

Miiska Cuntada ee Munaasabada Qaaska ah

Special Event Food Stand

SHURUUDAHA SHATIYEYNTA IYO BADBAADADA CUNTADA LICENSING AND FOOD SAFETY REQUIREMENTS

Somali

Qeexitaanka SEFS

Miiska cuntada ee munaasabada qaaska ah (SEFS) waa xarun bixisa cuntada iyo cabitaanka oo loo adeegsado xafladaha iyo munaasabada qaaska ah, taasoo shaqaysa ugu badnaan toban maalmood xilli sanadeedkiiba.

Sida loo bilaabo

Goobaha cuntada iyo cabitaannada ee gudaha Minnesota oo ruqsado ka haysta wakaaladaha kaladuwan ee Minnesota. Dookhyada xarumaha iyo shaqada goobta ayaa go'aamiyo wakaalada masuulka ka ah ruqsadaynta. Si aad u ogaato wakaalada masuulka ah, fiiri webseedka [Ruqsadaynta \(Licensing\)](#). La xariir wakaalada ku haboon si aad ugala hadasho qorshaha ganacsigaaga, shuruudaha ruqsadaynta, aadna u hesho codsiyada.

Shaqo amaan ah

Caafimaadka iyo nadaafada shaqaalaha

Shaqaalaha jiran ee qaba mataga iyo/ama shubanka kama shaqayn karaan goobta cuntada ugu yaraan 24 saac kadib markay bogsoodaan.

Farxalka

Farxalka ayaa ah qaabka keliya ee ugu haboon ee kahortaga faafida bakteeriyada

English

Definition of SEFS

A special event food stand (SEFS) is a food and beverage service establishment that is used in conjunction with celebrations and special events, and which operates for no more than ten total days in the current calendar year.

How to get started

Food and beverage establishments in Minnesota are licensed by different agencies. The establishment's menu and location of operation determines which agency is responsible for licensing. To find out which agency is responsible, see the [Licensing](#) website. Contact the appropriate agency to discuss your business plan, licensing requirements, and obtain applications.

Safe operation

Employee health and hygiene

Employees who have been ill with vomiting and/or diarrhea cannot work in a food establishment for at least 24 hours after their symptoms end.

Handwashing

Handwashing is the single most effective means of preventing the spread of bacteria

iyo fayraska, keeni kara cudur cuntada ka dhasha.

- Xaqiiji in waaskaaga farxalku diyaar yahay kahor intaadan bilaabin diyaarinta cuntadaada. Ka dhig mid ay si fudud ku heli karaan dhammaan shaqaalaha oo u adeegso keliya farxalka.
- Waaskada farxalku waxay u baahan yihiin biyo socda, saabuun, iyo shukumaan la tuuri karo iyo qasaca qashinka.
- Si joogto ah u farxalo. Waa muhiim inaad farxalato kahor intaadan ka shaqayn cuntada, aadan nadiifin qalabka iyo maacuunta; kadib markaad sigaar cabto, aad cunto ama cabitaan cabto, ama aad gasho musqusha; ama xili kasta oo ay gacmaha fuulaan jeermis.

Kahortaga ku taabashada gacmo qaawan

Ka ilaali gacmo qaawan in lagu taabto cuntada u diyaarsan in la cuno adoo xiranaaya gacmo gashiyada la tuuri karo ama adeegsanaaya malgacad, tiishka deeli, qaado malaas ah, istiraasho ama qalab kale oo cuntada lagu guro.

Ilaha cuntada la ansixiyay

Ka qaadashada cuntada, cabitaanka iyo barafka ilo aqoonsi leh ayaa ah talaabada koobaad ee xaqiijinta badqabka cuntada ee macaamiishaada.

- Ku diyaari cuntada miiska cuntada ama haddii aad u baahan tahay inaad xili hore sii diyaariso la xariiri kormeerahaaga si aad ugala hadasho ku diyaarinta cuntada meel ka baxsan xarunta.
- Cuntada laguma diyaarin karo ama lama dhigi karo guriga.

and viruses, which can cause foodborne illness.

- Ensure your handwashing sink is set up before you begin food preparation. Make it easily accessible to all employees and use it only for handwashing.
- Handwashing sinks need running water, soap, disposable towels and a trash container.
- Wash hands often. It is important to wash your hands before working with food, clean equipment and utensils; after smoking, eating or drinking, or using toilet facilities; or any time hands become contaminated.

Preventing bare hand contact

Prevent bare hand contact with ready-to-eat food by wearing disposable gloves or using utensils, deli tissue, spatulas, tongs or other dispensing equipment.

Approved sources

Obtaining food, beverages and ice from approved sources is the first step in ensuring safe food for your customers.

- Prepare food in the food stand or if you need to prepare food in advance contact your inspector to discuss off site preparation.
- Food cannot be prepared or stored in a home.
- Water must be from an approved source. Some approved sources are a

- Biyuhu waa inay ka yimaadaan il la aqoonsan yahay. Ilaha aqoonsiga leh qaarkood ayaa ah nidaamka biyaha ee Dadwaynaha ama biyaha dhalooyinka ku jira ee ganacsiga.

Nadiifi oo kala saar

Nadiifinta iyo jeermis dilida

Qalabka sumaysan ayaa ah hal sabab oo badanaa sababta xanuunka cuntada ka dhasha. Sii sadex qasab oo leh xajmi ku filan in lagu dhaqo, lagu biyo raacso laguna sifeeyo qalabka.

1. **Ku dhaq** biyo kulul, oo saabuun leh.
2. **Ku biyo** raaci biyo nadiif ah.
3. **Ku sifee** kiimikooyin.

Adeegso nadiifiyaasha kiimikada la ogolaaday sida jiiga koloriinta, quaternary ammonium ama iodine. Mar kasta raac tilmaamaha cabirka. Adeegso xooga loo baahan yahay ee dareeraha jeermis dilaha iyo waqtiga la rabo inuu meesha marsanaado. U adeegso kiishada tijaada si aad u xaqiijiso baraxa jeermis dilaha.

Kahortaga isku gudbinta jeermiska

Ka ilaali in cuntada u diyaarsan in la cunto ku sumoowdo taabashada cuntada xoolaha ee ceeriinka ah ama qalabka wasaqda ah.

- Ku xaree hilibka ceeriin, digaaga iyo kaluunka hoosta cuntada diyaarsan ee bisil.
- U xaree oo u qaad barafka si badqab leh. Barafka loo adeegsado qaboojinta qasacyada cabitaanka waa in biyaha ka dhalaala bulaacada lagu daraa. Dib ha ugu isticmaalin biyaha barafka ka dhalaala diyaarinta cuntada ama cabitaanka.

public water supply system or commercially bottled drinking water.

Clean and separate

Cleaning and sanitizing

Contaminated equipment is one common cause of foodborne illness. Provide three containers of sufficient size to wash, rinse and sanitize equipment.

1. **Wash** in hot, soapy water.
2. **Rinse** in clean water.
3. **Sanitize** in chemicals.

Use approved chemical sanitizers such as chlorine bleach, quaternary ammonium or iodine. Always follow label instructions. Use the required sanitizer solution strength and contact time. Use a test kit to verify the sanitizer concentration.

Preventing cross-contamination

Prevent cross-contamination of ready-to-eat food from raw animal food or dirty equipment.

- Store raw meat, poultry and fish below ready-to-eat food.
- Store and handle ice safely. Ice used to cool beverage containers must be drained. Do not re-use this ice in drinks or food preparation.
- Store damp or soiled wiping cloths in an approved sanitizer at the required strength.

- Ku xaree maryaha istiraashada ama tirtista ee qoyan ama wasaqaysan nadiifiye la ogol yahay oo leh awooda loo baahan yahay.

Ilaalinta Waqtiga/Heerkulka si loo fayo-dhowro Cuntada (TCS)

Ku kari cuntada xoolaha ee ceeriinka ah si waafaqsan [Shuruudaha Waqtiga iyo Heerkulka Gudaha \(Temperature and Time Requirements\) \(PDF\)](#). Kuwaan waxaa kamid ah:

- 165°F ood 15 sakin ku haynayso digaaga
- 155°F ood 15 sakin ku haynayso hilibka shiidan
- 145°F ood 15 sakin ku haynayso hilibka guud ee muruqa

Qaboow iyo kulayl ku haynta

Heerkullada haynta ee aan saxda ahayn iyo waqtiyada ayaa ah hal sabab oo ugu badan xanuun cuntada ka dhasha.

- Cuntada TCS ee qaboow ha ahaato 41°F ama hoos. Cuntada barafka laga dhigay waa inay baraf ahaato.
- Keen talaagadaha farsamada si aad u geliso cuntada qaboow ee TCS ood haynayso afar saacadood ama ka badan. Wax ka yar afar saacadood, baraf qaboow ama baakadaha baraf dhaliyaha oo la barafeeyay ayaa la adeegsan karaa ilaa inta cuntada TCS lagu hayo 41°F ama ka hoos.
- Ku hay Cuntada TCS ee kulul heerka 135°F ama heer ka sareeya. Kariyaasha tartiibta ah ee maxaliga ah lama ogola.

Goobta iyo dhismaha

Dhig SEFS kaaga meel ka fog ilaha bii'ada ee jeermiska.

Cooking time/temperature control for safety (TCS) food

Cook raw animal food according to the internal [Temperature and Time Requirements \(PDF\)](#). These include:

- 165°F for 15 seconds for poultry
- 155°F for 15 seconds for ground meat
- 145°F for 15 seconds for whole muscle meat

Cold and hot holding

Improper holding temperatures and times are one common cause of foodborne illness.

- Maintain cold TCS food at 41°F or below. Frozen food must remain frozen.
- Provide mechanical refrigeration for cold TCS food held for four hours or longer. For less than four hours, dry ice or frozen freezer packs may be used as long as TCS food is maintained at 41°F or below.
- Maintain hot TCS food at 135°F or above. Domestic slow cookers are not allowed.

Location and construction

Locate your SEFS away from possible environmental sources of contamination.

Ka ilaali SEFS kaaga boorka iyo dhiiqada adoo miiskaaga dhigaaya meel shub ah ama mutuleel ah markay suuragalayso. Sagxad u samee haddii aad SEFS kaaga saarayso meel caadi ah sida caws, dhagax, wasaq.

Jooji shaqada haddii difaacu fashilmo.

Fogaynta bulaacada

Qashinka adkaha iyo bulaacada xarunta ka yimaada waa in si sax ah loo fogeeyaa; tan kuma jiraan baliga daadka ama dhulku.

Protect your SEFS from mud and dust by setting your stand up on concrete or asphalt if possible. Provide flooring if locating your SEFS on a natural surface such as grass, gravel, or dirt.

Discontinue operation if protection fails.

Wastewater disposal

Solid waste and wastewater from the establishment must be properly disposed of; this does not include a storm sewer or the ground.

Macluumaadka (Resources)

Minnesota Department of Health Food Business Safety

(<http://www.health.state.mn.us/foodbizsafety>)

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

Shuruudaha Waqtiga iyo Heerkulka Gudaha (Temperature and Time Requirements) (PDF)

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

Temperature and Time Requirements for Food (PDF)

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

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