

Standards for a Special Event Food Stand Operation

A Special Event Food Stand (SEFS) is a food and beverage service establishment that is used in conjunction with celebrations and special events, and which operates for **no more than ten total days in the current calendar year**. Examples include, but are not limited to: carnivals, festivals, sporting events, city sponsored celebrations, cook-offs, farm-to-table, and food & drink sampling.

Food and beverage establishments in Minnesota carry different licenses, depending on the establishment's menu, location, and facilities. To find out which license is best for you, visit the Washington County website: <https://www.co.washington.mn.us/1192/Food-Service-Establishments>.

If you are going to open a food stand in Washington County, a Special Event Food Stand License must be obtained from The Department:

<https://www.co.washington.mn.us/DocumentCenter/View/644/Special-Event-Application?bidId>. You can pay the license fee online by clicking the blue "Pay Online" box on the right side of the page: <https://www.co.washington.mn.us/1192/Food-Service-Establishments>. A late fee of \$10 will be assessed if the application is received less than 14 calendar days but more than two calendar days before the event. A \$30 late fee will be assessed if the application is received two calendar days or less before the event.

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 mobile without disassembling for transport to another location. The Department at (651) 430-6655 for more information.

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

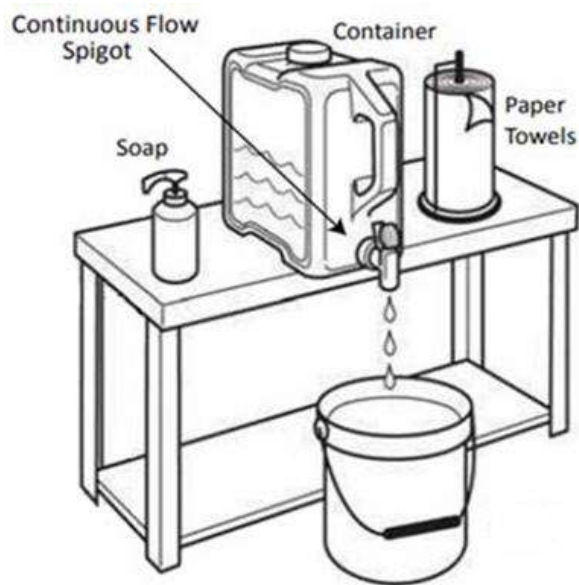
MN Rule 4626 sets the standard for all food service operations. This includes Special Event Food Stands. The standards listed below are important parts of the rule that apply to Special Event Food Stands.

1. **PERSONNEL**

- a. There shall be a person in charge and present during all hours of food preparation and service. This person must be able to demonstrate knowledge of foodborne disease prevention, proper food temperature; cooking and holding, proper personal hygiene, proper utensil washing procedure, and correct sanitizer concentrations.
- b. Employees shall maintain their hands in a clean, sanitary condition and wash hands immediately after using the toilet, handling raw food, eating, smoking, or otherwise soiling their hands.
- c. No employee shall engage in food preparation or service activities if that person has a communicable disease, gastrointestinal illness, sore throat, or discharging wound.
 - i. Employees who have been ill with diarrhea/vomiting cannot return to work for at least **24 hours after their symptoms end**.
- d. No tobacco use of any form while on duty.
- e. Eating is not permitted in the food stand. If a beverage is consumed, it must be in a closed container with a straw and stored away from food and not on any food preparation surfaces.
- f. An employee's outer garments shall be clean. Hair restraints (hairnets, caps, etc.) shall be worn at all times.
- g. An adult shall be responsible for the operation and supervision of any children working in the stand.

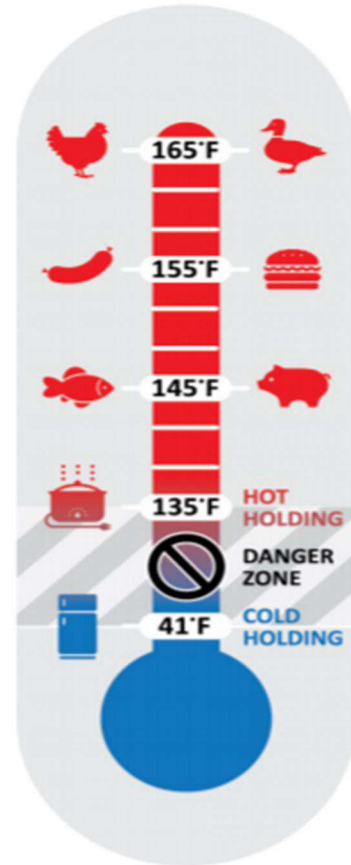
2. HANDWASHING

- a. Handwashing facilities shall be provided within the stand and must consist of one of the following:
 - i. A hand wash sink with running water.
 - ii. A device where running water is supplied by gravity to a faucet or spigot.
- b. If using gravity supplied water, a catch basin must be provided.
- c. Facilities must provide soap, paper towels, and discard bucket.



3. COOKING TEMPERATURE CHARTS

Food Type	Cooking Temp
Packaged fully cooked meats (e.g. hot dogs/brats)	≥135°F
Fish, shrimp, beef steak, lamb, pork, ribs	≥145°F
Ground beef, sausage, gyro meat, raw brats	≥155°F
Poultry (e.g. chicken, turkey)	≥165°F



4. FOOD, BEVERAGE, AND UTENCIL HANDLING AND STORAGE

- a. All ice and food shall come from an approved commercial source. **Food may NOT be prepared and/or stored in a home.**
- b. Potentially hazardous foods kept cold must be maintained at **41°F or below.**
- c. Potentially hazardous foods not being maintained by mechanical refrigeration, dry ice, or cold packs must be labeled with the date and time that the food was removed and **discarded within 4 hours.**
- d. Potentially hazardous foods kept hot must be maintained at **135°F or above.**
- e. When reheating previously cooked food for holding, an internal temperature of **165°F must be reached within 2 hours;** Discard any food remaining at day end.
- f. Cook and refrigerated food that has been prepared for immediate service (such as roast beef sandwich with au jus) may be served at any temperature.

- f. Single service disposable plates and utensils shall be clean, dry, and stored a minimum of 6" off the floor.
 - g. Single service utensils and self-service foods and condiments (ketchup, mustard, etc.) shall be individually packaged or dispensed from an enclosed dispenser.
 - h. Canned and bottled beverages (except milk) may be chilled on ice. The holding container/bin must have an **open drain**. The ice cannot be used later in a food product. Milk must be mechanically refrigerated.
 - i. Ice must be crushed or cubed and sealed in a bag at the point of manufacture. **Ice is food** and must be handled as food.
 - j. Store all chemicals away from and/or below food, utensils, or food prep surfaces.
5. **DISHWASHING FACILITIES, PROCEDURES AND EQUIPMENT CLEANING**
- g. Only single, disposable, eating and drinking utensils may be used unless approved permanent dishwashing facilities are available.
 - h. Wash and sanitize utensils immediately prior to the event and as often as necessary during the event. Enough cooking/serving utensils must be on site to ensure a clean one is available, should the current one become soiled.
 - i. Utensils may be washed off site (in approved facility). Utensils must be covered when transported.
 - j. Three basins must be provided for utensil washing, along with space for drying. The procedure for manual utensil washing is: (1) wash in warm, soapy water, (2) rinse in clear water, (3) sanitize for one minute in a sanitizing solution of proper concentration (e.g. 1 tablespoon of liquid bleach per two gallons of water), (4) allow to air dry. **Towel drying is prohibited.**
 - k. Towels used to wipe equipment and counters shall be stored in a sanitizing solution between uses.

