



Mashantucket Pequot Tribal Nation
Food Safety & Sanitation
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TEMPERORARY FOOD EVENTS (PRE-OPENING INSPECTION)

All food vendors are required to have the following items ready at the time of inspection:

- **Thin Probe Thermometer (0-220) and alcohol wipes**
- **Plastic wrap or aluminum foil**
- **Hand washing unit (a minimum 5 gallon insulated container with a spigot that can provide a continuous flow of water that leaves both hands free (no push-button spout) with clean, warm water, a bucket to catch the water, liquid hand soap, paper towels and a waste receptacle.**
- **Extra Utensils/approved containers**
- **Warewashing station (to wash their pots, pans and utensils)**
- **Cleanable counters**
- **Bleach (no scented bleach; containers labeled) & Test strips**
- **Wiping cloths or paper towels**
- **Clean aprons**
- **Proper hair restraints such as hats, hair coverings or nets**
- **Food/paper & plastic goods 6 inches above ground**
- **Light Shields**
- **Food grade hose (garden hose not to be used)**
- **Floor covering (non-absorbent matting; tight wood; heavy-duty plastic or removable platforms or duckboards)**
- **Gloves**
- **All condiments (sugar, mustard, ketchup, relish... must be individually packaged or dispensed in a manner that prevent contamination such as squeeze bottles)**
- **Meats and poultry must be USDA inspected. Only shellfish from approved sources may be served. All shellfish tags must be saved and attached to the original containers/bags. Meats, poultry and seafood must be in their original cases; all receipts and bills of sale must be retained and made available to the inspector upon request)**
- **No leftover foods from other events allowed to be served**

YOUR BOOTH WILL NOT OPEN FOR BUSINESS UNLESS YOU HAVE MET ALL THE LISTED REQUIREMENTS