

Rooj Muag Khoom Noj Raws Caij Nyoog

Seasonal Permanent Food Stand

NTSUAS HOM PHIAJ, UA LAIS XEES THIAB XYUAM XIM QHIB
PLAN REVIEW, LICENSING AND SAFE OPERATION

Hmong

Txhais lo lus SPF

Rooj muag khoom noj raws caij nyoog (seasonal permanent food stand (SPF) yog ib lug rooj muag khoom noj dej haus, uas qhib tsis pub dhau 21 hnuv rau ib lub xyoo twg.

Yuav pib li cas

Tej lab muaj khoom noj thiab dej haus nyob Minnesota muaj ntau lub koom haum los ua cov muab ntawv lais xees. Lub lab ua noj hom zaub dab tsi thiab qhib lab rau qhov twg mam li txiav txim seb lub koom haum twg yuav yog lus los ua daim lais xees thiab ntsuas lub hom phiaj rau lub lab. Yog xav paub seb lub koom haum twg ua ntawv lais xees, mus xyuas lub vas sab ua [Lais xees \(Licensing\)](#). Tiv tauj lub koom haum uas raws li koj lub lab los tham txog koj lub hom phiaj ua lag luam, ntsuas hom phiaj thiab ua lais xees, thiab muab nqa ntaub ntawv los ua li cas.

Xyuam xim qhib lab

Tus neeg ua hauj lwm kev noj qab nyob zoo thiab kev tu cev

English

Definition of SPF

A seasonal permanent food stand (SPF) is a food and beverage service establishment which is a permanent food service stand or building, but which operates no more than 21 days annually.

How to get started

Food and beverage establishments in Minnesota are licensed by different agencies. The establishment's menu and location of operation determines which agency is responsible for plan review and licensing. To find out which agency is responsible, see the [Licensing](#) website. Contact the appropriate agency to discuss your business plan, plan review and licensing requirements, and obtain applications.

Safe operation

Employee health and hygiene

Employees who have been ill with vomiting and/or diarrhea cannot work in a food

Tsis txhob cia cov neeg muaj mob tuaj ua hauj lwm yog tias lawv tau mob ntuav thiab/los sis raws plab li ntawm 24 xaub moos tom qab tsis muaj tej tsos mob ntawd lawm.

Ntxuav tes

Qhov ntxuav tes yog yam kev zoo tshaj los cheem cov kab mob npes taws lias thiab vais lav uas tsim tus mob nkeeg los ntawm zaub mov.

- Ua tib zoo npaj kom tau ib lub dab ntxuav tes ua ntej koj pib ua zaub mov noj. Ua kom yooj yim rau cov neeg ua hauj lwm los ntxuav tes thiab kom lawv tsuas siv los ntxuav tes xwb.
- Cov dab ntxuav tes yuav tsum muaj dej, xaub npum, ntaub so tes thiab ib lub thoob khib nyiab.
- Yuav tsum nquag ntxuav tes. Cov neeg ua hauj lwm yuav tsum ntxuav tes ua ntej lawv pib kov zaub mov los npaj ua zaub mov noj, kov tej twj tais thiab diav rawg; tom qab lawv haus luam yeeb tag, thaum noj mov los sis haus dej, los sis tom qab siv chav dej tag; los sis txhua lub sij hawm twg uas nws txhais tes tsuas.

Cheem qhov muab txhais tes kov kiag

Cheem tsis txhob siv tes liab los kov kiag cov zaub mov siav noj tau lawm. Cia li siv hnab looj tes los sis siv cov diav rawg, ntaub nyias qhwv cov khoom noj, tais cياج los sis lwm yam los daus tej zaub mov.

Tej khoom siv uas tau kev pom zoo

establishment for at least 24 hours after their symptoms end.

Handwashing

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

- Ensure your handwashing sink is set up before you begin food preparation. Make it easily accessible to all employees and use it only for handwashing.
- Handwashing sinks need running water, soap, disposable towels and a trash container.
- Wash hands often. It is important to wash your hands before working with food, clean equipment and utensils; after smoking, eating or drinking, or using toilet facilities; or any time hands become contaminated.

Preventing bare hand contact

Prevent bare hand contact with ready-to-eat food by wearing disposable gloves or using utensils, deli tissue, spatulas, tongs or other dispensing equipment.

Approved sources

Thawj kauj ruam seb tej khoom noj koj yuav puas nyab xeeb rau koj cov neeg yuav khoom yog saib seb cov khoom noj, dej haus thiab dej khov puas los ntawm ib qho chaw uas tau kev pom zoo.

- Npaj ua tej zaub mov hauv rooj laub SPF los sis yog tias koj nij npaj koj tej zaub mov ua ntej rau hnuv koj yuav maug ces tiv tauj tus soj ntsuam koj lub lab los txiav txim seb yuav npaj ua rau qhov twg.
- Tsis pub ua zaub mov noj tom tsev los sis muab coj mus tso tom tsev.
- Cov dej siv los yuav tsum los ntawm ib qho uas tau kev pom zoo. Tej chaw pom zoo siv dej yog los ntawm lub tsev tuav dej siv hauv zos los sis tej poom dej laww ntim tau cov los haus.

Tu thiab cais tawm

Tu thiab ntxuav tiv thaiv kev kab mob

Tej twj tais uas tsuas lawm yog ib yam teeb meem ua mob kis los ntawm zaub mov. Yuav tsum muaj thoob loj txaus los ntxuav, yaug, thiab ntxuav tua kab mob rau tej twj tais siv.

1. Muab dej kub **ntxuav** nrog xaub npum.
1. Siv cov dej huv los **yaug**.
2. Siv tshuaj khes mis kauj los **ntxuav tua kab mob**.

Siv tshuaj khes mis kauj los tiv thaiv kev mob nkeeg xws li chlorine bleach, quaternary ammonium, los sis iodine. Yuav tsum siv raws li lub thawv tej lus qhia. Siv cov tshuaj tua kab mob uas muaj zog raws li pom zoo thiab raws sij hawm ntev li cas. Siv ib lub twj los kuaj (test kit) seb tov cov tshuaj tua kab mob puas yog.

Obtaining food, beverages and ice from approved sources is the first step in ensuring safe food for your customers.

- Prepare food in the SPF or if you need to prepare food in advance contact your inspector to discuss off site preparation.
- Food cannot be prepared or stored in a home.
- Water must be from an approved source. Some approved sources are a public water supply system or commercially bottled drinking water.

Clean and separate

Cleaning and sanitizing

Contaminated equipment is one common cause of foodborne illness. Provide three containers of sufficient size to wash, rinse and sanitize equipment.

1. **Wash** in hot, soapy water.
2. **Rinse** in clean water.
3. **Sanitize** in chemicals.

Use approved chemical sanitizers such as chlorine bleach, quaternary ammonium, or iodine. Always follow label instructions. Use the required sanitizer solution strength and contact time. Use a test kit to verify the sanitizer concentration.

Kev sib kis tau kab mob

Cheem qhov sib kev sib kis tau kab mob los ntawm cov zaub mov siav noj tau yam tsis txhob muab tej nqaij nyoos los sis twj tais uas tsuas lawm los sib xyaw ua ke.

- Cais tawm tej nqaij nyoos, nqaij qaib thiab tej ntses kom tsis txhob mus tsuas tau cov zaub mov siav noj tau lawm.
- Muab tej dej khov tso zoo chaw thiab xyuam xim. Cov dej khov siv los ua kom tej poom dej txias yuav tsum muab cov kua ntawd tso tawm. Tsis txhob rov siv cov dej khov no los rau ib khob dej hauv los sis hauv kev npaj ua zaub mov noj.
- Muab tej ntaub uas ntub dej los sis tau siv so ub no lawm tso rau hauv ib thoob tshuaj tua kab mob uas tov yog.

Sij hawm ua mov noj/tswj theem kub txias kom nyab xeeb rau tej zaub mov (TCS)

Muab tej nqaij nyoos ua raws li [Kev cai rau zaub mov raws qhov kub thiab cov sij hawm \(Temperature and Time Requirements\) \(PDF\)](#). Cov no muaj xws li:

- 165° F li ntawm 15 chib rau nqaij qaib
- 155° F li ntawm 15 chib rau nqaij zom
- 145° F li ntawm 15 chib rau tej thoog leeg nqaij thiab nqaij ntses

Kev tuav zaub mov txias thiab kub

Theem kub txias thiab sij hawm ua noj tsis yog kuj yog ib yam uas tsim tau kab mob los ntawm zaub mov.

Preventing cross-contamination

Prevent cross-contamination of ready-to-eat food from raw animal food or dirty equipment.

- Store raw meat, poultry and fish below ready-to-eat food.
- Store and handle ice safely. Ice used to cool beverage containers must be drained. Do not re-use this ice in drinks or food preparation.
- Store damp or soiled wiping cloths in an approved sanitizer at the required strength.

Cooking time/temperature control for safety food (TCS)

Cook raw animal food according to the internal [Temperature and Time Requirements \(PDF\)](#). These include:

- 165°F for 15 seconds for poultry
- 155°F for 15 seconds for ground meat
- 145°F for 15 seconds for whole muscle meat and fish

Cold and hot holding

Improper holding temperatures and times are one common cause of foodborne illness.

- Tswj kom cov zaub mov txias txog 41° F los sis txias tshaj ntawd. Yuav tsum tswj cov zaub mov uas khov kom nws khov.
- Tswj kom cov zaub mov kub txog 135° F los sis kub tshaj ntawd.
- Maintain cold TCS food at 41°F or below. Frozen food must remain frozen.
- 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)

Licensing

www.health.state.mn.us/www.health.state.mn.us/communities/environment/food/license/index.html

[Theem Kub Txias thiab Sij hawm Uas Yuav Tsum Ua \(Temperature and Time Requirements for Food\) \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/timetempfsh.pdf)

<http://www.health.state.mn.us/communities/environment/food/docs/fs/timetempfsh.pdf>

[Temperature and Time Requirements for Food \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/timetempfs.pdf)

www.health.state.mn.us/communities/environment/food/docs/fs/timetempfs.pdf

[Mobile Food Unit, Seasonal Temporary Food Stand, and Seasonal Permanent Food Stand Construction Guide \(PDF\)](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

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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.