cted to estab ons utilizing fo 3) To provid et consumer ex safety of food Scope. ole to all Code oklyn City ed to read as follows: 114.04 LICENSE ADMINISTRA TION. TION.

A. License required. It is unlawful to operate a food establishment within the city or engage in any endeather. terprises described herein, unless a license has been obtained. Each license must be obtained in accor-, iless dance with the city code.

B. General requirements of the city code.

B. General licensing. The application for such licenses must be made on forms furnished by the city and must describe the general nature of the business, the location, and any other information deemed necessary by the city.

C. License expiration. Licenses issued pursuant to this chapter commence and expire on the dates indicated on the license certificate. ted on the license certificate. the exception of the itinerant establishment licenses, all indicated on the Indicated on the license certificate. With the exception of the itinerant food establishment licenses, all food establishment licenses will be issued for the applicable license year. Itinerant food establishment licenses will be issued for the specific days that the itinerant food establishment is in operation. y a person who com-e requirements of this entitled to receive D. Transfer and display cense. Only a person who plies with the requirements plies with the requirements of this chapter is entitled to receive a license. A license is not transferable as to person or place. A valid license must be located onsite and posted so that it is clearly visible to the public. available to the public. the public. available to the public upon request.
Section 4: Section 114.09 of the Brooklyn Park City Code is amended to read as follows:
114.09 STANDARDS FOR HEALTH, SAFETY AND NUISANCE PREVENTION.
A. The food establishment licensee must receive approval from the Health Authority prior to implementing the provisions in Minn. Rules 4626.0010 et seq. The city specifically adopts the followcity specifically the follow adopts additional standards for health safety to Minnesota Rules apter 4626 for food service eslishments excluding retail food <u>ing</u> and Chapter establishments excluding
establishments delegated by the
State Department of Agriculture.
B. A hand washing lavatory must
be equipped to provide water to the
user at a temperature of at least 43
C. (110 F), but not more than 54
C. (130 F) in a food establishment
and not more than 48 C. (120 F) in
a sink that is used by children, such
as a school, day care or preschool, tablishments execution establishments as a school, day care through a missing n combination faucet.

C. Materials for wall and combined to the combi combination faucet.

C. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be non-absorbent and resistant to the wear and abuse to which they are subjected. Materials such as, but not limited to, quarry tile, ceramic tile, or terrazzo are approved for floor surfaces in food preparation areas, walk-in refrigerators, walk-in freezers, warewashing areas, toilet rooms, mobile food establishment servicing areas, handwash areas, janitorial areas, laundry areas, interior garbage and refuse storage rooms, wait stations, kitchens, bars, areas subject to flushing or spray cleaning methods, and other areas subject to moisture.

D. A supply of toilet tissue in a of toilet tissue in D. A supply D. A suppry or tories assessing mounted dispenser must be available at each toilet.

E. The plans and specifications for a food establishment must include the proposed layout to scale, mechanical schematics, construcmechanical schematics, construc-tion materials, and finish schedules. JEFFREY JONEAL LUNDE, MAYOR ATTEST: DEVIN MONTERO,

CLERK

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