

# Miiska cunto Xiliyeedka ku Meel gaarka ah

## Seasonal Temporary Food Stand

**DIB U EEGISTA QORSHAHA, SHATIYEYNTA IYO SHAQADA  
BADQABKA LEH**

### SEASONAL TEMPORARY FOOD STAND

#### Somali

##### Qeexitaanka STF

Miiska cunto xiliyeedka ku meel gaarka ah (STF) waa xarun bixisa cuntada iyo cabitaanka oo la furfuro guur-guurtana. STF waa inay shaqaysaa wax aan ka badnayn 21 maalmood sanadkii goob kasta oo ay taalaba ilaa in uu u ogolaado maahee maamulka sharciyaynta.

##### Sida loo bilaabo

Goobaha cuntada iyo cabitaannada ee gudaha Minnesota ee ruqsado ka haysta wakaaladaha kaladuwan ee Minnesota. Dookhyada xarumaha iyo shaqada goobta ayaa go'aamiso wakaalada masuulka ah dib u eegista qorshaha iyo ruqsadaynta. Si aad u ogaato wakaalada masuulka ah, fiiri webseedka [Ruqsadaynta \(Licensing\)](#). La xariir wakaalada ku haboon si aad ugala hadasho qorshaha ganacsigaaga, dib u eegista qorshaha iyo shuruudaha ruqsadaynta, aadna u hesho codsiyada.

##### Shaqo amaan ah

##### Caafimaadka iyo nadaafada shaqaalaha

Shaqaalaha jiran ee qaba mataga iyo/ama shubanka kama shaqayn karaa xarunta cuntada ugu yaraan 24 saac kadib markay bogsoodaan.

#### English

##### Definition of STF

A seasonal temporary food stand (STF) is a food and beverage service establishment that is disassembled and moved from location to location. The STF must operate for no more than 21 days annually at any one location unless approved to do so by the regulatory authority.

##### 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 establishment for at least 24 hours after their symptoms end.

## Farxalka

Farxalka ayaa ah qaabka keliya ee ugu haboon ee kahortaga faafida bakteeriyada iyo fayraska keeni kara cudur cuntada ka dhasha.

- Xaqiiji in waaskada farxalku diyaar yahay kahor intaadan bilaabin diyaarinta cuntadaada. Ka dhig mid ay si fudud ku heli karaan dhammaan shaqaalaha oo u adeegso keliya farxalka.
- Waaskooyinka farxalku waxay u baahan yihiin biyo socda, saabuun, iyo shukumaan la tuuri karo iyo qasaca qashinka.
- Si joogto ah u farxalo. Waa muhiim inaad farxalato kahor intaadan ka shaqayn cuntada, aadan nadiifin qalabka iyo maacuunta; kadib markaad sigaar cabto, aad cunto ama cabitaan cabto, ama aad gasho musqusha; ama xili kasta oo ay gacmaha fuulaan jeermis.

## Kahortaga ku taabashada gacmo qaawan

Ka ilaali gacmo qaawan in lagu taabto cuntada u diyaarsan in la cuno adoo xiranaaya gacmo gashiyada la tuuri karo ama adeegsanaaya malgacad, tiishka deeli, qaado malaas ah, istiraasho ama qalab kale oo cuntada lagu guro.

## Ilaha cuntada la ansixiyay

Ka qaadashada cuntada, cabitaanka iyo barafka ilo aqoonsi leh ayaa ah talaabada Koobaad ee xaqiijinta badqabka cuntada ee macaamiishaada.

- Ku diyaari cuntada STF ama haddii aad u baahan tahay inaad xili hore sii diyaariso la xariir kormeerahaaga si aad ugala

## 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

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

- Prepare food in the STF or if you need to prepare food in advance contact your inspector to discuss off site preparation.

hadasho ku diyaarinta cuntada meel ka baxsan xarunta.

- Cuntada laguma diyaarin karo ama lama dhigi karo guriga.
- Biyuhu waa inay ka yimaadaan il la ansixiyay. Ilaha la ansixiyay qaarkood ayaa ah nidaamka biyaha ee dadwaynaha ama biyaha dhalooyinka ku jira ee ganacsiga.

## Nadiifi oo kala saar

### Nadiifinta iyo jeermis dilida

Qalabka sumaysan ayaa ah hal sabab oo badanaa sababta xanuunka cuntada ka dhasha. Bixi sadex qasac oo leh xajmi ku filan in lagu dhaqo, lagu biyo raacso laguna sifeeyo qalabka.

1. **Ku dhaq** biyo kulul oo saabuun leh.
2. **Ku biyo raaci** biyo nadiif ah.
3. **Ku sifee** kiimikooyin.

Adeegso nadiifiyaasha kiimikada la ansixiyay sida jiiga koloriinta, kuwaatenari amoodiyam (quaternary ammonium) ama aayodhiin. Mar kasta raac tilmaamaha cabirka. Adeegso xooga loo baahan yahay ee dareeraha jeermis dilaha iyo waqtiga la rabo inuu meesha marsanaado. U adeegso kiishada tijaabada si aad u xaqiijiso baraxa jeermis dilaha.

### Kahortaga isku gudbinta jeermiska

Ka ilaali in cuntada u diyaarsan in la cuno ku sumoowdo taabashada cuntada xoolaha ee ceeriinka ah ama qalabka wasaqda ah.

- Ku xaree hilibka ceeriin, digaaga iyo kaluunka hoosta cuntada diyaarsan ee bisil.
- U xaree oo u qaad barafka si badqab leh. Barafka loo adeegsado qaboojinta

- 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.

### 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

qasacyada cabitaanka waa in biyaha ka dhalaala bulaacada lagu daraa. Dib ha ugu isticmaalin biyaha barafka ka dhalaala diyaarinta cuntada ama cabitaanka.

- Ku xaree maryaha istiraashada ama tirtista ee qoyan ama wasaqaysan nadiifiye la ogol yahay oo leh awooda loo baahan yahay.

### Ilaalinta Waqtiga/Heerkulka Karinta si loo fayo-dhowro Cuntada (TCS)

Ku kari cuntada xoolaha ee ceeriinka ah si waafaqsan [Shuruudaha Waqtiga iyo Heerkulka Gudaha \(Temperature and Time Requirements\) \(PDF\)](#). Kuwaan waxaa kamid ah:

- 165°F ood 15 sakin ku haynayso digaaga
- 155°F ood 15 sakin ku haynayso hilibka shiidan
- 145°F ood 15 sakin ku haynayso hilibka guud ee muruqa iyo kaluunka

### Qaboow iyo kulayl ku haynta

Heerkullada haynta ee aan saxda ahayn iyo waqtiyada ayaa ah hal sabab oo ugu badan xanuun cuntada ka dhasha.

- Cuntada TCS ee qaboow ha ahaato 41°F ama hoos. Cuntada barafka laga dhigay waa inay baraf ahaato.
- Cuntada kulul ha ahaato 135°F ama heer ka sareeya.

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.

- Maintain cold TCS food at 41°F or below. Frozen food must remain frozen.
- Maintain hot TCS food at 135°F or above.

## Macluumaadka (Resources)

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

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

Temperature and Time Requirements for Food (PDF)

([www.health.state.mn.us/communities/environment/food/docs/fs/timetempfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/timetempfs.pdf))

Shuruudaha Waqtiga iyo Heerkulka Gudaha (Temperature and Time Requirements) (PDF)

([www.health.state.mn.us/communities/environment/food/docs/fs/timetempfsso.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/timetempfsso.pdf))

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

([www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf](http://www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf))

Tusmada dhismaha gaariga cuntada wareegta, miiska ku meel gaarka ah ee cuntada xiliyada  
gaarka ah, iyo miiska cunto xiliyeedka rasmiga ah (Mobile Food Unit, Seasonal Temporary Food  
Stand and Seasonal Permanent Food Stand Construction Guide (PDF)

([www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgdso.pdf](http://www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgdso.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](mailto:health.foodlodging@state.mn.us)  
[www.health.state.mn.us](http://www.health.state.mn.us)

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](mailto:MDA.FFSD.Info@state.mn.us)  
[www.mda.state.mn.us](http://www.mda.state.mn.us)

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