

# Laub Muag Khoom Noj Rau Tej Koob Tsheej

## Special Event Food Stand Checklist

### Hmong

Cov chaw muag zaub mov (SEFS) yuav tsum ua raws li cov kev cai ntawm Minnesota Food Code thiab raug soj ntsuam rau hnub uas ua koob txoos loj. Txhawm rau kev npaj rau kev soj ntsuam ntawm koj lub chaw muag zaub mov, siv daim ntawv no los kuaj xyuas koj tus kheej.

- Yuav tsum muaj daim ntawv tso cai thiab tau txais nws los ntawm lub koom haum tso cai, ua ntej koj pib ua koj lub SEFS. Mus saib qhov [Licensing vev xaib](#) kom paub lub koom haum uas saib xyuas kev tso cai.
- Teev ib tug [Person in Charge](#) (PIC) los tiv thaiv kev kis kab mob los ntawm cov khoom noj lub sijhawm ua zaub mov kom siav.
- Tsis pub cov neeg ua hauj lwm uas muaj mob xws li ntuav los sis raws plab, los ua hauj lwm tom qab 24 teev tus mob tu lawm. Daim ntawv [Illness Reporting for Food Establishments](#) qhia cov cai txog nqe lus no.
- Yuav zaub mov, dej haus, thiab dej khov los ntawm cov chaw pom zoo. Npaj zaub mov rau qhov SEFS los sis rau chaw ua noj uas muaj daim ntawv tso cai. Kev npaj zaub mov hauv tsev los sis muab muag tawm, txwv tsis pub muaj.
- Teem lub dab dej ntxuav tes ua ntej pib ua noj. [Saib Handwashing for Employees](#) rau lub chaw muag zaub mov. Yuav tsum muaj lub dab dej nrog dej los ntawm tus

### English

Special event food stands (SEFS) must meet requirements of the Minnesota food code, and are inspected at events. To prepare for your inspection, use this checklist as a self-inspection.

- Obtain a license from the appropriate licensing agency prior to operating a SEFS. To find out which agency will issue a license, see the [Licensing](#) website.
- Designate a [Person in Charge \(PDF\)](#) (PIC) who is responsible for foodborne disease prevention and overseeing safe food handling.
- Exclude employees who have been ill with vomiting and/or diarrhea for at least 24 hours after their symptoms end. [Illness Reporting for Food Establishments \(PDF\)](#) summarizes the requirements.
- Obtain all food, beverages, water and ice from [Approved Sources for Food Products \(PDF\)](#). Prepare food in the SEFS or at a licensed food establishment. Food cannot be prepared or stored in a home.
- Set up your handwashing station before beginning food preparation. [Handwashing for Employees \(PDF\)](#) in a SEFS requires running water supplied either by gravity or under pressure through a faucet. Provide

kais dej, muaj xab npum, phum so tes, thiab lub thoob khib nyiab.

- Cov neeg ua hauj lwm yuav tsum ntxuav tes thiab ntxuav lawv cov caj npab uas tsis npog tsho, ua ntej yuav npaj zaub mov noj, siv cov cuab yeej ua noj, los sis cov tais diav; tom qab haus luam yeeb, noj mov, haus dej, los sis siv chav dej; los sis thaum tes qias neeg. Hnab looj tes, ntaub ntub, los sis tshuaj tua kab mob pleev tes, tsis tuaj yeem hloov tau kev ntxuav tes. Ntxuav tes nrog xab npum thiab dej yam tsawg 20 vib nas this, thiab yaug tes nrog cov dej uas huv si.
- Tsis txhob siv tes ncaj nraim kov cov zaub mov uas twb ua siav lawm. Siv hnab looj tes, rab rawg, ntawv qhwv zaub mov, los sis lwm yam diav los daus zaub mov. Daim ntawv [Preventing Contamination from Hands](#) piau txog cov cai thiab kev txwv no.
- Thaum khaws cia, npaj, kov, thiab daus zaub mov ua tiav los noj lawm, muab lawv cais tawm ntawm cov zaub mov uas nyoos, kom tsis txhob kis kab mob ntawm cov khoom nyoos rau cov khoom yuav noj.
- Cov zaub mov txias yuav tsum muab tso tub yees txias rau ntawm 41°F los sis txias dua qhov no.
- Yuav tsum muaj tub yees txias rau zaub mov TCS kom txias yog muab cia ntev dua 4 teev. Yog tias tsawg dua 4 teev, siv dej khov los sis tej pob dej khov, kom cov zaub mov TCS nyob tau rau ntawm 41°F los sis txias dua.
- Ua zaub mov TCS kom siav raws li [Temperature and Time Requirements for Food](#).

soap, individual disposable towels and a trash container.

- Employees shall wash their hands and exposed portions of their arms before working with food, clean equipment and utensils; after smoking, eating or drinking, or using toilet facilities; or any time hands become contaminated. Gloves, wet-wipes or hand antiseptics are not substitutes for handwashing. Wash at the handwashing station by lathering with soap for at least 20 seconds and rinsing with clean water.
- Prevent bare hand contact with ready-to-eat food by wearing disposable gloves or using utensils, deli tissue, spatulas, tongs or other dispensing equipment. [Preventing Contamination from Hands \(PDF\)](#) summarizes the requirements and restrictions.
- Separate raw animal foods during storage, preparation, holding, and display from ready-to-eat food to prevent cross-contamination.
- Maintain cold time/temperature control for safety food (TCS) at 41°F or below.
- 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.
- Cook TCS food to safe internal [Temperature and Time Requirements for Food \(PDF\)](#).
- Maintain hot TCS food at 135°F or above.

- Khaws zaub mov sov TCS rau ntawm 135°F los sis kub dua.
- Siv tus pas ntsuas los xyuas kom cov zaub mov nyob raws cai, thaum muab cov zaub mov cia, ua noj kom siav thiab muab ntim tseg.
- Muaj 3 lub dab dej rau [kev ntxuav tais thiab tua kab mob](#). Cov dab dej yuav tsum loj txaus los ntxuav thiab tua kab mob rau koj cov cuab yeej siv ua noj uas loj thiab dav.
- Tov cov tshuaj tua kab mob raws li cov lus qhia. Siv qhov cuab yeej ntsuas los xyuas kom txoj kev tov tshuaj haum.
- Muab cov phuam so uas ntub rau hauv lub thawv uas tov tshuaj tua kab mob.
- Teem SEFS kom deb ntawm qhov chaw uas npaj zaub mov noj.
- Muaj phab ntsa thiab qab nthab los tiv thaiv SEFS ntawm nag ntub, cua sov, cua tshuab, plua plav, thiab xuab zeb. Tsis txhob qhib lub chaw muag khoom noj yog tias tsis muaj kev tiv thaiv raws li qhia tag los.
- Teem SEFS rau ib qho chaw tiaj tus thiab zoo kom tiv thaiv ntawm plua plav thiab av nkos.
- Muab khib nyiab thiab dej nchuav pov tseg kom raug cai. Xyuas kom muaj thoob khib nyiab txaus. Tsis pub nchuav dej pov tseg rau hauv av los sis rau hauv cov kav dej uas huv.
- Verify cold holding, cooking and hot holding temperatures with an accurate thermometer.
- Provide three containers for [Cleaning and Sanitizing \(PDF\)](#). Your containers must be big enough to wash, rinse and sanitize your largest piece of multiuse equipment.
- Mix sanitizer according to manufacturer’s specifications. Verify correct concentration with a test kit.
- Store damp or soiled wiping cloths in an approved sanitizer at the required strength.
- Locate the SEFS away from possible environmental sources of contamination.
- Provide wall and ceiling surfaces to protect the SEFS from the weather and windblown dust and debris. Discontinue operation if protection fails.
- Set up the SEFS on a permanent or temporary surface that will effectively control dust and mud.
- Discard solid waste and wastewater properly. Provide an adequate number of receptacles for solid waste. Discarding wastewater onto the ground or into the storm sewer is not allowed.

## Cov Lus Qhia Ntxiv (Resources)

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

[Tus neeg uas yog tus coj \(Person in Charge\) \(PDF\)](#)

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

Person in Charge (PDF)

[www.health.state.mn.us/communities/environment/food/docs/fs/picfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/picfs.pdf)

Kev Qhia Tawm Txog Neeg Ua Haujlwm Hauv Tej Lab Ua Noj Uas Muaj Mob (Illness Reporting for Food Establishments) (PDF)

<http://www.health.state.mn.us/people/foodsafety/dwi/empillfsh.pdf>

Illness Reporting for Food Establishments (PDF)

[www.health.state.mn.us/people/foodsafety/dwi/empillfs.pdf](http://www.health.state.mn.us/people/foodsafety/dwi/empillfs.pdf)

Tej Chaw Tau Kev Pom Zoo Yuav Khoom Noj (Approved Sources for Food Products) (PDF)

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

Approved Sources for Food Products (PDF)

[www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/apprvdsrcefs.pdf)

Kev Ntxuav Tes rau Cov Neeg Ua Haujlwm (Handwashing for Employees) (PDF)

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

Handwashing for Employees (PDF)

[www.health.state.mn.us/communities/environment/food/docs/fs/handwashfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/handwashfs.pdf)

Cheem Kev Kis Mob los ntawm Txhais Tes (Preventing Contamination from Hands) (PDF)

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

Preventing Contamination from Hands (PDF)

[www.health.state.mn.us/communities/environment/food/docs/fs/nohandcontfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/nohandcontfs.pdf)

Kev Cai Rau Zaub Mov Kub Thiab Cov Sijhawm (Temperature and Time Requirements for Food) (PDF)

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

Temperature and Time Requirements for Food (PDF)

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

Tu thiab ntxuav tiv thaiv kab mob (Cleaning and Sanitizing) (PDF)

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

Cleaning and Sanitizing (PDF)

[www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfs.pdf)

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JANUARY 2019

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