

# 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:	
A	
	#2:
	#4:
#5:	#6:
Street Address:	
	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 <b>\$750</b> each	Extra 3 Day wristbands can be pur-
	chased before event starts
Booth: Qty x <b>\$750</b> = \$	
Corner Booths: Qty: 1 or 2 x <b>\$75</b> = \$	Booth Includes: 10'x10' space, (2) Passes
Extra Wristbands: Qty: x <b>\$30</b> = \$	
Extra Tables: Qty: x <b>\$20</b> = \$	
GRAND TOTAL \$	Special Request (Not Guaranteed)
Signature:	Date:

By signing this contract above for New England Tattoo Expo at the Mohegan Sun means you understand & will abide by this contract & agreement.

Payment Info - All checks and money orders can be made payable and sent to: Tommy's Supplies / 34 Egypt Rd Unit A / Somers, CT 06071 Write in Memo: NETE 2025

### 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	
	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



#### 13 Crow Hill Road, Uncasville, CT 06382

Tel: (860) 862-6135

E-mail to:	
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## TEMPORARY FOOD & BEVERAGE APPLICATION

Foods and beverages prepared in private homes ARE NOT ALLOWED on the Reservation (including cottage foods)
Application must be received no later than 10 business days prior to the event.
Incomplete Applications WILL NOT be reviewed and returned to vendor.

Name of BUSINESS to appear on permit:	
Name and phone number for person responsible for food safety/preparation at this event:	
Business Address (Street, Town, State, Zip code):	
Contact E-mail address:	
Name of Event: Date of Event:	
List all food and beverage items offered for consumption. (Attach menu if necessary)	
Where will food and ingredients be purchased from?	
How will food items be cooked?	
Will food be cooked ahead and cooled, prepared and/or stored? If yes, where?	
Will foods or beverages be prepared by Mohegan Sun culinary staff?	
How will food items be kept cold (at or below 41°F) and/or hot food items be kept hot (at or above 135 °F) in to at the event?	ransport and
How will items be served after preparation?	
Describe the type of hand washing to be used, if required.	
How will food equipment and utensils be cleaned and sanitized?	
Businesses wishing to operate on the Mohegan Reservation are not allowed without <u>prior</u> approval of The Mohe Health Department (MTHD). Approval is contingent upon phone and/or email communication between the continuous mand may include: the request for additional information such as copies of local permits/licenses, instruction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Mohegan Tribe Food Code in the contraction of the Code in the code i	tact person pection reports
he Mohegan Tribe Food Code is based on the current version of FDA Model Food Code. Anyone utilizing a kin reparing food on the reservation is expected to adhere to all provisions of this Code and may be subject to insp aforcement actions if necessary.	tchen or ections and/or
have read the enclosed information and understand that the MTHD may inspect my booth and may not issue a ispend my permit to operate at any time if food safety standards are not met.	permit or
pplicant Signature:Date:	
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## Temporary Event Food and Beverage Guidelines

- A food permit is required for temperature controlled (perishable) and non-temperature-controlled foods
  requiring more complex manipulation such as re-heating commercially processed foods for hot holding, cooling,
  cutting, chopping, or blending ingredients together. A copy of an accredited food safety manager training
  certificate is required. Food handler training certificates will not be accepted.
- 2. 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. An application is still required.
- For retail food show sampling only, cooking and serving any raw or undercooked foods of animal origin, of any type, is prohibited.
- 4. 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.

- 5. 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**.
- 6. 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.
- 7. 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.

\*\* It is important to note that all preparation of food for consumption or sampling 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. Home cottage foods and beverages are not recognized under the Mohegan Tribe Food Code. \*\*

Health Department Notes Only:	

Updated 8/2024