



Criteria for Visiting Vendor Demos

All demos must be set up through the Demo Specialist at least two weeks prior to the demo. Vendors showing up without prior setup and agreement from Whole Foods Market will be asked to leave.

Vendors are asked to bring or do the following:

- Arrive ½ hour before your demo so you have ample time to prepare and set-up
- Bring your own table and your own tablecloths (tablecloths are mandatory)
- Bring all demo supplies such as solo cups, spoons, toothpicks, etc.
- Bring all cookware needed for the demo including food thermometer, extension cords, cutting boards, knives, grills, burners, pots, pans, spatulas, etc.
- Check in at the Customer Service booth, and ask to speak with Demo Specialist
- Bring product to be demoed. **Product is not to be taken from the shelf for demos!**
- If product can't be brought, bring money to purchase product and keep receipt for items purchased on hand while demoing.
- Bring product POP materials.
- Food sampled must have been prepared in a Health Department Certified Kitchen.

Floor Rules:

Whole Foods Market asks that all vendors uphold the same policies as our Team Members when in our store. This includes dress code. .

- No inappropriate dress (no bare midriffs, no short skirts, etc).
- Person may NOT wear any Whole Foods Market items including, but not limited to, hats, aprons, name badge etc. if they are working for another company.
- No open-toed shoes or sandals. Non-slip shoes must be worn at all times.
- Hair must be pulled back when doing food demos and/or a hat must be worn.
- Apron must be worn – please bring your own.
- Gloves must be worn throughout all demos.
- Refrigeration issues and food temperature requirements must be maintained throughout the entire demo.
- **Keep HOT foods HOT!** Hold hot cooked foods between 140°F and 165°F until serving time. Harmful bacteria can grow rapidly below 140°F. When food is cooked to temperatures of 165°F to 212°F, most food-poisoning bacteria is killed. The higher the heat, the less time it takes to kill bacteria.
- **Keep COLD foods COLD!** Cold food should be held at 40°F or colder. Harmful bacteria can multiply quickly above 40°F. Cold temperatures keep most harmful bacteria from growing and multiplying. Freezing at 0°F prevents additional bacteria growth.
- **Follow the 2-Hour Rule** - The absolute maximum time for leaving prepared foods at room temperature is 2 hours—including time for preparation, serving and eating. Discard any perishable foods left at room temperature longer than 2 hours. If you are eating outdoors at a picnic or cookout where temperatures are over 90°F, discard foods after 1 hour.
- Vendor must not leave the demo station unattended, **especially if there are hot items or sharp knives.** A Team Member may be able to stand at the station if you need a break.
- No inappropriate language.
- No food or drink on or around demo table.
- **Cell phones must be turned off before demos and kept off while performing demos.**
- Thorough clean up is required (including all trash). Vendor must be checked out by the Demo Specialist or Shifty.
- Demonstrators, who do not follow our conduct guidelines and or receive complaints regarding their conduct or customer service, will be asked to leave the location and will not be able to demonstrate in the future.

Insurance:

- Any demo person MUST be covered by liability insurance and worker's compensation insurance. If the demo person is a full-time employee of the company whose product is being demoed, he/she is usually covered.
- If you are an independent contractor, ensure that the Vendor has Product Liability Insurance.

We reserve the right to request that the demo person stop his/her demo and leave the store if these guidelines are not being met. In addition, we will charge a fee of \$25.00 for any no shows, late shows or guideline infractions.

We are responsible for the safety of our customers and the good

name of our company!

Please sign and bring this acknowledgement to Store Demo Specialist:

**Demonstrator Name (Please Print)
Name**

Demonstrator Signature

Vendor

Demo Company
Vendor Billing Address

Date Signed