



HENNEPIN COUNTY SHORT-TERM EVENT FOOD GUIDELINES

Failure to comply with the guidelines below can result in a citation, closure of food stand, and/or denial of future permits.

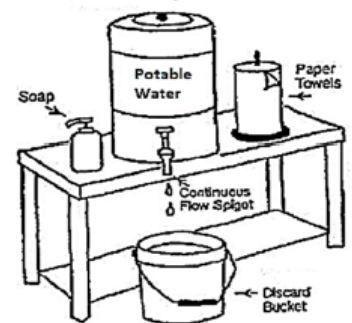
1. All vendors must complete the Self Inspection Checklist on site prior to opening food stand.
2. Post license in the sight of the public and provide Self Inspection Checklist to inspector upon request.
3. Provide a tent or canopy for the food stand. If at an event where the tent/canopy is on grass or dirt surface, you **MUST** provide flooring (mats, plywood, etc.) for the booth. In the event of adverse weather, three sides of stand must be covered or the stand must close.
4. Store all foods, beverages, ice, utensils and paper products at least six inches above the ground or floor. **Label chemicals** and store soap, sanitizer, insect sprays and chemicals away from food and food related items.
5. Prepare all food in a licensed commercial kitchen or onsite. Home prepared foods are **NOT ALLOWED**. Vendors listed in MN Statute 28A.15, such as farmer's market may qualify for exemption.
6. Transport all food products in insulated, sanitized, covered (picnic) chests in clean vehicles.

A. Pressurized Hand Washing Sink
 (Required for events >10 days/year)



7. Use **MECHANICAL REFRIGERATION** to keep potentially hazardous foods cold.
 - a. Exception: Coolers may be used **ONLY** when the event (including transport time) is ≤ 4 hours.
 - b. Seasonal Temporary vendors must have NSF refrigeration
8. Always keep potentially hazardous foods, such as meats, fish, poultry, cooked rice, and salads at $\leq 41^{\circ}\text{F}$ or $\geq 140^{\circ}\text{F}$.
9. Provide a metal-stem food thermometer. Sanitize stem before each use.
10. **Reheat** food quickly to 165°F and **hold** at 140°F or higher.
11. Prepare and serve all foods out of reach of the customers. Self-service is prohibited unless proper utensils are provided, such as individual soufflé cups for dips, toothpicks for individual food samples, tongs for serving chips, paper plates for bread samples, a food shield or cover is provided, etc.
12. Wear clean clothing, a hair restraint, and practice good personal hygiene. **NO** smoking is allowed in the food booth. **NO** eating or drinking (from open containers) at the food service/display counters. **NO** nail polish or false nails.

B. Gravity Hand Washing Sink



13. **HAND WASHING:** WASH HANDS FREQUENTLY AND PRIOR TO HANDLING FOOD. Hand washing equipment **MUST** be located within 10 feet of the food stand. (Illustration A & B)
 - a. Provide soap, nail brush, warm running water, paper towels, and catch bucket.
 - b. Hands **MUST** be washed with running water, soap, and nailbrush.
 - c. **Hand Sanitizer is not an approved handwashing method.**
 - d. Provide waste receptacle for paper towels.

14. Events lasting >10 days must provide a pressurized hand washing sink at the food stand. (Illustration A)

15. **NO BARE HAND CONTACT WITH READY-TO-EAT FOODS.** May use utensils, bakery tissue or disposable gloves.

16. **UTENSIL WASHING EQUIPMENT:** Provide three labeled buckets big enough to accommodate the largest utensil – when required. (See illustration C)

C. Utensil Washing

- a. Wash bucket: dish soap and water
- b. Rinse bucket: clean water
- c. Sanitizer bucket: sanitizer and water (follow the directions on sanitizer bottle)
- d. Provide **test strips** to monitor sanitizer concentration
 - 50-100PPM for Chlorine
 - 200-400PPM for Quaternary



A. Water and Soap

B. Clean Water

C. Water and Sanitizer