TEST DOCUMENT — TEST DOCUMENT — TEST DOCUMENT — Document doesn't look right? We'll help you out! — TEST DOCUMENT — TEST DOCUMENT

mPlan Name:604207-Tyson-Garlic Parm Wing (250502519558) - V2-CORE

Retailer Name: Sam's Club #8135

**Dates:** 2025-10-04 to 2025-10-18

**Reference #:** 121904791

**Project Number: 250502519558** 

Manager:

**Instructions:** Prep Instructions: Med Risk - Heated or Chilled ItemsHand sink within 25ft of

cart Sanitize cart and log on

Event Activity LogEnsure there is an allergen sign and sneeze guard on the cart. Wash and glove hands; gloves must be worn when serving food. Wash hands and change gloves as needed. If using a knife, utilize a cutting glove. Temp and log all ready-to-serve hot items to proper temp of 140°F or as directed by package. Holding hot temp - above 140°F. Temp and log on Event Activity Log. Holding cold temp - below 40°F. Temp and log on Event Activity Log. Wings - Preheat oven to 400F. Place frozen garlic parm chicken wings on foil lined baking sheet. Heat 26-28 minutes. Let stand 3 minutes. Serve one wing on a plate with a napkin

Selling Points: Made with 100% all natural chicken, dry rubbed with garlic and Parmesan cheeseChicken raised with no added hormones or steroids 14g protein per serving

#### Question 1: Please reference the attached document(s) for this project.:

Seen

**Question 2: Did this event execute?:** 

Yes

**Question 3: Did you demo the Primary Product?:** 

Yes

Question 4: If primary or secondary item were not used, what item was sampled? (item description):

Question 5: If primary or secondary item were not used, what item was sampled? (item #): Question 6: What feature of the sampled/demoed product MOST appealed to members?:

**Taste** 

Question 7: Was there enough in-stock of the featured item to perform a successful event?: Yes, enough featured product for entire event

Question 8: If members indicated that they would not purchase the product, what reason was given most?:

Dislike the taste

Question 9: Which comment was said most often by the Members during the demo?:

Tasted great

**Question 10: Did you demo the Secondary Product?:** 

No

Question 11: Please enter time in actual minutes. For your reference, 1 hour = 60 minutes, 2 hours = 120 minutes, 3 hours = 180 minutes, 4 hours = 240 minutes, 5 hours = 300 minutes, 6 Hours = 360 minutes, 7 hours = 420 minute, 8 hours = 480 minutes, etc. Please report actual minutes worked. For example, 1 hour and 12 minutes of work should be reported as 72 minutes.: 360

Question 12: What date did you work this ticket? (select date): 2025-10-05



Job Name: 604207-Tyson-Garlic Parm Wing

**Project:** 250502519558

**Date:** 10/4/2025 - 10/18/2025



### Service Objective



## Target(s)

Name	Туре	UPC	Stock ID	Department
Garlic Parmesan Wing	Primary	2370005920	990402984	



### **Prep Instructions**

Med Risk - Heated or Chilled Items

Hand sink within 25ft of cart

Sanitize cart and log on Event Activity Log

Ensure there is an allergen sign and sneeze guard on the cart.

Wash and glove hands; gloves must be worn when serving food. Wash hands and change gloves as needed.

If using a knife, utilize a cutting glove.

Temp and log all ready-to-serve hot items to proper temp of 140°F or as directed by package.

Holding hot temp - above 140°F. Temp and log on Event Activity Log.

Holding cold temp - below 40°F. Temp and log on Event Activity Log.

Wings - Preheat oven to 400F. Place frozen garlic parm chicken wings on foil lined baking sheet. Heat 26-28 minutes. Let stand 3 minutes.

Serve one wing on a plate with a napkin



### **Selling Points**

Made with 100% all natural chicken, dry rubbed with garlic and Parmesan cheese

Chicken raised with no added hormones or steroids

14g protein per serving				
Supporting Attachments				
No Supporting Attachment found.				

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mPlan Name: 604234-Swaggerty's Sausage Co-Breakfast Sausage (250505519752) - V2-CORE

Retailer Name: Sam's Club #8135

**Dates:** 2025-10-04 to 2025-10-18

**Reference #:** 121904792

**Project Number: 250505519752** 

Manager: Instructions:

**Question 1: Please reference the attached document(s) for this project.:** 

Seen

**Question 2: Did this event execute?:** 

Yes

**Question 3: Did you demo the Primary Product?:** 

Yes

Question 4: If primary or secondary item were not used, what item was sampled? (item description):

Question 5: If primary or secondary item were not used, what item was sampled? (item #):

Question 6: What feature of the sampled/demoed product MOST appealed to members?:

**Taste** 

Question 7: Was there enough in-stock of the featured item to perform a successful event?:

Yes, enough featured product for entire event

Question 8: If members indicated that they would not purchase the product, what reason was given most?:

Loyalty to another brand

Question 9: Which comment was said most often by the Members during the demo?:

First time trying this product

**Question 10: Did you demo the Secondary Product?:** 

No

Question 11: Please enter time in actual minutes. For your reference, 1 hour = 60 minutes, 2 hours = 120 minutes, 3 hours = 180 minutes, 4 hours = 240 minutes, 5 hours = 300 minutes, 6 Hours = 360 minutes, 7 hours = 420 minute, 8 hours = 480 minutes, etc. Please report actual minutes worked. For example, 1 hour and 12 minutes of work should be reported as 72 minutes.: 360

Question 12: What date did you work this ticket? (select date):

2025-10-05

# **EVENT: Swaggerty Breakfast Sausage Patties DATE:**



#### **HIGH RISK SAFETY GUIDELINES**

- Hand sink must be located next to demo cart
- Sanitize cart and log on Event Activity Log
- Ensure there is an allergen sign and sneeze guard on cart
- Wash and glove hands; gloves must be worn anytime serving food. Hands must be washed, re-gloved each time going from raw to cooked items or as needed.
- Use separate cutting boards and utensils for raw and cooked items
- Cooked item must reach the minimum temperature noted below using a calibrated thermometer.
- If using a knife, utilize a cutting glove
- Holding hot temp above 140°F. Temp and log on Event Activity Log.
- Holding cold temp below 40°F. Temp and log on Event Activity Log

### **DEMO PRODUCTS**

Swaggerty Breakfast Sausage Patty - 990065690

#### **DEMO SUPPLY LIST**

- Hand Washing Sink
- Induction Burner
- Skillet
- Cutting Board
- Knife
- Tongs
- Paper Plate
- Napkins

- Forks
- Gloves
- Cooking Spray
- Ice Bath

- Thermometer
- Alcohol Wipes

1

Sanitizer

# **DIRECTIONS**

- 1. Wash and glove your hands.
- 2. Turn induction burner to medium heat
- 3. Once pan has heated, spray with cooking spray or add 1 tablespoon of vegetable oil
- 4. Place sausage on pan and cook 4-5 minutes
- 5. After handling raw meat, wash hands and re-glove.
- Turn patty over and cook additional 4-5 minutes or until the center of the patty reached 170°F
- Remove patty from pan and place on clean cutting board
- 8. Cut patty into guarters and serve to Members on plate with a fork

# **MESSAGE TO MEMBERS**

#### **Swaggerty Breakfast Sausage Patties**

Same great tasting Swaggerty Sausage patties that were once in fresh dept. are now in frozen dept. Better value, great tasting with no trim added. Product is presliced patty, just straight to the frying pan or grill.



sam's club 🔷

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mPlan Name: 606878-Tyson-BROCCOLI & CHEESE (250618523411) - V2-CORE

Retailer Name: Sam's Club #8135

**Dates:** 2025-10-05 to 2025-10-18

**Reference #:** 121904915

**Project Number: 250618523411** 

Manager: Instructions:

**Question 1: Please reference the attached document(s) for this project.:** 

Seen

**Question 2: Did this event execute?:** 

Yes

**Question 3: Did you demo the Primary Product?:** 

Yes

Question 4: If primary or secondary item were not used, what item was sampled? (item description):

Question 5: If primary or secondary item were not used, what item was sampled? (item #):

Question 6: What feature of the sampled/demoed product MOST appealed to members?:

**Taste** 

Question 7: Was there enough in-stock of the featured item to perform a successful event?:

Yes, enough featured product for entire event

Question 8: If members indicated that they would not purchase the product, what reason was given most?:

Question 9: Which comment was said most often by the Members during the demo?:

First time trying this product

**Question 10: Did you demo the Secondary Product?:** 

No

Question 11: Please enter time in actual minutes. For your reference, 1 hour = 60 minutes, 2 hours = 120 minutes, 3 hours = 180 minutes, 4 hours = 240 minutes, 5 hours = 300 minutes, 6 Hours = 360 minutes, 7 hours = 420 minute, 8 hours = 480 minutes, etc. Please report actual minutes worked. For example, 1 hour and 12 minutes of work should be reported as 72 minutes.: 390

Question 12: What date did you work this ticket? (select date):

2025-10-05

# Barber Broccoli & Cheese - 990297638

High Risk

- Hand sink must be located next to demo cart
- Sanitize cart and log on Event Activity Log
- Ensure there is an allergen sign and sneeze guard on cart
- Wash and glove hands; gloves must be worn when serving food. Wash must be washed, re-gloved each time going from raw to cooked items or as needed.
- Use separate cutting boards and utensils for raw and cooked items
- Ensure cooked items reach the minimum temperature noted in the manual using a calibrated thermometer.
- Ensure and log cold food is held below 40°F
- Ensure and log warm food is held above 140°F

### **Items to be Sampled**

Barber Broccoli & Cheese - 990297638

# **Message to Members-Closing the Sale**

Six count box of broccoli and cheese stuffed chicken breast

Made with juicy white meat chicken

Coated in crispy seasoned breading

Simply bake and enjoy

# **Prepping/Cooking Instructions**

- 1. Preheat oven to 375F
- 2. Wash and glove hands
- 3. Place 6 chicken breast in sheet pan and place in oven
- 4. Wash and re-glove hands
- 5. Cook 44 minutes or until the internal temperature reached 170F
- 6. Cut each into 8 pieces 4 cuts on the short side and one cut down the middle on the long side
- 7. Place on paper plate and serve with a plastic fork
- 8. Place 2nd batch in oven as soon as 1st batch comes out

# **Demo Supply List**

Appliance:Kitchen Supplies:Serving Supplies:Convection OvenCutting BoardGloves

Cutting Glove Paper Plates

Tongs Forks

Napkins

E PRODUCTIONS

sam's club.

mPlan Name:613001-LKD-CF-Grapes (250909531593) - V2-CORE

Retailer Name: Sam's Club #8135

**Dates:** 2025-10-05 to 2025-10-06

**Reference #:** 121907133

**Project Number: 250909531593** 

Manager: Instructions:

Question 1: Please reference the attached document(s) for this project.:

Seen

**Question 2: Did this event execute?:** 

Yes

**Question 3: Did you demo the Primary Product?:** 

Yes

Question 4: If primary or secondary item were not used, what item was sampled? (item description):

Question 5: If primary or secondary item were not used, what item was sampled? (item #):

Question 6: What feature of the sampled/demoed product MOST appealed to members?:

**Taste** 

Question 7: Was there enough in-stock of the featured item to perform a successful event?:

Yes, enough featured product for entire event

Question 8: If members indicated that they would not purchase the product, what reason was given most?:

Loyalty to another brand

Question 9: Which comment was said most often by the Members during the demo?:

Tasted great

**Question 10: Did you demo the Secondary Product?:** 

Yes

Question 11: Please enter time in actual minutes. For your reference, 1 hour = 60 minutes, 2 hours = 120 minutes, 3 hours = 180 minutes, 4 hours = 240 minutes, 5 hours = 300 minutes, 6 Hours = 360 minutes, 7 hours = 420 minute, 8 hours = 480 minutes, etc. Please report actual minutes worked. For example, 1 hour and 12 minutes of work should be reported as 72 minutes.: 360

Question 12: What date did you work this ticket? (select date):

2025-10-05

#### Green Seedless Grapes / Red Seedless Grapes

• Hand sink within 25 feet of cart

• Sanitize cart and log on Event Activity Log

**Med Risk** • Ensure there is an allergen sign and sneeze guard on cart

Heated or Chilled Items

- **Heated** Wash and glove hands; gloves must be worn when serving food. Wash hands and change gloves as needed.
- or Chilled If using a knife, utilize a cutting glove
  - Temp and log all ready-to-serve hot items to proper temperature of 165°F or as noted on packaging
  - Temp and log cold food is held below 40°F; ensure and log warm food is held above 140°F

#### Items & Item #

Green Seedless Grapes / Red Seedless Grapes

725545 & 299778 / 72553 & 363863

#### **Item Attributes**

Green seedless grapes are packed with essential nutrients and antioxidants that help keep our bodies strong. They're particularly high in vitamins K, C, and B6. As well as being healthy, fresh fruits are a tasty and simple snack, with these green grapes being no different. Simply rinse them and enjoy their crisp outer texture and soft, juicy center.

Red Seedless Grapes are ideal for both meals and snacks and offer high amounts of vitamins K, C, and B6. Grapes are a convenient snack that can be tossed in the freezer as a substitute for popcorn and other movie treats. Add them to a lunchbox alongside a peanut butter and jelly sandwich for a nutritious lunch.

#### Prepping/ Cooking

Keep grapes chilled for duration of demo.

#### Demo Instructions

Place 3-4 grapes in 9 oz clear or styrofoam cups with combination of green and red grapes. Please do not use souffle cups as the grapes can cause a slipping hazard.

#### Backup Item, Item # & Demo Info

#### MM Club Choice

Work with club management to substitute any MM or Supplier item they'd like to demo.

Please review package instructions for prep and demo details.

