

# Kev Nyab Xeeb Rau Zaub Mov Tom Qab Hluav Taws Kub Nyiab

## Food Safety After a Fire

### KEV UA HAUJ LWM TAU THIAB KEV PAB LI CAS OPERATION AND RESPONSE

#### Hmong

##### Kauj ruam yuav tau ua

1. Cia li tsum tsis txhob ua zaub mov lawm yog tias muaj kev phom sij rau txoj kev noj qab nyob zoo los sis yuav tsis muaj chaw zoo tso tej zaub mov kom nyab xeeb.
2. Yog tias tsim nyog, cia li qhia rau cov tswj hauv zos. Yam hluav taws me uas tsis tas qhia tawm yog cov uas tswj tau thiab tsis tsuas tej zaub mov.
3. Koom tes nrog cov tswj hauv zos seb yuav khaws yam twg cia thiab yuav muab yam twg pov tseg.
4. Tu thiab ntxuav tiv thaiv kev kab mob hauv lub lab ua noj.
5. Yog tias tsim nyog, mus txais kev pom zoo ua ntej rov qhib lab ua noj.

##### Kev phom sij ntawm cov zaub mov

Cov cua kub yaj tau tej thoob tso mov, thiab mus tsuas tau.

Cov pa ncho, cov khes mis kauj tua hluav taws thiab dej mus tsuas tau tej pob khoom ntim thiab mus ntag tau rau hauv cov hau kaw thoob tso khoom.

#### English

##### Steps to take

1. Stop operating immediately if a significant threat or danger to health exists or food safety cannot be assured.
2. Notify the regulatory authority if necessary. A non-reportable fire includes a small confined fire that does not contaminate food.
3. Work with the regulatory authority to determine what to keep and what to throw away.
4. Clean and sanitize the establishment.
5. If necessary, obtain regulatory authority approval before re-opening.

##### Food safety risks

Heat can damage containers, allowing contaminants to enter.

Smoke, fumes, fire extinguishing chemicals and pressurized water can penetrate packaging and get under container lids.

## Theem kub txias tsis zoo

Theem qhov kub txias uas cov kab mob npes taws lias huam tuaj zoo tshaj yog tau cov sij hawm/qhov kub txias (time/temperature control for safety food (TCS)) yog muab hu ua theem kub txias tsis zoo.

- Theem kub txias tsis zoo yog nyob nruab nrab 41° F thiab 135° F.
- Cia cov zaub mov kub nyob rau qhov kub thiab zaub mov txias nyob rau qhov txias. Yuav tsum nco ntsoov siv lub twj ntsuas qhov kub txias thaum kuaj seb cov zaub mov TCS nyob rau theem twg.

## Muab dab tsi pov tseg

- Cov zaub mov uas tsuas los sis zaub mov nyob hauv cov pob ntim khoom xws li thawv ntawv, nplooj yas npog, ntawv ci, ntawv, thiab tej thoob uas muaj hau khwb los sis hau xauv rau. Yog tias koj muaj cawv muag, tiv tauj koom haum tswj xyuas dej cawv thiab kev twv txiaj tswj xyuas dej cawv thiab kev twv txiaj (Alcohol and Gambling Enforcement Inspector) nyob hauv koj lub nras.
- Tej zaub mov nyob hauv tub yees thiab tub yees khov khoom. Tej zaum cov zaub mov no tsuas lawv vim tias cov qhov rooj kaw tsis yog cov qhov rooj siv cua kaw kom ntom (airtight).
- Cov dej khov nyob hauv tej thoob los sis lub tshuab ua dej khov.
- Txhua cov zaub mov TCS uas nyob rau theem kub txias tsis zoo ntau tshaj li 4 xaub moos., lb txhia zaub mov TCS yog nqaij, nqaij qaib, nqaij tsiaj hiav txwv, kua mis thiab qe.

## Temperature danger zone

The temperature range at which disease-causing bacteria grow best in time/temperature control for safety (TCS) food is called the temperature danger zone.

- Temperature danger zone is between 41°F and 135°F.
- Keep hot food hot and cold food cold. Always use a thermometer to check TCS food temperatures.

## What to throw away

- Exposed food or food stored in permeable packaging such as cardboard, plastic wrap, foil, paper, and in containers with lids or screw tops. If you serve alcohol, contact the [Alcohol and Gambling Enforcement Inspector](#) for your county.
- Food in refrigerators and freezers. This food may be contaminated since equipment door seals are not airtight.
- Ice in ice bins or ice makers.
- All TCS food that has been in the temperature danger zone for more than four hours., Some TCS foods are meat, poultry, seafood, milk and eggs.
- Single-service items (utensils, plastic plates, cups, etc.).
- Cans that are dented or rusty.
- All food and products that appear contaminated or damaged.

**When in doubt, throw it out.**

- Tej khoom siv ib zaug (diav rawg, phaj yas, khob, thiab lwm yam).
- Cov koos poom uas pluav los sis xeb lawm.
- Tagnrho tej zaub mov khoom noj uas zoo li twb tsuas los sis puas ntsoog tag lawm.

**Thaum tsis paub tseeb seb puas yuav khaws cia, ces xum pov tseg zoo dua.**

## Tu thiab ntxuav tiv thaiv kev kab mob

Tom qab hluav taws kub hnyiab tag, tu kom huv tej npoo rooj uas tsis muaj zaub mov chwv.

Ntxuav kom huv, yaug, thiab tu ntxiv kom tsis txhob muaj kab mob nyob rau tej npoo rooj ua zaub mov ua ntej koj rov qhib lab. Ua raws li tej kauj ruam hauv qab no:

1. Muab dej kub ntxuav nrog xaub npum. Qhov ntxuav no yuav ntxuav tawm tej dwj daim uas seem tom qab hluav taws kub tag.
2. Siv cov dej huv los yaug. Qhov yaug yuav pab tshem tawm tej kua tshuaj thiab npaj kom tiav los ntxuav tawm kab mob.
3. Siv tshuaj khes mis kauj los sis dej kub los tua kab mob.
  - Tshuaj khes mis kauj: yuav tsum siv raws li lub thawv tej lus qhia. Siv cov tshuaj tua kab mob muaj zog raws li qhia thiab raws li sij hawm tsim nyog.
  - Dej kub: rau cov dab ntxuav ub no, muab cov twj tais tsaus rau hauv cov dej ua kub txog 171° F los sis kub tshaj ntawd li 30 chib. Cov dab ntxuav ub no uas nws ntxuav twj tais nws tus

## Cleaning and sanitizing

After a fire, clean all non-food-contact surfaces of equipment.

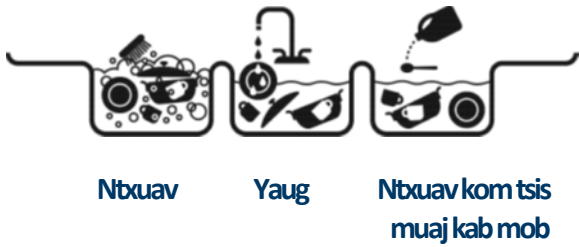
Thoroughly wash, rinse and sanitize food-contact surfaces of equipment before reopening. Follow these steps:

1. **Wash** with hot, soapy water. Washing removes contaminants left behind from the fire.
2. **Rinse** in clean water. Rinsing removes the detergents and prepares the surface for sanitizing.
3. **Sanitize** with chemicals or hot water.
  - Chemicals: always follow label instructions. Use the required sanitizer solution strength and contact time.
  - Hot water: for manual warewashing, soak equipment in water maintained at 171°F or higher for at least 30 seconds. For mechanical warewashing, water temperature and pressure requirements vary depending on the type of machine.

Equipment such as ice makers, beverage and syrup dispensing lines and water vending equipment may have special cleaning

kheej, cov dej kub thiab dej muaj zog yuav nyob raws nws hom tshuab.

Cov tshuab ua dej khov, tshuab tso dej qab zib thiab yas tso zib ntab thiab dej nyias kuj yuav muaj nyias li kev ntxuav tu tshwj xeeb thiab. Ua raws li tus tsim cov tshuab ntawd tej lus qhia txog kev tu ntxuav.



requirements. Follow the manufacturer's instructions.



## Ntaub Ntawv Pab Ntxiv (Resources)

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

[Alcohol and Gambling Enforcement Inspector \(https://dps.mn.gov/divisions/age/alcohol/Pages/inspectors.aspx\)](https://dps.mn.gov/divisions/age/alcohol/Pages/inspectors.aspx)

Minnesota Department of Health  
Food, Pools, and Lodging Services  
PO Box 64975  
St. Paul, MN 55164-0975  
651-201-4500  
[health.foodlodging@state.mn.us](mailto:health.foodlodging@state.mn.us)  
[www.health.state.mn.us](http://www.health.state.mn.us)

Minnesota Department of Agriculture  
Food and Feed Safety Division  
625 Robert Street N  
St. Paul, MN 55155-2538  
651-201-6027 or 1-800-697-AGRI  
[MDA.FFSD.Info@state.mn.us](mailto:MDA.FFSD.Info@state.mn.us)  
[www.mda.state.mn.us](http://www.mda.state.mn.us)

Lub 1 Hlis Xyoo 2019

JANUARY 2019

*Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 los sis 651-201-6000.*

*To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.*