



**Mohegan  
Tribe**  
HEALTH DEPARTMENT

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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 transport and at the event?

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 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 food safety manager training certificates.

The Mohegan Tribe Food Code is based on the current version of FDA Model Food Code. Anyone utilizing a kitchen or preparing food 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.

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.

Applicant Signature: Date:

## Temporary Event Food and Beverage Guidelines

1. **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. **The Health Department will review the application and determine if 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.**
3. **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:

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