

Munaasabadaha Diiqda

Potluck Events

SHURUUDAHA SHATI DHAAFKA

LICENSE EXEMPTION REQUIREMENTS

Somali

Diiqdu waa cunto qof kasta oo marti ah uu la imaanaayo cunto uu la wadaagaayo dadka kale. Munaasabadaha Diiqda waa laga dhaafayaa shuruudaha shatiga haddii:

- Ay cuntada keenaan dadka ka qaybgalaaya munaasabada.
- Cuntada aan lagu diyaarin ama la keenin jikada goobta cuntada oo shati leh oo ku taala meesha diiqda lagu qabanaayo.

Tusaalayaasha

Tusaalayaasha soo socda ayaa kaa caawin kara inaad go'aansato in munaasabadaada laga dhaafay shatiga. Haddii aad u baahan tahay in lagaa caawiyo haddii munaasabadaada laga dhaafay shuruudaha shatiga, la xariir wakaalada shatiga ee deegaankaaga. Si aad u hesho waakalada aagaaga, arag webseedka [Ruqsadaynta \(Licensing\)](#).

HADDII	KADIB
PTA ga dugsi ayaa qorsheeyo diiq ay u sameeyaan waalidku. Qoysasku waxay keenaan cunto si ay u wadaagaan. Dugsigu wuxuu bixinayaa xaashiyaha iyo cabitaanno. Cuntada	Tani WAA munaasabad diiq ah waana LAGA DHAAFAY SHATIGA waayo cuntadu waa wadaag lamana soo gelinaayo jikada shatiga leh. Dugsiga ayaa maal gelin kara diiqda cuntada haddii

English

A potluck is a meal at which each guest brings food that is shared with others. Potluck events are exempt from licensing requirements if:

- Food is brought by the people attending.
- Food is not prepared in or brought into a licensed food establishment kitchen at the site of the potluck.

Examples

The following examples may help you determine if your event is exempt from licensing. If you need help to determine if your event is exempt from licensing requirements, contact the licensing agency in your area. To find the agency in your area, see the [Licensing](#) website.

IF	THEN
A school PTA plans a potluck for parents. Families bring food to share. The school provides paper supplies and beverages. Food is served in the school cafeteria, but the kitchen is not used at all for the potluck.	This IS a potluck event and is EXEMPT FROM LICENSING because the food is shared and is not brought into the licensed kitchen. Schools may sponsor a potluck if the school kitchen is not used in any manner for the potluck.

<p>waxaa lagu cunayaa maqaayada dugsiga, laakiin jikada looma adeegsan doono marna cuntada diiqda ah.</p>	<p>jikada dugsiga aan loogu adeegsan sinaba cuntada diiqda ah.</p>	<p>A local motorcycle club publicly advertises a potluck. The ad asks people to bring a chicken (cooked at home or purchased from a store) and a side dish to share. Event organizers will provide beverages, desserts and paper supplies.</p>	<p>This IS a potluck event and is EXEMPT FROM LICENSING because the food, beverages and supplies are shared by the attendees.</p>
<p>Xarunta mootooyinka maxaliga ah ayaa si shaacsan u xayiisiinaysa munaasabada diiqda cuntada. Xayiisiintu waxay dadka ka codsanaysaa inay soo qaataan hilibka digaaga (oo guriga lagu karshay ama lagasoo iibshay dukaanka) iyo saxan si ay dadka kale ula cunaan. Dadka abaabulaaya munaasabadu waa inay keenaan cabitaanno, cunto fudud iyo tiish.</p>	<p>Tani WAA munaasabad diiq ah waana LAGA DHAAFAY SHATIGA waayo cuntada, cabitaanka iyo agabka waxaa wadaagaaya dadka ka qaybgalaaya.</p>	<p>A 4-H club publicly advertises a lutefisk dinner. All of the food will be prepared at a local social club.</p>	<p>This IS NOT a potluck event and REQUIRES A LICENSE because the food provided was not brought by the attendees.</p>
<p>Xarunta 4-H ayaa si shaacsan u xayiisiinaysa casho kaluun ah. Dhammaan cuntada waxaa lagu diyaarin doonaa xarun bulsho oo maxali ah.</p>	<p>Tani MAAHA munaasabad diiq ah waana LAGA RABAA SHATI waayo cuntada la bixinaayo ma aysan keenin ka qaybgalayaashu.</p>	<p>A youth hockey club publicly advertises an event at a local restaurant. All of the hot food will be held hot in the licensed restaurant's ovens.</p>	<p>This IS NOT a potluck event and REQUIRES A LICENSE because it uses the kitchen of a licensed food establishment.</p>
<p>Naadiga laalacshoowga ee dhalinta ayaa dad waynaha usoo bandhigay</p>	<p>Tani MAAHA munaasabad diiq ah waana LAGA RABAA SHATI waayo waxaa loo adeegsaday jikada</p>		

munaasabad lagu qabanaayo maqaayad maxali ah. Dhammaan cuntada kulul waxaa ayadoo kulul lagu hayn doonaa foornooyin shatiyeysan ee maqaayada.	xarunta cuntada oo shati leh.
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Badqabka cuntadu adigga ayuu kaa biloowdaa...

- Ha maamulin ama diyaarin cunto haddii aad matagayso ama shubmayso.
- Kasoo iibso maadooyinka cuntada – gaar ahaana hilibka – meel amaan ah sida dukaanka cuntada ama suuqa beeraleeyda.
- Ilaali badqabka cuntada adoo raacaaya 4 talaabo oo fudud – nadiifi, kari, kala sooc oo qabooji.

Nadiifi

- Farxalo oo dhaq dusha meelaha si joogto ah.
- Raac talaabooyinka farxalka badqabka leh.
- Dhaq, biyo raaci, oo daawada jeermiska mari kadibna hawada ku qalaji dhammaan maacuunta.

Kala sooc

- Ka fogee hilibka ceeriinka ah, digaaga iyo dheecaanadooda cuntada diyaarsan ee bisil.
- U adeegso maacuun nadiif ah cunto kasta oo cusub.
- Farxalo kadib markaad taabato hilibka ceeriin iyo digaaga.

Food safety starts with you...

- Do not handle or prepare food if you have vomiting or diarrhea.
- Buy ingredients – especially meats – from a safe source such as a grocery store or farmers’ market.
- Keep food safe by following 4 simple steps – clean, cook, separate and chill.

Clean

- Wash hands and surfaces often.
- Follow safe handwashing steps.
- Wash, rinse, sanitize and air dry all utensils.

Separate

- Keep raw meat, poultry and their juices away from ready-to-eat food.
- Use clean utensils with each new food.
- Wash hands after touching raw meat and poultry.

Kari

- Markasta ku kari cuntada heerkul badbaado leh.
- Si degdeg dabka ugu celi.
- Cuntada kulul kulayl ha ahaato.

Qabooji

- Cuntada geli talaagada isla markaaba.
- Ku qabooji cuntada si degdeg ah qasacyo yaryar.
- Cuntada qaboow ku haay qaboow.

Cook

- Always cook food to safe temperatures.
- Reheat food quickly.
- Keep hot food hot.

Chill

- Refrigerate food right away.
- Cool food quickly in small containers.
- Keep cold food cold.

Macluumaadka (Resources)

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

[Clean & Separate Keeping Food Safe at Home
\(www.health.state.mn.us/people/foodsafety/clean/index.html\)](http://www.health.state.mn.us/people/foodsafety/clean/index.html)

[Cook & Chill Keeping Food Safe and Home
\(www.health.state.mn.us/people/foodsafety/cook/index.html\)](http://www.health.state.mn.us/people/foodsafety/cook/index.html)

[Cooking Safely for a Crowd \(extension.umn.edu/preserving-and-preparing/cooking-safely-crowd\)](http://extension.umn.edu/preserving-and-preparing/cooking-safely-crowd)

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

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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.