



Public Health
Prevent. Promote. Protect.

**Horizon Environmental Health
Serving Douglas & Pope Counties**

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REQUIREMENTS FOR SPECIAL EVENT FOOD STANDS

1. General.

A “special event food stand” has the meaning given in Minnesota Statutes, section 157.15, subdivision 14.

Minnesota Rules 4626.1755:

A person shall not operate a food establishment (Special Event Food Stand) without a valid license to operate issued by the Horizon Environmental Health department.

Minnesota Rules 4626.1760:

An applicant shall submit an application for a license for a food establishment (Special Event Food Stand) according to Minnesota Statutes, Chapter 28A or 157.

Minnesota Rules 4626.1765:

A person desiring to operate a food establishment (Special Event Food Stand) shall submit to Horizon Environmental Health a written application for a license on a form provided by Horizon Environmental Health.

Minnesota Rules 4626.1770:

To qualify for a license, an applicant shall:

- A. Be an owner of the establishment or an officer of the legal ownership.
- B. Comply with the requirements of the Code (Minnesota Rules 4626).
- C. Pay the applicable license fees at the time the application is submitted.

Minnesota Rules 4626.1775:

The application shall be on a form prescribed by Horizon Environmental Health that seeks only information Horizon Environmental Health reasonably considers necessary to identify the applicant and determine if the applicant meets the statutory and regulatory requirements for a license.

Minnesota Rules 4626.1780:

- A. A license for a food establishment (Special Event Food Stand) is not transferable.
- B. The discontinuance of an operation by the licensee at the address covered by the license voids the license.
- C. A void license shall be surrendered to Horizon Environmental Health immediately by anyone in possession of it.

Minnesota Rules 4626.1785:

Horizon Environmental Health shall inspect a food establishment according to:

- A. Minnesota Statutes, Chapter 28A, 30, 31, and 31A, for food establishments regulated by the Department of Agriculture.
- B. Minnesota Statutes, Chapter 157, for establishments regulated by the Department of Health.
- C. Rules adopted under Minnesota Statutes, Chapters 28A, 30, 31, 31A, and 157.

Minnesota Rules 4626.1790:

After the regulatory authority presents official credentials and provides notice of the purpose of and an intent to conduct an inspection, the person in charge shall allow the Horizon Environmental Health official to determine if the food establishment is in compliance with the code (Minnesota Rules 4626) by allowing access to the establishment (Special Event Food Stand), allowing inspection, and providing information and records specified in the Code (Minnesota Rules 4626) and to which the Horizon Environmental Health official is entitled according to law, during the food establishment's (Special Event Food Stand's) hours of operation and other reasonable times.

Minnesota Rules 4626.1795:

A licensee shall notify Horizon Environmental Health immediately if an imminent health hazard may exist because of a fire, flood, extended interruption of electrical or water service, sewage backup, misuse of poisonous or toxic materials, onset of an apparent food borne illness outbreak, or other emergency circumstances that may endanger public health.

Minnesota Rules 4626.1830:

The Code (Minnesota Rules 4626) applies to food carts, mass gatherings, retail food vehicles, portable structures or carts, special event food stands, and temporary food establishments as qualified in parts 4626.1835 to 4626.1870.

Minnesota Rules 4626.1835:

A food cart, retail food vehicle, portable structure or car, special event food stand, or temporary food establishment is exempt from compliance with:

- A. Part 4626.1075 (Toilets and Urinals Requirement).
- B. Part 4626.1080 (Service Sink Requirement).
- C. Part 4626.1435 (Handwash Sink with water under pressure).

Minnesota Rules 4626.1845:

A food cart, food establishment at a mass gathering, retail food vehicle, portable structure or cart, special event food stand, or temporary food establishment shall comply with this part.

- A. Electrical service shall comply with Chapter 1315.
- B. A fire extinguisher with a minimum 2A 10 B C rating shall be present if required by the fire marshall.
- C. Gas hook-up and service shall comply with Chapter 1346.
- D. The work space shall permit unobstructed work activity.
- E. Equipment shall be located to permit easy cleaning.
- F. Facilities located indoors shall not be located on carpet.

Minnesota Rules 4626.1750:

The food establishment (Special Event Food Stand) shall provide notice of opening to the Horizon Environmental Health department at least 14 calendar days before opening date.

Minnesota Rules 4626.1855:

- A. In conjunction with the notice of opening required in part 4626.1750, the applicant shall provide to Horizon Environmental Health information on the:
 - 1. Sources of the food. Only food from approved sources shall be allowed.
 - 2. Type and volume of food to be served, held, prepared, packaged, or otherwise provide food for human consumption.
 - 3. Equipment used to serve, hold, prepare, or otherwise provide food for human consumption.
 - 4. Time period and location of operation.
 - 5. Facilities for washing hands.
 - 6. Facilities for multi-use utensils and warewashing for other than prepackaged products.
 - 7. Source of water.
 - 8. Methods of liquid and solid waste disposal.

- B. Dry ice or cold packs may be substituted for mechanical refrigeration required in parts 4626.0375 and 4626.0395 if the temperatures in part 4626.0370 to 4626.0420 are maintained. Mechanical refrigeration shall be available for potentially hazardous foods held for four hours or longer.

- C. Drained ice may be used as a cooling medium only for water-impervious beverage containers.

- D. Domestic slow cookers (crock pots) are prohibited.

- E. Food preparation and cooking areas shall be protected by an impervious shield or by a separation distance to ensure customer safety and prevent food contamination by customers.

- F. A handwashing device supplied with running water at a temperature between 70° F and 110° F, soap, nail brush, and paper towels shall be provided at all stands where food is prepared.

- G. Water shall be supplied under pressure or by gravity with a faucet.

- H. A water inlet shall be protected from contamination and designed to preclude attachment of a non-potable service connection.

- I. A water tank shall comply with the provisions for an alternate water supply specified in parts 4626.1035 and 4626.1135 to 4626.1175.

- J. A stand shall provide protection during adverse weather by its construction or location. Food activities shall cease if protection fails.
- K. Single-service disposable eating and drinking utensils shall be used.
- L. For warewashing multi-use utensils, a washing facility shall be available consisting of at least three containers of sufficient size to immerse utensils.
- M. Space shall be provided for air drying kitchenware, tableware, and utensils.
- N. Towel drying is prohibited.
- O. The sanitizing procedures specified in parts 4626.0895 to 4626.0905 shall be used.
Step 1: Wash items in hot, soapy water in first container.
Step 2: Rinse items in hot, clean water in second container.
Step 3: Sanitize items in a warm, sanitizing solution in third container.
- P. For stands that are disassembled after each use, a gravity-fed handwashing device and three containers of sufficient size to immerse utensils may be used in lieu of the requirements of items F and G, if:
1. Only beverages are served from an original container or bulk beverage dispenser.
 2. Only prepackaged non-potentially hazardous food is sold, prepared, or served.
 3. The menu is limited to prepackaged potentially hazardous foods cooked or prepared to order, or precut or prewashed foods that have been obtained from a licensed food establishment.
- Q. A waste holding tank and waste removal shall comply with parts 4626.1180 to 4626.1120.
- R. Horizon Environmental Health may restrict the type of food served or the method of food preparation based on equipment limitations, the unavailability of a permanent establishment for utensil and warewashing, adverse climatic conditions, or any other condition that poses a hazard to public health.