

Seasonal Temporary Food Stand

A *seasonal temporary food stand* is a food and beverage service establishment that is a food stand which is disassembled and moved from location to location, but which operates no more than 21 days annually at any one location. All stands must be operated in compliance with the Minnesota Food Code.

Information Submission

Information should be submitted to the regulatory authority for review and approval at least 30 days before beginning the construction of a seasonal temporary food stand. The information should include:

- A list of all food and beverages to be served.
- Sources of all foods served.
- A list of all equipment used in the food operation.
- A description of handwashing and dishwashing facilities.
- The water source and method of 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 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.
- A canopy or other form of overhead protection must be provided.
- 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. Acceptable floor surfaces include: vinyl, sealed wood, concrete, machine-laid asphalt, and dirt or gravel (only if covered by suitable materials that are effective in controlling dust and mud).
- 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 a home.

Equipment

- All equipment used in this operation must meet applicable NSF International food service equipment standards.
- 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 ware washing facilities are provided.



Environmental Health Services Section
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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

If food is prepared at the food stand, then a handwashing device supplied with hot and cold running water, soap, nailbrush, and paper towels must be provided. The water temperature must be 70° F to 110° F.

Water Supply

The water supply in a seasonal temporary 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.
- 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 non-potable service connection.
- Hoses used to obtain water must be of food grade quality and provided with an approved backflow prevention device.

Special Exemption for Operations Disassembled After Each Use

Gravity fed handwashing devices and three containers of sufficient size for dishwashing purposes may be used in lieu of other requirements if:

- Only beverages are served from an original container or bulk beverage dispenser,
- Only prepackaged non-potentially hazardous food is sold, prepared, or served; or

- The menu is limited to prepackaged potentially hazardous foods cooked or prepared to order, or precut or prewashed foods that have been obtained from a licensed food establishment.

Waste Disposal

- A waste water 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. Sewage 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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