This document is made available through the declassification efforts and research of John Greenewald, Jr., creator of:

The Black Vault



The Black Vault is the largest online Freedom of Information Act (FOIA) document clearinghouse in the world. The research efforts here are responsible for the declassification of hundreds of thousands of pages released by the U.S. Government & Military.

Discover the Truth at: http://www.theblackvault.com

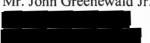


Division of FOIA Services Parklawn Building 5600 Fishers Lane Room 19-01 Rockville, Maryland 20857 Phone: 301-443-3403

PSC File No.: 16-0293-FOIA

August 8, 2016

Mr. John Greenewald Jr.



Dear Mr. Greenewald Jr.:

This is in response to your June 25, 2016, Freedom of Information Act (FOIA) request for a copy of all complaints submitted about your agency's cafeteria (at Headquarters). Please include all correspondence relating to these complaints (which would include internal agency communications, emails, memos, etc.) for the calendar years of 2014 and 2015.

A records search was conducted in the Office of Real Estate & Logistics (REL) and they located nine (9) pages of records responsive to your request. I have determined to withhold portions of nine pages under Exemption (b)(6).

Exemption (b)(6) protects information the disclosure of which would constitute a clearly unwarranted invasion of privacy of another individual.

There will be no charges in this instance because the billable costs are less than our threshold of \$25.

If you believe that the information withheld should not be exempt from disclosure, or this response constitutes an adverse determination, you may appeal. By filing an appeal, you preserve your rights under FOIA and give the agency a chance to review and reconsider your request and the agency's decision. Please clearly mark both the envelope and your letter "Freedom of Information Act Appeal."

Your appeal must be mailed within 90 days from the date of receipt of this letter, to:

Catherine Teti
Deputy Agency Chief FOIA Officer
U.S. Department of Health and Human Services
Office of the Assistant Secretary for Public Affairs
Room 729H
200 Independence Avenue, S.W.
Washington, DC 20201

If you would like to discuss our response before filing an appeal to attempt to resolve your dispute without going through the appeals process, you may contact me, Denise F. Wallace or the HHS FOIA Public Liaison for assistance at:

Michael Bell
HHS FOIA Public Liaison
U.S. Department of Health and Human Services
Office of the Assistant Secretary for Public Affairs
Room 729H
200 Independence Avenue, S.W.
Washington, DC 20201
Telephone: (202) 260-0793

E-mail: HHS FOIA Public Liaison@hhs.gov

If you are unable to resolve your FOIA dispute through our FOIA Public Liaison, the Office of Government Information Services (OGIS), the Federal FOIA Ombudsman's office, offers mediation services to help resolve disputes between FOIA requesters and Federal agencies. The contact information for OGIS is:

Office of Government Information Services National Archives and Records Administration 8601 Adelphi Road—OGIS College Park, MD 20740-6001 Telephone: 202-741-5770

Toll-Free: 1-877-684-6448 E-mail: ogis@nara.gov Fax: 202-741-5769

Sincerely yours,

Denise F. Walker 5 Office Countries F. Walker

Denise F. Wallace FOIA Officer FOIA Services

From:

info@cci139.com

Sent:

Tuesday, August 11, 2015 12:59 PM

To:

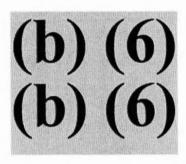
sbramble@corporatechefs.com; ddesrosiers@corporatechefs.com; Cardenas, Doris (HHS/ASA) (CTR); rayres@corporatechefs.com

do-1 me whole to tays

Subject:

Feedback Form Form Submission

There has been a submission of the form Feedback Form on through your Department of HHS Cafe website.



Comments

Please keep plastic utensils re-stocked, and please put a few of each kind on each end so we don't have to stand in one area to get a fork and then wait for others to finish getting their knives and then change places so they can get a fork and we can get a knife. Napkins seem to be on each end already. Thanks.

To view all of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?qsid=1313414734

1

From:

info@cci139.com

Sent:

Thursday, November 19, 2015 4:36 PM

To:

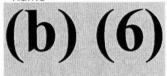
sbramble@corporatechefs.com; ddesrosiers@corporatechefs.com; Cardenas, Doris (HHS/ASA) (CTR); rayres@corporatechefs.com

Subject:

Feedback Form Form Submission

There has been a submission of the form Feedback Form on through your Department of HHS Cafe website.

Name



Telephone

Comments

I was disappointed to be informed of the decision to curtail availability of large (32 oz.) drink cups. While I don't contend to understand the reasoning behind this non-customer-friendly decision, I just thought I'd let you know that since I'll need to go elsewhere to get large drinks, I'll see no further reason to use the HHS cafeteria at all. We were often told of the difficulties of keeping the larger cups in stock, because of their popularity, but they were still deemed discontinued without asking your customers. I'll avail myself of Cohen, McDonald's, Quiznos, and Potbelly to get my drinks and food from now on. It's a shame, really.

To view all of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?qsid=1313414734

added Soch on!

From:

info@cci139.com

Sent:

Tuesday, March 01, 2016 2:14 PM

To:

sbramble@corporatechefs.com; ddesrosiers@corporatechefs.com; Cardenas, Doris (HHS/ASA) (CTR); rayres@corporatechefs.com

Subject:

Feedback Form Form Submission

There has been a submission of the form Feedback Form on through your Department of HHS Cafe website.

Name



Telephone

Comments

Could you get a frozen yogurt machine and offer good quality frozen yogurt in the afternoons? You'd make lots of money.

To view all of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?qsid=1313414734

client said to hold m

From:

info@cci139.com

Sent:

Thursday, March 03, 2016 2:23 PM

To:

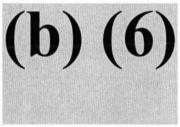
sbramble@corporatechefs.com; ddesrosiers@corporatechefs.com; Cardenas, Doris (HHS/ASA) (CTR); rayres@corporatechefs.com

Subject:

Feedback Form Form Submission

There has been a submission of the form Feedback Form on through your Department of HHS Cafe website.

Name



Comments

Please add a frozen yogurt machine. I would spend money on frozen yogurt everyday :-)

To view all of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?gsid=1313414734

From:

info@cci139.com

Sent:

Thursday, March 03, 2016 4:46 PM

To:

sbramble@corporatechefs.com; ddesrosiers@corporatechefs.com; Cardenas, Doris (HHS/ASA) (CTR); rayres@corporatechefs.com

Subject:

Feedback Form Form Submission

Follow Up Flag:

Follow up

Flag Status:

Flagged

There has been a submission of the form Feedback Form on through your Department of HHS Cafe website.

Name



Telephone

Comments

Is it possible to add a soft serve frozen yogurt machine to the cafeteria? It would add an option for a healthy and delicious snack. Thank you for your consideration.

To view all of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?qsid=1313414734

(b) (6)

Dear Doris,

March 11, 2016

Thank you for your generous support of Health Awareness Doy! The grain salad, nummus and chips were a big hit! - we didn't have any left at the end of the event!

The fedstrive team appreciates both the food and serving materials donated by the Cafe as well as the time you spent Communicating. With Pepsi to get additional donations.

Please let us know of anything we can do to foster this relationship.

Thank you, again, for partnering with us to from the

LA healthy cathing patterns! Sincere

From:

info@cci139.com

Sent:

Thursday, May 26, 2016 9:14 AM

To:

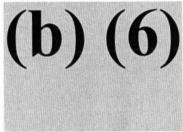
sbramble@corporatechefs.com; ddesrosiers@corporatechefs.com; Cardenas, Doris (HHS/ASA) (CTR); rayres@corporatechefs.com

Subject:

Feedback Form Form Submission

There has been a submission of the form Feedback Form on through your Department of HHS Cafe website.

Name



Comments

I went to the Café for breakfast and all I brought was a small bowl of grits. I went back to my desk to eat my grits and I was almost finish with my bowl when I felt something in my mouth. Luckily I didn't swallow and removed what looks to be a broken piece of a hairpin from my mouth which was in my bowl of grits! I'm not sure what the protocol is for proper handling of food or if your cooks are required to where hair nets but if I would have swallowed that broken piece of a hairpin things could have become worst; I could have gotten sick or worst that broken piece of a hairpin could have puncture my lungs. I would appreciate more due diligent be put forth in handling and cooking the food in the Cafe. Needless to say my experience was not good!

To view all of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?qsid=1313414734

application of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?qsid=1313414734

application of this form's submissions, visit http://www.cci139.com/index.php/dashboard/reports/forms/?qsid=1313414734

application of the complex of



Service Order Ticket

Work	Order Type:	CM					WO	#: 113-9803t
SO Desc	ription: Salad bar	is not coolir	g properly in 8TH Floo	r Cafeteria.				
Action T	aken: Checked ur	nit for power,	rewired J-Box and res	et time clock.				
	Location	1: 113-1002), Floor n/a, Room n/a			Technician Assign	ed: Mike G	ardner
	Addtl. Location				Report Date: Must Respond By:			
	Superviso	r:						
	NAVFAC WO#	<i>t</i> :			Must Complete By: Scheduled Start Date:			
	Customer Ref#	# :						
	Customer Name	(h)	(6)		S	cheduled Comp. Da	te:	
	Customer Phone	(U)	(O)			Current WO Stat	us: COMP	
	Asse	t:	A STATE OF THE STA			New Stat	us:	
A	sset Description	1:				JDE WO	#:	
Conditio	ons Found At Arriv	/al:				от поточно в при		
Actions	Taken to Correct	the Problem					The second of th	
Equipm	ent Number Work	sed On:				dictioner wish, user "gain daepage, ikk proof, primer on an dae engang balan anna - nga gash nga "daepannang gash anna da mahan na hali a mayon da		
Tec	chnician ID and Te	echnician Nai	ne Date	Start Time	Stop	Time Reg I	Hours	OT Hours
			10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	The second of th		A STATE OF THE STA	and the same of the same of	THE CONTRACT OF THE PARTY OF TH

	e S (Lorenza, Lore 1 195) or y resistant controls—			way ye law ye was a second of		NAME AND ADDRESS OF THE PARTY O		more at many to the more than the second of the angular facilities of the
Line #	Part #		Description		Quantity	Unit Price	To	tal Price
allian and the column and		A COLUMN TO SERVICE THE SERVIC	to company of the state of the	www.special.com/specialistics in the record of the policy of the record of the section of the se		grapher and the second	**************************************	der og 100 ga angere jeres ellergegene stationeren som 180 ga angere eller
	AND THE PROPERTY OF THE PROPER	and the second second second second second		C. (P. Applica Confession - American St.) september An. American St. dis data and American Structure and American		William College Colleg		the second man dept of the spidition is need more to
CO THE CHIEF AND STATE	and the second second second second		The second state of the se	Cus	tomer Satisfaction	Rating (Circle One):		and the second second second second second
			5-Exceptiona	4-Very Good 3-	Satisfactory	2-Marginal 1-U	nsatisfact	ory
	Customer Signature &	Date						
Technician Signature and Date Completed			QC Inspector	Name and Date Inspected	***************************************	PASS/FAIL		
FEMALE	Labor							之子·安徽等(A)
· · · · · · · · · · · · · · · · · · ·		A STATE OF THE OWNER, WHEN					Regular	
	Task ID	Craft	Skill Level	Labor	Vendor	Contract Num	Hours	Premium Hours
	CA	RPENTER		113-10054			01:00	00:0

Supervisor/Foreman Initials____

Site ID: HHB



	Supervisor/	For	eman Initials
			Site ID: HHB
	Wo)#	: 113-106156
	an Assigned: Do		
	Report Date: 09	/23	/14 12:49 PM
lust	Respond By:		
	Complete By:		
	d Start Date:		
	Comp. Date:		
rren	t WO Status: CO	MP	
	New Status:		
	JDE WO #:	_	
	Control of the Contro	-	
-		-	
-			
		- Charles	
		-	
		-	
	Reg Hours		OT Hours
		-	
Unit Price			otal Price
		1	

00:30

00:00

Service Order Ticket

Work	Order Type:	СМ					WO#	113-106156	
SO Desc	cription: Salad bar	not keeping o	cold temperature in 8th	Floor Cafeteria.					
Action T	aken: salad pan co	ol. Checked	pan twice,cool, both tim	es.					
	Location	113-10020.	Floor n/a, Room n/a			Technician Assign	ed: Donnie	M Dwyer	
	Addtl. Location		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Technician Assigned: Donnie M Dwyer Report Date: 09/23/14 12:49 PM				
	Supervisor				Must Respond By:				
NAVFAC WO#:					Must Complete By:				
	Customer Ref#				Scheduled Start Date:				
	Customer Name		6)		Sc	heduled Comp. D	ate:		
	Customer Phone	Harrist Land Control	v)			Current WO Sta			
	Asset					New Sta	-		
A	sset Description					JDE WO) #:		
Condition	ons Found At Arriv	sl:							
hrs. 44444									
						parint in the second section of the section of the second section of the section of the second section of the section of t			
Actions	Taken to Correct I	he Problem:							
Couinn	ant Number Mode	d One			Control of the Contro				
Equipm	ent Number Worke	d On:							
							-		
Technician ID and Technician Name			e Date	Start Time	Stop Ti	me Reg	Hours	OT Hours	
Line #	Part # D		Denoulable		Township.	Turate parlam	1-		
Line #	Part #		Description		Quantity	Unit Price	10	tal Price	
-									
				Cus	tomer Satisfaction R	lating (Circle One):			
			5-Exceptional			2-Marginal 1-L	Insatisfact	ory	
	Customer Signature & C	ate							
Techr	nician Signature and Date	Completed	OC Inspector Nam	ne and Date Inspected		PASS/FAIL			
	Labor				Margarita in C				
		and the same of th		cimina de la companya			Regular		
	Task ID	Craft	Skill Level	Labor	Vendor	Contract Num	Hours	Premium Hours	
		HVAC		113-10011			00:30	00:00	

113-10011

HVAC