Seasonal Temporary Food Stand

PLAN REVIEW, LICENSING AND SAFE OPERATION

Definition of STF

A seasonal temporary food stand (STF) is a food and beverage service establishment that is disassembled and moved from location to location. The STF must operate for no more than 21 days annually at any one location unless approved to do so by the regulatory authority.

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 plan review and licensing. To find out which agency is responsible, see the Licensing website. Contact the appropriate agency to discuss your business plan, plan review and 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 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 STF or if you need to prepare food in advance contact your inspector to discuss off site preparation.

- 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 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 food (TCS)

Cook raw animal food according to the internal Temperature and Time Requirements. 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 and fish

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.
- Maintain hot TCS food at 135°F or above.

Resources

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

Licensing (www.health.state.mn.us/communities/environment/food/license/index.html)

Temperature and Time Requirements for Food (www.health.state.mn.us/communities/environment/food/docs/fs/timetempfs.pdf)

Mobile Food Unit, Seasonal Temporary Food Stand, and Seasonal Permanent Food Stand Construction Guide (www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf)

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