

MORONGO POWWOW
FOOD VENDOR APPLICATION
September 22-24, 2017

Name: _____ Date: _____

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

Email Address: _____

Telephone : _____ Tribal Affiliation: _____

Emergency Contact: _____ Phone: _____

Please provide a separate menu of all foods to be served: _____

Deadline for registration and payment in full is August 30, 2017.
Send application and payment to Morongo Cultural Heritage Department
• Maria Lorenzo, Vendor Coordinator • 12700 Pumarra Rd • Banning • CA • 92220
• Questions regarding application, call Maria Lorenzo, Vendor Coordinator at (951)755-5139

•Food vendor booth:

Fee is **\$500** for a 20' x 20' space. No application will be considered for review without the following:

- (1) 2017 vendor application. Emergency Contact and working phone numbers **REQUIRED!**
- (2) Copy of Native American tribal enrollment. Enrollment numbers will be verified.
- (3) Full payment.
- (4) Application for Temporary Food Service Permit
- (5) Copies of Food Handlers Cards for all workers.
- (6) Copies of Tuberculosis test results for all workers. Tuberculosis tests must be renewed yearly.
- (7) Copies of Hepatitis A test results for all workers.
- (8) Powwow Food Vendor Menu.

•Booth Spaces:

- (1) Vendors are permitted **ONE SPACE ONLY.**
- (2) Only money orders, cashier checks, or credit cards will be accepted **–NO EXCEPTIONS.** Fees are non-refundable upon acceptance.
- (3) **Native Americans cannot rent booths for non-Native Americans.**
- (4) All vendor booths must be self-contained. **Vendors will provide their own FIRE EXTINGUISHER.**
- (5) No parking is permitted behind vendor booths. **NO EXCEPTIONS.**
- (6) No refunds will be given due to inclement weather. This is considered a **RAIN, WIND OR SHINE** event.
- (7) Please be prepared for high winds. Vendor booths are **REQUIRED** to be either staked down, or be weighted down properly.
- (8) Vendor agrees to assume full risks of loss of money and/or vendor property arising from any costs due to theft, accidents, or inclement weather.

Submission of fee and application is neither an offer nor a guarantee of space. Application is subject to final approval of the Powwow Committee. Notification of acceptance/denial will be confirmed by mail/phone/e-mail.

No weapons are allowed to be possessed or sold by vendors. This includes knives, pipes, guns, razors, martial arts equipment, bow and arrows, tomahawks, etc. Booths will be checked throughout the Powwow to ensure compliance. Failure to comply may result in the items being confiscated, and not being able to return to the Powwow as a future vendor.

Any vendor who provides false or misleading information regarding their booth, merchandise, products or services will be excluded from all future Powwows, and their 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 immediate removal from the Powwow grounds.

The Morongo Band of Mission Indians, its organizers and Powwow staff are not responsible for any losses or damages due to fire, theft, disputes or acts of nature.

I have read and agree to comply with the 2017 Food Vendor Rules and Regulations for the Morongo Band of Mission Indians Thunder & Lightning Powwow.

Signature

Date

27th Annual Morongo Band of Mission Indians
Powwow Vendor Application
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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 Powwow. 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 powwows.

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.
NOTE: Tuberculosis test must be renewed annually. Please send your updated records with your application.
- 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 45 degrees F when not being served.
- Potentially hazardous hot foods, such as Indian Taco meat shall be kept hot at 140 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-dosing 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 leak proof container. Liquid waste shall not be discharged onto the ground.

GARBAGE

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

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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 Powwow 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.

Name of Person Authorized to work in Booth :	Foodsafe Certified Yes/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/Operator Signature

 Date

*** Please note: Booth workers not listed or without current test results and food handlers cards will not be permitted to work in your booth.**

