



# Independent Retailer Conference 2012

SPOTLIGHT ON PARTNERSHIPS

Featuring  
our **Retailer**  
& **Supplier**  
Excellence  
Awards

Booth Name:	Booth Number:	
Key Contact:	Email Address:	Phone No:
Company Name:	Broker Name:	
Your Bozzuto's Category Manager:		

Please complete this form completely if you wish to sample your product at the upcoming show. This form must be completed and sent to Rich Slisz at [rslisz@bozzutos.com](mailto:rslisz@bozzutos.com) or by fax 203.250.2957 by **February 20, 2012**.

Please note that no home cooking or preparation is allowed. No home canned foods are allowed. No wild game or finfish from non-commercial sources are allowed. All meats and poultry must be USDA inspected. Only shellfish from approved sources may be served. All tags must be saved from 90 days. All receipts and bills of sale must be retained and made available to the inspector upon request.

All raw meat, poultry and seafood must be prepared by the chef(s) at the MGM Grand at Foxwoods. Please make sure that you list all of the items to be sampled, the manner in which they will be served and the method of preparation. Failure to list your items will result in your not being able to sample your product at the booth.

These rules and guidelines are to ensure that everyone has a safe and enjoyable experience, not to inconvenience you. We thank you for your understanding and assistance. Should you have any questions or concerns on sampling your product or the following form, please contact Rich Slisz.

## PRODUCT INFORMATION

Brand Name of the Product: \_\_\_\_\_ Type of Product: \_\_\_\_\_

Varieties to be sampled: \_\_\_\_\_

Other comments: \_\_\_\_\_

- |  |  |                                       |   |                                  |                                      |
|--|--|---------------------------------------|---|----------------------------------|--------------------------------------|
| 1. How is this product going to be shipped to the show?  | <input type="checkbox"/> Bozzuto's Truck | <input type="checkbox"/> Demers       | <input type="checkbox"/> Self           |                                  |                                      |
| 2. How is this product going to be stored at the show?   | <input type="checkbox"/> Bozzuto's Truck | <input type="checkbox"/> Demers       | <input type="checkbox"/> Booth          |                                  |                                      |
| 3. If you are storing your product at your booth, will you require ice?                                      | <input type="checkbox"/> Yes             | <input type="checkbox"/> No           |   |                                  |                                      |
| 4. How are you going to sample your product?   | <input type="checkbox"/> Tongs           | <input type="checkbox"/> Toothpicks   | <input type="checkbox"/> Cups           | <input type="checkbox"/> Plates  | <input type="checkbox"/> Forks       |
| 5. Will you need to rent any items to sample your product?*  | <input type="checkbox"/> No              | <input type="checkbox"/> Chafing Dish | <input type="checkbox"/> Forks          | <input type="checkbox"/> Knives  | <input type="checkbox"/> Tongs       |
| *Rental charges will apply.  |  |                                       |   |                                  |                                      |
| 6. If you are preparing your product at your booth, please indicate how the product is going to be prepared. | <input type="checkbox"/> Microwave       | <input type="checkbox"/> Toaster      | <input type="checkbox"/> Electric Grill | <input type="checkbox"/> Blender | <input type="checkbox"/> Deli Slicer |

If you select other, please indicate method of preparation: \_\_\_\_\_

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7. Bozzuto's offers the service of a chef to prepare your items for sampling (at no charge to you).

Will you require your product to be prepared by a chef?  Yes  No

8. If you selected yes, please fill out the following information:

a. Where will you need this prepared?  In Booth  In Kitchen

b. How will you need this product prepared?  Baked  Warmed  Microwaved

Sautéed  Cut/Diced  Grilled

Toasted  Other

c. If you selected other, please indicate what you will need done: \_\_\_\_\_

d. How much product will you need prepared?  100 ppl  200 ppl  400 ppl  500 ppl

e. How many times per day and what time will you need this prepared?  Tues., 3/27 Time \_\_\_\_\_ Time \_\_\_\_\_ Time \_\_\_\_\_

Wed., 3/28 Time \_\_\_\_\_ Time \_\_\_\_\_ Time \_\_\_\_\_

Thur., 3/29 Time \_\_\_\_\_ Time \_\_\_\_\_ Time \_\_\_\_\_

f. Will you be furnishing the chef with a recipe? If yes, please write out the recipe below:

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9. Any other additional information you need to communicate with the chef?

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