**Indemnity for Food Supplied by Client**

Whilst Crown respects the needs of its customers to make those special occasions truly memorable by having some speciality food and beverage items prepared offsite, Crown has invested a lot of time and effort in ensuring the provision of food and beverage service at your function is as safe as possible. We do not wish to compromise the safety of guests through the consumption of food not prepared, or beverages not provided, by Crown. Therefore if speciality food items or beverages are required it is preferred that they are sourced from commercial food processors through Crown’s purchasing department.

Where the speciality food items or beverages are provided by the client, it is required for the protection of guests and Crown that the Client sign an indemnity in favour of Crown.

Without limiting our obligations as a Client as specified in the Events & Conferences Agreement, previously executed by Ms Maree Fergusonin consideration of Crown permitting me to bring in food and/or beverages to the event, we, the undersigned, release and indemnify Crown, its employees, officers, contractors and agents from and against any loss, claim, demand, liability or damage whatsoever however arising (including liability or damage caused by any negligent act or omission) in connection with the supply of speciality food items or beverages supplied by me for the Event.

We agree to the following:

* Any food service related equipment brought on side for the distribution of food must be clean and serviceable;
* The operator of any external equipment will have the required training and knowledge to demonstrate applicable food safety requirements;
* Have effective temperature control and procedures to keep appropriate records where perishable food items are brought on site; and
* Clean and sanitise all equipment and surfaces regularly during the use onsite at Crown.

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| **Event name:** | Dietitian Connection National Conference |
| **Event date:** | Thursday 30 April, 2020 |
| **Event and Conference Manager:** | Loren Horster |
| **Date:** |  |
| **Client name:** | Ms Maree Ferguson |
| **Client Signature:** |  |

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| **Food supplier:** |  |
| **Food item:** |  |
| **Time of delivery:** |  |
| **Storage requirements:** |  |
| **Handling procedure:** |  |

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| **Food supplier:** |  |
| **Food item:** |  |
| **Time of delivery:** |  |
| **Storage requirements:** |  |
| **Handling procedure:** |  |

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| --- | --- |
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| **Storage requirements:** |  |
| **Handling procedure:** |  |