AMOUNT	SIZE CAT COST	PACK		DESCRIPTION	D. SHP.	HEM# OKD.
			H	NE / DAYS (ACH)		
	ETTER SERVICE *	*		TERMS		
*	* BREAKTHROUGH BRICING *	* BEST QUALI		0000 .3168	304 I	2/07/2024
PAGE 2	801-967-7050	0				
MEMO		- O1 O+167			Separate Sep	0110
7 de 100 (100)		PKEARNS			glading transmission	MUTTAL
			16320009		Legal Department	Attn Legal
6423367		3950 W 5400		tree	Winchester Stree	348 East V
INIV	WZZId G	LITTLE CAES	CUSTOMER NO.		CAESARS, LLC	SIZZLING CAESARS,
	Tel: 801-355-2429	LAKE CITY, UT 8410	SALT LAKE		FOODSERVICE DISTRIBUTION	FOODSE
W 110		00 8	1870 W 1700			
			4			
				the second secon		

1103 920 1095 389 1612 3932 1040

TRZ STRING CHEESE

+ FRZ TA" THIN CRUST PIZZA PRESERVATIVE FR

5110 5110 5114

1388.

30, 21

152

N 0 0

249

222.

5101

TERZ TWIX COOKIE DOUGH BROWNIE

5 FRZ APPLEWOOD SMOKED BACON PIECES

B_ERZ_ERZ SMOKED JULIENNE HAM WAP

THERE SPICY PEPPERONI

1042

20 FRZ SLICED PEPPERONI

5 FRZ CKD ITALIAN SAUSAGE CRUMBLES

40 FRZ CHICKEN WINGS FULLY COOKED

- Verbal review of orders, by Blue Line Foodservice Distribution, serves as confirmation at the time the order is placed. Facsimile transmissions may also serve as confirmation of orders.
- Online order confirmation is sent via email to the customer's current email address on file.
- Customer signature on the invoice acknowledges full receipt of listed goods, merchandise, and/or product, in good condition.
- Blue Line Foodservice Distribution is not responsible for post-verification discrepancies, for goods, merchandise, or product damages or shortages after the invoice is signed at time of delivery to the store.
- For after business hours/key drop deliveries, shortages or damages must be reported to the Blue Line Foodservice Distribution regional warehouse within twenty-four (24) hours of the store's delivery to be considered for return and/or credit. n
- Customer acknowledges the assumption of continued responsibility for the quality and safety of goods, merchandise, and/or product. Ø
- Food product temperature for refrigerated and frozen foods must be maintained as required or as mandated in purchaser's company or franchisor's operations manual 7
- Due to FDA and BIO-TERRORISM regulations, Blue Line Foodservice Distribution is restricted from retrieving any perishable product from our customers unless the product is market withdrawn or recalled by FEDERAL or RESTAURANT CHAIN AUTHORITIES. ಯ
- 9. Certain items may be subject to additional sales and/or use tax
- Any restaurant equipment (large or smallwares) furnished by Blue Line Foodservice Distribution meets all known applicable governmental standards construction and use. It is your obligation as Purchaser to assure compliance through your local official with all regulatory and permitting requirements and where required carries the appropriate certifications and labeling. Local requirements for your site jurisdiction may differ as to permitting for relating to the device, electrical, gas, mechanical and plumbing installation and use of the purchased equipment. Please be sure Blue Line Foodservice Distribution documentation for each item is presented to and approval obtained from the official with approval jurisdiction. 10.

* BREAKTHROUGH PRICING * BREAKTHROUGH PRICING * TTER SERVICE * SIZE CAT COST SI

- Verbal review of orders, by Blue Line Foodservice Distribution, serves as confirmation at the time the order is placed. Facsimile transmissions may also serve as confirmation of orders.
- Online order confirmation is sent via email to the customer's current email address on file. N
- Customer signature on the invoice acknowledges full receipt of listed goods, merchandise, and/or product, in good condition. m
- Blue Line Foodservice Distribution is not responsible for post-verification discrepancies, for goods, merchandise, or product damages or shortages after the invoice is signed at time of delivery to the store. 4
- For after business hours/key drop deliveries, shortages or damages must be reported to the Blue Line Foodservice Distribution regional warehouse within twenty-four (24) hours of the store's delivery to be considered for return and/or credit. 'n
- Customer acknowledges the assumption of continued responsibility for the quality and safety of goods, merchandise, and/or product.
- Food product temperature for refrigerated and frozen foods must be maintained as required or as mandated in purchaser's company or franchisor's operations manual 7
- Due to FDA and BIO-TERRORISM regulations, Blue Line Foodservice Distribution is restricted from retrieving any perishable product from our customers unless the product is market withdrawn or recalled by FEDERAL or RESTAURANT CHAIN AUTHORITIES. cci
- 9. Certain items may be subject to additional sales and/or use tax.
- Any restaurant equipment (large or smallwares) furnished by Blue Line Foodservice Distribution meets all known applicable governmental standards Local requirements for your site jurisdiction may differ as to permitting for construction and use. It is your obligation as Purchaser to assure compliance through your local official with all regulatory and permitting requirements relating to the device, electrical, gas, mechanical and plumbing installation and use of the purchased equipment. Please be sure Blue Line Foodservice Distribution documentation for each item is presented to and approval obtained from the official with approval jurisdiction. and where required carries the appropriate certifications and labeling. 10



W

0 -1

Murray

UT 84107

Attn Legal Department

SHIP DATE 2/07/2024

ROUTE

0000

ź:

BMOT

QUALI

* BREAKTHROUGH PRICING *

REFERENCE #

1870 W 1700 S SALT LAKE CITY, UT

W 110

348 East Winchester Stree CUSTOMER NO. 16320009 Iσ 0-D KMARNO 3950 W UT 84129 LIILE 8410 5400 CAME 801-967-7050 Tel: 801-355-2429 INV 6423367 PAGE MEMO

	ITEM#	PIECES										DRY
	ORD.	S SHIPF	446	TOPPINGS 603 1229.69 CHEESE 605 6599.70 1 DAIRY 606 49.59 DTHER FOOD 609 145.11 DDUGH 610 2107.22 DESSERT 614 63.55 WINGS 639 1534.34		LECES P						
NEF 7 DAYS (ACH)	SHP.	SHIPPED CASES										WEIGHT 7426
			P.J									CUBE 235
_	DESCRIPTION	SHIPPED	00									6
DAYS	NOITe											5
(ACH)			5101	5103		6	5109	0	5114	in.	7403	ECES 117
		(MEAT	TOPPING	CHEESE	DAIRY		HOUDE	DESSER!	MINGO	OPERATIONAL OPERATIONAL	THOIM
		CATEGORY								~		CUBE
		Y RECAR	109	503	505	906	509	510	514	98	787	liss
*	PACK	P										FRZ
TERSE	SIZE	LNOOMS	2032.11		6599.70	un	jedi	107. 2		4. 3	1950.77	WEIGHT
SERVICE *	CAT	PIECES	37	un un	120		UT	080	-	43	102	E CUBE
	COST											
	AMOUN											

STATE 00 150

COUNTY

DIS

97 97

TAX

SUBTOTAL

15802.83

VISIB (USD) TOTAL:

15815.65

ease contact your regional

Janen to so Tu

Blue Your Line Foodservice Distribution Center at 801-355-2429. satisfaction is important to us. If you have any questions,

TERMS AND CONDITIONS are preprinted on the reverse side of this d

Customer Signature

- Verbal review of orders, by Blue Line Foodservice Distribution, serves as confirmation at the time the order is placed. Facsimile transmissions may also serve as confirmation of orders.
- Online order confirmation is sent via email to the customer's current email address on file. N
- Customer signature on the invoice acknowledges full receipt of listed goods, merchandise, and/or product, in good condition.
- Blue Line Foodservice Distribution is not responsible for post-verification discrepancies, for goods, merchandise, or product damages or shortages after the invoice is signed at time of delivery to the store.
- For after business hours/key drop deliveries, shortages or damages must be reported to the Blue Line Foodservice Distribution regional warehouse within twenty-four (24) hours of the store's delivery to be considered for return and/or credit. ń
- Customer acknowledges the assumption of continued responsibility for the quality and safety of goods, merchandise, and/or product. Ś
- Food product temperature for refrigerated and frozen foods must be maintained as required or as mandated in purchaser's company or franchisor's operations manual 1
- Due to FDA and BIO-TERRORISM regulations, Blue Line Foodservice Distribution is restricted from retrieving any perishable product from our customers unless the product is market withdrawn or recalled by FEDERAL or RESTAURANT CHAIN AUTHORITIES. ∞i
- 9. Certain items may be subject to additional sales and/or use tax.
- Any restaurant equipment (large or smallwares) furnished by Blue Line Foodservice Distribution meets all known applicable governmental standards and where required carries the appropriate certifications and labeling. Local requirements for your site jurisdiction may differ as to permitting for construction and use. It is your obligation as Purchaser to assure compliance through your local official with all regulatory and permitting requirements relating to the device, electrical, gas, mechanical and plumbing installation and use of the purchased equipment. Please be sure Blue Line Foodservice Distribution documentation for each item is presented to and approval obtained from the official with approval jurisdiction. 10

CUSTOMER COPY SIZZIING CAFSARS, IIC

1870 W 1700 S SALT LAKE CITY, UT 8410 Tel: 801-355-2429

3 110

LITTLE CAES 3 PIZZA CUSTOMER NO. 6423367 348 East Winchester Stree 3950 W 5400 Attn Legal Department 14320009 PKEARNS Murrau UT 84129 UT 84107 MEMO 0 0 801-967-7050 PAGE SHIP DATE ROUTE REFERENCE # * BREAKTHROUGH PRICING * * BEST GUALI 2/07/2024 304 1 0000 .. 3168 ETTER SERVICE * TERMS

NET 7 DAYS (ACH)

DESCRIPTION

Frozen Product Temperature

SHP.

Refrigerated Product Temp ature

PACK

CAT

SIZE

AMOUNT

COST

Blue Line Signature

ORD.

ITEM#

www.bluelinefd.com

ter fame in the constitution of the constituti

- Verbal review of orders, by Blue Line Foodservice Distribution, serves as confirmation at the time the order is placed. Facsimile transmissions may also serve as confirmation of orders.
- Online order confirmation is sent via email to the customer's current email address on file. 2
- Customer signature on the invoice acknowledges full receipt of listed goods, merchandise, and/or product, in good condition.
- Blue Line Foodservice Distribution is not responsible for post-verification discrepancies, for goods, merchandise, or product damages or shortages after the invoice is signed at time of delivery to the store. 4
- For after business hours/key drop deliveries, shortages or damages must be reported to the Blue Line Foodservice Distribution regional warehouse within twenty-four (24) hours of the store's delivery to be considered for return and/or credit. S
- Customer acknowledges the assumption of continued responsibility for the quality and safety of goods, merchandise, and/or product. Q
- Food product temperature for refrigerated and frozen foods must be maintained as required or as mandated in purchaser's company or franchisor's operations manual 7
- Due to FDA and BIO-TERRORISM regulations, Blue Line Foodservice Distribution is restricted from retrieving any perishable product from our customers unless the product is market withdrawn or recalled by FEDERAL or RESTAURANT CHAIN AUTHORITIES. 00
- 9. Certain items may be subject to additional sales and/or use tax.
- Any restaurant equipment (large or smallwares) furnished by Blue Line Foodservice Distribution meets all known applicable governmental standards and where required carries the appropriate certifications and labeling. Local requirements for your site jurisdiction may differ as to permitting for construction and use. It is your obligation as Purchaser to assure compliance through your local official with all regulatory and permitting requirements relating to the device, electrical, gas, mechanical and plumbing installation and use of the purchased equipment. Please be sure Blue Line Foodservice Distribution documentation for each item is presented to and approval obtained from the official with approval jurisdiction. 10