



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.

Name of BUSINESS to appear on permit:

Name of person responsible for food safety/preparation at this event:

Contact E-mail Address: _____ **Contact Cell Phone:** _____

Business Address (Street, Town, State, Zip code):

Name of Event: _____ **Date of Event:** _____

1. **A food permit is required** for all food and beverages being offered for consumption on the Mohegan Reservation. 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. Food preparation is defined as manipulation of food such as cutting, chopping, washing, mixing, blending, cooking (including hot holding and cooling).
3. If you prepare food at your booth, a hand sink may be required depending on what you are requesting to do. Hand sanitizer is not an acceptable substitute.
4. 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 will be required at your booth.
5. Keep food displays safe. If you do not have a sneeze guard, make sure to watch customers and monitor the food, cover or remove the food if you leave the booth. If the food is for display only and not for sampling, be sure to post a sign indicating "Display Only."

**** All preparation of food and beverages for consumption must be conducted at a licensed 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. ****

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List of 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/prepared?
Will food be cooked ahead and cooled, prepared and/or stored? If yes, describe process and location.
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. <i>Hand sanitizer is not an acceptable alternative</i>
How and where 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 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: _____

<p>Health Department Notes Only:</p>
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