

Contract Agreement, Registration Form, and Information

Please read the contract terms below carefully. If you are interested in sponsoring, please let us know! Note: There will be no health fee but you will need to have all paperwork necessary needed!

Dates/Times:

Friday April 11, 2025 (4:00pm – 11:00pm) Saturday April 12, 2025 (12:00pm – 11:00pm) Sunday April 13, 2025 (12:00pm – 8:00pm)

Location:

Mohegan Sun Expo Center 1 Mohegan Sun Blvd Uncasville, CT 06382

Set-Up/Break-Down:

Set-up will be Friday, April 11th (9am -1pm). We must be completely set-up by 1pm for the health department to do their inspection so we can open the doors by 4pm. For your convenience, you may enter through the loading dock located at the back of the building once you have checked in at the bear lot. Vendors with trailers can park in Mohegan Sun's parking lot for FREE.

Included With Your Booth Reservation & Important Info:

- Each booth rented includes: 10'x10' space, (2) vendor passes, (2) tables, and (2) chairs.
- All booth reservations are guaranteed & final on a first come, first serve basis, with payment in FULL.
- Additional 3-day passes are \$30.00ea. if payment is included with contract or \$40.00ea. at door.
- Additional tables must be rented in advance at \$20.00 for (1) 6ft. table.
 We cannot provide extra tables the day of so please be sure to reserve now if needed.
- Medical waste removal is provided by Tommy's Supplies.
- No refunds on payments.

Important Note: All booth rental payments needs to be made payable to Tommy's Supplies. Each artist also must fill out Health Permit Forms & provide a Blood Bourne Certificate & Photo Id, but only one person fills out the Registration Form per booth. Print out extra health forms for more than 1 artist. Please send in all your paperwork together so there are no mistakes on getting you registered to tattoo at our show.

Registration Form 2025:

Please fill out all information very neatly. If you have 6 people or more write names on the back.

Shop/Vendor Name:	
Artists #1:	#2:
#3:	#4:
#5:	#6:
Street Address:	
City:	State: Zip:
Email:	Telephone: ()
Website:	
Fill Out (NO HEALTH FEES)	Important Info
How Many Booths	Note: Only 2 passes are included per booth.
Booth are \$750 each	Extra 3 Day wristbands can be pur-
	chased before event starts
Booth: Qty x \$750 = \$	<u> </u>
Corner Booths: Qty: 1 or 2 \times \$75 = \$	Booth Includes: 10'x10' space, (2) Passes
Extra Wristbands: Qty: x \$30 = \$	(2) 6' tables, and (2) chairs
Extra Tables: Qty: x \$20 = \$	
	Special Request (Not Guaranteed)
GRAND TOTAL \$	
Signature:	Date:
By signing this contract above for New England Tat	too Expo at the Mohegan Sun means you understand & will abide by this

contract & agreement.

Credit Card Authorization Form 2025:

If paying by credit card, fill out this form completely & email or mail it to us.

Credit Card & Billing Address must match. Please print neat & clear so we are able to read it correctly

Name as it appears on the card		
Authorizes credit card charges for New Englan	d Tattoo Expo in the amount of	\$
Street Address:		
City:	State:	Zip:
Country:	_ Phone Number: ()	
(Credit Card Type) Visa Master	Amex Discover	
Credit Card Number:		
Exp. Date: Security Code:	(3 digit code typically	located on back of card)
Signature:	Date:	

Payment Info & Options:

Please return application as soon as possible in order to reserve your booth. Credit Card & Registration Forms can be sent by:

Mail All Forms: Tommy's Supplies / 34 Egypt Rd, Unit A / Somers, CT 06071

Email All Forms: netattooexpo@gmail.com

Contact Tommy's Supplies with any questions (860) 265-2199



Mohegan Tribe Health Department 13 Crow Hill Road, Uncasville, CT 06382 Tel: (860) 862-6135

E-mail to:

FOOD SHOW APPLICATION

Application must be received no later than 10 business days prior to the event.

Name of Establishment (to appear on permit):
Address (Street, Town, State, Zip code):
E-mail address:
Name of Event: Date of Event: Location of event: Sky Convention Center
Location of event: Sky Convention Center Earth Expo Arena Hotel Other
Contact person responsible for food safety at this event:
Telephone: Cell:
Please list/attach a complete menu of the food/beverage items you will be offering as samples and how you plan to prepare them:
Businesses wishing to operate on the Mohegan Reservation are not allowed without <u>prior</u> approval of The Mohegan Tribe Health Department (MTHD). Approval is contingent upon phone and/or email communication between the contact person and MTHD and may include: the request for additional information such as copies of local permits/licenses, inspection reports or training certificates.
The MTHD utilizes the current version of FDA Model Food Code. Anyone utilizing a kitchen on the reservation is expected to adhere to all provisions of this Code and may be subject to inspections and/or enforcement actions if necessary, including disposal of the food in temperature danger zone.
I have read the enclosed information and understand that the MTHD may inspect my booth and may not issue a permit or suspend my permit to operate at any time if food safety standards are not met.
Signature:Date:

Page 1

Updated 4/2023

Health Department only: Comments:		
APPROVED	Date:	
Director of Health or Registered Sanitarian		

Temporary Event Guidelines

1. Simplify your menu to minimize food preparation at your booth. Food preparation is defined as manipulation of food such as cutting, washing, mixing, cooking, etc. Use non-perishable foods whenever possible.

If your menu requires multiple steps of preparation, you can ask the culinary staff to prepare it for you. There may be a fee for this service. This eliminates the need for a hand wash station and frees you to interact more with the customers.

2. If you are preparing food at your booth, a hand-washing station may be required depending on what you are requesting to do.

Hand sanitizer is not an acceptable substitute.

3. No bare hand contact with food is allowed, so use utensils, deli-paper, or a similar barrier.

If gloves are used for any purpose, a hand-wash station is required at your booth.

4. Keep food displays safe. If the food is for display only, and not for sampling, be sure to post a sign stating this. If you do not have a sneeze guard, be sure to watch the customers and cover the food if you need to leave the booth.



MTHD Criteria for Permitting at a Food Show

Please review the food permit requirements below, and fill out the application if your items fall into: Category-1

Cooking and serving any raw or undercooked foods of animal origin, of any type, is prohibited.

Category-1 FOOD PERMIT REQUIRED:

 A food permit is required for temperature controlled (perishable) and non-temperature-controlled foods requiring more complex manipulation such as cold cuts made into sandwiches, re-heating commercially processed foods for hot holding, cutting, chopping, or blending ingredients together.

Category-2 FOOD PERMIT NOT REQUIRED:

- A food permit is not required for non-temperature-controlled foods that are dry and packaged such as crackers, chips, or cereal as well as shelf stable beverages.
- Samples offered to customers can be portioned with little or no manipulation and can be offered
 without any bare hand contact. Simple manipulation such as breaking up or pouring may be
 accomplished with alternative barriers like spoons, tongs, and paper rather than donning gloves.
- The use of gloves requires a 20 second hand wash. This would require a handwashing setup.
- To ensure safety, exhibitors may still be inspected the day of the event.

It is important to note that all preparation of food or samples must be conducted either at the booth or in a permitted inspected facility. No preparation or storage of food is allowed in a private home, vehicle, or hotel room.

Updated 4/2023 Page 4