

# Liistada hubinta Miiska Cuntada ee Munaasabada Qaaska ah

## Special Event Food Stand Checklist

### Somali

Miiska Cuntada ee Munaasabada Qaaska ah (SEFS) waa inay buuxshaan shuruudaha xeerka cuntada ee Minnesota, waxaana lagu kormeeraa munaasabadaha. Si aad ugu diyaar garowdo kormeerkaaga, adeegso liiskan hubinta oo aad iskaa u kormeerayso xarunta.

- Ruqsad ka qaado wakaalada ruqsada oo ku haboon kahor intaadan ku shaqo bilaabin SEFS. Si aad u ogaato wakaalada ku siin doonta ruqsada, fiiri webseedka [Ruqsadaynta \(Licensing\)](#).
- Magacoow [Qofka Masuuliyada leh \(Person in Charge\) \(PDF\)](#) (PIC) kaasoo masuul ka ah kahortaga cudur cuntada ka dhasha kormeerkana ku samaynaaya maamulka cuntada ee badqabka leh.
- Ka reeb shaqaalaha jiran ee qaba mataga iyo/ama shubanka ugu yaraan 24 saac kadib markay bogsadaan. [Soo sheegista Xanuunka ka jira Goobta cuntada \(Illness Reporting for Food Establishments\) \(PDF\)](#) ayaa soo koobaaya shuruudaha.
- Ka qaado dhammaan cuntada, cabitaanka, biyaha iyo barafka [Ilaha La Ansixiyay ee Badeecooyinka Cuntada \(Approved Sources for Food Products\) \(PDF\)](#). Ku diyaari cuntada SEFS ama goobta cuntada ee ruqsad leh. Cuntada laguma diyaarin karo ama lama dhigi karo guriga.

### English

Special event food stands (SEFS) must meet requirements of the Minnesota food code, and are inspected at events. To prepare for your inspection, use this checklist as a self-inspection.

- Obtain a license from the appropriate licensing agency prior to operating a SEFS. To find out which agency will issue a license, see the [Licensing](#) website.
- Designate a [Person in Charge \(PDF\)](#) (PIC) who is responsible for foodborne disease prevention and overseeing safe food handling.
- Exclude employees who have been ill with vomiting and/or diarrhea for at least 24 hours after their symptoms end. [Illness Reporting for Food Establishments \(PDF\)](#) summarizes the requirements.
- Obtain all food, beverages, water and ice from [Approved Sources for Food Products \(PDF\)](#). Prepare food in the SEFS or at a licensed food establishment. Food cannot be prepared or stored in a home.

- Diyaarso xaruntaada farxalka kahor intaadan bilaabin diyaarinta cuntada. [Farxalka shagaalaha \(Handwashing for Employees\) \(PDF\)](#) ee xarunta SEFS ayaa u baahan isha biyo socda oo kor kasoo dhacaaya ama cadaadis saaran yahay tuubada biyaha. Dhig meesha saabuun, suuf la tuuro marka la marsado iyo qasaca qashinka.
- Shaqaaluhu waa inay farxashaan kahor ka shaqaynta cuntada, aadan nadiifin qalabka iyo maacuunta; kadib markaad sigaar cabto, aad cunto ama cabitaan cabto, ama ay galaan musqusha; ama xili kasta oo ay gacmaha fuulaan jeermis. Gacmo gashiyada, istiraashooyinka qoran ama nadiifiyaasha gacmaha badal uma noqon karaan farxalka. Ku farxalo meesha farxalka adoo saabuunta gacmaha marinaaya 20 sikin kadibna biyo nadiifa raacinaaya.
- Ka ilaali gacmo qaawan in lagu taabto cuntada u diyaarsan in la cuno adoo xiranaaya gacmo gashiyada la tuuri karo ama adeegsanaaya malgacad, tiishka deeli, qaado malaas ah, istiraasho ama qalab kale oo cuntada lagu guro. [Kahortaga Wasakhaynta ka Imaanaysa Gacmaha \(Preventing Contamination from Hands\) \(PDF\)](#) wuxuu soo koobayaa shuruudaha iyo xanibaadaha.
- Ka sooc cuntada xoolaha ee ceeriinka ah inta lagu jiro kaydinta, diyaarinta, haynta, iyo bandhigista cuntada bisil si looga hortago in bakteeriyadu iskaga gudubto.
- Joogtee Ilaalinta Waqtiga/Heerkulka si loo fayo-dhowro Cuntada (TCS) qabow ee 41°F ama kasii hoos.
- Set up your handwashing station before beginning food preparation. [Handwashing for Employees \(PDF\)](#) in a SEFS requires running water supplied either by gravity or under pressure through a faucet. Provide soap, individual disposable towels and a trash container.
- Employees shall wash their hands and exposed portions of their arms before working with food, clean equipment and utensils; after smoking, eating or drinking, or using toilet facilities; or any time hands become contaminated. Gloves, wet-wipes or hand antiseptics are not substitutes for handwashing. Wash at the handwashing station by lathering with soap for at least 20 seconds and rinsing with clean water.
- Prevent bare hand contact with ready-to-eat food by wearing disposable gloves or using utensils, deli tissue, spatulas, tongs or other dispensing equipment. [Preventing Contamination from Hands \(PDF\)](#) summarizes the requirements and restrictions.
- Separate raw animal foods during storage, preparation, holding, and display from ready-to-eat food to prevent cross-contamination.
- Maintain cold time/temperature control for safety food (TCS) at 41°F or below.

- Keen talaagadaha farsamada si aad u geliso cuntada qaboow ee TCS ood haynayso afar saacadood ama ka badan. Wax ka yar afar saacadood, baraf qaboow ama baakadaha baraf dhaliyaha oo la barafeeyay ayaa la adeegsan karaa ilaa inta cuntada TCS lagu hayo 41°F ama ka hoos.
- Ku kari cuntada TCS [Shuruudaha Cuntada ee Waqtiga iyo Heerkulka \(Temperature and Time Requirements for Food\) \(PDF\)](#).
- Cuntada kulul ha ahaato 135°F ama heer ka sareeya.
- Xaqiiji heerkulka qaboow ku haynta, karinta iyo kulayl ku haynta oo leh cabiraha heerkulka oo sax ah.
- Dhig meesha sadex qasac oo [Nadiifinta iyo Jeermis-dilidda \(Cleaning and Sanitizing\) \(PDF\)](#). Qasacyadaadu waa inay yihiin kuwo wayn oo la dhaqi karo, la biyo raacin karo laguna marin karo jeermis dilaha qalabkaaga wayn.
- Ku qas jeermis dilaha si waafaqsan tilmaamaha shirkada samaysay. Ku xaqiiji baraxa saxda ah kiishada tijaabada.
- Ku xaree maryaha istiraashada ama tirista ee qoyan ama wasaqaysan nadiifiye la ansixiyay oo leh awooda loo baahan yahay.
- Dhig SEFS ka meel ka fog ilaha bii'ada ee jeermiska.
- U samee dusha darbiga iyo safiitada si aad uga difaacdo SEFS cimilada iyo dabaysha boorka iyo wasaqda wata. Jooji shaqada haddii difaacu fashilmo.
- Provide mechanical refrigeration for cold TCS food held for four hours or longer. For less than four hours, dry ice or frozen freezer packs may be used as long as TCS food is maintained at 41°F or below.
- Cook TCS food to safe internal [Temperature and Time Requirements for Food \(PDF\)](#).
- Maintain hot TCS food at 135°F or above.
- Verify cold holding, cooking and hot holding temperatures with an accurate thermometer.
- Provide three containers for [Cleaning and Sanitizing \(PDF\)](#). Your containers must be big enough to wash, rinse and sanitize your largest piece of multiuse equipment.
- Mix sanitizer according to manufacturer's specifications. Verify correct concentration with a test kit.
- Store damp or soiled wiping cloths in an approved sanitizer at the required strength.
- Locate the SEFS away from possible environmental sources of contamination.
- Provide wall and ceiling surfaces to protect the SEFS from the weather and windblown dust and debris. Discontinue operation if protection fails.

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| <ul style="list-style-type: none"> <li>□ Dhig SEFS ka meel rasmi ah ama ku meel gaar ah oo si firfircoon u xakamaynaaya boorka iyo dhiiqada.</li> <li>□ Iska tuur qashinka adag iyo bulaaca si sax ah. Dhig tiro qashinka adag ama adkaha ah oo ku filan. Ku daadinta bulaaca dhulka ama tuubada biyaha roobka lama ogola.</li> </ul> | <ul style="list-style-type: none"> <li>□ Set up the SEFS on a permanent or temporary surface that will effectively control dust and mud.</li> <li>□ Discard solid waste and wastewater properly. Provide an adequate number of receptacles for solid waste. Discarding wastewater onto the ground or into the storm sewer is not allowed.</li> </ul> |
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## Macluumaadka (Resources)

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

[Ruqsadaynta \(Licensing\)](http://www.health.state.mn.us/communities/environment/food/license/index.html)

[\(http://www.health.state.mn.us/communities/environment/food/license/index.html\)](http://www.health.state.mn.us/communities/environment/food/license/index.html)

[Licensing \(www.health.state.mn.us/communities/environment/food/license/index.html\)](http://www.health.state.mn.us/communities/environment/food/license/index.html)

[Qofka Masuuliyada leh \(Person in Charge\) \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/picfssso.pdf)

[\(http://www.health.state.mn.us/communities/environment/food/docs/fs/picfssso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/picfssso.pdf)

[Person in Charge \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/picfssso.pdf)

[\(www.health.state.mn.us/communities/environment/food/docs/fs/picfssso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/picfssso.pdf)

[Soo sheegista Xanuunka ka jira Goobta cuntada \(Illness Reporting for Food Establishments\)](http://www.health.state.mn.us/people/foodsafety/dwi/empillfssso.pdf)

[\(PDF\) \(http://www.health.state.mn.us/people/foodsafety/dwi/empillfssso.pdf\)](http://www.health.state.mn.us/people/foodsafety/dwi/empillfssso.pdf)

[Illness Reporting for Food Establishments \(PDF\)](http://www.health.state.mn.us/people/foodsafety/dwi/empillfssso.pdf)

[\(www.health.state.mn.us/people/foodsafety/dwi/empillfssso.pdf\)](http://www.health.state.mn.us/people/foodsafety/dwi/empillfssso.pdf)

[Ilaha La Ansixiyay ee Badeecooyinka Cuntada \(Approved Sources for Food Products\) \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefsso.pdf)

[\(http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefsso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefsso.pdf)

[Approved Sources for Food Products \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefsso.pdf)

[\(www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefsso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefsso.pdf)

[Farxalka shaqaalaha \(Handwashing for Employees\) \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/handwashfssso.pdf)

[\(http://www.health.state.mn.us/communities/environment/food/docs/fs/handwashfssso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/handwashfssso.pdf)

[Handwashing for Employees \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/handwashfssso.pdf)

[\(www.health.state.mn.us/communities/environment/food/docs/fs/handwashfssso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/handwashfssso.pdf)

[Kahortaga Wasakhaynta ka Imaanaysa Gacmaha \(Preventing Contamination from Hands\) \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/nohandcontfssso.pdf)

[\(http://www.health.state.mn.us/communities/environment/food/docs/fs/nohandcontfssso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/nohandcontfssso.pdf)

[Preventing Contamination from Hands \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/nohandcontfssso.pdf)

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[Shuruudaha Cuntada ee Wagtiga iyo Heerkulka \(Temperature and Time Requirements for Food\) \(PDF\)](#)

<http://www.health.state.mn.us/communities/environment/food/docs/fs/timetempfsso.pdf>

[Temperature and Time Requirements for Food \(PDF\)](#)

[www.health.state.mn.us/communities/environment/food/docs/fs/timetempfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/timetempfs.pdf)

[Nadiifinta iyo Jeermis-dilidda \(Cleaning and Sanitizing\) \(PDF\)](#)

<http://www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfsso.pdf>

[Cleaning and Sanitizing \(PDF\)](#)

[www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfs.pdf)

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*Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000.*

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