

Cov Lus Qhia Txog Kev Tsim Tsa Lub Tsheb Ua Mov Noj, Rooj Laub Muag Khoom Noj Raws Caij Nyoog Txawb Ib Ntus Thiab Tas Mus Li

Mobile Food Unit, Seasonal Temporary Food Stand, and Seasonal Permanent Food Stand Construction Guide

TEJ ZAUB MOV, POOL, THIAB TSEV XAUJ PW

FOOD, POOLS, AND LODGING SERVICES

Lub 1 Hlis Xyoo 2019

JANUARY 2019

**Cov Lus Qhia Txog Kev Tsim Tsa Lub Tsheb Ua Mov Noj, Rooj Laub Muag Khoom Noj
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**Mobile Food Unit, Seasonal Temporary Food Stand, and Seasonal Permanent Food
Stand Construction Guide**

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*Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500.
To obtain this information in a different format, call: 651-201-4500.*

Cov Ntsiab Lus

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Hmong

Lub Hom Phiaj

Phau ntawv no yuav pab tej tug los sis ib pab pawg twg ua ntaub ntawv xa mus rau Minnesota Department of Health (MDH) los tsim tsa ib lub tsheb ua mov noj (mobile food unit (MFU)), rooj laub ua mov noj raws caij nyoog ib ntus (seasonal temporary food (STF) stand), thiab rooj laub ua mov noj raws caij nyoog tas li (seasonal permanent food (SPF) stand). Tej txheem lus ntawm kev tsim tsa, khoom twj siv, thiab tej txheem lus tsim tsa ib lub lab muaj nyob hauv phau ntawv Minnesota txoj cai ua zaub mov noj ([Minnesota Food Code](http://www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) (www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html)).

Nyob hauv Minnesota, muaj ntau lub koom haum nyias ua nyias lais xees rau tej rooj laub MFU, STF, thiab SPFs. Lub lab ua noj hom zaub dabtsi thiab qhib lab rau qhov twg mam li txiav txim seb lub koom haum twg yuav yog lub los ua daim lais xees thiab ntsuas lub hom phiaj rau lub lab. Yog xav paub seb lub koom haum twg yog lub lav ua lais xees, mus xyuas MDH lub vej xaij ua [Lais xees \(Licensing\)](http://www.health.state.mn.us/communities/environment/food/license/index.html) (www.health.state.mn.us/communities/environment/food/license/index.html) los sis hu MDH ntawm 651-201-4500.

MDH yuav tsis ntsuas hom phiaj los sis tej lais xees ntawm cov tsheb ua mov noj thiab rooj laub ua khoom noj raws caij nyoog ib ntus uas tsis teem sij hawm ua koob tsheej los sis ua zaub mov nyob hauv tej cheeb tsam uas MDH tswj.

Cov lus txhais

Tsheb Ua Mov Noj

English

Purpose

This guide will help individuals or groups submit mobile food unit (MFU), seasonal temporary food (STF) stand, and seasonal permanent food (SPF) stand plans to the Minnesota Department of Health (MDH). Construction, equipment, and physical facility standards outlined in this guide are [Minnesota Food Code](http://www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) (www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) minimum requirements.

In Minnesota, different agencies license MFU, STF, and SPFs. The menu and location of operation determine which agency is responsible for plan review, licensing and inspection. To find out which agency is responsible, visit the MDH [Licensing](http://www.health.state.mn.us/communities/environment/food/license/index.html) (www.health.state.mn.us/communities/environment/food/license/index.html) website or call MDH at 651-201-4500.

MDH does not review plans or license mobile food units and seasonal temporary food stands that do not have scheduled events or areas of operation in MDH jurisdictions.

Definitions

Mobile food unit

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"Ib lub tsheb ua mov noj" (mobile food unit (MFU)) yog ib lub rooj laub muag khoom noj thiab dej haus uas nruab nyob hauv ib lub tsheb, los ntawm:

(1) lub rooj laub nruab cav rau los sis muab ua trailer, tsis qhib dhau 21 hnub rau ib lub xyoos twg thiab ib qho chaw twg, los sis tsis pub qhib dhau 21 hnub rau ib qho chaw twg yam tsis tau kev tso cai los ntawm cov tswj thaj tsam ntawd raws nyob hauv txoj cai Minnesota Rules, part 4626.0020, subpart 70; los sis

(2) qhib raws ib daim lais xees hauv qab txheem cai tshooj 157 los sis 28A rau thaj chaw uas muaj lab uas yog tib tug tswv los sis tib lub lab, thiab yeej muab lub rooj laub tshem tau yam tsis tas muab txo los sis thauj mus rau lwm qhov chaw. – Minnesota Statutes, section 157.15, subdivision 9

Laub Muag Khoom Noj Raws Caij Nyoog Ib Ntus

"Ib lub laub muag khoom noj raws caij nyoog ib ntus" (seasonal temporary food stand (STF)) yog ib lub rooj laug muag khoom noj thiab dej haus uas yuav tsum tau muab txo thiab muab txav mus chaw rau chaw. Yuav tsis pub lub rooj laub STF muag dhau tshaj 21 hnub rau ib lub xyoos twg ntawm ib qhov chaw twg, tshwj tsis yog ua raws li nyob txheem cai paragraph (b).

(b) Yeej pub ib lub laub muag khoom noj raws caij nyoog ib ntus qhib ntau tshaj 21 hnub rau ib lub xyoos twg los tau yog tias tau kev tso cai los ntawm cov tsoom fwv tswj thaj tsam ntawd, raws li muaj nyob hauv txheem cai Minnesota Rules, part 4626.0020, subpart 70, uas muaj cai tswj tej laub muag khoom noj ib ntus. – Minnesota Statutes, section 157.15, subdivision 13

"Mobile food unit" means a food and beverage service establishment that is a vehicle mounted unit, either:

(1) motorized or trailered, operating no more than 21 days annually at any one place, or operating more than 21 days annually at any one place with the approval of the regulatory authority as defined in Minnesota Rules, part 4626.0020, subpart 70; or

(2) operated in conjunction with a permanent business licensed under chapter 157 or chapter 28A at the site of the permanent business by the same individual or company, and readily movable, without disassembling, for transport to another location. – Minnesota Statutes, section 157.15, subdivision 9

Seasonal temporary food stand

"Seasonal temporary food stand" means a food and beverage service establishment that is a food stand which is disassembled and moved from location to location, but which operates for no more than 21 days annually at any one location, except as provided in paragraph (b).

(b) A seasonal temporary food stand may operate for more than 21 days annually at any one place with the approval of the regulatory authority, as defined in Minnesota Rules, part 4626.0020, subpart 70, that has jurisdiction over the seasonal temporary food stand. – Minnesota Statutes, section 157.15, subdivision 13

Laub Muag Khoom Noj Raws Caij Nyooog Permanent

"Ib lub laub muag khoom noj raws caij nyooog permanent" (seasonal permanent food stand (SPF) yog ib lug rooj laub muag khoom noj dej haus, uas qhib tsis pub dhau 21 hnuv rau ib lub xyoo twg. - Minnesota Statutes, section 157.15, subdivision 12a.

Kev txwv

Tej chaw tau kev pom zoo yuav khoom noj

Tej rooj muag khoom noj MFU, STF, thiab SPF yuav tsum tsis txhob siv los sis muag tej zaub mov noj uas ua los tom tsev. Txhua cov chaw rau khoom noj thiab chaw npaj ua zaub mov noj yuav tsum nyob hauv lub rooj muag khoom noj MFU, STF, SPF, los sis nyob hauv ib lub lab ua mov noj uas muaj daim lais xees. Txhua cov zaub mov yuav los ua noj hauv lub lab yuav tsum los ntawm [Tej Chaw Tau Kev Pom Zoo Yuav Khoom Noj \(PDF\) \(www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf).

Cia lwm tus ua zaub mov rau tej koob tsheej

Kev npaj, tej chaw rau khoom, kev thauj khoom, thiab pub zaub mov noj rau ntau tus neeg tom tej koob tsheej uas cia tej khw noj mov ua zaub mov tuaj (cater) yuav haj yam muaj kev phom sij ntawm cov zaub mov. Qhov chaw coj zaub mov mus rau (catering operation) yuav tsum tsis pub cov rooj ua mov noj MFU, STF, los sis SPF yog tus los ua, tshwj tsis yog tau kev pom zoo los ntawm cov tsoom fwv tswj hauv zos thiab kev cob qhia uas zoo los txawb thiab zoo ua noj

Seasonal permanent food stand

"Seasonal permanent food stand" means a food and beverage service establishment which is a permanent food service stand or building, but which operates no more than 21 days annually. - Minnesota Statutes, section 157.15, subdivision 12a.

Restrictions

Approved Source

MFU, STF, and SPF must not use or serve food that was stored or prepared in a private home. All food storage and preparation must occur in the MFU, STF, SPF, or in a licensed food establishment. All food must come from [Approved Sources for Food Products \(PDF\) \(www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf).

Catering

Preparing, storing, transporting, and serving large volumes of food at catered events presents increased food safety risks. Catering operations cannot be conducted from MFU, STF or SPF unless approved by the regulatory authority and adequate provision is made for safe storage and handling of the large volume of foods associated with catered events.

rau ntau tus neeg ntawm tej koob tsheej ntawd.

Kev Xa Hom Phiaj thiab Kev Ntsuas

Yuav tsum xa tej hom phiaj mus rau MDH li ntawm 30 hnuv ua ntej pib tsim tsa, hloov kho tshiab, los sis hloov ib lub tsheb rooj laub twg mus ua ib lub MFU, STF, los sis SPF. Yog tias koj pib tsim tsa ua ntej koj tau kev pom zoo, MDH kuj yuav hais kom koj tsum yog tias tej koj ua tsis mus raws cai.

Thov hu rau MDH ntawm 651-201-4500 yog tias koj muaj lus nug seb koj lub rooj laub muag khoom noj MFU, STF los sis SPF puas ntsuas lub hom phiaj.

Txheej txheem ntsuas hom phiaj

Xa koj daim [Ntaub Ntawv Thov Ntsuas Hom Phiaj](http://www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf) (www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf), nrog rau txhua yam ntaub ntawv ntiv thiab them tus nqi tsim nyog tuaj rau :

Chaw Nyob Xa Ntawv	Txoj Kev Ntawm Chaw Nyob
Minnesota Department of Health Food, Pools, and Lodging Services – Plan Review P.O. Box 64975 St. Paul, MN 55164-0975	Minnesota Department of Health Orville L. Freeman Building 625 Robert Street North St. Paul, MN 55155

Tsim tsa tshiab los sis hloov kho

1. Cov ntaub ntawv ntsuas hom phiaj no yuav pib ntsuas raws li neeg xa tuaj ib daim zuj zus mus. Xa nrog tagrho tej ntaub ntawv uas sau nyob hauv ntu Cov Ntsiab Lus Yuav Tsum Muaj Nyob Hauv

Plan Submittal and Review

Plans must be submitted to MDH at least 30 days before beginning construction, remodeling, or conversion of an existing structure to a MFU, STF or SPF. If you begin work before plans are approved, MDH may order work to stop when it determines work may lead to noncompliance.

Please contact MDH at 651-201-4500 if you have questions about whether a plan review is needed for your MFU, STF or SPF.

Plan review process

Submit your [Plan Review Application](http://www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf) (www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf), all required information and appropriate fee to:

Mailing Address	Street Address
Minnesota Department of Health Food, Pools, and Lodging Services – Plan Review P.O. Box 64975 St. Paul, MN 55164-0975	Minnesota Department of Health Orville L. Freeman Building 625 Robert Street North St. Paul, MN 55155

New construction or remodeling

1. Plan review applications are reviewed in the order they are received. Submit all required information listed in the Required Plan Contents section of this

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Phau Hom Phiaj hauv phau ntawv no. Yog tias koj cov ntaub ntawv tsis muaj txhij, yuav siv sij hawm ntev dua los ua kom tiav.

2. Tus ntsuas koj phau hom phiaj mam li qhia koj seb hnuv pib ntsuas yog hnuv twg, thiab mam li tiv tauj koj los nug txog tej ntaub ntawv tsis muaj tiav los sis ntaub ntawv ntxiv.
3. Thaum ntsuas tag, mam li xa ib tsab ntawv tuaj qhia rau koj tias pom zoo raws li koj cov hom phiaj lawm.
4. Tos me ntsis tom qab koj txais daim ntawv pom zoo ua ntej koj pib ua.

Nyob rau tej txhia, MDH kuj yuav tso cai muaj daim lais xees ua ntej yam tsis ntsuas hom phiaj ua lub rooj muag khoom noj MFU, STF, los sis SPF yog tias lub lab ntawd twb muaj lais xees los ntawm MDA los sis cov koom haum tau kev pom zoo los ntawm MDH-los sis MDA lawm. Tiam sis, yuav tsum tau kuaj ntsuas ua ntej seb lub rooj muag khoom noj MFU, STF, los sis SPF puas ua raws li cov cai ntawm Minnesota thiab lwm cov kev cai.

Thov hu rau MDH ntawm 651-201-4500 yog tias koj muaj lus nug seb koj lub rooj laub muag khoom noj MFU, STF los sis SPF puas ntsuas lub hom phiaj.

Tej ntsiab lus yuav tsum muaj nyob hauv phau hom phiaj

Ua tib zoo muaj tagrho cov nyob hauv qab no thaum koj ua ntaub ntawv ntsuas hom phiaj yuav qhib lab li cas thiab them tus nqi ntsuas.

- Daim menu qhia seb yuav ua pes tsawg yam zaub mov noj.
- Piav qhia txog lub lab seb yuav muaj chaw txawb khoom noj npaum li cas, yuav npaj

guide. If your application is incomplete, the review process may take longer.

2. Your plan reviewer will notify you when review starts, and will contact you to request any missing or additional information.
3. When review is complete, you will receive a letter approving your plans.
4. Wait to begin your project until after plans are approved.

In some circumstances, MDH can issue a license without a plan submittal and review for MFU, STF or SPF if the establishment has previously been licensed by MDA or MDH- or MDA-delegated agency. However, an inspection is required to determine if the MFU, STF or SPF is in compliance with Minnesota statutes and rules, and other applicable regulations.

Please contact MDH at 651-201-4500 if you have questions about whether a plan review is needed for your MFU, STF or SPF.

Required plan contents

Make sure to include all the following when you submit your completed plan review application and the required fees.

- The intended menu.
- A description of the proposed project including the anticipated volume of food to be stored, prepared, sold or served.
- Easily readable layout drawn to scale indicating the location of all equipment

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zaub mov li cas, yuav muab muag los sis
tso tawm muag li cas.

- Muab sau thiab kos cov duab kom yooj yim nyeem tau txog tagrho tej twj siv (twj siv ua zaub mov noj, lub nqus pa ntawm qhov cub, tub yees, tej rooj npaj ua zaub mov, tej dab ntxuav tes, tej dab ua peb kem, thiab lub dab ntxuav zaub mov).
- Tej khoom uas ua tiav lawm los dho rau plag tsev, vuas luaj pua tsev tom ntug, phab ntsa, thiab qab thab.
- Tej khoom yuav npaj siv uas muaj nws hom, tus tsim hom khoom ntawd, thiab seb tus nab npawb los rau yog li cas (model number).
- Tus tsim ua khoom ntawd daim ntawv qhia meej meej ib qho zuj zus rau cov khoom siv tshiab.
- Tej duab kos txog tej txe rau khoom thiab rooj luj khoom, thiab yuav kho rooj lub khoom kom zoo tiav li cas (countertop finsih).
- Lub rhaub dej kub loj li cas, thiab cov dej tshiab thiab thoob tuav tej dej uas siv tag.
- Seb cov dej los qhov twg los (los ntawm ib lub koom haum me los sis hauv zos) los rau koj lub rooj MFU, STF, los sis SPF. Sau tus nab npawb qhia txog tej dej nyob hauv av yog tias los ntawm cov koom haum me tso dej siv.
- Seb yuav muab tej dej siv tag pov tseg rau twg (los ntawm koom haum me los sis hauv zos) rau koj lub rooj MFU, STF, los sis SPF.
Lub SPF muaj daim ntawv pov thawj ntxiv nrog qhia tias ua raws txoj cai tu dej tawm thiab tso dej tawm.

(e.g., cooking equipment, ventilation hood, refrigerators, food prep counters, handwashing sink(s), three-compartment sink, and food prep sink).

- Finish materials for floors, base coves, walls, and ceilings.
- Proposed equipment list that includes types, manufacturers and model numbers.
- Manufacturer's specification sheets for new equipment.
- Counters and cabinetry shop drawings, indicating cabinet construction, and countertop finish.
- Size of water heater, and fresh water and wastewater holding tanks.
- The source of water (private or public) for your MFU, STF or SPF. Include unique well number for private systems.
- The method of sewage disposal (public or private) for your MFU, STF or SPF. SPF include individual sewage treatment system certificate of compliance for individual sewage disposal systems.
- A copy of the zoning approval or building permit from the local unit of government for SPF.

Additional information may be requested during the plan review process to allow for a thorough review. For further information, please visit the MDH [Plan Review \(www.health.state.mn.us/communities/environment/food/license/planreview.html\)](http://www.health.state.mn.us/communities/environment/food/license/planreview.html) website, or contact MDH at 651-201-4500.

- Ib daim ntawv luam tso cai ua tsev los ntawm cov tsoom fwv hauv zos rau lub rooj SPF.

Kuj tseem yuav nug txog ntaub ntawv ntiv thaum sij hawm ntsuas koj cov ntaub ntawv hom phiaj qhib lab kom thiaj ntsuas kom tob. Yog xav paub ntiv, thov mus xyuas MDH lub vej xaij [Kev Ntsuas Hom Phiaj \(www.health.state.mn.us/communities/environment/food/license/planreview.html\)](http://www.health.state.mn.us/communities/environment/food/license/planreview.html) los sis hu MDH ntawm 651-201-4500.

Kev muab lais xees thiab kev tshuaj ntsuam ua ntej ua tau hauj lwm

Thaum kev tsim tsa koj lub lab twb ze qhov yuav tiav lawm, ua raws li cov kuaj ruam no:

1. Tso npe ua daim lais xees.

Tiv tauj cov neeg ua hauj lwm hauv MDH uas muab sau nyob hauv koj phau hom phiaj los mus ua ntawv lais xees. Xa cov ntaub ntawv ua lais xees tiav thiab them tus nqi ua ntej hu neeg tuaj tshuaj lub lab ua ntej qhib tau. **Tus nqi ntsuas hom phiaj yuav txawv ntawm tus nqi ua daim lais xees.**

2. Hu neeg tuaj kuaj koj rooj MFU, STF, los sis SPF.

Hu rau cov neeg ua hauj lwm hauv MDH 14 hnuv ua ntej los mus teem ib lub sijham tshuaj xyuas koj lub rooj laub ua ntej koj pib qhib. Coj lub rooj laub MFU los sis STF mus rau ib lub koom haum tau kev pom zoo los ntawm MDH los sis ib thaj chaw hauv zos rau hnuv tshuaj xyuas koj lub rooj laub ua ntej koj pib qhib tau. Yuav tsis pub cov neeg ua hauj lwm hauv MDH mus tshuaj xyuas rooj laub tom ib tus twg lub vaj lub tse. Cov

Licensing and preoperational inspections

Once your project is near completion, follow these steps:

1. Apply for license.

Contact MDH staff listed on your plan review approval letter to request a license application. Submit the completed license application and required license fee. **The license fee is separate from the plan review fee.**

2. Have your MFU, STF or SPF inspected.

Contact MDH 14 days before the first event to schedule a preoperational inspection. Bring the MFU or STF to an agreed MDH office or public location for the preoperational inspection. MDH staff cannot conduct inspections at a private residence. Have all equipment present, correctly installed and operational.

3. Post the license in the MFU, STF or SPF.

After a successful preoperational inspection, MDH will issue a license. Prominently post, the original license in the MFU, STF or SPF at all times. The license is valid for one year and must be renewed annually.

twj siv yeej muaj nyob, dhos yog thiab
yeej ua hauj lwm tau.

3. Muab daim lais xees tso tawm hauv lub rooj laub MFU, STF, lossi SPF.

Tom qab dhau tej kev kuaj lub rooj laub
tag, MDH mam li muab lais xees rau
koj. Tso tawm daim lais xees hauv lub
rooj laub MFU, STF, los sis SPF rau txhua
lub sij hawm. Daim lais xees zoo siv kom
txwm ib xyos ces tom qab ntawd yuav
tsum ua dua tshiab txhua xyoo.

Ntaub Ntawv Txog Tej Twj

Sau qhia meej meej ib qho zuj zus yuav siv tej
twj no ua dabtsi raws li sau nyob hauv phau
hom phiaj qhib rooj laub ua zaub mov
muag. Daim menu thiab kev npaj ua noj yuav
qhia tawm tau tias yuav xav siv yam twj
twg. Tej kev ua noj uas siv sij hawm ntev mam
tiav kuj yuav xav tau tej khoom twj siv uas
tshwj xeeb.

Kev tsim txuas khoom siv

Tej txhia khoom twj siv yuav tsum muaj
ntawv pov thawj tiv thaiv kev mob nkeeg los
ntawm American National Standards Institute
(ANSI) rau tej khoom siv xws li:

- Lub dab ntxuav tais diav
- Twj txuas khoom uas nws ua nws tus
kheej
- Tej tub yees tshwj tsis yog cov thoo rau
khoom uas yooj yim muab khoom los sis
cov tub yees khov khoom
- Cov tub yees khov uas taug kev nkag mus
tau
- Cov dab tso zaub mov kom sov

General Equipment Information

Include specifications, proposed locations
and intended use for all new and used
equipment in submitted plan. Menu and food
processes determine the type of equipment
required. Complex food processes may
require additional or specialized equipment.

Equipment design and construction

Some equipment must be certified or
classified for sanitation by an American
National Standards Institute (ANSI)
accredited certification program for food
service equipment and includes:

- Manual warewashing sinks
- Mechanical warewashing equipment
- Mechanical refrigeration units except for
reach-in or chest freezers
- Walk-in freezers
- Food hot-holding equipment
- Cooking equipment, except for
microwave ovens and toasters

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- Tej twj siv ua zaub mov noj, tshwj tsis yog cov rhaub mov thiab cov twj ci nplem
- Tej tshuab ua dej khov
- Cov tshuab hlais
- Cov tshuab ua ngaij mos thiab zom ngaij
- Tej npoo rooj ua zaub mov xws li dab ntxuav ub no los ua mov noj

Yog tias ib tshuab twj siv twg tsis muaj ntawv pov thawj tiv thaiv kev mob nkeeg los ntawm ANSI, ces lub tshuab twj ntawd yuav tsum:

- Tsim los siv hauv lag luam xwb.
- Ruaj, du lug, thiab yooj yim tu.
- Muab rho tu tau yooj yim.
- Muaj tej npoo rooj ua zaub mov uas tsis muaj kuab lom neeg (toxic).

Tej koom haum uas muaj qhov txheej xwm tau kev pom zoo thiab raug cai los ntawm ANSI

Pab Pawg Muab Ntawv Pov Thawj	Lub Cim
NSF International (NSF)	
Intertek Cim tias "ETL Sanitation."	
Underwriters Laboratory (UL) Cim tias "Classified UL EPH."	

- Ice machines
- Mechanical slicers
- Mechanical tenderizers and grinders
- Food preparation surfaces including sinks used for food preparation

If there is no certification or classification for sanitation by an ANSI accredited certification program for a piece of equipment, the equipment must:

- Be designed for commercial use.
- Be durable, smooth, and easily cleanable.
- Be readily accessible for cleaning.
- Have food-contact surfaces that are not toxic.

Most common ANSI accredited certification programs

Certifying Group	Mark
NSF International (NSF)	
Intertek Marked "ETL Sanitation."	
Underwriters Laboratory (UL) Marked "Classified UL EPH."	
Canadian Standards Association (CSA) Marked "CSA Sanitation to NSF/ANSI."	

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Canadian Standards Association (CSA) Cim tias "CSA Sanitation to NSF/ANSI."	
Baking Industry Sanitation Standards Committee (BISSC) Cim tias "Certified BISSC."	

Baking Industry Sanitation Standards Committee (BISSC) Marked "Certified BISSC."	
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Pes tsawg lub twj siv thiab qhov ntim tau

Sau txog seb lub rooj laub MFU, STF, thiab
SPF yam twj uas siv ntawd puas ua noj tau,
cia kom txias tau, rov rhaub dua, puas dim pa
tau thiab puas tuav tau tej khoom noj kom
kub txias tau. Dhos thiab siv lub twj yam li siv
tsim nyog.

Tej lub sij hawm uas yuav tsum muaj tej twj
tshwj xeeb yog:

- Yuav tsis pub siv cov thooob tso khoom
kom txias (picnic coolers) tshwj tsis yog
tso tej koos poom dej haus uas tsis tas
tswj sij hawm/tswj theem kub txias rau
cov zaub mov (TCS).
- Tej tiv thaiv zaub mov, cov tub tso khoom
saib los sis lwm yam kev los tiv thaiv zaub
mov kom txhob tsuas thaum muab tso
tawm saib

Chaw txawb yam khoom siv thiab txuas yam khoom siv

Nrhiav los sis txuas cov twj zoo kom yooj yim
tu ib puas ncig thiab kom tsis txhob sib kis
kab mob ntawm tej zaub mov.

Yog tias tsis zoo txav lub twj, mus lo rau lub
phab ntsa ntawd los sis txhob ceg rau. Tej twj
uas siv rau ntawm rooj yuav tsum muaj ceg
txhob kom siab li 4 inch.

Equipment numbers and capacities

Provide mechanical equipment that meets
the cooking, cooling, re-heating, ventilation,
and hot and cold holding needs of the MFU,
STF and SPF. Install and use equipment as
intended by the manufacturer.

Some common circumstances with special
equipment requirements include:

- Picnic coolers may not be used for food
storage except for bottled and canned
beverages that are not time/temperature
control for safety (TCS) food.
- Food guards, display cases or other
effective means must be provided to
protect unpackaged food from
contamination while on display.

Equipment locations and installation

Locate or install equipment so that food and
food-contact surfaces are not exposed to
contamination and the areas around and
beneath the equipment are accessible for
cleaning.

If equipment is not easily moveable, seal it to
the surface or mount it on legs. Four-inch
legs are required for table-mounted

Tej twj siv uas tsis tau kev pom zoo

Piv txwv ntawm tej twj uas nqhuag tso rau hauv phau hom phiaj tiam sis **tsis tau kev pom zoo** yog:

- Cov ntoos uas tsis tau tiav
- Cov qhov cub ci nqaij tom tsev/crock pots
- Tej thoob tso zaub mov uas galvanized
- Tej tais iav
- Cov npluav tha xim
- Tej diav ntoos
- Tej rooj noj mov yas
- Tus laum qhov (drills)
- Cov thoob yas tsis yog ntim zaub mov
- Tej thoob tso dej kom txias (tubing los sis beverage cold plates)

Lub dab ntxuav ub no

Sau txog hom dab ntxuav ub no, qhov chaw yuav npaj muab txawb thiab siv cov dab li cas.

Cov dab ntxuav tes

Yuav tsum muaj cov dab ntxuav tes ntawm rooj txe los sis cia nws sawv nws. Txuas cov dab ntxuav tes uas yooj yim rau cov neeg ua hauj lwm uas:

- Npaj ua zaub mov tso dej los sis muab zaub mov dej pov tseg.
- Ntxuav ub no.
- Siv chav dej.

equipment; six-inch legs are required for floor-mounted equipment.

Unapproved equipment

Examples of equipment that are frequently submitted but **not approved** include:

- Unfinished wood
- Household roasters/crock pots
- Galvanized food storage containers
- Enamelware
- Paintbrushes
- Wooden spoons
- Plastic tables
- Drills
- Non-food grade plastic containers
- Tubing or beverage cold plates in contact with stored ice

Sinks

Include specifications, proposed locations and intended use for all sinks.

Handwashing sinks

Provide at least one handwashing sink, either free standing or installed into an approved counter. Locate handwashing sinks to provide easy access for all employees who are:

- Preparing or dispensing food and beverages
- Conducting warewashing
- Using the toilet room

Txhua lub dab ntxuav tes yuav tsum muaj dej sov los sis txias txaus ntxuav tes li 15 chib ntawm tus kais dej sib koom ua ke. Ib tus kais dej uas maj mam kaw nws tus kheej los sis lub ntswj dej tawm ntau npaum cas yuav tsum tso dej tawm li 15 chib yam tsis tas yuav rov muab taws dua.

Cov dab ntxuav tes nyob hauv rooj laub MFU thiab SPF yuav tsum muab txuas dhos nkaus rau hauv. Tsis tas yuav muab cov dab ntxuav tes dhos rau hauv rooj laub STF. Yuav muaj ib lub dab ntxuav tes yam siv kotaw tsuj txawb ntawd uas tus kais dej siv cov dej nyob hauv ntawm taub dej los tau.

MDH kuj kom koj muab tej ntaub tiv thaiv kom dej txhob txaws tuaj txuas rau ntawm lub dab ntxuav tes kom thiaj li tsis kis mob tau rau zaub mov, tej twj tais uas twb ntxuav tas lawm, thiab tej khoom siv uas siv ib zaug xwb.

Lub dab ntxuav tais diav

Muaj ib lub dab uas muaj peb kem. Cov kem dab no yuav tsum yog los ntawm tib qho xwb. Yuav tsum muaj cov dab ntxuav tes ntawm rooj txee MFU los sis cia nws sawv nws. Cov dab ntxuav tes nyob hauv rooj laub MFU thiab SPF yuav tsum muab txuas dhos nkaus rau hauv. Cov dab ntxuav tes uas txawb tso rau ntawd siv tau rau rooj laub STF.

Cov dab ntxuav tias diav hauv SPF yuav tsum muaj tsawg kawg los peb kem thiab yuav tsum muaj daim phiaj tso dej tawm rau ob tog tibi. Cov kem dab no yuav tsum yog los ntawm tib qho xwb. Tsis pub koj dhos cov phiaj tso dej tawm kom thiaj li ua raws li qhov no hais. Kuj yuav kom muaj tej chaw rau diav rawg los sis rooj noj mov rau cov siv tag thiab cov tsis tau siv.

Each handwashing sink must be equipped to provide water under pressure at a temperature to allow handwashing for at least 15 seconds through a mixing valve or combination faucet. A self-closing, slow-closing, or metering faucet must provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Handwashing sinks in MFU and SPF must be permanently installed. Handwashing sinks in STF may be portable with water delivered under pressure or by gravity with a faucet or spigot that provides hands-free flow of water.

MDH may require splashguards on handwashing sinks to limit contamination of food, clean equipment and utensils, and single-service and single-use articles.

Manual warewashing sink

Provide a sink with at least three compartments. All compartments must be part of the same piece of equipment. Warewashing sinks in MFU may be either free standing or installed into an approved counter. Warewashing sinks in MFU and SPF must be permanently installed. Portable warewashing sinks are allowed in STF.

Warewashing sinks in SPF must include at least three compartments and drainboards on each end. All compartments and the drainboards must be part of the same piece of equipment. You cannot attach drainboards to meet this requirement. Utensil racks or tables may be required for storing all dirty and clean equipment and utensils.

Sink compartments must be large enough to allow immersion of the largest piece of

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Cov kem hauv lub ntxuav tais diav yuav tsum loj txaus ntxuav yam khoom siv los sis twj tais uas loj tshaj plaws. Yog tias cov khoom twj tais loj dhau tsis txaus ntxuav hauv lub dab ces yuav tsum tau siv lwm yam los ntxuav.

Ib txhia khoom twj siv yuav tsum muaj ntawv pov thawj tiv thaiv kev mob nkeeg los ntawm American National Standards Institute (ANSI).

Lub dab ua zaub mov

Muaj ib lub dab npaj ua zaub mov yog tias phau menu muaj ib yam khoom noj uas yuav tau muab ntxuav los sis tso kom yam hauv ib lub dab.

Cov dab npaj ua zaub mov yuav tsum muaj ntawv pov thawj tiv thaiv kev mob nkeeg los ntawm American National Standards Institute (ANSI).

Tej dab ntxuav ub no yuav tsum muaj li cas

Daim duab hauv qab no yuav piav qhia txog cov dab ntxuav ua no uas yuav tsum muaj nyob hauv cov rooj laub MFU, STF, thiab SPF. **Yuav tsum muaj** cov dab ntxuav tes thiab dab ntxuav ub no tas mus li. Tsis tas yuav muaj tej dab siv los npaj ua zaub mov los yeej tau.

equipment and utensils. If equipment or utensils are too large for the warewashing sink, alternative manual warewashing equipment must be used.

Manual warewashing sinks must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Food preparation sink

Provide a designated food preparation sink if the proposed menu includes a food product that requires washing or thawing in a sink.

Food preparation sinks must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Summary of sink requirements

The following table summarizes the sink requirements for MFU, STF, and SPFs. Handwashing and warewashing sinks are **always required**. Food preparation sinks may or may not be required.

Type of Sink	Mobile Food Unit (Water must be under pressure)	Seasonal Temporary Food Stand	Seasonal Permanent Food Stand (Water must be under pressure)
Handwashing Sink(s)	Permanently installed	May be portable (water under pressure or by gravity)	Permanently installed

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Hom Dab Ntxuav	Tsheb Ua Mov Noj (Cov dej siv yuav tsum los tom taub tso dej (under pressure))	Laub Muag Khoom Noj Raws Caij Nyoog ib ntus	Laub Muag Khoom Noj Raws Caij Nyoog Permanent (Cov dej siv yuav tsum los tom taub tso dej)	Warewashin g Sink	Permanently installed (free standing or installed in counter)	May be portable	Permanently installed (must include integrally attached drainboards at each end)
Cov Dab Ntxuav Tes	Muab txuas dhos rau hauv	Yuav muab tshem tawm txawb twg los tau (cov dej siv yuav tsum los tom taub tso dej los sis ntawm lub zog rub (gravity))	Muab txuas dhos rau hauv	Food Preparation Sink	Permanently installed	May be portable	Permanently installed
Lub Dab Ntxuav Ub No	Muab txuas dhos rau hauv (tso txawb nws saww nws los sis txuas dhos rau ntawm rooj tsee)	Yuav muab tshem tawm txawb twg los tau	Muab txuas dhos rau hauv (yuav tsum muaj cov phiaj tso dej tawm rau ob tog tibs)				
Lub Dab Npaj Ua Zaub Mov	Muab txuas dhos rau hauv	Yuav muab tshem tawm txawb twg los tau	Muab txuas dhos rau hauv				

Kev Nqus Lim Pa

Sau qhia meej tias hom twg thiab yuav npaj muab tso rau qhov chaw los lim pa uas sau nyob hauv phau hom phiaj. Tsim txuas thiab dhos kev lim nqus pa raws li cov txheem lus hauv [Minnesota Rules, chapter 1346](http://www.revisor.mn.gov/rules/1346/) (www.revisor.mn.gov/rules/1346/), Minnesota mechanical and fuel gas code. [Minnesota Rules, part 1346.0507](http://www.revisor.mn.gov/rules/1346.0507/) (www.revisor.mn.gov/rules/1346.0507/) muaj ntaub ntawv qhia txog tej yam kev cai rau lub qhov cub ua mov noj hauv tej khw ua mov li cas.

Tej twj ntawm lub nqus pa ntawm qhov cub yuav tsum loj txaus los cug cov roj los sis hws kom tsis txhob tsuas rau tej phab ntsa thiab

Ventilation Systems

Include specifications and proposed locations for ventilation hoods in submitted plans. Design and install ventilation systems according to [Minnesota Rules, chapter 1346](http://www.revisor.mn.gov/rules/1346/) (www.revisor.mn.gov/rules/1346/), Minnesota mechanical and fuel gas code. [Minnesota Rules, part 1346.0507](http://www.revisor.mn.gov/rules/1346.0507/) (www.revisor.mn.gov/rules/1346.0507/) provides commercial kitchen hood requirements for some equipment.

Ventilation hood systems and devices must be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. Adequate ventilation and make-up air is required for

qab thab. Yuav tsum muaj lub nqus pa ntawm qhov cub thiab ntiv cua kom txaus es thiaj li tsis ua kom chav ua noj vom vom, muaj hws, tsw lwj tsw phem, thiab tsis txhob ncho pa dhau.

Tsim lub nqus lim pa los sug roj los sis nqus hws kom tsis txhob txeej los sis ntws mus rau zaub mov, khoom twj siv, diav rawg, phab ntsa, qab thab, ntaub, thiab tej khoom siv ib zaug. Cov ntaub lim roj uas siv nyob hauv lub nqus pa ntawm qhov cub los sis lwj yam twj los siv sug roj yuav tsum tsim los kom yooj yim hloov tau thiab/los sis dhos dua lub tshiaib yog tias tsis yog lub uas tshem tawm coj los ntxuav.

Rooj Luj Khoom, Txee Rau Khoom thiab Rooj Noj Mov

Sau qhia meej seb yog hom twg, qhov chaw twg uas npaj tias yuav muab txawb thiab yuav npaj siv li cas rau tagrho tej tub txee thiab cov tub txee uas cia rau cov neeg yuav khoom siv raws li nyob hauv koj phau hom phiaj.

Tej npoo rooj uas zaub mov chww

Ib qho npoo rooj uas zaub mov chww yog yam uas cia ib yam twj los sis diav rawg chww kiag cov zaub mov. Tej rooj uas zaub mov chww kuj yog ntawm npoo twj los sis diav rawg uas zaub mov ntws los sis ntug, xws li lub thoob tso khoom kom txias.

Yuav tsis pub siv cov rooj uas siv yas los meem pua los sis yog yas los ua lub rooj npaj ua mov noj.

Cov rooj npaj ua zaub mov yuav tsum muaj ntawv pov thawj tiv thaiv kev mob nkeeg los ntawm American National Standards Institute (ANSI).

equipment that produces excessive steam, condensation, vapors, obnoxious or disagreeable odors, smoke and fumes.

Design ventilation systems to prevent grease or condensation from draining or dripping onto food, equipment, utensils, walls, ceiling, linens and single-service articles. Grease filters used in an exhaust ventilation hood or other grease extracting equipment must be designed to be readily removable for cleaning and/or replacing if not designed to be cleaned in place.

Counters, Cabinetry and Tables

Include specifications, proposed locations and intended uses for all tables, counters, cabinetry and customer self-service areas in submitted plans.

Food-contact surfaces

A food-contact surface is a surface of equipment or utensil that directly contacts food. Food-contact surface also includes a surface of equipment or utensil from which food may drain, drip or splash, such as an interior of a reach-in cooler.

Plastic laminate surfaces or plastic tables are not acceptable as food preparation surfaces.

Food-contact surfaces must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Tej npoo rooj uas zaub mov chwv yuav tsum:

- Nyab xeeb siv tau
- Ruaj khov, ua puas tsis tau thiab tsis muaj peev xwm nqus tau kua
- Yeej tuab txaus thiab thev taus qhov muab ntxuav mus ntxuav los
- Lub rooj yeej du lug thiab tu tau yooj yim
- Cov hlau yuav tsis txawj puas zuj zus, yuav tsis txawj dam, tawg tau, khawb tau, khij tau, tig ntseev, thiab lwj tsis tau

Piv txwv tej yam uas ua lub npoo rooj npaj ua zaub mov tau kev pom zoo:

- Tsuav, hlais los sis sib xyaw zaub mov nyoos
- Siv tau tej twj los ua mov noj xws li ci, kib, tiaj tiaj, los sis qhov cub ci nqaij
- Ua tej xaav vem (sandwich) noj los sis xav lav

Tej npoo rooj uas tsis chwv zaub mov

Tej npoo uas tsis muaj zaub mov chwv yog xws li lub rooj uas txiav ntoo ua rooj tog. Tej npoo rooj uas tsis chwv zaub mov yuav tsum siv tej khoom txuas lub rooj ntawd kom tsis txawj xeb, tsis nqus kua, thiab tu dug kom thiaj thev taus cov dej txaws, zaub mov ncuag rau los sis lwm yam kua uas tsuas rau.

Tej npoo rooj uas tsis chwv zaub mov yuav tsum tsis txhob muaj tej laj rooj uas tsis tsim nyog thiab tej xib pleb thiab yooj yim tu thiab tswj taus.

Cov rooj no yuav yog muab yas los meem pua siv los tau los sis siv tej npoo rooj uas ntub dej tau los npaj ua zaub mov. Tsis pub siv tej txiag ntoo los npaj ua zaub mov noj. Cov rooj tsee uas seem (cutouts) yuav tsum yog tus

Food-contact surfaces must be:

- Safe
- Durable, corrosion-resistant and nonabsorbent
- Sufficient in weight and thickness to withstand repeated warewashing
- Finished to have smooth, easily cleanable surface
- Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition

Examples of activities requiring approved food-contact surfaces include:

- Chopping, cutting or mixing raw foods
- Cooking foods using equipment such as grills, deep fryers, flat tops, or ovens
- Assembling foods such as sandwiches or salads

Non-food-contact surfaces

A non-food contact surface is a surface of equipment that does not directly contact food, such as surfaces of millwork and cabinetry. Non-food-contact surfaces of equipment that are exposed to splash, spillage, other food soiling or that require frequent cleaning must be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Non-food-contact surfaces must be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and maintenance.

Non-food-contact counters and cabinets can be plastic laminate or other nonabsorbent material. Unfinished wood is not allowed. All cutouts must be sealed by the manufacturer or countertop installer because it prevents

txiav daim rooj seem ntawd yog tus txuas lub txe ntawd kom thiaj li tsis muaj dej nkag tau mus rau lub rooj ntoo tiag daim phiaj (counter los sis cabinet).Tsis pub siv cob tub uas haus paus khoob lug.

Tsuas pub siv tej hlau stainless steel, yas pua, los sis lwm cov npoo rooj uas ntub dej tsis tau rau tej txhia khoom twj tais xwb.

Piv txwv tej cheeb tsam uas tsis muaj zaub mov chww yog:

- Cheeb tsam ua dej haus xws li tso kas fes, los sis tshuab tso dej qab zib haus
- Lub rooj rau khoom tso zaub mov kom qab uas cov neeg yuav khoom nws tso nws tau
- Kev them nyiaj los sis chaw auv dawm khoom noj tom npos los sis chaw tos

Plag tsev, Phab ntsa thiab Qab thab

Sau txog yuav siv tej khoom li cas los dhos tej plag tsev, phab ntsa thiab qab thab uas muaj nyob hauv phau hom phiaj.Cov plag tsev, phab ntsa thiab qab thab yuav tsum du lug, tsis ntub dej tau, ruaj khov thiab tu yooj yim.

Ua ntej yuav xaiv ib yam plag tsev, phab ntsa, thiab qab thab twg los tsim tsa tsev, tus tswv thiab tus muaj tswv yim tsim yuav tsum ua tib npaj tej qauv tsev thiab ua raws li cov hauv qab no:

- Yuav siv ua dabtsi thiab hom twg
- Hom av thiab yuav tu li cas
- Tej npoo rooj no yuav kav ntev npaum cas

Plag tsev

Xaiv thiab dhos thiab npoo plag tsev uas zoo rau koj lub rooj laub MFU, STF, los sis SPF.Ua

water damage to the interior of the counter or cabinet. Cabinets with enclosed hollow bases are prohibited.

Stainless steel, laminated top, or other equivalent nonabsorbent surfaces are allowed for some types of equipment.

Examples of areas with non-food contact surfaces include:

- Beverage service areas for beverage dispensers such as espresso or coffee machines, or pop dispensers
- Customer self-service areas such as condiment display stations
- Cashier or ordering areas at bar or wait stations

Floors, Walls and Ceilings

Include proposed finish materials for all floor, wall and ceiling surfaces in submitted plans. Provide smooth, nonabsorbent, durable and easily cleanable floors, walls and ceilings.

Prior to selecting floor, wall and ceiling surfaces, owners, design professionals, and others involved in preparing the plans should consider the following factors:

- Type and amount of use
- Type of soil and cleaning methods
- Life span of the surface

Floors

Select and install flooring surfaces that meet the needs of your MFU, STF or SPF. Follow all manufacturer's recommendations.

raws li tus tsim tej yam khoom ntawd tej lus qhia.

Thaum muab lub rooj laub STF thiab SPF tso saum daim av zeb (asphalt los sis concrete) uas qaij tso dej tawm tau ces tsis tas ua ib daim tiag hauv qab plag tsev los txuas dhos ntxiv lawm.

Tiam sis thaum muab lub rooj laub STF thiab SPF tso saum cov nyom, av los sis xuab zeb, yuav tsum muab txiag los sis ntaub los pua los sis lwm yam los pua kom thiaj li tsis ncho hmoov av thiab tsis ntub av nkos. Tej daim lev pua tsev thiab txiag siv los pua kev kom taug mus dhau yuav tsum yog tsim los kom yooj yim tshem tawm tau thiab tu tau yooj yim.

Phab ntsa thiab Qab thab

Xaiv thiab dhos tej pab ntsa tsev thiab qab thab uas zoo rau koj lub rooj laub MFU, STF, los sis SPF. Cov phab ntsa thiab qab thab yuav tsum du lug, ruaj khov, tsis ntub tau dej, thiab yooj yim tu kom huv.

Tiv thaiv cov phab ntsa thiab qab thab ntawm lub rooj ua noj SEFS kom nag los tshav kub tsis tau thiab cua ntsawj hmoov av thiab xuab zeb los tsis cuag.

Cov chaw hauj lwm xws li hluav taws xob, roj thiab dej

Sau qhia txog tej dej siv los qhov twg, lub rhaub dej nyob twg, yuav muab cov dej siv tag pov tseg twg, thiab lwm yam hauj lwm siv raws li sau hauv phau hom phiaj. Muaj hluav taws xob dej siv nyob hauv koj lub rooj laub MFU, STF, thiab SPF.

Tsev tuav dej siv

When operating STF and SPF on machine-laid asphalt or concrete that is sloped to drain an additional flooring surface is not required.

When operating STF and SPF on grass, dirt or gravel, provide a surface such as mats, removable platforms, duckboards or other suitable approved materials that control dust and mud. Mats and duckboards must be designed to be removable and easily cleanable.

Walls and ceilings

Select and install wall and ceiling surfaces that meet the needs of your MFU, STF or SPF. Wall and ceiling surfaces must be smooth, durable, nonabsorbent, and easily cleanable.

Provide wall and ceiling surfaces for STF and SPF that protect the interior of the stand from the weather and windblown dust and debris.

Utilities

Include specific information for water supply, water heaters, sewage disposal system, and other utilities in submitted plans. Provide utilities to meet the needs of your MFU, STF and SPF.

Water supply

Qhia seb cov dej siv rau koj lub rooj laub MFU, STF, thiab SPF los qhov twg los raws muaj nyob hauv koj phau hom phiaj.

Yuav tsum muaj tej dej huv thiab txaus siv los rau koj lub rooj laub. Tej dej siv rau hauv koj lub lab yuav tsum los ntawm tsev tuav dej siv uas ua raws li cov txheem lus hauv Minnesota Rules, [chapter 4720](http://www.revisor.mn.gov/rules/4720/) (www.revisor.mn.gov/rules/4720/), Public Water Supplies; thiab [chapter 4725](http://www.revisor.mn.gov/rules/4725/) (www.revisor.mn.gov/rules/4725/), Wells and Borings.

Ib tus sawv cev hauv Minnesota Department of Health mam li tuaj xyuas seb cov dej koj siv hauv koj lub lab puas ua raws li daim ntawv lais xees uas raug rau koj lub lab.

Yuav tsum tiv thiav qhov ceg dej me me (water inlet) kom tsis txhob tsuas thiab tsis pub coj mus dhos rau kais dej uas haus tsis tau. Cov hlua raj dej uas cug dej los siv ua zaub mov yuav tsum yog hom zoo thiab muaj lub twj cheem kom tej dej tsis huv txhob nkag los tau. Tsis pub siv tej hlua raj dej ywg tom vaj.

Dej haus thiab thoob rau dej siv tag, thiab lub taub rhaub dej kub

Cov taub rau dej haus yuav tsum yog tsim los tuav kom tau tej dej haus tau, tu tau yooj yim, loj txaus siv raws li lub lag luam xaj thiab lub taub yeej zoo siv hauv tej chaw ua noj (food-grade non-toxic).

Lub taub tuav cov dej siv tag yuav tsum loj tshaj lub taub tuav dej haus siv li ntawm 15 feem pua. Cov tsheb ua mov noj MFU yuav tsum muaj ob lub taub no tibs, ib lub taub tuav dej huv thiab taub tuav dej siv tag.

Lub taub rhaub dej kub yuav tsum loj txaus siv raws li lub lab luam xaj.

Identify the source of the water for your MFU, STF and SPF in submitted plans.

A safe and adequate supply of water must be provided to meet the needs of your food establishment. Water for your establishment must be obtained from a municipal water supply or a water supply that meets the requirements of Minnesota Rules, [chapter 4720](http://www.revisor.mn.gov/rules/4720/) (www.revisor.mn.gov/rules/4720/), Public Water Supplies; and [chapter 4725](http://www.revisor.mn.gov/rules/4725/) (www.revisor.mn.gov/rules/4725/), Wells and Borings.

A representative from the Minnesota Department of Health may conduct an onsite evaluation of your water supply prior to licensing your establishment.

The water inlet must be protected from contamination and be designed to prevent attachment of a non-potable service connection. Hoses used to obtain water must be of food grade quality and be provided with an approved backflow preventer. Garden hoses are not allowed.

Drinking water and wastewater holding tanks, and water heaters

Drinking water tanks must be designed for holding potable water, be easily cleanable, of sufficient capacity to meet the needs of the operation and constructed of an approved food grade non-toxic material.

A wastewater, or grey water, holding tank must be provided which is sized 15 percent larger in capacity than the water supply tank. MFU must have wastewater and fresh water tanks permanently installed on the unit.

A water heater must be adequately sized to meet the demands of the foodservice facility.

Kev muab cov dej siv tag pov tseg

Qhia seb yuav muab tej dej siv tag pov tseg rau twg (los ntawm koom haum me los sis hauv zos) rau koj lub rooj MFU, STF, los sis SPF. Muaj qhov kev muab cov dej siv tag pov tseg kom txaus raws li thaum koj lub lab xaj thaum lub sij hawm siv dej ntau tshaj plaws.

Yuav tsum muab tej dej siv tag no pov tseg ua ntej ua qias kab mob tsis huv rau hauv zos. Cov dej uas siv tag yuav tsum muab pov tseg rau hauv cov thooob cug tej dej siv tag. Lam muab tej dej siv tag hliv pov tseg rau hauv av los sis rau tej qhov dej ntawm ntug kev tsis tau.

Kab txuas dej txuas faib fab

Tej kav dej thiab kav hluav taws xob yuav tsum muab txuas zoo kom tsis txhob dawm kev, dawm phab ntsa thiab qab thab. Kev siv txuas faib fab yuav tsum muaj ua raws li txheem cai [Minnesota Rules, chapter 1315](http://www.revisor.mn.gov/rules/1315/) (www.revisor.mn.gov/rules/1315/). Mus xyuas Minnesota Department of Labor and Industry [Electrical Inspector Directories](http://www.dli.mn.gov/business/electrical-contractors/electrical-inspector-directories) (www.dli.mn.gov/business/electrical-contractors/electrical-inspector-directories) yog xav paub ntiv txog kev txuas xaim faib fab los sis hu rau 651-284-5026.

Sewage disposal

Identify the method of sewage disposal (public or private) for your MFU, STF or SPF in submitted plans. Provide a sewage disposal system that meets the peak sewage needs of your food establishment.

Wastewater must be removed in such a manner that a public health hazard or nuisance is not created. Wastewater must be discharged into a sanitary sewage system. Dumping any wastewater onto the ground or storm sewer is prohibited.

Utility service lines

Exposed utility service lines and pipes must be installed so they do not obstruct or prevent cleaning of the floors, walls and ceilings. Electrical service must comply with [Minnesota Rules, chapter 1315](http://www.revisor.mn.gov/rules/1315/) (www.revisor.mn.gov/rules/1315/). Use the Minnesota Department of Labor and Industry [Electrical Inspector Directories](http://www.dli.mn.gov/business/electrical-contractors/electrical-inspector-directories) (www.dli.mn.gov/business/electrical-contractors/electrical-inspector-directories) for more information about electrical requirements or call 651-284-5026.