

**Marvin “Joe” Curry Veterans Powwow**  
**July 16th & 17th, 2022**  
**Veterans Park Salamanca, NY**

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**2022 FOOD VENDOR RULES & REGULATIONS**

1. Vendor selection will be determined by the following criteria: 1) Seneca Preference 2) First paid first selected 3) Number of available spaces dedicated to any one type of vendor.
2. All vendors MUST be enrolled in a federally recognized Tribe/Nation. Proof of enrollment required.
3. You must understand that filling out the application is just that...an application...not a registration form. Please do not consider yourself registered until notified as such. The onus is on you to find out the status of your application.
4. SNI Food Guidelines (Attached)
5. If your application is not accepted, the already deposited fee will be refunded via check.
6. NO CAMPING PERMITTED ON POWWOW GROUNDS. Free Camping/showers are available at the Allegany Community Center: 3677 Administration Drive, Salamanca, NY 14779.
7. Cost is \$500 for Vendors offering multiple food items. \$500 includes a 20' x 20' space and access to water and electric. Cost of \$350 is for Vendors who are offering only one type of item such as only dessert or some non-main dish. \$350 includes a 10' x 10' space and access to water and electric.
8. Each vendor will be provided 6 weekend pass bracelets (20'x20') or 3 weekend pass bracelets (10'x10'). A \$10 fee will be charged for each additional bracelet above the allotted number per site.
9. A “Complete Application” consists of: completed application form, payment in full in U.S. funds (NO personal checks or cash), and proof of enrollment. The complete application deadline is June 17, 2022.
10. Dignitaries Veterans, and powwow committee members will be given \$5 food vouchers. They are to be treated as cash (i.e. give change). When you close for business, come to the registration table to redeem your vouchers for cash.
11. A “Dancers/Drummers ONLY” line must be established (or congruent accommodations) during dinner breaks to ease their time constraints.
12. Signage: A sign must be created showing the dancers and drummers where their designated line begins as described in Rule #11. You must conspicuously post your health inspection certification at your booth.
13. Once you are notified that you are selected to be a vendor, your registration fee becomes non-refundable. All fees are non-transferable.
14. We welcome \$20(+) value items/gift certificates as donations for Veterans prizes in the Veterans Welcoming Tent.
15. NO smoking, NO pets, NO drugs, NO alcohol permitted in the park. NO vaping or CBD.

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**SET UP**

16. Powwow grounds will be open for vendor set up: Wednesday July 13th 11am-4pm, Thursday July 14th and Friday July 15th 9am-7pm.
17. Due to our recently renovated location, vendors will not be permitted to park on site. Should parking become available, the Powwow Committee will notify those who checked the box “Interested in paying additional fee for an onsite parking space should one become available. These are NOT guaranteed and will include a separate fee to be determined.
18. ALL confirmed vendors must check in with Hayden Haynes upon arrival for their assigned spot no later than 8:00am on Saturday July 16.
19. Vehicles will not be allowed on the powwow grounds after 7pm on Friday. Safety First!!
20. Vehicles will not be allowed on the powwow grounds after 9am on Saturday (and Sunday). Safety First!!
21. You must provide you own power cord 12/3. All power cords MUST BE 16 GUAGE.
22. Vendors must provide their own NSP standard water hose.
23. Vendors MUST be set up and open for business by 10am on Saturday and Sunday.
24. All food vendors must comply with Seneca Nation Health System regulations. Inspectors will be stopping at each booth once a day. Non-compliant vendors will have an opportunity to correct violations, if any. If you refuse to correct, or are unable to correct, you will be asked to close.
25. Neither the Powwow Committee, nor associated partners and/or affiliates are responsible for lost or stolen items, personal damages or personal injuries which may occur during the Powwow.

\*\* See website for more information. [www.senecapowwow.org](http://www.senecapowwow.org) \*\*



# MARVIN "JOE" CURRY VETERANS POW WOW

July 16th & 17th, 2022

VETERANS PARK SALAMANCA, NY

## FOOD VENDOR APPLICATION

Deadline for FULL payment and application is **JUNE 17th, 2022 – NO EXCEPTIONS.**

FEE (select one): Multiple Food Offerings \$500 (20'x20') Single Offering \$350 (10'x10')

FOUR THINGS NEEDED: 1. This application 2. Proof of Enrollment 3. Full payment (US funds)

4. SNI Guidelines for temporary food station.

- You MUST provide a copy of your Tribal Enrollment certificate or the application will be returned.
- Money order only. Payable to: Iroquois Post 1587 Veterans Powwow (**No cash or checks**)

Mail money order, application and proof of enrollment to:

MJC Powwow  
Attn: Vendor Coordinator  
P.O. Box 342  
Salamanca, NY 14779

Name: \_\_\_\_\_ Nation/Tribe: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Name of Food Stand: \_\_\_\_\_

I am requesting a: \$500 - 20' x 20' \$350 - 10' x 10'

I am requesting electric: YES NO

Please describe and list the goods available at your stand: \_\_\_\_\_

Check this box IF you are interested in paying additional fee for an onsite parking space should one become available. These are NOT guaranteed and will include a separate fee to be determined. \_\_\_\_\_

\*\*In submitting this application, I acknowledge that I have read the Craft Vendor Rules & Regulations and fully understand and will abide by them\*\* Email: [Vendors@SenecaPowwow.org](mailto:Vendors@SenecaPowwow.org)

OFFICE USE:

Rcvd on: \_\_\_\_\_

Fee

Cert

COMPLETE



## GUIDELINES FOR TEMPORARY FOOD STANDS

1. All temporary food service stands must have a valid Seneca Nation Health Permit to operate.
2. All foods must be cooked to 140°F or higher (eggs and meats must reach the internal temperatures listed in table). Hot foods must be maintained at 140°F or above. All cooked foods that are cooled must be reheated to 165°F if served hot.

<b><u>Meat</u></b>	<b><u>Internal temperature must reach:</u></b>
Poultry	165°F
Pork	150°F
Eggs	145°F
Ground Meat	160°F

3. Care must be observed in food storage – adequate refrigeration is important. You must provide enough coolers and ice to hold raw meats and Cooked Ready to-Eat Cold Foods at 41° F or less during storage and service. Raw Chicken must be stored in SEPARATE iced coolers to prevent cross contamination. Cooked Ready-to-eat Cold Foods must be kept in iced coolers SEPARATED from raw meats at all times. Cooked Ready-To-Eat Cold Foods must be kept in iced coolers WHILE BEING SERVED. All Cold Foods must be in sealed containers or wrapped to prevent contact with ice.
4. Utilize a metal stem thermometer (0° - 220°F) to measure the temperature of foods, both cold and hot.
5. Keep time between preparation and serving as short as possible.
6. Ready-to-eat foods must not be handled during preparation and service. Use plastic gloves, a ladle, tongs or deli-wrap. KEEP HANDS CLEAN.
7. HAND WASHING FACILITIES must be provided at each food stand. Facilities will consist of soap, paper towels and a container equipped with a tap or spigot to produce a stream of water. Waste water must be collected in a receptacle and disposed of in a sanitary manner.
8. All food handlers must be free from illness, boils, sores and cuts, and use hygienic food preparation practices. NO SMOKING IN FOOD STANDS.
9. Food handlers must wear clean clothing. Hats and/or hair restraints are required.
10. All single service products and food items, including ice, must be stored a minimum of 6" above the ground or floor surface.



# SENECA NATION HEALTH SYSTEM

11. Condiments for self-service must be provided in closed dispensers or single service packages.
12. CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES AND EQUIPMENT before, during and after use. Wiping cloths must be kept clean and stored in a container of sanitizing solution.
13. Single service disposable plates and flatware are required for service to the public. All beverages that are dispensed must be in single service cups.
14. For the washing of utensils, pots and pans; the minimum requirement is a 3 compartment sink or 3 containers, for wash, rinse, and sanitize (with bleach). It is suggested to use disposable utensils.
15. Wet storage of packaged food and beverages is prohibited. Packaged food and canned beverages may be stored in containers of chopped ice with the drain open.
16. Only chipped, crushed or cubed ice, obtained in bags from approved sources can be used in the manufacture of foods or be permitted to come in actual contact with food.
17. Cleaning compounds, sanitizers and toxic items must be properly labeled and stored away from food.
18. Keep foods covered to protect them from insects. Place garbage and paper wastes in a refuse container with a tight fitting cover. Dispose of waste water in a sewer or public toilet. Waste cooking grease must be disposed of in an approved receptacle.
19. Design your booth with food safety in mind. All booths must have an overhead covering. Only food workers are permitted inside the food preparation area. All animals and children must be excluded from booths.
20. The public must be protected from hot grills, gas cylinders and other dangerous items. A fire extinguisher is required at each stand.
21. The use of "home canned" or home prepared food is prohibited.



**SENECA**  
NATION OF INDIANS

**Lionel R. John Health Center**  
**(716)945-5894**

**Cattaraugus Health & Wellness Center**  
**(716)532-8223**

**VENDOR:** \_\_\_\_\_

**CONTACT PERSON:** \_\_\_\_\_

- ☐ **FOOD THERMOMETER**
- ☐ **FOOD COOLING SYSTEM**
  - **REFRIGERATOR**
  - **COOLERS/ICE**
- ☐ **COOKING**
- ☐ **REHEATING SYSTEM**
- ☐ **HOT HOLDING SYSTEM**
- ☐ **WATER SUPPLY SYSTEM**
- ☐ **HAND WASHING SYSTEM**
  - **SOAP**
  - **WARM WATER DISPERSING CONTAINER**
  - **CATCH BUCKET/BASIN**
  - **PAPER TOWELS**
- ☐ **DISPOSABLE FOOD SERVICE GLOVES**
- ☐ **SERVING UTENSILS**
  - **DISPOSABLE**
  - **REUSABLE**
- ☐ **3 BASIN WASHING AND SANTIZING SYSTEM**
  - **COMMERCIAL SANITIZING SOLUTION**
  - **CHLORINE BLEACH AND WATER SOLUTION**
- ☐ **SANTIZING SOLUTION, BUCKET, AND CLOTH**
  - **COMMERCIAL SANITIZING SOLUTION**
  - **CHLORINE BLEACH AND WATER SOLUTION**
- ☐ **WASTE CONTROL SYSTEM**
- ☐ **INSECT CONTROL SYSTEM**
- ☐ **FIRE EXTINGUISHER**

# Temporary Food Service Sanitation

Hand wash & Dish wash Stations must be in-use  
**BEFORE** Food Preparation Starts

## You must have...

- \* A THERMAL INSULATED CONTAINER WITH A FREE FLOWING SPOUT.
- \* WARM WATER TO FILL YOUR THERMAL INSULATED CONTAINER.
- \* HANDSOAP.
- \* DISPOSABLE PAPER TOWELS.
- \* A WATER DISCARD BUCKET.
- \* A TRASH CONTAINER.



## UTENSIL & DISHWASH STATION

### PROPER SET-UP



Use 3 Dishpans or 3 Buckets



- \* PLAIN BLEACH CAN BE USED AS YOUR SANITIZER.
- \* USE THE BLEACH CAP TO MEASURE THE BLEACH TO STRENGTH OF 50PPM.
- \* YOU MUST HAVE CHLORINE TEST PAPER TO CHECK BLEACH STRENGTH.

OR

- \* QUAT AMMONIA (SANITABS OR LIQUID) CAN BE USED AS YOUR SANITIZER.
- \* FOLLOW DIRECTIONS ON CONTAINER FOR MIXING TO 200PPM
- \* YOU MUST HAVE pHdrion QT-10 TEST PAPER TO CHECK STRENGTH.



## The Top Six Causes of Foodborne Illness

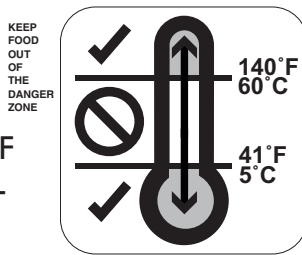
From past experience, the U.S. Centers for Disease Control and Prevention list these six circumstances as the ones most likely to lead to illnesses. Check through the list to make sure your event has avoided these common causes of foodborne illness:

- **Inadequate Cooling and Cold Holding**

More than half of all foodborne illnesses are due to keeping foods out at room temperature for more than 2 to 4 hours.

- **Inadequate Hot Holding**

Cooked foods not held above 140°F (60°C) until served can be a significant source of foodborne illness.



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- **Inadequate Reheating**

When previously cooked foods are not reheated to above 165°F, illness often results.

- **Preparing Food Too Far Ahead of Service**

Food prepared 12 or more hours before service increases the risk of temperature abuse.

- **Poor Personal Hygiene and Infected Personnel**

Poor handwashing habits, and food handlers working while ill are implicated in 1 out of every 4 foodborne illnesses.

- **Contaminated Raw Foods and Ingredients**



Serving raw shellfish or raw milk that is contaminated, or using contaminated raw eggs in sauces and dressings, has often led to outbreaks of foodborne disease. It is always safer to use pasteurized products. Wash all fruits and vegetables before use.

***Remember: When in doubt, throw it out!***