

Redwood-Renville Community Health Services

105 S 5 St; Room 119H • Olivia, MN 56277

Phone 320/523-2570 • Fax: 320/523-3749

SPECIAL EVENT FOOD STANDS

DEFINITIONS:

Special event food stand means a food and beverage service establishment which is used in conjunction with celebrations and special events, and which operates no more than three times annual for no more than ten total days.

One day special event food stand means a food and beverage service establishment which is used in conjunction with celebrations and special events, and which operates no more than one day at a time, three times annually.

Special event food stand-beverage only means a beverage only service establishment which is used in conjunction with celebrations and special events, and which operates no more than three times annually for no more than ten total days.

REQUIREMENTS:

The applicant for a license to operate a special event food stand, one day special event food stand, and special event food stand-beverage only shall complete a License Application and Food Service Information Sheet and return them with the applicable fee to Redwood-Renville Public Health Services at least 14 days prior to operating. The following information must be included: a list of all food and beverages to be served, sources of all foods served, a list of all equipment used in the food operation, a description of hand washing and dishwashing facilities, the water source and method of waste disposal, and the time period and location of operation.

LOCATION AND CONSTRUCTION OF STAND:

- Food stands must be located away from possible sources of contamination sources, such as toilets, garbage, and animal pens.
- A stand must provide protection during adverse weather by its construction or location. Food activities must cease in adverse weather if the interior of the stand is not adequately protected from the weather, windblown dust and debris.
- A canopy or other form of overhead protection must be provided.
- The floor, wall, and ceiling surfaces must be smooth, durable, and easily cleanable. Acceptable floor surfaces include: vinyl, sealed wood, concrete, machine-laid asphalt, and dirt or gravel (only if covered by suitable materials that are effective in controlling dust and mud).
- Interior lights must be shielded or coated.
- Food preparation and cooking areas must be protected by an impervious shield or by a separation distance to ensure customer safety and prevent food contamination by customers.
- A fire extinguisher with a minimum 2A 10 B C rating must be present if required by the State Fire Marshall.
- Gas hookup and service must comply with Chapter 1346.
- Electrical service must comply with Chapter 1315.

FOOD SOURCE: All foods, beverages, and ice must be obtained from an approved source, such as a grocery store or commercial food distributor. *Foods prepared or stored at home are not allowed.*

EQUIPMENT:

- Mechanical refrigeration is required for potentially hazardous food. For time periods of less than 4 hours, dry ice or frozen freezer packs may be used, as long as the food can be maintained at 41 degrees F or less. Drained ice may be used to cool water impervious beverage containers.
- Equipment must be provided for adequately cooking and maintaining required temperatures of hot potentially hazardous foods. Slow cookers are not permitted for this purpose.
- Accurate temperature measuring devices must be provided in each refrigeration unit or ice chest, and for monitoring internal food temperatures.
- Single service disposable utensils must be provided for eating and drinking purposes.

DISHWASHING FACILITIES:

If multiuse utensils are used for preparation, storage, service, or dispensing food, a dishwashing facility must be available which consists of either an approved dishwashing machine, a three-compartment sink, or at a minimum three containers of sufficient size to immerse utensils. The four-step manual dishwashing process includes:

- Step 1: Washing utensils in warm water in the first sink or container.
- Step 2: Rinsing in clear water in second sink or container.
- Step 3: Sanitizing with an approved sanitizer in the third sink or container.
- Step 4: Air drying all utensils and equipment. Towel drying is prohibited.

Approved sanitizers include quaternary ammonium, iodine, or chlorine (i.e. bleach). Always follow the manufacturer's instructions and provide test strips for measuring sanitizer concentration.

HANDWASHING FACILITIES:

A hand washing device supplied with running water at a temperature between 70 and 110 degrees F, soap, nailbrush, and paper towels must be provided at all stands where food is prepared. Water supplied under pressure or by gravity with a faucet.

WATER SOURCE:

Water must be obtained from an approved public water supply system. Water can not come from a residential well. Water may be transported and stored in approved cleanable, food-grade covered containers. Hoses used to obtain water must be of food grade quality and provided with an approved backflow prevention device.

WASTE DISPOSAL:

- Waste water must be discharged into an approved sanitary sewer or holding tank. Ground surface discharge is not permitted.
- Trash and garbage stored for extended periods must be placed in tightly covered, non-absorbent containers.

INSECT CONTROL:

Provide effective insect control by use of screening, covering, and good sanitation. If insecticides are used, they must be: an approved type, used according to manufacturer's directions, and not used when food or utensils are exposed. Intermittent spray dispensers or vapor strips can not be used.