



Marvin "Joe" Curry Veterans Powwow
JULY 17 – 19, 2026
Seneca Allegany Resort & Casino, Salamanca

2026 FOOD VENDOR RULES & REGULATIONS

1. Vendor selection will be determined by the following criteria: A) Seneca Preference B) First paid first selected C) 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. A "Complete Application" consists of completed application form, payment in full in U.S. funds (NO personal checks or cash), and proof of enrollment. Deadline for complete application: APRIL 30, 2026. Any applications incomplete or applications submitted after April 30, 2026, will not be considered.
4. Please keep in mind that filling out the application is just that - an application, not a registration form. Please do not consider yourself registered until you receive confirmation. It is your responsibility to check the status of your application.
5. If your application is not accepted, the already deposited fee will be refunded via check.
6. Once you are notified that you are selected to be a vendor, your registration fee becomes non-refundable. All fees are non-transferable.
7. Cost is \$500 for Vendors offering multiple food items. \$500 includes a 20' x 30' space (20' storefront, 30' deep) and access to water and electricity. 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 20' space (10' storefront, 20' deep) and access to water and electricity.
8. Each 20' x 30' food vendor will be issued six (6) Vendor bracelets for weekend entry, and each 20'x10' food vendor will be issued three (3) Vendor bracelets; these must be worn at all times. Food vendors may purchase up to three (3) additional Vendor bracelets at a cost of \$10 each for staff working in their booth. **Vendor bracelets cannot be used to register to dance/sing. If additional weekend access is needed beyond the quantities listed here, standard weekend pass bracelets are available for purchase at the admissions gates.**
9. If you are selected to vend at this year's powwow, you must follow the attached *Guidelines for Temporary Food Stands*. To receive a Seneca Nation Health Permit, you are required to obtain a valid Food Handler's Certificate and pass a health inspection. Information on how to complete the free certification is included in the attached guidelines. A Seneca Nation Health Inspector will visit your booth to conduct the required inspection, and you may not open for business until you have passed. Once both requirements are met, you will receive a Seneca Nation Health Permit, which must be visibly displayed at your booth at all times.
10. **NO CAMPING PERMITTED ON CASINO GROUNDS.** Free Camping/showers are available at the Allegany Community Center: 3677 Administration Drive, Salamanca, NY 14779.
11. Dignitaries, volunteers and powwow committee members will be given food vouchers. They are to be treated as cash. This means you must give back change if full value of food voucher is not spent. Vendors can redeem them for cash on Sunday afternoon at the Powwow Committee tent.
12. **NO drugs or alcohol permitted at your booth.**



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SET UP *(Powwow is 3-days this year. First grand entry will be on Friday evening.)*

13. Vendor check-in and set up hours:

Tues - July 14th: 11 am – 4 pm

Wed - July 15th: 11 am – 4 pm

Thurs- July 16th: 9 am – 7 pm

Fri - July 17th: 9 am – Noon

14. Should parking become available, the Powwow Committee will notify those who checked the box "Interested in paying additional fee for an on-site parking space should one become available. These are NOT guaranteed and will include a separate fee to be determined.
15. Vehicles will not be allowed inside vendor booth areas once the public foot traffic begins. SAFETY FIRST! So, all vehicles must be moved to parking lot by **NOON on Friday** and by **9am on Saturday and Sunday**.
16. Bring your own power cords. They must be a minimum of **12/3**.
17. Vendors must bring their own water hose that meets NSF standards. Bring a minimum of 100' of hose.
18. Vendors are **REQUIRED** to bring weights to secure their tent(s). No stakes!
19. All food vendors must comply with Seneca Nation Health System regulations. Inspectors will stop 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.
20. You must conspicuously post your health inspection certification at your booth.
21. A "Dancers/Singers ONLY" line must be established (or congruent accommodations). The powwow committee will provide signage for the "Dancers/Singers ONLY" line. The sign must be affixed to your booth at all times and must be visible.
22. Vendors **MUST** be set up and open for business by 4pm on Friday and 10am on Saturday and Sunday.
23. All food vendors are required to place all their trash in the dumpsters. In addition, all food vendors are required to utilize the grease traps next to the dumpster. Leaving grease or trash at your booth at the end of any day will result in possible exclusion for the 2027 powwow.
24. The Seneca Nation of Indians, Seneca Allegany Resort & Casino, Powwow Committee and any associated partners and/or affiliates do not assume responsibility for loss of property, property damage and/or personal injury that directly or indirectly occurs during or resulting from the events at the Marvin "Joe" Curry Veterans Powwow.
25. For questions, EMAIL: Vendors@SenecaPowwow.org or call Kortney at 716-863-4434.

** See website for more information. www.senecapowwow.org **

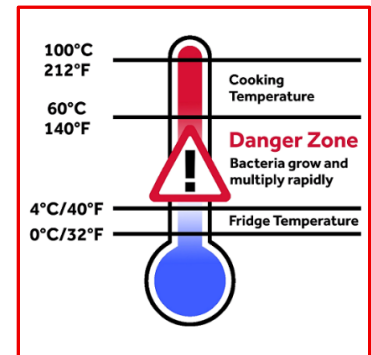


GUIDELINES FOR TEMPORARY FOOD STANDS

All temporary food service vendors must have a valid Seneca Nation Health Permit to Operate.

TEMPERATURE CONTROL

- All foods must reach 140°F or HIGHER (based on meat content). See attached figure.
- All pre-cooked foods that are re-heated must reach 165°F if served hot.
- Keep hot foods HOT, maintain hot food at 140°F or above.
- 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.
- Utilize a metal stem thermometer (0°–220°F) to measure the temperature of foods, both cold and hot. Check and record temperatures every 2 hours.
- Keep food out of the danger zone! If food is within the danger zone for more than 4 hours, DISCARD it regardless of re-heating or freezing procedures.



FOOD STORAGE SAFETY

- Store cooked Ready-To-Eat cold foods in iced coolers or refrigerators SEPARATED from raw meats at all times.
- Raw chicken must be stored in SEPARATE iced coolers to prevent cross contamination.
- Store cooked Ready-To-Eat cold foods in iced coolers WHILE BEING SERVED.
- All cold foods must be in sealed containers or wrapped to prevent contact with ice.
- Packaged food and canned beverages may be stored in containers of chopped ice with the drain open; container required to be free of standing water.
- All single service products and food items, including ice, must be stored a minimum of 6" above the ground or floor surface.
- Keep time between preparation and serving as short as possible.
- Keep food covered to protect them from insects.

FOOD PREPARATION & HANDLING

- Food preparation and cooking completed independently of handling of Ready-To-Eat foods.
- Use plastic gloves, a ladle, tongs or deli-wrap to minimize contact. KEEP HANDS CLEAN.
- Provide HAND WASHING FACILITIES 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.
- Collect wastewater in a receptacle and dispose of in a sanitary manner.
- Hand sanitizers only work on clean hands and do not kill Norovirus or Hepatitis A. Thus, they are not required in a retail food establishment. Do NOT ever replace hand washing with hand sanitizers.
- All food handlers must be free from illness, boils, sores and cuts, and use hygienic food preparation practices. Food handlers must wear clean clothing. Hats and/or hair restraints are required.
- NO SMOKING IN FOOD STANDS.



SERVICE ITEMS & UTENSILS

- Provide condiments for self-service in closed dispensers or single service packages.
- Single service disposable plates, cups and flatware are required for service to the public.
- For the washing of dishware including utensils, pots and pans, the minimum requirement is a 3-compartment sink or 3 containers, for wash, rinse, and sanitize (100-ppm chlorine solution is approximately 2-tablespoons bleach in 3 gallons of water).
- Only chipped, crushed or cubed ice, obtained in bags from approved sources used in the manufacture of food or coming into actual contact with food is permitted.

CLEANING & SANITIZING

- CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES AND EQUIPMENT before, during and after use. Store wiping cloths in a container of sanitizing solution. Mix sanitizing solutions daily (50-ppm chlorine solution is approximately 1-teaspoon bleach per gallon of water), or more often if necessary.
- Store PROPERLY LABELED cleaning compounds and toxic items away from food.
- Place garbage and paper waste in a refuse container with a tight-fitting cover. Dispose of wastewater in a sewer or public toilet. Waste cooking grease must be disposed of in an approved receptacle.

BOOTH SETUP & SAFETY

- Design your booth with food safety in mind. All booths must have an overhead covering. Permit only food workers inside the food preparation area. Exclude animals and children from booths.
- Protect public from hot grills, gas cylinders and other dangerous items. Keep out of reach of children.
- A fire extinguisher is required at each stand.

FINAL REMINDERS

- Prepare food on-site!
- Reach proper temperatures then KEEP HOT foods HOT and COLD foods COLD.
- Practice proper and frequent handwashing while not cross contaminating.



How to Get a Food Handler's Certificate from IHS

It is free. You will need about 1 to 1 ½ hours' time. You must finish the video in one sitting, or you will need to restart the training. You must score 70% or higher on the quiz for certification. You can retake the quiz. When you pass, your certificate will be sent to the email address you provided.

Visit: <https://www.ihs.gov/foodhandler/>

Create a new account to register. Be sure to use a valid email since that is where the certificate will be sent. Select "Food Sanitation Training Course" when asked which course you are registering for.