

Standards For A Special Event Food Stand Operation

The Special Event Food Stand standards apply to temporary food service concessions operating in conjunction with a special event. Examples of a special event include, but are not limited too; carnivals, festivals, sports events, city sponsored celebrations, cook-offs, farm to table, and food/drink sampling. A Special Event Food Stand can operate for no more than a total of ten days each calendar year. A separate license is required for each event, location and non-consecutive day.

The standards listed below do not apply to Mobile Food Units. A Mobile Food Unit is defined as a vehicle-mounted unit that is either motorized or trailered, and readily movable without disassembling for transport to another location. For Mobile Food Unit requirements, contact the Department of Public Health & Environment at 651-430-6655.

A license must be obtained from the Washington County Department of Public Health and Environment at least fourteen days before a stand is to be put into service. Contact the Department at 651-430-6655 for information on obtaining a County Food License or download the application at www.co.washington.mn.us.

The Department of Public Health and Environment has the authority to restrict the type of food served or the method of food preparation based on equipment limitations or climatic conditions. The Department may close a food service operation if the inspector deems it necessary to protect the public's health.

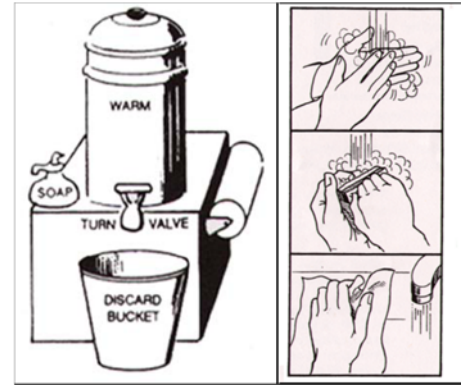
MN Rule 4626 sets the standard for all food service operations, including Special Event Food Stands. The standards listed below are the important parts of the rule that apply to Special Event Food Stands.

A. PERSONNEL

1. There shall be a person in charge present during all hours of food preparation and service. The person in charge must be able to demonstrate knowledge of foodborne disease prevention, including required food temperatures, proper personal hygiene, correct utensil washing procedures, and correct sanitizer concentrations.
2. Employees shall maintain their hands in a clean, sanitary condition and wash hands immediately after going to the toilet, handling raw food, eating, smoking, or otherwise soiling their hands.
3. No employee may engage in food preparation or service activities if that person has a communicable disease, gastrointestinal illness, sore throat or discharging wound.
4. No tobacco use in any form while on duty.
5. Eating is not permitted while in the food stand. If a beverage is consumed, it must be in a closed container with a straw and stored away from food, beverages and preparation surfaces.
6. An employee's outer garments shall be clean and effective hair restraints (hairnets, caps, etc.) shall be worn by all people in food preparation and service.
7. An adult shall be responsible for the operation and shall supervise children working in the stand.

B. HANDWASHING

1. Handwashing facilities shall be provided within the stand and must consist of one of the following:
 - a. A handwash sink with running water at a temperature between 70°F and 110°F.
 - b. A device supplied with running water at a temperature between 70°F and 110°F where water is supplied by gravity to a faucet or spigot.
2. Facilities must provide soap, nail brush, and paper towels.



C. FOOD, BEVERAGE AND UTENSIL HANDLING AND STORAGE

1. All ice and food supplies shall come from an approved commercial source. **Food may NOT be prepared or stored in a home.** Food preparation activities must take place in a licensed kitchen.
2.
 - a. Potentially hazardous cold food shall be maintained **below 41° F**. Potentially hazardous cold food items not being maintained with dry ice or cold packs must be labeled with the date and time that the food was removed from the mechanical refrigeration unit and the time that it is to be discarded (no more than four hours). Items maintained with dry ice or cold packs must be discarded after four hours.
 - b. Potentially hazardous hot food shall be maintained above **140°F**. If previously cooked food is reheated, it shall reach an internal temperature of **at least 165°F within 2 hours**. Any heated food left over at the end of the day is to be discarded.
3. Single service disposable dinnerware and utensils such as paper plates and plastic eating utensils shall be clean, dry, covered and stored at least six inches off of the floor.
4. Single service utensils and self-service food, including condiments (ketchup, sugar, etc.), shall be individually packaged or dispensed from an enclosed dispenser.
5. Canned and bottled beverages, except milk, may be chilled in ice. The ice must be continuously drained and may not be used later in a food product. Milk must be mechanically refrigerated.
6. Ice must be cubed or crushed and must be sealed in a bag at the point of manufacture. Because ice is food, it is to be stored and handled as food.
7. Store all chemicals separately from or below food and utensils.

COOKING TEMPERATURE CHART

FOOD ITEM	TEMPERATURE	HOLD TIME (after reaching required temperature)
Raw animal foods (unless listed below)	≥145°F	15 seconds
Pork, ostrich, emu, injected meats, ground meats, and eggs cooked and then held for service	≥155°F ≥150°F ≥145°F	15 seconds 1 minute 3 minutes
Poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry or stuffing containing meat, poultry, ostrich or emu	≥165°F	15 seconds
Whole beef roasts and corned beef roasts	130°F 140°F	121 minutes 12 minutes
Microwave cooking	165°F	2 minutes after cooking

D. DISHWASHING FACILITIES, PROCEDURES AND EQUIPMENT CLEANING

1. Only single service, disposable eating and drinking utensils may be used unless approved permanent dishwashing facilities are available.
2.
 - a. Wash and sanitize utensils immediately prior to the event and as often as necessary during the event. Enough utensils must be supplied to ensure a clean one is available if one becomes contaminated.
 - b. Utensils may be washed offsite (such as in a licensed facility) if approval is granted by the Department. If washing offsite, the clean utensils are to be suitably covered when transported.
3. Provide three basins for utensil washing and a space for air drying. The procedure for manual utensil washing is: (1) wash in warm, soapy water, (2) rinse in clear water, (3) sanitize for at least one minute in a sanitizing solution of sufficient concentration (e.g. one tablespoon of household liquid bleach per two gallons of water), and (4) allow to air dry. Towel drying is prohibited.
4. Cloths used to wipe equipment and counters shall be stored in a sanitizing solution between uses.



1. WASH
in warm soapy water



2. RINSE
in clear water



3. SANITIZE
at least one minute in
sanitizing solution



4. AIR DRY
towel drying is prohibited

E. EQUIPMENT

1. Food service equipment shall be appropriately designed and sized for its use. Mechanical refrigeration shall be provided for potentially hazardous food such as meat, fish, poultry, milk and eggs if they are held for four hours or longer. Dry ice and cold packs may be substituted for mechanical refrigeration if the required temperatures are maintained and the food is held less than four hours. Foods kept cold with dry ice or cold packs must be discarded after four hours. Electricity shall be provided to the refrigeration units 24 hours a day when the special event food stand has been set up for service.
2. A thermometer is required for each refrigerator. A metal stem product thermometer (range 0° F to 220° F) is required for measuring potentially hazardous food temperatures.
3. Electric skillets, roasters, propane stoves and charcoal grills equipped with lids are acceptable for cooking food. **Crock pots or domestic slow cookers may not be used.**
4. To help provide customer safety and prevent possible contamination by customers, food preparation and cooking areas are to be protected by means of an impervious shield or by adequate separation distances between customers and food preparation activities.

5. Only commercial food quality utensils may be used. Items such as galvanized and soft plastic containers, wooden spoons, enamelware, paint brushes, etc. are not acceptable. Garbage bags and garbage containers cannot be used for food.

F. WATER SUPPLY

1. Water may **not** come from a residential well. It must be from an approved public water supply system. If water is not provided under pressure at the stand, it may be transported and stored in approved, cleanable, covered containers or nongalvanized beverage coolers containing spigots. The transport container, including the spigot, shall be washed and sanitized before use.
2. Water may **not** be supplied through a garden hose. Water must be supplied with a food-grade hose that is approved for drinking purposes and provided with an approved backflow prevention device. The hose must be flushed and sanitized before use. The water inlet must be protected from contamination and designed so a non-potable service connection cannot be made.

G. WASTE WATER AND GARBAGE DISPOSAL

1. Waste water shall be discharged into an approved sanitary sewer system or a holding tank. Waste shall be removed in an approved manner. Disposal by throwing or dumping the waste water on the ground is **not** permitted.
2. Trash and garbage shall be deposited and stored in a manner that will not create a nuisance. Garbage containing food waste, if stored overnight or for extended periods of time, shall be stored in tightly covered nonabsorbent containers.

H. LOCATION

The stand shall be located where it is not subject to flooding and is protected from possible contamination (e.g. toilets, animals, garbage). It shall be protected from windblown particulates. Activities shall cease in adverse weather unless the interior of the food stand is protected from windblown dust and debris.

I. CONSTRUCTION

1. **Floors.** The interior floor shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material in good repair. Stands may be located on dirt, gravel or grass when covered with plywood, mats or duckboards, or other approved materials to control dust and mud.
2. **Surfaces.** Interior surfaces shall be finished with smooth, durable, nonabsorbent material that resists wear and can be easily cleaned. High gloss paint is the minimum acceptable finish.

J. SAFETY

1. Electrical service shall comply with the Minnesota Electrical Code Chapter 1315. Electrical lines should not be located in or near water.
2. All lights in the stand shall be shielded or enclosed to prevent and contain breakage. Lights used at night shall not attract flying insects.
3. Carbon dioxide and bottled gas cylinders are to be secured.
4. A fire extinguisher (2A 10BC rated) shall be present if required by the fire marshal.
5. Gas hook ups and service must comply with Minnesota Chapter 1346.