

Standards for a Special Event Food Stand Operation

A Special Event Food Stand (SEFS) is a food and beverage service establishment that is used in conjunction with celebrations and special events, and which operates for **no more than ten total days in the current calendar year**. Examples include, but are not limited to carnivals, festivals, sporting events, city sponsored celebrations, cook-offs, farm-to-table, and food & drink sampling. Use the following standards to ensure that you have a safe and successful Special Event Food Stand.

Definitions

Special event food stand. "Special event food stand" means 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.

Food. "Food" means a raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

Single-service articles. "Single-service articles " means tableware, carry-out utensils, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers, that are designed and constructed to be used 1 time by 1 person, after which they are intended to be discarded.

Time/temperature control for safety food (TCS).

A. "Time/temperature control for safety food (TCS)" means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

B. TCS includes:

(1) an animal food that is raw or heat-treated; a plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes, or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; (continued 4626.0020Subp. 90A)

Licensing

If you are planning to operate at a special event stand in Washington County, you will need to apply for a Special Event License [here](#). A special event food stand is required to notify

this department at least 14 days before the first event. The fees can be paid at www.co.washington.mn.us/payonline. Please note that a \$30 late fee will be assessed if the application is received three calendar days or less before the event. The fee for a non-profit organization will be waived.

The following information will be needed to obtain a license:

- Sources of the food.
- Type and volume of food to be served, held, prepared, packaged, or otherwise provided for human consumption.
- Equipment used to serve, hold, prepare, package, or otherwise provide food for human consumption.
- Time period and location of operation.
- Facilities for washing hands.
- Facilities for multiuse utensil and warewashing for other than prepackaged products.
- Source of water; and
- Methods of liquid and solid waste disposal.

The Department has the authority to restrict the menu or the method of food preparation, based on equipment limitations or climactic conditions. The Department may close a food service operation if the inspector deems it necessary to protect the public's health.

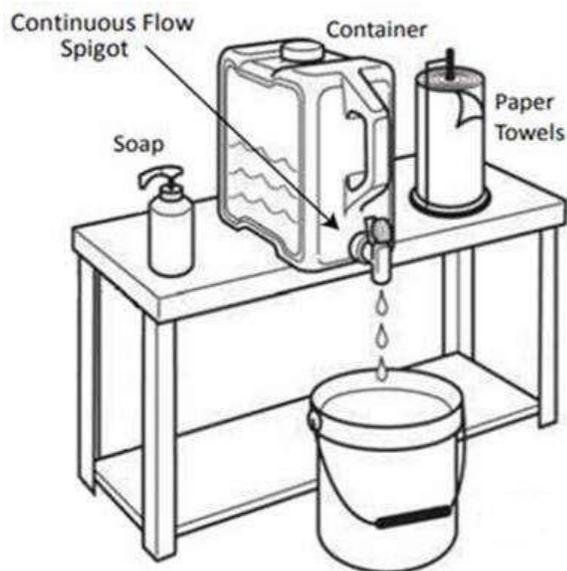
PERSONNEL

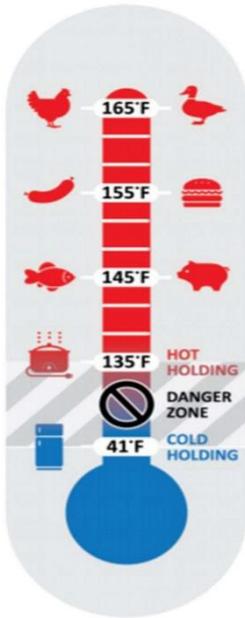
- There shall be a person in charge and present during all hours of food preparation and service. This person must be able to demonstrate knowledge of foodborne disease prevention, proper food temperature; cooking and holding, proper personal hygiene, proper utensil washing procedure, and correct sanitizer concentrations.
- No employee shall work while experiencing any vomiting or diarrhea and cannot return to work for at least 24 hours after their symptoms.
- Employees shall maintain their hands in a clean, sanitary condition and wash hands immediately after using the toilet, switching between raw meats and ready-to-eat food, eating, smoking, or otherwise soiling their hands.
- No employee shall engage in food preparation or service activities if that person has a communicable disease, gastrointestinal illness, sore throat, or discharging wound.

- Eating is not permitted in the food stand. If a beverage is consumed, it must be in a closed container with a straw and stored away from food and not on any food preparation surfaces.
- An employee's outer garments shall be clean. Hair restraints (hairnets, caps, etc.) should always be worn.

HANDWASHING

- Handwashing facilities shall be provided within the stand and must consist of one of the following:
 - A hand washing sink with running water.
 - A gravity handwashing sink where running water is supplied by gravity to a faucet or spigot.
- If using gravity supplied water, a catch basin under the spigot must be provided.
- Facilities must provide soap, paper towels, and discard bucket.





COOKING TEMPERATURE CHARTS

Food Type	Cooking Temp
Packaged fully cooked meats (e.g. hot dogs/brats)	≥135°F
Fish, shrimp, beef steak, lamb, pork, ribs	≥145°F
Ground beef, sausage, gyro meat, raw brats	≥155°F
Poultry (e.g. chicken, turkey)	≥165°F

FOOD, BEVERAGE, UTENSIL HANDLING AND STORAGE

- All ice and food shall come from an approved commercial source. **Food may NOT be prepared and/or stored in a home.**
- TCS foods kept cold must be maintained at **41°F or below** in mechanical refrigeration
 - Dry Ice and Cold Packs may be substituted for mechanical refrigeration if the food is held for 4 hours or less
- TCS foods kept hot must be maintained at **135°F or above.**
- Single service disposable plates and utensils shall be clean, dry, and stored a minimum of 6" off the floor.
- Single service utensils and self-service foods and condiments (ketchup, mustard, etc.) shall be individually packaged or dispensed from an enclosed dispenser.
- Canned and bottled beverages (except milk) may be chilled on ice.
 - The cooler must have an **open drain** to ensure water doesn't pool
 - The ice must be from an approved source, such as a grocery store, and shall not be made at home.
 - Any ice used to keep beverages cold cannot be used for anything else
- Store all chemicals away from and/or below food, utensils, or food prep services.

DISHWASHING FACILITIES, PROCEDURES AND EQUIPMENT CLEANING

- Three basins must be provided for utensil washing, along with space for drying. The procedure for manual utensil washing is: (1) wash in warm, soapy water, (2) rinse in clear water, (3) sanitize for one minute in a sanitizing solution of proper concentration (e.g., 1 tablespoon of liquid bleach per two gallons of water), (4) allow to air dry. **Towel drying is prohibited.**
- Only single, disposable, eating and drinking utensils may be used unless approved permanent dishwashing facilities are available.
- Wash, rinse and sanitize utensils immediately prior to the event and as often as necessary during the event. Enough cooking/serving utensils must be on site to ensure a clean one is available, should the current one become soiled.
- Utensils may be washed off site (in approved facility). Utensils must be covered when transported.
- Towels used to wipe equipment and counters shall be stored in a sanitizing solution between uses.



WATER SUPPLY

- Water may not come from a residential well. It must come from an approved public water supply. If water is not provided under pressure at the stand, it may be transported and stored in approved, cleanable covered containers or non-galvanized beverage coolers **containing spigots**. The transport container and spigot must be sanitized prior to use.
- Water may not be supplied through a garden hose. Water must be supplied through a food-grade hose with a backflow preventing device. The hose must be flushed and sanitized prior to use. The water inlet must be protected from contamination and connect directly to the approved hose.

EQUIPMENT

- Food service equipment shall be appropriately designed and sized for its use. Mechanical refrigeration shall be provided for TCS foods such as meat, fish, poultry, milk, and eggs, if they are held for four hours or longer. Dry ice and cold packs may be substituted for mechanical refrigeration if the required temperatures are maintained, and the food is held for less than four hours. **Foods kept cold with dry ice or cold packs must be discarded after four hours.** Electricity shall be provided to all refrigeration units 24 hours a day when the special event food stand has been set up for service.
- A thermometer is required for each refrigerator.
- A metal stem thermometer (range 0°F to 220°F) is required for measuring TCS food temperatures.
- Electric skillets, roasters, propane stoves, and charcoal grills equipped with lids are acceptable for cooking food. **Crock pots and domestic slow cookers may not be used.**
- Utensils must be smooth, durable, and easily cleanable. Items such as galvanized or soft plastic containers, wooden spoons, enamelware, paint brushes, etc. are not acceptable.
- Garbage bags and garbage containers cannot be used to store food in.

WASTEWATER AND GARBAGE REMOVAL

- Wastewater shall be removed in an approved manner, such as discarding into an approved sanitary sewer system or holding tank.
- **Disposal of wastewater by throwing or dumping on the ground is not permitted.**
- Trash and garbage shall be deposited and stored in a manner that will not create a nuisance. Garbage containing food waste, if stored overnight or for extended periods of time, shall be stored in tightly covered, nonabsorbent containers.

LOCATION

- The food stand shall be located where it is not subject to flooding and is protected from possible contamination (e.g., toilets, animals, windblown particulates). Activities shall cease in adverse weather unless the interior of the food stand is protected from windblown dust and debris.
- To prevent possible contamination by customers, food preparation and cooking areas are to be protected by means of an impervious shield or by adequate distance between customers and cook/prep areas.

CONSTRUCTION

- **Floors.** if graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other suitable materials approved by the regulatory authority that are effectively treated to control dust and mud; and
- **Walls and Ceiling** must be constructed of a material that protects the interior from the weather and windblown dust and debris.

SAFETY

- Electrical service shall comply with the Minnesota Electrical Code Chapter 1315. Electrical lines should not be in or near water.
- All lights in the stand shall be shielded or enclosed to prevent and contain breakage. Lights used at night should not attract flies or other insects.
- Carbon dioxide and bottled gas cylinders are to be secured to prevent tipping.
- A fire extinguisher (2A 10BC rated) shall be present if required by the fire marshal.
- Gas hook-ups and service must comply with Minnesota Chapter 1346.
- Gas tanks for generators must be properly stored in a cool, safe location.



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