

Minneapolis Guidelines for Dispensing Food at Events and Markets

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

1. All vendors must complete the Event Food Booth Self-Inspection checklist before opening on the first day of an event.
2. Liquid Propane tanks over 20 pounds require a permit from Minneapolis Fire Inspection Services. For permit application call 311 or outside Minneapolis call (612) 673-3000. Gas hose must be constructed of rigid copper, black iron or galvanized pipe.
3. All vendors must have a fire extinguisher.
4. All food stands must have a tent or canopy. If you are at an event where the tent or canopy is on grass or dirt, you **MUST** provide flooring (mats, plywood, etc.) for the Food Stand. Exception: Flooring is not needed if all foods and beverages are packaged and remain unopened when served.
5. 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.
6. Prepare all food in a licensed commercial kitchen or onsite. Home prepared foods are allowed **ONLY** for vendors listed in MN Statute 28A.15.
7. Transport all food products in insulated, covered (picnic) chests in clean vehicles.
8. Use **MECHANICAL REFRIGERATION** to keep potentially hazardous foods cold.
Exception: Insulated coolers with ice may be substituted by Short Term vendors **ONLY** when the event is 4 hours or less. (Seasonal Vendors must always use mechanical refrigeration)
9. Always keep potentially hazardous foods, such as meats, fish, poultry, cooked rice and salads, at 41°F or colder or 140°F or hotter. Use a metal-stem thermometer to check temperatures.
10. **Reheat** food quickly to **165°F** and **hold at 140°F or higher**. Using **Sterno™** and chafing dishes is **not allowed**.
11. Prepare and serve all foods out of reach of the customers. Self-service is not allowed unless proper utensils are provided such as: individual soufflé cups for dips, toothpicks for individual food samples, tongs for serving chips, etc.



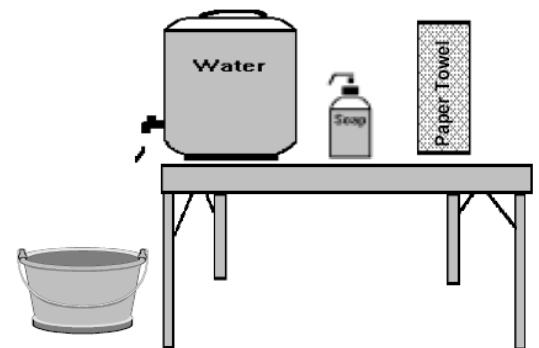
A. Hand Washing Setup

12. Wear clean clothing and practice good personal hygiene. NO smoking is allowed in the food booth. NO eating or drinking (from open containers) is allowed at the food service and display counters.

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. Provide hand washing setup (Illustration A & B). If using gravity fed set-up (Illustration B), supply with a minimum of 5 gallons running water from an insulated container with a hands-free spigot which can be turned on and off. The water must be potable (safe to drink), clean, and warm (between 70°F and 110°F). The water must flow over your hands into a bucket of equal or larger volume than the water container. Gravity fed devices must have a minimum of 2 inches water above the spigot.



B. Hand Washing Setup

14. **UTENSIL WASHING EQUIPMENT:** Use three labeled buckets large enough to accommodate the largest utensil. (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)

C. Utensil Washing Setup



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.