

libinta ama Bixinta Cuntooyinka Deegaanka Ka baxa oo lagu Baxsho Xarumaha Cuntada

Selling or Serving Locally Grown Produce in Food Facilities

Somali

Xarumaha Cuntada sida maqaayadaha, dukaannada cuntada, kaydada cuntada iyo barnaamijyada qadada dugsiga laga baxsho ayaa sharciyan iibsana kara ama aqbali kara cuntada ay ku deeqaan suuqa beeraleeyda ama si toos ah ugasoo iibsana kara beeraleeyda kadibna siina kara macaamiishooda, ardayda, ama macaamiishooda. Xaashida xaqiiqada: ayaa qeexaysa qaar kamid ah erayada soo noqnoqda waxayna jawaabo ka bixinaysaa qaar kamid ah su'aalaha inta badan la isweydiiyo oo ku saabsan sida xarumaha cuntadu u adeegsan karaan cuntada degaanka lagu beero si badqab leh oo sharci ah.

Erayada

Erayada soo socda ayaa badanaa la adeegsadaa marka la qeexaayo xariirka u dhexeeya ganacsiyada beera ama sameeya cuntada iyo kuwa cuntada gaarsiiya dadwaynaha.

Xarumahacuntada

Xarumaha cuntada waxaa ku jira goobaha cuntada, ganacsiyada iyo ururada khayriga ah sida:

- Maqaayadaha ama cunto diyaariyaasha
- Adeegga cuntada ee dugsiga ama xarumaha daryeelka ee maalintii la tago

English

Food facilities such as restaurants, grocery stores, food shelves, and school lunch programs can legally buy or accept donated produce from a farmers' market or directly from a grower and offer it to their clients, students, or customers. This fact sheet defines some common terms and provides answers to some frequently asked questions about how food facilities can use locally grown produce safely and legally.

Terms

The following terms are commonly used when describing the relationships between businesses that grow or raise food and those that provide food to the public.

Food facilities

Food facilities include food establishments, businesses and non-profit organizations such as:

- Restaurants or caterers
- School food services or day cares

- Isbitaallada, xarumaha daryeelka caafimaadka ama hay'adaha
- Xarumaha bulshada, kaniisadaha ama kaydada/bakhaarada cuntada
- Dukaanada cuntada, dukaannada adeegsiga fudud ama iskaashatada
- Suuqyada cuntada ama miisaska cuntada ee ku meel gaarka ah
- Bakhaarada waawayn, foornooyinka ama cunto sameeyaasha jumlada iibiya iyo warshadaha cuntada

Beeraleey

Beeraleeyda waxaa ku jiri kara:

- Beeraleeyda iyo beerayaasha
- Beeraha dugsigi ama bulshada
- Beeraha xarumaha cuntada ku dhex yaal

libin

“libin” iyo “lib” waxaa looga jeedaa haynta, bixinta, ama bandhigida si loo iibsho, loo adeegsado, loo raro, loo wareejiyo, looga wada hadlo, loo xayiiisiiyo, ama la iskugu badasho cunto; haynta cunto si loo iibsho, loo adeegsado, loogu gorgortamo, loo xayiiisiiyo, ama la iskugu badasho cunto; kaydinta, soo saarida, beerida, war shadaynta, baakadaynta, iyo u haynta cunto si loo iibsho; qaybinta ama bixinta cunto; ama qaybinta ama waafajinta cunto fulinta shaqo cunto ama qaadista cunto deeq ah si loo raro cuntada haddii qof toos u wado ama qaabab kale loo qaado. – Xeerarka Minnesota, cutubka 34A.01, qaybta. 12

Goob la ogolyahay

Ganacsiyada jumlada iyo tafaariiqda ayaa leh shuruudo kaladuwan oo ku aadan meesha la

- Hospitals, health care facilities, or institutions
- Community centers, churches, or food shelves/banks
- Grocery stores, convenience stores, or cooperatives
- Food markets or temporary food stands
- Warehouses, bakeries, or wholesale food processors and manufacturers

Growers

Growers may include:

- Farmers and gardeners
- School or community gardens
- Gardens at food facilities

Sell

“Sell” and “sale” mean keeping, offering, or exposing for sale, use, transporting, transferring, negotiating, soliciting, or exchanging food; having in possession with intent to sell, use, transport, negotiate, solicit, or exchange food; storing, manufacturing, producing, processing, packing, and holding of food for sale; dispensing or giving food; or supplying or applying food in the conduct of any food operation or carrying food in aid of traffic in food whether done or permitted in person or through others. – Minnesota Statutes, chapter 34A.01, subd. 12

Approved spaces

ansixiyay. Halkaan waxaad ka helaysaa tusaalayaasha qaarkood ee shuruudaha:

- Jiko ama xarun cunto samayn oo la ogolaaday waa inay haysataa shahaadada xarunta oo sheegaysa ogolaansho kasoo baxay kormeerayaasha maxaliga ah ee dhismaha, tuubo gelinta, dabka, korontada, iyo aagaynta.
- Qalabka tafaariiqdu waa inuu buuxshaa heerarka shahaadada (ANSI) ee nadaafada taas oo ah barnaamij shahaadadiisa la aqoonsanyahay.
- Xaruntu waa inay leedahay boos ku filan kaydinta maadooyinka cuntada, qalabka, agabka baakadaynta, iyo badeecooyinka diyaarsan.
- Xaruntu waa inay leedahay isha biyaha oo la ogolaaday iyo nidaamka bulaacada qaada iyo daawaynta wasaqda oo la ogolaaday.
- Qorshaha lasoo diray ayaa loo baahan yahay in la keeno ugu yaraan 30 maalmood kahor bilaabida dhismaha, dib u naqshadaynta wayn, ama dhalan rogida xarunta cuntada tafaariiqda ah.
- Haddii aad iibiso jumlo ama lagaa dhaafay shardiga ruqsada, goobta la ogol yahay waa inay buuxisaa shuruudaha Farsamooyinka Wanaagsan ee Wax soosaarka (GMPs).

Su`aalaha inta badan la isweydiyo

Beeraleeydu ma noqon karaa il la ogol yahay?

Haa, xarumaha cuntada ayaa ka iibsan kara ama aqbali kara cuntada sida tooska ah uga timid qofka beeraleeyda ah haddii cuntada

Wholesale and retail businesses have different requirements for approved spaces. Here are some examples of requirements:

- An approved kitchen or processing facility must have a certificate of occupancy with documented approval from local building, plumbing, fire, electrical, and zoning inspectors.
- Some retail equipment must be certified or classifies for sanitation by an American National Standards Institute (ANSI) accredited certification program.
- The facility must have adequate storage space for ingredients, equipment, packaging materials, and finished goods.
- The facility must have an approved safe water supply and an approved wastewater disposal and treatment system.
- Plan submittal is required at least 30 days before beginning construction, extensive remodeling, or conversion of a retail food facility.
- If you are wholesaling or exempt from licensing, an approved space must meet the requirements in the Good Manufacturing Practices (GMPs).

Frequently asked questions

Can a grower be an approved source?

Yes, food facilities can buy or accept produce directly from a produce grower if the food is grown on a farm or garden occupied or

lagu beeray beer ama fagaag uu dagan yahay ama uu beertay qofka beeraleeyda ah. Beeraleeydu waa inay xaqiijiyaan in dhammaan cuntada ay iibshaan ama ku deeqaan ay waafaqsan tahay sharciyada quseeya. Arrimahaan waxaa ku jiri kara:

- Maararyntamaamulida iyo samaynta cuntada si loo xaqiijiyo in cuntadu tahay mid badqabta, wada fiyoow, oon waxba lagu darin.
- Adeegsiga biyo nadiif ah oo ku filan kuwaas o oleh tayada fayadhowrka sidii loogu tala galay. Dhammaan biyaha la isticmaalo goosashada beerta kadib waa in uu ka maranyahay bakteeriyada laga helo cuntada iyo bay'adda ee E coli. Tani waxay kasoo muuqan kartaa warbixinta shaybaarka iyada oo aan la ogaan ama maqan < 1.
- Iyadoo la raacaayo GMPs waafaqsan, Farsamooyinka Wanaagsan ee Beeraha (GAPs), Sharciga Casriyaynta Badqabka Cuntada (FSMA) Xeerka Badqabka Cuntada.

Wixii xog dheeraad ah oo ku saabsan xeerarkan, fadlan la xariir Minnesota Department of Agriculture ood ka helayso 651-201-6027.

Ma laga doonayaa beeraleeyda inuu haysto ruqsada dadka cuntada ka shaqeeya si uu u iibsho ama ugu deeqo cuntadiisa?

Waxay ku xiran tahay xaalada.

Dadka iibsha ama ku deeqa cuntada kasoo go'da beer ama fagaag ay kiraysteen ama leeyihiin lagama doonaayo ruqsad. Tan waxaa ku jira cuntada guud ama midda la warshadeeyay ee aan ahayn tan beerta.

cultivated by the grower. Growers must ensure that all food they sell or donate complies with applicable regulations. These may include:

- Handling and processing practices to ensure the food is safe, wholesome, and unadulterated.
- Using water that is safe and of adequate sanitary quality for its intended use. All water used after harvest of produce must have zero *E. coli*. This might appear on a lab report as no detect OR absent OR < 1.
- Following applicable GMPs, Good Agricultural Practices (GAPs), and/or the Food Safety Modernization Act (FSMA) Produce Safety Rule.

For more information on these regulations, please contact the Minnesota Department of Agriculture at 651-201-6027

Is a grower required to have a food handler license to sell or donate their produce?

It depends on the situation.

People who sell or donate produce from a farm or garden they rent or own are exempt from licensing. This includes whole or processed produce with no added off-farm ingredients.

Xaaladahaan ayaa u baahan ruqsada qofka cuntada ka shaqeeya:

- Dadka ku dara maadooyinka cuntada beerta aan ahayn (ayna ku jirto cusbada) inta lagu jiro soo saarista cunto ayaa u baahan ruqsad.
- Dadka doonaaya inay iibiyaan ama ku deeqaan cunto aysan ayagu beerin ayaa u baahan ruqsad.

Qof kasta oo soo saara, warshadeeya, ka shaqeeya, ama bixiya cunto, haddii uu u baahan yahay ruqsad iyo haddii kaleba, waa qasab inuu ku dhaqmo xeerarka kale ee badqabka cuntada iyo shuruudaha. Xog dheeraad ah oo ku saabsan ruqsada cuntada, badqabka cuntada, iyo shuruudaha gaarka ah ee badeeco ama warshadaynta ayaa laga heli karaa Minnesota Department of Agriculture.

Goorma ayaan u baahan nahay inaan adeegsado goobta la ansixiyay si aan cunto ugu sameeyo?

Goob la ogolaaday lagama doonaayo cunto samaynta lagu sameeyo goobta ama aaga baakadaynta, sida:

- Nidaaminta, ama dul saarida kaaroodka ama sabuulka oo qayb ka ah gurashada beerta gurida.
- Dhaqitaanka bilaabida shaqada qaboojinta ama in meesha la saaro ciida iyo wasaqda.

Goob la ansixiyay ayaa laga doonayaa warshadaynta dheeraadka ah, sida:

- Jarjarida, qasida ama duubista.
- Karinta, qasacaydaynta ama dhalo ku shubida.

These situations require a food handler license:

- People who add off-farm ingredients (including salt) during processing of produce need a license.
- People who wish to sell or donate produce they have not grown themselves need a license.

Anyone who produces, processes, handles, or vends food, whether or not they need a license, must comply with other food safety rules and requirements. Additional information on licensing, food safety, and specific product or processing requirements is available from the Minnesota Department of Agriculture

When do I need to use an approved space for processing?

An approved space is not required for processing done in the field or packing shed, such as:

- Sorting or trimming, such as topping carrots or husking corn as part of the harvesting process.
- Washing to start the cooling process or to remove soil and debris.

An approved space is required for further processing, such as:

- Slicing, mixing, or coating.
- Heating, canning, or bottling.
- Freezing or drying.

An approved space AND food handler license are required for:

- Barafaynta ama qalajinta.

Goob la ogolaaday IYO ruqsada cunto ka shaqeeyaha ayaa loogu baahan yahay:

- Ku darista maadooyinka beerta aan ahayn (ayna ku jirto cusbo) kahor isticmaalka ama iibinta.

Waa maxay shaqada qofka masuuliyada leh (PIC) ama kormeeraha?

Qof kasta oo ka shaqeeya cunto wuxuu qayb ku leeyahay masuuliyada isticmaalka farsamooyinka maamulida cuntada oo badqab leh kuwaas oo yareeya suuragalnimada xanuun cuntada ka dhasha.

Xarunta cuntada ee tafaariiqda iibsha, PIC waa qasab inuu:

- Leeyahay aqoon gaar ah uuna buuxshaa waajibaad gaar ah si loo yareeyo suuragalnimada xanuun cuntada ka dhasha.
- Waa inuu kormeeraa mutadawiciinta bulshada ee ka caawin kara samaynta cuntada goob la ogolaaday (tusaale, waalidiinta ka shaqeeya jikada dugsiga si ay uga caawiyaan dhaqista iyo jarista kaaroodka lagu beeray beerta dugsiga).

Warshadaha cuntada sameeya, kormeerayaal hawlkar ah waa inay:

- Xaqiijiyaan ku dhaqanka farsamooyinka maamulida cuntada oo badqab leh.

Waa maxay tilmaamaha kale ee iibsiga iyo qaadashada ee quseeya cuntooyinka deegaanka ka baxa?

- Waydii maamulka sharciyaynta ee gobalka ama kuwa maxaliga ah ee ruqsadeeyo oo kormeera xaruntaada kahor intaadan

- Adding off-farm ingredients (including salt) prior to use or sale.

What is the role of the person in charge (PIC) or supervisor?

Everyone working with food shares the responsibility to use safe food handling practices that reduce the potential for foodborne illness.

In retail food establishments, the PIC must:

- Demonstrate specific knowledge and fulfill certain duties to reduce the potential for foodborne illness.
- Supervise community volunteers who may help process produce in an approved space (for example, parents working in the school kitchen to help wash and cut carrots grown in the school garden).

In food processing plants, competent supervisors must:

- Ensure compliance with safe food handling practices.

What are other purchasing and receiving guidelines for local produce?

- Check with the state or local regulatory authority that licenses and inspects your facility before changing your menu or

badalin noocyada cuntada ama balaarin ganacsigaaga si aad ugu soo darto cuntooyin ama qaabab qaabab cusub. Waxay kaa caawin karaan aqoonsiga tababarka dheeraadka ah, shahaadada, ruqsada iyo shuruudaha ogolaanshaha.

- Akhri qorshaha badbaadada Cuntada ee beeraleeyda, oo lagu baxshay qaab qoraal ah ama hadal ah, si aad uga hesho talaabooyinka abuurista, gurashada, maamulida, kaydinta, iyo rarista cuntada.
- Kormeer ku samee gaariga cuntada qaadaaya si aad u hubiso inuu nadiif yahay. Raadi jiritaanka kiimikooyin, ur iyo wasaq muuqata.
- Ka fiiri cuntada astaamaha cayayaanka, xanuun, nabaro, waxyeelo, mataatixid iyo inaysan bislaan.
- Codso dukumiintiga tixraacaaya Wakaalada Cadayn bixinta ee USDA haddii cuntada loo xayiiisiiyo inay tahay “mid nadiif ah.”
- Si fiican u dhaq cuntada si aad uga saarto ciida iyo sunta dusha saaran kahor intaan la isticmaalin.
- Codso risiidka iibka oo meel fiican dhigo. Diiwaan haynta wanaagsan ayaa si gaar ah muhiim u ah haddii xanuun ama dhaawac uu muhiim ka dhigo baahida tixraaca cuntada oo lagu xiraayo soo saaraha.

Waa maxay noocyada dukumiintiyada xarumaha cuntada laga rabo inay ka helaan beeraleeyda?

Xarumaha cuntadu waa inay helaan risiid sheegaaya xogta soo socota:

- Taariikhda cuntada la keenay

expanding your business to include new foods or methods. They can help you identify additional training, certification, licensing, or permit requirements.

- Review the farmer’s on-farm food safety plan, provided either in a written or verbal form, for production, harvest, handling, storage, and transportation steps.
- Inspect the transportation vehicle to see if it is clean. Look for evidence of chemicals, odors and obvious debris.
- Inspect the produce for signs of insects, disease, bruising, damage, over-ripeness, and immaturity.
- Ask for documentation that references the USDA Certifying Agent if the produce is advertised as “Organic.”
- Properly wash produce to remove soil and surface contamination before use.
- Ask for a receipt of purchase and keep good records. Good record-keeping is particularly important if illness or injury prompts the need to trace a product back to the supplier.

What kind of documentation should food facilities get from the grower?

Food facilities should obtain a receipt that includes the following information:

- Date of delivery
- Received by name

IIBINTA AMA BIXINTA CUNTOOYINKA DEEGAANKA KA BAXA OO LAGU BAXSHO
XARUMAHA CUNTADA | SELLING OR SERVING LOCALLY GROWN PRODUCE IN
FOOD FACILITIES

- | | |
|---|---|
| <ul style="list-style-type: none">▪ Magaca qofka helay▪ Lagu deeqay ama la iibsaday▪ Qeexitaanka iyo cadadka cuntada▪ Taariikhda la guray▪ Meesha lagasoo guray▪ Magaca beeraleeyda▪ Ciwaanka▪ Taleefoonka▪ Ciwaanka iimeelka | <ul style="list-style-type: none">▪ Donated or purchased▪ Description and amount of produce▪ Date harvested▪ Harvest location▪ Name of grower▪ Address▪ Phone▪ Email address |
|---|---|

Macluumaadka (Resources)

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

[Food Safety Modernization Act, Preventive Control for Human Food](http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm)
www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm

Minnesota Department of Health
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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.