

Kev Ua Mov Noj Rau Tej Koob Tsheej

Catering

TEJ KEV NPAJ UA ZAUB MOV, KEV THAUJ THIAB MUAG ZAUB MOV UAS NYAB XEEB

FOOD SAFETY DURING PREPARATION, TRANSPORT AND SERVICE

Hmong

Kev muaj lais xees

Tej kev ua zaub mov noj rau tej koob tsheej loj (food catering) xws li rooj txais tos, lub phav dim (party), pluag mov su, rooj sib txoos, koob tsheej, los sis koob tsheej uas lag luam qhauj lawv lub lag luam. Txhua tus uas ua zaub mov rau tej koob tsheej nyob hauv Minnesota yuav tsum ua raws li tej txheem lus tswj xyuas khw ua zaub mov hauv Minnesota (Minnesota food code) thiab lwm cov kev cai, xws li raws nws cheeb tsam, raws lub tsev thiab raws li cov cawv.

Tej tsev ua mov thiab muag dej haus hauv Minnesota muaj lais xees los ntawm ntau lub koom haum. Lub lab ua mov no daim menu qhia txog tej khoom noj lawv ua thiab qhov chaw ua noj nyob twg yuav qhia tawm seb lub koom haum twg yog tus lav ntsuam xyuas phau hom phiaj thiab tej ntaub ntawv lais xees. Yog xav paub seb lub koom haum twg yog tus lav, mus saib rau hauv lub vej xaij [Lais xees \(Licensing\)](#). Tiv tauj lub koom haum uas yog tus lav los mus ntsuas xyuas phau hom phiaj thiab tej ntaub ntawv lais xees, thiab mus muab ntaub ntawv li cas.

English

Licensing

Food catering means food that is prepared for service under contract for an event such as a reception, party, luncheon, conference, ceremony, or trade show. All caterers operating in Minnesota must operate in compliance with the Minnesota food code and other ordinances, such as zoning, building and liquor.

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

Ntawv pov thawj

Cov txheem lus tswj xyuas khw ua zaub mov hauv Minnesota yuav xav kom muaj ib tus saib xyuas lub tsev ua mov uas muaj ntaub ntawv pov thawj (Minnesota certified food protection manager, CFPM). Yog xav paub ntxiv txog yuav ua tau ib tus CFPM li xas, yuav cob qhia li cas thiab ua ntawv pov thawj li xas, mus xyuas nyob hauv lub vej xaij [Minnesota Certified Food Protection Manager \(CFPM\)](#).

Daim menu, zaub mov mus los thiab tshuab siv

Daim menu qhia tej khoom noj uas lub lab ua thiab cov zaub mov mus los los yuav qhia tawm seb koj siv hom tshuab twg. Qhov hloov phau menu kuj yuav cuam tshuam tau rau tej tshuab uas siv thiab. Tej zaub mov mus los los yog suav tag nrho thaum txais zaub mov, chaw rau khoom noj, kev npaj zaub mov thiab kev txhaj mov rau noj.

Siv tej thoob tso zaub mov uas nyab xeeb tso tau zaub mov rau hauv yam kub txias zoo thiab tiv thaiv txhob tsuas tau kab mob.

Khaws cia kom zaub mov zoo noj

Ib lub lab ua mov noj uas ua catering muaj lub luag hauj lwm los tswj xyuas kom tej zaub mov zoo los npaj ua zaub noj uas coj mus rau sab nraud. Tiv thaiv cov zaub mov uas muab ntim kom zoo, ua tib zoo npaj, ua tib zoo coj mus kom txog chaw, thiab txhab rau noj yam tsis sib kis tau kab mob (cross contamination) thiab kom tsis txhob tsuas hmoov av, kab los sis lwm yam thiaj tsuas tsis tau. Tu tej khoom ntim zaub thiab lub tsheb kom huv.

Certification

Minnesota food code requires one Minnesota certified food protection manager (CFPM) in most food establishments. To find out more about CFPM requirements, training and certification see the [Minnesota Certified Food Protection Manager \(CFPM\)](#) website.

Menu, food flow and equipment

Menu and food flow determine the type of equipment you are required to have. Menu changes may affect equipment requirements. Food flow includes all receiving, storage, preparation and serving steps.

Use food grade containers capable of maintaining food at safe temperatures and in a sanitary manner.

Keeping food safe

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. Protect food during storage, preparation, transportation, and serving to prevent cross-contamination and contamination by dust, insects or other sources. Keep equipment and vehicles clean.

Thaum npaj ua zaub mov ua rau ib lub koob tsheej, tsib yam hauv qab no yuav ua tau muaj kab mob sib kis tau:

- Cov neeg ua hauj lwm tsis tu lawv tus kheej zoo los sis lawv muaj mob
- Ua zaub mov tsis siav los sis tsis raws qhov kub txias thiab tsis raws sij hawm
- Siv tej zaub mov uas yuav los ntawm tej khw uas tsis nyab xeeb
- Muab cov zaub mov tuav kom txias los sis kom qub tsis raws qhov kub los sis txias txaus thiab tsis raws sij hawm tuav
- Kev sib kis tau kab mob thiab tej twj tais uas tsuas lawm

Tsib yam los tswj kom txhob kis tau kab mob ntawm zaub mov yog:

- Cais tawm tej neeg ua hauj lwm uas mob, ntxuav tes kom yog, thiab tsis txhob muab txhais tes kov kiag tej zaub mov siav noj tau lawm.
- Ua tej zaub mov nqaij nyoos raws li qhov kub txias thiab raws sij hawm muab sau nyob rau hauv Minnesota food code.
- Ntsuas kom zoo txhua yam zaub mov uas koj txais los yuav, seb puas raws qhov kub txias thiab puas nyob zoo npov.
- Tsis txhob cia zaub mov nyob rau theem kub txias uas tsis zoo (yog nyob nruab nrab 41°F thiab 135°F).
- Ua tib zoo muab tej zaub mov tso zoo chaw, ntxuav kom huv, yang kom zoo, thiab ntxuav tu tej npoo rooj uas zaub mov chwv kom txhob muaj kab mob.

Lub vej xaij no [Food Business Fact Sheets](#) muaj ntaub ntawv txog tej txheem lus tswj xyuas khw ua zaub mov hauv Minnesota, xws li tus neeg ua hauj lwm yuav tu nws tus kheej li cas, qhov kub txias thiab sij hawm ua zaub mov noj yog li cas, kev muag thiab pub zaub

When food is prepared for a catering event, the following five factors can increase the risk of a foodborne illness outbreak:

- Poor employee health and hygiene
- Improper cooking temperatures and times
- Food from unsafe sources
- Improper hot and cold holding temperatures and times
- Cross-contamination and contaminated equipment

Five effective control measures to reduce the risk of a foodborne illness outbreak are:

- Exclude ill employees, wash hands properly, and prevent bare hand contact with ready-to-eat food.
- Cook raw animal foods to the temperatures and times required in the Minnesota food code.
- Verify that all food is from approved sources, received at required temperatures and in good condition.
- Keep food out of the temperature danger zone (between 41°F and 135°F).
- Properly store food and wash, rinse, and sanitize food-contact surfaces.

The [Food Business Fact Sheets](#) website provides more information about Minnesota food code requirements, such as employee personal hygiene, temperature and time requirements for food, selling or serving locally grown produce in food facilities, cooling time/temperature control for safety food, and safe operation of a food establishment.

mov noj uas ua hauv zos mus rau tej kiab khw ua noj, qhov cia txias thiab sij hawm zoo los tswj kom zaub mov zoo noj, thiab kev dhia lub lab ua noj kom nyab xeeb yog li cas.

Cov lus nug uas muaj ntau tus nug txog ib yam

Muaj ntau tshaj ib lub lag luam khiav hauv tib qho chaw puas tau?

Tau kawg. Txhua lub khw ua zaub mov noj rau tej koob tsheej yuav tsum ua raws li tej txheem lus tsim nyog raws li cov zaub mov lawv muaj ua hauv lawv phau menu thiab ua ho ntau. Txhua tus ua zaub mov yuav tsum muaj lais xees ua rau qhov chaw nrog lwm tus ntawd.

Cov neeg ua zaub mov rau tej koob tsheej puas ua tau zaub mov tom qhov chaw ua koob tsheej?

Tau kawg. Yuav ua zaub mov thiab npaj kiag tom qhov chaw koob tsheej los yeej tau yog tias ua raws li tej kev cai tswj kom tsis txhob kis tau kab mob ntawm zaub mov. Txhua lub lag luam ua zaub mov mus rau tej koob tsheej yuav nyias txawv nyias, thiab cov tswv yuav tsum npaj seb yuav ua hom zaub twg, tej zaub mov yuav mus los li cas, ua ho ntau thiab rau lub sij hawm twg, tej twj tais, kev tu thiab ntxuav tiv thaiv kev kab mob, thiab kev siv dej fais fab raws li lub koom haum lav lawv pom zoo li cas.

Puas muaj lwm yam ib tus ua zaub mov rau tej koob tsheej yuav tsum tau paub ntxiv?

Frequently asked questions

Can more than one business operate out of the same location?

Yes. Any facility used for catering operations must meet standards appropriate to the menu and volume of food prepared in that kitchen. Each operator in a shared space must obtain a license to operate at that location.

Can caterers cook and assemble food on site at contracted events?

Yes. Food may be cooked and assembled on site when control measures are followed to reduce the risk of foodborne illness. Each catering business is unique, and operators should discuss menu and food flow, volume and timing, equipment, cleaning and sanitizing, and utilities with their inspector or appropriate agency to determine specific requirements.

Are there additional requirements a caterer needs to consider?

Muaj kawg. Cov ua zaub mov rau tej koob tsheej yuav tsum khiav lub lag luam raws cai xws li tej dej, kev pov tseg khib nyiab, thiab fais fab siv.

Yes. Caterers must meet safe operation requirements including water supply, sewage disposal, and utilities.

Ntaub Ntawv Pab Ntxiv (Resources)

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

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

[Minnesota Certified Food Protection Manager \(CFPM\) \(www.health.state.mn.us/communities/environment/food/cfpm/index.html\)](http://www.health.state.mn.us/communities/environment/food/cfpm/index.html)

[Food Business Fact Sheets \(www.health.state.mn.us/communities/environment/food/fs.html\)](http://www.health.state.mn.us/communities/environment/food/fs.html)

[Caterer's Permit with Alcohol, Minnesota Department of Public Safety \(https://mn.gov/elicense/a-z/?id=1083-231125#/list/appld//filterType//filterValue//page/1/sort//order/C\)](https://mn.gov/elicense/a-z/?id=1083-231125#/list/appld//filterType//filterValue//page/1/sort//order/C)

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/divs/eh/food/index.html\)](http://www.health.state.mn.us/divs/eh/food/index.html)

[Minnesota Department of Health District Offices \(www.health.state.mn.us/about/dist.html\)](http://www.health.state.mn.us/about/dist.html)

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Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 or 651-201-6000.

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