



MORONGO BAND OF MISSION INDIANS 19TH ANNUAL THUNDER & LIGHTNING POWWOW FOOD VENDOR APPLICATION SEPTEMBER 25, 26 & 27, 2009

Name: _____ Tribal Affiliation: _____

Address: _____ City: _____ State: _____ Zip: _____

Telephone: _____ Date of Application: _____

Office to Contact for Enrollment Verification (phone number): _____ Tribal Enrollment No.: _____

Type of Booth: Food • \$500 • 20'x20' Please provide menu of all foods to be served: _____

**Deadline for registration and payment in full is August 10, 2009. Send application and payment to Morongo Casino, Resort & Spa • Pamela Mackey
49500 Seminole Drive • Cabazon, CA 92230 • Questions regarding payment call Pamela Mackey at 1-800-252-4499 ext. 23800**

2009 FOOD VENDOR RULES & REGULATIONS

- No application will be considered for review without the following: Completed 2009 Vendor Application, full payment, proof of tribal enrollment, Application for Temporary Food Service Permit, and detailed menu with a list of all foods to be served. Incomplete applications will not be considered or returned.
 - All vendors must provide proof of Native American Indian tribal enrollment. Enrollment numbers will be verified.
 - Food vendors must include a detailed menu with a list of all foods to be served.
 - Food vendors must list names of all people authorized to work in booth and present negative results of a Mantoux Tuberculosis test and Hepatitis A test for each employee. Food booth workers not listed or without test results will not be permitted to work.
 - Food vendors must have at least one food handler who is Foodsafe certified in the booth at all times.
 - Vendors must sell Native American Indian merchandise. No imports, Oriental, Mexican and/or South American merchandise will be allowed for sale. The Pow-Wow Committee will enforce the exclusion of non-native American Indian merchandise.
 - The Pow-Wow Committee expressly prohibits the sale of Sage, sweet grass, religious items, Grand Canyon Special junk jewelry.
 - Submission of fee and application is neither an offer nor a guarantee of space. Application is subject to approval of the Pow-Wow Committee. Notification of acceptance or denial will be confirmed by mail.
- Food vendor booth fee is \$500 for 20' x 20' space. No application will be considered for review without full payment.
 - Only money orders, cashier checks or cash will be accepted – ABSOLUTELY NO PERSONAL CHECKS! Fees are non-refundable upon acceptance.
 - Deadline for registration and payment in full is August 10, 2009. Late applications may not be accepted.
 - No refunds will be given due to inclement weather. This is considered a RAIN, WIND, or SHINE event. Please be prepared for high winds.
- Vendors are permitted ONE SPACE ONLY! Native American Indians cannot rent booth for non-Native American Indians.
 - Vendors may not sublet or share their assigned space. Booths are to be occupied by the registered vendor only.
 - All vendor booths must be self-contained. Electricity, limited water, and showers are available.
 - No trailer or RV parking is permitted behind booths.
 - Vendor set-up time begins Thursday, September 24 at 4:00 p.m.; Friday, September 25 at 8:00 a.m. All booths must be open for business by 4:00pm Friday, and 10:00am, on Saturday and Sunday. Any vendor who does not arrive by Saturday Grand Entry time will forfeit their reserved space and application fee will not be refunded. All food vendors must have their booths open & ready for business by Friday at 4pm with full menu.
- Coca-Cola is the official beverage sponsor of the 2009 Morongo Pow-Wow. Vendors may not sell any other brands of soda at this event. (example: Pepsi products.) All signage of other soda distributors must be removed or covered during the event.
 - Any vendor who provides false or misleading information regarding their business, merchandise, products or services will be excluded from all future Pow-Wows and fees will not be returned.
 - The use of alcohol, drugs, or weapons of any kind will not be tolerated and are grounds for cancellation of any contract and removal from the Pow-Wow Grounds.
- Morongo Band of Mission Indians, its organizers & Pow-Wow staff are not responsible for any losses or damages due to fire, theft, disputes, or acts of nature.

I hereby certify that the information provided is true and correct. I further attest that I have read and understand the above Rules & Regulations and Temporary Food Service Guidelines included herein and agree that I and any persons associated with my participation in the event will abide by the aforementioned at all times.

Signature

Date

19TH ANNUAL MORONGO BAND OF MISSION INDIANS POW-WOW VENDOR APPLICATION SEPTEMBER 25, 26 & 27, 2009

Temporary Food Service Guidelines

Listed below are the requirements for all food vendors relative to cooking and proper handling of food at the Morongo Band of Mission Indians Thunder & Lightning Pow Wow. Food booths are required to comply with all of the requirements of this guideline. Failure to comply will result in closure of your booth and participation in future pow wows.

The Morongo Band of Mission Indians Safety Director or his designee will conduct spot check inspections during the Pow-Wow. Each food booth will be inspected at least once during the powwow.

FOOD HANDLERS

- Food handlers must be in good health and provide negative results of a Hepatitis A and Mantoux Tuberculosis test.
- Clean aprons or outer garments must be worn and hair must be restrained.
- Food Handlers shall wash their hands with soap and water prior to the start of food preparation activities and especially after smoking, eating, drinking, or visiting the restroom.
- Food handlers should thoroughly wash hands by vigorously rubbing them with soap and warm water for at least 20 seconds.
- Sanitary food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs or single use tissues when handling food.

TEMPERATURE CONTROL

- Temperature control must be provided for all potentially hazardous foods, such as hamburger, salads, eggs, milk, etc.
- Cold foods shall be kept refrigerated at a temperature of less than 41 degrees F when not being served.
- Potentially hazardous hot foods, such as Indian Taco meat shall be kept hot at 135 degrees F or higher.
- Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- All food booths shall possess a probe thermometer that reads a minimum of 0 degrees F to 220 degrees F to check temperatures of hot and cold foods.

FOOD PROTECTION

- Condiment containers shall be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.
- All food equipment and food contact surfaces shall be stored in such a manner as to be protected from contamination (e.g. insects, sneezing, etc.) and shall be stored inside booth at least 6 inches off the floor.

FOOD PREPARATION SURFACES

- Food preparation surfaces must be smooth and easily cleanable and non-absorbent.
- Food preparation surfaces, cutting boards and all food utensils must be frequently washed and sanitized during food preparation.
- Sanitizing solution should consist of 1/2-tablespoon household bleach per gallon of water.

WASHING & CLEANING AIDS

- Cleaning cloths are required to sanitize food contact surfaces and must be held in a bucket with sanitizing solution when not in use.
- Whenever sanitizing solution becomes soiled, it must be replaced. (Sanitizing solution - 1/2 tblsp. household bleach per gallon of water.)

UTENSIL WASHING FACILITIES

- Utensil washing shall be located within each temporary food facility. The utensil washing compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.

UTENSIL WASHING PROCEDURE

- Wash dishes, equipment, utensils, etc. using the following method: [1.] Wash with hot soapy water (detergent required) [2.] Rinse with hot clean water [3.] Immerse into a sanitizing solution (bleach solution) [4.] Air dry

HAND WASHING FACILITIES

- Hand washing facilities, separate from the utensil-washing sink, shall be provided in booth. A minimum of two pans or basins for hand washing and rinsing is required. Hand washing basins shall be kept in a clean and sanitary condition. Single use paper towels, hand washing cleanser and a waste receptacle shall be provided in the area of the hand washing basins.

BARBEQUE FACILITIES

- Barbeque facilities shall be located outside the booth. All food cooked on the barbeque must be taken back inside the booth for portioning or slicing. No hot holding on the barbeque.
- The barbeque must be located away from the public and adequately barricaded to prevent accidental contact.

WASTEWATER

- Water and other liquid wastes, must be contained in or drained into a leakproof container. Liquid waste shall not be discharged onto the ground.

GARBAGE

- Garbage must be stored in leak proof and fly proof containers.

**19TH ANNUAL MORONGO BAND OF MISSION INDIANS
POW-WOW VENDOR APPLICATION
SEPTEMBER 25, 26 & 27, 2009**

Application for Temporary Food Service Permit

(This form must be completed and returned with vendor application.)

The California Health and Safety Code, Section 113920 requires a Temporary Food Facility Permit of any person or organization that is providing food at a public event. If the food is not prepared and handled in a sanitary manner, the public's health may be at risk.

The Pow-Wow Committee shall issue a Temporary Food Service Permit to food vendor if the operator of said establishment complies with the Temporary Food Service Guidelines, lists the names of all people authorized to work in booth, provide negative results of a Mantoux Tuberculosis test and negative results of a Hepatitis A test for each worker, and have at least one food handler who is Foodsafe certified. This person must be present in the booth at all times. Certification must be submitted at time of submission of application.

List the Names of People Authorized to Work (Food Handlers) in Booth:

Name of Person Authorized to Work in Booth:	Foodsafe Certified? Yes or No
1.)	
2.)	
3.)	
4.)	
5.)	
6.)	
7.)	
8.)	
9.)	
10.)	
11.)	
12.)	
13.)	
14.)	
15.)	

Foodsafe Certification: At least one food handler who is Foodsafe Certified must be in the food booth at all times. Indicate those who have completed the course and include photocopies of their certificates.

Test Results: All Food Handlers must be in good health and present negative results of a Mantoux Tuberculosis test and Hepatitis A test.

Owner/Operater Signature

Date