

Food Vendor Guidelines

Event food items must meet food safety standards for handling, preparation and storing to prevent foodborne illness.

1. **All vendors must complete the Food Vendor checklist before opening on the first day of an event.**
2. **Prepare all food in a licensed commercial kitchen or on-site.** Home prepared foods are allowed only for vendors listed in MN Statute 28A.15.
3. **Use mechanical refrigeration to keep time/temperature control for safety 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 NSF, CSA, ETL, or UL accredited or certified mechanical refrigeration)*
4. **Always keep time/temperature control for safety foods, such as meats, fish, poultry, cooked rice and salads, at 41°F or colder or 135°F or hotter.** Use a metal-stem thermometer to check internal food temperatures.
5. **Reheat food quickly to 165°F and hold at 135°F or higher.** Using Sterno™ and chafing dishes is not allowed.
6. **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.*
7. **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.
8. **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.
9. **A fire extinguisher must be provided if cooking with an open flame.**

10. 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.

11. Practice good personal hygiene. Do not work within 24 hours of being sick (vomiting or diarrhea). Do not eat in the food service area. Wash hands frequently.

12. Provide hand washing if you prepare or serve open food or beverage.

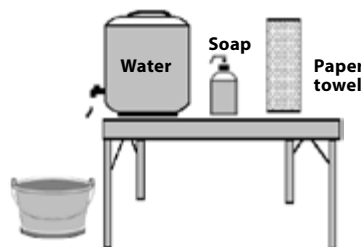
Handwashing must be set up within 10 feet of food stand. Restroom hand sinks do not satisfy this requirement. Hand sink may be a permanent fixture, a mobile tank-based unit, or a gravity-fed set-up.



Gravity-fed hand washing:

- Insulated 5 gallon container of warm, potable water
- Water should be refilled before the level comes down to 2 inches from the spigot
- Container must have a hands-free spigot that can be turned on and off
- Liquid hand soap
- Paper towels
- Catch bucket of at least 5 gallons

Hand Washing Setup



13. Wash equipment and utensils. Bring enough of your utensils and equipment used with time/temperature control for safety food to switch out to new ones at least every four hours. Or, if you will wash equipment and utensils at the event, wash, rinse and sanitize them at least every four hours in a 3-compartment sink or 3-bucket set-up. The sinks or buckets must be large enough for your largest utensil to fit.

- Wash in warm, soapy water
- Rinse in clean water
- Sanitize in bleach or quaternary solution
- Bring test strips to check sanitizer (*50-200 PPM for Chlorine; 200 – 400 PPM for Quaternary*)

Utensil Washing Setup



Failure to comply with the above guidelines can result in a (1) citation (2) closure of food booth or (3) denial of future permits.