



Please fill out the following form using Adobe Acrobat Reader only.
When finished, save the form to your computer and email to Awards2018@bim.ie
Entrants using attachments as part of their entry can attach them to the email submission you will make to Awards2018@bim.ie.

ENTRY FORM | COMPETITIVENESS

BIM's Best Seafood Retailer of the Year



Shop Name and Address	
Entrant's Name and Position (i.e. Owner, Manager, Fishmonger)	
Entrant's Phone (Mobile/Landline)	
Entrant's Email	
Category you are entering	Supermarket <input type="checkbox"/> Independent <input type="checkbox"/>

Shop/Counter Profile

Describe your shop/counter using the following headings.

Premises and Display

Your premises and equipment must be hygienically clean and well maintained. You should outline the following: hygiene standards of premises, list key fixtures and fittings, equipment, posters, notice boards, labels, utensils. Outline maintenance standards of premises (inside and outside), washing/drying facilities. You should also demonstrate how your display has good visual impact and appeal. Your description should include details about: fish displayed in a manner that will maintain product quality and the correct temperature, fish merchandised in an inviting and structured manner, non-seafood items (e.g. garnishes) used on the display, freezer and chill display, packaging. (max. 600 words)

Seafood Quality and Freshness

Illustrate how you ensure excellent quality and freshness across your entire seafood range. Can you successfully demonstrate knowledge of how to assess and maintain the quality – on display and in storage – of your products? How do you assess freshness indicators to determine the shelf life of all fish, crustaceans and molluscs on display? What is your policy with regard to factors affecting shelf life? What are the ways your team is equipped to prepare your product for the customer (e.g. skinning; filleting; pin boning)? How do you maintain cold chain management for your seafood? (max. 300 words)

Seafood Range

Outline your seafood range and include details of the following: wet fish display counter, range of species and formats, value added range, variety of products that are customer friendly e.g. kids offering/boned and skinned portions, value-added products and accompanying sauces and/or marinades. Chill and freezer displays should cover the variety of products. (max. 300 words)

Hygiene

Outline your commitment to maintaining a good standard of hygiene among staff. Your answer should include information about hygiene practices such as clean uniform, hair clean and tidy and where applicable, cash handling procedure. (max. 300 words)

Seafood Product Knowledge

Outline your customer advice on the following: cooking methods, recipes, nutrition, location of bones in fish, species differentiation, how to store fish at home. Demonstrate your knowledge of how to assess quality, how to maintain quality on display and in storage, freshness indicators for all fish, crustaceans and molluscs, shelf-life of various products and factors affecting shelf-life; how to prepare product for customer (i.e. skin, fillet, pin bone),cold chain management for seafood. (max. 300 words)

Innovation

Demonstrate innovation by including a description or a sample of value added products, new packaging, waste utilisation, display techniques. (max. 300 words)

Food Safety

Show evidence of a food safety management system and staff knowledge of: food safety hazards associated with seafood for example histamine, biotoxins, viruses, allergies, parasitic worms, pathogenic bacteria, how to control these hazards, adequate controls in place to prevent cross-contamination, risks associated with re-freezing fish, sushi and sashimi, re-immersion of live bivalve molluscan shellfish, food safety legislation. (max. 300 words)

Consumer Information

Describe how you provide consumers with clear information that is helpful, correct and that does not mislead. For fish and shellfish sold loose, the following information should be provided on the counter label or in close proximity to the product: species name, scientific name, production method, origin, fishing gear (where relevant), allergen information, price per kg or per item, defrosted (where applicable). All products listed should be labelled in accordance with legislative requirements. (max. 600 words)

Please attach any images which you feel will support your Awards entry. A maximum of 10 attachments applies to this Award.

I declare that all of the information I have given in this entry is true and accurate.

Name	Date
------	------

If you are shortlisted for an award the information submitted on your entry form may be used for promotional purposes. Please mark clearly on the form any submitted information that you do not wish to make public.

Completed entry forms should be sent to: **Awards2018@bim.ie**

Or to **BIM Awards 2018, Bord Iascaigh Mhara, PO Box 12, Crofton Road, Dun Laoghaire, Co. Dublin.**

The closing date for entries is 17:00 Friday 14 September 2018.