

Seasonal Temporary Food Stand

A seasonal temporary food stand (STF) is a food and beverage service establishment that is disassembled and moved from location to location. The food stand must operate for no more than 21 days annually at any one location unless approved by the by the licensing agency. All food stands must operate in compliance with the Minnesota food code.

This fact sheet provides information about plan review, licensing, and operation of a STF in Minnesota. The [Mobile Food Unit, Seasonal Temporary Food Stand, and Seasonal Permanent Food Stand Construction Guide](#) provides additional guidance for construction and operation of a STF, including information about equipment; sinks; floor, wall and ceiling finishes; water; sewage; and utilities.

Plan submittal and licensing

Individuals or groups interested in operating a STF must submit a plan review application with fees and obtain approval before beginning new construction or remodeling.

The menu and location of operation determine which agency is responsible for plan review and licensing. To determine whether your license will be issued by the Minnesota Department of Health (MDH) or another agency, see the [Licensing](#) website.

MDH plan review submittal requirements, application and additional resources are available at the [Plan Review](#) website.

Once plans are approved and construction is completed contact MDH to request a license application. **The license fee is separate from the plan review fee.**

Submit the completed license application and appropriate fee, and contact MDH to schedule a preoperational inspection at least 14 days prior to your first event.

Handwashing

Handwashing is the single most effective means of preventing the spread of disease causing microbes and pathogens.

Handwashing sink(s) must be set up and operational prior to the start of an event, be easily accessible to all employees and used for no other purpose.

Handwashing sink(s) must be supplied with running water at a temperature between 70°F and 110°F, soap, nailbrush and disposable towels.

Gloves, wet-wipes or hand sanitizers are not substitutes for handwashing.

Hands must be washed before working with food, clean equipment and utensils; after smoking, eating or drinking, or using toilet facilities; or any time hands become contaminated.

Limiting bare hand contact

Limit bare hand contact with ready-to-eat or cooked foods by wearing disposable gloves or using utensils, deli tissue, spatulas, tongs or other dispensing equipment.

Healthy employees

Employees who have been ill with vomiting and/or diarrhea should not work in a food establishment for at least 24 hours after their symptoms end.

Person in charge

The person in charge (PIC) must be present during all hours of operation and service. The PIC must be able to demonstrate knowledge of foodborne illness prevention as it relates to the food preparation processes of the STF. The PIC is responsible for providing employees with safe food handling information needed while performing their job and to ensure the employees follow approved procedures.

Food sources

All food, beverages and ice must be obtained from approved sources. Food cannot be prepared or stored in a home. Off-site preparation or storage must be done at a licensed food establishment.

Cleaning and Sanitizing

Utensils and equipment must be washed, rinsed, sanitized and air dried after each use in an approved sanitizer at the required strength and contact time.

Approved sanitizers may include chlorine bleach, quaternary ammonium or iodine. Always follow label instructions. Use the required sanitizer solution strength and contact time.

Damp or soiled wiping cloths must be stored in an approved sanitizer at the required strength. Provide an appropriate test kit to check the concentration of the sanitizer used.

Avoiding cross-contamination

Do not cross-contaminate ready-to-eat foods with raw meats, poultry and fish. Common cross-contaminated items may include cutting boards, cooking utensils, cloths, aprons and hands.

Ice must be stored and handled as a food product. Drained ice used to cool beverages must not be used in drinks or food preparation.

Safe food temperatures

Cook all potentially hazardous food to the following temperatures or hotter: poultry, 165°F; ground beef, sausage, gyro, 155°F; pork, 155°F; fish, shrimp, shell eggs, 145°F; beef steak, beef roast, lamb, 145°F.

Hold hot foods at or above 140°F. Hold cold foods at or below 41°F. Never thaw foods on the counter.

Provide accurate thermometers for monitoring food temperatures and in all refrigeration units.

Resources

[Mobile Food Unit, Seasonal Temporary food Stand, and Seasonal Permanent Food Stand Construction Guide](http://www.health.state.mn.us/divs/eh/food/license/mfu_seacongguide.pdf)

(http://www.health.state.mn.us/divs/eh/food/license/mfu_seacongguide.pdf)

[Licensing](http://www.health.state.mn.us/divs/eh/food/license/index.html)

(<http://www.health.state.mn.us/divs/eh/food/license/index.html>)

[Plan Review](http://www.health.state.mn.us/divs/eh/food/license/plannerreview.html)

(<http://www.health.state.mn.us/divs/eh/food/license/plannerreview.html>)

[MDH Food Business Safety](http://www.health.state.mn.us/divs/eh/food/)

(<http://www.health.state.mn.us/divs/eh/food/>)

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MDH DISTRICT OFFICES

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▪ Metro	651-201-4500
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*To obtain this information
in a different format, call:*
651-201-4500