A Special Permit must be obtained prior to power being provided to the vehicle for the purpose of operating the stereo, lights, etc. The engine must not be energized in any manner.

LOCATION

Display shall be located so as not to obstruct any required aisle or exitway. Plans may be required.

ADDITIONAL REQUIREMENTS

1. Wheels shall be choked in such a manner that will prevent the vehicle from rolling in any direction.
- ~~X~~ Vehicles shall be installed in the occupancy by manual means. Vehicles SHALL NOT BE DRIVEN INTO OCCUPANCY. ..
3. Provide a 20BC extinguisher minimum rating (number of extinguishers to be determined by the Inspector).

Additional conditions may be required by the Chief when, in his opinion, they are necessary in the interest of public safety.

For additional information, please call the Bureau of Fire Prevention, Public Safety Section, (213) 485-6050 or 485-6051.

4367W

Emergency Procedures

EMT Staffing

During the event there will be two First Aid stations staffed by California Paramedics & E.M.T. from Schaeffer Ambulance. It is imperative that they are notified for treatment of any injuries or illnesses that are sustained by employees or the general public.

Injury or Illness

If an individual is injured or appears ill, please comfort the victim and have them stay still. Do not move the individual. Immediately notify your Block Monitor. Make sure you report your location accurately. Stay with the injured person until the EMT's arrive and be certain to get the name of the injured party regardless of whether or not they receive medical attention. Once again, **DO NOT ATTEMPT TO MOVE ANYONE!**

First Aid Station Locations

- 9th Street, between Broadway and Hill Streets
- 6th Street, between Broadway and Hill Streets
- 3rd Street, between Broadway and Hill Streets

Each First Aid Station will be equipped with oxygen and appropriate supplies, gurney's, backboards, radios and headsets, one medical cart, cots and chairs. *REMEMBER: Immediately call the Command Post with any medical emergency!*

Lost Child Procedure

If you find a lost child, please reassure the child that everything will be fine. Take a minute to walk around the immediate area with the child to look for his/her parents. If you are unsuccessful, please exercise the following steps:

Notify the nearest LAPD or Event security officer and provide the proper information, which includes a description and the location, of where the child was lost. Give child's name as well as parent's names if child knows them.

Alert your Block Monitor and have them walk the child to the nearest event entrance, and alert the Event Security. They will take the lost child to the Pershing Square LAPD Sub-Station. If anyone inquires about the lost child, please direct him or her to the LAPD Sub-Station at Pershing Square, located on the corner of 5th & Grand.

Authorized Vendors

BALLOONS

BALLOONS IN MOTION

Armando Orgaz

Bus: (323) 726-7474

Mobile: (323) 683-7474

Bus Fax: (323) 726-1664

E-mail: eventdecor@sbcglobal.net

BANNERS

AAA FLAG & BANNER

Janice Entin

Bus: (310)280-6940

Mobile: (310) 505-3599

Bus Fax: (310-842-3833

E-mail: janice@aaaflag.com

BARRICADES

TRAFFIC CONTROL DEVICES

AMERICAN BARRICADES

Joe Velasco

Bus: (714) 634-2663

Mobile: (714) 936-1306

Bus Fax: (714) 634-2666

E-mail: joev@americanbarricade.net

CATERING

Tri-Tip Pros

Raudel Ruiz

Bus: (626) 274-4522

Mobile: (626) 279-1545

E-mail: tritipproscatering@yahoo.com

CLEANING SERVICES

CHRYSALIS

Mark Loranger

Bus: (213) 806-6342

Bus Fax: (213) 806-6442

E-mail: Markl@ChangeLives.org

COMMUNICATION/WALKIES

WILCOX SOUND

Mark Saldaña

Bus: (818) 557-3377

Mobile: (818) 612-1114

Bus Fax: (818) 557-3367

E-mail: mark.wsound@sbcglobal.net

ELECTRICAL

EVENT POWER SOLUTIONS

Julio Robles

Bus: (562) 483-6060

Mobile: (323) 707-7358

Bus Fax: (562) 483-6886

E-mail:

julio@eventpowersolutions.com

EQUIPMENT RENTAL

POWER TRIP RENTALS

Evan Crawford

Bus: (310) 667-4433

Mobile: (310) 292-0974

Bus Fax: (310) 604-3233

E-mail: jay@powertriprentals.net

GOLF CARTS

D&D GOLF CARS, INC.

Ralph Sears

Bus: (626) 815-9335

Mobile:

Bus Fax: (626) 815-9336

E-mail: info@danddgolfcars.com

GROUND TRANSPORTATION

G.A. ENTERTAINMENT

Gabby Aranda

Mobile: (818) 262-6789

Bus Fax: (323) 692-1129

E-mail: gabby@wegotmail.net

HOTEL

Westin Bonaventure

Rhonda Gibson

Bus: (213) 356-4032

For Reservations: 800-228-3000

E-mail: rhonda.gibson@westin.com

ICE

THE UNION ICE

Pete Degrandis

Bus: (818) 785-1143

Mobile: (818) 253-5149

Bus Fax: (818) 902-5404

E-mail: pdegrandis@unionice.com

PORTABLE RESTROOMS

1ST. JON

Kevin Schneider

Bus: (714) 529-8646

Mobile: (714) 231-3767

Bus Fax: (714) 529-8640

E-mail: kevin@1stjon.com

SECURITY SERVICES

Corporate Compliance

Larry Pitkin

Bus: (888) 232-1095

Mobile: 323-791-0001

E-mail:

larry@corporatecompliance.com

SINKS

RICK ENTERPRISES

Bus: (818) 762-2934

Mobile: (714) 231-3767

Bus Fax: (818) 763-7931

E-mail: rickent@sbcglobal.net

STAGES/AUDIO LIGHTING

INSTRUMENT RENTALS

STAGE PLUS

Manuel Huante

Bus: (714) 528-3891

Mobile: (714) 390-4563

Bus Fax: (714) 528-3897

E-mail: stageplus@aol.com

TENTS/PARTY RENTALS

A-1 Party Rentals

Rene Martinez

Bus: (626) 967-0500

Bus Fax: (626) 967-7572

E-mail: Rene@a1partyrental.com

Thank You!

We'll See You At AT&T Fiesta Broadway XX!



Sunday, April 26th, 2009