



Mohegan  
Tribe

HEALTH DEPARTMENT

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Uncasville, CT 06382

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**TEMPORARY FOOD SERVICE APPLICATION**

Application must be received no later than **10 BUSINESS DAYS** prior to the event.

**REQUIRED DOCUMENTATION:**

- **COPY OF AN ACCREDITED FOOD SAFETY MANAGER TRAINING CERTIFICATE (Example: ServSafe Certificate)**
- **COPY OF YOUR PERMIT/LICENSE TO SERVE FOOD FROM YOUR LOCAL JURISDICTION**

Business Name: (to appear on permit) \_\_\_\_\_

Business Address: \_\_\_\_\_ Phone/Cell \_\_\_\_\_

Event Name: \_\_\_\_\_ Date/Time: \_\_\_\_\_

E-mail: \_\_\_\_\_

Location of the event on the Reservation: \_\_\_\_\_

**Please PRINT name, email address and phone number of person responsible for food safety at event.**

\_\_\_\_\_  
Name

\_\_\_\_\_  
Phone/Cell Phone

\_\_\_\_\_  
E-mail Address

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1. List all items on the proposed menu. (attach menu if necessary)
2. Where will food and ingredients be purchased and how will they be transported to the site?
3. How will food items be cooked?
4. Will food be cooked ahead and cooled, prepared and/or stored? If yes, where?

- 5. How will food items be kept cold (at or below 41°F) and hot food items be kept hot (at or above 135° F)?
- 6. Describe the type of hand washing to be used.  
**(Hand sanitizer is not a substitute for hand washing)**
- 7. 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 Tribal Health Department.**

**The Mohegan Tribal Health Department enforces the 2017 FDA Model Food Code. Anyone utilizing a Mohegan Sun kitchen 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 food in temperature danger zone.**

**I have read the enclosed information and understand that the Mohegan Tribal Health Department 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: \_\_\_\_\_

Comments: \_\_\_\_\_

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REVIEWED/APPROVED: \_\_\_\_\_  
Director of Health or Registered Sanitarian

## OPERATIONAL REQUIREMENTS FOR MOBILE FOOD ESTABLISHMENTS (MFE)

### PERSONNEL

#### 1. PERSON IN CHARGE

- a. The mobile food establishment must have a person in charge present during all hours of its operation. The person in charge shall be responsible for the overall operation of the mobile food establishment and for compliance with all health code requirements.
- b. The menu and manner for transportation, storage, cooking, preparation, and service of the food and beverage items must be provided to the regulatory authority for evaluation and approval.
- c. Any changes to the menu must be submitted to and approved by the regulatory authority prior to their service.
- d. All food and beverage items to be offered at the mobile food establishment must be identified and approved by the regulatory authority during the application process and prior to an evaluation being conducted of the structural components of the mobile food establishment.

#### 2. HANDWASHING

- a. Food employees shall clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and as often as necessary to remove soil and contamination and to prevent cross contamination.

#### 3. EMPLOYEE HEALTH

- a. Employees with communicable diseases which can be transmitted through food shall be excluded and/or restricted from food activities.
- b. Food employees who have an infected or open cut or wound on their hands or arms must have it properly bandaged and covered with an impermeable bandage if on the arms or an impermeable cover such as a glove and finger cot if it is on the wrists or hands.
- c. There must be employee practices and behaviors established that can help prevent the spreading of viruses and bacteria to food. The Centers for Disease Control and Prevention (CDC) and FDA cite five highly infective pathogens that can be easily transmitted by food employees and cause severe illness. These five pathogens known as the Big Five are Norovirus, the Hepatitis A virus, *Salmonella* Typhi, *Shigella* spp., and *Escherichia coli* (E. coli) 0157:H7 or other Enterohemorrhagic or Shiga toxin-producing E. coli.
- d. Interventions must be used to prevent the transmission of foodborne illness. These interventions include (a) restricting or excluding ill food employees from working with food; (b) using proper hand washing procedures; and (c) eliminating bare hand contact with foods that are ready-to-eat (RTE).
- e. Proper management involves ensuring that food employees do not work when they are ill and having procedures for identifying employees who may transmit foodborne pathogens to food, other employees, and consumers. The PIC should be concerned with employees having the following symptoms: vomiting, diarrhea, jaundice (yellow skin or eyes), sore throat with fever, infected cuts and burns with pus on hands and wrists.
- f. Information and forms to aid in complying with Employee Health can be found in the 2017 FDA Food Code and the Employee Health and Personal Hygiene Handbook.  
(<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm>)

#### **4. HYGIENE**

- a. Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods.
- b. Food employees shall have clean outer garments, aprons and effective hair restraints, no beards allowed without being covered.
- c. Food employees are not allowed to eat (including chewing gum), drink, or use any tobacco in the food preparation and service areas. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands; the container; and exposed food, clean equipment, utensils and single-service/single-use articles.
- d. All unauthorized persons are not allowed in food preparation and service areas.

#### **5. NO BARE HAND CONTACT**

- a. Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli paper, spatulas, tongs, single-use gloves or dispensing equipment.

#### **6. FOOD DEFENSE**

- a. The mobile food establishment must be secured to prevent unauthorized access to food, equipment, utensils, and related items.
- b. Self-service operations at mobile food establishments must be supervised at all times.
- c. Unauthorized personnel shall not be allowed at or in the mobile food establishment.

### **FOOD SOURCE AND TEMPERATURE CONTROL**

#### **1. APPROVED SOURCE**

- a. All meat and poultry must come from USDA or other acceptable government regulated approved sources.
- b. Home canned foods are NOT allowed nor shall there be any home cooked or prepared foods offered at the mobile food establishment.
- c. Ice for use as a food or a cooling medium shall be made from potable water.
- d. A private home may not be used for the storage of food or related items. Food and related items can only be stored on the secured mobile food establishment unit, at the servicing area, or at a Permanent Food Establishment.
- e. There shall be no preparation of ice or other food items at a home or other unregulated location.

#### **2. TEMPERATURE MEASURING DEVICES**

- a. Temperature measuring devices, appropriate to the operation, must be used for monitoring temperatures for the types of TCS (Time/Temperature Control for Safety Food) foods prepared and held at the mobile food establishment as specified.
- b. A thermocouple or metal stem thermometer shall be provided to check the internal temperatures of TCS hot and cold food items. The temperature measuring device must be appropriate for the type of foods served such as for thin foods.
- c. Food temperature measuring devices shall be accurate to  $\pm 2^{\circ}\text{F}$  and have a suggested range of  $0^{\circ}\text{F}$  to  $220^{\circ}\text{F}$ .
- d. Regular calibration of the temperature measuring devices shall be accomplished to ensure accurate food temperature measurements.

#### **3. HOLDING TEMPERATURES**

- a. TCS food must be maintained at  $135^{\circ}\text{F}$  or higher or  $41^{\circ}\text{F}$  or below.

#### **4. COOKING TEMPERATURES**

- a. Only approved mobile food establishments may be approved to cook foods.
- b. Food must be cooked to at least the minimum temperatures and times specified below, unless a consumer advisory is provided as noted in (c):
  - o **165° F for 15 seconds**--poultry; baluts, wild game animals; stuffing containing fish, meat, poultry or ratites; stuffed fish, meat, pasta, poultry or ratites.
  - o **155° F for 15 seconds**--comminuted fish; comminuted meat (hamburgers); pooled raw eggs.
  - o **145° F for 15 seconds**-- fish; meat; pork; and raw shell eggs that are broken and prepared in response to a consumer's order for immediate service.
  - o Roasts (whole beef, pork, cured pork (ham) and corned beef) must be cooked using the parameters. Recommend contacting the regulatory authority for additional time/temperature options.
- c. Specific consumer advisory language as applicable. These items may be cooked to order, and may contained raw or undercooked ingredients. Consuming raw or under cooked meats, poultry or eggs may increase your risk of foodborne illness.

#### **5. COOLING**

- a. All TCS food which is pre-cooked and pre-cooled either on the mobile food establishment or Serving Area should be pre-approved by the local regulatory authority.
- b. The person in charge must demonstrate that the facilities on the mobile food establishment or at the Servicing Area are adequate to cool TCS foods.
- c. Cooked TCS food shall be cooled from 135° F to 70°F within 2 hours; and from 70°F to 41° F within a total of 6 hours or less.
- d. The regulatory authority may require time/temperature logs for TCS foods cooled.

#### **6. REHEATING FOR HOT HOLDING**

- a. Reheating shall be done to 165 degree.
- b. TCS food that is cooked, cooled, and reheated for hot holding shall be rapidly reheated so that all parts of the food reach a temperature of at least 165° F for 15 seconds.
- c. Un-opened, intact, commercially processed and packaged foods to be hot held shall be reheated to 135°F.
- d. If proper reheating at the mobile food establishment cannot be accomplished, reheating TCS food must take place at the servicing area and the products hot held on the MFE unit at 135° F or greater.

#### **7. THAWING**

- a. Thawing shall be done in the refrigerator, under running war or as part of the cooking process. Food cannot be left at room temperature to thaw.

### **FOOD EQUIPMENT AND UTENSIL REQUIREMENTS, STORAGE & HANDLING**

#### **1. CROSS CONTAMINATION**

- a. Food shall be protected from cross contamination during transportation, storage, preparation, holding, and display by separating different types of raw animal foods from ready-to-eat foods.
- b. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food.

#### **2. DRY STORAGE**

- a. All food, equipment, utensils, and single-service items shall be properly stored including storage which is at least 6" off the ground or floor, protected from contamination, and provided with effective overhead protection.

### **3. FOOD DISPLAY**

- a. All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, the use of food shields or other effective barriers.
- b. Condiments must be dispensed in single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food items by food workers, patrons, insects, or other sources.

### **4. IN-USE UTENSIL STORAGE:**

- a. In-use utensil used on a continuous or intermittent basis during preparation or dispensing, must be cleaned and sanitized every four hours.
- b. Back-up utensils must be stored clean and dry and in a protected location.

## **CLEANING AND SANITIZING**

Equipment food-contact surfaces and utensils shall be cleaned and sanitized when changing from working with raw foods to working with ready-to-eat foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and if used with TCS food shall be cleaned throughout the day at least every 4 hours; and at any time during the operation when contamination may have occurred.

### **1. WARE WASHING**

- a. Ware washing methods must be available to wash, rinse, and sanitize equipment and utensils coming into contact with food.

### **2. SANITIZING**

- a. Approved sanitizers must be provided for sanitizing food-contact surfaces, equipment, and wiping cloths.
- b. Sanitizers are to be used in accordance with the EPA-registered label use instructions.
- c. An approved test kit must be available to accurately measure the concentration of sanitizing solutions.

### **3. WIPING CLOTHS**

- a. Wiping cloths that are in use for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean solution at the approved sanitizer concentration.

## **PREMISES**

### **1. PERSONAL BELONGINGS STORAGE:**

- a. Personal clothing and belongings must be stored in a designated place in the MFE away from food preparation, food service, dry storage areas, utensil and single-service and single-use item storage, and ware washing areas.

### **2. TOXIC MATERIALS:**

- a. Materials necessary for the operation of an MFE shall be properly stored, labeled and used.
- b. Poisonous or toxic materials are to be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single-service and single-use articles.
- c. Only those chemicals necessary for the food operation shall be provided.
- d. Toxic materials must be labeled and located away from food.

### **3. PESTS**

- a. The mobile food establishment must be maintained free of insects, rodents, and other pests.

## **BASIC FOOD SAFETY REQUIREMENTS**

1. SAFE FOOD HOLDING TEMPERATURES:  
HOLD ALL COLD FOODS BELOW 41° F  
HOLD ALL HOT FOODS OVER 135° F  
REHEAT FOODS TO 165° F FOR HOT HOLDING
2. SAFE COOKING TEMPERATURES:  
POULTRY 165° F, WHOLE ROAST OF BEEF AND PORK 130°,  
GROUND BEEF 155° F, ALL OTHER FOODS 145° F
3. WASH HANDS FREQUENTLY AND USE GLOVES WHEN TOUCHING READY TO EAT FOODS
4. CLEAN AND SANITIZE UTENSILS AND CUTTING BOARDS
5. DO NOT CROSS CONTAMINATE (SEPARATE RAW & COOKED FOODS)
6. NO SMOKING
7. USE UTENSILS--NOT YOUR HANDS
8. KEEP FOODS COVERED
9. DO NOT EAT WHILE WORKING (DO NOT "PICK" ON FOOD)
10. WEAR HAIR RESTRAINTS
11. DO NOT WORK IF YOU ARE ILL
12. WASH HANDS FREQUENTLY WITH WARM WATER AND SOAP FOR 20 SECONDS

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**PLEASE POST**

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**Signature of person in charge**