

Cov Tib Neeg Uas Kis Tau Yooj Yim Heev

Highly Susceptible Population

KEV TXWV THIAB TSIS PUB HLA LOS TIV THAIV COV TIB NEEG
KIS TAU YOOJ YIM

RESTRICTIONS AND LIMITATIONS TO PROTECT VULNERABLE
INDIVIDUALS

Hmong

Txhais tawm

Cov tib neeg uas kis tau yooj yim heev txhais tau tias cov neeg uas kis tau kab mob yooj yim dua li lwm tus vim lawv:

- Lub cev tiv thaiv tsis tau kab mob zoo
- Cov me nyuam muaj hnuv nyoog kawm preschool, los sis cov laus

THIAB

- Lawv mus nqa tej zaub mov los ntawm cov tsev xws li:
- Kev tu xyuas lwm tus
- Kev kho mob
- Kev pab txog kev noj zaub mov
- Kev sib zeem (xws li tsev laus)

Kev txwv

Yuav **tsis** pub muaj raws li cov hauv qab no nyob hauv ib lub lab ua noj twg uas ua mov noj mus rau cov tib neeg uas kis tau kab mob yooj yim heev:

- Txhob siv txhais tes kov kiag tej zaub mov siav noj tau lawm.

English

Definition

A highly susceptible population means persons who are more likely than others in the general population to experience foodborne disease because they are:

- Immunocompromised
- Preschool-age children, or older adults

AND

- They obtain food at a facility that provides services such as:
- Custodial care
- Health care
- Nutritional services
- Socialization services (e.g., senior center)

Restrictions

The following practices are **not** allowed in a food establishment that serves a highly susceptible population:

- Use of bare hand contact with ready-to-eat foods.
- Use of consumer advisories in lieu of required cooking temperatures.

- Txhob sau ntawv ceeb toom txog koj cov khoom noj yam tsis ua mov noj raws theem kub txaus.
- Muab cov khoom noj hauv qab no ua yam zoo li nws twb siav noj tau lawm:
- Cov nqaij nyoos xws li ntse nyoos, ntse las nyoos, cov cws molluscan nyoos thiab nqaij nyuj zom nyoos (steak tartare).
- Cov nqaij ua siav txog nrab xws li ntse ua siav txog nrab, nqaij tsis siav hauv nruab nrab, cov qe hau tsis siav uas los qe nyoos, thiab meringue.
- Tej noob txiv nyoos (raw seed sprouts).
- Ua siv raws sij hawm li lub tsev tswj xyuas kev noj qab nyob zoo hais txog qe nyoos.
- Tsis txhob rov muab siv dua:
- Tej zaub mov los ntawm cov neeg mob uas nyob rau kab mob kev nkeeg phom sij uas raug kaw nws nyob ib leeg, los sis chav tiv thaiv uas nyob ib leeg.
- Tej khoom noj ntim los ntawm cov neeg mob, los sis lwm tus neeg uas nyob rau chav tiv thaiv uas nyob ib leeg.
- Service or sale of the following food in a ready-to-eat form:
- Raw animal food such as raw fish, raw marinated fish, raw molluscan shellfish and steak tartare.
- Partially cooked animal food such as lightly cooked fish, rare meat, soft-cooked eggs that are made from raw eggs, and meringue.
- Raw seed sprouts.
- Use of time as public health control for raw eggs.
- Re-service of:
- Any food from patients or clients who are under contact precautions in medical isolation, quarantine, or protective environment isolation.
- Packages of food from patients, clients, or other consumers to patients in protective environmental isolation.

Tej tsis pub hla

Tej kev xyuam xim txog zaub mov yuav nruj dua rau thaum ua zaub mov noj mus rau cov neeg kis tau kab mob yooj yim heev. Kev tswj ntsuas tej zaub mov zoo yuav pab txo qhov muaj tau kab mob los ntawm zaub mov.

Kua qab zib

Yuav tsis pub haus cov kua qab zib muab ntim ua poom, tsis tau muab tua kab mob muag rau lub lab ua mov noj rau cov neeg kis tau kab mob yooj yim heev.

Yog hais txog kua qab zib, cov neeg kis tau kab mob yooj yim heev yog cov me nyuam

Limitations

Food safety requirements are more stringent when serving highly susceptible populations. Effective control measures for specific food products may help reduce the risk for foodborne illness.

Juice

Prepackaged, unpasteurized juice or unpasteurized beverages containing juice cannot be served or sold in a food establishment that serves a highly susceptible population.

muaj 9 xyoo los sis yau dua uas lawv pub mov tom tsev kawm ntawv, tsev zov me nyuam, los sis chaw uas lawv tu xyuas lwm tus

Qe

Yuav pub siv qe nyoos yog tias muab siv los ua ib pluas mov noj xws li qe cib (omelet, soufflé, scramble eggs). Muab qe nyoos kub txog 145°F los sis siab tshaj ntawd li 15 chib thiaj li siav.

Pub siv qe nyoos los ua qhaub cij noj yog tias ua kom nws siav xws li ncuav qab zib (cake, muffin) los sis nplem yog tias muab cov qe sib xyaw nrog cov khoom siv ua qhaub cij.

Qe los sis cov khoom qe uas tau muab ua kom tsis muaj kab mob yuav tsum hloov mus siv cov qe nyoos yog tias:

- Rau hom zaub mov uas siv ntau tshaj ib lub qe, muab sib xyaw, thiab tsis tau ua kom siav, cub, los sis tsis siv tam sim ntawd
- Thaum npaj ua tej zaub mov tsis tau siav los sis cov qe ua siav me ntsis xwb, xws li:
- Xam lav Caesar
- Cov kua Hollandaise los sis Béarnaise
- Mayonnaise
- Meringue
- Eggnog
- Ice cream
- Cov dej muaj qe nyob hauv

HACCP

Yuav tsum tau ib phau hom phiaj tau kev pom zoo los ntawm Kev Ntsuas Qhov Teeb Meem Thiab Kev Nrhiav Seb Yam Twg Yog Yam Ua Mob Rau Tej Zaub Mov (HACCP) rau txhua

For juice, a highly susceptible population includes children age nine or less that receive food in a school, day care setting, or place that provides custodial care.

Eggs

Raw eggs may be used in one customer's serving at a single meal if the eggs are combined, cooked and served immediately, such as in an omelet, soufflé, or scrambled eggs. Cook raw eggs to 145°F or above for 15 seconds.

Raw eggs may be used in baked goods that are thoroughly cooked such as a cake, muffin, or bread if the eggs are combined as an ingredient immediately before baking.

Pasteurized eggs or egg products must be substituted for raw eggs:

- In recipes when more than one egg is broken, combined, and not cooked, baked, or used immediately
- When preparing food containing uncooked or lightly cooked egg, such as:
- Caesar salad
- Hollandaise or Béarnaise sauce
- Mayonnaise
- Meringue
- Eggnog
- Ice cream
- Egg-fortified beverages

HACCP

An approved Hazard Analysis Critical Control Point (HACCP) plan is required in food

lub lab ua noj uas ua zaub mov rau cov neeg kis tau kab mob yooj yim heev thaum:

- Muaj tej kua qab zib uas tsis tau ntim ua poom muag.
- Thaum npaj ua tej zaub mov uas muaj qe nyoos tsis tau rhaub tua kab mob nyob rau hauv thiab tsis muab coj los siv kiag tam sim ntawd.

Tiv tauj tus tswj koj lub lab (inspector) yog tias koj xav tau kev pab los sau ib phau hom phiaj HACCP rau ib lub lab ua mov noj rau cov neeg kis tau kab mob yooj yim heev.

establishments serving highly susceptible populations when:

- Unpackaged juice is prepared on site for sale or service.
- Preparing food that includes raw unpasteurized eggs that are combined and not used immediately.

Contact your inspector for help with HACCP plan requirements for food establishments serving highly susceptible populations.

Ntaub Ntawv Pab Ntxiv (Resources)

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

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

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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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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.