

Special Event Food Stand

A special event food stand is a food and beverage service establishment which is used in conjunction with celebrations and special events, and which operates for no more than ten total days within the applicable license period. All stands must be operated in compliance with the Minnesota Food Code.

Licensing Requirements

License applications and fees must be submitted to Horizon Environmental Health at least 14 days prior to operating a special event food stand. Applications received without 14 days notice will be subject to a \$25.00 late fee.

Location and Construction of Stand

- ▶ Food stands must be located away from possible 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.
- ▶ The floor, wall, and ceiling surfaces must be smooth, durable, and easily cleanable. Acceptable floor surfaces include: vinyl, sealed wood (plywood), concrete, machine-laid asphalt. No stands shall operate on grass/soil/mud etc.
- ▶ 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.

Top Six Causes of Food Poisoning

From past experiences, the U.S. Centers for Disease Control and Prevention list these six circumstances as the ones most likely to lead to illnesses. Check through the list to make sure your event has covered these common causes of foodborne illness.

- ▶ **Inadequate Cooling and Cold Holding:** More than ½ of all food poisonings are due to keeping foods out at room temperature for more than 2-4 hours
- ▶ **Preparing Food Too Far Ahead of Service:** Food prepared 12 or more hours before service increases the risk of temperature abuse
- ▶ **Poor Personal Hygiene & Infected Personnel:** Poor handwashing habits and food handlers working while ill are implicated in 1 out of every 4 food poisonings
- ▶ **Inadequate Reheating:** When leftovers are not reheated to above 165°F, illness often results
- ▶ **Inadequate Hot Holding:** Cooked foods not held at or above 140°F until served can become highly contaminated
- ▶ **Contaminated Raw Foods & Ingredients:** Serving raw shellfish or raw milk that is contaminated or using contaminated raw eggs in sauces & dressing has often led to outbreaks of foodborne disease. It is always safer to use pasteurized products.

Horizon Environmental Health

Special Event Food Stands



**For more information,
contact us at:**

Horizon Environmental Health
809 Elm Street Suite 1200
Alexandria, MN 56308
800.450.4177 Option 4
eh@horizonphmn.gov

Food Source & Preparation

- ▶ 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.
- ▶ All food requiring preparation must be prepared in a commercial kitchen or in the food stand.

Cross Contamination

- ▶ Wash fruits and vegetables
- ▶ Store raw meat apart from or underneath other food items
- ▶ Keep bare hand contact with food to a minimum
- ▶ Use only single service, disposable products (ie, paper plates) for distribution of food to the public
- ▶ Serve food to the public. Customer self-service of food is NOT permitted.

Equipment

- ▶ Mechanical refrigeration is required for potentially hazardous food held longer than 4 hours. For time periods of less than 4 hours, dry ice or frozen freezer packs may be used, as long as food can be maintained at 41°F or less. Drained ice (ie, a cooler with a drain) may be used to cool water-impervious beverage containers (bottled water, cans of soda).
- ▶ Equipment must be provided for adequately cooking and maintaining required temperatures of hot potentially hazardous foods. Slow cookers (crockpots) are not permitted for this purpose.
- ▶ Accurate temperature measuring devices (thermometers) must be provided in each refrigeration unit or ice chest, and for monitoring internal food temperatures.

Dishwashing Facilities

Single service disposable utensils must be provided for eating and drinking purposes. Multiuse utensils may be used for the purpose of preparation, storage, service, and dispensing of food. For washing multiuse utensils, a dishwashing facility must be available which consists of either an approved dishwashing machine, a three compartment sink, or 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 the 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.

Use bleach as a sanitizer. Use at least one tablespoon of bleach per gallon of water.

Handwashing Facilities

A handwashing device supplied with running water at a temperature between 70°F and 110°F, soap, nailbrush, and paper towels must be provided at all stands where food is prepared. Water can be supplied under pressure or by gravity with a faucet. (See handout in packet for temporary handwashing station.)

Communicable Disease Control

Exclude persons from working in the food/beverage concession stand if:

- ▶ person is ill with vomiting and diarrhea
- ▶ person is afflicted with a boil, an infected wound, or an acute respiratory infection.

Recommendation: Persons with minor cuts or scratches should cover the wound and use a disposable glove.

Water Source

Water must be obtained from an approved public water supply system. Water cannot come from a residential well. Water may be transported and stored in approved cleanable, food-grade covered containers.

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.