

# Understanding the Development Review Process in the City of Minneapolis

**Cindy Weckwerth**

Supervisor, Health Department



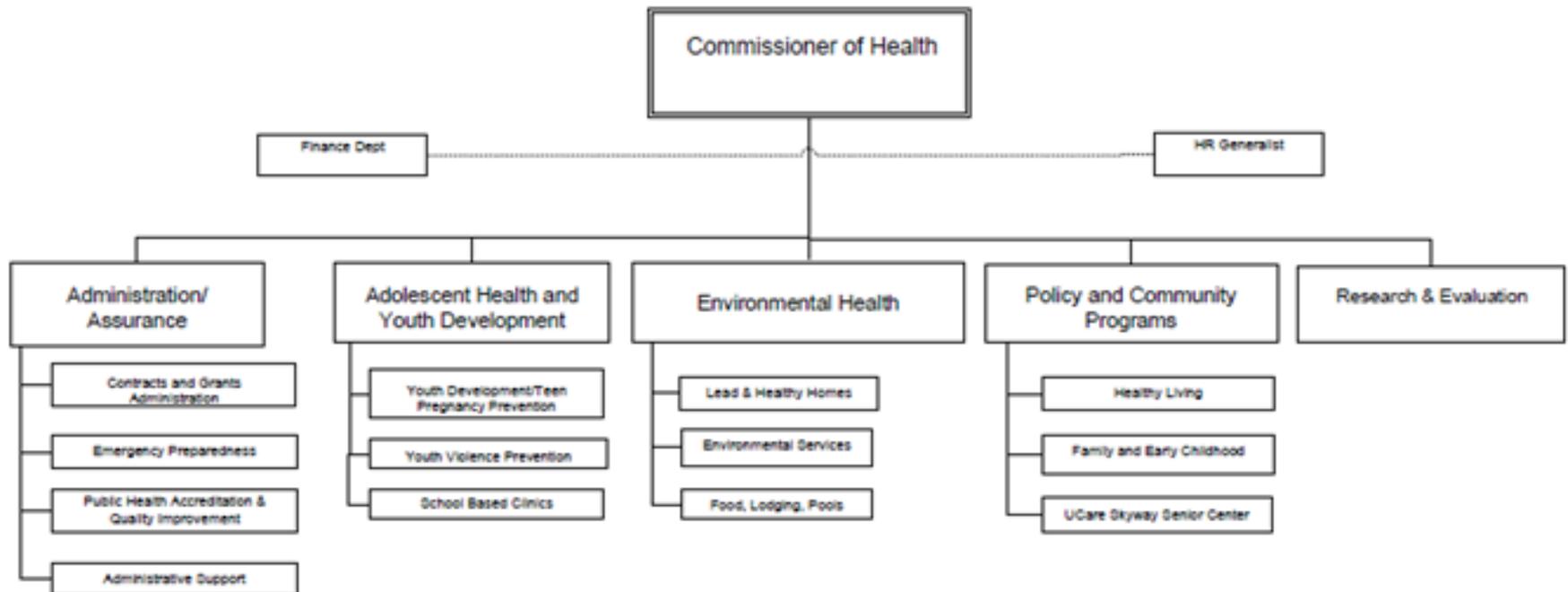
B-TAP + 101 Business Series

# Environmental Health

- Guiding Principles
  - Protect public health
  - Support our businesses
  - A city that works



**Minneapolis Health Department  
Organizational Chart – June 2014**



## Who are we?

- 22 staff
- Languages: Chinese, English, Hebrew, Hmong, Lao, Malayalam, Somali, Spanish, Thai

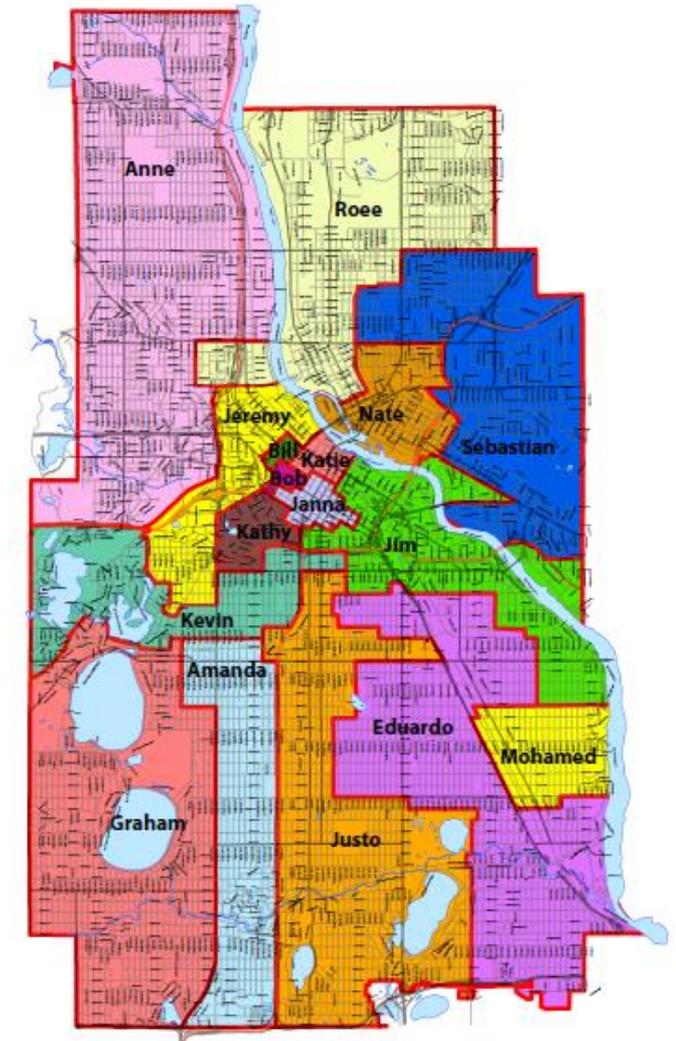


- Minneapolis - 70% of establishment are locally/ independently owned
- Suburbs – 70% are chain restaurants
- Food and lodging provides 25,000 jobs in Minneapolis
- Food service employs highest proportion of immigrant workers



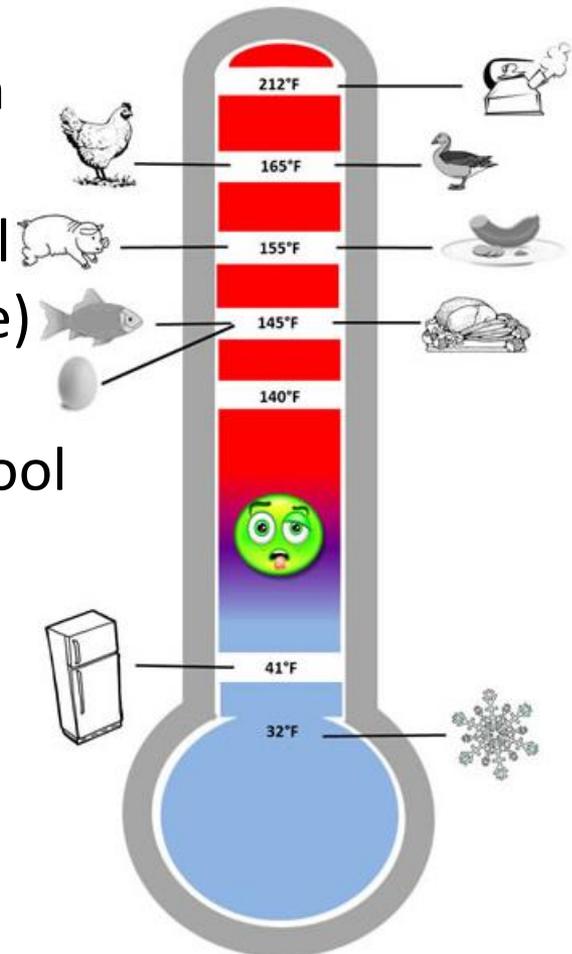
## Food Lodging and Pools

- restaurants, groceries
- farmers markets, food trucks, food vendors
- schools, daycares
- board and lodging facilities, hotels
- pools and spas
- tanning and body arts establishments
- laundry



## Over 5,000 licensed/permitted establishments

- High – extensive food prep; foods with know assoc to foodborne illness; cooking, cooling and reheating; special processes (2x through the danger zone)
- Medium – cook and serve; cook and cool (once through the danger zone)
- Low – not a High or Med risk establishment

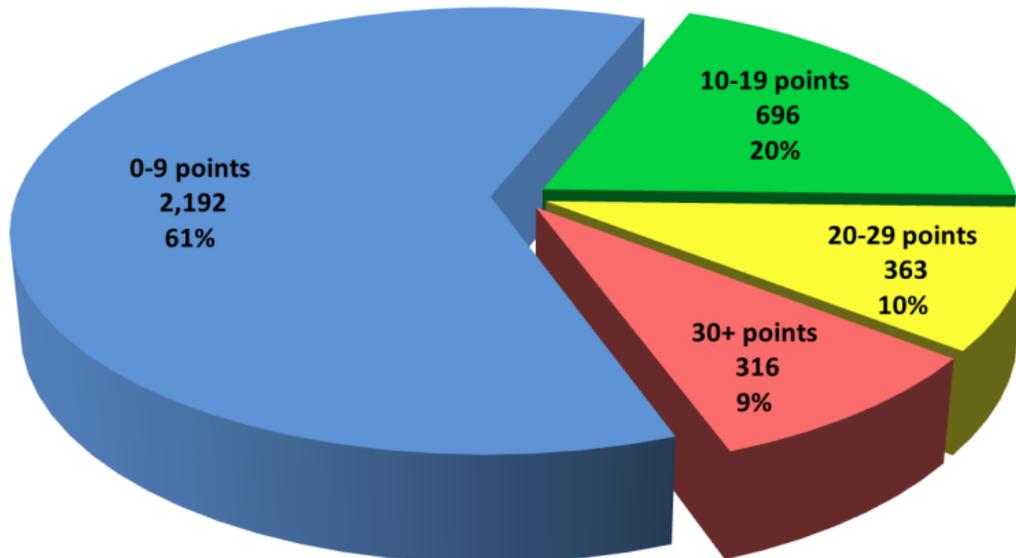


- 7000 inspections per year
- Coordinate with Business Licensing, Development Review and Fire Inspection Services



## Routine Health Inspections during 2013.

(Businesses with 10+ points do not meet Health Safety Standards)



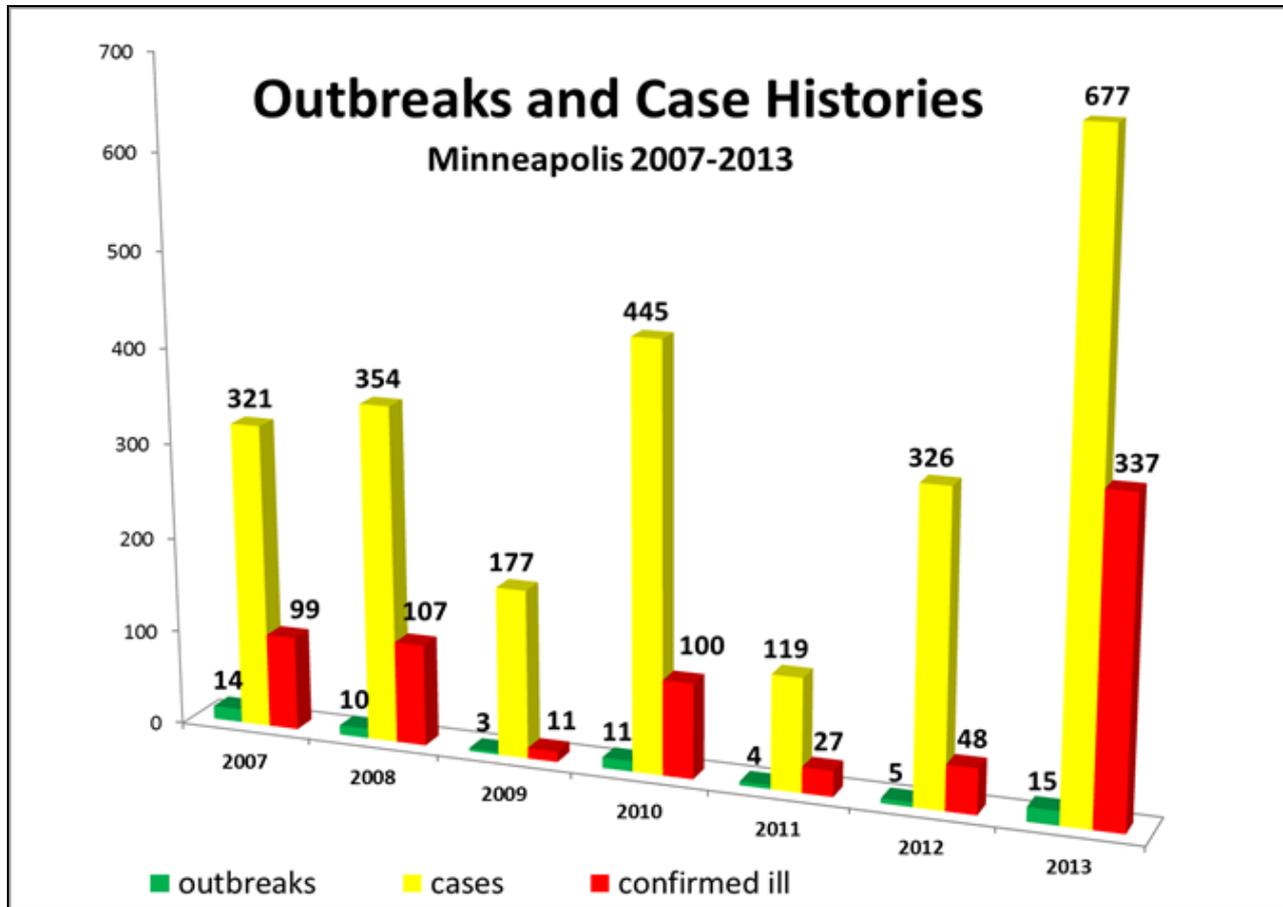
## CDC Risk Factors

1. Unsafe source
2. Time/temp
3. Cooking temp
4. Hygiene
5. Work surfaces

## Why does it matter?

CDC estimates that each year U. S. residents experience:

- 48 million food borne illnesses
- 128,000 hospitalizations
- 3000 deaths
- Tens of billions \$\$ in financial losses



# Outbreaks

- bad for business
- Negative media
- Loss of customers
- Lawsuits
- Closed

## How are we supporting businesses? Paradigm Shift



- Education
- Consultation
- Enforcement



## Education



### Health Department

Home > Health Department > Food, Lodging, and Pools



#### Food, Lodging & Pools

Public Service Center  
250 S. 4th St., Room 510  
Minneapolis, MN 55415

<b>Health Department</b>	+
Environmental Services	
Grants & RFPs	
Food, Lodging, and Pools	-
>> <b>Food Safety</b>	
Environmentally Acceptable Packaging Ordinance	
Farmers Markets	
Hotels	
Civic Events	
Swimming Pools	
Body Art Establishments	
Tanning Facilities	
Non-Community Wells	
Training	
Food Safety Inspection Videos	
Plan Review Processes	
Definitions & Types of Food Establishments	
Environmental Health Complaint Form	
HACCP	
Links & Resources	

### Food Safety

The unit of Food, Lodging & Pools regulates and routinely inspects all food service establishments in the City of Minneapolis including restaurants, bakeries, coffee shops, caterers, groceries and confectionary stores, meat markets, farmers markets, short term events involving food dispensing, vending machines, indoor food carts, and ice-cream and mobile vendors.

#### Norovirus Information: The 'gift' nobody wants, but many get

Norovirus infection is the leading cause of foodborne illness and is very contagious. Protect yourself and others with proper handwashing.

Prevent norovirus by following important steps:

- Wash your hands with warm, soapy water for 20 seconds:
  - After using the bathroom
  - After changing diapers
  - Before preparing foods
  - Before eating
- Wash your hands more often when someone in your household is sick.
- Clean and disinfect surfaces with a household bleach solution immediately after vomiting or diarrheal accidents.
- Steam oysters before eating them.
- Avoid preparing food while you have symptoms and for at least three days after you recover.

[Read more](#)

#### Resources:

##### Food Safety Videos

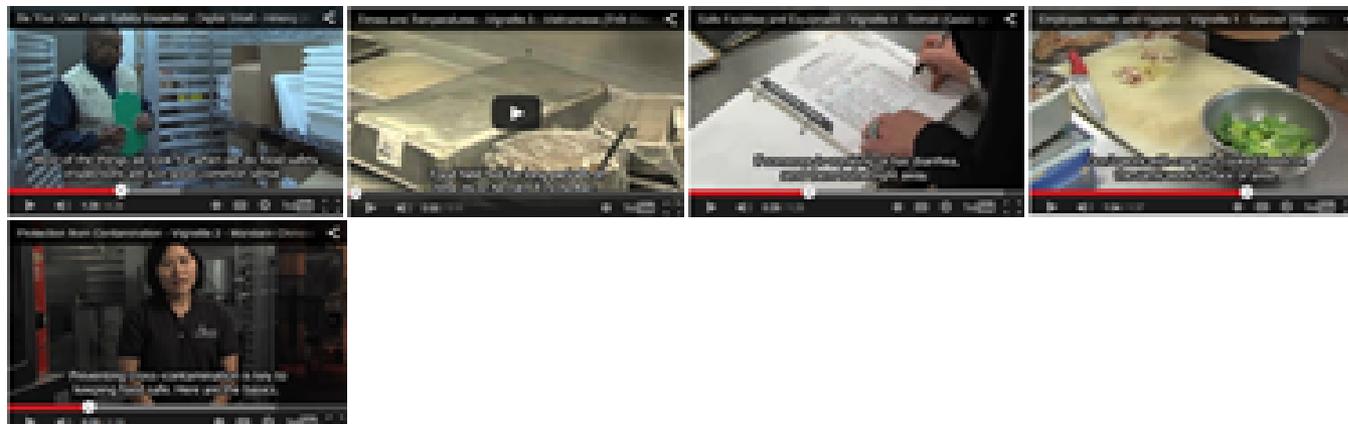
Food safety videos were produced by the City of Minneapolis Health Department to educate viewers about commercial kitchen food safety. The videos are intended provide education to management and staff of commercial kitchens through the most important steps of conducting a food audit so that restaurants will easily pass their food safety

## Education

- Food Protection Self-Audit Picture Guide and Poster Set
- Emergency Readiness Handbooks
- Food Safety Videos
- Factsheets
- Self Inspection Log
- Food Temperature Log
- Cooling Log
- Event Food Booth Self Inspection Form
- Guidelines for Dispensing Foods at Events and Markets
- ListServ – email newsletters

## Food Safety Videos

Food safety videos educate viewers about commercial kitchen food safety. The videos are intended provide education to management and staff of commercial kitchens through the most important steps of conducting a food audit so that restaurants will easily pass their food safety inspections.



Topics are: Be Your Own Food Safety Inspector, Times and Temperatures, Safe Facilities and Equipment, Employee Health and Hygiene, and Protection from Contamination. All videos are subtitled in English. Videos were produced by the City of Minneapolis Health Department.

English - [Food Safety Videos](#) Español/Spanish - [Videos de Seguridad de los Alimentos](#) Hmoob/Hmong - [Daim Yeeb Yai Kiah Obia Txog Kev Nyabxeeb Ntawm Tej Zaub Mox Noj Soomaali/Somali - \[Food Safety Videos\]\(#\) Việt/Vietnamese - \[Food Safety Videos\]\(#\) 中文/Chinese - \[食品安全视频\]\(#\)](#)

**On line videos in 6 languages**

## **Self Inspections and Temperature Logs**

Self inspections and logging temperatures create internal peer to peer learning, strengthen training efforts by the person in charge, change facility standards and make businesses safer and more successful. Materials are available in multiple languages.



English - [Self Inspection Log, Food Temperature Log, Cooling Log](#)

Español/Spanish - [Autoinspección de la seguridad de los alimentos, Registro de la temperatura de los alimentos, Registro de enfriamiento](#)

Soomaali/Somali - [Is-Oilimaynta Bedosbka Cuntada, Diiwaanka Heerkulka Cuntada, Diiwaanka Osboojinta Cuntada Kulul](#)

中文/Chinese - [食品安全自我检查, 食品温度日志, 冷却日志](#)

Hmoob/Hmong - [Kev Kwsj Zaub Mov Kom Tsis Musj Kab Mob Ntawm, Yus Tus Kheej, Ntauv Ceev Txog Zaub Mov Kub Thiab Txias, Daim Ntauv Ceev Khoom Txias](#)

Nhật/Vietnamese - [Tự Thành Tra An Toàn Thực Phẩm, Nhật Ký Theo Dõi Nhiệt Độ Thực Phẩm, Nhật Ký Theo Dõi Làm Lạnh](#)





## 冷却日志

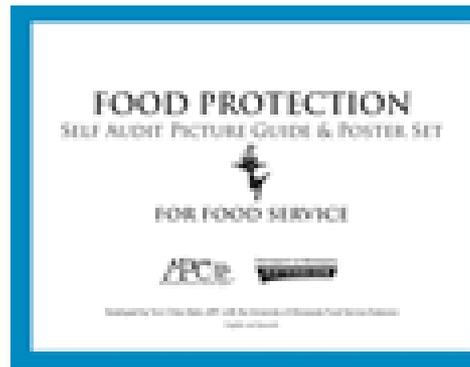
明尼阿波利斯卫生局  
 环境卫生部  
 食品、住宿和泳池处  
 250 S. Fourth St., Room 414  
 Minneapolis, MN 55415

编制: \_\_\_\_\_ 填表者: \_\_\_\_\_ 日期: \_\_\_\_\_

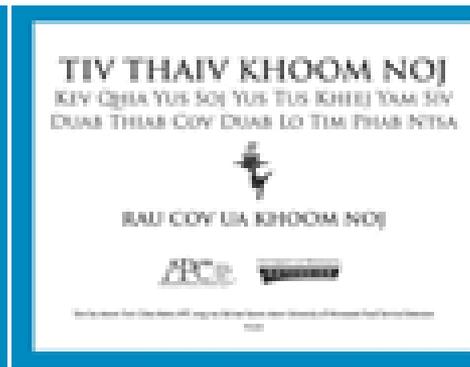
食品名称 →							
日期 →							
温度为 140°F → 的实际开始时间		:	:	:	:	:	:
1 小时后	温度	°F	°F	°F	°F	°F	°F
	时间	:	:	:	:	:	:
2 小时后 必须为 70°F 或以下	温度	°F	°F	°F	°F	°F	°F
	时间	:	:	:	:	:	:
3 小时后	温度	°F	°F	°F	°F	°F	°F
	时间	:	:	:	:	:	:
4 小时后	温度	°F	°F	°F	°F	°F	°F
	时间	:	:	:	:	:	:
5 小时后	温度	°F	°F	°F	°F	°F	°F
	时间	:	:	:	:	:	:
6 小时后 必须为 41°F 或以下	温度	°F	°F	°F	°F	°F	°F
	时间	:	:	:	:	:	:
纠正措施							

## Food Protection Self-Audit Picture Guide and Poster Set

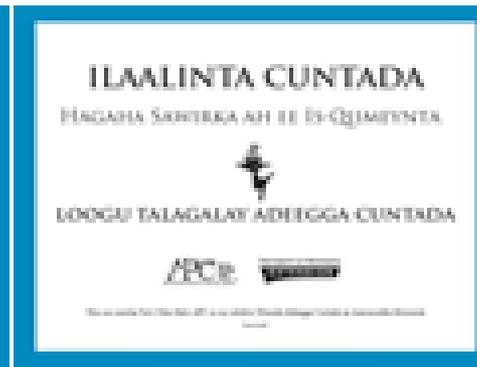
This picture guide and poster set can be paired with the [self-inspection](#) and temperature logs above. It can be especially useful for staff training where language or literacy barriers exist.



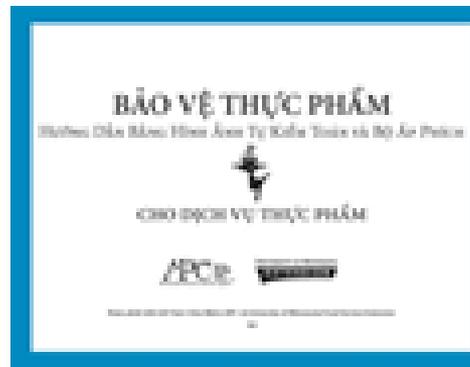
English and Español/Spanish



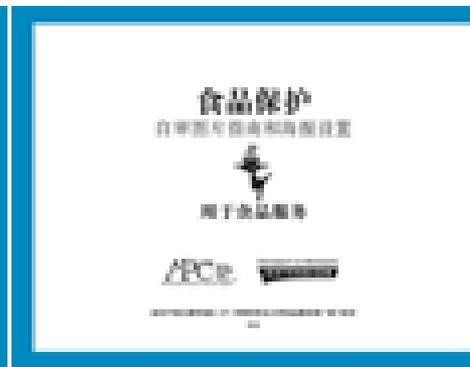
Hmoob/Hmong



Soomaali/Somali



Việt/Vietnamese



中文 / Chinese

## Emergency Handbooks

Each link contains both the handbook for Food Managers and the handbook for Food Workers.

### *Emergency Readiness for Food Managers*

This handbook offers step-by-step guidance for maintaining food safety in the face of 10 emergencies that can realistically occur and significantly impact any food establishment. It also outlines a series of standard food safety and security practices and provides useful templates/tools to aid in their implementation.

### *Emergency Readiness for Food Workers*

This set of photo lessons and its companion discussion Guide for Food Managers mirror the topics in the handbook for food managers but are geared for staff training. The photo lessons also can be used to guide worker activities during actual emergencies.



 <p>City of Minneapolis Health Department</p>	<p>Provided By: Minneapolis Health Department Food, Lodging &amp; Pools Unit Phone: 612-673-2301 <a href="mailto:health@minneapolismn.gov">health@minneapolismn.gov</a></p>	<h2>Event Food Booth Self-Inspection</h2> <p>(TO BE COMPLETED WHEN SETTING UP ON EVENT DAY)</p>
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### VENDORS AND EVENT SPONSORS ARE RESPONSIBLE FOR IMPLEMENTING FOOD SAFETY STANDARDS

Additional copies of this form are available on our website:

<http://www.minneapolismn.gov/licensing/> or <http://www.minneapolismn.gov/health/inspections/food-short>.

1.	BOOTH REQUIREMENTS	Complies?		COMMENTS
		YES	NO	
a.	Permits			
b.	Short-Term Permit # is listed on Event Sponsor's Event Certificate			
c.	A knowledgeable person in charge is present			
2.	Hand Washing Station <i>(Immediate closure if out of compliance)</i> (Unless all items are packaged or in bottles or cans when served)			
a.	Minimum 5-gallons warm water			
b.	Container with hands-free spigot			
c.	5-gallon waste water container			
d.	Pump soap and paper towels			
3.	Floor, Walls, Ceiling (Unless all items are pre-packaged or in bottles or cans)			
a.	Floors smooth & cleanable			
b.	Provide flooring if on grass, gravel, or dirt surfaces.			
b.	Entire booth has overhead protection (tent or canopy)			
4.	Food Source/Menus <i>(Immediate closure if out of compliance)</i>			
a.	Food not prepared and/or not stored at home. <i>(Exemption- vendors listed in MN Statute 28A.15)</i>			
b.	Licensed Commercial Kitchen used for foods prepared offsite.			
c.	Only foods approved on the application form are served.			
5.	Employee Hygiene - <i>(Training required)</i>			
a.	Employees wash hands upon entering the booth.			
b.	Employees keep hands clean and wash hands often.			
c.	Employees do not have these symptoms: vomiting, diarrhea			
d.	Gloves or utensils are used - no bare hand contact with food			
e.	Employees have hair restraints or hats. Clean clothing.			
f.	No eating, drinking, or smoking in the booth.			
g.	Pets are not allowed in the booth.			
6.	Food Temperature Control			
a.	Hot foods held at 140°F or above.			
b.	Cold foods held at 41°F or below.			
c.	Adequate equipment to maintain temperatures hot or cold.			
d.	Mechanical refrigeration required for potentially hazardous foods. (Ice cooler allowed only by Short-Term Permit vendors at events 4 hours or less.) Seasonal Permit vendors must use NSF mechanical.			
e.	No potentially hazardous food stored at room temperature.			
f.	Fire extinguisher provided if cooking.			
g.	Calibrated thermometer with range 0 - 220°F provided.			

BOOTH REQUIREMENTS		Yes	No	COMMENTS
7.	Storage			
a.	Food is stored at least 6" above the floor or inside a closed ice chest or waterproof box.			
b.	Ice chest is able to be drained.			
c.	All plates, cups, utensils, and equipment stored at least 6" above the floor or in a closed, waterproof box.			
8.	Ice			
a.	Ice stored in waterproof container and kept covered.			
b.	Ice used for refrigeration is not used for consumption.			
c.	Ice bags never come into contact with the ground.			
d.	Ice is not handled with bare hands.			
9.	Cooking			
a.	Raw poultry is cooked to at least 165°F.			
b.	Raw ground beef or pork is cooked to at least 155°F.			
c.	Raw steak, pork, fish or eggs are cooked to at least 145°F.			
d.	Items previously cooked & cooled at the commissary must be reheated to 165°F.			
e.	Cooking and cooling of foods on-site for reuse is prohibited.			
10.	Food Protection			
a.	Self-serve condiments are (1) in squeeze bottles, (2) in individual packets, or (3) in containers with lids.			
b.	All open food is protected from customer contamination.			
11.	Food Equipment			
a.	Good repair - no corrosion, cracks or chips			
b.	Food-grade - smooth, easily cleanable, non-absorbent			
c.	Extra utensils including tongs, spatulas, spoons available			
12.	Sanitizer			
a.	Unscented Bleach or Quaternary (Quat) sanitizer available			
b.	Sanitizer test strips available			
c.	Bleach concentration at 50-200 ppm or Quat at 200-400 ppm			
d.	Wiping cloths stored in bucket with sanitizer water			
e.	Separate sanitizer bucket for raw meat/poultry area			
13.	Dish Washing (Required if equipment/utensils are used for potentially hazardous food for 4 hours or longer.)			
a.	Three 5-gallon buckets or tubs available:			
b.	(1) Wash in soapy warm water			
c.	(2) Rinse in clean warm water			
d.	(3) Sanitize in warm water with proper concentration			
e.	All food equipment and utensils washed, rinsed and sanitized prior to use each day, and at least once every four hours during event.			
14.	Garbage			
a.	Garbage containers with plastic liners provided in booth.			
15.	Lighting			
a.	Adequate lighting is available during night events.			
b.	Light bulbs are shielded or shatterproof.			
16.	End of Day Clean-Up			
a.	Any remaining hot food is discarded (leftover hot food from temporary events shall not be cooled and re-served).			
b.	Food and equipment stored in a secure location overnight.			
c.	Booth operator has identified an approved location for disposal of liquid waste and oil/grease.			
17.	Miscellaneous			
a.	Name of the facility is posted and visible to customers.			
b.	Self-Inspection sheet is complete and available for Event Sponsor and Inspector to view.			

### MINNEAPOLIS GUIDELINES FOR DISPENSING FOODS AT EVENTS

Vendors, Event Sponsors and Market Managers are responsible for implementing Food Safety Standards

1. All vendors must complete the Self Inspection prior to opening on the first day of an event.
2. Provide electricity needs for cooking and lighting. NOTE: LP bottled gas (propane) greater than 20 pounds requires a permit from the Minneapolis Fire Department. Gas hose must be constructed of rigid copper, black iron or galvanized pipe. Provide a fire extinguisher. The Permit is found at: [http://www.ci.minneapolis.mn.us/regservices/fire/regservices\\_fis](http://www.ci.minneapolis.mn.us/regservices/fire/regservices_fis) (click on Special Event/Operational Permit Application).
3. Provide a tent or canopy for the food stand. If at an event where the tent/canopy is on grass or dirt surface, you MUST provide flooring (mats, plywood, etc.) for the booth. Exception: all foods and beverages are packaged and remain unopened when served.
4. Store all foods, beverages, ice, utensils and paper products at least six inches above the ground or floor. Label chemicals and store soap, sanitizer, insect sprays and chemicals away from food and food related items.
5. Prepare all food in a licensed commercial kitchen or onsite. Home prepared foods are allowed ONLY for vendors listed in MN Statute 28A.15.
6. Transport all food products in insulated, covered (picnic) chests in clean vehicles.
7. Use MECHANICAL REFRIGERATION to keep potentially hazardous foods cold.  
Exception: insulated coolers may be substituted by Short-Term vendors ONLY when the event is 4 hours or less. (Seasonal Vendors must always use mechanical refrigeration.)
8. Always keep potentially hazardous foods, such as meats, fish, poultry, cooked rice, and salads at 41°F or colder or 140°F or hotter. Provide a metal-stem thermometer.
9. Reheat food quickly to 165°F and hold at 140°F or higher. Outdoor use of "Sterno" and chafing dishes is prohibited.
10. Prepare and serve all foods out of reach of the customers. Self-service is prohibited unless proper utensils are provided such as individual soufflé cups for dips, toothpicks for individual food samples, tongs for serving chips, paper plates for bread samples, etc.
11. Wear clean clothing and practice good personal hygiene. NO smoking is allowed in the food booth. NO eating or drinking (from open containers) at the food service/display counters.
12. **HAND WASHING: WASH HANDS FREQUENTLY AND PRIOR TO HANDLING FOOD.**  
Hand washing equipment MUST be located within 10 feet of the food stand.
  - a. Provide soap, running water, paper towels, and catch bucket.
  - b. Hands MUST be washed with running water and soap.
13. A hand washing device supplied with a minimum of 5 gallons running water from an insulated container (illustration A & B) with a spigot which can be turned on to allow potable, clean, warm water (temperature between 70°F and 110°F) to flow over one's hands into a waste receiving bucket of equal or larger volume. Gravity fed devices must have a minimum of 2 inches water above the spigot.
14. **UTENSIL WASHING EQUIPMENT:** Provide three labeled buckets big enough to accommodate the largest utensil – when required. (See illustration C)
  - a. Wash bucket: dish soap and water
  - b. Rinse bucket: clean water
  - c. Sanitizer bucket: bleach or Quat and water (follow the directions on sanitizer bottle)
  - d. Provide test strips to monitor sanitizer concentration (50 – 200 PPM for Chlorine; 200-400 PM for Quaternary)
15. Failure to comply with the above guidelines can result in a (1) citation (2) closure of food booth or (3) denial of future permits.



A. Hand Washing Setup



B. Hand Washing Setup



C. Utensil Washing Setup

- Event Sponsor Form is on line
- All permit applications are on line
- FAQs on line



## Environmental Health eNews

www.minneapolis.gov/health

February 17, 2015

### Pool Operator News

#### Do you know the symptoms of waterborne illnesses?

And how to prevent getting one?

Visit the new Minnesota Department of Health Waterborne Illness website to learn the answers to those questions and much more!

- [Causes and Symptoms of Waterborne Illness](#)
- [Waterborne Outbreaks](#)
- [Waterborne Illness Surveillance Statistics](#)
- [Health Care Professional Information on Waterborne Illness](#)
- [Reporting Suspected Foodborne and Waterborne Illness](#)

Waterborne illnesses can cause a variety of symptoms. While diarrhea and vomiting are the most commonly reported symptoms of waterborne illness, other symptoms can include skin, ear, respiratory, or eye problems.

Please call the Minnesota Department of Health if you suspect you have a waterborne or foodborne illness at **1-877-FOOD-ILL (1-877-366-3455)** from within Minnesota.

Visit the new MDH Waterborne Illness website [here](#).



## Environmental Health eNews

[www.minneapolismn.gov/health](http://www.minneapolismn.gov/health)

March 26, 2015

### Food Establishment News



#### Packaging Fairs!

Over 200 people attended the Packaging Fair for Food Businesses in early March to learn about packaging changes required by the city's Green To Go ordinance which bans polystyrene (Styrofoam™ and plastic #6) food containers.

If you missed the Packaging Fair, do not despair. You are invited to attend an upcoming Packaging Fair sponsored by the Lake Street Council. Everyone is welcome. You do not need to have a business on Lake Street to attend.

**Thursday, April 2**

8:30 - 11:30 a.m.

Midtown YWCA, 2121 East Lake Street, Minneapolis

Meet with vendors, learn about the ordinance and find out about Hennepin County business recycling grants...and more!

For questions on the Lake Street Council's Packaging Fair contact Matt Kazinka at [mkazinka \[at\] lakestreetcouncil.org](mailto:mkazinka@lakestreetcouncil.org) or (612) 823-0096.

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### Inspection reports to be available online

In 2015, City of Minneapolis health inspection information will be made available online as part of the city's open data policy. The information is expected to be online by mid-year.

Restaurant owners, managers, chefs and other interested people are invited to join a work group the Health Department is establishing. The work group is to discuss ideas for the best way to provide context about health inspection information to the broader community.

If you would like to join the work group, please contact Leslie at [food@minneapolismn.gov](mailto:food@minneapolismn.gov) or 612-673-3544.

Read the City's Open Data policy [here](#). Learn more about it [here](#).

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### Craft Beer, Feta Cheese & A Side of Food Law!

This is the final installment in our winter series of educational "Good Food Law" workshops aimed at helping food & beverage business owners grow and protect their businesses. Produced in partnership with the [Linden Hills Farmers Market](#).

#### March 31st - Building Successful Business Relationships

The Building Successful Business Relationships workshop will feature Mike Rakes, owner of local feta cheese spread brand [Philia Foods](#). Mike, a 2014 Minnesota Cup semi-finalist who has taken his brand from the farmers' market to over 70 regional retail stores, will share his experience creating successful relationships with key players in the good food business universe. Learn from Mike's experience working with co-packers, suppliers, retailers, farmers' markets, and more.

Jambor Heyman attorneys [Jen & Amanda](#) will provide attendees with useful strategies for using contracts to create a roadmap for mutually beneficial business relationships and will explain how to identify and improve contract "danger zones" that can open food businesses to legal liability and expense. Find out

## Consultation

- Business Association meetings
- Neighborhood Association meetings
- Topical Meetings (Short Term, Farmers Market, HACCP, Open Data, Green To Go, etc)
- Latino and Somali Community Meetings
- CPED—loans and façade grants



## Environmental Health eNews

www.minneapolismn.gov/health

April 14, 2015

### Somali Food News

#### 3rd Somali Business Community Forum

Salaamu Calaykum and Greetings,

Waaxda Caafimaadka ee City of Minneapolis waxay ku marti-qaadaysaa dhamaan madaxda iyo mulkiilayaasha ganacsiyada Soomaaliyeed ee Minneapolis shati-ganacsi ka haystaa inay ka soo qaybgalaan Kulanka 3aad ee Ganacsatada Jaaliyada Soomaalida. / The City of Minneapolis Health Department invites all owners and managers of Somali food businesses licensed in Minneapolis to the 3rd Somali Business Community Forum.

#### Mowduucyada shirka/Discussion topics

- Xeerka cusub ee mamnuucaya isticmaalida konteenarada iyo koobabka Styrofoamka ka sameysan ee cuntada/cabitaanka lagu qaato / Ordinance prohibiting use of Styrofoam to-go containers and cups
- Warbixinada kormeerada caafimaadka oo Internet-ka lagu qari doono / Health inspection reports online
- Shuruudaha & faamka laagu agalaanayo in ganacsiyada Soomaalidu ay bisha Ramadaan habeenkii furnaadaan / Conditions & form allowing Somali Businesses to remain open later during Ramadan
- Xeerka cusub ee wax laagu bedelay cuntooyinka (khuudrada) ay dukaamadu iibiyaan / Changes to the Staple Food Ordinance
- Isticmaalida iyo ka faa'iidaydiga 311 / Calling 311
- Su'aalaha la xidhiidha kormeerada caafimaadka / Health Inspection questions

Goorma/When  
April 21, 2015  
9am-11am

Gaaba/Where  
Abubakar As-Saddique Islamic Center  
Hoolka Xafladaha / Events Hall  
2824 13th Ave S, Minneapolis, MN

Martida Shirka/Participants  
Ganacsatada Soomaalida / Somali Business Owners  
Waaxda Caafimaadka / Health Department  
Waaxda Shati-Bixinta / Business Licensing  
Shaqaalaha 311-ka / Minneapolis 311

## 3<sup>RD</sup> SOMALI BUSINESS COMMUNITY FORUM

### WHEN/GOORMA

APRIL 21, 2015  
9AM-11AM

### WHERE/GOOFTA

Abubakar As-Saddique Islamic Center  
Events Hall/Hoolka Xafladaha  
2824 13th Ave S, Minneapolis, MN

### DISCUSSION TOPICS/ MOWDUUCYADA SHIRKA

- Ordinance prohibiting use of Styrofoam to-go containers and cups/Xeerka cusub ee mamnuucaya isticmaalida konteenarada iyo koobabka Styrofoamka ka sameysan ee cuntada/cabitaanka lagu qaato
- Health inspection reports online/Warbixinada kormeerada caafimaadka oo Internet-ka lagu qari doono
- Calling 311/Isticmaalida iyo ka faa'iidaydiga 311
- Health Inspection questions/Su'aalaha la xidhiidha kormeerada caafimaadka

The City of Minneapolis Health Department invites all owners and managers of Somali food businesses licensed in Minneapolis to the 3<sup>rd</sup> Somali Business Community Forum

Waaxda Caafimaadka ee City of Minneapolis waxay ku marti-qaadaysaa dhamaan madaxda iyo mulkiilayaasha ganacsiyada Soomaaliyeed ee Minneapolis shati-ganacsi ka haystaa inay ka soo qaybgalaan Kulanka 3<sup>rd</sup> ee Ganacsatada Jaaliyada Soomaalida

### PARTICIPANTS/ MARTIDA SHIRKA

- Somali Business Owners  
Ganacsatada Soomaalida
- Health Department  
Waaxda Caafimaadka
- Business Licensing  
Waaxda Shati-Bixinta
- Minneapolis 311  
Shaqaalaha 311-ka

### SPONSORED/ QABANQABAYAY

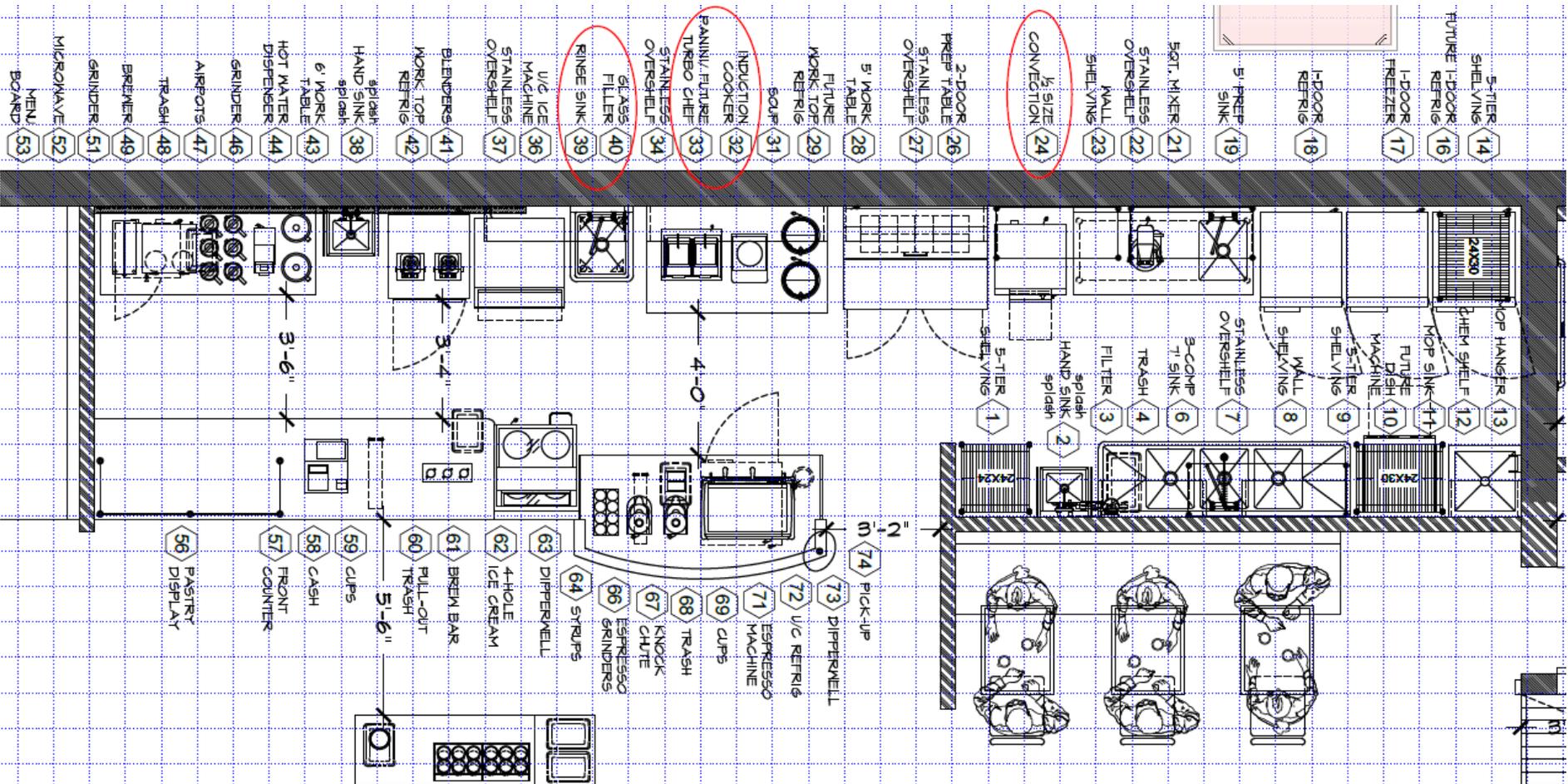


## Consultation Plan Review



- New Business/change of owner
- Change equipment/change menu

# Business Technical Assistance Program B-TAP





**HACCP Team**

# ABC RESTAURANT

123 Main Street  
Minneapolis, MN 55401

## HACCP PLAN For Reduced Oxygen Packaging Raw Meats & Poultry

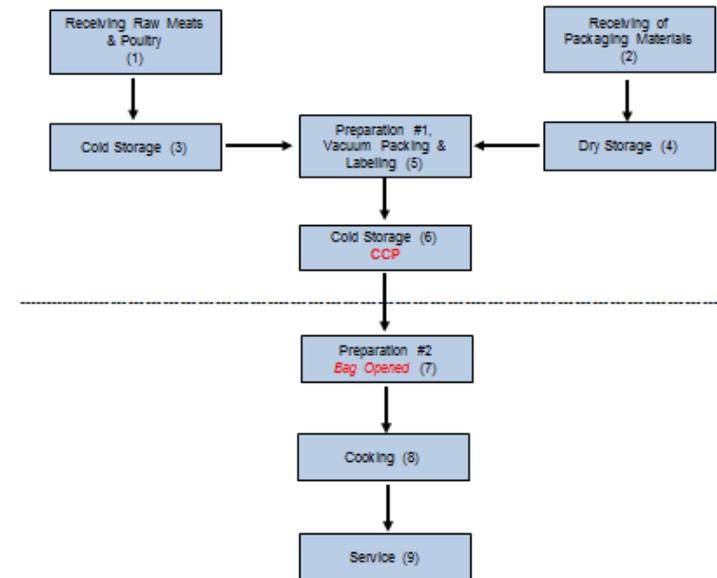
**General SOP's**  
Cleaning and Sanitizing  
Employee Practices  
ROP Procedures  
Training Program

**HACCP Based SOP's**  
Cold Storage Procedures

November 5, 2013

ABC Restaurant – ROP HACCP Plan for Raw Meats

### FLOW DIAGRAM



Verified by (Name) \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

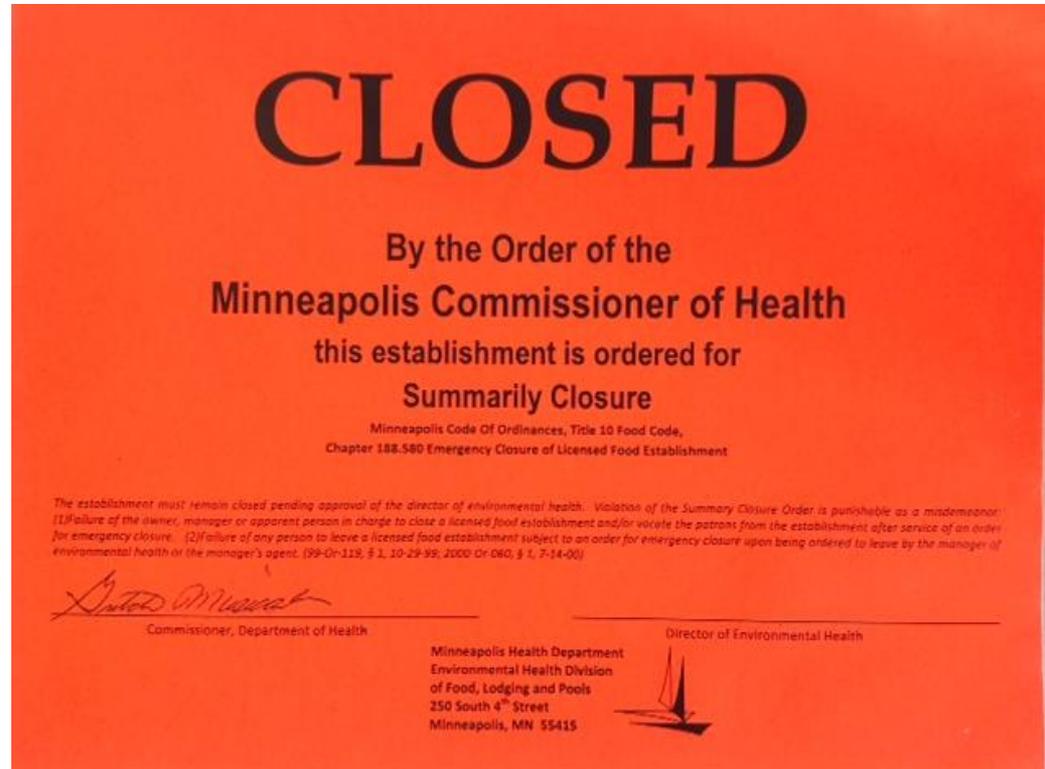
# Green To Go - Environmentally Acceptable Packaging



Examples of packaging

## Enforcement

- Citations
- Compliance hearings
- Administrative hearings
- Emergency closures



## How can you help us?

- Have a current Certified Food Manager
- Utilize resources on web
- Use the check list and re-train on items not in compliance
- Call if you are making changes to the menu, equipment or facility
- Call if you have questions or need help
- Provide feedback



**Call 311**



## Innovative Initiatives

Urban Forestry Project - Minneapolis businesses and non-profit organizations are eligible for free trees to be planted on their property. The business or non-profit must agree to water and care for the trees



Green Business Matching grants offer support for dry cleaners, auto body shops or other businesses moving away from processes that create Volatile Organic Compounds

Questions or Comments?



Cindy Weckwerth

[cindy.weckwerth@minneapolismn.gov](mailto:cindy.weckwerth@minneapolismn.gov)

612-673-3485

B-TAP + 101 Business Series