



Chippewas of RAMA
First Nation

2017 Powwow Permit Vendor Registration Form

Contact Information

Permit # _____

First Name	Last Name
Street Address	City, Province and Postal Code
Phone Number	Email

Vendor Information*

Vendor / Company Name	Pick One: __ Food \$300 __ Craft \$200 __ Information (\$Negotiable price)
Pre-registration __ Yes __ No	Site reserved # __ Yes __ No
Craft vendors must be a member of /or affiliated with an indigenous community. Please indicate which First Nation / Indigenous community to which you belong.	
Short Vendor Description (all craft items must be First Nation authentic) No sale of weapons or prohibited items.	

X _____

Vendor signature

Date

*Craft vendors sell crafts only, food booths sell food only, and information are to have nothing available for sale.; Information vendor fee negotiable based on information vendor type.

The Rama Powwow reserves the right to refuse and/or limit the vendor space.

No pets are allowed on the grounds.

Please note, we ask which First Nations community craft vendors are a part of in order to maintain a culturally appropriate vendor market.

Early Registration Available May 1st 2017- August 19th 2017 and guarantees a spot.

Otherwise, register onsite at powwow August 19th 2017 (personal cheques not accepted at powwow registration – cash, debit, or credit only).

Vendor early registration payable at Finance Department in Rama Band Office (5884 Rama Road, Rama ON), Monday to Friday 830AM-5PM.

Cash, debit, or credit card only.

CHIPPEWAS OF RAMA FIRST NATION

2017 POWWOW VENDOR GUIDELINES

Food Vendors:

- Vendor sites are "first-come, first-serve", except for those who have pre-registered and pre-paid.
- Adhere to all relevant food safety and sanitation regulations (contact a powwow volunteer if you are unsure what these are). This includes cooking food to minimum temperatures, hand-washing stations, etc. Please be advised, health inspectors do frequent the vendor area.
- You **must** sign the Food Handling Protocol document (found after the Vendor FAQ section)
- Money and food handling must be kept separate.
- Respect the powwow grounds by ensuring that your vendor space is kept clean and litter-free. Please remove all litter and debris each day.
- Do not dispose of your grease on the grounds or in Rama. There is no appropriate place and it is your responsibility to dispose of the grease elsewhere.
- Please treat guests, dancers, and singers with respect.
- Absolutely no refunds and no pets allowed.
- The Chippewas of Rama Powwow nor its volunteers are not responsible for any damage, loss, or theft incurred over the powwow weekend.

Craft Vendors:

- Vendor sites are "first-come, first-serve", except for those who have pre-registered and pre-paid.
- Vendors are not permitted to sell weapons
- **Vendors must sell only First Nations authentic arts, crafts, or goods and craft vendors must be First Nations or affiliated with a First Nation. Please note this is to maintain the integrity and authenticity of our First Nations craft and art vendor market.**
- Respect the powwow grounds by ensuring that your vendor space is kept clean and litter-free. Please remove all litter and debris each day.
- Please treat guests, dancers, and singers with respect.
- Absolutely no refunds and no pets allowed.
- The Chippewas of Rama Powwow nor its volunteers are not responsible for any damage, loss, or theft incurred over the powwow weekend.

Information and Non-profit Vendors:

- Vendor sites are "first-come, first-serve", except for those who have pre-registered and pre-paid.
- Respect the powwow grounds by ensuring that your vendor space is kept clean and litter-free. Please remove all litter and debris each day.
- Information vendors are not to sell anything
- Please treat guests, dancers, and singers with respect.
- Absolutely no refunds and no pets allowed.
- The Chippewas of Rama Powwow nor its volunteers are not responsible for any damage, loss, or theft incurred over the powwow weekend.

Contact

*If you have any questions please email benc@ramafirstnation or call (705) 325-3611 x 1288.
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RAMA FIRST NATION POW WOW 2017

Vendor FAQs

How much does vendor registration cost?

Food Vendors: \$300.00
Craft Vendors: \$200.00
Information Booth: \$200.00

Am I allowed to bring my pets?

No pets are allowed on the premises, except for service dogs. This is part of powwow etiquette (one of our powwow volunteers will happily explain this to you if you are curious).

What forms of payment can I bring?

Please bring cash only. There are ATMs nearby for your convenience (Scotiabank is adjacent to the powwow grounds, and the Rama Shell station is a short walk away).

Are there hotels and camp grounds nearby?

Yes, please see the area accommodations page for information.

Will there be overnight security at the powwow grounds?

Yes, The Chippewas of Rama First Nation employ security guards who will be monitoring both the powwow grounds and the campgrounds.

If I have any lost or stolen articles is Rama First Nations responsible?

No. Chippewas of Rama First Nation is not responsible for any lost, damaged, or stolen goods. We do our best to prevent such issues but there are no guarantees. There is a security patrol at the grounds 24/7, and Rama Police patrol the community 24/7 as well. Please advise our powwow volunteers or security if any issues arise and we will do our best to assist you.

What is the vendor booth size?

Vendor booths are 12'x 12'. If you do require more space, you may be able to purchase an extra booth (space permitting) at an extra fee.

Can I camp at my booth?

No. You are permitted to camp at the designated campsite only.

Can I smoke at my booth?

No. You are permitted to smoke only at the designated smoking sites on the grounds.

Can I pre-register?

Yes. This saves both you and powwow volunteers time on powwow weekend. It also ensures you receive a vendor space. To pre-register, please fill out the registration form and mail it along with a cheque made payable to The Chippewas of Rama First Nation to 5884 Rama Rd, Suite 200, Rama, ON L3V 6H6. Once we receive your registration form and cheque we will contact you to confirm registration and to advise which sites are available for you to reserve.

You will receive your receipt when you check-in onsite. After check-in, one of our volunteers will direct you to your chosen space.

Where do I dump my garbage, cooking oil, etc.?

Please **do not** dump your garbage, cooking oil, or anything else on the powwow grounds or elsewhere in Rama. There are garbage bins –big and small- around the powwow grounds. Please utilize those. For cooking oil, we do not have a place for disposal and it is the **vendor's responsibility**. Please respect our community and the environment.

What times should I be onsite Saturday and Sunday?

Your best bet is to be there most of the weekend. Although Grand Entry times are 1PM and 7PM Saturday and 12:30PM Sunday, the powwow grounds are busy from about 10AM-10PM Saturday, and 11AM-5:30PM Sunday.

Any other questions can be answered by one of our many powwow volunteers.

Aaniin (Hello) Food Vendors,

The Chippewas of Rama First Nation (CRFN) is committed to holding safe and healthy events. As such, the following code, which has been consolidated from the *Health Protection and Promotion Act, Reg. 562 Food Premises* as well as available summaries and best practices shall be strictly abided by. Unless indicated otherwise, the following bullets are “must do’s”. Please initial the box beside each section and sign the last page to indicate a complete understanding. Non-compliant vendors can and will be shut down and/or removed from our events without refund.



Keeping Cold Food Cold

- I Use mechanical refrigeration or coolers with sufficient ice to maintain food at **4°C (40°F)** or cooler.
- I place thermometers in all cooling units.
- I cool foods quickly by separating them into smaller portions or by using shallow containers when possible.

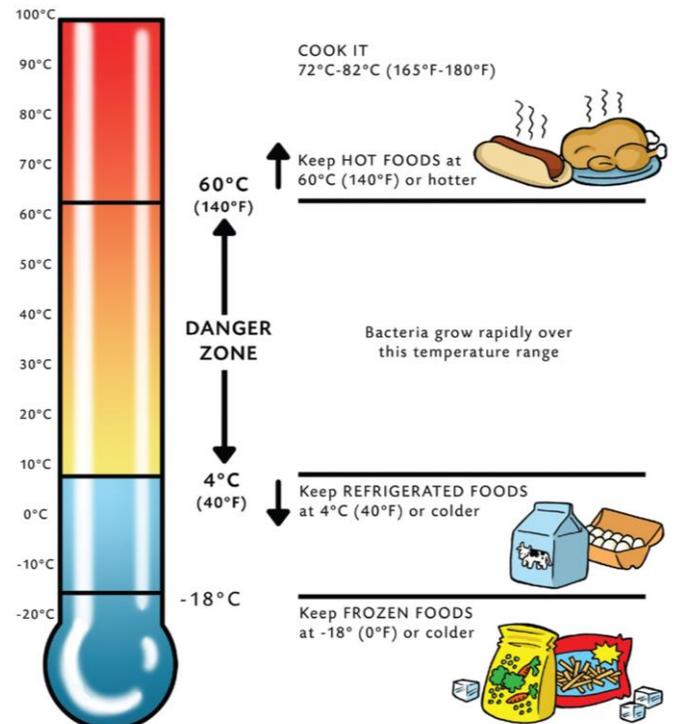
Cooking

- I use precooked products where possible.
- I use a probe thermometer to check that the following internal cooking temperatures are achieved:
 - Whole poultry 82°C (180°F)
 - Poultry pieces / ground poultry 74°C (165°F)
 - Pork/pork products 71°C (160°F)
 - Ground meat other than poultry 71°C (160°F)
 - Fish 70°C (158°F)
 - Eggs 63°C (145°F)
 - Food mixtures 74°C (165°F)
 - Other hazardous foods* 70°C (158°F)

Keeping Hot Food Hot and Reheating

- I use ovens, stoves, BBOs, slow cookers, steam tables, or any other unit that can keep hazardous foods* hot at **60°C (140°F)** or warmer.
- I only use blankets or insulated containers for holding for short periods of time.
- I reheat foods to their original cooking temperature, except for whole poultry — I reheat it to 74°C (165°F). I do not use steam tables or slow cookers for reheating.

Temperature Danger Zone



Hand Washing & Personal Hygiene

- ☑ I ensure that the food preparation area has sinks with hot and cold running water, or
- ☑ If my booth is temporary, I will use a container with potable water (i.e. coffee urn, insulated thermos) and a valve that drains into a waste container.
- ☑ I have access to liquid soap, paper towels and a garbage can.
- ☑ I only use hand sanitizer where hands will not become visibly soiled
 - Not to be used when handling raw meats, cutting/chopping, etc.
- ☑ I ensure that people do not work when ill.



Potable Water Supply

- ☑ I use a safe water supply for food preparation/processing, hand washing and dishwashing.
- ☑ Prior to use, I clean and sanitize containers used for transporting potable water.
- ☑ If I intend to use water from a private water system other than that provided for this event, I will consult with CRFN.

Cross Contamination

- ☑ I cover food to protect it from flies, sneezing, dust, etc.
- ☑ I store food off of the ground a minimum of 6 inches unless it is in a suitable covered container with a lid higher than 6 inches from the ground.
- ☑ I store raw and/or hazardous food* separately from cooked and ready-to-eat foods.
- ☑ I store similar foods together.
 - I do not store meat with fruits and/or vegetables.
- ☑ I ensure that work surfaces and utensils can be cleaned and sanitized in a manner to prevent cross contamination of food contact surfaces as often as necessary.
 - ☑ I avoid direct hand contact with food where possible.
 - ☑ I do not store chemicals and/or cleaning products in close proximity to foods and/or serving ware.
- ☑ I use paper towels or a clean cloth to wipe surfaces.
 - To sanitize surfaces, I use sanitizer that's been pre-mixed in a labeled spray bottle (1/4 tsp. bleach per 2 cups of water).





Utensils and Dishwashing

- ☑ I ensure that there is access to dishwashing facilities, or
- ☑ I use single service utensils and stock multiple sets of multi-use utensils (tongs, scoops, etc.) to replace dirty or contaminated utensils when they cannot be cleaned and sanitized on the premises.



Transportation

- ☑ I transport food in covered, insulated containers or use blankets to keep hot foods hot (**above 60°C/140°F**) and cold foods cold (**below 4°C/40°F**).
- ☑ If possible, I use a refrigerated truck.
- ☑ I use thermometers to monitor food temperatures.



Food Sources

- ☑ I only use graded eggs, inspected meat, and pasteurized milk and apple cider.
- ☑ I never use food items or ingredients that are expired.

*Potentially Hazardous Foods:

- antipasto
- cakes/pastries with whipped cream, cheese, or cream fillings
- processed beans, including baked, refried and bean salad
- herb and flavoured oils
- cabbage rolls
- canned cured meats
- low acid canned vegetables (e.g., pH 4.6 beans, asparagus, beets, carrots, mushrooms, broccoli, peas)
- canned products containing meat, vegetables, soups, sauces, cheese
- chop suey
- creamed corn
- or any other foods or foods with ingredients, capable of supporting growth of infectious and/or toxicogenic microorganisms.
- dairy products (e.g., milk, cream cheese, yogurt)
- foods containing eggs as ingredients (e.g., custards, salads)
- fresh shell eggs (washed, graded, whole, uncracked, and refrigerated)
- pesto
- fish and shellfish
- garlic spreads, oils
- guacamole
- juice (fruit and vegetable)
- tofu
- perogies
- fresh or processed meat, sausages
- salsa and hummus



If I am serving any of these foods or any other foods that I am aware are potentially hazardous, I will be particularly mindful of the risks to my customers.

