

# Prairie Island Indian Community

## *Food Service for Public Consumption Procedure*

**Subject:** Process to ensure food is prepared in a safe manner.

**Policy Owner (Department):** Occupational Safety

**Effective Date:** 02/2026

**Revision Number:**

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**Policy:** Provide for the safe use, preparation, and storage of food in Food Service Establishments operating on the Prairie Island Indian Community Reservation as required by the Prairie Island Indian Community Food Services Ordinance (“Food Service Ordinance”).

**Purpose:** The purpose of this procedure is to provide guidance for PIIC employees preparing and serving food to the public.

**Scope:** All PIIC employees who prepare food to be shared with the public without charge.

**Policy and Procedures:** This procedure is a supplement to the requirements of the Food Service Ordinance. To reduce the chance of foodborne illness and provide safe food to the public it is necessary to require all employees involved with the preparation and service of food be trained in safe food handling.

### Food Handler’s Certificate

1. All food servers must obtain and possess a current Food Handler’s Certificate issued from the Indian Health Service (IHS), the State of Minnesota, or equivalent.
2. To obtain and possess a Food Handler’s Certificate issued by the IHS, the food servers must attend an IHS Food Service Training Session (in-person or online), conducted by the IHS Environmental Health Specialist. <https://www.ihs.gov/foodhandler/>
3. A Food Handler’s Certificate is only valid for the period shown on the Food Handler’s Certificate.
4. Provide a copy of the certificate to the Occupational Safety Manager or their designee.

### Safe Food Handling practices

The four fundamentals of food safety are clean, separate, cook, and chill. These will help prevent foodborne illnesses by minimizing the risk of bacteria and other harmful microorganisms.

1. Clean:
  - a. Wash hands thoroughly with soap and warm water for at least 20 seconds before and after handling food.
  - b. Wash and sanitize all food preparation surfaces, utensils, and cutting boards with hot, soapy water.
  - c. Wash fruits and vegetables thoroughly before eating or cooking.
2. Separate:
  - a. Prevent cross-contamination. Keep raw meat, poultry, seafood, and eggs separate from ready-to-eat foods to prevent the spread of germs.
  - b. Use separate cutting boards. Use one cutting board for raw foods and a different one for ready-to-eat foods.
  - c. Store raw foods properly. Keep raw meats, poultry, and seafood in sealed containers or leakproof bags to prevent drips from contaminating other foods.

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3. **Cook:**
  - a. Cook to safe internal temperatures. Use a food thermometer to ensure that food is cooked to their recommended internal temperatures.
  - b. Reheat leftovers thoroughly. Reheat leftovers to a safe internal temperature to kill any bacteria that may have grown.
4. **Chill:**
  - a. Refrigerate promptly: Refrigerate perishable foods (meat, poultry, seafood, dairy, cut fruit, some vegetables, and cooked leftovers) within two hours.
  - b. Don't leave food at room temperature: Avoid leaving food at room temperature for more than two hours.
  - c. Proper refrigeration: Keep the refrigerator temperature at 40°F (4.4°C) or below.