

# Cov Txheej Txheem Tshwj Xeeb Ntawm Cov Chaw Muag Khoom Noj

## Special Event Food Stand

YUAV TSUM MUAJ DAIM NTAWV TSO CAI THIAB UA KOM MUAJ KEV NYAB XEEB RAU COV ZAUB MOV

LICENSING AND FOOD SAFETY REQUIREMENTS

### Hmong

#### Ntsiab Lus Ntawm SEFS

Special Event Food Stand (SEFS) yog ib lub rooj muag zaub mov thiab dej rau cov koom txoos loj, uas khiav dej num tsis tshaj 10 hnuv rau ib xyoo twg.

#### Kev Pib

Cov khw muag zaub mov thiab dej hauv Minnesota tau kev tso cai khiav dej num los ntawm ntau lub koom haum uas sib txawv. Qhov kev tso cai yuav nyob ntawm qhov chaw thiab cov zaub mov uas lub khw muag. Mus saib qhov [Licensing](#) vev xaib, kom paub tias lub koom haum twg yog tus saib xyuas kev tso cai. Hu rau lub koom haum ntawd, los mus tham txog koj lub hom phiaj ua lag luam, tshuaj xyuas koj lub hom phiaj, thiab kawm paub tias yuav ua li cas thiaj tau daim ntawv tso cai thiab daim ntawv thov.

#### Kev Khiav Dej Num Kom Nyab Xeeb

Kev Noj Qab Haus Huv thiab Kev Tu Cev Huv Si Ntawm Cov Neeg Ua Hauj Lwm

### English

#### Definition of SEFS

A special event food stand (SEFS) is a food and beverage service establishment that is used in conjunction with celebrations and special events, and which operates for no more than ten total days in the current calendar year.

#### 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 licensing. To find out which agency is responsible, see the [Licensing](#) website. Contact the appropriate agency to discuss your business plan, 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 pub cov neeg ua hauj lwm uas muaj mob, xws li, ntuav los sis raws plab los ua hauj lwm 24 teev tom qab tus mob tu lawm.

### **Kev Ntxuav Tes**

Kev ntxuav tes yog ib yam kev tiv thaiv mob uas zoo tshaj plaws, kom txhob kis rau cov zaub mov.

- Xyuas kom muaj ib lub dab dej ntxuav tes ua ntej pib npaj zaub mov. Ua kom nws yooj yim rau cov neeg ua hauj lwm siv lub daj los mus ntxuav tes nkaus xwb.
- Lub dab dej ntxuav tes yuav tsum muaj dej, xab npum, phuam so tes, thiab ib lub thoob khib nyiab.
- Yuav tsum ntxuav tes ntau zaus. Cov neeg ua hauj lwm yuav tsum ntxuav tes ua ntej kov, los sis npaj zaub mov, siv cov cuab yeej los sis rab rawg; tom qab haus luam yeeb, noj mov, haus dej, los sis siv chav dej, los sis txhua lub sij hawm uas lawv txhais tes qias neeg.

### **Tsis Txhob Siv Yus Txhais Tes Kov Zaub Mov**

Tsis txhob kov cov zaub mov uas siav nrog yus txhais tes. Siv hnab looj tes, rab rawg, ntawv npog zaub mov, rab rawg tais nqaij, los sis lwm yam diav los daus zaub mov.

### **Cov Chaw Tau Pom Zoo**

Thawj kauj ruam yog los xyuas kom cov zaub mov, dej, thiab dej khov uas koj yuav muaj kev nyab xeeb rau cov neeg noj thiab tau los ntawm cov chaw muaj kev pom zoo muag khoom noj.

- Npaj zaub mov rau hauv lub chaw muag zaub mov, los sis yog koj xav npaj zaub

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**

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

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

mov ua ntej hnuv muag, hu rau koj tus neeg soj ntsuam kom txiav txim seb yuav npaj rau qhov twg.

- Zaub mov tsis pub npaj los sis cia hauv tsev ntiag tug.
- Dej haus kuj yuav tsum yog los ntawm cov chaw tau kev pom zoo, xws li lub chaw muag dej hauv zos los sis dej haus hauv fwj.

## Ntxuav Thiab Cais

### Ntxuav thiab Tua Kab Mob

Cov khoom siv uas tsis huv yog ib qho teeb meem uas muaj feem kis kab mob rau cov zaub mov. Yuav tsum muaj cov dab dej loj txaus los ntxuav, yaug, thiab tua kab mob ntawm cov twj taig thiab khoom siv.

1. **Ntxuav** nrog dej kub thiab xab npum.
2. **Ntxuav** nrog dej kub thiab xab npum.
3. Siv tshuaj los **tua kab mob**.

Siv tshuaj los tua kab mob xws li chlorine bleach, quaternary ammonium, los sis iodine. Yuav tsum ua raws li cov lus qhia ntawm cov dab dej. Siv cov tshuaj tua kab mob raws li tau pom zoo. Siv cov cuab yeej ntsuas los xyuas kev tov cov dej tua kab mob.

### Kev Kis

Tiv thaiv kev kis kab mob ntawm cov zaub mov thiab cuab yeej siv uas tsis huv.

- Muab nqaij nyoos, nqaij qaib, thiab ntsees cais tawm ntawm cov zaub mov siav.
- Muab dej khov cia rau hauv ib qhov chaw zoo thiab nyab xeeb. Tom qab siv cov dej khov kom cov hwj dej txias, yuav

- 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

tsum tau muab yang kom yaj. Tsis txhob siv cov dej khov ntawd los tso dej haus.

- Muab cov phum ntub dej, los sis ntaub so rau hauv lub tshuab tua kab mob.

## Sij Hawm Ua Noj/Tswj Kom Zaub Mov Siav Txhawm Rau Kev Nyab Xeeb (TCS)

Ua kom nqaij siav raws li [Temperature and Time Requirements](#) cov kev qhia. Xws li:

- 165°F rau 15 vib nas this rau nqaij qaib
- 155°F rau 15 vib nas this rau nqaij zom
- 145°F rau 15 vib nas this rau thooj nqaij

## Kev Khaws Cov Zaub Mov Txias thiab Sov Cia

Txoj kev tsis muab cov zaub mov cia raws li txoj kev ntsuas los sis lub sij hawm qhia, yog ib yam uas rau cov zaub mov puas tsuaj.

- Cov zaub mov txias yuav tsum muab tso tub yees txias rau ntawm 41°F los sis txias dua qhov no. Zaub mov khov yuav tsum khaws cia kom khov li qub.
- Yuav tsum muaj cov rooj txias rau zaub mov TCS kom txias, yog muab rho tawm nraum no ntev dua 4 teev. Yog tias tsawg dua 4 teev, siv dej khov los sis tej pob dej khov, kom cov zaub mov TCS nyob tau rau ntawm 41°F los sis txias dua.
- Cov zaub mov uas sov so qhov TCS nyob ntawm 135°F los sis kub dua. Tsis pub siv lub lauj kaub fais fab tsaws nqaij (slow cookers.)

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 (TCS) food

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

## 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.
- Provide mechanical refrigeration for cold TCS food held for four hours or longer. For less than four hours, dry ice or frozen freezer packs may be used as long as TCS food is maintained at 41°F or below.
- Maintain hot TCS food at 135°F or above. Domestic slow cookers are not allowed.

## Teeb Chaw

Teeb koj lub SEFS chaw muag khoom noj kom deb ntawm thaj chaw ua noj.

Teeb koj lub SEFS chaw muag rau qhov chaw ruaj ntseg kom txhob muaj av nkos los sis plua plav. Muab ib qho plag tsev rau koj lub SEFS chaw muag, yog tias nws nyob saum nroj tsuag los sis muaj xuab zeb.

Tsum tsis txhob qhib lub chaw muag khoom noj yog tias lub chaw muag zaub mov tsis muaj kev tiv thaiv ntawm cov kab mob kis los ntawm cov zaub mov.

## Nchuav Dej Tsis Huv Pov Tseg

Cov dej siv uas tsis huv los ntawm lub chaw muag khoom noj, yuav tsum muab nchuav kom raug cai; tsis txhob nchuav rau hauv cov kav dej huv los yog rau hauv av.

## Location and construction

Locate your SEFS away from possible environmental sources of contamination.

Protect your SEFS from mud and dust by setting your stand up on concrete or asphalt if possible. Provide flooring if locating your SEFS on a natural surface such as grass, gravel, or dirt.

Discontinue operation if protection fails.

## Wastewater disposal

Solid waste and wastewater from the establishment must be properly disposed of; this does not include a storm sewer or the ground.

## Cov Lus Qhia Ntxiv Uas Pab Tau (Resources)

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

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

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

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