

# Food Service Commercial Equipment Presentation Intake

| <b>Customer Contact Info</b> <small>(fill in all that apply)</small>  |  |                 |                       |
|---|--|-----------------|-----------------------|
| Date of request:  |  | Date Scheduled: |                       |
| First Name:   |  | Last Name:      |                       |
| Title:  |  |                 |                       |
| Name of Business:   |  |                 |                       |
| Business Address:   |  |                 |                       |
| City:   |  | State:          | Zip:                  |
| Phone:  |  | Home Zip Code:  |                       |
| Email:  |  |                 |                       |
| <b>Visitor Information</b> <small>(fill in all that apply)</small>  |  |                 |                       |
| Number of Customers (MAX 6 per group):  |  |                 |                       |
|   |  |                 |                       |
|   |  |                 |                       |
|   |  |                 |                       |
|   |  |                 |                       |
| <b>Manufacturer/Marketing Rep Information</b> <small>(fill in all that apply)</small>   |  |                 |                       |
| Manufacturer Rep:   |  |                 |                       |
| Name:   |  |                 |                       |
| Marketing Rep:  |  |                 |                       |
| Name:   |  |                 |                       |
| <b>Kitchen Equipment Needed</b> <small>(fill in all that apply)</small>   |  |                 |                       |
| 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?   |  |                 |                       |
| <b>Internal Notes</b>   |  |                 |                       |
| Hood #:   |  |                 |                       |
| ERC Facilitator Name:   |  |                 |                       |
| Phone:  |  | Email:          |                       |
| Approval date:  |  |                 |                       |
| <p><b><i>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.</i></b></p> |  |                 |                       |

# Welcome To the SoCalGas Energy Resource Center in Downey

The Foodservice Team at the ERC wants to welcome our SoCalGas customers and industry partners to schedule equipment demos, testing and customer visits. Customers and Industry Partners, reserve time in our Main Kitchen, Vent and Bake Lab, Commercial Stage Kitchen and/or common areas that are available. The Foodservice Team is available 7:30am to 4:30pm Monday through Friday to assist.

Our kitchens are fully stocked with small wares, utensils, knives, specialty support equipment and more for your use. You can request demos on specific brands and models with the assistance of the manufacturer's representatives and/or our Foodservice Team. Our kitchen staff will set up the requested equipment to be ready when you arrive.

## Schedules and Procedures are subject to change

- The ERC Main Kitchen, Vent and Bake Lab and Commercial Stage will be available to schedule Monday through Friday - Morning session 8am to 11am; Afternoon session 1pm to 4pm
- ALL visitors must enter through the Main Entrance Door at the rear of the building
- If anyone in your group is exhibiting COVID-19 or other virus-related 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 reserved area
- Reps, Manufacturers and Customers will have access to the kitchen entrance to unload equipment and supplies after checking-in
- Single-use disposable plates, napkins, utensils and food containers will be provided
- 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: [ercfoodsvc@socalgas.com](mailto:ercfoodsvc@socalgas.com) to discuss the details and availability**

## The SoCalGas Foodservice Team

**Andrew, Gina, Riki and Maria**

**Andrew Gibson**, Supervisor  
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