

**COMMERCIAL USE AUTHORIZATION FOR GUIDED STREAM & SHORELINE
FISHING
OPERATING PLAN-ATTACHMENT B**

General Provisions

- 1) Commercial Stream and Shoreline Fishing allows the CUA holder to conduct guided walk and wade fishing trips in park streams and lakes. Float tubes use in lakes is permitted with this CUA. Use of boats (including pontoon boats) is not authorized and requires a separate CUA.
- 2) Overnight backcountry use is not an authorized use unless the CUA holder has a permit for Guided, Overnight, Backcountry Trips.
- 3) There is a maximum limit of 5 clients plus one qualified guide per group.
- 4) CUA holders are limited to three groups per day. There is a maximum limit of 5 clients in groups, and each group must be dispersed.
- 5) The CUA holder shall be liable for damage to any property of the United States resulting from the use authorized hereunder.
- 6) Violation of any park regulation or terms of this permit may result in issuance of a violation notice, suspension of privileges granted by this permit, or revocation of this permit.
- 7) Areas of the park may have restrictions due to resource concerns.

Administrative Requirements

- 8) Section 512 of the Credit Card Accountability Responsibility and Disclosure Act of 2009, P.L. 111-24, 123 Stat. 1764-65, allows persons to possess firearms while in units of the National Park and National Wildlife Refuge Systems if they are possessed in compliance with applicable federal and state law.

The Following are specific requirements for operating in Yellowstone National Park:

- Concessioner employees may not possess firearms while on duty. The superintendent, in his or her sole discretion, may grant exceptions to this prohibition upon consideration of a written request from the Concessioner's general manager with a thorough explanation of the basis of the request.
- Concessioners are responsible for determining how they will interpret and implement State firearm possession laws in regard to their clients. The Concessioner and/or its legal counsel should consult the applicable state attorney general's office for access to relevant state firearms laws.
- The Concessioner must provide the Service its written policy that articulates how it will implement this law in regards to its operation. The policy should address the two issue points: 1. confirmation that on-duty employees will be prohibited from firearm possession; 2. a plan for management of public firearm possession in regards to concession activities

Staff and Employment

- 9) At a minimum, one guide on each trip must be currently certified in Standard First Aid and CPR, and carry a first aid kit. Wilderness First Aid or Wilderness First Responder certification is recommended. A written list of guides and dates of standard First-Aid certification must be

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provided to the Concessions Management Office prior to the beginning of the operational season. Copies of first-aid cards need not be submitted.

- 10) Guides must be at least 18 years of age, trained in basic safety, resource protection, Leave No Trace principles, park rules and regulations, and in the requirements of the CUA terms and conditions.
- 11) One guide on each trip must have previous, relevant outdoor experience including previous experience on the trails, lakes or streams they are guiding.
- 12) The guide for any trip, within the park, must have a basic knowledge of map reading, and must have a topographic map for the area of their trip if they are guiding in the backcountry. It is recommended the guide have a compass and knowledge of compass use.

Operational Requirements

- 13) While in Yellowstone, the CUA holder or guide shall remain with their clients for the duration of the trip.
- 14) All clients must have a Yellowstone National Park fishing permit and must obey park fishing regulations. Fishing permits are required for anyone 16 years and older.
- 15) Float tube users must have a Yellowstone National Park boat permit and abide by the Park's Boating Regulations. Float tube users must wear a Personal Flotation Devices (PFD) at all times, carry a whistle to use during emergencies, and a United States Coast Guard approve visual distress signal (pocket sized) for guide use during emergency.
- 16) To prevent Aquatic Invasive Species (AIS), the CUA holder must ensure gear, tackle, clothing, equipment (especially wading boots) and float tubes are cleaned and dried before entering or changing Yellowstone waters.
- 17) All watercraft and their equipment, including any inflatable or float tube and associated water recreational articles must undergo an Aquatic Invasive Species (AIS) inspection prior to entering any water within Yellowstone National Park. AIS inspections must be done at the same time a boat permit is issued and conducted only by authorized NPS AIS staff.
 - Any article immersed in part waters known to contain Aquatic Invasive Species, shall be thoroughly inspected and cleaned prior to entering any other waters within the park.

Waters contaminated by Aquatic Invasive Species include: Yellowstone Lake, Yellowstone River (Yellowstone Lake to the park north boundary), Pelican Creek, Gardiner River (Mammoth Hot Springs to the park north boundary), Lewis River (south of Lewis Falls), Madison River, Gibbon River (Madison to Norris), Firehole River (Madison to Old Faithful), and Nez Perce Creek.

- 18) Foot travel in all thermal areas must be confined to boardwalks or trails that are maintained for such travel and are marked by official signs. 36 CFR, Ch 1, Sect. 7.13(i). No off-trail travel is allowed; stay on designated boardwalks and trails.
- 19) The CUA holder must ensure that all clients and guides stay at least 100 yards from bears and wolves. A distance of 25 yards is required from bison, elk and other animals. Regardless of any distance, if any wild animal changes its behavior due to your group's presence, you are too close.

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- 20) The CUA holder or guide must provide all clients with an orientation prior to the trip which emphasizes safety, bear habitat, Leave No Trace principles, park rules and regulations and the nature and demands of the trip.
- 21) The CUA holder is responsible for ensuring that all clients are safely equipped and properly clothed prior to the trip.
- 22) Each guide must carry a minimum of one can of bear spray. Bear spray for clients is recommended.
- 23) CUA holders must abide by the Food Storage and Food Sanitation Guidelines found in Appendix A. Packs with food or other bear attractants may not be left unattended on shore and must be properly stored or kept on person while fishing.
- 24) Fish that are kept should be cleaned, if possible, at cleaning stations. Otherwise, fish entrails should not be buried, burned, or left on shore. All entrails should have the air bladders punctured and then be thrown into the deepest water possible, where caught.
- 25) For further backcountry guidelines and regulations, please refer to the information provided in "Beyond Road's End" available in any Backcountry Office.
- 26) The CUA holder must provide all visitor services in a manner that is consistent with and supportive of the interpretative goals and objectives of the park.

Reporting Requirements

- 27) All accidents must be reported to a ranger as soon as possible.
- 28) CUA holder will provide to the Concessions Management Office a monthly report indicating the date, number of visitors guided, number and types of fish caught, and locations visited for the preceding month of operation. Reports must be received no later than the end of the following month. The CUA holder will use the fill able monthly use reports that are provided by the Concessioners office.
- 29) Each member of the party must report results on the volunteer angler report card which accompanies the fishing permit.

I have read and agree to the above conditions. I hereby confirm that the above conditions will be reiterated to all guides associated with this business.

CUA Holder's Signature

Date

Title

Company Name

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Return this page along with the application for a Commercial Use Authorization.

Appendix A

Food Storage

- At night and/or when not attended, all food, garbage, ice chests, other scented articles, cooking utensils and stoves shall be suspended at least 10 feet off the ground and at least 4 feet from tree trunks. **“Attended” explicitly means that the Concessioner or an employee is in camp, awake, and in close proximity to the food, garbage, stock feed, cooking utensils, ice chests, and any other scented articles.** It is not required to hang cooking utensils and stoves that have been washed/cleaned and sanitized. Use existing food storage poles when available. Currently, bear-resistant containers must also be suspended in the manner described above. Strain all waste water and burn solids if a fire is available. If no fire is available, broadcast strained wastewater away from sleeping areas and streams/lakes and pack out solids with trash. Polluting or contaminating any water source (with soap, waste, food, etc.) is prohibited.
- Where fires are allowed, all unconsumed food and other combustibles may be burned in the established pit. **All food stuffs must be completely burned or packed out with trash.**

Food Sanitation Guidelines

- All potentially hazardous foods (meat, poultry, dairy products, etc.) must be kept at safe temperatures (over 140° or below 41° F.).
- All raw meats and poultry must be packed separately from foods that will not be further cooked.
- Ready-to-eat lunchmeats and cheeses should be packed in small quantities in moisture-proof bags and must be stored at temperatures of under 41° F.
- All food shall be kept covered when not being cooked or served.
- Remove from refrigeration only the amount of potentially hazardous food required for the meal. Discard all leftover potentially hazardous foods after each meal.
- No home canned foods are allowed to be served and all meats shall be procured from a source approved by the state of origin.
- Food not prepared “on-site” shall be prepared in an inspected food establishment.
- Farm and domestic animals must not be within 200 feet of any place where food is prepared, cooked, or served.
- Plastic gloves or sanitized serving utensils must be used for preparing and serving food. No sheath or pocketknives may be used for slicing foods.
- Persons with cuts, abrasions, open blisters or other blemishes on their hands, shall not prepare food, unless the hands are bandaged and covered with gloves. Persons with symptoms of illness must be kept from handling food.

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- All food contact surfaces shall be fabricated for durability and ease of cleaning, i.e., smooth, nonabsorbent, resistant to chipping, and made of safe materials.
- Tables shall be constructed of easily cleanable surfaces. If tablecloths are used, they must be made of nonabsorbent materials such as plastic. Single-service cloths, such as paper tablecloths, must be discarded after each use.
- Adequate hand washing facilities shall be provided to ensure hands are washed before handling food, cooking, eating, and after using the toilet.
- Dishes shall be scraped, washed, rinsed, sanitized, and air-dried. A sanitizing solution for the final rinse may be prepared with chlorine by using two capfuls of household chlorine bleach (5.25% strength) per five gallons of water. Immerse dishes in sanitizing solution for one minute. If paper towels must be used to dry dishes, double sanitizing time is required. (Chlorine test strips should be used to test concentration).
- If drinking water is not from an approved source, it must be boiled, treated with chemicals, or properly filtered to make it potable. Clients should be advised about the risks of drinking untreated water. Drinking water, from a treated source, must be stored in a smooth, cleanable, tightly sealed container.
- Pack sufficient cups to ensure common drinking cups are not used.