

## Cunto bixin

### Catering

#### **BADQABKA CUNTADA INTA LAGU JIRO DIYAARINTA, QAADIDDA, IYO ADEEGGA**

#### **FOOD SAFETY DURING PREPARATION, TRANSPORT AND SERVICE**

### **Somali**

#### **Shatiyeynta**

Cunto bixinta waxaa loola jeedaa cunto loo diyaarshay adeegga heshiiska munaasabad sida soo dhawayn, xaflad, marti qaad qado, shir, xaflad dabaal deg, ama bandhig ganacsi. Dhammaan adeegyada cuntada ee ka shaqeeya Minnesota waa inay ku shaqeeyaan qaab waafaqsan xeerka cuntada ee Minnesota iyo xeerarka kale, sida aagaynta, dhismaha iyo khamriga.

Goobaha cuntada iyo cabitaannada ee gudaha Minnesota ee ruqsada ka haysta wakaaladaha kaladuwan ee Minnesota. Dookhyada xarumaha iyo shaqada goobta ayaa go'aanmiyo wakaalada masuulka ah dib u eegista qorshaha iyo ruqsadaynta. Si aad u ogaato wakaalada masuulka ah, fiiri webseedka [Ruqsadaynta \(Licensing\)](#). La xariir wakaalada ku haboon si aad ugala hadasho dib u eegista qorshaha iyo shuruudaha ruqsadaynta, aadna u hesho codsiyada.

#### **Shahaadada**

Xeerka cuntada ee Minnesota ayaa ka doonaaya Hal Maamule oo difaaca cuntada ah ee Minnesota ruqsad ka haysta (CFPM) inta badan goobaha cuntada. Si aan xog badan uga ogaano shuruudaha, tababarka iyo shahaadada CFPM ka fiiri webseedka [Maareeyaha Sharciyaysan ee Fayo-qabka Cuntada \(CFPM\) ee Minnesota \(Minnesota Certified Food Protection Manager\) \(CFPM\)](#).

#### **Dookhyada, qulqulka cuntada iyo qalabka**

Dookhyada iyo habka cuntada ayaa go'aaminaaya nooca qalabka aad u baahan

### **English**

#### **Licensing**

Food catering means food that is prepared for service under contract for an event such as a reception, party, luncheon, conference, ceremony, or trade show. All caterers operating in Minnesota must operate in compliance with the Minnesota food code and other ordinances, such as zoning, building and liquor.

Food and beverage establishments in Minnesota are licensed by different agencies. The establishment's menu and location of operation determines which agency is responsible for plan review and licensing. To find out which agency is responsible, see the [Licensing](#) website. Contact the appropriate agency to discuss plan review and licensing requirements, and to obtain applications.

#### **Certification**

Minnesota food code requires one Minnesota certified food protection manager (CFPM) in most food establishments. To find out more about CFPM requirements, training and certification see the [Minnesota Certified Food Protection Manager \(CFPM\)](#) website.

#### **Menu, food flow and equipment**

Menu and food flow determine the type of equipment you are required to have. Menu changes may affect equipment requirements.

tahay inaad haysato. Isbadallada lagu sameeyo dookhyada ayaa saamayn ku yeelan kara shuruudaha qalabka laga doonaayo. Hanaanka cuntadu marayso waxaa kamid ah dhammaan talaabooyinka helitaanka, kaydinta, diyaarinta iyo bixinta.

Adeegso qasacyada heerka cuntada ee awooda inay cuntada ku ilaaliyaan heerkul amaan ah iyo xaalad nadaafad leh.

## Ilaalinta badqabka cuntada

Xarunta cuntada ee qaybinaysa cuntada ayaa masuul ka ah ilaalinta maamulka iyo xaqiijinta badqabka cuntada laga bilaabo diyaarinteeda ilaa looga geeyo dadka cunaaya. Ilaali cuntada inta lagu jiro kaydinta, diyaarinta, gaadiidka, iyo bixinta cuntada si looga hortago isku sumoobida cuntada iyo sunta boorka, cayayaanka ama ilaha kale. Ilaalinta nadaafada qalabka iyo gaariyaasha.

Marka cuntada loo diyaarsho munaasabad cunto, shanta arimood ee soo scoda ayaa kordhinaaya khatarta xanuun cuntada ka dilaaca:

- Caafimaadka iyo nadaafada shaqaalaha oo liita
- Heerkulada cunta karinta iyo waqtiyada oon sax ahayn
- Cunto laga helo ilo aan badbaado lahayn
- Heerkulka haynta ee kulaylka iyo qaboowga iyo waqtiyada oon sax ahayn
- Isdhaafka sunta iyo qalab sumaysan

Shan habraacyada maaraynta ah oo waxtar u leh yaraynta khatarta inuu dilaaca cudur ka dhasha cuntada:

- Ka saar shaqada shaqaalaha jiran, si fiican faraha haloo dhaqo, kana hortag in faraha toos loogu taabto cunto u diyaarsan in la cuno.

Food flow includes all receiving, storage, preparation and serving steps.

Use food grade containers capable of maintaining food at safe temperatures and in a sanitary manner.

## Keeping food safe

A food establishment doing catering is responsible for maintaining control of and ensuring the safety of the food from preparation to service to the consumer. Protect food during storage, preparation, transportation, and serving to prevent cross-contamination and contamination by dust, insects or other sources. Keep equipment and vehicles clean.

When food is prepared for a catering event, the following five factors can increase the risk of a foodborne illness outbreak:

- Poor employee health and hygiene
- Improper cooking temperatures and times
- Food from unsafe sources
- Improper hot and cold holding temperatures and times
- Cross-contamination and contaminated equipment

Five effective control measures to reduce the risk of a foodborne illness outbreak are:

- Exclude ill employees, wash hands properly, and prevent bare hand contact with ready-to-eat food.
- Cook raw animal foods to the temperatures and times required in the Minnesota food code.

- Ku kari cuntooyinka ceeriinka ah ee xayawaanka heerkulada iyo waqtiyada uu qasabka ka dhigaayo xeerka cuntada ee Minnesota.
- Xaqiiji in dhammaan cuntadu ay ka timid cunto bixiyaal aqoonsi leh, laguna helay ayagoo leh heerkulka loo baahan yahay iyo xaalad fayooobi leh.
- Ka fogee cuntada aaga heerkulka daran (inta u dhaxaysa 41°F iyo 135°F).
- Si sax ah u kaydi cuntada oo dhaq, biyo raaci, oo jeermis dile mari meelaha cuntadu taabanayso.

Webseedka [Xaashiyada Xogta ee Ganacsiga Cuntada \(Food Business Fact Sheets\)](#) ayaad ka helayaa xog dheeraad ah oo ku saabsan shuruudaha xeerka cuntada ee Minnesota, sida nadaafada shaqsigaa ah ee shaqaalaha, shuruudaha heerkulka iyo waqtiga ee cuntada, ka iibinta ama siinta cuntada deegaanka lagu beeray xarumaha cuntada, xakamaynta waqtiga qaboojinta/heerkulka ee badqabka cuntada, iyo shaqada badqabka ee xarunta cuntada.

## Su`aalaha Inta badan la Isweydiiyo

**Wax ka badan hal ganacsi ma ka shaqayn karaa isku meel?**

Haa. Xarun kasta oo loo adeegsado adeegyada cunto bixinta waa inay buuxisaa heerarka ku haboon dookhyada cuntada iyo xajmiga cuntada lagu diyaarin karo jikadaas. Maamule kasta oo maamula aag wadaag ah waa inuu haystaa ruqsad uu goobtaas ku maamulo.

**Dadka cuntada diyaarsha ma karin karaan oo ma ku diyaarin karaa cuntada goobta ay munaasabadaha heshiiska la galay ka dhacayaan?**

- Verify that all food is from approved sources, received at required temperatures and in good condition.
- Keep food out of the temperature danger zone (between 41°F and 135°F).
- Properly store food and wash, rinse, and sanitize food-contact surfaces.

The [Food Business Fact Sheets](#) website provides more information about Minnesota food code requirements, such as employee personal hygiene, temperature and time requirements for food, selling or serving locally grown produce in food facilities, cooling time/temperature control for safety food, and safe operation of a food establishment.

## Frequently asked questions

**Can more than one business operate out of the same location?**

Yes. Any facility used for catering operations must meet standards appropriate to the menu and volume of food prepared in that kitchen. Each operator in a shared space must obtain a license to operate at that location.

**Can caterers cook and assemble food on site at contracted events?**

Yes. Food may be cooked and assembled on site when control measures are followed to reduce the risk of foodborne illness. Each

Haa. Cuntada waa lagu karin karaa waana lagu diyaarin karaa goobta marka talaabooyinka xakamaynta la raaco si loo yareeyo khatarta cudur cuntada ka dilaaca. Ganacsi kasta oo cunto diyaariya waa mid gaar ah, maamulayaashuna waa inay ka doodaan dookhyada iyo nidaamka diyaarinta cuntada, xajmiga iyo waqtiga, qalabka, nadaafada iyo sifaynta, iyo maacuunta ayna kala hadlaan kormeerahooda ama wakaalada ku haboon si loo go'aansho shuruudaha qaaska ah.

### Ma jiraan shuruudo dheeraad ah oo cunto diyaariye u baahan yahay si uu uga fiirsado?

Haa. Cunto diyaariyaashu waa inay buuxshaan shuruudaha badqabka ayna ku jiraan isha biyaha, bixinta qashinka, iyo maacuunta.

catering business is unique, and operators should discuss menu and food flow, volume and timing, equipment, cleaning and sanitizing, and utilities with their inspector or appropriate agency to determine specific requirements.

### Are there additional requirements a caterer needs to consider?

Yes. Caterers must meet safe operation requirements including water supply, sewage disposal, and utilities.

## Macluumaadka (Resources)

[Minnesota Department of Health Food Business Safety \(http://www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

[Minnesota Certified Food Protection Manager \(CFPM\) \(www.health.state.mn.us/communities/environment/food/cfpm/index.html\)](http://www.health.state.mn.us/communities/environment/food/cfpm/index.html)

[Food Business Fact Sheets \(www.health.state.mn.us/communities/environment/food/fs.html\)](http://www.health.state.mn.us/communities/environment/food/fs.html)

[Caterer's Permit with Alcohol, Minnesota Department of Public Safety \(https://mn.gov/elicense/a-z/?id=1083-231125#/list/appld//filterType//filterValue//page/1/sort//order/C\)](https://mn.gov/elicense/a-z/?id=1083-231125#/list/appld//filterType//filterValue//page/1/sort//order/C)

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/divs/eh/food/index.html\)](http://www.health.state.mn.us/divs/eh/food/index.html)

[Minnesota Department of Health District Offices \(www.health.state.mn.us/about/dist.html\)](http://www.health.state.mn.us/about/dist.html)

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