



LOWER SIOUX INDIAN COMMUNITY
42nd ANNUAL WACIPI
FOOD VENDOR APPLICATION
JUNE 14, 15 & 16, 2019

BOOTH # <hr/>

Booth Name: _____ Owner Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Telephone: _____ Date of Application: _____

Food Booth: \$325 pre-paid (\$375 after May 31, 2019) • Each space 20'x 20', if more space is needed you must purchase an extra booth at the same price.

Please provide menu of all foods to be served:

Deadline for application and payment in full is May 31, 2019. Send completed application and payment to: Lower Sioux Community, Attn: Powwow Committee, P.O. Box 308, Morton, MN 56270.

2019 FOOD VENDOR RULES & REGULATIONS

- No application will be considered for review without the following: Completed 2019 Vendor Application, full payment, Application for Temporary Food Service Permit, copy of **FOOD HANDLER CERTIFICATE** from Indian Health Service (www.ihs.gov) and detailed menu with a list of all foods to be served. Incomplete applications will not be considered or returned.
- Food vendors must include a detailed menu with a list of all foods to be served.
- Food vendors must list names of all people authorized to work in the booth. Food booth workers not listed will not be permitted to work.
- Submission of fee and application is neither an offer nor a guarantee of space. Application is subject to approval of the Pow-Wow Committee. Notification of acceptance or denial will be confirmed by mail.
- Food vendor booth fee is \$325 pre-paid (\$375 after May 31, 2019) for 20' x 20' space. No application will be considered for review without full payment.
- Only money orders, cashier checks or cash will be accepted – **ABSOLUTELY NO PERSONAL CHECKS!** Fees are non-refundable upon acceptance.
- Deadline for registration and payment in full is May 31, 2019. Late applications may not be accepted.
- No refunds will be given due to inclement weather. This is considered a RAIN, WIND, or SHINE event. Please be prepared for high winds.
- Vendor set-up time begins any time after 4:00 p.m. on Wednesday, June 12, 2019. All booths must be open for business by 5:00 p.m. Friday, June 14, 2019. Any vendor who does not arrive by Saturday Grand Entry time will forfeit their reserved space and the application fee will not be refunded.
- Any vendor who provides false or misleading information regarding their business, merchandise, products or services will be excluded from all future Pow-Wows and fees will not be returned.
- The use of alcohol, drugs, or weapons of any kind will not be tolerated and are grounds for cancellation of any contract and removal from the Pow-Wow Grounds.
- The Lower Sioux Indian Community, its organizers & Pow-Wow staff are not responsible for any losses or damages due to fire, theft, disputes, or acts of nature.

I hereby certify that the information provided is true and correct. I further attest that I have read and understand the above Rules & Regulations and Temporary Food Service Guidelines included herein and agree that I and any persons associated with my participation in the event will abide by the aforementioned at all times.

Owner/Operator Signature: _____ Date: _____

TEMPORARY FOOD SERVICE GUIDELINES

Each Food Vendor must obtain a **FOOD HANDLER CERTIFICATE** from Indian Health Service at (www.ihs.gov). Listed below are the requirements for all food vendors relative to cooking and proper handling of food at the Lower Sioux Indian Community Powwow. Food booths are required to comply with all of the requirements of this guideline. Failure to comply will result in closure of your booth and participation in future powwows. A Lower Sioux Indian Community Powwow Committee Member or a designee will conduct spot check inspections during the Powwow. Each food booth will be inspected at least once during the powwow.

FOOD HANDLERS

- Food handlers must be in good health.
- Clean aprons or outer garments must be worn and hair must be restrained.
- Food Handlers shall wash their hands with soap and water prior to the start of food preparation activities and especially after smoking, eating, drinking, or visiting the restroom.
- Food handlers should thoroughly wash hands by vigorously rubbing them with soap and warm water for at least 20 seconds.
- Sanitary food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs or single use tissues when handling food.

TEMPERATURE CONTROL

- Temperature control must be provided for all potentially hazardous foods, such as hamburger, salads, eggs, milk, etc.
- Cold foods shall be kept refrigerated at a temperature of less than 41 degrees F when not being served.
- Potentially hazardous hot foods, such as Indian Taco meat shall be kept hot at 135 degrees F or higher.
- Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- All food booths shall possess a probe thermometer that reads a minimum of 0 degrees F to 220 degrees F to check temperatures of hot and cold foods.

FOOD PROTECTION

- Condiment containers shall be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.
- All food equipment and food contact surfaces shall be stored in such a manner as to be protected from contamination (e.g. insects, sneezing, etc.) and shall be stored inside booth at least 6 inches off the floor.

FOOD PREPARATION SURFACES

- Food preparation surfaces must be smooth and easily cleanable and non-absorbent.
- Food preparation surfaces, cutting boards and all food utensils must be frequently washed and sanitized during food preparation.
- Sanitizing solution should consist of 1/2-tablespoon household bleach per gallon of water.

WASHING & CLEANING AIDS

- Cleaning cloths are required to sanitize food contact surfaces and must be held in a bucket with sanitizing solution when not in use.
- Whenever sanitizing solution becomes soiled, it must be replaced. (Sanitizing solution - 1/2 tbs. household bleach per gallon of water.)

UTENSIL WASHING FACILITIES

- Utensil washing shall be located within each temporary food facility. The utensil washing compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.

UTENSIL WASHING PROCEDURE

- Wash dishes, equipment, utensils, etc. using the following method: [1.] Wash with hot soapy water (detergent required) [2.] Rinse with hot clean water [3.] Immerse into a sanitizing solution (bleach solution) [4.] Air dry

HAND WASHING FACILITIES

- Hand washing facilities, separate from the utensil-washing sink, shall be provided in booth. A minimum of two pans or basins for hand washing and rinsing is required. Hand washing basins shall be kept in a clean and sanitary condition. Single use paper towels, hand washing cleanser and a waste receptacle shall be provided in the area of the hand washing basins.

BARBEQUE FACILITIES

- Barbeque facilities shall be located outside the booth. All food cooked on the barbeque must be taken back inside the booth for portioning or slicing. No hot holding on the barbeque.
- The barbeque must be located away from the public and adequately barricaded to prevent accidental contact.

WASTEWATER

- Water and other liquid wastes must be contained in or drained into a leak-proof container. Liquid waste shall not be discharged onto the ground.

GARBAGE

- Garbage must be stored in leak proof and fly proof containers and disposed of into the dumpsters located throughout the grounds



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Application for Temporary Food Service Permit
 (This form must be completed and returned with vendor application.)

The Lower Sioux Indian Community requires a Temporary Food Facility Permit of any person or organization that is providing food at a public event. If the food is not prepared and handled in a sanitary manner, the public's health may be at risk.

The Pow-Wow Committee shall issue a Temporary Food Service Permit to food vendor if the operator of said establishment complies with the Temporary Food Service Guidelines.

List the Names of People Authorized to Work in Booth: _____ BOOTH NAME

- 1.) _____
- 2.) _____
- 3.) _____
- 4.) _____
- 5.) _____
- 6.) _____
- 7.) _____
- 8.) _____
- 9.) _____
- 10.) _____
- 11.) _____
- 12.) _____
- 13.) _____

Owner/Operator Signature: _____ Date: _____

LOWER SIOUX POWWOW COMMITTEE USE ONLY

Date Received: _____	Application Complete: Yes No
Missing Information: _____	Copy of Food Handler Certificate: Yes No
	Free \$325 \$375
Payment Received: _____	Cashier's Check Money Order Cash
Application Approved: Yes No	Reason for rejection: _____

Lower Sioux Healthy Food Guidelines for Wacipi Vendors

The Lower Sioux Indian Community's (LSIC) Honoring Little Crow with Healthy and Indigenous Foods Initiative was adopted by the Lower Sioux Tribal Council on September 20, 2016. The resolution was developed to implement a system change to increase visibility of and access to healthier indigenous food and beverage choices to support a healthy LSIC. As part of this initiative, the LSIC Tribal Council has supported the development of this policy to encourage vendors at the LSIC annual Wacipi to voluntarily provide health-promoting and indigenous foods. This policy will allow a 50% discount on the food application fee for vendors who agree that 100% of the food and beverages that they provide will meet appropriate nutrition and indigenous dietary standards.

The standards are outlined below, along with a list of examples, or suggested healthy food items:

- Choosing indigenous and local (when available) food producers, suppliers, vendors, and products as a first choice when purchasing or serving food.
- Following the recommended portion sizes, according to current authoritative nutritional guidelines.
- LSIC will require suppliers to provide nutritional options such as fruits and vegetables, whole grain products, low-fat dairy products, lean meats, fish, and foods low in salt, sugar, and saturated fats.
- Avoiding sugar-sweetened beverages (including sodas, diet sodas, sports drinks and waters that contain calories along with any juices that are not 100% juice)
- Avoiding all types of candies (candy bars, suckers, etc)

Food at Wacipi vendor booths, noted guidelines:

- No homemade, home canned products.
- Food must be commercially-made or prepared in a licensed kitchen facility or onsite.

Below is a list of suggested healthy food items:

Hot Foods:

- ✓ Broth based soups heated in a digital crock pot (wild rice, vegetable)
- ✓ Shredded lean BBQ meat with whole wheat slider buns
- ✓ Wrap sandwiches made with 6-inch whole wheat flour tortillas. Fillings could include, fresh vegetables and a variety of lean meats such as chicken breast, tuna and turkey
- ✓ Chili with lean meats
- ✓ Bison burgers with whole wheat buns

Packaged Snacks:

- ✓ String cheese
- ✓ Apple sauce
- ✓ Fruit cups
- ✓ Whole fruit
- ✓ Baked chips
- ✓ Tanka Bars
- ✓ Hummus with Pretzels

Other Snacks:

- ✓ Graham crackers w/ peanut butter or Nutella
- ✓ Smoothies made with frozen fruit, veggies, Greek yogurt and a splash of orange juice
- ✓ Fresh individual veggie packs with low fat salad dressing or hummus for a dip. Veggie ideas such as cut up broccoli, cauliflower, snap peas, cucumbers and carrot sticks
- ✓ Fresh fruit such as apples, mandarins, bananas and grapes
- ✓ Yogurt parfait – layering a low-fat Greek vanilla yogurt with mandarin oranges, strawberries or blueberries and a sprinkle of low fat granola on top
- ✓ Whole grain crackers and low fat string cheese
- ✓ Single serve dark leafy green salads with low fat salad dressing or vinaigrette on the side. Additional protein packed topping ideas could include shelled edamame, low fat cheese and assorted nuts such as walnuts, almonds and sunflower seeds

Beverage Ideas:

- ✓ Water
- ✓ 100% fruit juice
- ✓ Unsweetened Ice tea
- ✓ Low fat milk or milk alternatives such as Almond milk or soy milk
- ✓ V8 fruit/veggie mix juice boxes

*To receive a 50% discount on your vendor application fee, healthy food guidelines must be followed, no exceptions. The 50% discount will be in the form of a reimbursement once the LSIC Powwow committee has inspected your vendor booth to determine whether guidelines have been met.