



FOOD & BEVERAGE SAMPLE AUTHORIZATION FORM
Must be visibly displayed in booth



EVENT NAME: \_\_\_\_\_
DATE: \_\_\_\_\_ BOOTH# \_\_\_\_\_

Premier Food Services has the exclusive food and beverage distribution rights within the Ontario Convention Center. Sponsoring organizations and their exhibitors may distribute SAMPLE food or non-alcoholic beverage products with written authorization ONLY.

GENERAL CONDITIONS:

- All food samples are limited to 1 oz. (All sampling sizes will be strictly enforced)
All non-alcoholic beverage samples are limited to 2 oz. (All sampling sizes will be strictly enforced)
Exhibitors may exhibit only merchandise which they normally serve or produce in the ordinary course of their business and may only distribute such quantities that are reasonable in regards to the purpose of promoting the merchandise. Food service exhibitors may distribute food samples in their authorized space only and must not be in competition with products or services offered by the Food and Beverage Department.
Use of cooking equipment must have prior approval of the Ontario Convention Center.
Show management is responsible for securing a San Bernardino County Health Permit and providing the Food & Beverage Management with a copy TWO weeks prior to the event date.
Standard fees for storage, handling, delivery, etc. will be charged where applicable.
The applicant named below acknowledges they have sole responsibility for use, service, and disposition of such items in compliance with all applicable laws. State law prohibits the sampling and distribution of alcoholic beverages. Accordingly, the applicant agrees to indemnify and forever hold harmless Premier Food Services, the Ontario Convention Center, the City of Ontario and its agents from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from their use of distribution or other dispensed food and beverage items.
The Ontario Convention Center and Premier Food Services reserves the right to terminate the service of any food or beverages if your event is in violation of Federal, State, County or City laws relating to the service of alcoholic beverages.
San Bernardino County Health Department Regulation: Every vendor or demonstrator sampling food products that are open or require cooking, warming, cutting or preparation is required to have a hand washing sink in their service location.
Premier Food Services reserves the right to determine the necessity of Hand Washing Sinks at each location.

Company Name \_\_\_\_\_ Phone \_\_\_\_\_ Fax \_\_\_\_\_

Address \_\_\_\_\_ Email address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

On Site Contact \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Product(s) you wish to sample \_\_\_\_\_

Proposed method of dispensing \_\_\_\_\_ Quantity Distributed \_\_\_\_\_

Do food samples require open food, cooking, warming, cutting or preparation? YES NO
A sink is required if you answered YES to the question above.

SERVICES REQUIRED: Please notify Premier Food Services at (909) 937-3061 regarding any special services or requests related to your sample distribution.

HAND WASHING SINK RENTAL: Rental is the sole responsibility of each Vendor/Exhibitor. San Bernardino County Health Department Regulations will be strictly enforced. For rental assistance, please contact the Catering Manager Shanna Krajcir at 909.937.3061 or skrajcir@ontarioocc.org

NOTE: All samples MUST receive prior approval and confirmation from the Show Manager, Premier Food Services and the Ontario Convention Center. Exhibitors who do not comply will be asked to remove the items from the facility.

Please return form via FAX 909.937.3861 or EMAIL skrajcir@ontarioocc.org

RETURN TO OUR CATERING OFFICE AT LEAST TWO WEEKS PRIOR TO THE START OF THE SHOW

APPROVED \_\_\_\_\_ DATE \_\_\_\_\_