

Adeegsiga Badqabka leh ee Mashiinka Saladka Dugsiyada

Safe Use of Salad Bars in Schools

Somali

Qalabka

Qalabka sida mashiinka saladka iyo waaskada cunto diyaarinta waa in ay nadaafadooda ogolaadaan barnaamijka shahaadada ee aqoonsiga ka haysta Machadka Heerarka Qaran ee Maraykanka (ANSI) ee qalabka adeegga cuntada.

Mashiinkaaga saladka, waxaad adeegsan kartaa midkood:

- Qaybta farsamo ahaan loo talaagadeeyo si aad qaboow ugu hayso xakamaynta heerkulka badqabka cuntada (TCS) heerka 41°F ama kasii hoos.

AMA

- Bandhiga aan talaagada ku jirin, aadna u adeegsato Waqti ku Xakamaynta si loo fayo-dhowro Caafimaadka Dadwaynaha (TPHC) ee cuntada TCS.

Waaskada lagu diyaarsho cuntada ayaa loo baahan yahay dhaqista miraha iyo khudaarta ceeriinka ah si meesha looga saaro ciidda iyo sunta kale kahor intaan la jarin, la diyaarin, ama la bixin.

Miraha iyo khudaarta lasoo iibsado ee ay horay u dhaqeen warshadii soo diyaarisay ayaa ah kuwo u diyaarsan in la cuno.

Kahortag xanuun cuntada ka dhasha

Farxalka ayaa ah qaabka keliya ee ugu haboon ee kahortaga faafida bakteeriyada

English

Equipment

Equipment such as salad bars and food preparation sinks must be certified for sanitation by an American National Standards Institute (ANSI) accredited certification program for food service equipment.

For your salad bar, you may use either a:

- Mechanically refrigerated unit to maintain cold time/temperature control for safety food (TCS) at 41°F or below.

OR

- Non-refrigerated display unit, and use time as public health control (TPHC) for TCS food.

A food preparation sink is required for washing raw fruits and vegetables to remove soil and other contaminants before cutting, preparing, or serving.

Fruits and vegetables purchased pre-washed by the manufacturer are ready-to-eat.

Preventing foodborne illness

Handwashing is the single most effective means of preventing the spread of bacteria and viruses, which can cause foodborne illness.

iyo fayraska keeni kara cudur cuntada ka dhasha.

Qofka masuuliyada leh (PIC) waa inuu xaqiijiyaa in:

- Shaqaalaha iyo ardaydu ay ka hortagaan jeermiska cuntada bisil uga yimaada gacmahooda qaawan.
- Cuntada ku jirta mashiinka saladka waxaa jeermiska ka ilaaliya difaacyada cuntada, baakadaynta, maacuunta ama qaababka kale ee waxtarka leh sida in si joogto ah loo badalo maacuunta.
- Shaqaalaha loo tababaray habraacyada badqabka shaqada ayaa si joogto ah u kormeeraaya heerkulka iyo waqtiga cuntada ama raacaaya isticmaalka TPHC.
- Ardayda ku laabta mashiinka saladka waxaa loo sheegayaa inay adeegsadaan istiraashooyinka miiska oo nadiif ah.

Waqti ku Xakamaynta si loo fayo-dhowro Caafimaadka Dadwaynaha (TPHC)

Dugsiyadu waa inay qoraan ayna raacaan habraaca TPHC haddii ay adeegsanayaan qaybta qaboojiyaha cuntada bandhiga ee cuntada TCS.

Shurruudaha

- Xili hore sii qor habraacyada oo si joogto ah ugu isticmaal xarunta cuntada. U diyaari habraacyada si uu kormeerahaagu u akhriyo.
- Si sax ah u qabooji cuntada haddii la diyaarshay, la karshay, talaagadana la gashay kahor adeegsiga TPHC.

The person in charge (PIC) must ensure that:

- Employees and students prevent cross-contamination of ready-to-eat food from bare hands.
- Food on the salad bar is protected from contamination by food guards, packaging, utensils or other effective means such as frequently changing utensils.
- Employees trained in safe operating procedures routinely monitor food temperatures and times or follow requirements for using TPHC.
- Students who make return trips to the salad bar are informed to use clean tableware.

Time as public health control

Schools must write and follow a procedure for TPHC if using a non-refrigerated display unit for TCS food.

Requirements

- Write procedures in advance and maintain them in the food establishment. Have the procedures available for your inspector to review.
- Properly cool food if prepared, cooked, and refrigerated before using TPHC.
- Mark food containers with the time food must be cooked, served or discarded.
- Cook, serve or discard food within the maximum time marked on the container

- Ku astee qasacyada cuntada xiliyada ay qasabka tahay in cuntada la karsho, dadka la siiyo ama la daadsho.
- Ku kari, ku bixi ama ku daadi cuntada waqtiga ugu badan ee lagu cayimay astaanta qasaca marka laga saaro xakamynta heerkulka:
 - Cuntada kulul (135°F ama ka badan) waxaa la hayn karaa ilaa afar saacadood kadib marka laga saaro xakamaynta heerkulka.
 - Cuntada qaboow (41°F ama ka hoose) waxaa la hayn karaa ilaa afar saacadood kadib marka laga saaro xakamaynta heerkulka haddii aan heerkulka kormeer lagu wadin.
 - Cuntada qaboow (41°F ama ka hoose) waxaa la hayn karaa ilaa lix saacadood kadib marka laga saaro xakamaynta heerkulka haddii aan heerkulka kormeer lagu hayo uusana marna ka badan 70°F.
- Marka TPHC la bilaabo, haku celin cuntada qaybta xakamaynta heerkulka.
- Iska tuur cuntada ku jirta qasacyada aan calaamadaysnayn ama aan sida saxda ah loo calaamadin.

Habraacyada qoran

Habraacyadaadu waa inay qeexaan sida aad kormeerka ugu samayn doonto, u calaamadayn doonto, una daadin doonto cuntada aad hayso adoo adeegsanaaya TPHC. Cuntada la diyaarsho, la karsho, kadibna talaagada la gasho kahor intaan la isticmaalin TPHC, habraacyadaadu waa inay sidoo kale qeexaan sida aad u buuxinayso shuruudaha qaboojinta amaanka ah.

once removed from temperature control:

- Hot food (135°F or above) can be held up to four hours after it is removed from temperature control.
- Cold food (41°F or below) can be held up to four hours after it is removed from temperature control if the temperature is not monitored.
- Cold food (41°F or below) can be held up to six hours after it is removed from temperature control if the temperature is monitored and never rises above 70°F.
- Once TPHC begins, do not return food to temperature control.
- Discard food in unmarked or improperly marked containers.

Written procedures

Your procedures must describe how you will monitor, mark, and dispose of food held using TPHC. For food prepared, cooked, and refrigerated prior to using TPHC, your procedures must also describe how you will meet safe cooling requirements.

Contact your inspector for help developing procedures that comply with TPHC requirements.

*La xariir kormeerahaaga si uu kaaga
caawiyo abuurista habraacyo waafaqsan
shuruudaha TPHC.*

Macluumaadka (Resources)

Minnesota Department of Health Food Business Safety
(<http://www.health.state.mn.us/foodbizsafety>)

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

JANAAYO 2019

Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 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
www.mda.state.mn.us

JANUARY 2019

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