

Tusmada dhismaha gaariga cuntada wareegta, miiska ku meel gaarka ah ee cuntada xiliyada gaarka ah, iyo miiska cunto xiliyeedka rasmiga ah

Mobile Food Unit, Seasonal Temporary Food Stand, and Seasonal Permanent Food Stand Construction Guide

**ADEEGYADA CUNTADA, BARKADAHA DABAASHA IYO
ALBEERGOOYINKA**

FOOD, POOLS, AND LODGING SERVICES

JANAAYO 2019

JANUARY 2019

Tusmada dhismaha gaariga cuntada wareegta, miiska ku meel gaarka ah ee cuntada xiliyada gaarka ah, iyo miiska cunto xiliyeedka rasmiga ah

Mobile Food Unit, Seasonal Temporary Food Stand, and Seasonal Permanent Food Stand Construction Guide

JANAAYO 2019

JANUARY 2019

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

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

To obtain this information in a different format, call: 651-201-4500.

Mawduucyada | Contents

Ujeedada Purpose	1
Qeexitaannada Definitions.....	1
Gaariga Cuntada wareegta Mobile food unit	1
Miiska cunto xiliyeedka ku meel gaarka ah Seasonal temporary food stand.....	2
Miiska cunto xiliyeedka Rasmiga ah Seasonal permanent food stand.....	2
Xadidaaddo Restrictions.....	3
Ilaha Cuntada la Ansixiyay Approved Source.....	3
Cunto bixinta Catering	3
Gudbinta iyo Dib U eegista Qorshaha Plan Submittal and Review.....	3
Hanaanka Dib U eegista Qorshaha Plan review process	4
Mawduucyada qasabka ah ee qorshaha Required plan contents.....	5
Kormeerada ruqsadaynta iyo kahor shaqada Licensing and preoperational inspections...	6
Macluumaadka Guud ee Qalabka General Equipment Information	7
Naqshada iyo dhismaha qalabka Equipment design and construction	8
Tirada iyo awoodaha qalabka Equipment numbers and capacities	9
Goobta iyo rakibaada qalabka Equipment locations and installation	10
Qalabka aan la ansixin Unapproved equipment.....	10
Waaskooyinka Sinks	11
Waaskada farxalka Handwashing sinks.....	11
Waaskada weel dhaqaalka gacanta Manual warewashing sink	12
Waaskada lagu diyaarsho cuntada Food preparation sink.....	12
Xogta kooban ee shuruudaha waaskada Summary of sink requirements	13
Nidaamyada Hawada Ventilation Systems	13
Qaanadaha, Miisas Qaanado leh Counters, Cabinetry and Tables.....	14
Dusha meelaha cuntadu taabato Food-contact surfaces	15
Aan ahayn dusha meelaha cuntadu taabato Non-food-contact surfaces	16
Sagxadaha, Darbiga iyo Safiitada Floors, Walls and Ceilings	17
Sagxadaha Floors.....	17

TUSMADA DHISMAHA GAARIGA CUNTADA WAREEGTA, MIISKA KU MEEL GAARKA
AH EE CUNTADA XILYADA GAARKA AH, IYO MIISKA CUNTO XILIYEEDKA RASMIGA
AH | MOBILE FOOD UNIT, SEASONAL TEMPORARY FOOD STAND, AND SEASONAL
PERMANENT FOOD STAND CONSTRUCTION GUIDE

Darbiga iyo Safiitada Walls and ceilings.....	18
Biyaha iyo Korontada Utilities.....	18
Ilaha biyaha Water supply.....	18
Taangiyada haya biyaha la cabo iyo kuwa wasaqda ah, iyo biyo kululeeyaasha Drinking water and wastewater holding tanks, and water heaters.....	19
Fogaynta bulaacada Sewage disposal.....	19
Laymanka adeegga guriga Utility service lines	20

Somali

Ujeedada

Tusmadaan waxay ka caawinaysaa shaqsiyaadka ama kooxaha inay soo gudbiyaan qorshayaasha gaariga cuntada guurta (MFU), miiska cunto xiliyeedka ku meel gaarka ah (STF), iyo miiska cunto xiliyeedka rasmiga ah (SPF) oo ay u gudbinayaan Waaxda Caafimaadka Minnesota (MDH). Heerarka dhismaha, qalabka, iyo goobta xarunta ee lagu sheegay tusmadaan ayaa ah [shuruudaha ugu yar ee Xeerka cuntada ee Minnesota \(Minnesota Food Code\)](http://www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) (www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html).

Minnesota gudaheeda, wakaalado kala duwan ayaa shati siiya MFU, STF, iyo SPF. Liiska iyo goobta hawl-galka ayaa go'aamiya hay'adda mas'uulka ah dib u eegista qorshaha iyo ruqsadaynta. Si aad u ogaato wakaalada masuulka ka ah, booqo webseedka MDH ee [Ruqsadaynta \(Licensing\)](http://www.health.state.mn.us/communities/environment/food/license/index.html) (www.health.state.mn.us/communities/environment/food/license/index.html) ama MDH ka wac 651-201-4500.

MDH dib u eegis kuma samayso qorshayaasha ama ruqsad ma siiso xarumaha cuntada ee guur-guura iyo miisaska cunto xiliyeedka ku meel gaarka ah ee aan lahayn munaasabadaha mudaysan ama aaga shaqada oo ay maamusho MDH.

Qeexitaannada

Gaariga Cuntada wareegta

"Qaybta Cuntada wareegta" waxaa loola jeedaa goob bixisa adeegga cuntada iyo cabitaanka oo ah qayb gaari ku dhisan, kaasoo ah midkood:

(1) mid matoor ku socda ama la riixo, shaqeeyana wax aan ka badnayn 21 maalmood sanadkii kuna shaqeeya hal meel un, ama shaqeeya wax ka badan 21

English

Purpose

This guide will help individuals or groups submit mobile food unit (MFU), seasonal temporary food (STF) stand, and seasonal permanent food (SPF) stand plans to the Minnesota Department of Health (MDH). Construction, equipment, and physical facility standards outlined in this guide are [Minnesota Food Code](http://www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) (www.health.state.mn.us/communities/environment/food/rules/foodcode/index.html) minimum requirements.

In Minnesota, different agencies license MFU, STF, and SPFs. The 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](http://www.health.state.mn.us/communities/environment/food/license/index.html) (www.health.state.mn.us/communities/environment/food/license/index.html) website or call MDH at 651-201-4500.

MDH does not review plans or license mobile food units and seasonal temporary food stands that do not have scheduled events or areas of operation in MDH jurisdictions.

Definitions

Mobile food unit

"Mobile food unit" means a food and beverage service establishment that is a vehicle mounted unit, either:

(1) motorized or trailered, operating no more than 21 days annually at any one place, or operating more than 21 days annually at any one place with the

TUSMADA DHISMAHA GAARIGA CUNTADA WAREEGTA, MIISKA KU MEEL GAARKA AH EE CUNTADA XILIYADA GAARKA AH, IYO MIISKA CUNTO XILIYEEDKA RASMIGA AH | MOBILE FOOD UNIT, SEASONAL TEMPORARY FOOD STAND, AND SEASONAL PERMANENT FOOD STAND CONSTRUCTION GUIDE

maalmood sanadkii kuna shaqeeya meel ay ogolaansho siisay maamulka sharciiyaynta sida ku cad xeerarka Minnesota, Qaybta 4626.0020, qayb doceedka 70; ama

(2) meel ku shaqaysa xariirka goob ganacsi rasmi ah oo ruqsad haysata sida ku cad cutubka 157 ama cutubka 28A ee xajmiga goobta ganacsiga rasmiga ah uuna leeyahay isku qof ama shirkad, una diyaarsan oo la kaxayn karo, ayadoon la furfurin, si meel kale loogu raro. – Sharciga Minnesota, qaybta 157.15, qayb doceedka 9

Miiska cunto xiliyeedka ku meel gaarka ah

“Miiska cunto xiliyeedka ku meel gaarka ah” waxaa laga wadaa goob lagu baxsho cunto ama cabitaan taasoo ah miis cunto oo la furfuro loona kala wareejin karo meelo kaladuwan, laakiin shaqaysa wax ka badan 21 maalmood sanadkii hal meelna ku shaqaysa, marka laga reebo sida lo cadeeyay farqada (b).

(b) Miiska cunto xiliyeedka ku meel gaarka ah wuxuu shaqayn karaa wax ka badan 21 maalmood sanadkii hal meel asagoo ogolaansho ka haysta maamulka sharciiyaynta, sida lagu qeexay Xeerarka Minnesota, qaybta 4626.0020, qayb doceedka 70, taasoo leh masuuliyada miiska cunto xiliyeedka ku meel gaarka ah. – Sharciga Minnesota, qaybta 157.15, qayb doceedka 13

Miiska cunto xiliyeedka Rasmiga ah

“Miiska cunto xiliyeedka Rasmiga ah” waxaa looga jeedaa xarun bixisa cunto ama cabitaan taasoo ah goob rasmi ah ama dhisme baxsha cunto, laakiin kaasoo shaqeeya ugu badnaan 21 maalmood sanadkii. – Sharciga Minnesota, qaybta 157.15, qayb doceedka 12a.

approval of the regulatory authority as defined in Minnesota Rules, part 4626.0020, subpart 70; or

(2) operated in conjunction with a permanent business licensed under chapter 157 or chapter 28A at the site of the permanent business by the same individual or company, and readily movable, without disassembling, for transport to another location. – Minnesota Statutes, section 157.15, subdivision 9

Seasonal temporary food stand

“Seasonal temporary food stand” means a food and beverage service establishment that is a food stand which is disassembled and moved from location to location, but which operates for no more than 21 days annually at any one location, except as provided in paragraph (b).

(b) A seasonal temporary food stand may operate for more than 21 days annually at any one place with the approval of the regulatory authority, as defined in Minnesota Rules, part 4626.0020, subpart 70, that has jurisdiction over the seasonal temporary food stand. – Minnesota Statutes, section 157.15, subdivision 13

Seasonal permanent food stand

“Seasonal permanent food stand” means a food and beverage service establishment which is a permanent food service stand or building, but which operates no more than 21 days annually. – Minnesota Statutes, section 157.15, subdivision 12a.

Xadidaaddo

Ilaha Cuntada la Ansixiyay

MFU, STF, iyo SPF waa inaysan adeegsan ama bixin cunto lagu kaydiyay ama lagu diyaarshay guri gaar ah. Dhammaan kaydka cuntada iyo diyaarinta waa in lagu sameeyaa MFU, STF, SPF, ama goobta cuntada ruqsadda leh. Dhammaan cuntada waa inay ka timaadaa [Ilaha La Ansixiyay ee Badeecooyinka Cuntada \(Approved Sources for Food Products\) \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf) (www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf).

Cunto bixinta

Diyaarinta, kaydinta, qaadista, iyo bixinta cadadka badan ee cuntada munaasabadaha la diyaarshay ayaa abuura khataraha badqabka cuntada oo dheeraad ah. Shaqooyinka cunto diyaarinta laguma samayn karo MFU, STF ama SPF ilaa inay ogolaato maahee haayada sharciyaynta, hawl wanaagsanna laga qabto kaydka badqabka leh iyo ka shaqaynta cuntada badan ee la xariirta munaasabado cunto diyaarinta.

Gudbinta iyo Dib U eegista Qorshaha

Qorsheyaasha waa in loo gudbiyaa MDH ugu yaraan 30 maalmood kahor biloowga dhismaha, dib u naqshadaynta ama u badalida dhisme horay u jiray loo badalo xarun MFU, STF ama SPF ah. Haddii aad shaqada biloowdo kahor intaan qorshayaasha la ansixin, MDH ayaa amri karta shaqo ama joojin karta shaqada marka ay go'aamiso in shaqadu keenayso jabinta sharciga.

Fadlan kala xariir MDH lambarka 651-201-4500 haddii aad su'aalo ka qabto in dib u

Restrictions

Approved Source

MFU, STF, and SPF must not use or serve food that was stored or prepared in a private home. All food storage and preparation must occur in the MFU, STF, SPF, or in a licensed food establishment. All food must come from [Approved Sources for Food Products \(PDF\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf) (www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf).

Catering

Preparing, storing, transporting, and serving large volumes of food at catered events presents increased food safety risks. Catering operations cannot be conducted from MFU, STF or SPF unless approved by the regulatory authority and adequate provision is made for safe storage and handling of the large volume of foods associated with catered events.

Plan Submittal and Review

Plans must be submitted to MDH at least 30 days before beginning construction, remodeling, or conversion of an existing structure to a MFU, STF or SPF. If you begin work before plans are approved, MDH may order work to stop when it determines work may lead to noncompliance.

Please contact MDH at 651-201-4500 if you have questions about whether a plan review is needed for your MFU, STF or SPF.

eegista qorshaha looga baahan yahay xaruntaada MFU, STF ama SPF.

Hanaanka Dib U eegista Qorshaha

U gudbi [Codsigaaga Dib U eegista Qorshaha \(Plan Review Application\) \(PDF\)](https://www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf) (www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf), 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

Dhisme cusub ama dib u naqshadayn

1. Codsiyada dib u eegista qorshaha waxaa dib u eegis loogu sameeyaa siday usoo kala horeeyeen. Gudbi dhammaan xogta qasabka ah ee ku qoran qaybta Mawduucyada Qasabka ah ee Qorshaha ee tasmadaan. Haddii aan codsigaagu buuxin, hanaanka dib u eegista ayaa qaadan kara muddo intaas kabadan.
2. 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.
3. Marka dib u eegista la dhameeyo, waxaad heli doontaa waraaqda ansixinta qorshayaashaada.
4. Sug bilaabida qorshahaaga ilaa qorshayaasha laga ansixinaayo.

Xaaladaha qaarkood, MDH ayaa soo saari karta ruqsad ayadoo lasoo gudbin qorshe iyo dib u eegista MFU, STF ama SPF haddii

Plan review process

Submit your [Plan Review Application \(PDF\)](https://www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf) (www.health.state.mn.us/communities/environment/food/docs/license/mobseconstgd.pdf), 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

New construction or remodeling

1. Plan review applications are reviewed in the order they are received. Submit all required information listed in the Required Plan Contents section of this guide. If your application is incomplete, the review process may take longer.
2. Your plan reviewer will notify you when review starts, and will contact you to request any missing or additional information.
3. When review is complete, you will receive a letter approving your plans.
4. Wait to begin your project until after plans are approved.

In some circumstances, MDH can issue a license without a plan submittal and review for MFU, STF or SPF if the establishment has previously been licensed by MDA or MDH- or MDA-delegated agency. However, an inspection is required to determine if the MFU, STF or SPF is in compliance with

xaruntu ay horay ruqsad uga haysatay MDA ama MDH- ama wakaalad wakiil ka ah MDA. Hase yeeshee, waa in kormeer la sameeyaa si loo go'aansho haddii MFU, STF ama SPF ay waafaqsan yihiin xeerarka Minnesota iyo sharciyada, iyo qaanuunada kale ee quseeyo.

Fadlan kala xariir MDH lambarka 651-201-4500 haddii aad su'aalo ka qabto in dib u eegista qorshaha looga baahan yahay xaruntaada MFU, STF ama SPF.

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.

- Maadooyinka cuntada aad ku karinayso.
- 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, waaskada farxalka, waaskad sadexda qaybood, iyo waaskada diyaarinta cuntada).
- Agabka qurxinta sagxada, daboolada salka, darbiyada, iyo safiitada.
- Liiska qalabka lasoo jeediyay ayna ku jiraan noocyada, shirkadaha soo saaray iyo lambarkooda naqshada.
- Xaashiyaha xogta qaaska ay shirkada wax soo saarku ugu samaysay qalabka cusub.

Minnesota statutes and rules, and other applicable regulations.

Please contact MDH at 651-201-4500 if you have questions about whether a plan review is needed for your MFU, STF or SPF.

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.
- Size of water heater, and fresh water and wastewater holding tanks.

TUSMADA DHISMABA GAARIGA CUNTADA WAREEGTA, MIISKA KU MEEL GAARKA AH EE CUNTADA XILIYADA GAARKA AH, IYO MIISKA CUNTO XILIYEEDKA RASMIGA AH | MOBILE FOOD UNIT, SEASONAL TEMPORARY FOOD STAND, AND SEASONAL PERMANENT FOOD STAND CONSTRUCTION GUIDE

- Qaanadaha iyo koobadiinada jikada, oo sheegaaya dhismaha qaanadaha, iyo sharaxaada dusha qaanadaha.
- Xajmiga biyo kululeeyaha, iyo taangiyada lagu shubo biyaha nadiifta ah iyo kuwa bulaacada ah.
- Isha biyaha (mid gaar ah ama mid guud) ee xaruntaada MFU, STF ama SPF. Waxaa ku jira lambarka qaaska ah ee ceelka nidaamyada gaarka ah.
- Qaabka bulaacada loo fogeeyo (mid gaar ah ama guud) ee xaruntaada MFU, STF ama SPF.
SPF waxaa ku jira nidaamka qashin daawaynta ee gaarka ah ee ku dhaqanka nidaamyada qashin fogaynta ee gaarka ah.
- Koobiga ansixita aaga ama ogolaanshaha dhismaha oo kasoo baxay dawlada hoose ee SPF.

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 \(Plan Review\) \(www.health.state.mn.us/communities/environment/food/license/planreview.html\)](http://www.health.state.mn.us/communities/environment/food/license/planreview.html), ama MDH kala xariir 651-201-4500.

Kormeerada ruqsadaynta iyo kahor shaqada

Marka mashruucagau dhammaad ku dhaw yahay, raac talaabooyinka:

1. Codso ruqsad.

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

- The source of water (private or public) for your MFU, STF or SPF. Include unique well number for private systems.
- The method of sewage disposal (public or private) for your MFU, STF or SPF. SPF 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 for SPF.

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

rabo. **Qarashka ruqsada ayaa ka duwan qarashka dib u eegista qorshaha.**

2. Kormeer ha lagu sameeyo xaruntaada MFU, STF ama SPF.

La xariir MDH 14 maalmood kahor munaasabada koobaad si aad u mudaysato kormeerka shaqada kahor. U keen MFU gaaga ama STF kaaga xafiiska la isku raacay ee MDH ama goob dadwayne si kormeerka shaqada kahor loogu sameeyo. Shaqaalaha MDH kuma samayn karaan kormeer goob gaar loo dagan yahay. Ku diyaari dhammaan qalabka goobta, si sax ahna aad u rakibtay una shaqaynaayo.

3. Soo dhaji ruqsada MFU, STF ama SPF.

Kadib marka kormeerka shaqada kahor si guul leh loo sameeyo, MDH ayaa soo saari doonta ruqsad. Kusoo dhaji ruqsada asalka ah meel loo wada jeedo oo kamid ah MFU, STF ama SPF markasta. Ruqsadu waxay shaqaynaysaa hal sano waana qasab in dib u eegis lagu sameeyo sanad kasta.

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 lagusoo gudbiyay. Dookhyada iyo hanaanka cuntada ayaa go'aaminaaya nooca qalabka lagaa doonaayo. Hanaanka cuntada ee la dhameeyay ayaa u baahan kara qalab dheeraad ah ama qaas ah.

required license fee. **The license fee is separate from the plan review fee.**

2. Have your MFU, STF or SPF inspected.

Contact MDH 14 days before the first event to schedule a preoperational inspection. Bring the MFU or STF to an agreed MDH office or public location for the preoperational inspection. MDH staff cannot conduct inspections at a private residence. Have all equipment present, correctly installed and operational.

3. Post the license in the MFU, STF or SPF.

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

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.

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 jirto:

- Waaskooyinka weel dhaqaalka gacanta
- Weel dhaqaalka 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
- Goobaha cunto diyaarinta 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 noqdo mid muddo dheer shaqayn kara, jilicsan, si fududna lagu nadiifin karo.
- Ay fududahay in la nadiifiyo.
- Uu leeyahay meelaha cuntadu taabato oon 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 includes:

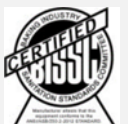
- Manual warewashing sinks
- Mechanical warewashing equipment
- Mechanical refrigeration units except for reach-in or chest freezers
- Walk-in freezers
- Food hot-holding equipment
- Cooking equipment, except for microwave ovens and toasters
- Ice machines
- Mechanical slicers
- Mechanical tenderizers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

TUSMADA DHISMAHA GAARIGA CUNTADA WAREEGTA, MIISKA KU MEEL GAARKA AH EE CUNTADA XILIYADA GAARKA AH, IYO MIISKA CUNTO XILIYEEDKA RASMIGA AH | MOBILE FOOD UNIT, SEASONAL TEMPORARY FOOD STAND, AND SEASONAL PERMANENT FOOD STAND CONSTRUCTION GUIDE

Kooxda Ogolaanshaha bixisa	Calaamad da
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 Foonada (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 MFU, STF ama SPF ka. 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:

- Qaboojiyaasha goobaha lagu nasto looma adeegsan karo kaydka cuntada marka laga reebo cabitaannada qasaca ama dhalada ku jira ee aan ahayn cunto ku jirta xakamaynta waqtiga/heerkulka ee badqabka (TCS).

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 MFU, STF and SPF. Install and use equipment as intended by the manufacturer.

Some common circumstances with special equipment requirements include:

- Picnic coolers may not be used for food storage except for bottled and canned beverages that are not time/temperature control for safety (TCS) food.
- Food guards, display cases or other effective means must be provided to protect unpackaged food from contamination while on display.

- Difaacyada cuntada, weel ku haynta ama qaababka kale ee waxtarka leh waa in la baxshaa si looga difaaco cuntada aan sajalka ahayn inay sumoowdo intay banaanka taalo.

Goobta iyo rakibaada qalabka

Meelee oo rakib qalabka si cuntada iyo 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 xir dusha meesha ama ku dhaji 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.

Qalabka aan la ansixin

Tusaalayaasha qalabka sida joogtada ah loosoo gudbiyo laakiin **aan la ansixin** waxaa ku jira:

- Alwaax aan la dhamayn
- Roosto sameeyaasha guriga/digsiyada korontada
- Qasacyada cuntada ee jilaasan
- Maacuun la dhalaaliyay (Enamelware)
- Buraashyada riinjiga
- Qaadooyin alwaax ah
- Miisas caag ah
- Duleeliyaal
- Qasacyada caaga ah ee aan cuntada loogu talagalin
- Saxuunta ama qasacyada barafka ee lagu xareeyo barafka

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.

Unapproved equipment

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

- Unfinished wood
- Household roasters/crock pots
- Galvanized food storage containers
- Enamelware
- Paintbrushes
- Wooden spoons
- Plastic tables
- Drills
- Non-food grade plastic containers
- Tubing or beverage cold plates in contact with stored ice

Waaskooyinka

Waxaa ku jira sifooyinka, goobaha lasoo jeediyay iyo waxa la doonaayo in loo isticmaalo dhammaan waaskadaha.

Waaskada farxalka

Samee ugu yaraan hal waskada farxalka ah, mid istaaga qofka le'eg ama mid lagu xiray aag la ogol yahay. Ku xir waaskada farxalka si ay qaab fudud ugu isticmaalaan dhammaan shaqaalaha:

- Diyaarinaaya ama bixinaaya cuntada iyo cabitaanka
- Dhaqaaya weelasha
- Isticmaalaaya Musqusha

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

Waaskada farxalka ee MFU iyo SPF waa inay yihiin kuwo si rasmi ah loo rakibay. Waaskada farxalka ee STF waxay noqon karaa kuwo la qaadi karo oo biyo cadaadis ku socda leh ama biyo dhaca tuubada ama spigot leh biyo gacanta lagu furo.

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

Sinks

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

Handwashing sinks

Provide at least one handwashing sink, either free standing or installed into an approved counter. Locate 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 under pressure 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.

Handwashing sinks in MFU and SPF must be permanently installed. Handwashing sinks in STF may be portable with water delivered under pressure or by gravity with a faucet or spigot that provides hands-free flow of water.

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

Waaskada weel dhaqaalka gacanta

Bixi waaskad leh ugu yaraan sadex qaybood. Dhammaan qaybuhu waa inay qayb ka yihiin isla qalab. Waaskooyinka weelasha dhaqa ee MFU waxay noqon karaa kuwo istaaga qofka le'eg ama kuwo lagu xiray aag la ogol yahay. Waaskada weel dhaqaalka ee MFU iyo SPF waa inay yihiin kuwo si rasmi ah loo rakibay. Waaskadaha la qaadi karo ee weel shaqaalaha ayaa loo ogol yahay STF.

Waaskada weel dhaqaalka ee SPF waa inay lahaadaan ugu yaraan sadex qaybood iyo boorarka dareeraha celiya cirif kasta. Dhammaan qaybaha iyo difaacyada dareeraha waa inay qayb ka yihiin isla qalab. Kuma xariirin kartid boorarka dareeraha si aad u buuxiso shardigaan. Rakoooyinka maacuunta ama miisaska ayaa qasab u noqon kara xaraynta dhammaan qalabka iyo maacuunta wasaqda ah iyo kuwa nadiifta ah.

Qaybaha waaskada waa inay ku filan yihiin in la gasho qaybta ugu wayn ee qalabka iyo maacuunta. Haddii qalabka ama maacuuntu aad uga wayn tahay waaskada weel dhaqaalka, qalabka dhaqa weelasha ee gaarka ah waa in la adeegsadaa.

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

Waaskada lagu diyaarsho cuntada

Diyaari waaskada lagu diyaarsho cuntada haddii dookhyada cuntada ay ku jirto cunto u baahan in la dhaqo ama dhalaalin lagu sameeyo siin.

Waaskooyinka lagu diyaarsho cuntada waa qasab inuu aqoonsi siiyo ama uu nadiif ahaan

Manual warewashing sink

Provide a sink with at least three compartments. All compartments must be part of the same piece of equipment. Warewashing sinks in MFU may be either free standing or installed into an approved counter. Warewashing sinks in MFU and SPF must be permanently installed. Portable warewashing sinks are allowed in STF.

Warewashing sinks in SPF must include 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. If equipment or utensils are too large for the warewashing sink, alternative manual warewashing equipment must be used.

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

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

TUSMADA DHISMAHA GAARIGA CUNTADA WAREEGTA, MIISKA KU MEEL GAARKA AH EE CUNTADA XILIYADA GAARKA AH, IYO MIISKA CUNTO XILIYEEDKA RASMIGA AH | MOBILE FOOD UNIT, SEASONAL TEMPORARY FOOD STAND, AND SEASONAL PERMANENT FOOD STAND CONSTRUCTION GUIDE

u asteeyo barnaamijka shahaadada ee aqoonsiga leh ee Machadka Heerarka Qaran ee Maraykanka (ANSI).

Xogta kooban ee shuruudaha waaskada

Shaxda hoose waxay soo koobaysaa shuruudaha waaskada ee MFU, STF, iyo SPF. Waaskada farxalka iyo weel dhaqaalka **markasta waa loo baahan yahay**. Waaskooyinka lagu diyaarsho cuntada ayaa qasab noqon kara ama noqon karin.

Nooca Waaskada	Gaariga Cuntada wareegta (Biyuhu waa inay cadaadis leeyihiin)	Miiska cunto Xiliyeedka ku Meel gaarka ah	Miiska cunto Xiliyeedka Rasmiga ah (Biyuhu waa inay cadaadis leeyihiin)
Waaskada Farxalka	Sida rasmiga ah loo rakibay	Way noqon karaan kuwo la qaado (Biyuhu waa inay cadaadis ku socdaan ama hoos u dhacayaan)	Sida rasmiga ah loo rakibay
Waaskada weel Dhaqaalka	Si rasmiga ah loo rakibay (istaag madax banaan ama meel lagu tiirshay)	Wuu noqon karaa mid la qaadi karo	Sida rasmiga ah loo rakibay (waa in lagu daraa mid si isku dhafan lagu xariirshay meelaha bulaacadu ka baxdo cirif kasta)
Waaskada lagu Diyaarsho cuntada	Sida rasmiga ah loo rakibay	Wuu noqon karaa mid la qaadi karo	Sida rasmiga ah loo rakibay

Nidaamyada Hawada

Waxaa ku jira sifooyinka gaarka ah iyo goobaha lagu talinaayo inay hawada siiyaan

National Standards Institute (ANSI) accredited certification program.

Summary of sink requirements

The following table summarizes the sink requirements for MFU, STF, and SPFs. Handwashing and warewashing sinks are **always required**. Food preparation sinks may or may not be required.

Type of Sink	Mobile Food Unit (Water must be under pressure)	Seasonal Temporary Food Stand	Seasonal Permanent Food Stand (Water must be under pressure)
Handwashing Sink(s)	Permanently installed	May be portable (water under pressure or by gravity)	Permanently installed
Warewashing Sink	Permanently installed (free standing or installed in counter)	May be portable	Permanently installed (must include integrally attached drainboards at each end)
Food Preparation Sink	Permanently installed	May be portable	Permanently installed

Ventilation Systems

Include specifications and proposed locations for ventilation hoods in submitted plans.

goobta ee ku jira codsiyada la diray. Naqshadee oo u rakib nidaamyada hawada si waafaqsan [Xeerarka Minnesota, Cutubka 1346 \(Minnesota Rules, chapter 1346\) \(www.revisor.mn.gov/rules/1346/\)](http://www.revisor.mn.gov/rules/1346/), Xeerka farsamada iyo gaaska naaftada. [Xeerarka Minnesota, qaybta 1346.0507 \(Minnesota Rules, part 1346.0507\) \(www.revisor.mn.gov/rules/1346.0507/\)](http://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 darbiga 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 uu ku daato ama ku dhibco cuntada, qalabka, maacuunta, darbida, safiitada, maryo iyo qaybaha halka mar la isticmaalo. Sifeeyaasha oolyada ama qaybta kale ee 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 miisaska, qaanadaha, armaajooyinka, iyo aaga macaamiishu iskood wax uga gurtaan ee ku jira qorshayaasha lasoo gudbiyay.

Design and install ventilation systems according to [Minnesota Rules, chapter 1346 \(www.revisor.mn.gov/rules/1346/\)](http://www.revisor.mn.gov/rules/1346/), Minnesota mechanical and fuel gas code. [Minnesota Rules, part 1346.0507 \(www.revisor.mn.gov/rules/1346.0507/\)](http://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 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 tables, counters, cabinetry and customer self-service areas in submitted plans.

Dusha meelaha cuntadu taabato

Dusha 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.

Goobaha caaga lagu sidbiyay ama miisaska caaga ah looma ogola in lagu diyaarsho cuntada.

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:

- Badqab
- Muddo badan shaqayn kara, aan daxalaysanayn aana milmayn
- Ku filan miisaan ahaan iyo cuf ahaanba u dulqaadashada weelal dhaqaal joogto ah
- Loo naqshadeeyay inay lahaadaan dul mulaax ah, ayna fududahay in la nadiifiyo.
- 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:

- Jarista, goo-goynta ama qasida cuntooyinka ceeriinka ah
- Karinta cuntooyinka ayadoo la adeegsanaayo qalab sida mashiinka shiil-shiilka, foornada dhaylada, dusha sare ee siman, ama ofennada

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.

Plastic laminate surfaces or plastic tables are not acceptable as food preparation surfaces.

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

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

- Diyaarinta cuntooyinka sida saanwiijka ama saladka33.

Aan ahayn dusha meelaha cuntadu taabato

Dusha 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.

Dusha meelaha aan cuntada taaban waa inaysan lahayn godad, rakooyin, iyo duleelo, loona naqshadeeyay loona dhisay nadiifin fudud iyo dayactir.

Qaanadaha aan cuntadu taaban iyo armaajooyinka ayaa noqon kara kuwo caag ah ama sheey kale oon biyaha liqin. Alwaax aan shaqada lagu dhamayn lama ogola. Dhammaan meelaha duleela waa in shirkada samaysay sajal garaysaa ama qofka qaanadaha kore rakibaaya waayo waxay ka hor istaagaysaa in biyuhu waxyeelleeyaan gudaha qaanada ama armaajada. Qaanadaha leh duleelada xiran waa mamnuuc.

Bir daxal laheyn, dusha laga dabaceeyay, ama meel kale oo lamid ah oon biyaha liqayb ayaa loo ogol yahay noocyada qaar ee qalabka.

Tusaalayaasha meelaha aan cuntadu taaban waxaa kamid ah:

- Aaga cabitaanka lagu baxsho ee furayaasha cabitaanka sida mashiinada espresso ama degdega u diyaarsha kafeega ama cabitaanka, ama mashiinada cabitanaka shuba.

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 maintenance.

Non-food-contact counters and cabinets can be plastic laminate or other nonabsorbent material. Unfinished wood is not allowed. All cutouts must be sealed by the manufacturer or countertop installer because it prevents water damage to the interior of the counter or cabinet. Cabinets with enclosed hollow bases are prohibited.

Stainless steel, laminated top, or other equivalent nonabsorbent surfaces are allowed for some types of equipment.

Examples of areas with non-food contact surfaces include:

- Beverage service areas for beverage dispensers such as espresso or coffee machines, or pop dispensers
- Customer self-service areas such as condiment display stations
- Cashier or ordering areas at bar or wait stations

- Aaga macmiilku iskiis uga adeegto sida meelaha alaabaha la saaro si looga dookhdo
- Aaga qasnajiga ama dalabaadka ee baarka ama goobaha sugitaanka

Sagxadaha, Darbiga iyo Safiitada

Kudar agabka qurxinta ee lasoo jeedshay ee dhammaan dusha sagxada, darbiga iyo safiitada ku jira qorshaha la diray. Kuxir meesha sagxado, darbi iyo safiito, aan biyaha liqayb, muddo shaqaynaysa si fududna loo nadiifin karo.

Kahor intaysan dooran naqshada sagxada, darbiga iyo meelaha safiitada, mulkiilayaasha, xirfadlayaasha naqshada, iyo dadka kale ee qaybta ka ah diyaarinta qorshuhu waa inay ka baaraan dagaan sababaha soo socda:

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

Sagxadaha

Dooro oo rakib sagxad buuxinaysa baahiyaha goobtaada MFU, STF ama SPF. Raac dhammaan tilmaamaha shirkada alaabta samaysay.

Markaad ku shaqaynayso STF iyo SPF dhisme ama shub mashiin lagu rakibay kaasoo daleelo leh si meesha looga saaro dusha sagxada dheeraadka ah looma baahna.

Markaad ku shaqaynayso STF iyo SPF ka dhulka cawska leh, wasaqda ah ama dhagaxaanta leh, u samee meel sida sijaayado, gogol la bixin karo, boorar ama agab kale oo ku haboon kaasoo ka celinaaya boorka iyo dhiiqada. Sijaayadaha iyo

Floors, Walls and Ceilings

Include proposed finish materials for all floor, wall and ceiling surfaces in submitted plans. Provide smooth, nonabsorbent, durable and easily cleanable floors, walls and ceilings.

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

Floors

Select and install flooring surfaces that meet the needs of your MFU, STF or SPF. Follow all manufacturer's recommendations.

When operating STF and SPF on machine-laid asphalt or concrete that is sloped to drain an additional flooring surface is not required.

When operating STF and SPF on grass, dirt or gravel, provide a surface such as mats, removable platforms, duckboards or other suitable approved materials that control dust and mud. Mats and duckboards must be designed to be removable and easily cleanable.

alwaaxyada la dhisay waa in loo naqshadeeyaa qaab la bixin karo oo si fudud loo nadiifin karo.

Darbiga iyo Safiitada

Dooro oo rakib darbiga iyo safiitada buuxinaysa baahiyaha goobtaada MFU, STF ama SPF. Dusha darbida iyo Safiitadu waa inay yihiin kuwo mulaax ah, muddo shaqayn kara, aan biyuhu galayn, si fududna loo nadiifin karo.

U samee dusha darbiga iyo safiitada STF iyo SPF oo ka difaacaaya gudaha istaaga cimilada iyo dabaysha boorka iyo wasaqda wata.

Biyaha iyo Korontada

Kudar xog gaar u ah isha biyaha, biyo kululeeyaasha, nidaamka bixinta qashinka, iyo adeegyada kale ee ku qoran qorshayaasha la diray. Diyaari adeegyada xarunta si loo buuxsho baahiyaha goobtaada MFU, STF ama SPF.

Ilaha biyaha

Ku cadee isha biyaha ee qorshayaasha aad soo gudbisay ee xaruntaada MFU, STF ama SPF.

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

Wakiil ka socda Waaxda Caafimaadka Minnesota ayaa samayn kara indho-indhayn

Walls and ceilings

Select and install wall and ceiling surfaces that meet the needs of your MFU, STF or SPF. Wall and ceiling surfaces must be smooth, durable, nonabsorbent, and easily cleanable.

Provide wall and ceiling surfaces for STF and SPF that protect the interior of the stand from the weather and windblown dust and debris.

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 MFU, STF and SPF.

Water supply

Identify the source of the water for your MFU, STF and SPF 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 \(www.revisor.mn.gov/rules/4720/\)](http://www.revisor.mn.gov/rules/4720/), Public Water Supplies; and [chapter 4725 \(www.revisor.mn.gov/rules/4725/\)](http://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.

lagu samaynaayo isha aad biyaha ka hesho kahor intaan ruqsad la siin xaruntaada.

Marinka biyaha waa in laga difaacaad jeermiska loona sameeyaa inay ka hortagaan taabashada waxyaabaha adeegga ee aan la qaadi karin. Tuubada loo adeegsado in biyaha lagusoo jiido waa inay leedahay tayada heerka cuntada laguna xiraa qalabka ka difaacaaya inay biyaha dib u celiso. Tuubooyinka beerta lama isticmaali karo.

Taangiyada haya biyaha la cabo iyo kuwa wasaqda ah, iyo biyo kululeeyaasha

Taangiyada biyaha la cabo waa in loo sameeyo inay hayaan biyaha la qaadi karo, si fudud loo nadiifin karo, leeyihiin awood ku filan inay buuxshaan baahiyaha shaqada lagana sameeyo agab la ogol yahay oo heer cunto leh sunna aan lahayn.

Taangiga haya bulaacada, ama biyaha gareeyga ah, waa in meesha la keeno kaasoo xajmigiisu 15 boqolkiiba ka wayn yahay awooda taangiga biyaha laga shubto. MFU waa inuu leeyahay taangiyada bulaacada iyo biyaha nadiifta ah ee sida rasmiga ah loogu rakibay xarunta.

Biyo kululeeyuhu wa ainuu leeyahay xajmi ku filan buuxinta dalabaadka xarunta adeegga cuntada.

Fogaynta bulaacada

Aqoonso qaabka bulaacada loo fogeeyo (mid gaar ah ama guud) ee xaruntaada MFU, STF ama SPF-ka ku jira qorshaha la diray. Bixi nidaamka bulaacad fogaynta oo buuxinaaya baahiyaha kor u kacaaya ee bulaaca ee goobtaada cuntada.

Bulaacada biyaha waa in meesha looga saaraa qaab aan abuurayn khatarta caafimaadka dadwaynaha. Biyaha wasaqda

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 be provided with an approved backflow preventer. Garden hoses are not allowed.

Drinking water and wastewater holding tanks, and water heaters

Drinking water tanks must be designed for holding potable water, be easily cleanable, of sufficient capacity to meet the needs of the operation and constructed of an approved food grade non-toxic material.

A wastewater, or grey water, holding tank must be provided which is sized 15 percent larger in capacity than the water supply tank. MFU must have wastewater and fresh water tanks permanently installed on the unit.

A water heater must be adequately sized to meet the demands of the foodservice facility.

Sewage disposal

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

Wastewater must be removed in such a manner that a public health hazard or nuisance is not created. Wastewater must be discharged into a sanitary sewage system.

ah waa in la raaciyaa nidaamka bulaacada ee nadaafada. Ku daadinta biyo kasta oo bulaacad ah dhulka ama balida waa mamnuuc.

Laymanka adeegga guriga

Laymanka adeegga guriga ee banaanka yaala iyo tuubooyinka waa in loo rakibaa qaab aysan carqalad ku noqon karin ama hor istaagi karin nadiifinta sagxadaha, darbiyaa iyo safiitada. Adeegga Korontadu waa inuu waafaqaa [Xeeraarka Minnesota, cutubka 1315 \(Minnesota Rules, chapter 1315\) \(www.revisor.mn.gov/rules/1315/\)](#). Adeegso kaydka Waaxda Shaqada iyo Shaqaalaha ee Minnesota ee [Kaydadka Kormeerka Korontada \(Electrical Inspector Directories\) \(www.dli.mn.gov/business/electrical-contractors/electrical-inspector-directories\)](#) si aad u hesho xog dheeraad ah oo ku saabsan shuruudaha korontada ama wac 651-284-5026.

Dumping any wastewater onto the ground or storm sewer is prohibited.

Utility service lines

Exposed utility service lines and pipes must be installed so they do not obstruct or prevent cleaning of the floors, walls and ceilings. Electrical service must comply with [Minnesota Rules, chapter 1315 \(www.revisor.mn.gov/rules/1315/\)](#). Use the Minnesota Department of Labor and Industry [Electrical Inspector Directories \(www.dli.mn.gov/business/electrical-contractors/electrical-inspector-directories\)](#) for more information about electrical requirements or call 651-284-5026.