

Kev Saib Xyuas Zaub Mov Sij Hawm Fais Fab Tuag

Food Safety During a Power Outage

YUAV UA LI CAS

OPERATION AND RESPONSE

Hmong

Kauj ruam

1. Tsum tsis txhob qhib lab ua noj lawm yog tias muaj kev phom sij rau txoj kev noj qab nyob zoo los sis muab tsis tau zaub mov cia kom zoo noj.
2. Teev tseg sij hawm fais fab pib tuag thiab tuag ntev npaum cas.
3. Kuaj thiab teev tseg cov sij hawm tswj/theem kub txias rau tej zaub mov (TCS) rau lub sij hawm fais fab tuag.
4. Siv cov sij hawm thiab theem kub txias koj teev tseg los ntsuas seb tej zaub mov TCS nyob rau theem kub txias tsis zoo ntev npaum cas.
5. Muab sib piv rau cov txheem lus txog tuav zaub mov kub txias nyob rau hauv [Conference for Food Protection - Emergency Action Plan for Retail Food Establishments](#) seb yuav muab yam khoom noj twg pov tseg. Tiv tauj koj tus tswj xyuas (inspector) yog koj xav tau kev pab.

Theem kub txias tsis zoo

Theem kub txias uas cov kab mob npes taws lias huaj tuaj hauv cov zaub mov TCS yog muab hu tias theem kub txias tsis zoo (temperature danger zone).

- Theem kub txias tsis zoo yog nyob nruab nrab 41°F thiab 135°F.

English

Steps to take

1. Stop operating immediately if a significant threat or danger to health exists or food safety cannot be assured.
2. Record the start time and length of the power outage.
3. Check and record temperatures of time/temperature control for safety (TCS) food regularly during the power outage.
4. Use your temperature and time record to calculate how long TCS food was in the temperature danger zone.
5. Compare your record to the guidelines for hot and cold holding in the [Conference for Food Protection – Emergency Action Plan for Retail Food Establishments](#) to determine what to throw away. Contact your inspector for help.

Temperature danger zone

The temperature range at which disease-causing bacteria grow best in TCS food is called the temperature danger zone.

- Temperature danger zone is between 41°F and 135°F.

- Cia cov zaub mov kub nyob rau qhovkub thiab cov zaub mov txias kom nws nyob rau qhov txias. Yuav tsum siv lub ntsuas qhov kub txias txhua lub sij hawm koj kuaj tej zaub mov TCS seb nyob rau theem twg.

Kev xyuam xim txog zaub mov noj

Kaw tej tub yees thiab tej txee txias khov thaum tsis kuaj theem kub txias ntawm tej zaub mov TCS.

Muab cov dej khov los tso rau tej tub yees thiab txee txias khov los pab tswj cov zaub mov TCS kom nyob rau 41° F los sis hauv qab theem ntawd thiab cia tej zaub mov khov nyob rau qhov khov.

Tsis txob muab tej zaub mov kub tso rau hauv tub yees los sis txee txias khov. Yog koj ua li no ces yuav ua rau cov cua nyob hauv lub tub yees nce siab.

Yog xav kom zaub mov txias ces muab lawv faib rau tej seem tsawg thiab tso rau tej tais dej khov.

Siv tej tais tso kom zaub kuv uas siv cua kub los tswj tej zaub mov kom nyob rau qhov kub 135° F los sis siab tshaj ntawd.

- Keep hot food hot and cold food cold. Always use a thermometer to check TCS food temperatures.

Food safety tips

Keep refrigerator and freezer doors closed when not checking TCS food temperatures.

Place ice or dry ice in refrigerators and freezers to help keep TCS food at or below 41°F and frozen food in a frozen state.

Do not add hot food to refrigerators or freezers. This will raise the internal air temperature.

Use ice or ice baths to rapidly cool small batches of food.

Use non-power sources of heat, such as chafing dishes with canned heat to maintain hot TCS food at 135°F or above.

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)

[Conference for Food Protection Emergency Action Plan for Retail Food Establishments \(PDF\) \(www.foodprotect.org/media/guide/Emergency%20Action%20Plan%20for%20Retail%20food%20Est.pdf\)](http://www.foodprotect.org/media/guide/Emergency%20Action%20Plan%20for%20Retail%20food%20Est.pdf)

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
www.health.state.mn.us

LUB 1 HLIS XYOO 2019

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

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
Minnesota Department of Agriculture
www.mda.state.mn.us

JANUARY 2019

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