



Mohegan
Tribe

HEALTH DEPARTMENT

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 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 prior 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: _____

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.

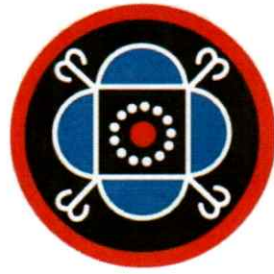
2. If you are preparing food at your booth, a hand-washing station may be required depending on what you are requesting to do.

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.



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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.