DEPARTMENT OF HEALTH

Tusmada Dhismaha Goobta Cuntada

Food Establishment Construction Guide

ADEEGYADA CUNTADA, BARKADAHA DABAASHA IYO ALBEERGOOYINKA

FOOD, POOLS, AND LODGING SERVICES

FEBRAAYO 2019

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Tusmada Dhismaha Goobta Cuntada

Food Establishment Construction Guide

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Food, Pools, and Lodging Services
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To obtain this information in a different format, call: 651-201-4500.

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Ujeedada

Tusmadaan waxay ka caawinaysaa shaqsiyaadka ama kooxaha inay usoo gudbiyaan qorshayaasha goobaha cuntada Waaxda Caafimaadka Minnesota (MDH, Minnesota Department of Health). Heerarka dhismaha, qalabka, iyo goobta xarunta ee lagu sheegay tusmadaan ayaa ah shuruudaha ugu yar ee Xeerka cuntada ee Minnesota (Minnesota Food Code) (www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html).

Gudaha Minnesota, wakaalado kaladuwan ayaa ruqsad siiya goobaha cuntada iyo cabitaanka. Dookhyada maqaayadaha cuntada iyo goobta shaqada ayaa go'aamiyo nooca wakaalada masuulka ah dib u eegista qorshaha iyo ruqsadaynta. Si aad u ogaato wakaalada masuulka ka ah, booqo webseedka MDH ee Ruqsadaynta (Licensing) (www.health.state.mn.us/communities/environment/food/license/index.html) ama MDH ka wac 651-201-4500.

Qeexitaannada

Goobaha adeegga cuntada iyo cabitaanka

"Goobaha cuntada iyo cabitaanka" waxaa looga jeedaa dhisme, qaab dhismeed, meel gudo leh, ama qayb kasta oo kamid ah dhisme, qaab dhismeed, ama meel xiran oo loo adeegsado, loo hayo, loosoo xayiisiiyay, ama loo aqoonsan yahay inay noqoto shaqo diyaarisa, bixisa, ama haddii kale keenta cunto iyo cabitaan, ama labadaba, si dadku u isticmaalaan. – Sharciga Minnesota, qaybta 157.15, qayb doceedka 5

Qorshaha HACCP

"Qorsha barkulanka xakamaynta muhiimka ah ee qiimaynta khatarta (HACCP)" waxaa looga jeedaa dukumiinti qoran kaasoo

English

Purpose

This guide will help individuals or groups submit food establishment plans to the Minnesota Department of Health (MDH). Construction, equipment, and physical facility standards outlined in this guide are Minnesota Food Code (www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) minimum requirements.

In Minnesota, different agencies license food and beverage establishments. The food establishment's menu and location of operation determine which agency is responsible for plan review, licensing and inspection. To find out which agency is responsible, visit the MDH Licensing (www.health.state.mn.us/communities/environment/food/license/index.html) website or call MDH at 651-201-4500.

Definitions

Food and beverage service establishment

"Food and beverage service establishment" means a building, structure, enclosure, or any part of a building, structure, or enclosure used as, maintained as, advertised as, or held out to be an operation that prepares, serves, or otherwise provides food or beverages, or both, for human consumption. – Minnesota Statutes, section 157.15, subdivision 5

HACCP plan

"Hazard analysis critical control point (HACCP) plan" means a written document that delineates the formal procedures for

sharxaaya habraacyada rasmiga ah ee ku dhaqanka mabaadii'da HACCP ee ay abuureen Gudigga Qaran ee Talo bixinta Shuruudaha Ilmaha aragtada nool ee Cuntada. – Sharciga Minnesota, qaybta 157.15, qayb doceedka 17

Cunto bixin

"Cunto bixinta" waxaa looga jeedaa cunto loo diyaarshay taageerada munaasabad leh liiska marti horay loo casuumay sida soo dhawayn, xaflad, marti qaad qado, shir, xaflad dabaal deg, ama bandhig ganacsi. Goobta cuntada ee qaybinaysa cuntada ayaa masuul ka ah ilaalinta maamulka iyo xaqiijinta badqabka cuntada laga bilaabo diyaarinteeda ilaa looga geeyo dadka cunaaya. – Xeerarka Minnesota, qaybta 4626.0020, qayb doceedka 32a

Xadidaaddo

Dib u eegista qorshaha HACCP

Hanaanada Si Taxaddar leh u Diyaarinta Goobaha Cuntada Tafaariiqda ah (Specialized Processes in Retail Food Establishments) (PDF) (www.health.state.mn.us/communities/environment/food/docs/fs/specialprofsso.pdf) yaa qasab ka dhigaaya dib u eegista qorshaha HACCP.

Cuntada la baxsho

Diyaarinta, kaydinta, qaadista, iyo bixinta cadadka badan ee cuntada munaasabadaha la diyaarshay ayaa abuura khatarta badqabka cuntada oo dheeraad ah. Kudar shaqooyinka diyaarinta qeexitaanka mashruuca si baahiyaha qalabka ee qaaska u ah Cuntada la baxsho (Catering) (PDF) (www.health.state.mn.us/communities/environment/food/docs/fs/cateringfsso.pdf) looga baaraan dago inta lagu jiro hanaanka dib u eegista qorshaha.

following the HACCP principles developed by the National Advisory Committee on Microbiological Criteria for Foods. – Minnesota Statutes, section 157.15, subdivision 17

Food catering

"Food catering" means food that is prepared for service in support of an event with a predetermined guest list such as a reception, party, luncheon, conference, ceremony, or trade show. A food establishment doing catering is responsible for maintaining control of and ensuring the safety of the food from preparation to service to the consumer. – Minnesota Rules, part 4626.0020, subpart 32a

Restrictions

HACCP plan review

Specialized Processes in Retail Food Establishments (PDF) (www.health.state.mn.us/communities/environment/food/docs/fs/specialprofs.pdf) require a HACCP plan review.

Catering

Preparing, storing, transporting, and serving large volumes of food at catered events presents increased food safety risks. Include catering operations in the project description so that equipment needs specific to Catering (PDF) (www.health.state.mn.us/communities/environment/food/docs/fs/cateringfs.pdf) are considered during the plan review process.

Ilaha cuntada la ansixiyay

Goobaha waa inaysan adeegsan ama bixin cunto lagu kaydiyay ama lagu diyaarshay guri gaar ah. Dhammaan cuntada lagu diyaarshay, lagu iibshay ama lagu baxshay goob cunto waa inay ka timaadaa Ilaha La Ansixiyay ee Badeecooyinka Cuntada (Approved Sources for Food Products) (PDF) (www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefsso.pdf).

Gudbinta iyo Dib u eegista Qorshaha

Mashruucyada u baahan dib u eegista qorshaha

- Dhisme cusub (New construction) (PDF) (www.health.state.mn.us/communities/environment/food/docs/license/newconstrplanapp.pdf): Dhisme dhawaan la dhisay ama badalida dhisme horay u jiray si looga dhigo goob cunto.
- Dib u naqshadayn ama wax ku darid (Remodel or addition) (PDF) (www.health.state.mn.us/communities/environment/food/docs/license/remaddplanapp.pdf): Dib u naqshadaynta adag ee goob cunto ama badalida nooca goobta cuntada ama shaqada cuntada haddii maamulka sharciyayntu go'aansho in qorshayaasha iyo sifooyinka gaarka ah ay muhiim u yihiin xaqiijinta ku dhaqanka sharciga.

Qorsheyaasha waa in loo gudbiyaa MDH ugu yaraan 30 maalmood kahor biloowga dhismaha, dib u naqshadaynta adag ama u badalida dhisme horay u jiray loo badalo goob cunto. Isbadalada lagu sameeyo Isbadalada ku dhaca qorshahaaga lasoo jeediyay ayaa qasab noqon kara inta lagu jiro hanaanka dib u eegista qorshaha. Haddii aad shaqada biloowdo kahor intaan

Approved source

Food establishments must not use or serve food that was stored or prepared in a private home. All food prepared, sold or served in a food establishment must come from Approved Sources for Food Products (PDF) (www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf).

Plan Submittal and Review

Projects that require plan review

- New construction (PDF) (www.health.state.mn.us/communities/environment/food/docs/license/newconstrplanapp.pdf): A building that is newly constructed or conversion of an existing building for use as a food establishment.
- Remodel or addition (PDF) (www.health.state.mn.us/communities/environment/food/docs/license/remaddplanapp.pdf): The extensive remodeling of a food establishment or a change of type of food establishment or food operation if the regulatory authority determines that plans and specifications are necessary to ensure compliance.

Plans must be submitted to MDH at least 30 days before beginning construction, extensive remodeling or conversion of an existing structure to a food establishment. Changes to your proposed plan may be required during the plan review process. If you begin work before plans are approved, MDH may order work to stop when it determines work may lead to noncompliance. – Minnesota Rules, part 4626.1720, subpart D and F

qorshayaasha la ansixin, MDH ayaa amri karta shaqo ama joojin karta shaqada marka ay go'aamiso in shaqadu keenayso jabinta sharciga. Xeerarka Minnesota, qaybta 4626.1720, qayb doceedka D iyo F

Fadlan kala xariir MDH lambarka 651-201-4500 haddii aad su'aalo ka qabto in dib u eegista qorshaha looga baahan yahay goobtaada cuntada.

Hanaanka dib u eegista qorshaha

1. U gudbi codsiga dib u eegista qorshahaaga, dhammaan xogta lagaa rabo iyo qarashka ku haboon:

Ciwaanka Boostada	Ciwaanka Wadada
Minnesota Department of Health Food, Pools, and Lodging Services – Plan Review P.O. Box 64975 St. Paul, MN 55164-0975	Minnesota Department of Health Orville L. Freeman Building 625 Robert Street North St. Paul, MN 55155

   Codsiyada dib u eegista qorshaha:

   - [Dhisme Cusub (New Construction) (PDF) (www.health.state.mn.us/communities/ environment/food/docs/license/newconstrplanapp.pdf)]
   - [Dib u Naqshadayn ama wax ku darid (Remodel or Addition) (PDF) (www.health.state.mn.us/communities/ environment/food/docs/license/remaddplanapp.pdf)]

   Fadlan kala xariir MDH lambarka 651-201-4500 haddii aad su'aalo ka qabto nooca codsiga aad adeegsanayso.

2. Codsiyada dib u eegista qorshaha waxaa dib u eegis loogu sameeyaa siday usoo

Please contact MDH at 651-201-4500 if you have questions about whether a plan review is needed for your food establishment.

Plan review process

1. Submit your plan review application, all required information and appropriate fee to:

Mailing Address	Street Address
Minnesota Department of Health Food, Pools, and Lodging Services – Plan Review P.O. Box 64975 St. Paul, MN 55164-0975	Minnesota Department of Health Orville L. Freeman Building 625 Robert Street North St. Paul, MN 55155

   Plan review applications:

   - [New Construction (PDF) (www.health.state.mn.us/communities/ environment/food/docs/license/newconstrplanapp.pdf)]
   - [Remodel or Addition (PDF) (www.health.state.mn.us/communities/ environment/food/docs/license/remaddplanapp.pdf)]

   Please contact MDH at 651-201-4500 if you have questions about which application to use.

2. Plan review applications are reviewed in the order they are received. Submit all required information listed in the

kala horeeyeen. Gudbi dhammaan xogta qasabka ah ee ku qoran qaybta Mawduucyada qasabka ah ee qorshaha ee tusmadaan. Haddii aan codsigaagu buuxin, hanaanka dib u eegista ayaa qaadan kara muddo intaas kabadan.

3. Dib u eegaha qorshahaaga ayaa kuu sheegi doona marka dib u eegistu bilaabato, wuuna kula soo xariirayaa si uu kaaga codsado xogta maqan ama xog dheeraad ah.
4. Marka dib u eegista la dhameeyo, waxaad heli doontaa waraaqda ansixinta qorshayaashaada.
5. Sug bilaabida mashruucaaga ilaa qorshayaasha laga ansixinaayo.

Waaxda Shaqada iyo Warshadaha ee Minnesota (DLI)

Dib u eegista qorshaha tuubo gelinta

Tuubo gelinta waa in lagu naqshadeeyaa, lagu dhisaa, lagu rakibaa laguna ilaaliyaa si waafaqsan Xeerarka Minnesota, Cutubka 4714 (Minnesota Rules, chapter 4714) (www.revisor.mn.gov/rules/4714/), xeerka toobo gelinta ee Minnesota.

Waaxda Shaqada iyo Warshadaha ee Minnesota (DLI) ayaa dib u eegis ku samaysa qorshayaasha mashruucyada tuubo gelinta ee lasoo jeedshay samaysana kormeero lagu xaqiijinaayo in nidaamku raaco xeerka tuubo gelinta ee Minnesota. La xariir qandaraasle ruqsad ka haysta tuubo gelinta si uu kaaga caawiyo diyaarinta iyo dirista qorshaha tuubo gelinta. Kadib marka nidaamka tuubo gelinta la rakibo, DLI ayaa kormeer ku samayn doonta nidaamka.

Wixii xog dheeraad ah iyo codsiyada dib u eegista, booqo webseedka DLI ee Dib u eegista Qorshaha Tuubo gelinta (Plumbing Plan Review) (www.doli.state.mn.us/business/get-licenses-

Required Plan Contents section of this guide. If your application is incomplete, the review process may take longer.

3. Your plan reviewer will notify you when review starts, and will contact you to request any missing or additional information.
4. When review is complete, you will receive a letter approving your plans.
5. Wait to begin your project until after plans are approved.

Minnesota Department of Labor and Industry (DLI)

Plumbing plan review

Plumbing must be designed, constructed, installed and maintained according to Minnesota Rules, chapter 4714 (www.revisor.mn.gov/rules/4714/), Minnesota plumbing code.

The Minnesota Department of Labor and Industry (DLI) reviews plans for proposed plumbing projects and conducts inspections to ensure compliance with the Minnesota plumbing code. Contact a licensed plumbing contractor for assistance with preparing and submitting plumbing plans. After the plumbing system is installed, DLI will conduct an inspection of the system.

For further information and plan review applications, visit the DLI Plumbing Plan Review (www.doli.state.mn.us/business/get-licenses-and-permits/plumbing-plan-review) website or contact DLI at 651-284-5063 or 1-800-342-5354.

and-permits/plumbing-plan-review) ama DLI kala xariir lambarka 651-284-5063 ama 1-800-342-5354.

Raadinta xeerka Deegaanka

Adeegso aalada DLI ee Raadinta Xeerka Deegaanka ah (Local Code Lookup) (workplace.doli.state.mn.us/jurisdiction/) si aad u hesho cidda aad waydiinayso su'aalaha la xariira sida dhismaha, tuubo gelinta xeerarka korontada iyo farsamada ayaa qabanaaya mashruucaaga.

Mawduucyada qasabka ah ee qorshaha

Xaqiiji inaad ku darto dhammaan waxyaabaha soo socda marka aad dirayso codsigaaga dib u eegista qorshaha ee aad buuxisay iyo lacagta qasabka ah.

- Dookhyada loogu talagalay.
- Qeexitaanka mashruuca lasoo jeediyay oo ay ku jiraan xajmiga cuntada la kaydinaayo, la diyaarinaayo, la iibinaayo ama la adeegsanaayo.
- Qaab si fudud loo akhrin karo oo lagu taxay cabir tirsi ah kaasoo sheegaaya goobta dhammaan qalabka (tusaale, qalabka cunto karinta, aaga hawada, talaagadaha, qaybaha cunto diyaarinta, siimanka farxalka, siinka sadexda qaybood, iyo siinka diyaarinta cuntada).
- Agabka qurxinta sagxada, fadhiga guud, darbiyada, iyo safiitada.
- Liiska qalabka lasoo jeediyay ayna ku jiraan noocyada, shirkadaha soo saaray iyo lambarka naqshada.
- Xaashiyaha qeexitanada soo saaraha ee qalabka cusub.
- Qaanadaha iyo koobadiinada dukaanka, oo sheegaaya dhismaha qaanadaha, iyo sharaxaada dusha qaanadaha.

Local code lookup

Use the DLI Local Code Lookup (workplace.doli.state.mn.us/jurisdiction/) search tool to find out whom to contact with questions about how building, plumbing, electrical and mechanical codes apply to your project.

Required plan contents

Make sure to include all the following when you submit your completed plan review application and the required fees.

- The intended menu.
- A description of the proposed project including the anticipated volume of food to be stored, prepared, sold or served.
- Easily readable layout drawn to scale indicating the location of all equipment (e.g., cooking equipment, ventilation hood, refrigerators, food prep counters, handwashing sink(s), three-compartment sink, and food prep sink).
- Finish materials for floors, base coves, walls, and ceilings.
- Proposed equipment list that includes types, manufacturers and model numbers.
- Manufacturer’s specification sheets for new equipment.
- Counters and cabinetry shop drawings, indicating cabinet construction, and countertop finish.
- The source of water (private or public) for your food establishment. Include unique well number for private systems.

- Isha biyaha (mid gaar ah ama mid guud) ee maqaayadaada. Waxaa ku jira lambarka qaaska ah ee ceelka nidaamyada gaarka ah.
- Qaabka bulaacada loo fogeeyo (mid gaar ah ama guud) ee maqaayadaada. Kudar shahaadada nidaamka qashin daawaynta ee gaarka ah ee ku dhaqanka nidaamyada qashin fogaynta ee gaarka ah.
- Koobiga ogolaanshaha aaga ama dhismaha oo kasoo baxay waaxda dawlada hoose.

Soo gudbinta dib u eegista qorshaha HACCP, haddii ay qasab tahay, waa in lagu daraa:

- Foomka Gudbinta Dib u Eegista Qorshaha HACCP
- Dhammaan dukumiintiyada cadaynta ah ee la xariira qorshaha HACCP ee goobtaada.
- $500 oo qarashka dib u eegista qorshaha HACCP ah (oo la siinaayo Waaxda Caafimaadka)

Xog dheeraad ah ayaa la codsan karaa inta lagu jiro hanaanka dib u eegista qorshaha si dib u eegis adag loo sameeyo. Wixii xog dheeraad ah, fadlan booqo webseedka MDH ee Qorshaha Dib u eegista (Plan Review) (www.health.state.mn.us/communities/environment/food/license/planreview.html), ama MDH kala xariir 651-201-4500.

Kormeerada shatiyeynta iyo kahor shaqada

Marka mashruucagau dhammaad ku dhaw yahay, raac talaabooyinkaan:

1. **Codso shatiyeyn.**

   La xariir shaqaalaha MDH ee ku qoran waraaqda ansixinta ee dib u eegista qorshahaaga si aad uga codsato codsiga shatiga. Gudbi codsiga shatiga ee aad buuxisay iyo qarashka shatiga ee lagaa

- The method of sewage disposal (public or private) for your food establishment. Include individual sewage treatment system certificate of compliance for individual sewage disposal systems.
- A copy of the zoning approval or building permit from the local unit of government.

HACCP plan review submittals, if required, must include:

- HACCP Plan Review Submittal Form
- All supporting documents relating to your establishment's HACCP plan
- $500 HACCP plan review fee (payable to Minnesota Department of Health)

Additional information may be requested during the plan review process to allow for a thorough review. For further information, please visit the MDH Plan Review (www.health.state.mn.us/communities/environment/food/license/planreview.html) website, or contact MDH at 651-201-4500.

Licensing and preoperational inspections

Once your project is near completion, follow these steps:

1. **Apply for license.**

   Contact MDH staff listed on your plan review approval letter to request a license application. Submit the completed license application and required license fee prior to the

rabo kahor kormeerka ka horeeya bilaabida shaqada. **Qarashka sahtiga ayaa ka duwan qarashka dib u eegista qorshaha.**

2. **Xaqiiji in la kormeero goobta cuntada.**

   La xariir shaqaalaha MDH ee ku qoran waraaqda dib u eegista qorshaha 14 maalmood kahor taariikhda aad doonayso inaad meesha furto si laguugu mudeeyo kormeerka shaqada kahor. Kormeerka ayaa dabooli doona dhammaan qaybaha mashruucaaga la ogolaaday, ayna ku jiraan:

   - In qalabku meesha yaalo, si sax ahna loo rakibay uuna shaqaynaayo.
   - In qurxinta sagxadaha, Darbida iyo Safiitada loo rakibay sidii la ansixiyay.
   - In ay maamulka ku shuqul leh ogolaadaan rakibaada farsamada iyo tuubada.

3. **Kusoo dhaji shatiga goobta cuntada.**

   Kadib marka kormeerka shaqada kahor si guul leh loo sameeyo, MDH ayaa soo saari doonta shatiga. Si muuqata ugu dhaji shatiga rasmiga ah meel loo wada jeedo oo goobta kamid ah markasta. Shatigu waxay shaqaynaysaa hal sano waana qasab in dib u eegis lagu sameeyo sanad kasta.

preoperational inspection. **The license fee is separate from the plan review fee.**

2. **Have your food establishment inspected.**

   Contact MDH staff listed on the plan review letter 14 days before the intended opening date to schedule a preoperational inspection. The inspection will cover all aspects of your approved project, including:

   - Equipment is present, correctly installed and operational.
   - Floor, wall and ceiling finishes are installed as approved.
   - Mechanical and plumbing installations are approved by the appropriate authority.

3. **Post the license in the food establishment.**

   After a successful preoperational inspection, MDH will issue a license. Prominently post the original license in the food establishment at all times. The license is valid for one year and must be renewed annually.

Macluumaadka Guud ee Qalabka

Waxaa ku jira sifooyinka qaaska ah, goobaha lasoo jeediyay iyo waxa loo isticmaali doono dhammaan qalab cusub iyo mid la isticmaalay ee qorshaha lagu soo gudbiyay. Dookhyada iyo hanaanka cuntada ayaa go'aaminaaya nooca qalabka lagaa doonaayo. Hanaanada

General Equipment Information

Include specifications, proposed locations and intended use for all new and used equipment in submitted plan. Menu and food processes determine the type of equipment required. Complex food processes may require additional or specialized equipment.

kakan ee cuntada ayaa u baahan kara qalab dheeraad ah ama qaas ah.

Naqshada iyo dhismaha qalabka

Qalabka qaar waa qasab inuu aqoonsi siiyo ama uu nadiif ahaan u asteeyo barnaamijka shahaadada ee aqoonsiga leh ee Machadka Heerarka Qaran ee Maraykanka (ANSI) ee qalabka adeegga cuntada ayna ku jiraan:

- Waaskada weel dhaqaalka gacanta
- Dhaqitaanka qalabka farsamo
- Qaybaha dib u qaboojinta farsamada marka laga reebo talaagadaha la gaaro ama jooga dheer
- Qaboojiyaasha lasoo galo
- Qalabka cuntada kulalyka ku ilaalsha
- Qalabka cunto karinta, marka laga reebo foornada mikrooweefka iyo foornooyinka
- Mashiinada barafka
- Jeexayaasha farsamada
- Jilciyaasha iyo burburiyaasha farsamo
- Dusha meelaha lagu diyaarsho cuntada ayna ku jiraan waaskooyinka loo adeegsado diyaarinta cuntada

Haddii aysan jirin shahaado ama sifayn gaar ah oo nadaafadeed oo uu sameeyay barnaamijka shahaadada ee aqoonsiga leh ee ANSI quseeyana qalabkaan, qalabku waa in:

- Loo sameeyay in ganacsi loo isticmaalo.
- Uu noqdaan mid muddo dheer shaqayn kara, jilicsan, si fududna lagu nadiifin karo.
- Ay fududahay in la nadiifiyo.
- Uu leeyahay meelaha cuntadu taabato oo sun lahayn.

Barnaamijyada ugu badan ee shahaadada ee aqoonsiga leh ee ANSI

Equipment design and construction

Some equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program for food service equipment and include:

- Manual warewashing sinks
- Mechanical warewashing equipment
- Mechanical refrigeration units except for reach-in or chest freezers
- Walk-in freezers
- Food hot-holding equipment
- Cooking equipment, except for microwave ovens and toasters
- Ice machines
- Mechanical slicers
- Mechanical tenderizers and grinders
- Food preparation surfaces including sinks used for food preparation

If there is no certification or classification for sanitation by an ANSI accredited certification program for a piece of equipment, the equipment must:

- Be designed for commercial use.
- Be durable, smooth, and easily cleanable.
- Be readily accessible for cleaning.
- Have food-contact surfaces that are not toxic.

Most common ANSI accredited certification programs

Kooxda Ogolaanshaha bixisa	Calaamadda
NSF International (NSF)	
Intertek Lagu calaamadeeyay "ETL Sanitation."	
Underwriters Laboratory (UL) Lagu calaamadeeyay "Classified UL EPH."	
Canadian Standards Association (CSA) Lagu calaamadeeyay "CSA Sanitation to NSF/ANSI."	
Gudiggga Heerarka Nadaafada Ganacsiga Foornada (BISSC) Lagu calaamadeeyay "Certified BISSC."	

Tirada iyo awoodaha qalabka

Waxay baxshaan qalab farsamo oo buuxinaaya baahiyaha cunto karinta, qaboojinta, dib u kululaynta, hawo siinta iyo ku haynta qaboow iyo kulayl ee goobta. U rakib una adeegso qalabka wixii ay u samaysay shirkadii soo saartay.

Qaar kamid ah xaaladaha ugu badan ee shuruudaha qalabka gaarka ah waxaa kamid ah:

- Qaybaha qaboojinta la dhex maro ee lagu rakibo banaanka waa in loo naqshadeeyaa xajmiyada dheeraadka ah ee uga imaanaaya barafka iyo ceeryaamada.
- Difaacyada cuntada, weelka ku haynta ah ama qaababka kale ee waxtarka leh waa in la baxshaa si looga difaaco cuntada aan sajalka ahayn inay sumoowdo intay banaanka taalo.

Certifying Group	Mark
NSF International (NSF)	
Intertek Marked "ETL Sanitation."	
Underwriters Laboratory (UL) Marked "Classified UL EPH."	
Canadian Standards Association (CSA) Marked "CSA Sanitation to NSF/ANSI."	
Baking Industry Sanitation Standards Committee (BISSC) Marked "Certified BISSC."	

Equipment numbers and capacities

Provide mechanical equipment that meets the cooking, cooling, re-heating, ventilation and hot and cold holding needs of the food establishment. Install and use equipment as intended by the manufacturer.

Some common circumstances with special equipment requirements include:

- Walk-in refrigeration units installed outside must be designed for extra structural loads from snow and ice.
- Food guards, display cases or other effective means must be provided to protect unpackaged food from contamination while on display.
- Food grade containers capable of maintaining food at proper hot and cold holding temperatures in a sanitary

- Qasacyada cuntada loogu talagalay oo awooda inay cuntada ku hayaan heerkullada kulaylka iyo qaboowga ee ku haboon qaab nadaafad leh ayaa qasab u ah gaynta ama diyaarinta cuntada.

Goobta iyo rakibaada qalabka

Meelee oo rakib qalabka si cuntada iyo dusha meelaha cuntadu taabato aysan u sumoobin iyo in aaga ka hooseeya qalabku yahay mid la geli karo si loo nadiifiyo.

Haddii aan qalabku ahayn mid si fudud loo dhaqaajin karo, ku sajalee dusha meesha ama ku xir lugaha.

- Lugo afar inji ah ayaa qasab ku ah qalabka lagu dhajiyay miiska.
- Lugo lix inji ah ayaa qasab ku ah qalabka lagu dhajiyay sagxada.

Tusaalayaasha qalabka iyo goobaha kaydinta ee sida joogtada ah loosoo gudbiyo laakiin **aan la aqbalin** waxaa ku jira:

- Hoosta jaranjaro furan
- Gudaha qol farsamo
- Gudaha qolka qashinka
- Hoosta laynka bulaacada oo aan lahayn gaashaan celiya
- Gudaha musqusha
- Hoosta tuubo ay biyuhu ku qaboobaan
- Dusha cunto aan difaac lahayn, sida qalabka qeybinta cabitaanka oo la dulsaaro qasaca barafka.

Waasko

Ku dar sifooyinka, goobaha lasoo jeediyay iyo waxa la doonaayo in loo isticmaalo dhammaan waaskooyinka.

manner are required for delivery or catering.

Equipment locations and installation

Locate or install equipment so that food and food-contact surfaces are not exposed to contamination and the areas around and beneath the equipment are accessible for cleaning.

If equipment is not easily moveable, seal it to the surface or mount it on legs.

- Four-inch legs are required for table-mounted equipment.
- Six-inch legs are required for floor-mounted equipment.

Examples of equipment and storage locations that are frequently submitted but **not approved** include:

- Under an open stairwell
- In a mechanical room
- In a garbage room
- Under a sewer line that is not shielded
- In a toilet room
- Under piping on which water has condensed
- Above unprotected food, such as beverage dispensing equipment above an ice bin

Sinks

Include specifications, proposed locations and intended use for all sinks.

Waaskada farxalka

U xir waaskada farxalka si ay qaab fudud ugu isticmaalaan dhammaan shaqaalaha:

- Diyaarinaaya ama qeybinaya cuntada iyo cabitaanka.
- Dhaqaaya weelasha.
- Isticmaalaya Musqusha.

Waasko kasta oo farxal waa inuu lahaado biyo heerkulkoodu caadi yahay si loogu farxasho ugu yaraan 15 sikin ayadoo la adeegsanaayo waaskada qasida ama tuubada iskudarka. Tuubada biyaha ee ayadu isxirta, tartiib loo xiro, ama cabirka ku shaqaysa waa in lagu xiraa qulqulka biyaha oo soconaaya 15 sikin ugu yaraan ayadoon loo baahan in tuubada dib loo furo.

MDH ayaa qasab ka dhigaysa in gaashaanka faniinada lagu xiro waaskada farxalka si loo yareeyo sunta cuntada, qalabka iyo maacuunta nadiifta ah, iyo qaybaha halka mar la isticmaalo.

Waaskada weel dhaqaalka gacanta

Haddii uusan qorshahaaga ku jirin mashiinka weelasha dhaqa oo qaadan kara booska ugu wayn ee qalabka iyo maacuunta, bixi qalabka weel dhaqaalka gacanta.

Sii waasko leh ugu yaraan sadex qaybood iyo boorarka dareeraha celiya cirif kasta. Dhammaan qaybaha iyo difaacyada dareeraha waa inay qayb ka yihiin isku qalabka. Kuma xariirin kartid boorarka dareeraha si aad u buuxiso shardigaan. Rakooyinka maacuunta ama miisaska ayaa qasab u noqon kara xaraynta dhammaan qalabka iyo maacuunta wasaqda ah iyo kuwa nadiifta ah.

Handwashing sinks

Install handwashing sinks to provide easy access for all employees who are:

- Preparing or dispensing food and beverages.
- Conducting warewashing.
- Using the toilet room.

Each handwashing sink must be equipped to provide water at a temperature to allow handwashing for at least 15 seconds through a mixing valve or combination faucet. A self-closing, slow-closing, or metering faucet must provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

MDH may require splash guards on handwashing sinks to limit contamination of food, clean equipment and utensils, and single-service and single-use articles.

Manual warewashing sink

If your plans do not include a warewashing machine that can accommodate the largest piece of equipment and utensils, provide equipment for manual warewashing.

Provide a sink with at least three compartments and drainboards on each end. All compartments and the drainboards must be part of the same piece of equipment. You cannot attach drainboards to meet this requirement. Utensil racks or tables may be required for storing all dirty and clean equipment and utensils.

Sink compartments must be large enough to allow immersion of the largest piece of equipment and utensils.

Qaybaha waaskada waa inay ku filan yihiin in la gasho qaybta ugu wayn ee qalabka iyo maacuunta.

Waaskada weel dhaqaalka gacanta waa qasab inuu aqoonsi siiyo ama uu nadiif ahaan u asteeyo barnaamijka shahaadada ee aqoonsiga leh ee Machadka Heerarka Qaran ee Maraykanka (ANSI).

Manual warewashing sinks must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Waaskada lagu diyaarsho cuntada

Diyaari waaskada lagu diyaarsho cuntada haddii dookhyada cuntada lasoo jeediyay ay ku jirto cunto u baahan in lagu dhaqo ama dhalaalin lagu sameeyo gudaha waasko.

Waaskada lagu diyaarsho cuntada waa qasab inuu aqoonsi siiyo ama uu nadiif ahaan u asteeyo barnaamijka shahaadada ee aqoonsiga leh ee Machadka Heerarka Qaran ee Maraykanka (ANSI).

Food preparation sink

Provide a designated food preparation sink if the proposed menu includes a food product that requires washing or thawing in a sink.

Food preparation sinks must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Waaskada adeegga

Diyaari hal waaskada adeegga ah oo meel fiican lagu rakibay ama goobta nadiifinta oo gaar ah oo ku leh meel bulaacadu ka baxdo sagxada si loo nadiifiyo tirtirayaasha ama qalabka kale ee qoyan ee nadiifiya sagxada, iyo daadinta biyaha tirtirka iyo qashinka kale ee dareeraha ah. Diyaarinta qorshahaaga, kudar meesha aad dhigayso tirtirayaasha inta u dhaxaysa xiliyada la isticmaalaayo si aysan u ciidoobin ama waxyeelo u gaarsiin darbiyada, qalabka ama agabka.

Service sink

Provide one conveniently located service sink or curbed cleaning facility equipped with a floor drain for the cleaning of mops or similar wet floor cleaning tools, and for the disposal of mop water and similar liquid waste. In your plans, include a way to store mops between uses so that they do not soil or damage walls, equipment or supplies.

Waaskooyinka kale

Waaskada ku qoran kor waxay leeyihiin isticmaallo gaar ah. waaskooyinka kale ee guud ee lagu isticmaalo goobaha cuntada waxaa ku jiri kara:

- Waaskada wasaqda – oo loo isticmaalo baararka, cabitaannada la isku qasay iyo espresso.

Other sinks

The sinks listed above have use limitations. Other common sinks used in a food establishment may include:

- Dump sink – for bars, blender drinks and espresso areas.
- Dipper well sink – for in-use utensils such as ice cream scoops.

- Waaskada godka godan – oo loo adeegsado maacuunta meesha lagu isticmaalo sida furarka jalaatada.

Mashiinada Weelasha dhaqa

Waxaa ku jira sifooyinka gaarka ah iyo goobaha lasoo jeediayay ee dhammaan mashiinada weelasha dhaqa. Duleelada bulaacada, rakooyinka maacuunta, ama miisaska kale ayaa qasab u noqon kara xaraynta qalabka iyo maacuunta wasaqda ah iyo kuwa nadiifta ah.

Mashiinada weelasha dhaqa waa qasab inuu aqoonsi siiyo ama uu nadiif ahaan u asteeyo barnaamijka shahaadada ee aqoonsiga leh ee Machadka Heerarka Qaran ee Maraykanka (ANSI).

Jeermis dilaha kiimikada ah

Qayb	Shardi
Ganbaleelka jeermis dilaha	Muujiyaha heerka hooseeya ee jeermis dilaha oo cod ama muuqaal ah
Banaanka hawada wax lagu qalajiyo	Ugu yaraan shan rako
Aaga nadiifinta hore	Waaskada buufinta, fogaynta qashinka ama qaababka kale ee qashinka looga saaro meesha
Aalada albaabka ee isgasha (makiinada weelasha oon hawo lahayn)	Waxay ka difaacdaa albaabka inuu furmo ilaa shaqada mareegta hawadu dhamaato. Waxay noqon kartaa agab dheeraad ah oo mashiinku leeyahay

Warewashing Machines

Include specifications and proposed locations for all warewashing machines. Drainboards, utensil racks, or tables are required for storing dirty and clean equipment and utensils.

Warewashing machines must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Chemical sanitizing

Component	Requirement
Sanitizer alarm	Audible or visual indicator of low sanitizer level
Space for air-drying	Minimum of five racks
Pre-cleaning area	Spray sink, garbage disposal or other means for disposal of garbage
Interlocking door device (ventless dish machines)	Prevents the door from opening until the vent cycle operation is complete May be an additional accessory for the machine

Jeermis ku dilista biyaha kulul

Qayb	Shardi
Banaanka wax qalajinta	Ugu yaraan sadex rako
Aaga nadiifinta hore	Waaskada buufinta, fogaynta qashinka ama qaababka kale ee qashinka looga saaro meesha
Aalada albaabka ee isgasha (makiinada weelasha oon hawo lahayn)	Waxay ka difaacdaa albaabka inuu furmo ilaa shaqada mareegta hawadu dhamaato. Waxay noqon kartaa qalab dheeraad ah oo mashiinku leeyahay

Nidaamyada Hawada

Waxaa ku jira sifooyinka gaarka ah iyo goobaha lasoo jeediyay inay hawada siiyaan goobta ee ku jira codsiyada la gudbiyay. U naqshadee oo u rakib nidamayada hawada si waafaqsan Xeerarka Minnesota, Cutubka 1346 (Minnesota Rules, chapter 1346) (www.revisor.mn.gov/rules/1346/), Xeerka farsamada iyo gaaska naaftada. Xeerarka Minnesota, qaybta 1346.0507 (Minnesota Rules, part 1346.0507) (www.revisor.mn.gov/rules/1346.0507/) ayaa bixinaaya shuruudaha xarunta jikada cuntada ganacsiga ee qalabka qaar.

Nidaamyada iyo aaladaha aaga hawada wa inay ku filan yihiin tiro iyo tayaba kahortaga in oolyada ama barafka dhalaala uusan waxyeelayn darbida iyo safiitada. Hawo ku filan iyo hawo dheeraad ah ayaa qasab ku ah qalabka soo saara uumiga xad dhaafka ah, dhalaalinta, uumiga, urka qarmuun ama la dhibsanaayo, qiiq iyo holac.

Naqshadee nidaamyada hawada si looga hortago in oolyada ama dareeraha dhalaalay

Hot water sanitizing

Component	Requirement
Space for drying	Minimum of three racks
Pre-cleaning area	Spray sink, garbage disposal or other means for disposal of garbage
Interlocking door device (ventless dish machines)	Prevents the door from opening until the vent cycle operation is complete May be an additional accessory for the machine

Ventilation Systems

Include specifications and proposed locations for ventilation hoods in submitted plans. Design and install ventilation systems according to Minnesota Rules, chapter 1346 (www.revisor.mn.gov/rules/1346/), Minnesota mechanical and fuel gas code. Minnesota Rules, part 1346.0507 (www.revisor.mn.gov/rules/1346.0507/) provides commercial kitchen hood requirements for some equipment.

Ventilation hood systems and devices must be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings. Adequate ventilation and make-up air is required for equipment that produces excessive steam, condensation, vapors, obnoxious or disagreeable odors, smoke and fumes.

Design ventilation systems to prevent grease or condensation from draining or dripping onto food, equipment, utensils, walls, ceiling, linens and single-service articles. Grease filters used in an exhaust ventilation hood or

uu u daato ama ugu dhibco cuntada, qalabka, maacuunta, darbida, safiitada, laymanka iyo qaybaha halka mar la isticmaalo. Miirayaasha oolyada loo isticmaalo aaga hawadu ka baxdo ama qalabka dhuuqa oolyada waa in loo naqshadeeyaa qaab si fudud loogu bixin karo si loo nadiifiyo iyo/ama loo badalo haddii aan loo samayn in meeshiisa lagu nadiifiyo.

Qaanadaha, Miisas Qaanado leh

Kudar sifooyinka gaarka ah, goobaha lasoo jeediyay iyo sababaha loo isticmaalo dhammaan qaanadaha, miisaska qaanadaha leh, iyo aaga macaamiishu iskood wax uga gurtaan ee ku jira qorshayaasha lasoo gudbiyay.

Dusha meelaha cuntadu taabato

Meel cuntadu taabato waa dusha qalab ama maacuun si toos ah u taabta cuntada. Dusha meelaha cuntadu taabato waxaa sidoo kale ku jira dusha qalab ama maacuun cuntadu kasoo dareeri karto, kasoo dhibci karto ama kasoo faniin karo, sida qaboojiye gudaha loo galo.

Dusha meelaha cuntadu taabato waa qasab inuu aqoonsi siiyo ama uu nadiif ahaan u asteeyo barnaamijka shahaadada ee aqoonsiga leh ee Machadka Heerarka Qaran ee Maraykanka (ANSI).

Dusha meelaha cuntadu taabato waa inay yihiin:

- Mid badqab leh
- Muddo badan shaqay kara, aan daxalaysanayn aana milmayn
- Ku filan miisaan ahaan iyo cuf ahaanba wadida weelal dhaqaal joogto ah
- Loo naqshadeeyay inay lahaadaan dul mulaax ah, ayna fududahay in la nadiifiyo.

other grease extracting equipment must be designed to be readily removable for cleaning and/or replacing if not designed to be cleaned in place.

Counters, Cabinetry and Tables

Include specifications, proposed locations and intended uses for all counters, cabinetry, tables, and customer self-service areas in submitted plans.

Food-contact surfaces

A food-contact surface is a surface of equipment or utensil that directly contacts food. Food-contact surface also includes a surface of equipment or utensil from which food may drain, drip or splash, such as an interior of a reach-in cooler.

Food-contact surfaces must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program.

Food-contact surfaces must be:

- Safe
- Durable, corrosion-resistant and nonabsorbent
- Sufficient in weight and thickness to withstand repeated warewashing
- Finished to have smooth, easily cleanable surface
- Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition

- Inay iska difaaci karaan dul-duleel, goo-go', dilaac, gaboow, burbur, iyo radqid.

Tusaalayaasha shaqooyinka u baahan in loo ansixiyo goobaha cuntada taabanaaya waxaa ku jira:

- Jajista, goo-goynta ama qasida cuntooyinka ceeriinka ah
- Karinta cuntooyinka ayadoo la adeegsanaayo qalab sida mashiinka shiil-shiilka, foornada dhaylada, dusha sare ee siman, ama foornada
- Diyaarinta cuntooyinka sida saanwiijka ama saladka
- Qalabka kaydinta kahor iyo kadib marka weelasha la dhaqo
- Nashaadaadka kale ee abuuraaya faniinada, ciidoobida cuntada ama u baahan nadiifin joogto ah

Aan ahayn meelaha cuntadu taabato

Meesha aan cuntadu taaban waa dusha kore ee meel kamid ah qalabka oo aysan cuntadu toos u taaban, sida dusha mashiinada shaqada iyo qaanadaha. Dusha meelaha aan cuntadu taaban ee qalabka ee ay gaaraan faniinada, waxyaabaha dareera, ciidayn kale oo cunto ama u baahan nadiifin joogto ah waa in lagu dhisaa qalab ka hortaga daxalaysiga, aan milmayn, oo mulaax ah.

Meelaha aan cuntada taaban waa inaysan lahayn godad, rakooyin, iyo duleelo, loona naqshadeeyay loona dhisay nadiifin fudud iyo inay fududahay dayactirkoodu.

Tusaalayaasha meelaha aan cuntadu taaban waxaa kamid ah:

- Aaga cabitaanka lagu baxsho ee furayaasha cabitaanka sida mashiinada degdega u diyaarsha kafeega ama

Examples of activities requiring approved food-contact surfaces include:

- Chopping, cutting or mixing raw foods
- Cooking foods using equipment such as grills, deep fryers, flat tops, or ovens
- Assembling foods such as sandwiches or salads
- Storing equipment before and after warewashing
- Other activities creating splash, food soiling or requiring frequent cleaning.

Non-food-contact surfaces

A non-food contact surface is a surface of equipment that does not directly contact food, such as surfaces of millwork and cabinetry. Non-food-contact surfaces of equipment that are exposed to splash, spillage, other food soiling or that require frequent cleaning must be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Non-food-contact surfaces must be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Examples of areas with non-food contact surfaces include:

- Beverage service areas for beverage dispensers such as espresso or coffee machines, or pop dispensers

cabitaanka, ama mashiinada cabitaanka shuba.

- Aaga macmiilku iskiis uga adeegto sida goobaha lagu sharaxo alaabaha si looga doorto
- Aaga qasnajiga ama dalabaadka ee baarka ama goobaha sugitaanka

Alwaax aan shaqada lagu dhamayn lama ogola. Dhammaan dusha meelaha (tusaale, meelaha wax lagu jarjaro, qaybta hoose ee dusha qaadanaha iyo marfashyada) waa in si fiican loo diyaarshay. Qaanadaha leh halawyada xiran waa mamnuuc. Qaanadaha hoose waa inay leeyihiin lugo lix inji ah ama sal adag.

- Customer self-service areas such as condiment display stations
- Cashier or ordering areas at bar or wait stations

Unfinished wood is not allowed. All surfaces (e.g., cutouts in millwork, underside of countertops and shelving) must be properly finished. Cabinets with enclosed hollow bases are prohibited. Base cabinets must be provided with six-inch legs or a solid base.

Sagxadaha, Darbida iyo Safiitada

Kudar agabka qurxinta ee lasoo jeedshay ee dhammaan dusha sagxada, darbiga iyo safiitada. Kuxir meesha sagxado, darbi iyo safiito mulaax ah, aan biyaha liqayb, muddo shaqaynaysa si fududna loo nadiifin karo meelaha soo socda:

- Aaga diyaarinta cuntada iyo cabitaanka
- Talaagadaha ama qaraf dhaliyaasha la dhex socdo
- Aaga weelasha lagu dhaqo
- Qolka musqusha
- Aaga adeegga
- Aaga waaskada adeegga
- Kayd qalalan
- Aagaga waafaqsan qaababka falaashida ama buufinta nadiifinta

Kahor intaysan dooran naqshada sagxada, darbiga iyo meelaha safiitada, mulkiilayaasha, xirfadlayaasha naqshada, iyo dadka kale ee qaybta ka ah diyaarinta

Floors, Walls and Ceilings

Include proposed finish materials for all floor, wall and ceiling surfaces. Provide smooth, nonabsorbent, durable and easily cleanable floors, walls and ceilings in the following areas:

- Food and beverage preparation areas
- Walk-in refrigerators or freezers
- Warewashing areas
- Toilet rooms
- Servicing areas
- Service sink areas
- Dry storage
- Areas subject to flushing or spray cleaning methods

Prior to selecting floor, wall and ceiling surfaces, owners, design professionals, and others involved in preparing the plans should consider the following factors:

- Type and amount of use
- Type of soil and cleaning methods
- Life span of the surface

qorshuhu waa inay ka baaraan dagaan sababaha soo socda:

- Nooca iyo cadadka isticmaalka
- Nooca ciida iyo qaababka nadiifinta
- Mudada nolosha (ay shaqayn karto) meeshu

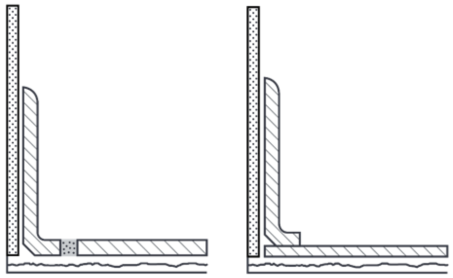
Sagxadaha

Dooro oo rakib dusha sagxada buuxinaysa baahiyaha goobtaada cuntada. Raac dhammaan talooyinka soo-saaraha.

Qaar kamid ah xanibaadaha qaaska ayaa ah:

- Shub sajal ah lama ogola marka laga reebo qolalka qashinka, ama aaga loo adeegsado kaydka boorsada xiran.
- Roog looma ogola aaga sadexda fiid ee meelaha lagu rakibay baadarka iyo baararka saladka iyo qalabka kale ee adeegga cuntada.
- Sijaayadaha iyo alwaaxyada la dhisay waa in loo naqshadeeyaa qaab la bixin karo oo si fudud loo nadiifin karo.

Shumac adag ku dhaji dhammaan isgoysyada sagxada-darbiga. Dooro oo ku rakib hoos u dhiska shumac adag sida ku qoran talooyinka soo-saaraha. Sawirka 1 ayaa muujinaaya boosaska khaldan iyo kuwa saxda ah ee mutuleelka shumaca adag ee waafaqsan sagxada.



Sawirka 1: Qaab Sax ah (bidix); Qaab Qalad ah (midig)

Floors

Select and install flooring surfaces that meet the needs of your establishment. Follow all manufacturer's recommendations.

Some specific restrictions are:

- Sealed concrete is not allowed except in garbage rooms, or areas used for closed case lot storage.
- Carpeting is not allowed within three feet of permanently installed bars and salad bars and other food service equipment.
- Mats and duckboards must be designed to be removable and easily cleanable.

Install a coved base at all floor-wall junctions. Select and install coved base according to manufacturer's specifications. Figure 1 shows correct and incorrect positioning of coved base tile relative to flooring surface.

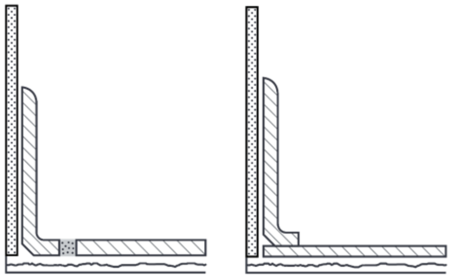


Figure 1: Correct Method (left); Incorrect Method (right)

Darbiga iyo Safiitada

Dooro oo rakib dusha darbiga iyo safiitada oo buuxinaysa baahiyaha goobtaada cuntada. Raac dhammaan tilmaamaha shirkada alaabta samaysay.

Qaar kamid ah xanibaadaha qaaska ayaa ah:

- Xirmooyinka aan la dhamayn, ee shubka ah ama dhagaxaanta lama ogola ilaa in meeshu tahay maahee aaga kaydka waxyaabaha qalalan.
- Salka nalalka, daboolada hawada, marwaxadaha iyo waxyaabaha ku dhagan darbiga iyo safiitada waa in si fudud loo nadiifin karaa.
- Sharaxaadaha loo jeedo ee alwaaxa ah, laymanka alwaaxa ah iyo sariir alwaaxeedka lama ogola marka laga reebo meelaha loo adeegsado keliya kaydinta baakadaha aan la furin.

Walls and ceilings

Select and install wall and ceiling surfaces that meet the needs of your establishment. Follow all manufacturer's recommendations.

Some specific restrictions are:

- Unfinished, porous concrete blocks or bricks are not allowed except in dry storage areas.
- Light fixtures, vent covers, fans or other wall and ceiling attachments must be easily cleanable.
- Exposed studs, joists and rafters are not allowed except in areas used only for the storage of unopened packages.

Aagaga ka baxsan Meelaha cuntada

Kudar meelaha lagu talinaayo ee aan ahayn aaga cuntada sida qolalka musqulaha, kaydadka agabka shaqsiga ah ee shaqaalaha, xarumaha qashinka iyo alaabaha dib loo dayactiri karo iyo qaybaha dhar dhaqaalka. Diyaari meelo aan ahayn kuwa cuntada oo buuxinaaya baahiyaha goobtaada cuntada.

Non-food Areas

Include proposed locations for non-food areas such as toilet rooms, storage of employee personal items, garbage and recyclables and laundry facilities. Provide non-food areas to meet the needs of your establishment.

Qolka musqusha

Haddii qolalka musqulaha guud aan la heli karin, u diyaari ugu yaraan hal musqul iyo waasko ay ku farxashaan shaqaaluhu Ka fiiri Xeerarka Minnesota, Cutubka 4714 (Minnesota Rules, chapter 4714) (www.revisor.mn.gov/rules/4714/), xeerka tuubo gelinta, tirada ugu yar ee musqulaha qasabka ay tahay inay xarunta cuntadu lahaato lahaato. Si buuxda u xir qolalka

Toilet rooms

If public toilet rooms are not available, provide at least one toilet and handwashing sink for employee use. Refer to Minnesota Rules, chapter 4714 (www.revisor.mn.gov/rules/4714/), plumbing code, for minimum number of toilets required for your food establishment. Completely enclose the toilet room(s), and provide a tight-fitting and self-closing door.

musqulaha, oo u samee albaabo aan waxba laga arkayn oo xirmaaya.

Qashinka iyo dib u warshadaynta

Samee aag kaduwan aagag diyaarinta iyo kaydinta cuntada si loogu aruursho loogana qaado qashinka iyo waxyaabaha warshada dib loogu celinaayo.

Adeegso alaabo shub ah, gaamur leh, ama agab kale oon biyuhu ka dusayn oon ku xirayso aagaga lagu xareeyo qashinka iyo waxyaabaha warshada lagu celinaayo. Gufadu waa inay tahay mid mulaax ah, hal adayg leh oo lagu awdi karo meesha bulaacadu ka baxdo.

Garbage and recyclables

Provide an area separate from food preparation and storage areas for collection and storage of garbage and recyclable materials.

Use concrete, asphalt, or other nonabsorbent material for outdoor garbage and recyclable material storage areas. The pad must be smooth, durable and graded to drain.

Agabka shaqsiga ah

Qaanadaha la xiro ama meelaha kale ee ku haboon waa in loo adeegsadaa in si nidaamsan loogu xareeyo dharka iyo alaabaha kale ee shaqaaluhu leeyihiin.

Personal items

Lockers or other suitable facilities must be used for the orderly storage of employee clothing and other possessions.

Goobaha dhar dhaqaalka

Haddii lama-daayooyinka (qaybaha dhar dhaqaalka) ay ku yaalaan goobta, dhig mashiinka dhaqaalka iyo qalajinta meel aad uga hortagi karto sunta gaarta cuntada, qalabka nadiifta ah, maacuunta, laymanka, ama qaybaha adeegga halka mar ama la adeegsado ee aan duubnayn.

Laundry facilities

If laundry facilities are provided on-site, locate the washer and dryer to prevent contamination of food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.

Biyaha iyo Korontada

Kudar xog gaar u ah qeybinta biyaha, biyo kululeeyaasha, nidaamka fogaynta bulaacda, iyo adeegyada kale ee ku qoran qorshayaasha la diray. Bixi adeegyada xarunta si loo buuxsho baahiyaha goobtaada cuntada.

Xir laymanka iyo tuubooyinka adeegga xarunta, ayna ku jirana laymanka cabitaanka. Rakib adeegga xarunta meel aysan carqalad ku noqon ama kahor istaagin nadiifinta sagxada, darbiyada iyo Safiitada.

Utilities

Include specific information for water supply, water heaters, sewage disposal system, and other utilities in submitted plans. Provide utilities to meet the needs of your food establishment.

Enclose utility service lines and pipes, including beverage lines. Install utilities so they do not obstruct or prevent cleaning of the floors, walls and ceilings.

Qeybinta biyaha

Ku cadee isha biyaha ee goobtaada qorshayaasha aad soo gudbisay.

Qeybinta biyaha oo badqab leh kuguna filan waa in la helaa si loo buuxsho baahiyaha goobtaada cuntada. Biyaha goobtaada waa in lagasoo qaataa isha biyaha magaalada ama il biyood buuxinaysa Xeerarka Minnesota, cutubka 4720 (Minnesota Rules, chapter 4720) (www.revisor.mn.gov/rules/4720/), Ilaha Biyaha dadwaynaha; iyo cutubka 4725 (chapter 4725) (www.revisor.mn.gov/rules/4725/), Ceelasha iyo Matoorada.

Wakiil ka socda Waaxda Caafimaadka Minnesota ayaa samayn kara qiimeynta goobta ee lagu samaynaayo isha aad biyaha ka hesho kahor intaan ruqsad la siin xaruntaada.

Biyo kululeeyaasha

Waxaa ku jira sifooyinka gaarka ah iyo goobaha lagu talinaayo inay biyo kululeeyaasha siiyaan goobta ee ku jira codsiyada la diray. Xulo oo rakib biyo kululeeyaasha (kuwa dhaqanka iyo kuwa bilaa taangiga ah) kuwaas oo leh xajmi ku filan buuxinta dalabaadka soo badanaaya ee biyaha kulul ee xarunta cuntada.

Fogaynta bulaacada

Aqoonso qaabka bulaacada loo fogeeyo (mid gaar ah ama guud) ee xaruntaada cuntada ee aad qorshaheeda gudbisay. Bixi nidaamka bulaacad fogaynta oo buuxinaaya baahiyaha kor u kacaaya ee bulaaca ee xaruntaada cuntada.

Nidaamka Septic waa in loo naqshadeeyaa, loo rakibaa loona ilaaliyaa qaab waafaqsan Xeerarka Minnesota, cutubka 7080 (Minnesota Rules, chapter 7080) (www.revisor.mn.gov/rules/7080/), nidaamyada daawaynta wasaqda ee gaarka

Water supply

Identify the source of the water for your establishment in submitted plans.

A safe and adequate supply of water must be provided to meet the needs of your food establishment. Water for your establishment must be obtained from a municipal water supply or a water supply that meets the requirements of Minnesota Rules, chapter 4720 (www.revisor.mn.gov/rules/4720/), Public Water Supplies; and chapter 4725 (www.revisor.mn.gov/rules/4725/), Wells and Borings.

A representative from the Minnesota Department of Health may conduct an onsite evaluation of your water supply prior to licensing your establishment.

Water heaters

Include specifications and proposed locations for water heaters in submitted plans. Select and install water heaters (traditional and tankless) that are adequately sized to meet the peak hot water demands of the food establishment.

Sewage disposal

Identify the method of sewage disposal (public or private) for your food establishment in submitted plans. Provide a sewage disposal system that meets the peak sewage needs of your food establishment.

Septic systems must be designed, installed and maintained according to Minnesota Rules, chapter 7080 (www.revisor.mn.gov/rules/7080/), individual subsurface sewage treatment systems (SSTS) and Minnesota Rules, chapter 7081 (www.revisor.mn.gov/rules/7081/),

ah (SSTS) iyo [Xeerarka Minnesota, cutubka 7081 (Minnesota Rules, chapter 7081) (www.revisor.mn.gov/rules/7081/)](www.revisor.mn.gov/rules/7081/), nidamayada daawaynta bulaaca ee qaybta dhismaha.

Shuruudaha SSTS ee gaarka ah iyo kuwa xajmiga dhexe ayaa lagu dhaqan gashaa lagana fuliyaa heer deegaan. Koobiga shahaadada ku dhaqanka xeerka ee nidaamka qashin daawaynta ee gaarka ah ee nidamayada qashin fogaynta ee gaarka ah waa in lagu daraa qorshayaasha. Si aad caawimaad u hesho, la xariir dawlada hoose ee deegaankaaga (degmada, magaalada, ama balad).

midsized subsurface sewage treatment systems.

Individual and midsized SSTS requirements are adopted and enforced locally. A copy of the individual sewage treatment system certificate of compliance for individual sewage disposal systems must be provided with plans. For assistance, contact your local unit of government (county, city, or township).

Nalaynta

Bixi nalal ku filan oo buuxinaaya baahiyaha goobtaada cuntada. Adeegso midkood guluubyada nalka ee aan guban ama godadka nalka gaashaanka siiya.

Xajmiga nalka waxaa lagu cabiraa 30 inji meel ka saraysa sagxada. Shuruudaha ayaa kaladuwan ayagoo ku xiran shaqooyinka cuntada:

- Shumacyada 10 fiid – qaboojiyaasha lagu dhex socdo, baraf dhaliyaasha la dhex maro ama aaga kaydka qalalan
- Shumacyada 20 fiid – aaga macaamiishu ka adeegtaan, gudaha meelaha la galo iyo talaagadaha, qolalka musqulaha ama aagaga loo adeegsado farxalka, weelal dhaqaalka, iyo kaydka qalabka iyo maacuunta
- Shumacyada 50 fiid – meelaha lagu diyaarsho cuntada ama halka badqabka shaqaalaha ay muhiim tahay

Lighting

Provide adequate lighting to meet the needs of your establishment. Use either shatter-resistant bulbs or shielded light fixtures.

Light intensity is measured 30 inches above the floor. Requirements vary depending on food activities:

- 10 foot-candles – walk-in coolers, walk-in freezers or dry storage areas
- 20 foot-candles – consumer self-service areas, inside reach-in and under-counter refrigerators, toilet rooms or areas used for handwashing, warewashing, and equipment and utensil storage
- 50 foot-candles – food preparation areas or where employee safety is a factor