

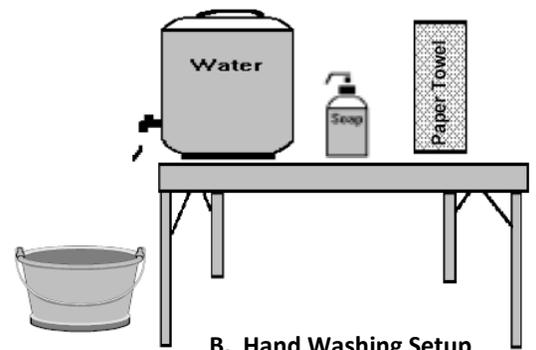
MINNEAPOLIS GUIDELINES FOR DISPENSING FOODS AT EVENTS

Vendors, Event Sponsors and Market Managers are responsible for implementing Food Safety Standards

- All vendors must complete the Self Inspection prior to opening on the first day of an event.
- Provide electricity needs for cooking and lighting. NOTE: LP bottled gas (propane) greater than 20 pounds requires a permit from the Minneapolis Fire Department. Gas hose must be constructed of rigid copper, black iron or galvanized pipe. Provide a fire extinguisher. The Permit is found at: http://www.ci.minneapolis.mn.us/regservices/fire/regservices_fis (click on Special Event/Operational Permit Application).
- 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. Exception: all foods and beverages are packaged and remain unopened when served.
- 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.
- Prepare all food in a licensed commercial kitchen or onsite. Home prepared foods are allowed **ONLY** for vendors listed in MN Statute 28A.15.
- Transport all food products in insulated, covered (picnic) chests in clean vehicles.
- Use **MECHANICAL REFRIGERATION** to keep potentially hazardous foods cold.
Exception: Insulated coolers may be substituted by Short-Term vendors **ONLY** when the event is 4 hours or less. (Seasonal Vendors must always use mechanical refrigeration.)
- Always keep potentially hazardous foods, such as meats, fish, poultry, cooked rice, and salads at **41°F or colder or 140°F or hotter**. Provide a metal-stem thermometer.
- Reheat** food quickly to **165°F** and **hold at 140°F or higher**. Outdoor use of “**Sterno**” and chafing dishes is **prohibited**.
- 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, etc.
- Wear clean clothing 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.
- HAND WASHING:** WASH HANDS FREQUENTLY AND PRIOR TO HANDLING FOOD. Hand washing equipment **MUST** be located within 10 feet of the food stand.
 - Provide soap, running water, paper towels, and catch bucket.
 - Hands **MUST** be washed with running water and soap.
- A hand washing device supplied with a minimum of 5 gallons running water from an insulated container (Illustration A & B) with a spigot which can be turned on to allow potable, clean, warm water (temperature between 70°F and 110°F) to flow over one's hands into a waste receiving bucket of equal or larger volume. Gravity fed devices must have a minimum of 2 inches water above the spigot.
- UTENSIL WASHING EQUIPMENT:** Provide three labeled buckets big enough to accommodate the largest utensil – when required. (See illustration C)
 - Wash bucket: dish soap and water
 - Rinse bucket: clean water
 - Sanitizer bucket: bleach or Quat and water (follow the directions on sanitizer bottle)
 - Provide **test strips** to monitor sanitizer concentration (50 – 200 PPM for Chlorine; 200-400 PM for Quaternary)
- Failure to comply with the above guidelines can result in a (1) citation (2) closure of food booth or (3) denial of future permits.



A. Hand Washing Setup



B. Hand Washing Setup

C. Utensil Washing Setup

