

Definition

An event held indoors for a duration of not longer than three days with limited cooking and/or preparation of food.

Location

The event shall be located where it is not subject to flooding and is protected from possible contamination such as toilets, animal pens and garbage collection sites. It shall be protected from dust and windblown particulates by means of location, treatment of the ground surfaces or having an enclosed stand.

Construction

The interior floor shall be equivalent to:

- A. Solid concrete or asphalt, or
- B. Vinyl flooring or sealed wood.

Equipment

1. Food service equipment shall comply with the applicable standards of the National Sanitation Foundation (NSF), UL or ETL.
2. Cooking equipment must be NSF approved. Home use electric skillets, roasters and crock pots are not approved for use. Propane stoves are acceptable for cooking food as long as safe food temperatures are maintained.
3. Mechanical refrigeration is required for potentially hazardous foods such as meat, fish, poultry, milk and eggs. A metal stem product thermometer, with a range of 0°F to 220°F, is required in each refrigerator for measuring food temperatures.
4. A mechanical exhaust system shall be provided for removing grease laden cooking vapors.
5. Hand washing facilities shall be provided within the stand and consist of soap, paper towels and a water faucet or spigot that discharges into a waste line or holding vessel.

Dishwashing Facilities, Procedures and Equipment Cleaning

1. Only single service, disposable eating and drinking utensils may be used unless approved permanent dishwashing facilities, such as dishwasher or three compartment sink, are available at the site.
2. Provide space for air drying utensils. Towel drying is not permitted.
3. The procedure for manual utensil washing is:

- A. Wash in warm, soapy water,
 - B. Rinse in clear water,
 - C. Sanitize for at least two minutes in a sanitizing solution* of sufficient concentration in the range of 50 - 100 ppm. (*Use one tablespoon household liquid bleach per two gallons water.*), using lukewarm water
 - D. Allow to air dry.
4. Food contact equipment that must be cleaned in place, such as a meat slicer or soft-serve ice milk dispenser, shall be sanitized by using a solution* in the range of 100 - 200 ppm.
 5. Cloths used to wipe equipment and counters shall be stored between uses in a sanitizing solution* in the range of 100 - 200 ppm.

* Household liquid bleach

Water Supply

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 containing spigots, such as five or 10 gallon coffee urns or non-galvanized beverage coolers.

Waste Water and Garbage Disposal

1. Waste water shall be discharged into an approved sanitary sewer system or holding tank.
2. Trash and garbage shall be deposited and stored in a manner that will not create a nuisance. If stored overnight or for extended time periods, garbage containing food waste shall be stored in tightly covered, non-absorbent containers.

Food, Beverage/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.* 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.
2. Potentially hazardous food shall be maintained below 40°F or above 150°F. If previously cooked food is reheated, it shall reach an internal temperature of at least 165°. 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,

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dry, covered and kept at least six inches off the floor.

4. 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.
5. Single service utensils and self-service food including condiments, such as catsup, mustard, coffee whitener, sugar, etc., shall be individually packaged or be dispensed from an enclosed dispenser.
6. Foods that are available for the public to sample or self-service shall be kept covered during sampling to protect it from consumer contamination.

Personnel

1. Employees shall maintain their hands in a clean and sanitary condition and wash their hands immediately after going to the toilet, handling raw food, smoking or otherwise soiling their hands.
2. No employee may engage in food preparation or service activities if that person has a communicable disease, gastro-intestinal illness, sore throat or discharging wound.
3. Using tobacco in any form while on duty is prohibited.
4. An employee's outer garments shall be clean.

5. Effective hair restraints, such as hairnets, headbands, caps, etc., and single service aprons or the equivalent shall be worn by all people engaged in food preparation and service.
6. Gloves are required when handling any food that is not further heat treated.

Safety

1. Electrical service shall comply with the Minnesota Electrical Code. 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 which is BC rated shall be present if required by the Fire Marshal.