

# Seasonal Permanent Food Stand

A *seasonal permanent food stand* 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. All food stands must be operated in compliance with the Minnesota Food Code.

## Plan Submission

A plan review application with plans and specifications must be submitted to the regulatory authority for review and approval at least 30 days before beginning the construction of a seasonal permanent food stand. The plans must include:

- The intended menu and the anticipated volume of food to be stored, prepared, and sold.
- The proposed layout, mechanical schematics, construction materials, and finish schedules.
- The proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capacities, and installation specifications.
- Detailed information on any custom fabricated equipment.
- Detailed information on plumbing, water supply, and waste disposal.
- Contact the regulatory authority for a preoperational inspection at least 14 days prior to opening.

## Licensing

License applications and fees must be submitted to the appropriate regulatory authority prior to operation.

## Location and Construction

- Except for supply, the entire operation must be accomplished from a single self-contained unit.

- Locate the unit away from possible contamination sources.
- The stand must be constructed to provide overhead protection.
- The facility must provide protection during adverse weather by its construction or location. Food activities must cease in adverse weather if the interior of the unit is not adequately protected from the weather, windblown dust and debris.
- The floor, wall, and ceiling surfaces must be smooth, durable, and easily cleanable.
- Interior lights must be shielded or coated.
- Electrical service must comply with Minnesota Rules, Chapter 1315.
- A fire extinguisher with a minimum 2A 10 B C rating must be present if required by the fire marshal.
- Gas hook-up and service must comply with Minnesota Rules, Chapter 1346.

## Food Sources

All foods, beverages and ice must be obtained from an approved commercial source. Any food preparation or food storage done off-site, must be accomplished at a licensed food establishment. Food cannot be stored or prepared in the home.

## Equipment

- All equipment used in this operation must meet applicable NSF International food service equipment standards.



Environmental Health Services Section  
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St. Paul, MN 55164-0975  
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<http://www.health.state.mn.us>

- A mechanical exhaust system must be provided when grease laden cooking vapor, fumes, condensation, obnoxious or disagreeable odors, or smoke are generated during cooking.
- Mechanical refrigeration must be provided for all potentially hazardous food.
- Accurate temperature measuring devices must be provided in each refrigeration unit containing potentially hazardous foods, and for monitoring internal food temperatures.
- Single service disposable utensils must be provided for eating and drinking purposes unless approved warewashing facilities are provided.

**Dishwashing Facilities**

If multiuse utensils are used, provide dishwashing facilities which consist of at least a three compartment sink, either freestanding or installed in a counter. Space must be provided for air drying utensils.

**Handwashing Facilities**

A handwashing device supplied with hot and cold running water, soap, nailbrush, and paper towels must be provided in areas where food is prepared. The water temperature must be 70° F. to 110° F

**Water Supply**

The water supply in a food stand must meet the following requirements:

- Water must be supplied under pressure with a mixing faucet. Water must be obtained from an approved public water supply system. Water cannot come from a residential well. If direct plumbing is not installed, water tanks must be provided which are easily cleanable, of sufficient capacity to meet the needs of the operation, and constructed of an approved non-toxic material. The water inlet must be protected from contamination and be designed to prevent attachment of a nonpotable service connection.
- Hoses used to obtain water must be of food

grade quality and provided with an approved backflow prevention device.

- Water tanks, pumps, and hoses must be flushed and sanitized before being placed into service after construction, repair, modification, and periods of nonuse.

**Waste Disposal**

- If direct drainage lines are not provided, a waste holding tank must be provided which is sized 15 percent larger in capacity than the water supply tank.
- Waste water must be removed in such a manner that a public health hazard or nuisance is not created. Waste water must be discharged into a sanitary sewer or other approved sewage treatment system.

For Further Information Contact the Following MDH District Offices:

Bemidji	◆	(218) 308-2100
Duluth	◆	(218) 723-4642
Fergus Falls	◆	(218) 332-5150
Mankato	◆	(507) 344-2700
Marshall	◆	(507) 537-7151
Metro	◆	(651) 201-4500
Rochester	◆	(507) 206-2700
St. Cloud	◆	(320) 223-7300

To request this document in another format, call 651-201-4500 or TTY 651-201-5797.

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