

Kev Xyuam Xim Siv Xam Lav Npos Daus Zaub Mov Noj Tom Tsev Kawm Ntawv

Safe Use of Salad Bars in Schools

Hmong

Khoom twj siv

Khoom twj siv xws li cov xam lav npos (salad bar) thiab dab ua zaub mov noj yuav tsum muaj ntawv pov thawj tias yeej huv los ntawm American National Standards Institute (ANSI) rau tej twj koj siv los ua zaub mov noj.

Rau koj lub xam lav npos, koj siv tau:

- Lub rooj tub yees uas tuav tswj tau sij hawm txias/theem txias rau tej zaub mov TCS li ntawm 41° F los sis txias tshaj ntawd.

LOS SIS

- Ib lub rooj tuav uas tsis muaj tub yees ua kom txias, ces siv raws li cov sij hawm nyab xeeb siv li lub tsev tswj kev noj qab nyob zoo (TPHC) tau hais ntsig txog tej zaub mov TCS.

Yuav tsum muaj lub dab ua zaub mov los ntxuav tawm tej xuab zeb ntawm tej txiv hmab txiv ntoo thiab zaub ua ntej yuav muab txiav ua noj, npaj ua noj, los sis muab tso tawm noj.

Cov txiv hmab txiv ntoo thiab zaub uas twb ntxuav tag lawm tsis tas yuav rov muab ntxuav mam li noj.

Cheem kab mob los ntawm zaub mov

English

Equipment

Equipment such as salad bars and food preparation sinks must be certified for sanitation by an American National Standards Institute (ANSI) accredited certification program for food service equipment.

For your salad bar, you may use either a:

- Mechanically refrigerated unit to maintain cold time/temperature control for safety food (TCS) at 41°F or below.

OR

- Non-refrigerated display unit, and use time as public health control (TPHC) for TCS food.

A food preparation sink is required for washing raw fruits and vegetables to remove soil and other contaminants before cutting, preparing, or serving.

Fruits and vegetables purchased pre-washed by the manufacturer are ready-to-eat.

Preventing foodborne illness

Qhov ntxuav tes yog yam kev zoo tshaj los cheem cov kab mob npes taws lias thiab vais lav uas tsim tus mob nkeeg los ntawm zaub mov.

Tus neeg uas yog tus coj (PIC) yuav tsum kuaj kom muaj:

- Cov neeg ua hauj lwm thiab tub ntxhais kawm ntawv tsis txhob siv tes kov tej zaub mov siav noj tau tsam sib kis tau kab mob.
- Siv tej yam los thaiv zaub mov, twj tais yas los ntim mov, diav rawg los sis nqhuag hloov tej ciaj tais mov thiaj li pab tiv thaiv cov zaub mov nyob rau lub rooj xam lav npos kom tsis kis kab mob.
- Cob qhia cov neeg ua hauj lwm kom txawj tswj xyuas them kub txias thiab sij hawm rau tej zaub mov los sis ua raws li cov txheem lus siv TPHC.
- Cov tub ntxhais kawm uas rov los daus zaub mov ntawm lub xam lav npos yuav tsum siv tais diav tshiab.

Time as Public Health Control (TPHC)

Cov tsev kawm ntawv yuav tsum sau thiab ua raws li cov txheej txheem xyuas zaub mov li TPHC teeb tseg yog tias lawv siv ib lub rooj tsis muaj tub yees los rau tej zaub mov TCS.

Yuav tsum ua li cas

- Sau tej txheej txheem ua ntej ces mam li muab tso siv rau hauv qhov chaw ua mov noj. Yuav tsum muaj cov txheej txheem no sau tseg thiab muab tau rau tus neeg tswj xyuas lub lab tau nyeem thaum nws tuaj kuaj lab.

Handwashing is the single most effective means of preventing the spread of bacteria and viruses, which can cause foodborne illness.

The person in charge (PIC) must ensure that:

- Employees and students prevent cross-contamination of ready-to-eat food from bare hands.
- Food on the salad bar is protected from contamination by food guards, packaging, utensils or other effective means such as frequently changing utensils.
- Employees trained in safe operating procedures routinely monitor food temperatures and times or follow requirements for using TPHC.
- Students who make return trips to the salad bar are informed to use clean tableware.

Time as public health control

Schools must write and follow a procedure for TPHC if using a non-refrigerated display unit for TCS food.

Requirements

- Write procedures in advance and maintain them in the food establishment. Have the procedures available for your inspector to review.
- Properly cool food if prepared, cooked, and refrigerated before using TPHC.

- Yog tias cov zaub mov uas muab tso txias raws li tsim nyog ces muab npaj ua mov noj thiab tso tub yees ua ntej siv TPHC.
- Kos sau rau tej thoob tso zaub mov txog lawv tej sij hawm ua ntev npaum cas mam siav, mam rau noj los sis thaum twg muab pov tseg.
- Muab tej zaub mov ua noj los sis pov tseg raws li cov sij hawm muab sau lo rau thoob zaub mov thaum muab nws tshem tawm ntawm qhov tswj kub txias (temperature control):
 - Zaub mov kub (135°F los sis kub tshaj ntawd) muab tseg tau txog 4 xaub moos tom qab muab nws tshem tawm ntawm nws qhov tswj kub.
 - Zaub mov txias (41°F los sis txias tshaj ntawd) muab tseg tau txog 4 xaub moos tom qab muab nws tshem tawm ntawm nws qhov tswj txias.
 - Zaub mov txias (41°F los sis txias tshaj ntawd) muab tseg tau txog 6 xaub moos tom qab muab nws tshem tawm ntawm nws qhov tswj txias yog tias yeej tswj theem txias tsis pub dhau 70°F.
- Thaum TPHC pib, tsis txhob rov muab tej zaub mov rov mus tso rau qhov tswj kub txias.
- Muab tej thoob zaub mov uas tsis lo ntawv los sis lo tsis thooj pov tseg.
- Mark food containers with the time food must be cooked, served or discarded.
- Cook, serve or discard food within the maximum time marked on the container once removed from temperature control:
 - Hot food (135°F or above) can be held up to four hours after it is removed from temperature control.
 - Cold food (41°F or below) can be held up to four hours after it is removed from temperature control if the temperature is not monitored.
 - Cold food (41°F or below) can be held up to six hours after it is removed from temperature control if the temperature is monitored and never rises above 70°F.
- Once TPHC begins, do not return food to temperature control.
- Discard food in unmarked or improperly marked containers.

Tej txheem txheej uas muab sau tseg

Hauv koj cov txheej txheem, koj yuav tsum sau seb koj yuav tswj, muab ntawv lo, thiab pov tseg tej zaub mov ua raws li TPHC li cas. Tej zaub mov uas npaj ua noj thiab tso rau hauv tub yees ua ntej ua raws li TPHC, yuav

Written procedures

Your procedures must describe how you will monitor, mark, and dispose of food held using TPHC. For food prepared, cooked, and refrigerated prior to using TPHC, your

tsum sau hauv koj cov txheej txheem tias koj
yuav muab tej zaub mov ua txias raws li nws
tej ncej txheem li cas.

*Tiv tauj tus soj ntsuas koj lub lab (inspector)
yog tias koj xav tau kev pab los tsim tej
txheej txheem los ua raws li cov cai tua cab.*

procedures must also describe how you will
meet safe cooling requirements.

*Contact your inspector for help developing
procedures that comply with TPHC
requirements.*

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>)

Minnesota Department of Health
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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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