

# Gaariga Cuntada

## Food Cart

### DIB U EEGISTA QORSHAHA, SHATIYEYNTA IYO SHAQADA BADQABKA LEH

#### PLAN REVIEW, LICENSING AND SAFE OPERATION

##### Somali

###### Qeexitaanka

Gaariga Cuntadu waa xarunta bixisa cuntada iyo cabitaanka oo ah gaari aan matoor lahayn oo uu gacantiisa ku riixo qofka maamula. Gaariga cuntada waa inay tahay meel adeeg uu ka baxsho hal gaari.

###### Sida loo bilaabo

Goobaha cuntada iyo cabitaannada ee gudaha Minnesota oo ruqsado ka haysta wakaaladaha kaladuwan ee Minnesota. Dookhyada xarumaha iyo shaqada goobta ayaa go'aanshaha 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 qorshaha ganacsigaaga, dib u eegista qorshaha iyo shuruudaha ruqsadaynta, aadna u hesho codsiyada.

###### Xarumaha taageerada

Aaga adeeggu waa goob loo adeegsado nashaadaadka shaqada ee aan laga heli karin gaariga cuntada. Shaqooyinka waxaa kamid ah:

- Nadiifinta gaariga iyo qalabka
- Nadiifinta qashinka dareeraha ama adkaha
- Dib u buuxinta taangiyada biyaha ama qasacyada barafka

##### English

###### Definition

A food cart is a food and beverage service establishment that is a nonmotorized vehicle self-propelled by the operator. A food cart must be a single self-contained unit.

###### How to get started

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 your business plan, plan review and licensing requirements, and obtain applications.

###### Support facilities

A servicing area is a base location used for operational activities that are not available on the food cart. These activities include:

- Vehicle and equipment cleaning
- Emptying liquid or solid wastes
- Refilling water tanks or ice bins
- Loading food

A food cart that does not have an approved 3-compartment sink installed on the cart

- cunto raris

Gaariga Cuntada ee aan lahayn waasko 3 qaybood ee la ogolaaday oo ku rakiban gaariga waa inuu lahaado meel kale oo ruqsad leh, ama heshiis kala dhexeeya xarun cunto oo ruqsada weel dhaqaalka leh. Haddii aan la adeegsan qalabka ama maacuunka hawlaha badan loo adeegsado, shuruudaha weel dhaqaalku ma quseeyaan.

Ka qaadashada cuntada, cabitaanka iyo barafka ilo aqoonsi leh ayaa ah talaabada koobaad ee xaqiijinta badqabka cuntada ee macaamiishaada. Shaqooyinka soo socda ayaa lagu samayn karaa xarun kale oo ruqsad leh.

- Diyaarinta cuntada sida dhaqida ama jar-jarida cuntada, karinta iyo qaboojinta.
- Kaydinta cuntada, maacuunta iyo agabka halka mar la adeegsado. Cuntada laguma diyaarin karo ama lama dhigi karo guriga.
- Isha biyaha ee gaariga cuntada Biyuhu waa inay ka yimaadaan il la ansixiyay. Ilaha la ansixiyay qaarkood ayaa ah nidaamka biyaha ee Dadwaynaha ama biyaha dhalooyinka ku jira ee ganacsiga.

## Shaqo amaan ah

### Caafimaadka iyo nadaafada shaqaalaha

Shaqaalaha jiran ee qaba mataga iyo/ama shubanka kama shaqayn karaan goobta cuntada ugu yaraan 24 saac kadib markay bogsoodaan.

### Farxalka

Farxalka ayaa ah qaabka ugu haboon ee kahortaga faafida bakteeriyada iyo fayraska keeni kara cudur cuntada ka dhasha.

- Xaqiiji in waaskada farxalku diyaar yahay kahor intaadan bilaabin diyaarinta cuntadaada. Ka dhig mid ay si fudud ku

must have a separate licensed facility, or an agreement with a licensed facility for warewashing. If no multiuse utensils or equipment are used, warewashing requirements do not apply.

Obtaining food, beverages and ice from approved sources is the first step in ensuring safe food for your customers. The following activities may be done at a separate licensed facility:

- Food preparation such as washing or cutting produce, cooking and cooling.
- Storage of food, utensils and single service items. Food cannot be prepared or stored in a home.
- Supply water to the cart. Water must be from an approved source. Some approved sources are a public water supply system or commercially bottled drinking water.

## Safe operation

### Employee health and hygiene

Employees who have been ill with vomiting and/or diarrhea cannot work in a food establishment for at least 24 hours after their symptoms end.

### Handwashing

Handwashing is the single most effective means of preventing the spread of bacteria and viruses, which can cause foodborne illness.

- Ensure your handwashing sink is set up before you begin food preparation.

heli karaan dhammaan shaqaalaha oo u adeegso keliya farxalka.

- Waaskada farxalku waxay u baahan yihiin biyo socda, saabuun, iyo shukumaan la tuuri karo iyo qasaca qashinka.

#### Marka la farxalanaayo:

- Kahor intaadan ka shaqayn cuntada, maacuunta, ama qalabka.
- Kahor intaadan gashan gacmo gashi.
- Inta jeer ee loo baahdo inta lagu jiro diyaarinta cuntada iyo marka aad badalayso shaqooyinka.
- Kadib taabashada meel wasaq ah iyo qaybaha jirka iyo markasta oo gacmahaagu sumoobaan.
- Kadib markaad gasho musqusha.

#### Kahortaga ku taabashada gacmo qaawan

Ka hortag ku taabshada gacmo qaawan cuntada u diyaarsan in la cuno adoo xiranaaya gacmo gashiyada la tuuri karo ama adeegsanaaya malgacad, tiishka deeli, qaado malaas ah, istiraasho ama qalab kale oo cuntada lagu guro.

#### Nadiifi oo kala saar

Qalabka sumaysan ayaa ah hal sabab oo badanaa sababta xanuunka cuntada ka dhasha. Dusha meelaha cuntada taabato raac sadexda talaabo ee [Nadiifinta iyo Jeermis-dilidda \(PDF\) \(Cleaning and Sanitizing\)](#).

1. **Ku dhaq** biyo kulul, oo saabuun leh.
2. **Ku biyo** raaci biyo nadiif ah.
3. **Ku sifee** kiimikooyin.
4. Adeegso nadiifiyaasha kiimikada la ogolaaday sida jiiga koloriinta, quaternary ammonium ama iodine. Mar

Make it easily accessible to all employees and use it only for handwashing.

- Handwashing sinks need running water, soap, disposable towels and a trash container.

#### When to wash:

- Before working with food, utensils, or equipment.
- Before putting on gloves.
- As often as needed during food preparation and when changing tasks.
- After touching soiled surfaces and body parts and whenever hands become contaminated.
- After using the bathroom.

#### Preventing bare hand contact

Prevent bare hand contact with ready-to-eat food by wearing disposable gloves or using utensils, deli tissue, spatulas, tongs or other dispensing equipment.

#### Clean and separate

Contaminated equipment is one common cause of foodborne illness. For food-contact surfaces follow three steps for [Cleaning and Sanitizing \(PDF\)](#).

1. **Wash** in hot, soapy water.
2. **Rinse** in clean water.
3. **Sanitize** in chemicals.

Use approved chemical sanitizers such as chlorine bleach, quaternary ammonium or iodine. Always follow label instructions. Use the required sanitizer solution strength and

kasta raac tilmaamaha cabirka. Adeegso xooga loo baahan yahay ee dareeraha jeermis dilaha iyo waqtiga la rabo inuu meesha marsanaado. U adeegso kiishada tijaabada si aad u xaqiijiso baraxa jeermis dilaha.

Ka ilaali in cuntada u diyaarsan in la cuno ku sumoowdo taabashada cuntada xoolaha ee ceeriinka ah ama qalabka wasaqda ah.

- Ku xaree hilibka ceeriinka ah, digaaga iyo kaluunka hoosta cuntada diyaarsan ee bisil.
- U xaree oo u qaad barafka si badqab leh. Barafka loo adeegsado qaboojinta qasacyada cabitaanka waa in biyaha ka dhalaala bulaacada lagu daraa. Dib ha ugu isticmaalin biyaha barafka ka dhalaala diyaarinta cuntada ama cabitaanka.
- Ku xaree maryaha istiraashada ama tirtista ee qoyan ama wasaqaysan nadiifiye la ogol yahay oo leh awooda loo baahan yahay.

## Qaboow iyo kulayl ku haynta

Heerkullada haynta ee aan saxda ahayn iyo waqtiyada ayaa ah hal sabab oo ugu badan xanuunka cuntada ka dhasha.

- Ku ilaali xakamaynta heerkulka badqabka cuntada (TCS) heerka 41°F ama kasii hoose. Cuntada la qaboojiyay waa inay qaboow ahaato.
- Cuntada kulul ha ahaato 135°F ama heer ka sareeya.

contact time. Use a test kit to verify the sanitizer concentration.

Prevent cross-contamination of ready-to-eat food from raw animal food or dirty equipment.

- Store raw meat, poultry and fish below ready-to-eat food.
- Store and handle ice safely. Ice used to cool beverage containers must be drained. Do not re-use this ice in drinks or food preparation.
- Store damp or soiled wiping cloths in an approved sanitizer at the required strength.

## Cold and hot holding

Improper holding temperatures and times are one common cause of foodborne illness.

- Maintain cold time/temperature control for safety food (TCS) at 41°F or below. Frozen food must remain frozen.
- Maintain hot TCS food at 135°F or above.

## Macluumaadka (Resources)

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

[Licensing \(www.health.state.mn.us/communities/environment/food/license/index.html\)](http://www.health.state.mn.us/communities/environment/food/license/index.html)

Cleaning and Sanitizing (PDF)

([www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfs.pdf))

Nadiifinta iyo Jeermis-dilidda (PDF) (Cleaning and Sanitizing)

([www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfsso.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/cleansanfsso.pdf))

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