



The Hindu Society of Minnesota
10530, Troy Lane North, Maple Grove, MN 55311
Ph: (763) 425-9449

Food Safety Rules

Thank you for your service and generosity. Please use caution the following the rules for your safety.

Basic Food Safety and Sanitation To Ensure the Safety of Our Devotees

- Keep food cold (below 41° F) or hot (above 140° F) to avoid bacterial growth. Never leave foods at room temperature for more than 2 hours, transport time and serving time included.
- Please serve hot food at hot or warm temperatures and cold food at cool or cold temperatures – if hot food is barely warm and cold food is warm, please ensure it is not spoilt.
- If the food is undercooked, please so not serve
- If you have any problem with the food, dispose off the food, do not ignore it!

1) Perishable foods that have been prepared ahead of time that must be kept refrigerated shall be chilled rapidly if it is above 41 deg F. before being set out. Hot food received below 140 deg. F should be reheated rapidly to 165 deg F.

2) Do not use warming trays or crock-pots to reheat food, use a microwave or oven.

3) Be sure to provide plenty of places to dispose of garbage. Keeping garbage away will help to prevent cross contaminating the food area.

4) Prevent "double dipping" by ensuring that there is a spoon available for each dip at all times.

5) Avoid bare hand contact. If potato chips/papadams/prasadam are on the menu AVOID self service (where were the hands of your guests just before they stuck them into the tray). Consider having someone wearing food grade gloves serve your guests or provide tongs or some type of spoon.

6) Little bowls of munchies on the table where everyone's hands are in the same bowl is a situation to avoid. Provide tongs and individual cups or containers.

7) Don't intermingle foods; each food item should have its own serving plate/tray and separate serving ladle.

8) Food served in warming dishes should be stirred occasionally to distribute the heat.

9) Precautions should be taken to minimize contamination of foods by guests from coughing, sneezing, etc., through the use of barriers (e.g. sneeze shields, table placement, barriers, etc.)

10) Ice baths used to hold beverage containers (bottles, cans) should be drained to prevent hand contaminated ice water coming in contact with mouth contact surfaces of containers.

Serving or Dispensing Food to Guests

A) Use only single service disposable eating and drinking utensils. Some examples of these are: single use food papers, napkins, toothpicks, spoons, forks, etc. These items are for single use only and should NOT be reused.

B) If possible, do not dispense food as “self service” by guests to help themselves! Unless salad bar / buffet line type shields or sneeze guards are used, dispensing of food is best done in a safe and sanitary manner under the control of designated servers.

Food Protection

(MN Food Code 4626.0320 3-306.11 FOOD DISPLAY.)

- A. Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.
- B. Containers with covers or sneeze guards should be used to protect food products during storage and display. These containers are best if constructed of food grade materials.

Hand Washing:

All individuals setting up and serving food should first wash their hands. Hands should be washed after smoking, eating, coughing, sneezing, using the restroom, handling raw food or garbage, or any other activity that soils or contaminates the hands. Always wash hands thoroughly with soap and warm water; “waterless” hand sanitizing products are NOT an approved substitute for hand washing with soap and water (but are better than nothing!).

Thank you for your understanding and cooperation. Please email your suggestions to SponsorFood@hindumandirmn.org.

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Kitchen Safety Rules

Thank you for your service and generosity. Please use caution the following the rules for your safety.

1. Every one is a volunteer and is volunteering service at their own risk.
2. There shall be one leader/observer at time of kitchen use.
3. The occupancy is limited to 10 persons.
4. Kitchen floor shall be dry. Any spills shall be cleaned up.
5. The electrical appliance shall be right next to the outlets.
6. No outside appliances shall be brought in for cooking.
7. The hood fan shall be "ON" at the time of cooking.
8. Exercise caution with the use of knives, oven, etc.
9. Used oil shall be stored in cans for disposal.
10. Dishes shall be washed, dried, and put away on shelves.
11. Trash cans should be emptied and garbage thrown into the bins outside.
12. Food will be served on Saturdays and Sundays from 11:30am to 2pm.
13. Food has to be cooked in the temple kitchen.
14. Sweets that can stay fresh for over a day can be prepared at home and served
15. Please ensure that all food served is fresh, for example, cut fruit that has been left unrefrigerated cannot be served.
16. Leftover food cannot be kept in the refrigerator.
17. **DO NOT USE WATER TO PUT OUT A FIRE. USE A FIRE EXTINGUISHER OR A BLANKET TO CONTROL THE FIRE**
18. Yogurt rice, once prepared, should be kept in the fridge until it is to be served.
19. Breads/naan should be warmed at 180 degrees F.
20. Aprons, hairnets and shoes should be worn while in the kitchen.
21. Gloves and/or tongs should be used to serve food.
22. No kids under age 12 should be allowed in the kitchen.
23. **Do not use more than 6 plug points at any given time.**
24. Do not wear nylon sarees/inflammable materials like dupattas near the stove.
25. PLEASE BE SAFE, **SERVE FRESH FOOD** AND TRY LEAVING THE PLACE CLEANER THAN YOU FOUND IT! WE APPRECIATE YOUR EFFORTS TO HELPING US RUN A EFFICIENT AND WELL MANAGED KITCHEN

Thank you for your understanding and cooperation. Please email your suggestions to

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