

Tusmada Dhismaha Dib U Eegista Qorshana Tafaariiqda

Retail Plan Review Construction Guide

XARUMAHA CUNTADA TAFARIIQDA AH

Retail Food Facilities

Si waafaqsan Sharciga Ameerikaanka Naafada ah, xogtaan waxaa lagu heli karaa qaabab kaladuwan oo lagu wada xariiro marka la codsado ayadoo la wacaayo 651-201-6000. Istimaalayaasha TTY waxay wici karaan Adeegga Dhagoolayaasha Minnesota oo ay ka helayaan 711. MDA waa loo shaqeeye bixisa fursad loo siman yahay.

In accordance with the Americans with Disabilities Act, this information is available in alternative forms of communication upon request by calling 651-201-6000. TTY users can call the Minnesota Relay Service at 711. The MDA is an equal opportunity employer and provider.

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Somali

Ujeedada

Tusmada Dib U Eegista Qorshana Dhismaha waxaa loogu talgalay in loo aegsado farsamo uu isticmaalo mulkiilaha ganacsi doonaaya inuu dhiso xarun cusub oo cuntada tafaariiqda ah lagu iibsho, doonaaya inuu u badalo xarun jirtay xarun iibisa cuntada tafaariiqda ah, ama doonaaya inuu dib u naqshadeeyo xarun horay u jirtay oo ruqsad leh. Asagoo raacaaya codsiga qayba mar, codsade ayaa awooda inuu isku daro dhammaan dukumiintiga laga rabo inuu ku daro codsiga dib u eegista qorshaha uuna dhiso xarun buuxin doonta heerarka ugu yar ee Xeerka Cuntada ee Minnesota.

Wixii xog dheeraad ah oo ku aadan hanaanka dib u eegista qorshaha, fadlan booqo webseedka MDA oo ah: [Plan Review - Retail Food Establishments](https://www.mda.state.mn.us/planreview) (<https://www.mda.state.mn.us/planreview>)

Marka Ay Qasab Tahay Dib U Eegista Qorshe

Xeerka Minnesota 4626.1720 ayaa sheegaaya markay qasab tahay dib u eegista qorshe ee xarunta tafaariiqda cuntada. Sida uu qabo xeerku, dib u eegista qorshaha ayaa la doonayaa kahor intaysan bilaaban:

- Dhismaha goobta cuntada.
- U badalida xarun horay u jirtay u adeegsiga goob cunto ahaan.
- Dib u naqshadaynta adag ee goobta cuntada ama badalida nooca xarunta cuntada ama shaqada cuntada.

Fahanka waxa uu yahay dib u naqshadaynta adag ama badalka shaqada cuntada ayaa

English

Purpose

The Plan Review Construction guide is designed to be used as a tool for a business owner who wishes to build a new retail food facility, convert an existing space into a retail food facility, or remodel an existing licensed facility. Following the guide section by section, an applicant can compile all of the appropriate documents for the plan review application and construct a facility that will meet the minimum standards of the Minnesota Food Code.

For additional information regarding the plan review process, please visit the MDA website at: [Plan Review - Retail Food Establishments](https://www.mda.state.mn.us/planreview) (<https://www.mda.state.mn.us/planreview>).

When A Plan Review is Required

Minnesota Rule 4626.1720 outlines when a plan review is required for a retail food facility. Per the rule, a plan review is required before beginning:

- Construction of a food establishment.
- Conversion of an existing structure for use as a food establishment.
- Extensive remodeling of a food establishment or a change of type of food establishment or food operation.

Understanding what is an extensive remodel or change in food operation is important. Here are some examples of when plan review is, and is not, required.

muhiim ah. Halkaan ayaad ka helaysaa qaar kamid ah tusaalayaasha marka dib u eegista qorshaha la doonaayo, ama aan la doonayn.

Marka ay qasab tahay dib u eegista qorshe:

- Badalida qaab dhismeedka aaga diyaarinta cuntada ama adeegga. Tan waxaa ku jira rarista qalabka ama koobadiinada.
- Badalida dookhyada oo ka dhashay qalabka cusub ee cunto karinta oo la rakibay.
- Badalida tuubooyinka biyaha oo keentay rarista ama kordhinta waaskooyinka.
- Badalida qalabka qurxinta qolka laguna badalo wax aysan horay u ogolaan maamulka sharciyada.

Marka ay dib u eegista qorshe qasab ahayn:

- Iskubadalida qalabka isku midka ah. Tusaalaha shaqadaan ayaa noqonaysa ku badalida qalabka qaybta talaagadaha ood ku badasho talaagado cusub oo isku nooc ah.
- Rarista ama badalida qalabka aan cuntada qusayn. Tusaalaha shaqadaan ayaa noqon kara badalida astaamaha ama samaynta shaqo dheeraad ah.
- Badal qurxinta qolka ee kii hore lamidka ah. Tusaalaha shaqadaan waa in meesha laga saaro FRP gii hore laguna badalo FRP cusub.

Isbadalka Mulkiyada

Halkii laga dhisi lahaa xarun cusub oo cunto mulkiilayaasha qaar ayaa iskudaya inay iibsadaan xarun cunto oo horay u jirtay si ay ugu bilaabaan ganacsigooda cuntada. Haddii shirkada cusub ay la wareegayso mulkiyada xarun horay u jirtay oo hadda shaqaysa

When plan review is required:

- Changing the layout of the food preparation or service area. This includes moving equipment or cabinetry.
- Changing the menu that results in new cooking equipment to be installed.
- Changing the plumbing fixtures that results in moving or adding sinks.
- Replacing room finish materials with something that has not been pre-approved by the regulatory authority.

When plan review is not required:

- Replacing like-for-like equipment. An example of this would be replacing an old refrigeration unit with a new refrigeration unit in the same footprint.
- Moving or replacing non-food related equipment. An example of this would be changing signs or doing exterior work.
- Replacing like-for-like room finishes. An example of this is removing old FRP and replacing it with new FRP.

Change of Ownership

Instead of constructing a new food facility some operators consider purchasing an existing facility to start their new food business. If the new firm is taking over ownership of an existing facility that is currently operating and there is no change in

aysana jirin isbadal lagu sameeyay dookhyada cuntada, qalabka, ama qaab dhismeedka xarunta markaas looma baahna dib u eegista qorshaha.

Taas badalkeed, waxaa jira tiro xaalado kaladuwan ah oo mulkiilaha cusub uu ku iibsado shirkad horay u jirtay oo u baahan doonta dib u eegista qorshaha ee rasmiga ah. Xaaladaha qaarkood ee u baahan kara dib u eegista qorshaha waxaa kamid ah:

- Iibsiga xarun hadda shaqaynaysa laakiin la badalayo dookhyada cuntada, qalabka, ama qaab dhismeedka xarunta.
- Iibsiga xarun horay ruqsad uga haysatay MDA ama wakaalad kale laakiin xirnayd intii muddo ah.

Macluumaadka Xariirka

Kooxda Dib U eegista Qorshaha Tafaariqda MDA waxaa lagala xariiri karaa si toos ah lambarka 651-201-6194 ama ciwaanka MDA.Plan.Review@state.mn.us.

Kala xariirida kooxda dib u eegista qorshaha aad kala xariirto iimeelka ama taleefanka ayaa labadaba la ogol yahay waqtiga jawaabta lagu siinaayo ayaana iskumid ah. Dhaafida fariin faahfaahsan ood ku reebto lambarka dib u eegista qorshaha ayaa naga caawinaysa inaan kugu xirno qof sida ugu haboon uga jawaabi kara su'aalahaaga. Haddii aad qabto wax su'aalo ah oo ka baxsan qorshaha dib u eegista qorshaha oo quseeya shatiyeynta, fadlan la xariir dhexdhexaadiyaheena shatiyeynta ood ka wacayso 651-201-6062.

Xog dheeraad ah ayaa laga heli karaa webseedka [MDA Plan Review Website \(https://www.mda.state.mn.us/planreview\)](https://www.mda.state.mn.us/planreview)

the menu, equipment, or facility layout then no plan review is required.

Alternatively, there are a number of different circumstances in which a new operator purchases an existing firm that will require a formal plan review. Some situations that may require plan review include:

- Purchasing a facility that is currently operating but changing the menu, equipment, or facility layout.
- Purchasing a facility that was previously licensed by MDA or another agency but has been closed for a period of time.

Contact Information

The MDA Retail Plan Review Team can be reached directly at 651-201-6194 or at MDA.Plan.Review@state.mn.us.

Contacting the plan review team via email or phone are both acceptable and the response time is the same. Leaving a detailed message on the plan review phone will help us direct you to the individual who can best answer your questions. If you have any questions outside of the plan review that relate to licensing, please contact our licensing liaison at 651-201-6062.

Additional information can be found on the [MDA Plan Review Website \(https://www.mda.state.mn.us/planreview\)](https://www.mda.state.mn.us/planreview)

Hanaanka Shatiyeynta

Shirkad kasta ama qof si joogto ah uga shaqeeya iibinta cuntada waa inuu haystaa ruqsad kahor intuu shaqada bilaabin. Shaqaalaha Cuntada waxaa ruqsad lagu siiyaa Xeerka Minnesota 28A. Dib u eegista qorshaha waa in loo sameeyaa shirkado badan kahor intaan shaqada la bilaabin. Qofka Gacanta ku haya Cuntada Taraafiiqda ah, hanaanka caadiga ah ee shatiyeynta ayaa noqon doona sida soo socota:

- Mulkiilaha ganacsiga ee soosocda ayaa abuurdoona qorshaha ganacsiga si uu u iibsho cunto sharciyad ka haysata Waaxda Beeraha ee Minnesota (MDA).
- Mulkiilaha cusub ee ganacsiga ayaa la xariiraaya kormeeraha aagiisa ama dhex-dhexaadiyaha shatiyeynta ee MDA si uu wax uga waydiiyo hanaanka helitaanka ruqsada.
- Haddii shaqooyinka xaruntu u baahan yihiin dib u eegista qorshaha, kormeeraha ama dhex-dhexaadiyaha ruqsada ayaa ku xiraaya codsadhaha kooxda dib u eegista qorshaha si uu talo dheeraad ah u helo.
- Codsadhaha ayaa akhriinaya tasmada dib u eegista qorshaha, isku daraaya dhammaan xogta muhiimka ah, kadibna u diraaaya codsiga buuxa kooxda dib u eegista qorshaha ee MDA.
- Madaxa dib u eegista qorshaha iyo codsadhaha ayaa akhriinaya baakada xogta si loo hubiyo in xarunta lagu dhisi doono qaab waafaqsan dhammaan xeerarka iyo sharciyada gobalka.
- Marka dib u eegista la dhameeyo, dhismaha xarunta ayaa bilaaban kara.

Licensing Process

Any firm or individual who is regularly engaged in the sale of food must obtain a license prior to operation. Retail Food Handlers are licensed under Minnesota Statute 28A. A plan review must be completed for many firms before operation. For a Retail Food Handler, the typical licensing process is as follows:

- A potential business owner creates a business plan to sell food that is regulated by the Minnesota Department of Agriculture (MDA).
- The new business owner contacts their area inspector or the MDA licensing liaison to inquire about the process of obtaining a license.
- If the firm's activities require a plan review, the inspector or licensing liaison directs the applicant to the plan review team for further consultation.
- The applicant reviews the plan review guide, compiles all of the appropriate information, and submits a complete application to the MDA's plan review team.
- The plan review officer and the applicant work through the packet of information to ensure that the facility will be constructed in compliance with all state rules and statutes.
- Once the review is complete, construction of the facility may begin. The firm must construct their facility based on the parameters outlined in the plan review approval letter.
- Before an inspection can be scheduled, the inspector will review the facility's

Ganacsigu waa inuu ku dhisaa xaruntiisa qaab ku salaysan cabirada lagu sheegay waraaqda aqbalaada dib u eegista qorshaha.

- Kahor intaan la mudayn kormeerka qorshaha, kormeeraha ayaa akhrin doona dukumiintiyada xarunta si loo hubiyo in loo dhisay qaab waafaqsan cabirada waraaqda aqbalaada iyo in dhammaan aqbalaadaha quseeya la baxshay (dhismaha, tuubo gelinta, korontada, iwm.).
- Marka dhamaystirka mashruucu soo dhawaado, shirkadu waa inay la xariirto kormeeraha deegaankooda si loo mudeeyo kormeerka kahor bilaabida shaqada.
- Marka kormeerka la dhameeyo, codsiga ruqsada ayaa la siin doonaa shirkada si ay u raaciyaan qarashkooda ruqsada uguna diraan MDA.
- Kormeeraha ayaa ansixin doona in ganacsigu iibin karo cuntada shaqada ganacsiguna ay markaas bilaaban karto.
- Ganacsiga ayaa heli doona koobiga waraaqda ah ee ruqsadooda muddo 3-6 asbuuc ah gudahood.
- Waa muhiim in shirkadu haysato koobiga dukumiintiyada kaladuwan ee aqbalaada.

Qaybaha Qorshaha

Xogta lasoo gudbiyay ee qaybta ka ah hanaanka dib U eegista qorshaha ayaa muhiim u ah guusha mashruuca. Gudbinta xog buuxda ayaa gacan ka gaysanaysa boobsiinta hanaanka. Qaybaha qorshaha waa inay ku jiraan:

- Sifayn faahfaahsan oo ah mashruuca.

documentation to ensure that it was constructed according to the parameters of the approval letter and that all other associated approvals have been granted (building, plumbing, electrical, etc.).

- As completion of the project gets closer, the firm must reach out to their area inspector to schedule a pre-operational inspection.
- After the inspection has been completed, a license application is provided to the firm to submit with their license fee to the MDA.
- The inspector will approve the firm to sell food and the business may begin operating at that time.
- The firm will receive the paper copy of their license within 3-6 weeks.
- It is recommended that a firm maintain a copy of the various approval documents.

Contents of a Plan

Information that is submitted as part of the plan review process is crucial to the success of the project. Submitting complete information will help speed up the process. The contents of the plan must include:

- A detailed description of the project.
- A detailed menu or list of food to be sold.

- Dookhyada faahfaahsan ama liiska cuntada la iibinaayo.
- Qaab dhismeedka la doonaayo in loo dhiso goobaha qalabka cuntada, ayna ku jiraan qolalka nasiinada shaqaalaha, biyo kulayliyaha, iyo waaskada biyaha meesha lagu tirtiro.
- Nooca qalabka qurxinta ee sagxada, darbiyada, iyo safiitada xarunta.
- Liiska qalabka.
- Xaashiyaha qeexitaanada qalabka.
- Qaanadaha kore iyo koobadiinada jikada.
- Lambarka gaarka ah ee ceelka iyo shahaadada waafaqsanaanta nidaamka shooga, hadduu jiro.
- Xog kasta oo kale oo loo baahdo.

Inaad faahfaahiso shaqadaada muhiim ayay u tahay sarkaalka dib u eegista qorshaha. Hadba intay badan tahay xogta la baxsho biloowga hanaanka ayaa xaqiijin doonta in hanaanku si fudud ku dhamaado.

Dookhyada

Dookhyada cuntada (liiska cuntooyinka la iibinaayo) waa qayb muhiim u ah hanaanka dib u eegista qorshaha. Qorshuhu wuxuu naga caawinayaa inaan go'aamino in qalabka iyo xarumaha dhismuhu buuxshaan baahiyaha ganacsiga. Dookhyada cuntada oo faahfaahsan waa inay ku jiraan agabka codsiyada dib u eegista qorshaha. Dukumiintigaan wa in lagu qoraa dhammaan cabitaannada khamrada iyo kuwa caadiga ahba, iyo sidoo kale dhammaan agabka cuntada la diyaarshay lana baakadeeyay. Dookhyada cuntada waxaa ku jiri kara liiska guud ee noocyada cuntada la iibinaayo waana inay ku jiraan xogta kooban ee

- The proposed layout drawn to scale with the food equipment locations, including employee rest rooms, water heater, and mop sink.
- The type of finish materials of the floors, walls, and ceiling for the facility.
- An equipment list.
- Equipment specification sheets.
- Countertop and cabinetry shop drawings.
- Unique well number and certificate of compliance for the septic system, if applicable.
- Any other information required.

Being detailed about your operation is helpful to the plan review officer. The more information that is provided at the beginning of the process will better ensure the process goes smoothly.

Menu

The menu (list of food items to be sold) is an important part of the plan review process. The menu helps to determine whether the equipment and physical facilities will meet the needs of the business. A detailed menu must be included with the submitted plan review application materials. This document should include all alcoholic and non-alcoholic beverages, as well as all prepared and packaged food items. Menus may simply consist of a general list of food items that will be sold and should include a brief summary of necessary preparation steps for each item, if applicable. All licensed food facilities have a menu.

talaabooyinka diyaarinta muhiimka u ah cunto kasta, haddii ay jiraan. Xarumaha ruqsada leh ee cuntadu waxay leeyihiin dookhyo.

Qorshaha Sagxada

Qorshaha sagxada oo faahfaahsan (naqshada) waa in loogu soo gudbiyaa dib u eegis. Qorshaha sagxada ayaa noqon kara qaabka jaantuska naqshada dhismaha ama sawir gacanta lagu qoray. Midkuu yahayba, qorshaha sagxada waa in lagu dhisaa qaab cabiran. Waa qasab in lagu sheego dhammaan qolalka ku dhex yaala goobta. Waxaa intaas dheer, goobta dhammaan qalabka, waaskooyinka farxalka, waaskooyi ka weelal dhaqaalka, waaskooyinka diyaarinta cuntada, waaskooyinka biyaha dhulka lagu tirtiro, aaga kaydka, qolalka nasiinada, iyo meelaha bulaacadu ka baxdo sagxada waa in lagu daraa.

Qaab dhismeedka xaruntu waa qayb muhiim u ah hanaanka Dib Uu eegista qorshaha. Xaqiijinta in qaab dhismeedka ay ku jiraan wax kasta oo loo adeegsado gudaha xarunta, ayna ku jiraan dhammaan qaanadaha, ayaa ka caawin doona sarkaalka dib u eegista qorshaha inuu aqbalo qorshahaaga waqtiga ku haboon.

Qurxinnada Qolka

Foomka mudaynta qurxinta qolka ayaa qayb ka ah codsiga dib u eegista qorshaha waana qasab in loo gudbiyaa dib u eegis. Buuxi foomkaan adoo qoraaya liiska agabka lasoo jeediyay ee dhammaan sagxada, sharaxaada cirifyada sagxada, darbiga, iyo dusha safiitada gudaha xarunta. Xaqiiji in dhammaan aag kasta oo cuntada lagu kaydiyo, lagu diyaarsho, ama lagu dhaqo lagu daro foomka ayadoo la raacinaayo aagaga

Floor Plan

A detailed floor plan (layout) must be submitted for review. The floor plan can be in the form of an architectural blue print or a hand-drawn sketch. Either way, the floor plan must be drawn to scale. It must identify all of the rooms within the establishment.

Additionally, the location of all equipment, hand washing sinks, warewashing sinks, food preparation sinks, mop sinks, storage areas, restrooms, and floor drains should be included.

The facility layout is an important part to the plan review process. Ensuring that the layout includes everything used within the facility, including all cabinetry, will help the plan review officer approve your plan in a timely manner.

Room Finishes

A Room Finish Schedule form is part of the plan review application and must be submitted for review. Complete this form by listing the proposed materials for all floor, cove base, wall, and ceiling surfaces in the facility. Ensure that each area where food is stored, prepared, or washed is included on the form in addition to areas for customer self-service, toilet rooms, janitorial rooms, and equipment warewashing areas. The

adeegga macaamiisha, qolalka musqusha, qolalka nadaafada, iyo aagaga qalabka weelasha dhaqa. Qurxinta qol kasta ayaa dib u eegis lagu samayn doonaa ayadoo laga eegaayo qaab dhismeedka xarunta ayadoo laga baaraan dagaayo dookhyada, qalabka, iyo ujeedada loo diyaarshay qayb kasta. Si guud, qurxinta qolku waa inay tahay mid mulaax ah, aan biyuhu ka dusayn, muddo jiraysa, si fududna loo nadiifin karo. Shardi dhaafyo ku aadan tilmaamaha qurxinta qolka ee hoos ku qoran ayaa dib u eegis lagu samayn doonaa midba markiisa.

Sagxadaha

Sagxadaha qolalka waa in lagu dhisa qalab mulaax ah, adag, aan biyuhu ka dusayn, iska difaacaaya dufanka, si fududna loo nadiifin karo kaasoo ay ogolaadeen maamulka sharciyaynta. Tusaalayaasha qurxinta sagxada oo la ogol yahay ee sagxadaha ayaa ah mutuleelka quarry, mutuleelka ceramic, muleelka porcelain, terrazzo, iyo nidaamka sibir saarka sagxada.

Sagxado Mutuleel ah

Mutuleelka ayaa badanaa loo sameeyaa sagxada goobaha cuntada tafaariiqda ku iibsha. Dookhyada mutuleelka sagxada ee la ogolaaday waxaa ku jira mutuleelka quarry, mutuleelka ceramic, iyo mutuleelka porcelain. Lafta mutuleelka waa in laga sameeyaa agab adag oo si fudud loo nadiifin karo loona ilaalin karo. Sifooyinka ay sida gaarka ah u samaysay soo-saaraha mutuleelku inta lagu jiro hanaanka rakibaada.

Nidaamyada Sagxada ee La sibriyay

Nidaamyada Sagxada ee La sibriyay waa maado sagxada lagu simo oo ka kooban alaabo kaladuwan taasoo si qaas ah loogu

finishes for each room will be reviewed from a risk-based stand point by the consideration of the menu, equipment, and intended purpose of each space. In general, room finishes must be smooth, nonabsorbent, durable, and easily cleanable. Exceptions to the room finish guidelines listed below will be reviewed on a case by case basis.

Floors

Floors shall be constructed of smooth, durable, nonabsorbent, grease-resistant, and easily cleanable materials that have been approved by the regulatory authority. Examples of approved floor finishes are quarry tile, ceramic tile, porcelain tile, terrazzo, and a poured flooring system.

Tile Floors

Tile is a commonly proposed floor finish in retail food establishments. Approved tile floor options include quarry tile, ceramic tile, and porcelain tile. Tile grout should be made of a durable material for ease of cleaning and maintenance. The manufacturer's specifications must be followed during the installation process.

Poured Flooring Systems

A poured flooring system is a multi component flooring product that is installed in a specific manner at a minimum installation

rakibo lehna cufta rakibaada ugu yar oo dhan 1/8"-1/4" ayadoo ku xiran nooca ay tahay. Noocaan sagxad dhisida maaha mid sajalayn ah ama dahaar saarid ah. Haddii nidaamka lagu shubay sagxada la doonaayo in la rakibo, xaashida sifooyinka gaarka ah waa in loosoo gudbiyaa dib u eegis ayna ku jiraan xogta farsamada ee ku aadan maadada. Xaashida sifooyinka waa in lagu daraa cufta rakibaada, cabirka heerkulka adeegga, sitinnada guud ee isticmaalka, heerka biyo dhuuqida, iyo bayaanka shirkada samaysay ee ku talinaysa ku rakibida goob cunto. Sanbalka maadada ayaa sidoo kale loo baahan karaa in loo gudbiyo qiimayn kahor aqbalaada. Tusaalayaasha nidaamka lagu rakibo sagxada, waxaa ku jira laakiin kuma koobna, epoxy resin, polyurethane concrete, urethane, urethane concrete, iyo methacrylate.

Sagxad Dhigid Aan la Ogolaan

Qurxinta sagxada aan la ogolaan waxaa ku jira, laakiin kuma koobna, shub la daboolay, vinyl (bac iyo mutuleel), iyo roog. Agabkaan lama ogola in lagu rakibo jikada, aaga deeliga, qolalka diyaarinta cuntada, aaga weelasha lagu dhaqo, aaga nadaafada, ama qol kale oo kasta oo kamid ah xarunta sida ay go'aansheen maamulka sharciyaynta.

Geesaha Sagxada

Ningaxa geesaha sagxada oo cabir toosan leh waa in lagu xiraa dhammaan qolobyada sagxada/darbiga. Caadiyan, sharaxaada geesaha sagxadu waa inuu la mid noqdaa qalabka la ogolaaday ee sagxada qayb kasta oo xarunta kamid ah. Geesaha sagxada bir aan daxal lahayn iyo vinyl ka kooban ee ay bixisay shirkada qalabka samaysa ayaa lagu xiri karaa qaboojiyaasha lagu dhex socdo iyo

thickness of 1/8"-1/4" depending on the product. This type of flooring is not a sealant or a coating. If a poured flooring system is proposed for installation, a specification sheet must be submitted for review that includes technical information about the product. The specification sheet should include the installation thickness, service temperature range, common application settings, water absorption level, and a statement from the manufacturer recommending installation in a food facility. A sample of the product may also be required to be submitted for evaluation prior to approval. Examples of poured flooring system materials, include but are not limited to, epoxy resin, polyurethane concrete, urethane, urethane concrete, and methacrylate.

Unapproved Flooring

Unapproved flooring finishes include, but are not limited to, sealed concrete, vinyl (sheet and tile), and carpet. These finishes are not approved for installation in kitchens, deli areas, food preparation rooms, dishwashing areas, janitorial areas, or any other room of an establishment as determined by the regulatory authority.

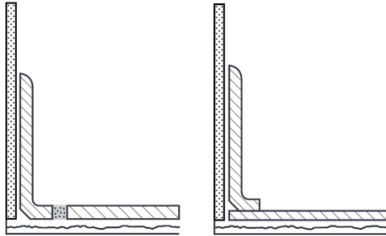
Cove Base

A cove base with a radius transition must be installed at all floor/wall junctures. Typically, the cove base finish shall be the same as the approved floor material in each area of the facility. Stainless steel and vinyl screed cove base that has been provided by the manufacturer is approved for walk-in cooler and walk-in freezer installations.

meelaha lagu rakibay qalabka barafka dhaliya.

Rakibaada Geesaha Sagxada

Sawirka 1



Sawirka 1: Qaab Sax ah (bidix); Qaab Qalad ah (midig)

Darbiga

Si guud, sharaxaada darbiga waa in laga sameeyaa qalab mulaax ah, aan biyaha liqayn, oo si fudud loo nadiifin karo. Agabka qurxinta darbiga ee caadiyan la ogol yahay waxaa ku jira alwaax adag oo la riinjiyeeyay, bir aan daxal lahayn, aag leh dhalo (FRP), iyo mutuleelka ceramic. Qaybaha gaarka ah ee xarun, sida qolalka kaydka qalalan ama aaga cuntada lagu diyaarsho, ayaa u baahan kara qurxinnada darbiga oo gaar ah. Ka fiiri xogta hoose qurxinnada ugu yar ee darbiga meelaha gaarka ah ee goobta cuntada tafaariiqda ah.

Aaga Kaydka Qalalan

Qolalka kaydka qalalan iyo aagaga kale ee aan faniinku gaarin ee goobta cuntada ayaa lagu dhajin karaa alwaax la riinjiyeeyay ama xirmooyinka shubka ah ee riinjiga la marshay oo ah agabka ugu yar ee qurxinta darbiga.

Meelaha lagu Diyaarsho Cuntada

Qolalka diyaarinta cuntada iyo goobaha kale ee faniinka ee goobta cuntada ay ku yaalaan siimanka farxalka, meesha weelashada lagu

Cove Base Installation

Figure 1

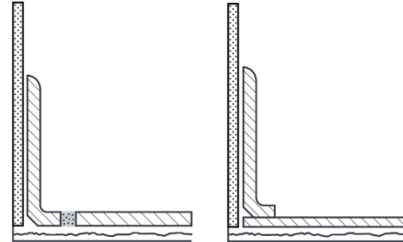


Figure 1: Correct Method (left); Incorrect Method (right)

Walls

In general, wall finishes must be made of smooth, nonabsorbent, and easily cleanable materials. Commonly approved wall finish materials include painted sheetrock, stainless steel, fiberglass-reinforced plastic (FRP), and ceramic tile. Certain areas of a facility, such as dry storage rooms or food preparation areas, may require different wall finishes. Refer to the information below for the minimum required wall finishes in specific areas of a retail food establishment.

Dry Storage Areas

Dry storage rooms and other non-splash areas of a retail food establishment may have painted sheetrock or epoxy painted concrete block as minimum wall finish materials.

Food Preparation Areas

Food preparation rooms and other splash areas of a retail food establishment where there are hand sinks, warewashing, or mop

dhaqo, ama siimanka tirtirayaasha ayaa u baahan in la rakibo FRP, mutuleelka ceramic, ama bir aan daxal lahayn oo darbiga lagu dhajiyo ahna sharaxaada ugu yar.

Qalabka Karinta

Qaybaha birta aan daxalka lahayn ee koronytada aysan qabsan, safiitada qalinka, ama mutuleelka ceramic waa in lagu rakibaa darbiyada u dhow qalabka karinta cuntada. Agabku waa inuu gaaraa laga bilaabo geesaha sagxada ilaa aaga meesha hawadu kasoo baxdo. FRP looma ogola in lagu rakibo gadaashada qalabka cunto karinta.

Safiitada

Goobta cuntada tafaariiqda ah shuruudaha guud ee qurxinta safiitada ayay qasab tahay inay noqdaan kuwo mulaax ah, aan biyaha liqin, oo si fudud loo nadiifin karo. Meelaha shaqaalaha cuntadu ay ka shaqeeyaan, agabka qurxinta safiitada ee la ogolyahay waxaa ku jira mutuleelka mulaaxda ah ee lagu duubay vinyl ama alwaaxada adag ee la riinjiyeeyay. Qurxinta la ogol yahay waa in lagu rakibaa aaga diyaarinta cuntada, qolalka weelasha lagu dhaqo, qolalka kaydka, iyo meelaha kale sida loo baahanyahay. Sharaxaada, shabaqyada, io safiitada dhismaha ayaa la ogol yahay aaga baarka iyo tafaariiqda aan lagu samayn cuntada furan marka laga reebo adeegga cabitaanka. Mutuleelada safiitada duleelo dheer leh, xariiqyo leh, ama adag looma ogola in lagu rakibo aagaga adeegga cuntada.

sinks require the installation of FRP, ceramic tile, or stainless steel on the wall as a minimum finish.

Cooking Equipment

Insulated stainless steel panels, stainless steel sheets, or ceramic tile must be installed on the walls near cooking equipment. The material must extend from the cove base up to the ventilation hood. FRP is not approved for installation behind cooking equipment.

Ceilings

In a retail food establishment the general requirements for ceiling finishes are that they must be smooth, nonabsorbent, and easily cleanable. In areas where a food employee is operating, approved ceiling finish materials include smooth vinyl coated tiles or painted sheetrock. The permitted finish must be installed in food preparation areas, warewashing rooms, storage rooms, and other areas as required. Exposed studs, joists, and structural ceilings are permitted in bar and retail areas where no open food is handled aside from beverage service. Fissured, perforated, or rough acoustical ceiling tiles are not permitted for installation in food service areas.

XOGTA KOOBAN EE JADWALKA QURXINTA QOLKA (ROOM FINISH SCHEDULE SUMMARY)

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Halyeey (Legend)	Diyaarinta cuntada iyo Weel Dhaqaalka (Food Prep and Warewashing)
La ansixiyay (Approved)	HAA (YES)
Aan la Ansixin (Not Approved)	MAYA (NO)
Ansixin Hore ayaa Loo baahan yahay (Pre-Approval Required)	PAR (PAR)

Xogta Kooban ee Qurxinta Sagxada (Floor Finish Summary)	Diyaarinta cuntado iyo Weel Dhaqaalka (Food Prep and Warewashing)	Kayd Qalalan (Dry Storage)	Qaboojiyaasha lasoo galo, Baraf dhaliye Lasoo galo (Walk-In Cooler, Walk-In Freezer)	Qolka Hubinta/Dhadhaminta, Aaga Adeegga ee u jeeda dhanka Macmiilka (Tap/Tasting Room, Customer Facing Service Area)	Aaga Adeegga Iskaa ah ee Macmiilka (Customer Self-Service Areas)
Nidaamyada Sagxada ee La sibriyay (Poured Flooring System)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)
Mutuleelka (noocyada dusiyeeka/marmarka) (Quarry/Ceramic/Porcelain Tile)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)
(Xaashi ama Mutuleel) (Vinyl (Sheet or Tile))	MAYA (NO)	HAA (YES)	MAYA (NO)	MAYA (NO)	HAA (YES)
Sajal (Laminate)	MAYA (NO)	HAA (YES)	MAYA (NO)	MAYA (NO)	HAA (YES)
Alwaaz (Wood)	MAYA (NO)	MAYA (NO)	MAYA (NO)	MAYA (NO)	PAR
Roog (Carpet)	MAYA (NO)	MAYA (NO)	MAYA (NO)	MAYA (NO)	PAR

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Xogta Kooban ee Qurxinta Geesaha Sagxada (Cove Base Finish Summary)	Diyaarinta cuntado iyo Weel Dhaqaalka (Food Prep and Warewashing)	Kayd Qalalan (Dry Storage)	Qaboojiyaasha lasoo galo, Baraf dhaliye Lasoo galo (Walk-In Cooler, Walk-In Freezer)	Qolka Hubinta/Dhadhaminta, Aaga Adeegga ee u jeeda dhanka Macmiilka (Tap/Tasting Room, Customer Facing Service Area)	Aaga Adeegga Iskaa ah ee Macmiilka (Customer Self-Service Areas)
Nidaamyada Sagxada ee La sibriyay (Poured Flooring System)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)
Mutuleelka (noocyada dusiyeenka/marmarka) Quarry/Ceramic/Porcelain Tile	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)
Bir Daxal laheyn (Stainless Steel)	PAR	HAA (YES)	HAA (YES)	PAR	HAA (YES)
Alwaaxaha sagxada (Screed)	MAYA (NO)	MAYA (NO)	HAA (YES)	MAYA (NO)	HAA (YES)
Alwaax (Wood)	MAYA (NO)	MAYA (NO)	MAYA (NO)	MAYA (NO)	HAA (YES)
4" Salka (nooc dusiyeen ah) (4" Vinyl Base)	MAYA (NO)	MAYA (NO)	MAYA (NO)	MAYA (NO)	HAA (YES)
Marinka Looga Baxo Dhismaha (Coved Transition Strip)	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)

Xogta Kooban ee Qurxinta Darbiga (Wall Finish Summary)	Diyaarinta cuntado iyo Weel Dhaqaalka (Food Prep and Warewashing)	Kayd Qalalan (Dry Storage)	Qaboojiyaasha lasoo galo, Baraf dhaliye Lasoo galo (Walk-In Cooler, Walk-In Freezer)	Qolka Hubinta/Dhadhaminta, Aaga Adeegga ee u jeeda dhanka Macmiilka (Tap/Tasting Room, Customer Facing Service Area)	Aaga Adeegga Iskaa ah ee Macmiilka (Customer Self-Service Areas)
FRP	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)
Mutuleelka Ceramic (nooc dusiyeen ah) (Ceramic Tile)	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)
Bir Daxal laheyn (Stainless Steel)	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)

TUSMADA DHISMAHA DIB U EEGISTA QORSHANA TAFARIIQDA | RETAIL PLAN
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Xogta Kooban ee Qurxinta Darbiga (Wall Finish Summary)	Diyaarinta cuntado iyo Weel Dhaqaalka (Food Prep and Warewashing)	Kayd Qalalan (Dry Storage)	Qaboojiyaasha lasoo galo, Baraf dhaliye Lasoo galo (Walk-In Cooler, Walk-In Freezer)	Qolka Hubinta/Dhadhaminta, Aaga Adeegga ee u jeeda dhanka Macmiilka (Tap/Tasting Room, Customer Facing Service Area)	Aaga Adeegga Iskaa ah ee Macmiilka (Customer Self-Service Areas)
Alwaaxa Adag ee Riinjiyaysan (Painted Sheetrock)	MAYA (NO)	HAA (YES)	MAYA (NO)	PAR	HAA (YES)
Qaybaha Qaboojiyaha/Baraf Dhaliyaha (Cooler/Freezer Panels)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)	HAA (YES)
Mutuleelka Darbiga ee Sharaxaada, Dhagax (Decorative Wall Tile, Brick)	MAYA (NO)	MAYA (NO)	MAYA (NO)	PAR	HAA (YES)

Xogta Kooban ee Qurxinta Safiitada (Ceiling Finish Summary)	Diyaarinta cuntado iyo Weel Dhaqaalka (Food Prep and Warewashing)	Kayd Qalalan (Dry Storage)	Qaboojiyaasha lasoo galo, Baraf dhaliye Lasoo galo (Walk-In Cooler, Walk-In Freezer)	Qolka Hubinta/Dhadhaminta, Aaga Adeegga ee u jeeda dhanka Macmiilka (Tap/Tasting Room, Customer Facing Service Area)	Aaga Adeegga Iskaa ah ee Macmiilka (Customer Self-Service Areas)
Alwaaxa Adag ee Riinjiyaysan (Painted Sheetrock)	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)
Mutuleelo lagu Duubay Vinyl (nooc dusiyeen ah) (Vinyl Coated Tiles)	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)
Bir aan Jilaasnayn (Non-Galvanized Metal)	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)
Qaybaha Qaboojiyaha/Baraf Dhaliyaha (Cooler/Freezer Panels)	HAA (YES)	HAA (YES)	HAA (YES)	MAYA (NO)	MAYA (NO)
Qaab dhismeedka (Structural)	MAYA (NO)	PAR	MAYA (NO)	PAR	PAR

Xogta Kooban ee Qurxinta Safiitada (Ceiling Finish Summary)	Diyaarinta cuntado iyo Weel Dhaqaalka (Food Prep and Warewashing)	Kayd Qalalan (Dry Storage)	Qaboojiyaasha lasoo galo, Baraf dhaliye Lasoo galo (Walk-In Cooler, Walk-In Freezer)	Qolka Hubinta/Dhadhaminta, Aaga Adeegga ee u jeeda dhanka Macmiilka (Tap/Tasting Room, Customer Facing Service Area)	Aaga Adeegga Iskaa ah ee Macmiilka (Customer Self-Service Areas)
Qaybaha Caaga ah ee PVC (PVC Plastic Panels)	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)
Quraarad caag ah Plexiglass	HAA (YES)	HAA (YES)	MAYA (NO)	HAA (YES)	HAA (YES)
Alwaax (Wood)	MAYA (NO)	PAR	MAYA (NO)	PAR	PAR

Qalabka (Equipment)

Qalabka Naqshada Iyo Dhismaha (Equipment Design and Construction)

Barnaamijyada ugu caansan ee shahaadada siiya qalabka waa (The most common certification programs for equipment are):

Barnaamijka Shahaadada Certification Program	Calaamadda Mark
Barnaamijka Shahaadada (Certification Program)	Calaamadda (Mark)
NSF International (NSF)	
Intertek Lagu calaamadeeyay (Marked “ETL Sanitation Listed”)	
Underwriters Laboratory (UL) Lagu calaamadeeyay (Marked “Classified UL EPH”)	
Canadian Standards Association (CSA) Lagu calaamadeeyay (Marked “CSA Sanitation to NSF/ANSI”)	
Ururka Qaran ee Ganacsiga Ootomaatiga ah (National Automatic Merchandising Association)	
Gudiggga Heerarka Nadaafada Ganacsiga Foornada (Baking Industry Sanitation Standards Committee)	

A. Qalabka soo socda, ayna ku jiraan noocyada qalabka ku qoran qaybtaan oo ah kuwo la qurxiyay, waa inay aqoonsi ama cadaynta nadaafada ka haystaan barnaamijka shahaadada ee aqoonsiga ka haysta Machadka Heerarka Qaran ee Maraykanka (ANSI) ee qalabka adeegga cuntada:

- waaskooyinka weel dhaqaalka;
- dhaqitaanka qalabka farsamo;
- qaybaha dib u qaboojinta farsamada marka laga reebo qaybaha qalabka loo sameeyay loona adeegsado

A. The following equipment, including types of equipment listed in this part that are custom fabricated, must be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program for food service equipment:

- manual warewashing sinks;
- mechanical warewashing equipment;
- mechanical refrigeration units except for units or equipment designed and used to maintain food in a frozen state;

- ilaalinta cuntada lagu hayo heerkul baraf ah;
 - qaboojiyaasha lasoo galo;
 - qalabka cuntada kulalyka ku ilaalsha;
 - qalabka karinta, marka laga reebo foornooyinka mikrooweefka iyo foornooyinka;
 - mashiinada barafka;
 - jeexayaasha farsamada;
 - jilciyaasha iyo burburiyaasha farsamo; iyo
 - goobaha cunto diyaarinta ayna ku jiraan waskooyinka loo adeegsado diyaarinta cuntada.
- B. Saqafyada uumigu ka baxo waa inay buuxshaan shuruudaha ku jira Xeerka Farsamada ee Minnesota, Xeerarka Minnesota, cutubka 1346.
- C. Mashiinnada wax laga dalbado iyo mashiinnada loo adeegsado shubida biyaha ama cuntada waa inay aqoonsi ama sifo siinta nooca nadaafada ka helaan barnaamijka shahaadada ee aqoonsiga ka haysta ANSI ama aqoonsi u haysta buuxinta heerarka Ururka Qaran ee Ganacsiga Ootomaatiga ah (NAMA) oo lagu sheegay Heerka NAMA ee Naqshada Nadaafada iyo Dhismaha Mashiinnada Cuntada iyo Cabitaannada laga Dalbado
- D. Mashiinada dalabaadka ee laga shubto biyaha waa inay buuxshaan Xeerarka Minnesota qaybaha 1550.3200 ilaa 1550.3320.
- E. Haddii heer uu abuuray heerarka ANSI aqoonsan yahay uusan buuxin qalab gaar
- walk-in freezers;
 - food hot-holding equipment;
 - cooking equipment, except for microwave ovens and toasters;
 - ice machines;
 - mechanical slicers;
 - mechanical tenderizers and grinders; and
 - food preparation surfaces including sinks used for food preparation.
- B. Exhaust hoods must meet the requirements in the Minnesota Mechanical Code, Minnesota Rules, chapter 1346.
- C. Vending machines and machines used to dispense water or food must be certified or classified for sanitation by an ANSI- accredited certification program or be accredited to meet the standards of the National Automatic Merchandising Association (NAMA) specified in NAMA Standard for the Sanitary Design and Construction of Food and Beverage Vending Machines.
- D. Vending machines that vend water must meet the standards in Minnesota Rules parts 1550.3200 to 1550.3320.
- E. If a standard developed by an ANSI- accredited standards developer is not available for a piece of equipment

ah oo lagu sheegay qaybta A, qalabka waa in:

- loo sameeyay in ganacsi loo isticmaalo;
- uu noqdaan mid muddo dheer shaqayn kara, jilicsan, si fududna lagu nadiifin karo;
- ay fududahay in la nadiifiyo; iyo
- uu leeyahay meelaha cuntadu taabato oon sun lahayn

F. Qalabka la isticmaalay ayaa la ogolaan karaa asagoo qayb ka ah qorshahaaga haddii:

- Uu buuxsho heerarka jiray ee quseeya marka lasoo saaray.
- Uu leeyahay dayactir wanaagsan.
- Ay fududahay in la nadiifiyo.
- Uusan dusha ku lahayn waxyaabo sun ah.
- Uusan keenayn khatar caafimaad.
- Ay ogolaadaan maamulka sharciyaynta.

G. Qalabka waa inaan laga badalin lana leexin naqshadii markii hore loo sameeyay.

Waaskado

Waaskadaha Farxalka

Dhig goobta waaskadaha farxalka oo ku filan buuxinta baahiyaha goobta. Ku xir Waaskadaha farxalka si ay qaab fudud ugu isticmaalaan dhammaan shaqaalaha diyaarinaaya cuntada, qaybinaaya cuntada iyo cabitaanka, dhaqaaya weelasha, adeegsanaayana musqulaha.

specified in item A, the equipment must:

- be designed for commercial use;
- be durable, smooth, and easily cleanable;
- be readily accessible for cleaning; and
- have food-contact surfaces that are not toxic.

F. Used equipment may be approved as part of your plan if it:

- Met existing applicable standards when it was manufactured.
- Is in good repair.
- Is easy to clean.
- Has non-toxic food-contact surfaces.
- Does not pose a health hazard.
- Is approved by the regulatory authority.

G. Equipment should not be changed or altered from its original design.

Sinks

Handwashing Sinks

Provide enough handwashing sinks to meet the needs of the establishment. Install handwashing sinks to provide easy access for all employees who are preparing food, dispensing food or beverages, conducting warewashing, and using the restroom.

Waasko kasta oo farxal waa inuu leeyahay biyo kulul iyo kuwo qaboow oo cadaadis leh ayadoo la adeegsanaayo tuubo isku dhafan ama kala qaybsan. MDA ayaa u baahan kara difaacyada faniinka ee waaskadaha farxalka si loo yareeyo sumoobida cuntada, cabitaannada, qalabka nadiifta ah, ama agabka halka mar la adeegsado.

Waaskadaha farxalka waa inaan ujeedo ka baxsan farxalka.

Waaskadaha Weel dhaqaalka Gacanta

Haddii aysan qorshayaasha ku jirin mashiinka weelasha dhaqa, sii waasko leh ugu yaraan sadex qaybood iyo boorarka dareeraha celiya cirif kasta. Qayb kasta waa inay ku filan yihiin in la gasho qaybta ugu wayn ee maacuunta ama qalabka loo adeegsado shaqada. Dhammaan qaybaha iyo difaacyada dareeraha waa inay qayb ka yihiin isku qalabka. Duleelada bulaacada, rakooyinka maacuunta, ama miisaska kale ee dheeraadka aha ayaa qasab u noqon kara xaraynta qalabka iyo maacuunta wasaqda ah iyo kuwa nadiifta ah. Waaskada weelasha lagu dhaqo waa inay leeyihiin biyo cadaadis leh oo tuubo ka socda. Waaskada weel dhaqaalka waa inaan loo deegsan weel dhaqaalka ama ku daadinta biyaha wasaqda ah.

Marka qalabka dhaqa weelasha ee farsamo lagu ogolaado qaybta waaskada sadexda qaybood leh, waaskada sadexda qaybood ah ayaa sidoo kale lagu talinayaa. Goob cunto oo gabi ahaanba ku tiirsan mashiinka weel dhaqaalka farsamo, ayaa laga doonayaa inay nadiifiso aagaga diyaarinta cuntada iyo adeegga, ilaa mashiinka weel dhaqaalaka farsamo ee jaban ama ciladaysan laga dayac tiraayo.

Each handwashing sink must be provided with hot and cold water under pressure through a mixing valve or combination faucet. MDA may require splash guards at handwashing sinks to limit contamination of food, beverages, clean equipment, or single-use items.

Handwashing sinks must not be used for purposes other than handwashing.

Manual Warewashing Sinks

If the plans do not include a dishwasher, provide a sink with at least three compartments and drainboards on each end. Each compartment must be large enough to allow immersion of the largest utensil or piece of equipment used in the operation. All compartments and the drainboards must be part of the same piece of equipment. Additional drainboards, utensil racks, or tables may also be required for storing soiled and clean equipment and utensils. The warewashing sink must be supplied with water under pressure with a mixing valve. A warewashing sink must not be used for handwashing or dumping mop water.

When mechanical warewashing equipment is allowed in lieu of a three compartment sink, a three compartment sink is also recommended. A food establishment relying solely on mechanical warewashing equipment, may be required to cease food preparation and service operations, until malfunctioning or broken mechanical warewashing equipment is properly repaired.

Waaskooyinka Cunto Diyaarinta

Haddii dookhyada lasoo jeediyay ay u baahan yihiin hanaan cunto diyaarin kuwaas oo u baahan in lagu dhaqo cuntada ama lagu haadsho waasko, u samee waasko gaar ah diyaarinta cuntada keliya, adoo ku daraaya qorshayaasha aad soo dirtay. waaskada cunto diyaarinta ayaa laga doonayaa inuu dhaqo cuntada ceeriinka ah, kahor intaan la jeexin ama la jarjarin. Waaskada waa in loo sameeyay in loo isticmaalo waaskada diyaarinta cuntada ahaan.

Waaskooyinka Adeegga

Diyaari ugu yaraan hal waaskada adeegga ah ama meel bulaacadu ka baxdo sagxada oo leh tuubo biyood. Ku rakib waaskada adeegga meel si fudud ay ku gaaraan dhammaan shaqaalaha nadiifinaaya sagxada ama daadinaaya bulaacada sagxada lagu dhaqay. Qorshaha waa in lagu daraa meesha aad dhigayso tirtirayaasha inta u dhaxaysa xiliyada la isticmaalaayo si aysan u ciidoobin ama waxyeelo u gaarsiin darbiyada, qalabka ama agabka. Waaskada adeegga waa inaan loo adeegsan ujeedo kale oo kasta.

Waaskooyinka Kale

Waaskooyinka ku qoran kor waxay leeyihiin isticmaallo gaar ah. Waaskooyinka kale ee inta badan lagu isticmaalo goobaha cuntada waxaa ku jiri kara:

- Waaskada godka bulaacada—oo loo isticmaalo baararka, cabitaannada mushakalka ah, aagaga adeegyada degdega ah ee cuntada. Waaskada ayaa lahaan kara qase.
- Waaskada godka godan—oo loo adeegsado maacuunta meesha lagu isticmaalo sida kuusaska barafka.

Food Preparation Sinks

If the proposed menu calls for a food preparation process that requires washing or thawing food in a sink, include a separate sink for food preparation only, in submitted plans. A food preparation sink is required to wash raw produce, prior to slicing or cutting. The sink must be designed for use as a food preparation sink.

Service Sinks

Provide at least one service sink or curbed floor drain with a faucet. Install the service sink in a location that provides easy access for all employees who are cleaning mops or disposing of mop water. The plan should include a way to store mops between uses so that they do not soil or damage walls, equipment, or supplies. The service sink must not be used for any other purpose.

Other Sinks

The sinks listed above have use limitations. Other commonly used sinks in a food establishment may include:

- Dump sink—for bars, blender drinks, or espresso operations. Sink may have a pitcher rinser.
- Dipper well sink—for in-use utensils such as ice cream scoops.

[Minnesota Rules, parts 4626.0275, 4626.0300, 4626.0315, 4626.0320, 4626.0505, 4626.0680, 4626.0685,](#)

[Minnesota Rules, parts 4626.0275,](#)
[4626.0300, 4626.0315, 4626.0320,](#)
[4626.0505, 4626.0680, 4626.0685,](#)
[4626.0780, 4626.0955, 4626.1080,](#)
[4626.1095, 4626.1110, 4626.1540.](#)

Qalabka Weelasha Dhaqa

Kudar sifooyinka iyo goobaha lasoo jeediyay ee dhammaan mashiinada weel dhaqaalka ganacsiga ee ku jira qorshayaasha lasoo gudbiyay. Duleelada bulaacada, rakooyinka maacuunta, ama miisaska kale ayaa qasab u noqon kara xaraynta qalabka iyo maacuunta wasaqda ah iyo kuwa nadiifta ah. Mashiinnada weelasha dhaqa ee hoosta qaanadaha waa in lagu rakibaa joog lix inji ah, taayiro, ama lugo. Marka qalabka weelasha dhaqa ee farsamada la ogolaado si waafaqsan waaskada sadexda qaybood, qalabka dhaqa weelasha ee farsamo waa inuu awoodaa qaadashada booska ugu wayn ee qalabka si loo dhaqo, loo biyo raacsho loona nadiifiyo.

[4626.0780, 4626.0955, 4626.1080,](#)
[4626.1095, 4626.1110, 4626.1540.](#)

Warewashing Equipment

Include specifications and proposed locations for all commercial dishwashers in submitted plans. Drainboards, utensil racks or tables are required for storing soiled and clean equipment and utensils. Undercounter dishwashers must be installed on six-inch legs, casters, or skids. When mechanical warewashing equipment is allowed in lieu of the required three compartment sink, the mechanical warewashing equipment must be capable of accommodating the largest piece of equipment to be washed, rinsed and sanitized.

Shuruudaha (Requirements)	Jeermis dilaha Kiimikada ah (Chemical Sanitizing)	Jeermis ku dilista Biyaha Kulul (Hot Water Sanitizing)
Ganbaleelka nadiifiyaha (Sanitizer alarm)	Muujiyaha heerka hooseeya ee nadiifiyaha oo cod ama muuqaal ah (Audible or visual indicator of low sanitizer level)	Qasab maaha (Not required)
Booska ugu yar ee qalajinta (Minimum space for drying)	Shan rako (Five racks)	Sadex rako (Three racks)
Aaga nadiifinta hore (Pre-cleaning area)	Waaskada buufinta, fogaynta qashinka ama qaababka kale ee qashinka looga saaro meesha (Spray sink, garbage disposal or other means for disposal of garbage)	Waaskada buufinta, fogaynta qashinka ama qaababka kale ee qashinka looga saaro meesha (Spray sink, garbage disposal or other means for disposal of garbage)
Qaybiyaasha gudaha (mashiinada nooca kolonyada) (Internal dividers (conveyer-type machines))	Laymanka, daahyada ama qaybiyaasha kale ee gudaha si ay biyaha dhaqaalka iyo raacintu meel gaar ah u maraan. (Baffles, curtains or other internal dividers to keep wash and rinse water separate)	Laymanka, daahyada ama qaybiyaasha kale ee gudaha si ay biyaha dhaqaalka iyo raacintu meel gaar ah u maraan. (Baffles, curtains or other internal dividers to keep wash and rinse water separate)
Aalada albaabka xirta (makiinada weelasha oon hawo lahayn) (Interlocking door device (ventless dishmachines))	Waxay ka difaacdaa albaabka inuu furmo ilaa shaqada mareegta hawadu dhamaato. Waxay noqon kartaa qalab dheeraad ah oo mashiinku leeyahay (Prevents the door from opening until the vent cycle operation is complete. May be an additional accessory for the machine)	Waxay ka difaacdaa albaabka inuu furmo ilaa shaqada mareegta hawadu dhamaato. Waxay noqon kartaa qalab dheeraad ah oo mashiinku leeyahay (Prevents the door from opening until the vent cycle operation is complete. May be an additional accessory for the machine)

Shuruudaha Mashiinada Hawada

Qalabka cunto karinta qaar ayaa u baahan nidaamka hawada siiya jikada oo loo sameeyay inuu qabto uuna meesha ka saaro

Mechanical Ventilation Requirements

Some cooking equipment requires a commercial kitchen hood ventilation system designed to capture and remove

sunta sida aburka dufanka wata, qiiqa, uurada, dabka xad dhaafka ah, uumiga, qaboojinta, urka, iwm. Nidaamka hawada jikada ganacsigu waa inuu buuxshaa shuruudaha Xeerka Farsamada iyo Gaaska Shidaalka, Xeerarka Minnesota, cutubka 1346. Dabooladu waa inay noqdaan Nooca I ama Nooca II ayadoo ku xiran qalabka iyo shaqada ka socota xarunta.

Hawo kaabid ah waa in lagu siiyaa qaab farsamo nidaamyada qashinka iyo hawada kaabida ah waa inay koronto xariiriso si loo hubiyo in hawada kaabida ah la baxsho markasta oo nidaamka qashin saarku uu shaqaynaayo.

Xarumaha hawada ee Nooca I waa in lagu baxshaa nidaamka kahortaga dabka ee ootomaatiga ah ilaa in kormeeraha dabka iyo saraakiisha dhismuhu ay keenaan maahee cadayn muujinaysa inaan loo baahnayn. Nidaamyada Nooca I waa in loo naqshadeeyay si looga hortago in oolyada ama dareeraha dhalaalay uu u daato ama ugu dhibco cuntada, qalabka, maacuunta, darbiga, safiitada, laymanka iyo qaybaha halka mar la isticmaalo.

Sifeeyaasha oolyada ama oolyo bixiyaasha lagu adeegsado nidaamka waa in loo sameeyo midkood qaab si diyaarsan loogu bixin karo nadiifin ama loogu badalo, ama loo sameeyay in isla meeshiisa lagu nadiifiyo.

Nidaamka hawada siiya jikada ganacsiga iyo rakibaadiisa waa inuu ogolaadaa sarkaalka dhismaha. Aaga aan lahayn sarkaalka dhismaha deegaanka, qorshayaasha hawo siinta iyo sifooyinka gaarka ah waa inuu diyaarshaa injineer xirfadeed oo ruqsad ka haysta Minnesota ama naqshadeeya loona gudbiyaa MDA (maamulka sharciyaynta). Injineerka ruqsada leh ama naqshadeeyo

contaminates such as grease-laden vapors, smoke, fumes, excessive heat, steam, condensation, odors, etc. Commercial kitchen ventilation systems must meet the requirements of the Minnesota Mechanical and Fuel Gas Code, Minnesota Rules, chapter 1346. Hoods shall be Type I or Type II based on the equipment and activities in the facility.

Makeup air must be provided by mechanical means and the exhaust and makeup air systems must be electrically interlocked to ensure that makeup air is provided whenever the exhaust system is in operation.

Type I ventilation hoods must be provided with an approved automatic fire suppression system unless the fire inspector and building official provide documentation indicating it is not required. Type I hoods should be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, walls, ceilings, linens, and single-service articles.

Grease filters or grease extractors used in a hood must be designed to be either readily removable for cleaning or replacing, or designed to be cleaned in place.

The commercial kitchen ventilation hood and installation must be approved by the building official. In areas that do not have a local building official, the ventilation plans and specifications must be prepared by a Minnesota licensed professional engineer or architect and submitted to the MDA (regulatory authority). The licensed engineer or

architect of record is responsible for the final inspection and ensuring compliance

diiwaangashan ayaa masuul ka ah kormeerka ugu danbeeya iyo xaqijinta ku dhaqanka shuruudaha quseeya xeerka farsamada. Sifooyinka gaarka ah iyo goobaha lagu talinaayo ee qaybaha hawada waa in lagusoo gudbiyaa qorshayaasha xarunta.

Qaybaha wareejinta hawada (bilaa hawo) nidaamka hawo siinta cunto karinta ganacsiga iyo qalabka alaabta dhaqa waa in lagu qoraa kuwo buuxinaaya UL710B loona rakibaa qaab waafaqsan Xeerka Farsamada ee Minnesota iyo tilmaamaha shirkada qalabka samaysay. Qalabka karinta oon hawo lahayn iyo weel dhaqayaasha inuu ogolaado sarkaalka dhismaha ee deegaanka iyo maamulka ruqsad bixinta kahor intaan goobta la dhigin. Dayactirka waa in loo sameeyaa qaab waafaqsan buugga tilmaamaha ee shirkada qalabka samaysay.

Qaar kamid ah agabka weelasha dhaqa ee ganacsiga ayaa u baahan nidaamka Nooca II si ay meesha uga saaraan kulaylka iyo qoyaanka. Mashinada weelasha dhaqa ee korontada ee hoosta qaanada lagama doonaayo inay saqaf lahaadaan.

Tirada Iyo Awooda Qalabka

Sii qalabka farsamo oo ku filan si loo taageero baahiyaha cunto karinta, kululaynta, hawo siinta, iyo qaboow ku haynta iyo kulayl ku haynta dookhyada cuntada. U rakib una adeegso qalabka wixii ay u samaysay soo-saaraha.

Ka fakar baahiyaha iyo shuruudaha soo socda ee qalabka:

- Awooda talaagada iyo baraf dhaliyaha farsamo si ay cuntada ugu hayaan qaboow heerkullo amaan ah iyo inay si degdeg ah u qaboojiyaan cunto kulul marka loo baahdo.

with the applicable mechanical code requirements. Specifications and proposed locations for ventilation hoods must be submitted with the facility plans.

Recirculating (ventless) hoods, commercial cooking recirculating systems and ventless dishwashers must be listed as meeting UL710B and installed according to the Minnesota Mechanical Code and manufacturer's instructions. Ventless cooking equipment and dishwashers must be approved by the local building official and licensing authority prior to installation. Maintenance must be performed in accordance with the manufacturer's instruction manual.

Some commercial dishwashers require a Type II hood system to exhaust heat and moisture. Undercounter electric dishwashers are not required to have a hood system.

Equipment Numbers and Capacity

Provide adequate mechanical equipment to support the cooking, heating, ventilation, and hot and cold holding needs of the intended menu. Install and use equipment as intended by the manufacturer.

Consider the following equipment needs and requirements:

- Mechanical refrigeration and freezer capacity to maintain cold food at safe temperatures and rapidly cool hot food as necessary.

- Qalabka cuntada kulaylka ku haya si loogu hayo cuntada kulayl ayadoo la adeegsanaayo heerkullo amaan ah.
- Gaashaamada cuntada, weelasha bandhiga, baakadaynta cuntada iyo qaababka kale ee waxtarka ah si looga difaaco cuntada inay sumoowdo.
- Qalabka culus ee cuntada oo ku fadhiya qaanada aana si fudud loo wareejin karin waa in kor loogu qaado lugo 4 inji ah ama lagu sajal gareeyaa qaybta.
- Qalabka dhulka ee culus ee aan sida fudud loo kaxayn karin waa in lagu rakibaa joogga lugo 6 inji ah ama tiirar, ama lagu sajal gareeyaa sagxada.
- U diyaari aagaga kaydka oo ku filan iyo qaanadaha kaydka la ogolaaday si loogu kaydiyo cuntada, qalabka, maacuunta, laymanka, iyo agabka halka mar la adeegsado meel ugu yaraan ka horaysa 6 inji sagxada.
- Qaanadaha kaydka ee qalabka baraf dhalinta waa inuu yahay mid iska difaaca daxalaysiga.
- Haddii qaabka baraf dhalinta, sida qaboojiyaha lagu dhex socdo ama baraf dhaliyaha, uusan wadan digsigu uumiga, biyaha dhalaatay waa inay ku daataan meel u dhaw godka bulaacada sagxada.
- Qaybaha qaboojinta la dhex maro ee lagu rakibo banaanka waa in loo naqshadeeyaa xajmiyada dheeraadka ah ee uga imaanaaya barafka iyo ceeryaamada.
- Hot food holding equipment to maintain hot food at safe temperatures after cooking.
- Food shields, display cases, food packaging or other effective means to protect food from contamination.
- Heavy food equipment that sits on the counter and is not easily movable must be elevated on 4-inch legs or sealed to the counter.
- Heavy floor equipment which is not easily movable must be installed on 6-inch legs or casters, or sealed to the floor.
- Provide adequate storage areas and approved storage shelving to store food, equipment, utensils, linens, and single-service items at least 6-inches off the floor.
- Shelving in refrigeration equipment must be corrosion-resistant.
- If refrigeration equipment, such as a walk-in cooler or freezer, does not come with an evaporator pan, the condensate must be discharged to a nearby floor drain.
- Walk-in refrigeration units installed outside should be designed for extra structural loads from snow and ice.

Biyo Kululeeye

Waxaa ku jira sifooyinka gaarka ah iyo goobaha lagu talinaayo inay biyo kululeeyaasha ganacsiga (kuwa caadiga ah

Water Heater

Include specifications and proposed locations for commercial water heaters (traditional and tankless) in submitted

iyo kuwa bilaa haanta ah) qorshaha lasoo diray. Biyo kululeeyaashu waa inay lahaadaan xajmi ku filan buuxinta dalabaadka soo badanaaya ee biyaha kulul ee xarunta cuntada.

Xarumaha cuntada ee leh dookhyada yar ayaa keliya u baahan kara 40 gaalaan oo biyo kululeeye ah. Dukaanka cuntada oo wayn oo leh goobaha badan ee cunto diyaarinta ayaa u baahan kara nidaamka biyo kululaynta oo ku filan inuu soo saaro boqolaal galaan oo biyo kulul ah saacadiiba.

Biyo kululeeyaasha aan haanta lahayn waa in lagu xiraa laguna ilaaliyaa si waafaqsan tilmaamaha isticmaalka iyo dayactirka soosaaraha. La tasho soo-saaraha si aad u go'aamiso xajmiga ku filan iyo tirada saxda ah ee cabirka.

Koobadiinada Iyo Qaanadaha

Koobadiinada

Koobadiinada waxaa badanaa lagu isticmaalaa goobta oo dhan si loo gasho qalabka iyo maacuunta. Markaad dooranaysa ama dhisaysa koobadiinada, xaqiiji inay ka samaysan yihiin laamiyad qalin ah, oo cadaadis badan, ama agab kale oo ah mid mulaax ah, oon raf lahayn, oo si fudud loo nadiifin karo. Koobadiin laamiyad ah meelna kuma lahaan karo alwaax loo jeedo dusha qaybta, ayna ku jiraan meelaha gudaha ah. Jarayaasha agabka sida laymanka cabitaanka waa in la sajalaa.

Mararka qaar dusha sare ee koobadiinku wuu laba jibaarmayaa si lamid ah dusha qaybta diyaarinta cuntada. Markay sidaas jirto, dusha sare waa in laga dhigaa sheey dabacsan, oo dushiisu adag tahay, sida

plans. Water heaters must be adequately sized to meet the peak hot water demands of the food establishment.

Food establishments with a limited menu may only need a 40-gallon water heater. A large grocery store with several food preparation areas may require a water heating system sufficient to generate hundreds of gallons of hot water per hour.

Tankless water heaters should be installed and maintained following the manufacturer's use and maintenance instructions. Consult the manufacturer to determine adequate sizing and proper number of units.

Cabinets and Countertops

Cabinets

Cabinets are often used throughout an establishment to provide storage for equipment and utensils. When selecting or constructing cabinets, be sure that they are made of stainless, high-pressure laminate, or another material that is smooth, non-porous, and easily cleanable. A laminate cabinet can have no exposed wood anywhere on the unit, including interior surfaces. Cut outs for items such as beverage lines must be sealed.

Sometimes the top of a cabinet will double as food preparation surface. In that case, the top must be made of stainless steel or a seamless, solid surface material, such as Corian. Cabinets that are not easily movable must be installed on 6-inch legs to

Corian. Koobadiinada aan sida fudud loo rakibi karin waa in lagu rakibaa luffo 6 inji ah si loo fududeeyo nadiifinta hoostooda. Salka halawga ah lama ogola.

Qaanadaha

Qaanadaha waxaa loo adeegsan karaa shaqooyinka sida diyaarinta cuntada, kaydinta maacuunta nadiifinta ah ama kuwa wasaqda ah, haynta qalabka faafinta, ama soo bandhigida badeecooyinka la dubay. Dookhyada cuntada ee la bixinaayo iyo shaqada ka socota gudaha xarunta ayaa xukuma shuruudaha qalabka ee qaanadaha. Akhri xogta hoose si aad qaab wanaagsan ugu aqoonsato nooca qaanada agabka ee buuxinaysa baahiyaha xarunta.

Sifaynta Aaga

Qaybta Adeegyada macaamilka – Sidoo kalana loo yaqaano “qaybta adeeg la bixida,” halkaani waa qaybta macaamiishu ku baxshaan qarashka cuntooyinka. Diyaarin yar ayaa lagu sameeyaa ama wax diyaarin ahba lagu sameeyo qaybtaan.

Qaybta Macaamiishu Ka adeegtaan – Qaybtaan waa meesha qalabka iyo cuntada lagu siiyo macmiilka si ay u qaybshaan ama u helaan cuntada iskood ayagoon caawimaad ka helin shaqaalaha cuntada.

Dukaanka Hore – Kani waa qaybta macaamiishu ka dalbadaan kana qaataan cabitaannada. Waxaa laga yaabaa in kuraas taallo geeska macmiilka. Firish taawar ah oo aqoonsi leh ayaa lagu xiri karaa meesha ayadoo cabitaanka laga shubto laakiin ma jiraan wax diyaarin cunto ama cabitaan oo qaybtaas lagu sameeyo.

Barta/Qaybta Danbe – Qaybtaan waxay ku rakiban tahay gadaal Waxaa loo adeegsan

allow for cleaning underneath. Hollow bases are not allowed.

Countertops

Countertops can be used for activities such as preparing food, storing clean or soiled utensils, holding dispensing equipment, or displaying baked goods. The menu that is being offered and the activity that is taking place within the facility will dictate the material requirements for the countertops. Review the information below to better identify what countertop material meets the needs of the facility.

Area Descriptions

Customer Service Counter – Also known as the “checkout counter,” this is the counter where customers pay for their food purchases. Little to no preparation takes place on this counter.

Customer Self-Service Counter – This counter is where equipment and food is provided for the customer to dispense or receive themselves without the help of a food employee.

Front Bar – This is the counter where customers order and are served drinks. There may be seating on the customer side. An approved tap tower may be installed on top of the counter where drinks are poured but no food or drink preparation takes place on the countertop itself.

Back Counter/Bar – This counter is mounted on the back wall. It may have several uses, such as storage for food or equipment, as well as providing a surface for food

karaa hawlo badan, sida kaydinta cuntada ama qalabka, iyo sidoo kale bixinta goobta cuntada lagu diyaarsho haddii ay waafaqsan tahay shuruudaha qalabka.

Qaybta libabka – Qaybta iibabku waa meesha macaamiishu markasta galaan kana dukaamaystaan. Maaha meel cuntada lagu diyaarsho laakiin malahan aaga macmiilku ka adeegto iyo aagaga bandhiga cuntada.

Goobta diyaarinta cuntada – Qaanadaan waxaa loo adeegsadaa gelinta, baakadaynta, iyo diyaarinta cuntada. Heerka ugu sareeya ee qalabka qurxinta aaga laga doonayaa ayaa ah aagaan si nadiifin iyo sifayn loogu sameeyo.

Sifaynta Agabka

Bir Daxal laheyn – Qaanadaha birta daxalka lahayn ayaa loo adeegsan karaa shaqooyin badan gudaha xarunta cuntada. Waxaa loo ogol yahay diyaarinta cuntada, kaydinta cuntada iyo qalabka. Dhammaan qaanadaha diyaarinta cuntada waa inay aqoonsi ka helaan ogolaanshaha badqabka cuntada ee ANSI.

Meel Adag – Meelaha adag waxaa ku jira noocyada la ogolaaday ee granite, quartz, marble, ama Corian. Meelaha waxaa loo adeegsan karaa aagaga qoyaanka badan, gelinta meelaha biyuhu ka dhibcayaan, iyo taabashada dadban inta lagu jiro diyaarinta cuntada. Dusha adag ee qaanadu waa inay tahay mid aqoonsi ka haysata badqabka cuntada ee ANSI haddii meeshu tahay mid cuntadu taabato.

Masaxa Cadaadiska Badan – Qaanadaha masaxa cadaadiska badan waxaa loo adeegsadaa tiro badan oo shaqooyin ah ayna ku jiraan kaydinta qalabka iskaa loo isticmaalo, qalabka qaanada, ama siimanka

preparation if it meets the material requirements.

Sales Floor – The sales floor is where customers routinely walk and shop. It is not a food preparation space but does have customer self-service and food display areas.

Food Preparation Surface – This countertop is used for handling, packaging, or preparing food. The highest level of finish materials are required in this area for cleaning and sanitation purposes.

Material Descriptions

Stainless Steel – Stainless steel countertops can be used for many applications within a retail food facility. They are acceptable for food preparation, and the storage of food and equipment. All food preparation countertops must be ANSI accredited for food safety.

Solid Surface – Solid surfaces include approved granite, quartz, marble, or Corian. These surfaces can be used in areas with high moisture, drop-in hot holding inserts, and indirect contact during food preparation. A solid surface countertop must be ANSI accredited for food safety if used as a food contact surface.

High Pressure Laminate – High pressure laminate countertops are used in a multitude of applications including the storage of self-service equipment, countertop equipment, or drop-in hand sinks. Cutting, slicing, or chopping on a laminate surface is not allowed. Laminate surfaces must not be exposed to excessive moisture, objects

lagu farxasho. Wax ku jarista, ku jeexida, ama ku goo'goynta dusha meesha masaxaada la saaray lama ogola. Meelaha masaxaada la saaray waa inaan lagu furin qoyaan badan, waxyaabaha ka kulul 275 digrii, ama lagu hayaa heerka kulaylka ka sareeya 150 digrii.

Alwaaxa – Alwaax waa inaan loo isticmaalin aaga diyaarinta cuntada, marka laga reebo miisaska wax dubista ee alwaaxa ah yo boorarka war lagu jaro ee waafaqsan heerarka ANSI. Alwaaxa waxaa loo adeegsan karaa dusha sare ee qaybta hore haddii lagu xiray bacda aan biyuhu ka dusin ee epoxy ama polyurethane.

Qalab kale – Tiro qalabka kale ah ayaa loo adeegsan karaa shaqooyinka kala duwan ee qaanada. Sifooyinka qalab gaar ah waa in loo gudbiyaa dib u eegis kahor intaan la ogolaan.

Adeegyada Guriga

Xog gaar ah oo ku saabsan isha biyaha iyo bulaacad daadinta, oo ay la socdaan biyo kululeeyaha iyo adeegyo kasta oo kale waa in lagu sheegaa qorshayaasha.

Laymanka iyo tuubooyinka adeegga gurigga waa in si aan muhiim ahayn banaanka loogu soo bixin. Xir laymanka iyo tuubooyinka adeegga xarunta, ayna ku jiraan laymanka cabitaanka, markay suuragalayso. Rakib adeegga xarunta meel aysan carqalad ku noqon ama kahor istaagin nadiifinta sagxada, darbiyada iyo Safiitada.

Tuubo Gelinta Iyo Fogaynta Bulaacada

Xeerka tuubo gelinta ee Minnesota ayaa qasab ka dhigaaya in qorshayaasha iyo sifooyinka gaarka ah loosoo gudbiya ayna ogolaato [Waaxda Shaqada iyo Warshadaha ee Minnesota \(Minnesota Department of Labor and Industry, DLI\)](#) ama wakaalada

hotter than 275 degrees, or sustained heat above 150 degrees.

Wood – Wood shall not be used in a food preparation area, except for wood-top baker's tables and cutting boards conforming to ANSI standards. Wood can be used for front bar tops if sealed with a water resistant epoxy or polyurethane.

Other Material – A number of other materials may be used as a countertop in different scenarios. Specifications for a different material must be submitted for review prior to approval.

Utilities

Specific information about the source of the water supply and sewage disposal, along with the water heater and any other utilities must be submitted with the plans.

Utility service lines and pipes must not be unnecessarily exposed. Enclose utility service lines and pipes, including beverage lines, when possible. Install utilities so they do not obstruct or prevent cleaning of the floors, walls and ceilings.

Plumbing And Wastewater Disposal

The Minnesota Plumbing Code requires that plans and specifications be submitted to and approved by the [Minnesota Department of Labor and Industry \(DLI\)](#) or delegated local agency prior to any plumbing work or the construction of any

maxaliga ah ee wakiilka ah kahor intaan shaqo kasta oo tuubo gelin ah ama dhismaha nidaam kasta oo tuubo gelin ah la samayn. Qorshaha tuubo gelinta waa inuu soo gudbiyaa tuubayste ruqsad ka haysta Minnesota uuna u diro Waaxda Shaqada iyo Warshadaha, Dib u eegista iyo kormeerka qorshaha tuubo gelinta, 443 Lafayette Road N., St. Paul, Minnesota 55155-4343. Gal webseedka DLI oo ah www.dli.mn.gov/ si aad u hesho codsi iyo tilmaamo.

Qorshayaashaada tuubo gelinta iyo/ama fogaynta qashinka waa inay ansixisaa wakaalada sharciyaynta ee ku haboon kahor intaan ruqsad laga qaadan MDA. Meelaha aan lahayn waaxda kormeerka oo maxali ah ama sarkaal dhisme, kormeerada tuubo gelinta waxaa dhisaaya kormeeraha tuubo gelinta ee DLI.

Qeybinta Biyaha

Ku cadee isha biyaha codsiga dib u eegista qorshaha. Sheeg in isha biyaha ay tahay biyaha magaalada ama mid ceel. Bixi qeybinta biyaha oo ku filan buuxinta baahiyaha shaqada.

Erayo badan oo kaladuwan (tusaale, biyaha la cabo, biyaha la qaadan karo, iyo biyaha nadiifta ah) ayaa loo adeegsadaa si loo qeexo biyaha la ogolaaday ayna furan tahay in lagu isticmaalo xarunta cuntada. Adeegso keliya biyaha la cabo ood ka helayso il biyood la ansixiyay sida waafaqsan [Xeerkarka Minnesota, cutubka 4714](#), xeerka tuubo gelinta; [cutubka 4720](#), qeybinta biyaha dadwaynaha; iyo [cutubka 4725](#), ceelasha iyo barkadaha.

Haddii xaruntu isticmaalayso biyaha ceelka, waa inuu rakibaa ceel qode ruqsad haysta aqoonsiga ay siisaa [Waaxda Caafimaadka ee Minnesota \(MDH\)](#). Waaxda Maamulka

new plumbing system. Plumbing plans must be submitted by a Minnesota licensed plumber to the MN Department of Labor and Industry, Plumbing Plan Review and Inspection, 443 Lafayette Road N., St. Paul, Minnesota 55155-4343. Go to the DLI website at www.dli.mn.gov/ for an application and instructions.

Your plumbing and/or waste disposal plans must be approved by the appropriate regulatory agency prior to receiving a license from the MDA. In areas that do not have a local inspection department or building official, plumbing inspections are conducted by a DLI plumbing inspector

Water Supply

Identify the source of water on the plan review application. Indicate whether the water source is municipal water or from a well. Provide an adequate supply of water to meet the needs of the operation.

Several different terms (e.g., drinking water, potable water, and fresh water) are used to describe water that is approved and safe for use in a food establishment. Use only drinking water from an approved source according to [Minnesota Rules, chapter 4714](#), plumbing code; [chapter 4720](#), public water supplies; and [chapter 4725](#), wells and borings.

If the facility is using water from a well, it must be installed by a licensed well driller and certified by the [Minnesota Department of Health \(MDH\)](#). The MDH Well Management Unit will verify well construction and water quality compliance.

Ceelasha ee MDH ayaa xaqiijin doonta godista ceelka iyo tayada biyaha. Sheeg lambarka gaarka ah ee ceelka ood ka soo qaadayso liiska ceelka ama madaxa ceelka ee ceelasha jira. MDH ayaa go'aamin doonta haddii dhismaha, goobta, iyo tayada qeybinta biyaha ay waafaqsan yihiin Xeerka Ceelka ee Minnesota ee ceelkaan qabanaaya.

Ogolaanshaha Shooga

Haddii nidaamka shooga xarunta laga isticmaalo, waa qasab inay ogaadaan maamulka sharciyaynta ee ay qusayso. Shahaadada hadda ee Ku dhaqanka ayaa bixinaysa cadaynta ku dhaqanka nidaamka shoogu ku dhaqmaayo sharciga. La xariir degmadaada si aad u hesho xog ku aadan sida loo xaqiijiyo ku dhaqanka sharciga ee nidaamka shooga aadna u hesho shahaadada ku dhaqanka ee hadda.

Provide the unique well number from the well log or the well head for existing wells. The MDH will determine if the construction, location, and quality of the water supply is in compliance with the applicable Minnesota Well Code.

Septic Approval

If a septic system is used for the facility, it must be approved by the appropriate regulatory authority. A current Certificate of Compliance provides evidence of septic system compliance. Contact your county for information on how to verify septic system compliance and obtain a current Certificate of Compliance.