

Please Fax to (410)260-8279 - Attention Steve Vilnit

True Blue Participant Application



Business Name _____

Contact _____ Phone Number _____

Address _____

City _____

State _____ Zip _____

Email _____

Twitter: @ _____ Website _____

Business Type: Restaurant _____ Retailer _____

Caterer _____ Other _____

Approximate amount of crab used/sold weekly? _____ (optional)

Number of menu items featuring Maryland crabmeat? _____ (optional)

Do you use Fresh / Pasteurized / Both? _____ (optional)

Do you plan to use any non-Maryland crabs/crabmeat as well? Yes / No

In order to obtain True Blue certification, at least 75% of crab product used annually in a participating food service establishment must be harvested and/or processed in the state of Maryland. In accordance with the True Blue program, an approved food service establishment agrees to periodically submit copies of sales receipts and invoices upon request to MD DNR for product verification. It is the responsibility of the establishment to use the True Blue logo in a manner that is not misrepresentative to the consumer about the amount of Maryland product being used or the establishment's involvement in the program. Any food service establishment found to not be in compliance or violating the terms of the program may have its certification revoked. Once certification has been approved, MD DNR will provide materials for marketing purposes.

Authorized Signature

Date