



WASHINGTON COUNTY

Department Of Public Health and Environment

GOVERNMENT CENTER

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Standards For A Special Event Food Stand Operation

These standards apply to temporary food service operations that are operating in conjunction with a special event such as a carnival or celebration. These special event stands can operate no more than three times annually for no more than a total of ten days. A separate license is required for each event and/or location.

These standards do not apply to mobile operations which are vehicle mounted units that are either motorized or trailered, and readily movable without disassembling, for transport to another location. For mobile requirements, contact this department at 651-430-6655.

All food service operations are to be operated in conformance with Minnesota Rule Number 4625. The standards listed below are provided as both a compilation and an interpretation of the more pertinent parts of the rule that apply to temporary food events.

At least fourteen days before a stand is to be put into service, a license must be obtained from the Washington County Department of Public Health and Environment. Contact the Department at 651-430-6655 for information on obtaining a County Food License.

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. This does include the closing of the food service operation if the inspector deems it necessary to protect the public's health.

A. LOCATION

The stand shall be located where it is not subject to flooding and is protected from possible contamination (e.g., toilets, animal pens, garbage collection sites). It shall be protected from dust and windblown particulates by means of location, treatment of ground surfaces or by having the stand enclosed. Activities shall cease in adverse weather unless the interior of the food stand is protected from the weather and windblown dust and debris.

B. CONSTRUCTION

1. **Floors.** The interior floor shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. Dirt or gravel, when graded to drain, may be used as subflooring when covered with clean removable platforms, mats or duckboards or other suitable materials approved by the regulatory authority that are effectively treated to control dust and mud.
2. **Walls or Enclosures.** The stand shall provide protection during adverse weather by its construction or location. If it does not, then food activities shall cease during periods of adverse weather. Interior surfaces shall be finished with smooth, durable, nonabsorbent, easily cleanable material that resists the wear and abuse to which the surfaces are subjected. High gloss paint is the minimum, acceptable finish.

C. 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 the mechanical refrigeration if the required temperatures are maintained and the food is held less than four hours. Foods not kept at proper temperatures under mechanical refrigeration 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 in place 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 as long as safe food temperatures are maintained. **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 separation distances.
5. Handwashing facilities shall be provided within the stand. Handwashing facilities shall consist of one of the following:
 - a. A handwash sink with running water at a temperature between 70°F and 110°F. Provide soap, nail brush and paper towels.
 - b. A device supplied with running water at a temperature between 70°F and 110°F where water is supplied by gravity with a faucet. Provide soap, nail brush and paper towels.
6. 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 are not to be used for food.

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. Provide three basins for utensil washing. The procedure to be used for manual utensil washing is:
 - a. wash in warm soapy water,
 - b. rinse in clear water,
 - c. sanitize for at least one minute in a sanitizing solution of sufficient concentration (use one tablespoon of household liquid bleach per two (2) gallons of water), and
 - d. allow to air dry. Towel drying is prohibited.
3. Utensils are to be washed and sanitized immediately prior to the event and as often as necessary during the event. They may be washed off the site if approval is granted (such as a licensed facility). When this is done, the clean utensils are to be suitably covered when transported (e.g., plastic wrap or container). When utensils are not washed at the site, enough utensils are to be provided so that if one becomes contaminated, a clean one is available.
4. Cloths used to wipe equipment and counters shall be stored in a sanitizing solution between uses. (Use one tablespoon of household liquid bleach per two (2) gallons of water.)

E. WATER SUPPLY

1. Water may not come from a residential well. It must be obtained 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 such as 5 or 10 gallon coffee urns or nongalvanized beverage coolers containing spigots. The transport container shall be flushed and sanitized before use.
2. Water can not be supplied through a garden hose. Water must be supplied with a hose that is approved for drinking purposes, have a smooth interior surface and if not permanently attached, and must be clearly and durably identified as to its use. 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.

F. WASTE WATER AND GARBAGE DISPOSAL

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

G. FOOD, BEVERAGE AND UTENSIL HANDLING AND STORAGE

1. All ice and food supplies shall come from an approved commercial source. **No home prepared food or food stored at home is allowed.** Major food preparation activities must take place in an approved kitchen. (Church or school kitchens may be considered acceptable.)
2. Potentially hazardous food shall be maintained **below 41° F** or **above 140° F**. Potentially hazardous 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 also the time that it is to be discarded. Items maintained with dry ice or cold packs must be discarded after four hours. 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. Food and single service disposable utensils such as paper plates and plastic eating utensils shall be clean, dry, covered and kept at least six inches off of the floor.
4. Single service utensils and self-service food, including condiments (catsup, coffee whitener, sugar, etc.) shall be individually packaged or be dispensed from an enclosed dispenser.
5. Canned, bottled and other containerized beverages, except milk, may be chilled in ice. The ice must be continuously drained and may not be used later in a food product.
6. Ice must be cubed or crushed and be sealed in a bag at the point of manufacture. Because ice is food, it is to be stored and handled as food.

COOKING TEMPERATURE CHART

FOOD ITEM	TEMPERATURE	TIME (held after reaching required temperature)
Raw animal foods and foods containing 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	held 2 minutes after cooking

H. 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 the correct sanitizer concentrations.
2. Employees shall maintain their hands in a clean, sanitary conditions 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. Eating is not permitted while in the food stand. If beverages are to be consumed, they must be in a closed container with a straw and stored where food, beverages and preparation surfaces may not be contaminated.
5. Using tobacco in any form while on duty is prohibited.
6. An employee's outer garments shall be clean.

7. Effective hair restraints (hairnets, headbands, caps, etc.) shall be worn by all people engaged in food preparation and service.
8. An adult shall be responsible for the operation of the stand and shall supervise children working in the stand.

I. SAFETY

1. Electrical service shall comply with the Minnesota Electrical Code Chapter 1315. Electrical lines should not be located in or near water.
2. Carbon dioxide and bottled gas cylinders are to be secured.
3. A fire extinguisher (2A 10BC rated) shall be present if required by the fire marshal.
4. Gas hook ups and service must comply with Minnesota Chapter 1346.

J. LIGHTING

1. All lights in the stand shall be shielded or enclosed to prevent breakage.
2. Lights used at night shall not attract flying insects.