## October 01, 2025

## Daily Schedule

Employee Name	Scheduled Time	Event Name
THOMAS	09:45	611641-CF-Coffee / Bar / Creamer
RARICK	AM	(250815529566) - V2-CORE
DIANE CARR	09:45 AM	611642-AF-MM Ravioli / Parm Cheese (250815529567) - V2-CORE
DIANE CARR	09:45 AM	612730-LKD-CF-Orange/Lemonade/Limeade (250904531149) - V2-CORE
CAROLYN	10:30	611333-LiquidIV-OrangeDream/VarietyPack
MANN	AM	(250917532635) - V2-CORE
THOMAS	11:30	610651-PKKinders-Caramelized Onion
RARICK	AM	(250804528216) - V2-CORE

Generated on October 01, 2025 at 01:15 PM | Product Connections Scheduler

## **Daily Item Numbers**

This is used to collect the next day's product from the sales floor and to print price signs.

Item Number	Description
990375852	MM GRATED PARM CHEES
990401396	MM BCN CBNA RAVIOLI
980055288	ORANGE JUICE
984150849	LEMONADE
984217049	LIMEADE
990344385	LIQUID IV VARIETY PK
990429974	LIQUID IV
990005751	CARAMELIZED ONION

## EDR Report - Event 611641

Event: 611641-CF-Coffee / Bar / Creamer (250815529566) - V2-CORE

No EDR data available from Walmart Retail Link

## MM Classic Ground Coffee / MM Better Breakfast Bar / Delight Caramel Machiato

- Hand sink within 25 feet of cart
- Sanitize cart and log on Event Activity Log

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

- **Med Risk** ∙ Ensure there is an allergen sign and sneeze guard on cart
- or Chilled If using a knife, utilize a cutting glove

Items

• 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

0 ``

#### Items & Item #

MM Classic Ground Coffee / MM Better Breakfast Bar / Delight Caramel Machiato

990429821 / 990401774 / 980351263

#### Item Attributes

Coffee: Member's Mark classic roast coffee comes already ground, so it's ready to go right out of the can. The grind is consistent and uniform. It's a great choice if you're pressed for time. Just make your brew fast and enjoy your coffee. Bar: Start your day on a high note with these soft-baked breakfast bars. Packed with real apple goodness and made from whole wheat flour, these bars offer a hearty and satisfying bite. Each bar is a good source of fiber and delivers 14 g of whole grains.

Creamer: Experience the delightful swirl of rich caramel flavor in your coffee with International Delight Caramel Macchiato Coffee Creamer. This creamer brings the authentic taste of your favorite coffeehouse right into your home, transforming your everyday cup of coffee into a flavorful delight.

#### **Prepping/Cooking**

Use instructions on K-cup box for reference Brew on 8 oz. setting. Place K-cup in machine and serve flavors in sample size cups for member.

Keep creamer on ice bath between serving Cut breakfast bar into two bite samples

#### Demo Instructions

Fill styrofoam cup with 2oz of coffee and a tablespoon of creamer and serve to members

Serve two bite portion of better breakfast bar to members on napkin

#### 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.







Date:		ES Name:								
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All spices and oils dated and in minimal quantities	s (30 days)
<ul> <li>Refrigerator cleared and cleaned</li> </ul>	
Leftover product retained only if event is next day	and labeled (In and out date)
☐ No drinks/K-cups saved for personal use unless a	pproved by club supervisor
<ul> <li>Unopened product that is left over is to be taken u</li> </ul>	pstairs or put in donation box
☐ Bar Keepers Friend used on all stainless-steel pot	s and pans.
<ul> <li>Carts cleaned top and bottom storage area.</li> </ul>	
☐ Top signs and sneeze guards in good condition and	d cleaned
☐ Soufflé cups, napkins, utensils, and plates put aw	ay after events
☐ Soufflé cups, napkins, utensils and plates re-stoc	ked (as needed)
☐ Cart storage area kept clean; no stools, trash, or p	aperwork left around
<ul> <li>Appliances stored under carts cleaned inside/out</li> </ul>	and cords wrapped
<ul> <li>No appliances stored on top of carts</li> </ul>	
<ul> <li>Stainless polished regularly; sanitizer only on prep</li> </ul>	surfaces
$\hfill \square$ All sinks cleaned and polished with stainless stee	l polish; lime remover as needed
Ovens & microwaves cleaned inside and out after	each use
☐ Hawk Degreaser used as needed	
☐ No unapproved storage or signs; shelving labeled	and organized. (Steel and Kitchen)
<ul> <li>All areas are minimal, clean, organized, labeled, a</li> </ul>	nd purposeful
When in doubt, throw it out	
<ul><li>EDR, Activity Sheet, and this sheet signed and dat</li></ul>	red
<ul> <li>Event reported on AMP before leaving NO EXCEPT</li> </ul>	TIONS!!
Paperwork turned into basket on prep table.	
Event Specialist Signature:	

## **EVENT DETAIL REPORT**

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- 3. Remember to scan items for product charge using the Club Use function on the handheld device.

Retention: This report should be kept in a monthly folder with the most recent being put in the front. The previous 6 months need to be kept accessible in the event prep area. Reports older than 6 months should be boxed and stored. Discard any report over 18 months old.

Event Number	Event Type		Event Locked
611642	Food Demo/Sampling		N
Event Status	Event Date	Event Name	
Active/Scheduled	2025-09-27	09.27-AF-MM Ravioli / P	arm Cheese

Item Number	Primary Item Number	Description	Vendor	Category
990375852	19396845624	MM GRATED PARM CHEES	472612	46
990401396	19396848789	MM BCN CBNA RAVIOLI	45963	57

### **MUST BE SIGNED AND DATED**

Event Specialist Assigned: DIANE CARR	
Event Specialist Signature:	
Date Performed:	
Supervisor Signature:	

## MM Bacon Carbonara Ravioli / MM Shredded Parmesan Cheese Hand sink within 25 feet of cart Med Risk • Sanitize cart and log on Event Activity Log Ensure there is an allergen sign and sneeze guard on cart - Heated • 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 Chilled • 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 # MM Bacon Carbonara Ravioli / MM Shredded 990401396 / 980213778 Parmesan Cheese Item Attributes Ravioli: Indulge in the rich and creamy taste of classic Italian pasta Carbonara with these delectable half-moon shaped ravioli. Each bite is filled with a harmonious blend of Applewood Smoked Bacon, Roasted Garlic, Heavy Cream, Cheese Bechamel, and Cracked Black Pepper, delivering a truly authentic dining experience. Parmesan: Get ready to elevate your culinary creations with Member's Mark Shredded Parmesan Cheese, 24 oz., a sharp and nutty delight imported and freshly shredded just for you. Aged for a whole decade, this high-quality Parmesan brings a mature taste to your kitchen, free from preservatives or additives. Prepping/ Cooking Ravioli: Bring 4 quarts of salted water to a boil Add one tray of pasta and stir immediately; then simmer gently for 4 minutes, or until desired tenderness If frozen, do not thaw. Cook for 1 additional minute (internal temperature to reach 165F using a food grade thermometer) Parmesan: Keep on ice bath for duration of demo. **Demo Instructions** Place 2-3 raviolis on a plate and sprinkle with parmesan. Serve to memebrs with a fork and napkin.

Item Description
#N/A

#N/A

Sam's club �

Backup Item, Item # & Demo Info





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Event Number	Event Type		Event Locked
612730	Event Type 44		Υ
Event Status	Event Date	Event Name	
Active/Scheduled	2025-10-01	10.01-LKD-CF-Orange/L	emonade/Limeade

Item Number	Primary Item Number	Description	Vendor	Category
980055288	25540600000	ORANGE JUICE	456104	56
984150849	25540500000	LEMONADE	456104	56
984217049	25540400000	LIMEADE	456104	56

#### **MUST BE SIGNED AND DATED**

Event Specialist Assigned: DIANE CARR	
Event Specialist Signature:	
Date Performed:	
Supervisor Signature:	

# Orange Juice/2nd Variety Juice Sampling

- 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

High Risk

- Ensure there is an allergen sign and sheeze guard on cart
- Wash and glove hands; gloves must be worn when serving food. Hands must be washed and 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**

Fresh-Squeezed Orange Juice - #980055288

## **Back Up Items:**

Fresh-Squeezed Lemonade - # 984150849 Fresh-Squeezed Limeade - # 984217049

## **Item Attribute**

100% pure juice, made fresh daily

No added sugars, preservatives, or artificial flavors.

Just fresh squeezed orange juice!

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

## **Prepping/ Sampling Instructions**

#### THIS EVENT MUST BE EXECUTED AT THE JUICER STATION!

Keep juice bottles on ice bath during demo (additional bottles should be left in ice cart or bunker)

Pour juice half way in souffle cups for Members to sample

Make sure samples in souflee cups remain cold. If samples get warm, please throw away and pour fresh samples Offer Members both varieties of juice

## **Demo Supply List**

<u>Appliance:</u> <u>Kitchen Supplies:</u> <u>Serving Supplies:</u>

Ice Bath Bowls Souffle cups
Napkins
Gloves

Serving Tray









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611333	Event Type 7		N
Event Status	Event Date	Event Name	
Active/Scheduled	2025-09-27	09.27-LiquidIV-OrangeD	ream/VarietyPack

Item Number	Primary Item Number	Description	Vendor	Category
990344385	81012597131	LIQUID IV VARIETY PK	117504	34
990429974	81012597308	LIQUID IV	117504	34

## **MUST BE SIGNED AND DATED**

Event Specialist Assigned: CAROLYN MANN	
Event Specialist Signature:	
Date Performed:	
Supervisor Signature:	



Job Name: 611333-LiquidIV-OrangeDream/VarietyPack

**Project:** 250917532635 Date: 9/27/2025 - 10/11/2025

## Service Objective



## Target(s)

Name	Туре	UPC	Stock ID	Department
Liquid IV	Primary	81012597308	990429974	
LIQUID IV VARIETY PK	Secondary	81012597131	990344385	

## Prep Instructions

Medium Risk - Shelf Stable

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.

The day before our scheduled demo, please purchase 1 Pouch of the item planned to be on demo, 1 case of water bottles, and prepare at least 3 water bottles of each flavor mixed.

Not limited to 1 Pouch or Case. Please purchase more if needed

Open (1) chilled 16oz bottle of water, then empty (1) Multiplier stick into bottle & shake well until powder has dissolved completely

Store each water case in the refrigerator to chill in preparation for demo day

Be sure to bring out the ice chest to keep the bottles chilled"

After properly setting up demo cart, actively seek and engage members to determine if they have tried LIV products

fill each drink cup ½ full of beverage and slide tray forward, underneath the sneeze guard, with sample towards the member

Allow member to take a sample and direct them to the product location. Once complete, pull the tray back behind the plexiglass shield

Prepare next sample and continue the same process throughout the demo

Educate & actively share selling points with members

If you have leftover product 5-10 minutes before end of demo, please give out leftover water bottles with a stick sample to Club managers first and then customers until there are no more water bottles

If you still have leftover stick samples after handing out leftover water bottles, please dry sample the remaining sticks to customers/Sam's employees

## **Selling Points**

No artificial sweeteners

Proprietary Amino Acid Allulose Blend

3x the electrolytes of the leading sports drink

Hydration for performance, heat & sun, travel, wellness

Scientifically & clinically tested 0 sugar hydration solution

If your club is out of stock, sample:

LIQUID I.V. Varierty Pack (LL & PF),990344385

No artificial sweeteners Proprietary Amino Acid Allulose Blend 3x the electrolytes of the leading sports drink Hydration for performance, heat & sun, travel, wellness Scientifically & clinically tested 0 sugar hydration solution " **Supporting Attachments** No Supporting Attachment found.





Date:		ES Name:	ES Name:								
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CALIBRA	TED: Y / N										
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(In	cludes wash	ing hands an	d changing	gloves and	must be con	npleted eve	ry 30 minute	s & as need	ed)		
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ES Name:	Date:
All spices and oils dated and in minimal quantities	s (30 days)
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Leftover product retained only if event is next day	and labeled (In and out date)
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<ul> <li>Unopened product that is left over is to be taken u</li> </ul>	pstairs or put in donation box
☐ Bar Keepers Friend used on all stainless-steel pot	s and pans.
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☐ Top signs and sneeze guards in good condition and	d cleaned
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<ul> <li>Appliances stored under carts cleaned inside/out</li> </ul>	and cords wrapped
<ul> <li>No appliances stored on top of carts</li> </ul>	
<ul> <li>Stainless polished regularly; sanitizer only on prep</li> </ul>	surfaces
$\hfill \square$ All sinks cleaned and polished with stainless stee	l polish; lime remover as needed
Ovens & microwaves cleaned inside and out after	each use
☐ Hawk Degreaser used as needed	
☐ No unapproved storage or signs; shelving labeled	and organized. (Steel and Kitchen)
<ul> <li>All areas are minimal, clean, organized, labeled, a</li> </ul>	nd purposeful
When in doubt, throw it out	
<ul><li>EDR, Activity Sheet, and this sheet signed and dat</li></ul>	ed
<ul> <li>Event reported on AMP before leaving NO EXCEPT</li> </ul>	TIONS!!
Paperwork turned into basket on prep table.	
Event Specialist Signature:	

## **EVENT DETAIL REPORT**

**IMPORTANT!!!** This report should be printed each morning prior to completing each event.

- 1. The Event Details Report should be kept in the event prep area for each demonstrator to review instructions and item status.
- 2. The Event Co-ordinator should use this sheet when visiting the event area. Comments should be written to enter into the system at a later time.
- 3. Remember to scan items for product charge using the Club Use function on the handheld device.

Retention: This report should be kept in a monthly folder with the most recent being put in the front. The previous 6 months need to be kept accessible in the event prep area. Reports older than 6 months should be boxed and stored. Discard any report over 18 months old.

Event Number	Event Type		Event Locked	
610651	Event Type 7		N	
Event Status	Event Date	Event Name		
Active/Scheduled	2025-09-21	09.21-PKKinders-Caramelized Onion		

Item Number	Primary Item Number	Description	Vendor	Category	
990005751	75579595037	CARAMELIZED ONION	553744	49	

#### **MUST BE SIGNED AND DATED**

Event Specialist Assigned: THOMAS RARICK	
Event Specialist Signature:	
Date Performed:	
Supervisor Signature:	

## **EVENT: Kinder's Caramelized Onion Seasoning**



## **HIGH RISK SAFETY GUIDELINES**

- A hand sink must be located next to demo cart
- Sanitize cart and log activity
- Ensure there is an allergy 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
- Ensure cooked item reaches 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

## **DEMO PRODUCTS**

Caramelized Onion 990005751

Enhancement item (no price sign or M2M):

Prime Rib Steak Burger Sliders #990285739

### **DEMO SUPPLY LIST**

- Induction Burner & Pan
- Thermometer
- Spatula

- Ice Bath Bowls
- Cutting Board
- Knife

#### Backup Item Options:

- 1) Cajun #990442272 (preferred backup)
- 2) Woodfire Garlic #980252107 (last option)
  - Gloves
  - Napkins
  - Paper Plates

## **DIRECTIONS**

- 1. Wash & Glove hands
- 2. Turn burner to medium heat and spray pan with non-stick spray
- 3. Carefully place patties into pan to reduce chance of cross contamination
- 4. Season well with Kinder's Caramelized Onion Seasoning
- Wash and re-glove hands
- 6. Cook about 4-5 minutes
- 7. Flip patties and re-season
- Continue cooking until internal temperature reached 170°F
- 9. Let rest 2-3 minutes
- 10. Cut patty in half and serve to Members on a paper plate with a napkin & fork

#### MESSAGE TO MEMBERS

Our new Caramelized Onion Butter Seasoning is inspired by the rich taste of onions cooked low and slow with butter. We start with toasted onions and real dairy butter and blend in garlic and sea salt for a versatile balance of salty and sweet. This flavorful Caramelized Onion Butter seasoning and rub is great on steak, burgers, chicken, veggies...just about anything.







Date:		ES Name:	ES Name:								
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(In	cludes wash	ing hands an	d changing	gloves and	must be con	npleted eve	ry 30 minute	s & as need	ed)		
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				HOLDING T	EMPERATURE						
нот н	OLDING	At	or above 140	)°F	Use your	thermomet	er to take the	e temperatu	re of each		
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or below • Keep bot for or above	oods at 140°F				thermometer is properly calibrated at the start of your						
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