

Koob Tsheej Potluck

Potluck Events

TEJ KEV TSIS TAS UA LAIS XEES LICENSE EXEMPTION REQUIREMENTS

Hmong

Ib lub potluck yog ib pluag mov uas txhua tus qhua koj lawv ib tais zaub mov tuaj rau sawv daws tau noj. Yuav tsis kom cov potluck ua daim lais xees yog tias:

- Cov neeg tuaj koom yog cov nqa lawv tej zaub mov tuaj noj.
- Cov zaub mov tsis yog ua hauv los sis nqa tuaj rau ib lub lab uas muaj lais xees chav ua mov noj.

Piv txwv

Cov piv txwv hauv qab no yuav pab koj txiav txim seb koj lub koob tsheej puas nij daim lais xees los tsis nij. Yog tias koj xav tau kev pab seb koj lub koob tsheej puas nij daim lais xees, tiv tauj lub koom haum ua lais xees nyob koj cheeb tsam. Yog xav nrhiav lub koom haum nyob koj cheeb tsam, mus xyuas lub vas sab ua [Lais xees \(Licensing\)](#).

English

A potluck is a meal at which each guest brings food that is shared with others. Potluck events are exempt from licensing requirements if:

- Food is brought by the people attending.
- Food is not prepared in or brought into a licensed food establishment kitchen at the site of the potluck.

Examples

The following examples may help you determine if your event is exempt from licensing. If you need help to determine if your event is exempt from licensing requirements, contact the licensing agency in your area. To find the agency in your area, see the [Licensing](#) website.

YOG TIAS	CES
b lub PTA tom tsev kawm ntauv xav ua ib lub potluck rau cov niam txiv. Cov tsev neeg no nqa khoom noj zaub mov tuaj rau sawv daws tau noj. Lub tsev kawm ntauv mam li yuav ntaub siv thiab dej haus. Siv chav noj mov hauv lub tsev kawm ntawv, tiam sis tsis siv chav ua mov noj hauv lub tsev kawm rau lub potluck.	QHOV NO yog ib lub koob tsheej potluck UAS TSIS TAS NIJ UA DAIM LAIS XEES vim cov zaub mov yog nqa tuaj rau sawv daws noj thiab tsis muab tso rau hauv chav ua mov noj. Cov tsev kawm ntawv yuav npaj ua ib lub potluck tau yog tias lawv tsis siv chav ua mov noj hauv lub tsev kawm ntawv los ua qhov chaw ua potluck.
b pab pawg caij tsheb maus taus qhauj tias lawv xav ua ib lub potluck. Daim ntauv qhauj ntawd nquas hu kom tib neeg nqa nqaij qaib (ua siav tom tsev los sis yuav tom khw) thiab ib tais zaub los rau sawv daws tau noj. Tus tswj lub koob tsheej ntawd mam li pub dej haus, ncuav qab zib noj thiab diav rawg tau siv.	QHOV NO yog ib lub koob tsheej potluck UAS TSIS TAS NIJ UA DAIM LAIS XEES vim cov zaub mov yog nqa tuaj rau sawv daws noj thiab tsis muab tso rau hauv chav ua mov noj.
Ib pab pawg 4-H qhauj tias lawv xav ua ib pluag mov lutefisk (cov neeg Scandinavian nyiam noj). Tag nrho cov zaub mov yuav ua rau tom ib lub tsev sib zeem tau.	QHOV NO yog ib lub koob tsheej potluck UAS TSIS TAS NIJ UA DAIM LAIS XEES vim cov zaub mov yog nqa tuaj rau sawv daws noj thiab tsis muab tso rau hauv chav ua mov noj.
Ib pab pawg ua kis las hockey qhauj tias lawv xav ua ib lub koob tsheej rau tom ib lub lab ua mov noj. Tagnrho cov zaub mov kub yuav muab ua rau tom lub lab ua noj chav ua mov noj.	Qhov no TSIS YOG ib lub koob tsheej potluck thiab THIAB YUAV NIJ MUAJ DAIM LAIS XEES vim nws siv ib lub lab ua mov noj los npaj ua nws cov zaub mov.

Kev xyuam xim txog zaub mov pib ntawm koj

IF	THEN
A school PTA plans a potluck for parents. Families bring food to share. The school provides paper supplies and beverages. Food is served in the school cafeteria, but the kitchen is not used at all for the potluck.	This IS a potluck event and is EXEMPT FROM LICENSING because the food is shared and is not brought into the licensed kitchen. Schools may sponsor a potluck if the school kitchen is not used in any manner for the potluck.
A local motorcycle club publicly advertises a potluck. The ad asks people to bring a chicken (cooked at home or purchased from a store) and a side dish to share. Event organizers will provide beverages, desserts and paper supplies.	This IS a potluck event and is EXEMPT FROM LICENSING because the food, beverages and supplies are shared by the attendees.
A 4-H club publicly advertises a lutefisk dinner. All of the food will be prepared at a local social club.	This IS NOT a potluck event and REQUIRES A LICENSE because the food provided was not brought by the attendees.
A youth hockey club publicly advertises an event at a local restaurant. All of the hot food will be held hot in the licensed restaurant's ovens.	This IS NOT a potluck event and REQUIRES A LICENSE because it uses the kitchen of a licensed food establishment.

Food safety starts with you

- Tsis txhob mus kov los sis npaj ua zaub mov noj yog tias koj mob ntuav los sis mob raws plab.
- Yuav tej khoom ua noj - xws li nqaij - los ntawm ib lub tsev muag nqaij uas nyab xeeb xws li khw muag khoom noj los sis khw muag zaub.
- Siv plaub kauj ruam hauv qab no thiaj li pab xyuam xim txog zaub mov - tu kom huv, ua kom siav, muab cais tawm thiab cia kom txias.

Tu kom huv

- Nquag ntxuav tes thiab so tej npoo rooj.
- Ua raws li tej kauj ruam ntxuav tes uas xyuam xim.
- Ntxuav, yaug, ntxuav kom tua kab mob thiab muag tej diav rawg tso tawm koj qhuav dej.

Muab cais tawm

- Cais tawm tej nqaij nyoos, nqaij qaib thiab tej kua ntawm cov nqaij no kom tsis txhob mus tsuas tau cov zaub mov siav noj tau lawm.
- Siv cov diav rawg tshiab yog tias yuav daus ib hom mov tshiab.
- Ntxuav tes tom qab mus kov raug nqaij nyoos thiab nqaij qaib.

Ua kom siav

- Nco ntsoov ua zaub mov noj kom raws qhov kub txias uas nyab xeeb.
- Rov rhaub tej zaub mov noj kom sai.
- Cia cov zaub mov kub nyob rau qhov kub.

- Do not handle or prepare food if you have vomiting or diarrhea.
- Buy ingredients – especially meats – from a safe source such as a grocery store or farmers’ market.
- Keep food safe by following 4 simple steps – clean, cook, separate and chill.

Clean

- Wash hands and surfaces often.
- Follow safe handwashing steps.
- Wash, rinse, sanitize and air dry all utensils.

Separate

- Keep raw meat, poultry, and their juices away from ready-to-eat food.
- Use clean utensils with each new food.
- Wash hands after touching raw meat and poultry.

Cook

- Always cook food to safe temperatures.
- Reheat food quickly.
- Keep hot food hot.

Ua kom txias

- Muab zaub mov tso rau tub yees kiag tam sid.
- Muab tej zaub mov tso rau tej thoob tso zaub mov me kom cov zaub mov thiaj li txias sai.
- Cia cov zaub mov txias nyob rau qhov txias.

Chill

- Refrigerate food right away.
- Cool food quickly in small containers.
- Keep cold food cold.

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)

[Clean & Separate Keeping Food Safe at Home \(www.health.state.mn.us/people/foodsafety/clean/index.html\)](http://www.health.state.mn.us/people/foodsafety/clean/index.html)

[Cook & Chill Keeping Food Safe and Home \(www.health.state.mn.us/people/foodsafety/cook/index.html\)](http://www.health.state.mn.us/people/foodsafety/cook/index.html)

[Cooking Safely for a Crowd \(extension.umn.edu/preserving-and-preparing/cooking-safely-crowd\)](http://extension.umn.edu/preserving-and-preparing/cooking-safely-crowd)

[Licensing \(www.health.state.mn.us/communities/environment/food/license/index.html\)](http://www.health.state.mn.us/communities/environment/food/license/index.html)

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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.