## Foodservice Commercial Equipment Presentation Intake

Customer Contact Info	
Date:	
First Name:	Last Name:
Title:	
Name of Business:	
Business Address:	
City:	State: Zip:
Phone:	Email:
Home Zip Code:	
Visitor Information (fill in all that apply)	
Rep Group:	
Dealer:	
Manufacturer:	
Number of Customers (MAX 6 per group):	
Kitchen Equipment Needed	
Date of request:	Date Scheduled:
Main Kitchen	Morning: 8am to 12pm
Vent and Bake Lab:	Afternoon: 1pm to 4pm
Equipment to be tested/demonstrated:	
Supporting equipment needed:	
Cooking: Yes No	=
Cooking what?	
Internal Notes	
Hood #:	
ERC Facilitator Name:	
Phone:	Email:
Approval date:	
Disclaimer: For the protection of our customers, proper kitchen attire is required.	
No shorts, tanks, or open toe shoes in the kitchen. Must be 18 years or older.	

## Welcome Back from the Foodservice Team at the SoCalGas Energy Resource Center (ERC) in Downey

We are glad to announce that the ERC re-opened its doors on Monday, July 19, 2021. The past 2 years have been challenging for us to conduct business and provide our SoCalGas programs and services to our customers during the pandemic. We at the ERC are welcoming back our industry partners for <u>limited use</u> to schedule equipment demos, testing and customer visits. We have implemented various health and safety protocols to protect our staff and visitors to the center. We are asking for your support to work collaboratively and follow our health and safety practices to ensure the safety of all.

Below are the procedures we have established for our re-opening, and they will be updated as needed. SoCalGas provides staff that will continue to clean and maintain our center, kitchens, bathrooms and frequently touched surfaces per health and safety standards. Within the ERC, the Main Kitchen, Vent and Bake Lab, Commercial Stage Kitchen and common areas are available for use.

The Foodservice Team will be following a modified schedule working both at the ERC and remotely 7:30am to 4:30pm.

## Schedules and Procedures are subject to change

- The ERC Main Kitchen and Vent and Bake Lab will be available to schedule Monday through Friday, Morning session 8am to 11am; Afternoon session 1pm to 4pm.
- ALL visitors must enter through the Front Door Main Entrance.
- Maximum group size is 6 external persons and 2 SoCalGas Foodservice staff total of 8.
- IF you or your customer is exhibiting COVID-19 symptoms, please do not attempt to enter.
- Visitors, upon entering the main lobby, please sign-in.
- The front desk staff will alert the food service office and one of the team members will escort you to your assigned area.
- At this time, we are requiring that <u>ALL visitors must</u> wear a mask regardless of their vaccination status and sanitize their hands upon entering. Due to the virus in our region, wearing a mask indoors and in public settings reduces the risk of transmission. Masks and Sanitizer will be provided.
- Reps, Manufacturers and Customers will have access to the kitchen entrance to unload equipment and supplies after checking-in.
- Our patio garden will be available, weather permitting, for limited use for phone calls, discussions and/or sampling during the designated session time.
- Single-use disposable plates, napkins and utensils will be provided.
- Follow any posted signage regarding COVID-19 practices.
- Practice good hygiene and handwashing always while in the center and during your session. Gloves will be provided for food prep, serving and sampling.
- To schedule an appointment, call: Food Service Center @ 562-803-7323 or email: <u>ercfoodsvc@socalgas.com</u> to discuss the details and availability.

By keeping these practices in mind, we will be able to work towards resuming the full use of our center and facility. As with any workplace change, we are asking for your cooperation so that we can do our part in providing a safe and welcoming return. Thank you all in advance for your attention to our re-opening procedures and we look forward to seeing you soon at the ERC.

Foodservice Team availability at the ERC

Melisa Marks -Thursday & Friday mmarks@socalgas.com C: 310-261-9445

Will Morris - Monday-Tuesday -Wednesday wmorris@socalgas.com C: 626-513-6756

Gina Christian - Tuesday & Wednesday gchristian@socalgas.com C: 323-578-9451

Riki Nanno - Monday & Thursday <a href="mailto:rnanno@socalgas.com">rnanno@socalgas.com</a> C: 858-232-1776

Maria Murillo - Tuesday, Wednesday & Thursday ercfoodsvc@socalgas.com C: 562-939-0400