

Badqabka Cuntada Dabka Kadib

Food Safety After a Fire

SHAQADA IYO GURMADKA

OPERATION AND RESPONSE

Somali

Talaabooyinka la qaadaayo

1. Jooji shaqada isla markaba haddii khatar wayn ama halis caafimaad ay jirto ama badqabka cuntada aan la xaqiijin karin.
2. U sheeg maamulka sharciyaynta haddii loo baahdo. Dab aan lasoo sheegi karin waxaa kamid ah dab yar oo la damiyay aoon sumaynayn cuntada.
3. Kala shaqee maamulka sharciyaynta si loo go'aansho cuntada aad haysanayso iy midda aad iska tuurayso.
4. Nadiifi oo goobta mari daawada jeermis dilista.
5. Haddii ay muhiim tahay, qaado ogolaanshaha maamulka sharciyaynta kahor intaadan ganacsiga dib u furin.

Khataraha badqabka cuntada

Dabka ayaa waxyeelayn kara qasacyada, taasoo keenaysa in suntu gaarto.

Qiiqa, holaca, kiimikada dab daminta iyo biyaha la cadaadiyay ayaa geli kara baakadaha kana dusi kara daboollada qasacyada.

Aaga khatarta ee heerkulka

Cabirka heerkulka ee bakteeriyada cudurka keenta si ugu fiican ugu dhalato ee xakamaynta heerkulka badqabka cuntada (TCS) ayaa loogu yeeraa aaga khatarta ee heerkulka.

English

Steps to take

1. Stop operating immediately if a significant threat or danger to health exists or food safety cannot be assured.
2. Notify the regulatory authority if necessary. A non-reportable fire includes a small confined fire that does not contaminate food.
3. Work with the regulatory authority to determine what to keep and what to throw away.
4. Clean and sanitize the establishment.
5. If necessary, obtain regulatory authority approval before re-opening.

Food safety risks

Heat can damage containers, allowing contaminants to enter.

Smoke, fumes, fire extinguishing chemicals and pressurized water can penetrate packaging and get under container lids.

Temperature danger zone

The temperature range at which disease-causing bacteria grow best in time/temperature control for safety (TCS) food is called the temperature danger zone.

- Aaga khatarta ayaa u dhexeeya 41°F iyo 135°F.
- Cuntada kulul kulayl ha ahaato midda qaboowna qaboow ha ahaato. Mar kasta isticmaal aalada heerkulka cabirta si aad u hubiso heerkulka gudaha ee cuntada TCS.

Waxa aad iska tuurayso

- Cuntada bilaa daboolka ah ama cuntada la gashay baakada neefsan karta sida alwaaxa, duubka caaga ah, bacda, xaashida, iyo qasacyada leh daboolada ama meesha kore ee laga furo. Haddii aad iibiso khamri, la xariir [Kormeeraha Sharci Fulinta Khamriga iyo Khamaarka \(Alcohol and Gambling Enforcement Inspector\)](#) ee degmadaada.
- Cuntada ku jirta talaagadaha iyo baraf dhaliyaasha. Cuntadaan way sumoobi kartaa maadaanma aynan albaabada qalabku aysan si sajal ah u xirnayn.
- Barafka ku jira furarka ama baraf sameeyaasha.
- Dhammaan cuntada TCS ee ku jirtay heerka heerkulka khatarta ah wax ka badan afar saac. Cuntooyinka TCS qaarkood waa hilibka xoolaha, digaaga, cuntada badda, caanaha iyo ukunta.
- Agabka halka mar la adeegsado (maacuunta, saxuunta caaga ah, koobabka, iwm.).
- Qasacyada duusmay ama daxasha yeeshay.
- Dhammaan cuntada iyo maadooyinka u muuqda kuwo sumoobay ama waxyeelo gaartay.

Markaad shaki qabto, iska tuur.

- Temperature danger zone is between 41°F and 135°F.
- Keep hot food hot and cold food cold. Always use a thermometer to check TCS food temperatures.

What to throw away

- Exposed food or food stored in permeable packaging such as cardboard, plastic wrap, foil, paper, and in containers with lids or screw tops. If you serve alcohol, contact the [Alcohol and Gambling Enforcement Inspector](#) for your county.
- Food in refrigerators and freezers. This food may be contaminated since equipment door seals are not airtight.
- Ice in ice bins or ice makers.
- All TCS food that has been in the temperature danger zone for more than four hours., Some TCS foods are meat, poultry, seafood, milk and eggs.
- Single-service items (utensils, plastic plates, cups, etc.).
- Cans that are dented or rusty.
- All food and products that appear contaminated or damaged.

When in doubt, throw it out.

Nadiifinta iyo jeermis dilida

Kadib dabka, nadiifi dhammaan meelaha aan cuntadu taaban ee qalabka.

Si adag u dhaq, u biyo raaci oo jeermis dile u mari meelaha cuntada taabato ee qalabka kahor intaadan dib u furin. Raac talaabooyinka:

1. **Ku dhaq** biyo kulul, oo saabuun leh. Dhaqistu waxay meesha ka saaraysaa sunta ka hartay dabka.
2. **Ku biyo raaci** biyo nadiif ah. Biyo raacinta ayaa meesha ka saarta saabuunta una diyaarisa dusha meesha jeermis dilid.
3. **Ku nadiifi** kiimikooyin iyo biyo kulul.
 - Kiimikooyinka: mar kasta raac tilmaamaha cabirka. Adeegso xooga loo baahan yahay ee dareeraha jeermis dilaha iyo waqtiga la rabo inuu meesha marsanaado.
 - Biyo kulul: weelasha gacanta lagu dhaqo, ku rid qalabka biyo heerkulkoodu yahay 171°F ama ka badan ugu yaraan 30 sikin. Weel dhaqaalka farsamo, shuruudaha heerkulka iyo cadaadiska biyaha ayaa kaladuwan ayagoo ku xiran nooca mashiinka.

Qalabka sida baraf sameeyaasha, qalabka qaybiya cabitaanka iyo sharoobada iyo qalabka biyaha shuba ayaa lahaan kara shuruudaha nadiifinta oo gaar ah. Raac tilmaamaha shirkada alaabta samaysay.



Dhaq Biyo raaci Jeermis dil

Cleaning and sanitizing

After a fire, clean all non-food-contact surfaces of equipment.

Thoroughly wash, rinse and sanitize food-contact surfaces of equipment before reopening. Follow these steps:

1. **Wash** with hot, soapy water. Washing removes contaminants left behind from the fire.
2. **Rinse** in clean water. Rinsing removes the detergents and prepares the surface for sanitizing.
3. **Sanitize** with chemicals or hot water.
 - Chemicals: always follow label instructions. Use the required sanitizer solution strength and contact time.
 - Hot water: for manual warewashing, soak equipment in water maintained at 171°F or higher for at least 30 seconds. For mechanical warewashing, water temperature and pressure requirements vary depending on the type of machine.

Equipment such as ice makers, beverage and syrup dispensing lines and water vending equipment may have special cleaning requirements. Follow the manufacturer's instructions.



Wash Rinse Sanitize

Macluumaadka (Resources)

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

Alcohol and Gambling Enforcement Inspector
(<https://dps.mn.gov/divisions/age/alcohol/Pages/inspectors.aspx>)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027 or 1-800-697-AGRI
MDA.FFSD.Info@state.mn.us
www.mda.state.mn.us

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Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000.

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