



## What Will You Learn?

- \* Food stand licenses and their basic requirements.
- \* Time and temperature control for potentially hazardous food.
- \* Water supply and wastewater disposal requirements.
- \* Requirements for hand washing and glove use.
- \* Cleaning and sanitizing of equipment and utensils.
- \* Employee supervision responsibilities.
- \* Additional online resources.

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## Special Event vs. Seasonal Temporary Food Stands

### Special Event Food Stand:

- \* Intended for small businesses with simple menus.
- \* Operates for no more than 10 days total per year.

### Seasonal Temporary Food Stand:

- \* Requires the use of NSF-approved equipment.
- \* Operates no more than 21 days annually at any one location unless approved by the by the licensing agency.

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## Location and Construction

- \* Locate stands away from sources of contamination.
- \* Provide **overhead protection** for exposed food.
- \* Provide a ground covering for mud or dust control if needed.
- \* Install approved gas hook-ups and provide appropriate fire protection.



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## Equipment Requirements

- \* **Mechanical refrigeration** is required; drained ice may only be used to cool beverages.
- \* **Domestic slow cookers** (ex. crock pots) are not allowed.
- \* Food thermometers are required for checking food temperatures and in all refrigerated units.
- \* Dishwashing equipment and approved chemical sanitizers are required for multi-use utensils.

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## Food Sources and Preparation

- \* All food, beverages, and ice must be obtained from approved sources.
- \* Approved sources might include: restaurant suppliers, grocery stores, and buyer's clubs.
- \* Food cannot be prepared or stored in a residential home.
- \* Off-site preparation or storage must be done at a licensed food establishment.

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## Potentially Hazardous Food (refrigeration required)

- \* Food from an **animal origin** that is RAW or COOKED  
(ex. eggs, milk, fish, meat, and poultry)
- \* Food from a **plant origin** that is COOKED  
(ex. cooked rice, potatoes, and noodles)
- \* **Cut tomatoes and leafy greens** – herbs not included  
(ex. lettuce and spinach)
- \* **Cut melon** (ex. watermelon, cantaloupe, and honeydew)
- \* Also **garlic and oil mixtures, raw seed sprouts, and baked goods made with cream, custard, or pudding.**

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## Safe Food Temperatures

- \* Hold hot food **at or above 140°F**  
and cold food **at or below 41°F.**
- \* Serve or discard food held at room temperature **within FOUR hours.**
- \* Thaw food in refrigerators; **NEVER** thaw at room temperature.
- \* Cook food to these temperatures:
  - Poultry : **165°F**
  - Ground beef, gyro or pork: **155°F**
  - Beef steak or shell eggs: **145°F**



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## Cooling and Reheating

- \* Cool hot food from **140°F to 70°F** within two hours and from **70°F to 41°F** within a total of six hours.
- \* Use ice or shallow containers for rapid cooling; refrigerate food uncovered until fully cooled.
- \* Re-heat prepared food to at least **165°F**.
- \* Re-heat food rapidly, within two hours or less.

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## Water Supply and Wastewater

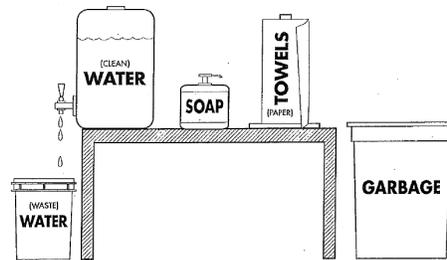
- \* Water must be from an **approved source** such as a public water system or commercially bottled drinking water.
- \* **Water tanks** must be easy to clean, big enough to meet the needs of the stand, and constructed of a non-toxic material.
- \* **Hoses** used to obtain water must be of food-grade quality, and have an approved backflow prevention device.
- \* Dispose of **wastewater** into a sanitary sewer, or hold for transport to an approved location after the event.

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## Handwashing

Handwashing sink(s) MUST be:

- set-up and operational prior to the start of an event
- easily accessible to all employees
- used only for handwashing (not food or dishes)
- supplied w/running water, soap, and paper towels.



## Handwashing Steps

1. Turn water on
2. Rub soapy hands together for 20 seconds
3. Rinse under running water
4. Dry hands with disposable towels and turn water off.

## Glove Use and Sanitizers

- \* **Gloves, wet-wipes, or hand sanitizers** are NOT substitutes for handwashing.
- \* Hands must be washed before working with food or clean equipment, after smoking/eating/drinking, or using toilet facilities.
- \* Limit **bare hand contact** with ready-to-eat or cooked food by wearing disposable gloves, or using utensils, deli tissue, spatulas, tongs, or other dispensing equipment.

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## Cleaning and Sanitizing of Equipment

- \* Use **disposable utensils** (ex. plates, forks, spoons, and cups) for service to customers.
- \* **Wash, rinse, sanitize, and air dry** all equipment and utensils at least every FOUR hours, or replace with clean sets.
- \* Approved sanitizers include **chlorine bleach, quaternary ammonium** or **iodine**.
- \* Always follow label instructions when diluting, and provide an appropriate **sanitizer test kit** to check the concentration.

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## Healthy Employees

- \* Employees who have had **vomiting and/or diarrhea** must not work for at least 24 hours after their symptoms end.
- \* **Supervision** is required whenever food is served or prepared, and employees must report to the person in charge if they have been ill.
- \* Employees must dress in clean clothing and wear an effective hair restraint (ex. hairnet, hat, or scarf).
- \* **Painted or false fingernails** and **jewelry** on the arms and hands are not allowed (exception: wedding band or plain ring).

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## Foodborne Illness Risk Factors

- \* **Poor personal hygiene** (ex. working while ill or recovering from illness, also unapproved hand washing or glove use practices)
- \* Improper **hot holding/cold holding/cooling**
- \* Inadequate **cooking temperatures**
- \* Food from **unsafe sources**
- \* **Contaminated** food and/or equipment

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## Special Event and Seasonal Temporary Food Stand Resources

- \* Special Event Food Stands:  
[www.health.state.mn.us/divs/eh/food/license/specevent](http://www.health.state.mn.us/divs/eh/food/license/specevent)
- \* Seasonal Temporary Food Stands:  
[www.health.state.mn.us/divs/eh/food/license/tempseason](http://www.health.state.mn.us/divs/eh/food/license/tempseason)
- \* MDH Plan Review:  
[www.health.state.mn.us/divs/eh/food/license/praptfs.pdf](http://www.health.state.mn.us/divs/eh/food/license/praptfs.pdf)
- \* MDA Plan Review:  
[www.mda.state.mn.us/food/business/plan-review.aspx](http://www.mda.state.mn.us/food/business/plan-review.aspx)

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## Additional Food Safety Resources

- \* MDH Food Safety home page:  
[www.health.state.mn.us/foodsafety/](http://www.health.state.mn.us/foodsafety/)
- \* MDA Food Safety Information and Resources:  
[www.mda.state.mn.us/food/safety/food-safety-resources.aspx](http://www.mda.state.mn.us/food/safety/food-safety-resources.aspx)
- \* U of M Extension – Food Safety:  
[www.extension.umn.edu/food/food-safety/](http://www.extension.umn.edu/food/food-safety/)
- \* Food Business Fact Sheets:  
[www.health.state.mn.us/divs/eh/food/fs/](http://www.health.state.mn.us/divs/eh/food/fs/)

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## What Have You Learned?

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## Questions



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