

Ol-olaha lacag aruurinta ee Karinta basbaaska iyo Maraq

Chili or Soup Cook-Off Fundraisers

RUQSAD DHAAF

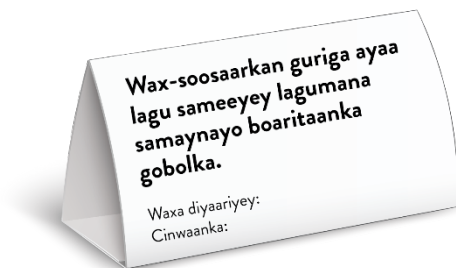
LICENSE EXEMPTION

Somali

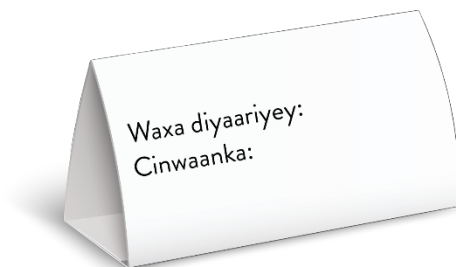
Ururada khayriga ah ee bulshada u adeegga, sida kooxda adeegga ama waaxda ganacsiga, ayaa qaban kara bandhigyada basbaas ama maraq karinta ayagoon haysan ruqsada cuntada haddii:

- Caasimadda ama magaalada ay ogolaato lacag aruurinta.
- Ka qaybgalayaashu ay raacaan xeerarka badqabka cuntada ee uu abuuray nidaamiyaha munaasabadu.
- Basbaaska ama maraqa si fiican loo asteeyay.

Aanan lagu samayn jiko ruqsad leh



Lagu sameeyay jiko ruqsad leh



English

Community-based nonprofit organizations, such as a service group or chamber of commerce, may hold chili or soup cook-offs without a food license if:

- City or town approves the fundraiser.
- Participants follow the food safety rules developed by the organizer.
- Chili or soup is properly labeled.

Not made in a licensed kitchen



Made in a licensed kitchen



Khayraadka xog abuurista xeerarka badqabka cuntada

Waaxda Badqabka Cunto Caafimaad leh ee Minnesota (Minnesota Department of Health Food Safety) (www.health.state.mn.us/foodbizsafety)

Xaashida Xogta ee Ganacsiga Cuntada ee Waaxda Caafimaadka Minnesota (Minnesota Department of Health Food Business Fact Sheets) (www.health.state.mn.us/communities/environment/food/fs.html)

Balaarinta Cunto Karinta Dadka ee Badqabka leh ee Jaamacada Minnesota (University of Minnesota Extension Cooking Safely for a Crowd) (<https://extension.umn.edu/preserving-and-preparing/cooking-safely-crowd>)

Cunto U karinta Kooxaha ee Waaxda Beeraha ee Maraykanka (USDA) (United States Department of Agriculture (USDA) Cooking for Groups) (PDF) (https://www.fsis.usda.gov/sites/default/files/media_file/2021-02/Cooking_for_Groups.pdf)

Badqabka cuntadu adigga ayuu kaa biloowdaa...

- Ha maamulin ama diyaarin cunto haddii aad matagayso ama shubmayso.
- Kasoo iibso maadooyinka cuntada – gaar ahaana hilibka – meel amaan ah sida dukaanka cuntada ama suuqa beeraleeyda.
- Ilaali badqabka cuntada adoo raacaaya 4 talaabo oo fudud – nadiifi, kari, kala sooc oo qabooji.

Resources for developing food safety rules

Minnesota Department of Health Food Safety (www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health Food Business Fact Sheets (www.health.state.mn.us/communities/environment/food/fs.html)

University of Minnesota Extension Cooking Safely for a Crowd (<https://extension.umn.edu/preserving-and-preparing/cooking-safely-crowd>)

United States Department of Agriculture (USDA) Cooking for Groups (PDF) (https://www.fsis.usda.gov/sites/default/files/media_file/2021-02/Cooking_for_Groups.pdf)

Food safety starts with you...

- Do not handle or prepare food if you have vomiting or diarrhea.
- Buy ingredients – especially meats – from a safe source such as a grocery store or farmers’ market.
- Keep food safe by following 4 simple steps – clean, cook, separate and chill.

Nadiifi

- Farxalo oo dhaq dusha sagxadaha si joogto ah.
- Raac talaabooyinka farxalka badbqabka leh.
- Dhaq, biyo raaci, oo daawada jeermiska mari kadibna hawada ku qalaji dhammaan maacuunta.

Kari

- Markasta ku kari cuntada heerkul badbaado leh.
- Si degdeg dabka ugu celi.
- Cuntada kulul kulayl ha ahaato.

Kala sooc

- Ka fogee hilibka ceeriinka ah, digaaga iyo dheecaanadooda cuntada diyaarsan ee bisil.
- U adeegso maacuun nadiif ah cunto kasta oo cusub.
- Farxalo kadib markaad taabato hilibka ceeriinka ah iyo digaaga.

Qabooji

- Cuntada geli talaagada isla markaaba.
- Ku qabooji cuntada si degdeg ah qasacyo yaryar.
- Cuntada qaboow ku haay qaboow.

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.

Clean

- Wash hands and surfaces often.
- Follow safe handwashing steps.
- Wash, rinse, sanitize and air dry all utensils.

Cook

- Always cook food to safe temperatures.
- Reheat food quickly.
- Keep hot food hot.

Separate

- Keep raw meat, poultry and their juices away from ready-to-eat food.
- Use clean utensils with each new food.
- Wash hands after touching raw meat and poultry.

Chill

- Refrigerate food right away.
- Cool food quickly in small containers.
- Keep cold food cold.

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