

## Hanaanada Si Taxaddar leh u Diyaarinta Goobaha Cuntada Tafaariiqda ah

### Specialized Processes in Retail Food Establishments

#### HACCP IYO NOOCYADA

#### HACCP AND VARIANCE

##### Somali

### Hanaanada Si Taxaddar leh u Diyaarinta Cunnada

Hanaanada si taxaddar u diyaarinta waa hanaanno iyo habraacyo qasab ka dhigaaya xakamaynada gaarka ah ee badqabka cuntada oo aan lagu sheegin xeerka cuntada ee Minnesota. Farsamooyinka ayaa badanaa u baahan qalab gaar ah, maadooyin gaar ah iyo tignooloojiyad. Sabab la xariirta khatarta soo kordhaysa ee caafimaadka, hanaanada gaarka ah ee goobaha cuntada tafaariiqda ah waa in lagu sameeyaa habraacyada adag ee shaqada.

Hanaanada si taxaddar leh u diyaarinta ah waxaa kamid ah:

- Baakadaynta oksijiintu ku yar tahay (ROP) ayna ku jiraan:
  - Xakamaynta waqtiga/heerkulka hawada baakadaynta ee badqabka cuntada (TCS) (tusaale, hilibka daawaysan, hilibka ceeriinka ah, digaaga ceeriinka ah, khudaarta ceeriinka ah, burcadka qaar kamid ah oo kooban)
  - Hanaanka cunto karinta iyo qaboojinta
  - Habraaca Hawo la'aan ku karinta (Sous vide process)
  - Heerka baakadaynta wax laga badalay (MAP)
  - Baakadaynta cimilada maaraysan (CAP)

##### English

### Specialized processes

Specialized processes are processes or procedures requiring specific food safety controls not otherwise addressed in the Minnesota food code. These techniques often require specialized equipment, ingredients or technology. Because of an increased potential health risk, specialized processes in retail food establishments must be conducted under strict operational procedures.

Specialized processes include:

- Reduced oxygen packaging (ROP) including:
  - Vacuum packaging time/temperature control for safety (TCS) food (e.g., cured meats, raw meat, raw poultry, raw vegetables, limited cheeses)
- Cook-chill process
- Sous vide process
- Modified atmosphere packaging (MAP)
- Controlled atmosphere packaging (CAP)
- Curing food (e.g., ham, bacon, summer sausage, salami, beef jerky/sticks, charcuterie).
- Smoking food for preservation, rather than for flavor enhancement (e.g., fish, meat and poultry).
- Custom processing of game animals.

- Daawaynta cuntada (tusaale, hilibka khaansiirka, cayshka, maraqa xagaaga, salami, hilib lo'aad dhuuban/isteeqyada, charcuterie).
- Uuminta cuntada si loo kaydsho, halkii lagu dari lahaa macaaneeyaasha (tusaale, kaluunka, hilibka xoolaha iyo digaaga).
- Gawraca cuntada xoolaha ugaarta.
- Adeegsiga waxyaabaha cuntada lagu daro si loogu daro qaybo, sida khal (vinegar) si loo kaydho ama loogu dheereeyo mudada jiritaanka ee cuntada aan ahayn TCS (tusaale, bariiska sushi, sauerkraut, kimchi, yooqadka, maraqa).
- Maamulida taangiga kalluun qolfeedka molluscan si loogu kaydho looguna soo bandhigo kalluun qolfeedka dadku cunaan.
- Miraha misirta iyo digirta.
- U diyaarinta cunto qaab kale oo kasta oon lagu qeexin xeerka cuntada (tusaale, adeegsiga waqtiyada iyo heerkulka cuntada oo kaladuwan oo loo adeegsado hilibka xoolaha ee ceeriinka ah, ama qalajinta kaluunka, hilibka iyo digaaga).

Hanaannada si taxaddar leh u diyaarinta ah ee lagu adeegsado goobaha tafariiqda cuntada ayaa u baahan qorshaha HACCP ee horay loo ogolaaday. Badanaa, nooca cuntada ayaa sidoo kale qasab ah.

### **Cabitaanka Miraha**

Samaynta cabitaanka miraha looma aqoonsanaayo hanaan qaas ah gudaha xeerka cuntada ee Minnesota, laakiin waxaa qasab ah in qorshaha HACCP lagu daro markay xaaladahaan jiraan:

- Samaynta cabitaanka miraha oon baakadaysnayn laguma sameeyo

- Using food additives or adding components, such as vinegar to preserve or render it a non-TCS food (e.g., sushi rice, sauerkraut, kimchi, yogurt, sausage).
- Operating a molluscan shellfish tank to store and display shellfish that are offered for human consumption.
- Sprouting seeds or beans.
- Preparing food any other way not described in the food code (e.g., using different cooking times and temperatures for raw animal foods, or drying fish, meat and poultry).

Specialized processes conducted in retail food establishments require a preapproved HACCP plan. Often, a variance is also required.

### **Juice**

Producing juice is not identified as a specialized process in the Minnesota food code, but does require a HACCP plan in these circumstances:

- Producing unpackaged juice on premises for highly susceptible populations.

dhismayaasha meel ay joogaan bulsho aad u nugul.

- Ku baakadaynta cabitaanka goobta cuntada, ilaa in la buuxsho maahee shuruudaha cabirka ee Xeerarka Minnesota, cutubka 4626.0367 B.

## Qorshaha HACCP

Qiimaynta khatarta iyo bar koontaroolka muhiimka ah ayaa ah qaab kahortag oo lagu ilaaliyo badbaadada cuntada. Waxay sheegaysaa khataraha badqabka cuntada ee hanaanka cunto samaynta iyo talaabooyinka qasabka ah in la qaado si loo yareeyo khatarahaas lagana dhigo heer badqab leh.

"Qorshaha HACCP" waxaa looga jeedaa dukumiinti qoraal ah oo sharxaaya habraacyada rasmiga ah ee ku dhaqanka Mabaadii'da Qiimaynta khatarta iyo Bar koontaroolka muhiimka ah ee Gudigga Qaran ee Talo bixinta Shuruudaha il ma aragtayda nool ee Cuntada (The National Advisory Committee on Microbiological Criteria for Foods).

## Todobada mabda'a ee qorshaha HACCP

1. Samee qiimaynta khatarta.
2. Go'aanso bar koontaroolka muhiimka ah (CCPs).
3. Samee xadiyada muhiimka ah.
4. Abuur habraacyada kormeerka ee bar koontaroolka muhiimka ah.
5. Abuur talaabooyinka toosinta ah.
6. Abuur habraacyada diiwaan haynta iyo qorista dhacdooyinka.
7. Abuur habraacyada xaqiijinta in qorshaha HACCP shaqaynaayo.

Adoo adeegsanaaya todobadaan mabda', qorshaha HACCP ayaa aqoonsada waxna ka qabta bar koontaroolka muhiimka ah (CCPs) ee ay suuragalka tahay in cudur ama

- Packaging juice in the food establishment, unless label requirements in Minnesota Rules, part 4626.0367 B are met.

## HACCP plan

Hazard analysis and critical control point is a preventive approach to food safety. It identifies food safety hazards in the food production process and actions needed to reduce those hazards to a safe level.

"HACCP plan" means a written document that delineates the formal procedures for following the Hazard Analysis and Critical Control Point principles developed by The National Advisory Committee on Microbiological Criteria for Foods.

## Seven principles of HACCP

1. Conduct a hazard analysis.
2. Determine the critical control points (CCPs).
3. Establish critical limits.
4. Establish monitoring procedures for critical control points.
5. Establish corrective actions.
6. Establish record-keeping and documentation procedures.
7. Establish verification procedures that HACCP is working.

Using these seven principles, the HACCP plan identifies and addresses critical control points (CCPs) where illness or injury is

dhaawac ka yimaado marka aan la xakamayn khatarta.

Qaybta 5 ee [Xeerka Cuntada ee FDA 2013 \(FDA Food Code 2013\) \(PDF\)](#) waxaa ku qoran tilmaamaha HACCP. Farqada 6 waxaa ku jira shuruudaha cunto samaynta.

## Noocyada

Shruudaha lagasoo reebaayo qaybo gaar ah oo xeerka cuntada ee Minnesota ah ayaa lagu baxshaa si goob iyo xaaladeeda ah. Haddii aad qorshaynayso samaynta hanaanno gaar ah ood ku samayso goobtaada cuntada tafaariiqda ah, gudbi codsiga nooca cuntada ood u dirayso maamulkaaga sharciyaynta. Codsigaaga waa inaad ku xoojisaa qorshaha HACCP oo la ogolaaday iyo dukumiintiyo muujinaaya in shaqada si badqab leh loo fulin karo. Sug ilaa codsiga nooca cuntada aad bixiso la aqbalaayo kahor intaadan bilaabin shaqada gaarka ah.

Nooc qasab kuma ahan ROP haddii loo sameeyo si waafaqsan cabirada gaarka ah ee lagu sheegay Xeerarka Minnesota, qaybta 4626.0420.

reasonably likely to occur in the absence of the hazard's control.

Annex 5 in the [FDA Food Code 2013 \(PDF\)](#) contains HACCP guidelines. Annex 6 contains food processing criteria.

## Variance

Exceptions to specific parts of the Minnesota food code are granted on a case-by-case basis. If you plan on conducting specialized processes in your retail food establishment, submit a variance request to your regulatory authority. Your request must be supported by an approved HACCP plan and documentation showing the process can be done safely. Wait until your variance request is approved before beginning specialized processing.

A variance is not required for ROP if it is conducted according to specific parameters described in Minnesota Rules, part 4626.0420.

## Macluumaadka (Resources)

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

[FDA Food Code 2013 \(PDF\)](#)

[www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf](http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf)

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