



Centerplate

FOOD AND BEVERAGE SAMPLING AND DONATIONS POLICIES

Centerplate Catering retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events and shall retain any revenues therefore. Concessions, the sale of non-alcoholic beverages, and the provision of snacks, treats, and/or candies are included under this provision.

- A company/organization may not bring any food or beverages for use in the hospitality lounge, staff offices, or backstage areas.
- All food and non-alcoholic beverage samples or traffic promoters brought in to the Colorado Convention Center must have approval from Centerplate Catering writing prior to the event and adhere to the following guidelines:

Food & Non-Alcoholic Beverage Sampling

- A company/organization may only distribute samples of food and non-alcoholic beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
 - Food samples are limited to two (2) ounce portions
 - Samples of non-alcoholic beverages are limited to a four (4) ounce portion
 - The sampling of alcoholic beverages is prohibited.
- A written description must be submitted in advance to Centerplate Catering that details the product and portion size to be sampled. Centerplate Catering will provide approval of sampling arrangements to the sampling company/organization in writing only.

Traffic Promoters

- “Traffic Promoters” (i.e. coffee, bottled water, candy, popcorn, etc.) that are of a type that competes with products vended by Centerplate Catering, the sampling company/organization must contact Centerplate Catering to arrange an appropriate buy-out fee. Please contact your Catering Sales Representative for more information.

Food Storage, Delivery & Production Services

- If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made no later than 3 weeks in advance of the start of the event. Only Centerplate Catering staff may perform all preparation/cooking within the facility’s production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative for more information.
 - For non-beverage & food vendors, refrigerated, freezer and dry storage is available for \$10.00 per cubic foot, per day.
 - Any special instructions for the handling of refrigerated product must be provided at time of order.
 - Delivery of any type of food and beverage product to the facility must be coordinated with your Catering Sales Representative. Volume Services will not assume responsibility for incorrectly delivered product, damaged product at delivery, or the quality of product.

- Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$10.00 for each 20-pound bag.

Donated Alcoholic Beverages

- All donated alcoholic beverages must have approval from Centerplate Catering Corporation in writing prior to the event and adhere to the following guidelines:
 - The sampling of alcoholic beverages is strictly prohibited.
 - All products must be delivered from a licensed Colorado wholesaler and arrive with an invoice priced no less than the “laid-in” cost to the wholesaler. All deliveries must arrive through the Centerplate Catering purchasing department.
 - Only registered non-profit companies/organizations may have donated products. All donated alcoholic beverages must be received from a licensed Colorado wholesaler.
 - Centerplate Catering staff must dispense all alcoholic beverages. The fee for staff necessary to dispense product will be determined by an hourly, per person rate of \$19.00 an hour with a four-hour minimum.

Labor Fees

Centerplate Catering will determine the labor fees for donated alcoholic beverages. Prior written approval is required. **These fees apply to all alcoholic product delivered and invoiced whether used or unused.**

- Contact your Catering Sales Representative for more information on labor fees and to make the necessary arrangements.

All of the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the show floor.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from consumption of their products, and shall waive any and all liability against Centerplate Catering, SMG and the City and County of Denver

Payment

- A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. Centerplate requires full payment (100%) of the total estimated charges in advance of the first scheduled service. A company check, American Express, MasterCard and Visa are all acceptable forms of payment. If paying by check, a credit card must be provided to make any changes on site. The balance and any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. The remaining balance will be due five (5) business days prior to the start of your event.

Please note the following:

If you are planning your event in less than 30 days from the date of the event, the required deposit will be 100% of the estimated balance due upon signing of the contract.

Thank you for selecting Centerplate Catering. It is our pleasure to serve you!

Colorado Convention Center, 700 14th Street, Denver, CO 80202 303-228-8050 (phone) 303-228-8054 (fax)



Sampling Information Form

Name: _____

Booth #: _____

Company: _____

Phone #: _____

Event: _____

FAX: _____

Event Dates: _____

E-mail: _____

Please describe the core business and/or product lines or service typically sold by your company:

Do you and/or your company directly represent this product:

_____ Yes

_____ No

Please describe product to sampled:

Portion Size/Sampling Method:

Will you be SELLING product?:

_____ Yes

_____ No

Please keep in mind that any product vended on the showfloor must be packaged for off-premise consumption...

(Please describe size, package & price or attach appropriate information)

Signature

Date

Please remit to:
Centerplate Catering
700 14th Street
Denver, CO 80202
FAX: (303) 228-8212

WAIVER OF LIABILITY, ASSUMPTION OF RISK AND INDEMNITY AGREEMENT CHEF DEMONSTRATIONS and FOODS OTHERWISE TRANSPORTED, FUTURE PREPARED AND CONSUMED

Food preparation carries with it inherent risks that include but are not limited to health hazards resulting from improper transport, handling and storage.

WAIVER:

In consideration of being permitted to participate in any chef demonstration or related event at the Colorado Convention Center (an "Event") where prepared food, cooked, perishable or otherwise are transported, further prepared, and consumed, I, for myself, my heirs, personal representatives or assigns, agents, employees and affiliates, do hereby release, waive, discharge, and covenant not to sue Centerplate, SMG, City & County of Denver, their affiliates, direct or indirect, officers, employees, and agents from liability from any and all claims resulting in personal injury, accidents or illnesses (including death), and property loss arising from, but not limited to, participation in any Event.

ASSUMPTION OF RISKS

Participation in any Event carries with it certain inherent risks that cannot be eliminated regardless of the care taken to avoid injuries. The specific risks vary, and can include but are not limited to cooking food thoroughly; separating and not cross contaminating foods; chilling or refrigerating food appropriately; cleaning foodstuffs, instruments and hands used in and for food preparation; fire or gas hazards.

INDEMNIFICATION AND HOLD HARMLESS

I agree to INDEMNIFY AND HOLD HARMLESS Centerplate, SMG, City & County of Denver, their affiliates, direct or indirect, officers, employees, and agents (the "Indemnitees") from any and all claims, actions, suits, procedures, costs, expenses, damages and liabilities, including attorney's fees brought as a result of my involvement in Events, whether brought by me, my company or its agents or employees, or other third parties, and to reimburse the Indemnitees for any such expenses incurred.

ACKNOWLEDGEMENT OF UNDERSTANDING

I have read this Waiver of Liability, Assumption of Risk, and Indemnity Agreement, fully understand its terms, and understand that I am giving up substantial rights, including my right to sue. I acknowledge that I am signing the agreement freely and voluntarily, am over the age of 18, and intend by my signature to be a complete and unconditional release of all liability to the greatest extent allowed by law.

SIGNATURE: _____

NAME: _____

DATE: _____

GROUP(s): _____

CONTRACT(s) #(s): _____

FOODS MORE LIKELY TO BE ASSOCIATED WITH FOODBORNE ILLNESS

Raw foods of animal origin are those most likely to be contaminated; that is, raw meat and poultry, raw eggs, unpasteurized milk, and raw shellfish. Because filter-feeding shellfish strain microbes from the sea over many months, they are particularly likely to be contaminated if there are any pathogens in the seawater. Foods that mingle the products of many individual animals, such as bulk raw milk, pooled raw eggs, or ground beef, are particularly hazardous because a pathogen present in any one of the animals may contaminate the whole batch. A single hamburger may contain meat from hundreds of animals. A single restaurant omelet may contain eggs from hundreds of chickens. A glass of raw milk may contain milk from hundreds of cows. A broiler chicken carcass can be exposed to the drippings and juices of many thousands of other birds that went through the same cold water tank after slaughter.

Fruits and vegetables consumed raw are a particular concern. Washing can decrease but not eliminate contamination, so the consumers can do little to protect themselves. Recently, a number of outbreaks have been traced to fresh fruits and vegetables that were processed under less than sanitary conditions. These outbreaks show that the quality of the water used for washing and chilling the produce after it is harvested is critical. Using water that is not clean can contaminate many boxes of produce. Fresh manure used to fertilize vegetables can also contaminate them. Alfalfa sprouts and other raw sprouts pose a particular challenge, as the conditions under which they are sprouted are ideal for growing microbes as well as sprouts, and because they are eaten without further cooking. That means that a few bacteria present on the seeds can grow to high numbers of pathogens on the sprouts. Unpasteurized fruit juice can also be contaminated if there are pathogens in or on the fruit that is used to make it.

A FEW SIMPLE PRECAUTIONS TO REDUCE THE RISK OF FOODBORNE DISEASES

Safe and careful handling of raw meat and poultry is critical to prevent harmful bacteria from multiplying and contaminating other foods. It is extremely important that proper temperatures are reached during cooking to destroy harmful bacteria. Here's what you should do to make sure the food you cook and serve at your cookout is both delicious and safe.

COOK: meat, poultry and eggs thoroughly. Using a thermometer to measure the internal temperature of meat is a good way to be sure that it is cooked sufficiently to kill bacteria. For example, ground beef should be cooked to an internal temperature of 160° F (until juices run clear and are no longer pink). To check temperature, insert the thermometer probe for 15 seconds in center of the burger, at a 45° angle. Eggs should be cooked until the yolk is firm. *Keep burgers and chicken (and all other perishable foods) on ice until ready to cook. Cook poultry to 165°F/74°C. Place thermometer in thickest part of meat (for 15 seconds).

SEPARATE: Don't cross-contaminate one food with another. Avoid cross-contaminating foods by washing hands, utensils, and cutting boards after they have been in contact with raw meat or poultry and before they touch another food. Put cooked meat on a clean platter, rather back on one that held the raw meat. Use only clean, sanitized food containers, cutting boards and utensils. Never use the same utensils or food containers for handling raw meat and poultry and also for handling ready-to-eat foods (i.e., hamburger buns, cooked foods). Use separate cutting boards for raw foods and ready-to-eat foods. Never touch raw foods and THEN ready-to-eat foods with the same utensil. Never touch ready-to-eat foods with bare hands. Use utensils or disposable gloves.

CHILL: Refrigerate leftovers promptly. Bacteria can grow quickly at room temperature, so refrigerate leftover foods if they are not going to be eaten within 4 hours. Large volumes of food will cool more quickly if they are divided into several shallow containers for refrigeration.

CLEAN: Wash produce. Rinse fresh fruits and vegetables in running tap water to remove visible dirt and grime. Remove and discard the outermost leaves of a head of lettuce or cabbage. Because bacteria can grow well on the cut surface of fruit or vegetable, be careful not to contaminate these foods while slicing them up on the cutting board, and avoid leaving cut produce at room temperature for many hours. Don't be a source of foodborne illness yourself. Wash your hands with soap and water for at least 20 seconds before and after handling raw meat and poultry. Avoid preparing food for others if you yourself have a diarrheal illness.

SOME INDIVIDUALS AT PARTICULARLY HIGH RISK SHOULD TAKE MORE PRECAUTIONS

Pregnant women, the elderly, and those weakened immune systems are at higher risk for severe infections such as Listeria and should be particularly careful not to consume undercooked animal products. They should avoid soft French style cheeses, pates, uncooked hot dogs and sliced deli meats, which have been sources of Listeria infections. Persons at high risk should also avoid alfalfa sprouts and unpasteurized juices. A bottle-fed infant is at higher risk for severe infections with Salmonella or other bacteria that can grow in a bottle of warm formula if it is left at room temperature for many hours. Persons with liver disease are susceptible to infections with a rare but dangerous microbe called Vibrio vulnificus, found in oysters. They should avoid eating raw oysters.

I HAVE READ AND UNDERSTOOD THE ABOVE TERMS:

SIGNATURE: _____

NAME: _____

DATE: _____

GROUP(s): _____

CONTRACT(s) #(s): _____