

PROGRAM SUMMARY

AdAmAn Club

Meeting: January 21, 2014

Present: Donald Sandborn, President, AdAmAn Club
Jack Glavan, Pikes Peak America's Mountain
Sandy Elliott, Pikes Peak America's Mountain
Clifford Taylor AIA, Clifford Taylor Architects

On December 31:

***At noon, an advance party of 6 arrives by Highway;
between 2:30 and 4:00pm, 30 hikers arrive by Barr Trail;
at 11:30pm, 4-Wheel Drive Club arrives by Highway to provide return transportation for
participants.***

SITE

Provide safe storage bunker designed for pyrotechnics and isolated from Summit House. Storage should be approximately 4' wide x 8' long x 4' high, and lockable.

Provide display area for pyrotechnics at least 100' from buildings.

BUILDING

Provide space for 30-40 participants waiting for display activities. Consider use of employee lounge or interpretive space. Seating and TV needed.

Provide access to medical (EMT) facilities for ill or injured participants. Access to backboards, litters, and oxygen required.

Access to fire extinguishers required.

PROGRAM SUMMARY

ARAMARK

Meeting: December 19, 2013

Present: Michael Kavanagh, General Manager, Aramark Pikes Peak
Jack Glavan, Pikes Peak America's Mountain
Sandy Elliott, Pikes Peak America's Mountain
Clifford Taylor, Clifford Taylor Architects

BACK OF HOUSE

A. Service Entrance/Loading Garage

1. Loading Garage located inside building
2. Sized for one van with loading platform
3. Out of Public view
4. Electric door operator

B. Personnel Entrance

1. Adjacent to Service Entrance
2. Opens to Employee Room
3. Near employee parking with 5 spaces
 - a. 3 spaces for 15 passenger vans
 - b. 2 spaces for standard vehicles

C. Employee Room

1. Must accommodate staffing of 45
 - a. Food and Beverage
 - b. Retail
 - c. Custodial
 - d. Emergency Medical Technicians (EMT)
2. Occasional seating and table/chairs to accommodate 20
3. Lockers (full height) for 45

D. Employee Restrooms

1. Accessible from Employee Room
2. Large enough to accommodate changing when required

- E. Supervisor /Manager Office 150-200 SF
1. Large enough to accommodate 2 desks, each with 2 lateral files and 2 guest chairs
 2. Rack for Communications Equipment including router and net screen for IT security.
 3. Waterproof conduit for networking to all cash registers and computers
 4. Location outside of door for Time Clock (perhaps biometric) & Bulletin Board
 5. Readily accessible to Front of House
- F. Cash Room / Security Room 100-150 SF
1. Hardened room – consider masonry wall type.
 2. Provide Teller Window to Cashier Counting Room
 - a. Pass-through shelf below laminated glass vision panel
 - b. Assume pass-through slot to be approx. 24” wide x 6” high
 - c. Shelf at pass through to be approx. 24” wide x 24” deep
 - d. Roll-down steel shutter
 3. Anchorage for 2 safes
 - a. Large safe for 20 cash drawers
 - b. Small safe for coins
 4. Computer workstation
 5. Shelving for VCR and camera system monitor
- G. Cashier Counting Room 100-150 SF
1. Hardened room
 2. Counting table with chairs for minimum 8 cashiers
- H. Custodial / Janitorial Room
1. Mop sink and floor sink with soap dispensing rack
 2. Storage for 6 mop buckets
- J. Chemical Storage Room 75-100 SF
1. Adjacent to Custodial Room
 2. Rated if required by code or CSFD
 3. Secure cabinet for hazardous or flammable storage
 4. No direct connection to Food Storage or Retail Storage
- K. Tool and Maintenance Supply Room 100-150 SF
1. Adjacent to Custodial / Janitorial Room
 2. Shelving for Maintenance supplies, equipment
 3. Storage for tools required for minor maintenance

- L. Display Fixture Storage 100-200 SF
 - 1. Open room for off-season storage of retail display fixtures
 - 2. Shelving for smaller fixtures and kitchen equipment

- M. Recycle Storage Room 150-200 SF
 - 1. Locate near Service Entrance

- N. Refuse Room
 - 1. Locate near Service Entrance
 - 2. Compactor to accommodate once-a-week pick-up
 - 3. Consider refrigerated garbage storage

- P. Food and Beverage Storage
 - 1. Walk-in Cooler 100-150 SF
 - 2. Walk-in Freezer 75-100 SF
 - 3. Dry Storage 200-250 SF
 - a. Locate with convenient access to Serving Line
 - b. Storage for trays, serveware, and dishware
 - 4. Beverage Storage 120-200 SF
 - a. Cases of bottled beverages
 - b. Beverage mixes

- 5. Donut Product Storage
 - a. Ready access to donut-making machine
 - b. 50-75 l.f. of shelving for donut-making supplies and bins

- 6. Fountain Mix and CO2 Storage
 - a. 12' of wall space for Bag in Box dispensing rack
 - b. 12' of dunnage racks for back-up product
 - c. Box area for 8 back-up CO2 tanks

- 7. Ice Maker
 - a. May in in Fountain Mix / CO2 Storage Room
 - b. Requires factory-recommended ventilation

- 8. Fudge Storage
 - a. 24 l.f. of shelving for fudge ingredients
 - b. Space for 3 2'x3' boxes of finished fudge product

Q. Retail Product Storage

1. Apparel Storage Room 800-1000 SF
 - a. 600 lineal feet of 2'x8' shelf (+/- 150 l.f. of shelving units)
 - b. 100 l.f. rod for hanging storage
 - c. Staging area for apparel rack
2. Glassware and Hard Goods Storage 600-1000 SF
 - a. 100 SF for shelving for small item storage
 - b. 200 SF for adjustable shelving for glassware
 - c. 150-200 SF for plush and blankets
 - d. 150-200 SF for toys and candy/snack product

FOOD SERVICE

- A. Kitchen 800-1000 SF Visually screened from Dining
1. Cook Line
 - a. 36" Range w/ convection oven
 - b. 36" Grill
 - c. 24" Deep Fryer
 - d. Code-compliant hood
 2. Prep Line
 - a. 24 l.f. prep tables
 - b. Prep sink
 - c. Fudge Station - 6' table for Fudge Kettles and prep
 - d. Donut Station
 - 8' conveyor donut fryer
 - 6' table for mixing and prep
 - e. Coffee Station – 6' foot table for brewers
 - f. Hand sink
 - g. Shelving
 - 72 l.f. Scullery shelving
 - Shelving for serving products (wrappers, boxes, etc.)
 3. Dishwashing 120-150 SF
 - a. Dishwasher
 - b. Garbage Disposal
 - c. Large Rinse Sink
 - d. Storage for Dish Racks, dishes, pans

- B. Serving Line - 40' Serving counter
 - 1. Buffet warmers
 - 2. Sandwich warmers
 - 3. Soup wells
 - 4. French fry and pretzel warmers
 - 5. Grab 'n Go beverage and small item coolers

- C. Cashier Line
 - 1. 6 registers – parallel
 - 2. Located in flow from Serving Line to Beverage Line

- D. Beverage Line -
 - 1. 30' Beverage Service counter
 - a. 2 fountain soda machines
 - b. Coffee dispensers
 - c. Condiment station
 - 2. Located in flow from Cashier Line to Dining Room

- E. Dining Room - 1,500 – 2,000 SF
 - 1. Seating for 150-200
 - 2. Combination of booth, 2-top and 4-top seating
 - 3. Bussing stations for tray dish and utensil return
 - 4. Trash receptacles for refuse and recycle

GIFT SHOP - 4,000 to 6,000 SF

Current Sales Mix

34% Apparel

36% Souvenirs

10% Candy and Snack including Fudge

20% Misc. – Jewelry, Sundries, Publications, Toys

- A. Retail Sales Floor
 - 1. 125-150 l.f. of wall display, either shelves or rods
 - 2. 20-24 face-outs for apparel- Confirm
 - 3. 10 -12 Gondolas for glassware and hard goods
 - 4. 24-30 l.f. of book and publication display
 - 5. 6-8 standing displays, assume 2'x2'
 - 6. 2-4 standing displays for jewelry
 - 7. Display screen array (?)

- B. Fudge Display
 - 1. 2 – 6' displays with scales
 - 2. Near registers
- C. Register Service Counters
 - 1. 40-50 lf of service counter
 - 2. 10-12 registers grouped in multiple locations

EMT OFFICE

- A. Adjacency to Cog platform preferred
- B. Patient Assessment Room - 150-200 SF
 - 1. Space for 2 wheelchairs
 - 2. 3-4 patient chairs
 - 3. Cabinets for storage of supplies
- C. Patient Treatment Area - 60-80 SF
 - 1. 2 cots for patients
 - 2. Hand sink
 - 3. Storage for 10-12 oxygen tanks
 - 4. Supply storage
- D. EMT Work Area
 - 1. Desk
 - 2. Communications equipment - radio and telephone
- E. Storage for travel and transport kits.
- F. Garage for EMT vehicle

PROGRAM SUMMARY

PIKES PEAK INTERNATIONAL HILL CLIMB

Meeting: January 13, 2014

Present: Megan Leatham, Executive Director, Pikes Peak International Hill Climb
Randy Ruyle, Race Director, Pikes Peak International Hill Climb
Lincoln Floyd, Director of Development, Pikes Peak International Hill Climb
Mitch Snow, Event Coordinator, Pikes Peak International Hill Climb
Sandy Elliott, Pikes Peak America's Mountain
Clifford Taylor AIA, Clifford Taylor Architects

SITE

- A. Finish Line
 - 1. Current Location to be maintained
 - 2. Mark with stone pillars per 1997 Environment Assessment plan
 - a. Location of pillars to accommodate current road configuration as required
 - b. Signage spanning road is no longer needed
 - c. Steel in construction within 10' of finish line should be minimized to prevent interference with timing loops.
 - 3. Provide dedicated power receptacles for timing and communication equipment.
 - 4. Direct access to Emergency Landing Zone (ELZ) is needed.
 - 5. Paving of Summit areas not needed or anticipated.
- B. Parking
 - 1. Re-establishment of current western parking loop needed to accommodate public demands on race day.
 - 2. Minimum of 150 spaces needed outside of Course & Run-off areas.
- C. Emergency Run-off Road
 - 1. Minimum Run-off distance of approximately 500'.
 - 2. Provide crash embankment for public safety and protection of the Cog right-of-way. Provide anchorages required by Hill Climb deceleration/crumple devices.
- D. Holding Area
 - 1. Provide temporary parking for one race Division (25 cars) at end of run-off east of proposed Summit House.

BUILDING

- A. Media Area
 - 1. Accommodation for 75 Press members and 25 Competitors
 - 2. Podium with Backdrop of graphics and/or LED display big screen and/or blue screen.
 - 3. Internet/phone connectivity for Press
 - 4. Charging stations available for Press electronics and equipment

- B. Driver's Area
 - 1. Accommodation for 150 – 180.
 - 2. Refreshments
 - 3. Internet/phone connectivity
 - 4. LED display big screen
 - 5. Charging stations available for Press electronics and equipment

PROGRAM SUMMARY

PIKES PEAK MARATHON

Meeting: January 27, 2014

Present: Ron Ilgen, Triple Crown of Running President
Sandy Elliott, Pikes Peak America's Mountain
Clifford Taylor AIA, Clifford Taylor Architects

RACE ACTIVITIES

The race is held on the third weekend in August.

Ascent is on Saturday, round-trip on Sunday. Most racers, 1600-1800, run ascent.

Average course time is 4.5 hours. Busiest time on the Summit is 11:30-12:30 when most racers are arriving.

Racers are shuttled off the Summit as soon as possible. There is a delay of up to 45 minutes during peak time.

Racers remain outside on nice days and seek shelter on cold days. There can be up to 200 racers gathered and waiting to be shuttled from the Summit.

Out-of-state tourists are allowed to drive to summit on race day. In-state spectators are shuttled from Devils Playground or elsewhere. Typical shuttles are 15 passenger vans.

Typical attendance is 1600 racers, 100 volunteers, and 1000 spectators.

Organization pays \$3,000-\$5,000 for a permit from the Forest Service to conduct the race.

SITE

The finish line is a short distance down Barr Trail from the Summit

An observation area should be provided to accommodate spectators.

Racers are discouraged from crossing the Cog tracks during the race.

The industrial feeling of the Summit reception area should be improved.

Current parking is inadequate on race day, which is one of the busiest vehicle traffic days on the summit.

Currently 4-6 portable toilets are provided for the race on the west side of sewage building.

A future employee parking lot should be considered as a site for staging transportation off the Summit, as a refreshment area, and for placement of temporary toilets.

BUILDING

If weather is particularly bad, racers use facilities, including the Summit House and Radio Building, while waiting to be shuttled off the Summit.

Currently, approximately 1,200 square feet of the Utility Building is used for first aid and recovery.

The continued use of an area for first aid/recovery facilities is needed. The use of concessionaire employee locker/break room should be considered.