

Tej Khoom Twj Siv Yuav Tsum Muaj Li Cas

Equipment Requirements

RAU COV TSEV UA ZAUB MOV NOJ THIAB TSHUAB VENDING MACHINE

FOR FOOD ESTABLISHMENTS AND VENDING MACHINES

Hmong

Khoom twj siv

Khoom twj txhais tias ib yam khoom siv hauv chav ua mov noj xws li lub tub yees khov khoom, lub zom ub no, lub npog saum qhov cub (hood), lub tshuab ua dej khov (ice maker), lub muab khoom sib tov (mixer), lub qhov cub ci nqaij, lub tub yees nkag mus tau, lub dab ntxuav ub no, lub hlais ub no, lub qhov cub, rooj tog noj mov, tshuab vending machine, tshuab ntxuav twj tais, lub ci nqaij (grill), thiab lub kib (fryer).

Tej kev cai tswj tej khoom siv

Ib txhia khoom twj siv yuav tsum muaj ntawv pov thawj tiv thaiv kev mob nkeeg los ntawm American National Standards Institute (ANSI, koom haum tswj xyuas tej lag luam). Tej no muaj xws li:

- Lub dab ntxuav tais diav
- Twj txuas khoom uas nws ua nws tus kheej
- Tej tub yees tshwj tsis yog cov thooob rau khoom uas yooj yim muab khoom los sis cov tub yees khov khoom
- Cov tub yees khov uas taug kev nkag mus tau
- Cov dab tso zaub mov kom sov
- Tej twj siv ua zaub mov noj, tshwj tsis yog cov rhaub mov thiab cov twj ci nplem
- Tej tshuab ua dej khov

English

Equipment

Equipment means an article that is used in a food establishment such as a freezer, grinder, hood, ice maker, mixer, oven, reach-in refrigerator, sink, slicer, stove, table, vending machine, warewashing machine, grill, and fryer.

General equipment requirements

Some equipment must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program. This includes:

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

- Cov tshuab hlais
- Cov tshuab ua nqaij mos thiab zom nqaij
- Tej npoo rooj ua zaub mov xws li dab ntxuav ub no los ua mov noj

Yog tias ib lub tshuab twj siv tsis muaj ntawv pov thawj tiv thaiv kev mob nkeeg los ntawm ANSI, ces lub tshuab twj ntawd yuav tsum:

- Tsim los siv hauv lag luam xwb.
- Ruaj, du lug, thiab yooj yim tu.
- Muab rho kom tu tau yooj yim.
- Muaj tej npoo rooj ua zaub mov uas tsis muaj kuab lom neeg (toxic).

Tej koom haum uas muaj qhov txheej xwm tau kev pom zoo thiab raug cai los ntawm ANSI

Pab Pawg Muab Ntawv Pov Thawj	Lub Cim
NSF International (NSF)	
Intertek Cim tias "ETL Sanitation."	
Underwriters Laboratory (UL) Cim tias "Classified UL EPH."	
Canadian Standards Association (CSA) Cim tias "CSA Sanitation to NSF/ANSI."	
Baking Industry Sanitation Standards Committee (BISSC) Cim tias "Certified BISSC."	

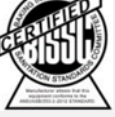
Lub npog saum qhov cub

- Mechanical tenderizers and grinders
- Food preparation surfaces including sinks used for 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

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."	

Exhaust hoods

Cov exhaust hoods (lub npog saum qhov cub) yuav tsum muaj raws li cov txheem lus nyob hauv txoj cai Minnesota Mechanical Code, Minnesota Rules, chapter 1346.

Tshuab vending machines

Cov tshuab tso nyiaj rub khoom tawm thiab cov tshuab siv los tso poom dej tawm los sis zaub mov yuav tsum yog:

- Muaj ntawv pov thawj tiv thaiv kev mob nkeeg los ntawm ANSI.

LOS SIS

- Muaj raws li cov ncej txheem nyob hauv National Automatic Merchandising Association (NAMA, koom haum saib xyuas tej khoom txom ncauj) qhia tsi ntsees raws li NAMA Standard for the Sanitary Design and Construction of Food and Beverage Machines (txheem lus rau tshuab tso tej khoom txom ncauj thiab dej haus).

Cov tshuab vending machines uas tso tawm dej yuav tsum muaj raws li cov ncej txheem nyob hauv txoj cai Minnesota Rules, chapter 1550, parts 3200 to 3320.

Kev tsis suav txog

Cov khoom twj siv uas muaj ntawv pov thawj los ntawm ANSI tsis tas yuav muaj rau:

- Laub muag khoom noj rau tej koob tsheej
- Kev ua noj hauv zos rau cov nyob ib koog ua ke xws li cib pob kws los sis ua cookie thiab kev ua noj hauv ib chav ua noj uas yeej tau kev pom zoo lawm. Qhov no yuav tsis muaj feem rau yog tias yam khoom noj koj ua tsim tau muaj roj los sis muaj hws.
- Cov bed thiab breakfast (ua tshais noj thiab muaj chav pw) uas tsuas muaj noj ib pluag mov rau hnub ntawd xwb.

Exhaust hoods must meet the requirements in the Minnesota Mechanical Code, Minnesota Rules, chapter 1346.

Vending machines

Vending machines and machines used to dispense water or food must be:

- Certified or classified for sanitation by an ANSI accredited certification program.

OR

- Accredited to meet the standards of the [National Automatic Merchandising Association \(NAMA\)](#) specified in NAMA Standard for the Sanitary Design and Construction of Food and Beverage Machines.

Vending machines that vend water must meet the standards in Minnesota Rules, chapter 1550, parts 3200 to 3320.

Exemptions

Equipment that is certified or classified by an ANSI accredited certification program is not required for the following:

- Special event food stands.
- Neighborhood kitchens that are typically used for resident activities such as popping corn or baking cookies and for serving meals prepared in a primary approved kitchen. This exemption does not apply if the activity produces grease or moisture buildup.
- Bed and breakfasts that serve only one meal a day.
- A retail food vehicle, portable structure or cart.

- Ib lub tsheb muag khoom noj, lub tsheb los sis laub uas coj mus rau qhov twg los tau.

Yuav tsis suav txog tej tsev tu cov laus, tej tsev zov me nyuam los sis tej tsev muaj txaj chaw rau neeg pw yog tias lawv tau kev pom zoo los ntawm cov tsoom fwv hauv zos. Kev qhib tej lab ua noj yuav txwv rau:

- Ua tej zaub mov uas tsis tas tswj cov sij hawm/theem kub txias rau cov zaub mov TCS.

LOS SIS

- Npaj ua tej zaub mov TCS yog tias ua zaub mov muag rau tib hnuv ntawd nkaus xwb.

Adult care centers, child care centers or boarding establishments are exempt if they receive approval from the regulatory authority. Operations must be limited to:

- Serve only non-time/temperature control for safety (TCS) food.

OR

- Prepare TCS food only for same day service.

Ntaub Ntawv Pab Ntxiv (Resources)

Minnesota Department of Health Food Business Safety
(<http://www.health.state.mn.us/foodbizsafety>)

National Automatic Merchandising Association (NAMA)
(<https://www.namanow.org/voice/nama-listed/>)

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Lub 1 Hlis Xyoo 2019

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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