

DEPARTMENT OF REGULATORY SERVICES ~ ENVIRONMENTAL HEALTH & FOOD SAFETY

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GUIDELINES FOR DISPENSING FOODS AT THE MINNEAPOLIS CONVENTION CENTER

(Show Managers and Event Sponsors are responsible for implementing Food Safety Standards)

1. HANDWASHING

Handwashing facilities must be conveniently located within a radius of **30ft.** A handwashing set up involving at least one or more spigot, pump soap, single-service paper and a catch bucket must be provided. (Please see the attached diagram)

2. GLOVES

Single-service plastic gloves are recommended **after** hands are washed – gloves are not an acceptable substitute for proper handwashing.

3. HOT FOODS

Hold HOT foods at 140°F or more

- Use calibrated food thermometer(s) for checking food temperatures.

4. COLD FOODS

Hold COLD foods at 41°F or less

- Use mechanical refrigeration, ice packs or “blue ice” for keeping foods cold.
- Use calibrated food thermometer(s) for checking food temperatures.

5. SAMPLING FOODS

Community self-serve samples are prohibited (e.g., bowls of chips)

- Use soufflé cups, toothpicks, napkins or tongs for serving samples.

6. UTENSILS

- Provide and use single-service utensils.
- Provide utensil washing as needed (see illustration below).
- Multi-use utensils must be washed, rinsed and sanitized every 4 hours.

7. WIPING TOWELS

- Store wiping towels in a bucket with sanitizer solution.
- Monitor proper concentration of sanitizer (e.g., 50-100 PPM for Chlorine, 200-400 PPM for Quaternary Ammonium, etc.)

