Downstream Authority of the Quapaw Tribe of Oklahoma Regular Meeting August 29, 2018

Meeting Called to Order: 11:00 am

ROLL CALL: John Berrey, Chairman Present

Larry Ramsey, Secretary Present
Marilyn Rogers, Member Present
Tamara Reeves, Member Present

DECLARATION OF QUORUM: announced by Larry Ramsey

Jani

Order has been placed for team member Christmas gifts – watches

• 4 different styles available in men's and women's

Soterian Systems (DFMA)

- Hector and Alberto will be certified to sale coffee outside of Tribal entities and roast beans for other companies
- Additional details attached

New Beer laws

- Starting 10/1/18 Sundays service does not begin until 1pm
- Check with commissioners about other options

Beverage Station

Open September 7

VGT Upgrade on floor last night

Still down – was supposed to be a 30 minute interruption.

Indoor Pool

- Down until Sept 17 for repairs
 - o Replacing the toilets
 - o Resurfacing entire pool

Slot offices have moved

Moved to old bathrooms in high limits

Business Development Manager (independent Rep – Billy Shapp)

- Bring in new players
- Attend chamber events
- 3 month trial period
 - o Goals will be set
- Still working on job description

Table Games

• Proposed a "jean" day for team members

- Blue jeans and downstream t shirt
- \$5.00 per person money raised will go toward the Angel Tree

Craps and Roulette

- Go live date is October 1
- Sept 10/11 floor cuts to be made for power
- Once tables places cameras and lights are ready to be set

High Limit rooms

• Chairs need to be recovered, sample fabrics have been ordered

Security Uniform

- Jacket is no longer available
- Samples for new shirts have been ordered
- Pants requested EMT pants, DDA would like something dressier

Executive Retreat

- Sept 30- Oct 2
 - o Revenue increasing ideas
 - o Spend decreasing ideas
 - Team building
 - Flying T Golf
 - VR games

Monetary Donations

- American Cowboys Rodeo Association \$1,000, YES
- Joplin Shop with a Cop \$500, YES
- Miami Youth Football \$560, YES

Break 12:34pm – 1pm

Marketing

Jani/Alan/ Barry/Melissa

Choice

- Gave them requested duties waiting on reply
- Main contract ends Sept 30

Artwork

- Reviewed Craps and Roulette Options (see attached)
- Would like to see something different

Video Samples

- Las Vegas Only Better
- Need to add craps table and roulette wheel





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GONAROTA



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PROJECT: Quapaw Tribal Coffee Plant GMP Audit and

FDA FSMA Food Safety Plan Development

Prepared and Lead By:

Nancy Scharlach

President, Chief Technical Director
Lead Instructor, FSPCA Preventive Controls for Human Food
Lead Instructor, FSCPA Foreign Supplier Verification Programs
Lead Instructor, International HACCP Alliance
Registered SQF Consultant – High Risk Processing

e – <u>nancy@soteriansystems.com</u> w – <u>www.soteriansystems.com</u>

PREPARED FOR:

Lucus Setterfield Downstream Casino Resort Director of Food and Beverage Office: (918) 919-6131

Mobile: (918) 919-6131 Fax: (918) 919-6062

lsetterfield@DOWNSTREAMCASINO.COM 69300 E. Nee Rd., Quapaw, OK 74363

PREPARED ON: August 20, 2018

Description of Project and Soterian Deliverables:

Soterian's Role:

- 1. Gap Assessment of existing operations, etc.
- 2. Develop Programs and Procedures for GMP audit and future SQF compliance
- 3. Create FSMA Preventive Controls Food Safety Plans (works in conjunction with GMP and SQF Prep)
- 4. Implement GMP Audit Preventive Controls Documentation
- 5. Train Employees on Documentation, Implementation, specific food safety topics, etc.
- 6. 3rd Party Audit Preparation General Consulting Scope

Workload Request by Quapaw Coffee	Deliverable Date on or before:	Quote:	Travel Cost Estimate	Deposit Required		
Phase 1: Onsite gap assessment and audit of existing operations, equipment and programs - Onsite gap assessment and project scope outline at Coffee Facility on Friday, 9/28/18	Phase I: September 28, 2018 *Daily Rate is required for this phase due to travel and loss time = 1 day Total for Phase 1: \$1400.00 + travel costs	Phase I: Daily Rate: \$1400.00 Hourly Rate: \$175.00	Travel Estimate: Onsite in Missouri Billed at Cost Travel Cost for 9/28/18 Trip: - Airfare Change Fee: \$200.00 - Rental Car: \$250.00 - Hotel - billed - Meals - billed	\$1500.00 to start project		

Soterian Systems, LLC 823 South Perry Street, Suite 220 Castle Rock, CO 80104 Direct Office: 303.593.2757

Fax: 303.484.2206

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Phase 2: Off-site Program Development:	Phase 2:	Phase 2:	- Transfers:	
GMP Audits, FSMA Compliance	TBD	Daily Rate: \$1400.00	approximately	
1. Coffee Production Facility		Hourly Rate: \$175.00	\$50.00 - \$75.00	
Food Safety Plan include raw ingredient				
hazard analysis, process hazard analysis,		a. Flat rate for	*Mileage from	
product descriptions, CCP/Preventive		Document 'Template	DEN to Home:	
Controls Master Plan, Verification and		Package' for GMP/SQF	\$0.535	
Validation supporting documentation and		Audit and FSMA		
plan, Reanalysis, Recall Plan, etc.		Preparation	V29400 508077 TUS 80	
2. Pre-requisite Program Documents to		(Does not include customizing documents.	Phase 2 Travel	
support FSMA Food Safety Plan		Working on customization	N/A	
3. GMP and/or SQF audit Preparation		is part of consulting hourly		
Documentation (works together with # 2)		rates)	ă	
bodamentation (works together with 12)		\$2495.00		
		b. Flat rate for one (1)		
		Food Safety Plan		
		(FSMA required):		
		(Does include all		
		customized plans for the coffee facility, this is a		
		finished product.)		
		\$4000.00		
	;			
Phase 3: Onsite Implementation,	Phase 3:	Phase 3:	Phase 3:	No deposit
training and physical facility,	Starting TBD - upon	Daily Rate: \$1400.00	Onsite in Joplin,	required for
recommendations and documentation	client request and	Hourly Rate: \$175.00	MO; Billed at	Phase 2 or 3
	ccone project moeting		Cost	
implementation and document	scope project meeting	Estimated Time ensite:	V - 44/20/404	
implementation and document customization with internal employees	scope project meeting	Estimated Time onsite:	Airfare Hotel	
The state of the s	scope project meeting	Estimated Time onsite: TBD 5 to 10 Days	Airfare, Hotel, Meals, Transfers	
 customization with internal employees Train Employees on all aspects of the FSMA Food Safety Plans and GMP or 	scope project meeting	TBD	Airfare, Hotel, Meals, Transfers all billed at Cost	
 customization with internal employees Train Employees on all aspects of the FSMA Food Safety Plans and GMP or SQF Audit 	scope project meeting	TBD 5 to 10 Days NOTE: Daily Rate is	Meals, Transfers	
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Train Employees on all aspects of the FSMA Food Safety Plans and GMP or SQF Audit Review and improve on all aspects of the building, equipment, adjacent surroundings, perimeters, etc. Ensure process flow/traffic patterns,	scope project meeting	TBD 5 to 10 Days NOTE: Daily Rate is required for standard consulting days and half-days minimum are	Meals, Transfers all billed at Cost Estimate Per Trip: \$1500.00 per trip	
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Confidential Information Page 2 of 2

Soterian Systems, LLC

Quality and Food Safety Services International HACCP Alliance Accredited Registered SQF Consultants - High Risk Processing

Lead Instructor - FDA FSMA FSPCA Preventive Controls for Human Food & FSVP

Client Name: Downstream Casino Resort

Client Contact: Lucus Setterfield

Client Location: 69300 E. Nee Rd., Quapaw, OK 74363

Prepared By - Soterian Systems: Nancy Scharlach - President, Chief Technical Director, Registered SQF Consultant - High Risk Processing, Lead Instructor IHA HACCP, Lead Instructor, FSMA FSPCA Preventive Controls for Human Food, Lead Instructor, Foreign Supplier Verification Programs (SQF Registration No: 9717 -

FSC #'s: 3, 4, 10, 13, 14, 15, 16, 18, 19, 20, 21, 22, 23, 24, 25, 26, 35)

Date Prepared: August 21, 2018

AGREEMENT FOR SERVICES

823 S. Perry Street, Suite 220

www.soteriansystems.com

Castle Rock, CO 80104

Office: 303.593.2757

This AGREEMENT is by and between Downstream Casino Resort ("Client") and Soterian Systems, LLC, ("Soterian"). This Agreement contains the entire understanding of the parties with regard to the subject matter hereof and no warranties, representations, promises or agreements have been made between the parties other than as expressly herein set forth, and neither Client nor Soterian shall be bound, nor are they bound, by any warranties, representations, promises or agreements not set forth herein. This Agreement supersedes any previous agreement or understanding and cannot be modified except in writing signed and dated by all of the parties hereto. This Agreement does not create a relationship of agency, partnership, joint venture or license between the Client and Soterian.

In consideration of the mutual promises and covenants contained herein, the receipt and sufficiency of which is hereby acknowledged, the parties agree for themselves, their agents and representatives, as follows:

- A. CONFIDENTIALITY OF PROPRIETARY INFORMATION. In consideration of the services Soterian will provide to Client, Client recognizes and affirms that Soterian will be sharing proprietary information including but not limited to forms and checklists all of which are trade secrets of Soterian. The Client agrees that it will not reproduce in any manner any forms or written materials (Confidential Information) provided by Soterian. Client agrees that it will exercise reasonable precautions to prevent the disclosure to others of Confidential Information received from Soterian and will disclose confidential information only to those of its employees or agents who have a need to know it for the purposes contemplated by this Agreement and that any of its employees or agents to whom such Confidential Information is disclosed are subject to an obligation to retain such information in confidence.
- B. SCOPE AND TERMS OF WORK: Soterian will provide onsite gap assessment and audit of existing operations, equipment, and programs related to Food Safety and Quality compliance at Client's coffee facility in Missouri. Onsite services will be charged at \$1,400.00 per day. Travel expenses to include airfare, hotel, rental car, etc. will be billed at our cost, and will include a \$50 per day per diem. Other expenses such as parking fees and highway tolls will also be billed at cost. Offsite program development and open-ended consulting and training services at the Client's request will be charged at \$175 per hour.

Soterian Systems, LLC Page 1

- C. PAYMENT OF SERVICES: A deposit of \$1,500.00 is required two weeks prior to start of the project. Deposit Due Date: September 14, 2018. The deposit will be credited at \$750.00 for the next two (2) invoices. Invoices will be issued immediately after services are complete. Invoices are payable upon receipt. Invoices not paid when due will accrue interest at a rate of 18% per annum. If an invoice is not paid when due Soterian shall have the right in addition to any other legal remedy available, to either terminate this Agreement, or suspend further performance under this and/or other agreements with Client. Client shall be liable for all expenses, including attorney fees, relating to termination of any agreement due to late or non-payment and for the collection of past due amounts under this Agreement.
- D. LIMITED WARRANTY: Soterian hereby warrants that forms and documents, as well as training provided pursuant to this agreement, meet the applicable standard(s) for the particular project. THE WARRANTY SET FORTH IN THIS SECTION IS THE SOLE AND EXCLUSIVE WARRANTY GIVEN BY SOTERIAN WITH RESPECT TO THE SERVICES IT PROVIDES AND ARE IN LIEU OF, AND EXCLUDE, ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARISING BY OPERATION OF LAW OR OTHERISE, INCLUDING, WITHOUT LIMITATION, MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE WHETHER OR NOT THE PURPOSE OR USE HAS BEEN DISCLOSED TO SOTERIAN IN SPECIFICIATIONS, DRAWINGS OR OTHERWISE, AND WHETHER OR NOT SOTERIAN'S SERVICES ARE SPECIFICALLY DESIGNED AND/OR PREPARED BY SOTERIAN FOR CLIENT'S USE OR PURPOSE.

This warranty does not extend to any losses or damages due to misuse, negligence (other than Soterian's), unauthorized modification or alteration, improper maintenance or application or any other cause not the fault of Soterian. To the extent Client or its agents have supplied specifications, information, representation(s) of operating conditions or other data to Soterian in the design of Soterian's materials and/or services, and the preparation of Soterian's proposal and attached Exhibit 1, and in the event that actual operating conditions or other conditions differ from those represented by Client, any warranties or other provisions contained herein that are affected by such conditions shall be null and void. Client assumes all other responsibility for any loss, damage, or injury to persons or property arising out of, connected with, or resulting from the use of Soterian's goods and services, either alone or in combination with other products/components and/or services.

Soterian does not warrant or guarantee that the purchase or use of the services provided pursuant to this Agreement will result in Client's passing of any food safety examination or testing by any agency. Soterian does not warrant or guarantee that the purchase or use of the services provided pursuant to this Agreement will prevent recalls or other government action with respect to client's food safety procedures. Soterian is not liable for Client's failure to pass any food safety examination, inspection, and/or testing. Soterian is not liable, and specifically excludes liability for any recall that may occur at client's facility.

E. LIMITATION OF LIABILITY: THE SOLE AND EXCLUSIVE REMEDY FOR ANY BREACH OF ANY WARRANTY HEREUNDER SHALL BE LIMITED TO A REFUND OF THE COST OF SERVICES AS DESCRIBED IN EXHIBIT 1. IN NO EVENT, REGARDLESS OF THE FORM OF THE CLAIM OR CAUSE OF ACTION (WHETHER BASED IN CONTRACT, INFRINGEMENT, NEGLIGENCE, STRICT LIABILITY, OTHER TORT OR OTHERWISE), SHALL SOTERIAN'S LIABLITY TO CLIENT AND/OR ITS CUSTOMERS EXCEED

Soterian Systems, LLC Page 2

THE PRICE PAID BY CLIENT FOR THE SERVICES PROVIDED BY SOTERIAN GIVING RISE TO THE CLAIM OR CAUSE OF ACTION.

CLIENT AGREES THAT SOTERIAN'S LIABILITY TO BUYER AND/OR ITS CUSTOMERS SHALL NOT EXTEND TO INCLUDE INCIDENTAL, CONSEQUENTIAL, OR PUNITIVE DAMAGES. The term "consequential damages" shall include, but not be limited to, loss of anticipated profits, business interruption, loss of use, revenue, reputation and data, costs incurred, including without limitation, for capital, fuel, power and loss or damage to property or equipment. It is expressly understood that any technical advice furnished by Soterian with respect to the use of the services is given without Soterian assuming obligation or liability for the advice given, or results obtained, all such advice being given and accepted at the Client's risk. Any action against Soterian must be brought within one year of the date on this Agreement or it will be forever barred.

F. CLIENT SUPPLIED INFORMATION:

To the extent that Soterian has been provided by, or on behalf of, Client any specifications, description of operating conditions, or other information in connection with the preparation of the goods or services provided pursuant to this Agreement, and the actual operating conditions or other circumstances differ from those provided by Client and relied upon by Soterian, any warranties or other provisions contained herein which are affected by such conditions shall be null and void.

G. INDEMNITY:

Client shall indemnify and hold Soterian harmless from loss, damage, liability, or expense resulting from damage to personal property of a third party, or injuries, including death, to third parties, to the extent caused by a negligent act or omission of client or client's subcontractors, agents, or employees, during performance of services hereunder. Such indemnification shall be reduced to the extent damage or injuries are attributable to others. Client shall defend Soterian in accordance with, and to the extent of the above indemnification, provided that client is: 1) promptly notified by Soterian, in writing, of any claims, demands, or suits for such damages or injuries; 2) given all reasonable information and assistance by Soterian; 3) given full control over any resulting negotiation, arbitration, or litigation, including the right to choose counsel and settle claims, or client's obligations herein shall be deemed waived.

H. MISCELLANEOUS PROVISIONS:

Each individual signing this Agreement warrants and represents he/she has full authority to execute this agreement on behalf of the Client, its agents and employees.

In the event any litigation, arbitration, mediation, or other proceeding is initiated by any party against any other party to enforce, interpret, or otherwise obtain judicial relief in connection with this Agreement, the prevailing party in such proceeding shall be entitled to recover from the unsuccessful party all costs, expenses, reasonable attorney's and expert witness fees, relating to or arising out of (a) such proceeding (whether or not such proceeding results in judgment), and (b) any post-judgment or post-award proceeding including, without limitation, one to enforce any judgment or award resulting from any such proceeding.

Soterian Systems, LLC Page 3

Client may cancel any order or service only upon reasonable advance written notice and upon payment to Soterian of Soterian's cancellation charges which include, among other things, all costs and expenses incurred, and, to cover commitments made by Soterian and a reasonable profit thereon. Soterian's determination of such cancellation charges shall be conclusive.

This agreement shall be construed in accordance with the laws of the State of Colorado. Any suit brought under this contract must be brought in Colorado state court.

EXECUTION AS OF THIS DAY:	August 21	, 2018
Downstream Casino Resort		("CLIENT")
By: (Please Print)		
(Signature)	and the second s	
Soterian Systems, LLC: (Print)	Nancy Scharlach	
(Signature) <u>Nancy Scharl</u> Nancy Scharlach – President & Chief Technica	lach	08/21/18
Nancy Scharlach - President & Chief Technica	al Director / Greg Scha	arlach – VP, Operations

Soterian Systems, LLC Page 4

(Rev. November 2017) Department of the Treasury

Request for Taxpayer Identification Number and Certification

Give Form to the requester. Do not send to the IRS.

Internal	Revenue Service	P G	o to www.irs.gov	/FormW9 for insti	ruction	is and the la	test infor	mati	ion.								
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	Gregory R Sch		ama if different fr	abovo													
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n page 3.	Soterian Systems, LLC 3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only one of the following seven boxes.								0	4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3):							
). IS on	Individual/sol single-member	e proprietor or l er LLC	☐ C Corporation	S Corporation	Ш	Partnership	∐ Tru	ust/es	state	E	xemp	ot payee	code	e (if ar	ny)		
ype	Limited liabili	ty company. Enter t	he tax classification (C=C corporation, S=	S corpo	ration. P=Parti	nership) ▶	Р	•								
Print or type. fic Instructions	of ollowing seven boxes. Individual/sole proprietor or single-member LLC Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ▶ P Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner of the LLC is another LLC that is not disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner. Other (see instructions) ▶ 5 Address (number, street, and apt. or suite no.) See instructions. Requester's name							code (if any)									
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Sp			suite no.) See instru	ctions.			Reques	ter's	nam	e and	d add	iress (op	otiona	al)			
See	823 S. Perry St																
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	Castle Rock, C																
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backu	p withholding. For	individuals, this	is generally your s	ocial security num	ber (SS	SN). However	, for a	H				T	1				
			ded entity, see the								-		-				
entitie: TIN, la		yei identification	number (EIN). If yo	u do not nave a ni	umber,	See HOW (O		or					_				
Note: If the account is in more than one name, see the instructions for line 1. Also see What Name and Employer						er id	entif	ication	num	ber							
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Par													226-37				
	penalties of perju			I 16													
1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and 2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and																	
3. I am	a U.S. citizen or	other U.S. persor	(defined below);	and													
			m (if any) indicating		t from I	FATCA repor	ting is con	rect.									
you ha acquis other t	ve failed to report a ition or abandonme	all interest and divent of secured pro	out item 2 above it idends on your tax perty, cancellation ot required to sign	return. For real esta of debt, contributio	ate tran	sactions, item n individual re	n 2 does no etirement a	ot ap	ply. geme	For I	morte RA),	gage in and ge	teres nera	t pai	d, ayme	ents	use
Sign Here	Signature of U.S. person ▶	1/2	7/				Date ►	-	7		12	2/	18	/			
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Section references are to the Internal Revenue Code unless otherwise noted.			Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)														
Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.		 Form 1099-B (stock or mutual fund sales and certain other transactions by brokers) 															
			 Form 1099-S (proceeds from real estate transactions) 														
Purpose of Form An individual or entity (Form W-9 requester) who is required to file an			 Form 1099-K (merchant card and third party network transactions) Form 1098 (home mortgage interest), 1098-E (student loan interest), 														
nformation return with the IRS must obtain your correct taxpayer dentification number (TIN) which may be your social security number		1098-T (tuition) • Form 1099-C (canceled debt)															
SSN),	individual taxpaye	er identification no	umber (ITIN), adop	tion		n 1099-A (ac			ando	nm	ent o	f secur	ed p	rope	rty)		
axpayer identification number (ATIN), or employer identification number EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information eturns include, but are not limited to, the following. Form 1099-INT (interest earned or paid)			you, or other	Use	Form W-9 o to provide y	only if you	are a	a U.S				Vanis			nt		
			If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See What is backup withholding,														

later.

• Form 1099-INT (interest earned or paid)



Customer Information

Formal Company Name:		
DBA Name:		
Company Address:		
	State: Zip:	
Company Phone:		
Main Contact		
First Name:	Last Name:	
Email:		
	Mobile Phone:	
Billing Contact		
First Name:	Last Name:	
Email:	Phone:	