



2026 TUUVI GATHERING FOOD VENDOR APPLICATION

APPLICANT INFORMATION:

Name					
Address					
City		State		Zip Code	
Phone #				Business Name:	
Fax #					
Email Address					

VENDOR INFORMATION:

Food Handlers Card #		Issuing Entity		Expiration Date	
<i>**All Vendors MUST complete the vehicle information**</i> <i>**Food Vendors are allowed ONE vehicle per booth**</i>					
Color		Make/Model		Lic. Plate #	State
Do you currently have a Hopi Peddlers Permit?	() YES () NO	Peddlers Permit#		Date Issued	Expiration Date
The Office of Revenue Commission office has gone paperless this year so ALL applications are now ONLINE. Anyone wishing to submit an application for this event or any other event must do so online. Applications can be found on their website under the Office of Revenue Commission. Call 928-734-3172 for more information. <u>DO NOT SEND PEDDLER PERMIT APPLICATIONS TO MOENKOPI LEGACY INN & SUITES.</u> Hopi Peddlers Permits will be distributed along with the Vendor Packet. <u>DEADLINE to submit a Peddlers Permit Friday, 9/25/2026</u>					

Booth Fee \$600.00 – Weekend (20x20)

CONTACT INFORMATION:	
(928) 283-4500 tuuvigathering@experiencehopi.com <i>EVENT DATES</i> OCTOBER 10th & 11th, 2026	CREDIT / DEBIT PAYMENTS ONLY NO Personal Checks and/or Money Orders and NO Cash Payments will be accepted ** See attachment for Rules and Regulations**



2026 TUUVI GATHERING FOOD VENDOR APPLICATION

*List items/goods to be sold in booth

Booths will not be assigned until full payment and documents have been received.

By Signing below, I agree to and will abide by all rules/regulations set forth by Moenkopi Developers Corporation dba Tuuvi Gathering. I hereby certify that the information provided in this application is true and correct to the best of my knowledge and any false information knowingly provided by me may result in penalties which may include revocation of my license under the provisions of Ordinance No. 17 and No. 12 under the Hopi Tribe and expulsion from active participation in the 2026 Tuuvi Gathering.

Signature: _____

Date: _____

- For Office Use Only -	
Booth Information	Payment Received
	Credit / Debit Payments ONLY:
	TOTAL RECEIVED:
NOTES:	RECEIPT #:
PAYMENT RECEIVED BY:	DATE:



2026 Tuuvi Gathering Rules and Regulations

Food Vendors

By initializing each line below, you are acknowledging that the 2026 Rules and Regulations have been received by you and you will adhere by the 2026 Rules and Regulations. Please read each line carefully and confirm. If these Rule and Regulations are not followed, revocation of your booth space may occur.

NO MONDAY VENDING

NO CASH PAYMENTS

NO MONEY ORDERS PAYMENTS

NO CHECK PAYMENTS

↓ **PLEASE INITIAL** on each line provided, **SIGN & DATE** at the bottom.

- ___ Moenkopi Developers Corporation, dba Tuuvi Gathering is **NOT** responsible for **theft, injuries or damages**.
- ___ Absolutely **NO REFUNDS!**
- ___ Space Selections are final (NO EXEPTIONS)
- ___ Absolutely **NO ANIMALS or PETS** within your space while vending (NO EXEPTIONS).
- ___ All Food Vendors are encouraged to **SET UP FRIDAY**. Staff will be on site to distribute packets and other information on Friday 8am-6pm, Saturday 6am-6pm and Sunday 8am-6pm (MST)
- ___ **ABSOLUTELY NO HORSE TRAILERS ALLOWED**, with the exception of Cargo Trailers that pass inspection by the Health Department of the Hopi Tribe will be approved by MDC/Tuuvi Gathering Committee. (Food Vendors must turn in approved inspection)
- ___ If you have a Cargo Trailer, it **MUST** fit within the 20X20 space given with the extra 10 ft for (one) vehicle OR Cargo Trailer. Tow hitch **MUST** be within the space given
- ___ Vendors will be permitted to unload equipment at their booth between the hours of 6am-8am (MST) each day of the event. If you arrive after 8am you will be escorted by security to your space and given 10 minutes to unload your items. Security will remain with you for the duration of this time to ensure the emergency right of way is kept clear



2026 Tuuvi Gathering Rules and Regulations

Food Vendors

— Please keep area clean. **Utilize dumpsters provided to dump your trash.** Please help us keep Tuuvi Clean. DO NOT throw trash into APS boxes. PLEASE USE THE DUMPSTERS PROVIDED!! You are responsible for your own trash.

— All Vendors must obtain business license / permits from the Hopi Tribe Office of Revenue Commission office. Applications are now ONLINE. Anyone wishing to submit an application for this event must do so online. Applications can be found on their website under the Office of Revenue Commission. Call 928-734-3172 for more information. **DO NOT SEND PEDDLER PERMIT APPLICATIONS TO MOENKOPI LEGACY INN & SUITES.** Hopi Peddlers Permits will be distributed along with the Vendor Packet to confirm applicants the weekend of the event. All applications are due by 9/25/2026.

— **ALL food booth vendors and helpers** must have a valid food handler's card **NO EXCEPTIONS.** Copies of the Food Handlers Card must be submitted and on file with your application. If vendors do not have a valid Food Handlers Permit they will not be allowed to sell food items.

— Your booth is subject to inspection by the Environmental Health Officer at any time during the Tuuvi Gathering event

— **ALL VENDORS MUST ABIDE BY THE TEMPORARY FOOD ESTABLISHMENT GUIDELINES.** (See attachment TFE Guidelines). **NO EXCEPTIONS. Failure to comply will result in immediate termination of vending for the entire weekend of the Tuuvi Gathering event.**

— There is **NO** vendor parking on the Tuuvi Grounds this year, **NO EXCEPTIONS.** Barlow's Towing of Tuba City will be assisting by keeping the right of way clear. Tuuvi Gathering is not responsible for towed or damaged vehicles. Barlow Towing & Auto Repair Ph# (928) 283-5817

— **ONLY FOOD VENDORS** are allowed to have **ONE** vehicle **OR** cargo trailer that fit in the extra ten feet given. Other vehicles prohibited. Food Vendors are not allowed to have both a vehicle and trailer because of limited space. (**NO EXCEPTIONS**)

— Vendors are encouraged to supply their own personal generators for electricity. MDC/Tuuvi Committee will not be responsible for providing electricity for your booth. Failure to provide an appropriate generator will terminate your participation in the event. **NO EXCEPTIONS!** Generator noise must be low enough not to disturb the event and/or other vendors and must **be kept 10ft away from the booth** for safety of customers and other patrons. A determination of the appropriate noise level for generators will be determined at the event at the sole discretion of the event organizer



2026 Tuuvi Gathering Rules and Regulations

Food Vendors

- ___ Grey Water disposal will be available on site in a designated area by the port-a-potties. Please utilize the Screen Funnel provided to ensure proper disposal. DO NOT dispose grey water into the port-a-potties. GREY WATER ONLY. No oil. No Trash.
- ___ Potable Water will be available on site. Refer to the map in your packet of location
- ___ **NO MORE THAN 5 PEOPLE ARE TO BE WORKING AT YOUR BOOTH. (Vendor or name on application plus FOUR helpers) NO EXCEPTIONS!**

By Signing below, I agree to and will abide by all rules/regulations set forth by Moenkopi Developers Corporation dba Tuuvi Gathering.

Sign: _____

Date: _____

Print: _____



Temporary Food Establishment Guidelines

2024

**Eastern Arizona District Office of Environmental Health & Engineering
Phoenix Area Indian Health Service**

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

Eastern Arizona District Office of Environmental Health & Engineering
Phoenix Area Indian Health Service

INTRODUCTION

According to the 2022 FDA Food Code, a Temporary Food Establishment “is a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.”

This guideline should be provided to operators of Temporary Food Establishments (TFE) interested in applying for a permit to operate at events held on Native American Reservations in the Eastern Arizona District. This document provides TFE operators guidelines on what is required **PRIOR** to setting up at an event. Event organizers should review these guidelines with TFE operators and ensure in advance that TFE operators adhere to these guidelines.

Prior to any event and upon request by event organizers and the Tribe, Indian Health Service Office of Environmental Health & Engineering (OEHE) personnel can conduct a pre-opening walk-through of the TFE. If TFE guidelines are met by the operator, the OEHE surveyor will recommend that the event organizers and Tribe issue clearance for the TFE to operate.

LICENSE & PERMIT

License and Display: All Temporary Food Establishments shall be licensed by the event organizer and/or Tribe. The approved license shall be prominently displayed to the consumers.

Food Handler Cards: All Temporary Food Establishment operators, including workers who will handle food, shall have valid food handler cards issued by the recognized health authority. *The approved license shall be prominently displayed to the consumers.*

NOTE: *TFE operators should check with the event organizer, Tribe or Indian Health Service to determine if food handler cards from non-Tribal health departments are valid and recognized by the Tribe. WORKERS THAT DO NOT POSSESS A VALID FOOD HANDLER CARD FROM THE RECOGNIZED HEALTH AUTHORITY CANNOT HANDLE FOOD.*

PERSON IN CHARGE

Food Code: Chapter 2, 2-101.11 Assignment

The permit holder shall be the person in charge (PIC) or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation.

Interpretation: Many different individuals may be considered an operator of temporary food establishments, however the individual listed on the application is the responsible party. The permitted person is considered the person in charge unless otherwise designated. The person in charge must demonstrate knowledge as required under Section 2-102.11 and perform the duties as required. The scope of knowledge and duties shall be equal to those needed to safely operate each temporary food establishment according to law.

PERSONNEL: EMPLOYEE HEALTH & HYGIENIC PRACTICES

Individuals who operate temporary food service establishments are required to report certain diseases and medical conditions to the person in charge as required under Chapter 2-201.11 of the 2022 FDA Food Code. The person in charge shall make decisions to either exclude or restrict ill employees, and make decisions to reinstate excluded persons (2-201.13) Any employees having any of the **Big 6** illnesses (Norovirus, Hepatitis A, *Shigella*, Shiga-toxin producing *E. coli*, *Salmonella* Typhi, non-typhoidal *Salmonella*) **must** be excluded and cases must be reported to the regulatory authority (2-201.11). All employees shall meet the personal cleanliness and hygienic provisions outlined in Chapters 2-3 and 2-4 of the 2022 FDA Food Code.

Preventing Contamination by Employees:

Food Code: Chapter 3, 3-301.11 Preventing Contamination from Hands*

- Food Employees shall wash their hands as specified under § 2-301.12
- Except when washing fruits and vegetables as specified under § 3-302.15, **food employees may not contact exposed ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves or dispensing equipment.**
- Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready to eat form.
- Employees shall wear hair restraints, such as hairnets, hats, beard nets, scarves, etc
- Jewelry is prohibited other than a single band plain ring, such as a wedding band.
- Employees shall wear clean outer garments over street clothes, such as aprons, chef coat, etc.

FOOD SOURCE & TEMPERATURE

Source: All food shall be obtained from sources that comply with law (3-201.11 (A)). **Home canned foods or home grown produce are not allowed nor shall there be any home cooked or prepared foods offered at temporary food service events.** (3-201.11 (B)). Ice for use as a food or cooling medium shall be made from potable water that has come from an approved source (3-202.16).

Preparation: All potentially hazardous foods that are pre-cooked and pre-cooled off site for service at the temporary event must be prepared in an approved food service facility.

Thawing: Potentially hazardous foods shall be thawed either under refrigeration (in a cooler) that maintains food temperature at 41°F or less; completely submerged under running water at a temperature of 70°F or lower; or as part of the continuous cooking process. (3-501.13).

Temperatures: Potentially hazardous foods must be maintained at 135°F or higher or 41°F or lower. (3-501.16).

Cooking: Foods must be cooked to the minimum temperatures for the minimum times as specified: (3-401.11).

165°F for <1 second – poultry; stuffing containing fish, meat or poultry; stuffed fish, meat, pasta, or poultry;

155°F for 17 seconds – comminuted fish; comminuted meat (hamburgers); pooled raw eggs;

145°F for 15 seconds – raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service, fish, meat, or pork.

Freezers shall be capable of maintaining frozen food, frozen. (3-501.11)

***TFE operators should consult with the local regulatory authority (Indian Health Service Office of Environmental Health & Engineering) if and when considering cooking roasts (whole beef, cured pork [ham] and corned beef) to ensure compliance with the provisions of the food code.

Cooling: Cooked potentially hazardous foods shall be cooled from 135°F to 70°F within 2 hours or less and then from 70°F to 41°F within 4 hours or less at a permanent, approved food service facility. Records of time and temperatures may be requested for the product during the event. (3-501.14).

Re-heating for Hot-Holding: Potentially hazardous food that is cooked, cooled, and re-heated for hot holding shall be re-heated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. Re-heating must be done rapidly so that the food reaches 165°F for 15 seconds within two hours. No re-heating foods that have already been re-heated. (3-403.11).

PERSONNEL

Handwashing: (5-203.11). Hand wash facilities must be located in all TFE's where there is direct handling and/or preparation of food. Potable hot and cold running water under pressure with soap, dispensed paper towels, and a waste receptacle should be provided. Minimum requirements should include **at least a 5 gallon insulated container with a spigot which can be turned on to allow potable, clean, warm water to flow over ones hands into a waste receiving bucket of equal or larger volume; soap; dispensed towels; and a waste receptacle.** Hand wash stations are not required (but some sort of hand hygiene is recommended i.e. sanitizers, sanitary moist towelettes) if the facility only offers commercially pre-packaged foods that are dispensed in their original containers or if selling whole produce.

Health: Employees with communicable diseases which may be transmitted through food or who are experiencing jaundice, vomiting and /or diarrhea **must** be excluded from food activities (2-201.11 (A)). Food worker shall not have any open cuts or sores. Cuts or sores that have a bandage shall be covered with gloves covering the bandage (2-401.13).

Hygiene: Food service workers shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods:

Food workers shall have clean outer garments, aprons (2-304.11) and effective hair restraints (2-402.11). Food workers shall not smoke, drink or eat while in the food preparation and service areas (2-401.11(A)). All non-working or unauthorized persons should be restricted from the food preparation and/or service areas.

Food workers shall wash their hands: prior to entering the food preparation and service area, immediately before engaging in food preparation, after using the toilet room, when changing from raw meats to ready to eat foods, and as often as necessary to remove soil and prevent cross contamination (FDA 2012 Food Code 2-301.14 (A-I)).

Food Preparation – NO BARE HAND CONTACT with ready-to-eat foods: Employees preparing food may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use gloves or similar type dispensing equipment (3-301.11 (B)). No exceptions!

FOOD & UTENSIL STORAGE/HANDLING

Dry Storage: All food equipment, utensils, and single service items shall be stored at least 6" off the ground or floor on items such as pallets, tables, or shelves and be effectively protected from contamination (3-305.11(A) & 4-903.11(A)).

Cold Storage: Commercial refrigeration units should be provided to keep potentially hazardous foods at 41°F or lower (3-501.16 (A)(2)). An effectively insulated, hard sided, cleanable container with sufficient ice or other means to maintain potentially hazardous foods at 41°F or below may be approved for the storage of potentially hazardous foods in small quantities. Unpackaged food may not be stored in direct contact with un-drained ice (3-303.12 (B)).

Hot Storage: Hot food storage units shall be used to keep potentially hazardous foods at 135°F or higher (3-501.16 (A)(1)). Electrical equipment, propane stoves, grills, etc. must be capable of holding foods at 135°F or above. (3-501.16 (A)(1)).

Thermometers: A minimum of one metal stem thermometer shall be provided to check the internal temperatures of potentially hazardous hot and cold foods (4-302.12 (A)). Food temperature measuring devices shall be accurate to $\pm 2^{\circ}\text{F}$ and have a range of 0°F to 220°F (4-203.11 (B)). Each refrigeration unit should have a numerically-scaled thermometer accurate to $\pm 3^{\circ}\text{F}$ to measure air temperature of refrigeration units (4-203.12 (B)).

Wet Storage: Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water due to the nature of its packaging, wrapping, or container or its positioning in the water (3-303.12). Liquid wastewater must be properly disposed of via a sanitary sewer or approved holding tank (5-402.14 and 5-402.15). Liquid wastewater cannot be dumped into streets, storm drains, and waterways or onto the ground surface. (5-402.13)

Food Display: All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping, through the use of sneeze shields, or other effective barriers. Open or uncovered containers of food shall not be allowed at a TFE (3-305.11). Condiments must be dispensed in single service type packaging, in pump style containers, or in protected squeeze bottles, shakers or similar dispensers that prevent contamination of the food by food workers, patrons, insects, or other sources (3-306.12). During times of increased communicable disease, vendors should not provide communal condiments and only offer condiments in single service packaging or offer open source sampling.

Food Preparation: All food preparation, storage, assembly, and serving areas shall be protected from contamination (3-



305.14). Cooking equipment, such as BBQ's, propane stoves, and grills should be roped off or segregated from the public. Customers must not be allowed access to areas of the TFE where food, food-contact surfaces, and equipment are located.

Cooking Devices: It is recommended that charcoal and/or wood fired cooking devices not be utilized as cooking devices. Devices such as propane stoves and grills are approved. All cooking should be done toward the rear of the food booth, and/or when barbecuing or grilling foods, separation from the public of at least 4 feet to protect against hot grease splashing or burns occurring is needed.

When outside cooking devices or BBQ pits are utilized, adequate controls to prevent airborne contamination in the cooking area should be provided.

Note: You should check with the event organizers and local authorities to ensure this charcoal or wood fired cooking is permissible if you plan on doing so. Location to buildings or fire restrictions may ban the use of charcoal or open flames.

Utensil Storage: Food dispensing equipment must be stored either: in the food with the handles above the top of the food and container; in running water of sufficient velocity to flush particles to a drain; on a clean portion of the food preparation table or cooking equipment; or in a container of water that is maintained at a minimum of 135°F and the water is changed at least every 4 hours (3-304.12 (A, C, D, F)).

Cross Contamination: Foods shall be protected from cross contamination by properly separating raw animal foods from ready to eat foods during storage, preparation, holding, and display (3-302.11 (A)). Equipment and utensils (knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready to eat food (4-602.11 (A)(2)).

CLEANING & SANITATION

Ware washing: The minimum requirements for a utensil washing set up to wash/ rinse/sanitize, should consist of 3 basins, large enough for complete immersion of utensils, a potable hot water supply, and an adequate disposal system for the wastewater. It is recommended that a commercial dishwasher, or a 3 compartment sink set up be used to wash/rinse/sanitize equipment and utensils that come into contact with food (4-301.12 (A)). If permitted by the regulatory authority, a centralized utensil washing area for use by multiple vendors may be used. Food contact equipment and utensils must be cleaned and sanitized every four hours (4-602.11 (C)).

Sanitizing: Chlorine bleach, or other approved sanitizers, used at the appropriate strengths shall be provided for sanitizing food contact surfaces, equipment, and wiping cloths (4-701.10 and 4-703.11 (C)(2)). An approved test kit must be available to accurately measure the concentration of sanitizing solutions (4-302.14).

Wiping Cloths: Wiping cloths that are used for wiping food spills shall be used for no other purpose and shall be stored clean and dry or in a clean chlorine sanitizing solution with a concentration of at least 50 ppm (3-304.14 (A)-(B)).

WATER SUPPLY, WASTEWATER, & SOLID WASTE

Water: An adequate supply of potable water shall be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for hand washing. Water must come from an approved public water supply (5-101.11 and 5-301.11). The water supply system and hoses carrying water must be constructed with approved food contact materials (5-301.11 and 5-302.16). The water supply must be installed to preclude the backflow of contaminants into the potable water supply (5-304.12). All hose and other connections to the potable water supply shall be maintained a minimum of 6" above the ground or top plane surface. A supply of commercially bottled drinking water or sanitary potable water storage tanks may be allowed if approved by the regulatory authority.

NOTE: *Temporary Food Establishment Operators should contact event organizers PRIOR TO THE EVENT AND BEFORE SETTING UP to determine whether or not potable water will be made available to TFE's and if so, where potable water may be obtained.*

Toilet Facilities: An adequate number of approved toilet and hand washing facilities shall be provided for food service workers at each event (5-203.12). The toilet facilities should be located conveniently to the food preparation areas (greater than 50 but less than 500 feet) (6-402.11). Toilet facilities may consist of properly designed, operated and maintained portable toilets, and/or permanent toilet facilities if available.

Wastewater Disposal: Wastewater shall be disposed in an approved wastewater disposal system. Wastewater may not be dumped onto the ground surface; into waterways; or into storm drains, but shall be collected and dumped into a receptacle (15 gallon or

more tank, for example) or sink drain designated for the collection of wastewater or into a toilet directed to a sanitary sewer (5-402.14).

NOTE: *Temporary Food Establishment Operators should contact event organizers PRIOR TO THE EVENT AND BEFORE SETTING UP to determine where the designated wastewater disposal site is located.*

Garbage: An adequate number of non-absorbent, easily cleanable garbage containers should be provided both inside and outside of each TFE site. Dumpsters must be covered, rodent-proof, and non-absorbent (5-501.15). Grease must be disposed of properly and shall not be dumped onto the ground surface (5-402.12). Event premises shall be kept clean and free of trash and standing water.

PREMISES

Counter/Shelves: All food contact surfaces shall be smooth, easily cleanable, durable and free of seams or difficult to clean areas. All other surfaces shall be finished to be easily cleanable (4-101.11). All food contact surfaces should be cleaned and sanitized prior to the event and every four hours during the event (4-702.11).

Floors: Unless otherwise approved, floors of outdoor TFE's should be constructed of concrete; asphalt; non-absorbent matting; tight wood; or removable platforms of duct boards to minimize dust and mud. The floor area should be sloped to drain moisture away from the TFE (6-101.11).

Walls and Ceilings: Unless otherwise approved, or if the food items offered are commercially pre-packaged food items dispensed in their original containers, the TFE must be covered with a canopy or other type of overhead protection. If walls and ceilings are required they must be of tight and sound construction for the protection against the elements, windblown dust and debris, insects, or other sources that may contaminate food, food contact surfaces, equipment, utensils, or employees (6-101.11).

Openings: Service openings shall be protected by tight fitting screening (at least 16 mesh to the inch) and/or effective air curtains to protect outside openings from the entry of insects (6-202.15).

Lighting: Adequate lighting by natural or artificial means must be provided (6-303.11). Light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed food, clean equipment and utensils; or unwrapped single-service and/or single-use articles (6-202.11). Exterior lighting must be provided during evening events for employee and customer safety.

Personal Items: Personal clothing and belongings should be stored in a designated place in the TFE away from food preparation, food service, food storage and ware washing areas (7-209.11).

Toxic Materials: Poisonous or toxic materials shall be properly labeled and stored so potential contamination of food or equipment cannot occur (7-101.11 and 7-102.11). Only those chemicals necessary for the operation of the TFE shall be provided (7-202.11).

FIRE SAFETY

Fire Marshall Inspection: All Temporary Food Establishments shall be inspected prior to opening by the local fire safety authority (e.g., Tribal fire department), as applicable.

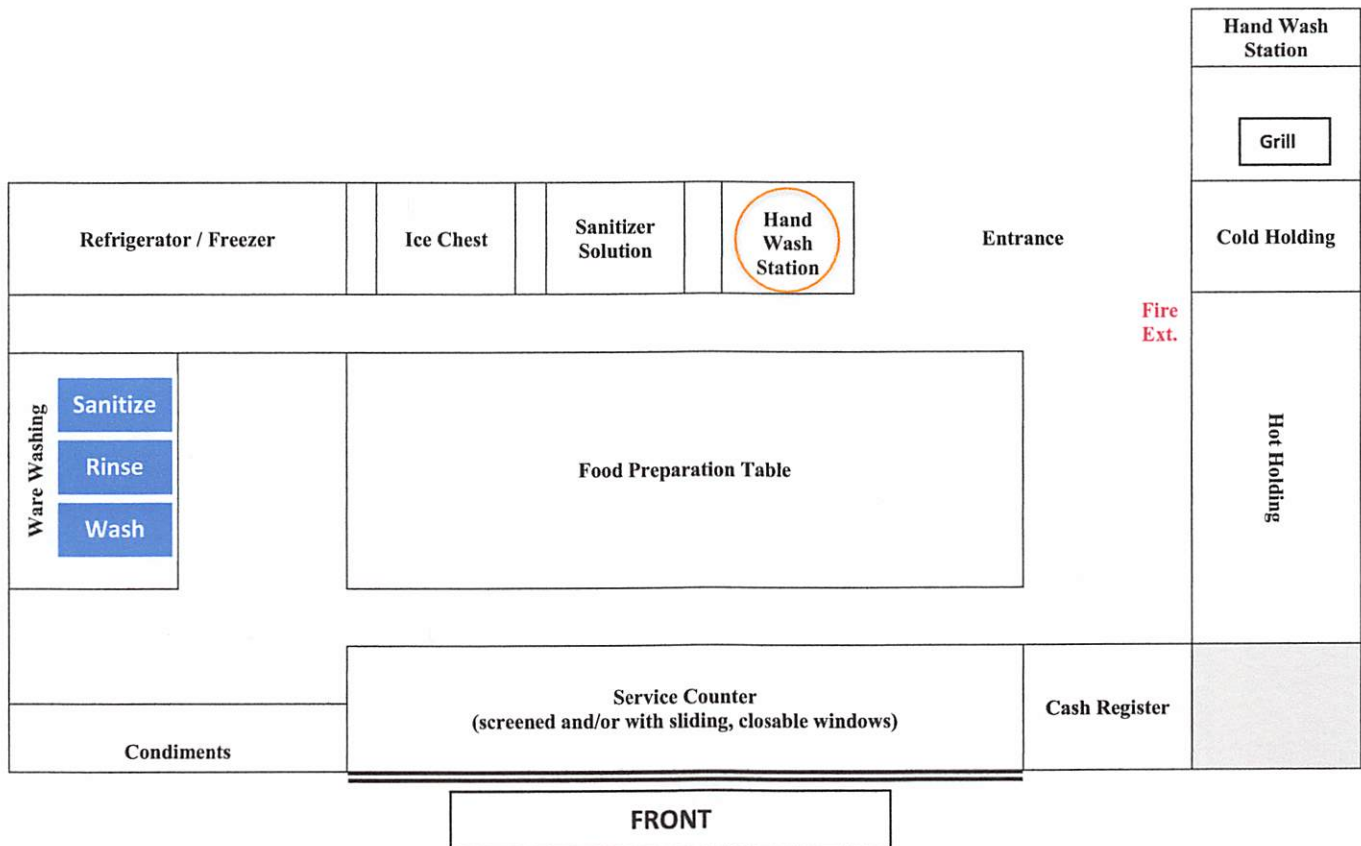
Fire Suppression: All Temporary Food Establishments shall have at least a 10lb Type A-B-C fire extinguisher available on site. The fire extinguisher should be fully charged and located in an easily accessible site (NFPA 10 section 7.2.4).

SAMPLE TEMPORARY FOOD ESTABLISHMENT/BOOTH SET UP

A temporary food establishment/booth must have weatherproof overhead coverage with only one open side allowed for customer service. Flooring and walls are required when the potential for contamination is present.

Examples of physical contaminants include:

- ☒ Dust, dirt, mud
- ☒ Streets with motor vehicle and pedestrian access
- ☒ Open fields (fields normally used by farm animals are not recommended)



Mobile / Temporary Food Establishment Survey Form

Indian Health Service - Office of Environmental Health – Eastern Arizona

Use this checklist to ensure that your temporary food service establishment is prepared for inspection on the day of the event. The checklist is completed with "IN, OUT, N/A for Not Applicable, or N/O for Not Observed. Failure to properly prepare for an event can result in unnecessary difficulty in complying with Environmental Health requirements and often results in poor food handling. Items marked with * are **CRITICAL and MUST BE CORRECTED IMMEDIATELY**.

EVENT:	EVENT COORDINATOR:	DATE:
EST NAME:	OPERATOR NAME:	PHONE:
MAILING ADDRESS:	CITY:	STATE: ZIP:

SITE LOCATION & FACILITY		FOOD PROTECTION	
	Facility located at least 100ft from animal facilities and other sources of contamination.	*	All food & ice was purchased from an approved source. Home canned foods are not allowed.
	If food operations are conducted at night, artificial light of at least 20-ft candles must be supplied	*	Cold foods are stored at or below 41F. Adequate ice is provided, or refrigeration is used.
	Booth is set up to minimize patron contamination.	*	Hot foods are held above 135F. Hot holding containers are not left unplugged.
	Dirt floors are covered with grass, asphalt, concrete, or cleanable wood platforms.	*	Food is cooked to appropriate final cook temperatures, and checked with a thermometer.
	Food Vending permit & Food handler cards are current and on display	*	No Leftovers. Food was adequately cooled from 135-70 with/in 2 hours and from 70-below 41 within 4 hours.
HANDWASHING		*	Proper defrosting techniques were observed.
*	Hand washing station complete with soap, single service paper towels, gravity feed water dispenser of at least 5 gal and waste bucket	*	Foods are protected from contamination at all times including during transportation to the event site, display, storage, and dispensing.
*	Hands clean, proper techniques followed. At least one wash observed.	*	No bare hand contact with ready to eat food or drinks observed. Gloves or appropriate food utensils used.
PERSONNEL & HYGIENE			Food is stored at least 6in off the floor; in containers
*	All employees are healthy today; no one appears sick.	FOOD EQUIPMENT & UTENSILS	
	Clothing clean and/or aprons provided.	*	A thermometer is available, used, and calibrated.
	Hair properly restrained; hair nets, hats, or visors provided.		Single service articles are stored inverted, or adequately protected.
	No hand/arm jewelry. Cuts are bandaged.		Adequate serving utensils available, properly stored & clean.
*	No eating or smoking observed. Drinks have lids with straws and appropriately stored..		Condiments are individually packaged or in dispenser.
CLEANING & SANITIZING			Food & non-food contact surfaces clean, good repair
	3-compartment sink properly set up (wash, rinse, sanitize) with room to air dry dishes.		Food & non-food contact surfaces: approved & good repair
*	Sanitizing solutions are at the proper concentration.		Refrigerators and warmers equipped with thermometers
	An appropriate sanitizer concentration test kit is available.	*	Adequate garbage containers with lids provided.
	Sanitizing & wiping cloths are used, and clean. When in between use they are stored in sanitizing solution.	*	Appropriate fire extinguisher provided; propane tanks secured
	Cleaning supplies and toxic materials safely stored and labeled.		Potable water available, no cross connection; hoses used are food grade.

OBSERVATION & RECOMMENDATIONS:	FOOD & TEMPS

SURVEYED BY:	RECEIVED BY:
--------------	--------------



2026 Tuuvi Gathering Festival

VENDOR WAIVER AND RELEASE OF LIABILITY ASSUMPTIONS OF RISK AND INDEMNIFICATION AGREEMENT

1 – Definitions.

Agreement – "Agreement" shall mean this Vendor Waiver and release of Liability, Assumption of Risk and Indemnification Agreement.

Festival – "Festival" shall mean the Tuuvi Gathering Festival, its organizers, the Tuuvi Gathering Committee, the Moenkopi Developers Corporation, Moenkopi Legacy Inn & Suites the Upper Village of Moenkopi, and any Tuuvi Gathering Festival officials, sponsors, or contributors; and any agent, employee, elected official, volunteer or helper of the aforementioned.

Person – "Person" shall mean any person, legal entity, government or government entity; or any agent's employees, estates, heirs, administrators, executors, or assigns of the aforementioned.

Vendor – "Vendor" shall mean the Person identified on the Vendor Application and Registration Form, attached hereto, and undersigned person or entity who is participating in the Festival as a vendor or business; and any employee agents, subcontractors, independent contractors, invitees, heirs, volunteers or helper, all assignees, and any person or legal representatives of the undersigned.

2 - Vendor Waivers and Releases All Liability and Claims

In considerations of the Festival permitting Vendor's participation in the 2026 Tuuvi Gathering Festival, the undersigned Vendor does hereby waive and release any and all rights, causes of action and claims against the Festival for damages, death, personal injuries, loss of property or profits, reliance damages, unjust enrichment, and/or claims in equity that the Vendor may have, or which may accrue to Vendor or Vendor's consideration as a result of Vendor's participation in the Festival.

3 – Vendor Assumes All Risks.

Vendor agrees to assume all risk, whether known, unknown, anticipated or unanticipated. Vendor agrees to forever hold harmless, release and waive any claims, causes of action and/or rights against the Festival, whether or not such claim, cause of action or right derives from, or may be related to Festival's negligence and/or actions or omissions. This release and waiver applies to, *inter alia*, costs or expenses, including, but not limited to, attorneys' and other professionals' fees.

4 – Vendor Indemnifies the Festival for All Claims and Damages.

Vendor agrees to indemnify, hold harmless and defend the Festival from and against any and all liability, damages, claims, or causes of action brought by any Person, that may arise out of, or relate in any manner to the actions or omissions of Vendor, including without limitation, Vendor's presence upon Festival grounds. Vendor agrees to indemnify, hold harmless and defend the Festival, regardless of whether such damages, claims, or causes of action are due to the negligence, acts or omissions of Vendor. Vendor further agrees to indemnify, hold harmless and defend the Festival from all liability incurred as a result of

any lack of authority on Vendor's part to make this release, to assume such risk, or to sign this Agreement. Vendor further agrees, if any demand is made or lawsuit indicated to which the terms of this agreement are applicable, then Vendor's duty to indemnify shall begin the moment said demand is made or lawsuit indicated, Vendors agrees to pay all attorney fees, expert fees, any and all costs associated with said demand or lawsuit.



5 – Sovereign immunity

Vendor understands that the Upper Village, its elected officials, the Moenkopi Developers Corporation and their agents, assigns and employees possess sovereign immunity. Nothing in this Agreement shall be constructed as a waiver of sovereign immunity, legislative immunity, or any other immunity.

6 – Scope and Intent Agreement.

This Agreement is intended to be as broad and inclusive as a permitted under any applicable law. If any portion of this agreement is determined to be invalid, illegal, or unenforceable in any respect, such invalidity, illegality, or unenforceability shall not affect the validity, legality and enforceability of any other provision hereof. Vendor understands that, by affixing an authorized or apparently authorized signature to this document. Vendor is expressing Vendor's intent to waive rights Vendor now possesses or might possess in the future. Vendor is signing this document of vendor's own free will. Vendor intends that this Agreement shall be binding on Vendor and on anyone else making a claim on Vendor's behalf. Vendor certifies that no oral representation, statements, or inducements, apart from the foregoing written agreement, have been made. Vendor or Vendor's signatory is at least eighteen (18) years of age and fully competent. Vendor executes this Agreement for full, adequate and complete consideration, fully intending to be bound by same. Vendor has read this Agreement and fully agrees to be bound by the terms of this Agreement. Vendor certifies under penalty of perjury that Vendor is authorized to sign on behalf of Vendor and/ or Vendor's business or business entity.

I, the undersigned, confirm that I have read, understood and agrees to the 2026 Tuuvi Gathering Festival Vendor Waiver and Release of Liability, Assumption of Risk and Indemnification Agreement. I confirm that I have had an opportunity to consult legal counsel and to modify this Agreement before signing this Agreement.

Legal Name of Business, entity type, and signor's title or position with the business

Signature as individual

Printed Name

Date Signed



MOENKOPI LEGACY INN & SUITES
P.O. BOX 2260
TUBA CITY, AZ 86045
(928)283-4500

CREDIT CARD AUTHORIZATION FORM

Date: _____

I, _____, hereby authorize the Moenkopi Legacy Inn & Suites to use this credit card as method of payment to settle charges for specified products/services provided.

- ☐ Room & Tax
- ☐ Incidental Charges
- ☐ Food & Beverage
- ☐ All Charges

☐ **TUUVI GATHERING**

() Visa () MasterCard () American Express

Credit Card Number: _____

Expiration Date: _____ / _____

CVV2 #: _____

Authorization
Signature _____

Guest Name: _____

Credit Card Billing Address:

Street: _____

City: _____ State: _____

Zip Code: _____

Telephone : (_____) _____

Email Address: _____

****Please fax Completed form to (928)283-4499, Attention: Tuuvi Gathering with a copy of the front and back of the credit card and a picture ID *****