



Food Safety Fact Sheet

Temporary Food Establishments

A *food establishment* is an operation that stores, prepares, packages, serves, vends or otherwise provides *food* for human consumption. Food is defined as raw, cooked or processed edible substances, as well as beverages or ingredients used or sold. All food establishment operations must comply with the Kansas Food Code.

Licensing

- An annual licensing fee and a one-time application fee must be submitted to the Kansas Department of Agriculture prior to operation.
- If a temporary food establishment operates less than seven days in a year, a license and application are not required, so no fees must be paid.

Food Source

- Food prepared in a private home may not be used or offered for human consumption in a food establishment.
- Food served in a food establishment that is not prepared onsite must be produced in a licensed commercial kitchen.

Equipment

- Temporary food establishments must have all of the equipment necessary for the intended operation.
- All food must be protected from dirt, dust and debris.
- Food contact surfaces must be protected from contamination by consumers.
- There must be separate tables for taking money and preparing food.

Dishwashing Facilities

- A dishwashing facility must be provided for washing, rinsing and sanitizing equipment.

- The dishwashing facility may be individual to the establishment, shared onsite, or at a location where food, containers, or supplies are kept.

Handwashing Facilities

- A convenient handwashing facility must be available for employee handwashing, and it should provide hot/warm water. It also must:
 - Be equipped with soap and paper towels;
 - Be accessible at all times for employee use;
 - Have water flow that is adequate to quickly and easily remove soap and food debris from hands.

Location and Construction

- Temporary food establishments may operate out of a tent, as long as requirements for floors, walls and ceilings in the Kansas Food Code are met.
- Flooring must help control dust in the food preparation and serving area. Canvas, tarp, or other suitable materials may be used on the floor to help control dust.
- The ceiling is the most important component of a temporary food establishment. The ceiling and walls need to prevent insect and rodent entrance.
- Counter service openings must not be larger than necessary for the particular operation conducted.

*Italicized words are defined in the Kansas Food Code, which is posted online at:
<http://agriculture.ks.gov/document-services/statutes-regulations-and-guidance-documents>.

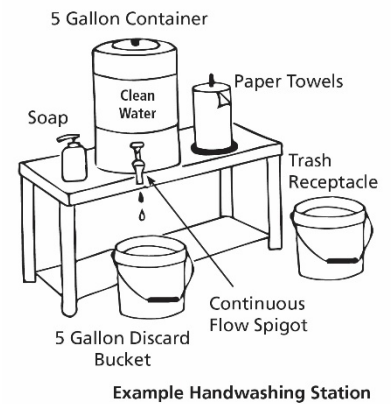
Mobile Food Establishment Facility Requirements

Additional Considerations for Mobile and Temporary Food Establishments*

A Food Establishment that is mobile, called a mobile unit (MU), is a food operation that is movable from location to location and offers food directly to the end consumer. Examples include: trucks, vans, trailers, push carts, and tents. These can also be set up for temporary events. The following information is based on the Kansas Food Code and other applicable food safety laws and regulations. It is not intended to be comprehensive.

Handwashing Sinks:

- At least one handwashing sink in food prep/service area(s).
- Handwashing sink(s) must be supplied with hot and cold water, soap, and paper towels.
- Water must be able to reach at least 100°F.



Warewashing:

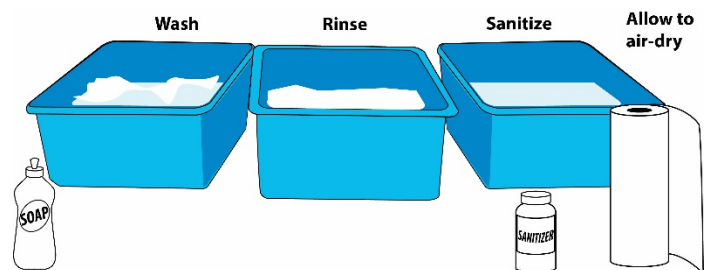
- A 3-compartment sink large enough to completely submerge the largest piece of food-contact item.

OR

- A commissary for warewashing (written access agreement required) and replacement food contact items must be available for the time operating between commissary visits.

OR

- For tent/table units with minimal utensils, 3 food-grade tubs large enough to completely submerge the largest food-contact item, a potable hot water supply, and an adequate disposal system for the wastewater.
- Sanitizer test kits must be provided to measure proper formulation of chemical sanitizers.



Water Supply:

- Water supply must be from an approved source and be maintained drinkable.
- Water tank, hoses, etc. must be safe for drinking water.
- Water tank must be enclosed from the filling inlet to the discharge outlet and sloped to an outlet that allows complete drainage of the tank. The fill port, drain port, and fill hose must be protected.
- Supply hoses must be safe for drinking water, identified/marked for use with drinking water, and must not be used for any other purpose.
- Water tank, pump, and hoses must be flushed and sanitized before being placed in the service after construction, repair, modification, and periods of nonuse.

Sewage Disposal:

The sewage holding tank must:

- Hold at least 15% more than the water supply tank.
- Be sloped to a drain that is 25mm (1 inch) inner diameter or larger.
- Have a shut-off valve.

Sewage and other liquid wastes must be removed from the MU to an approved waste servicing area without creating a public health hazard or nuisance. No wastewater may be allowed to drain onto the ground.

Hot/Cold Holding Capacity:

- Must have hot and cold holding equipment to maintain below 41°F or above 135°F.
- Must have food thermometers to measure proper hot holding and cold holding food temperatures.



Protection from Environmental Contamination:

- Floors, walls, and ceilings must be smooth, durable, easily cleanable, and non-porous.
- Must have overhead protection and provide protection against contamination from pests, the elements, and windblown dust/debris.
- If conditions warrant, side screening/walls must be provided to protect from insects, dust, and weather.
- Exterior doors must be tight fitting, free of gaps, and equipped with self-closing hardware.
- Floors must be graded to drain and be made of concrete, asphalt, wood platform, rubber mats or other suitable materials that are effectively treated to control dust, mud and insects.
- Must be kept free of pests and harborage conditions. Windows must be tight fitting and free of gaps.
- If an outdoor smoker or grill is used, food must be protected from contamination by overhead protection or an enclosed smoker or grill and by covering food in transport between protected food prep area and smoker/grill.

Ventilation:

- Ventilation systems of appropriate capacity must be provided to remove any excessive heat, odors, smoke, vapors, condensation, etc. from the MU.

Propane Safety:

- All propane tanks, hoses, connections, and fixtures must meet current safety standards.

* Refer to Handout #60 - Licensing Requirements Overview for Food Establishments for more information.



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Daily Self-Inspection Checklist

Establishment: _____
 Date: _____ Time: _____ Initials: _____

***These items contribute directly to foodborne illness.**

<i>Cold Holding* (Required at 41°F)</i>			
Item	Location	Temperature	Corrective Action Taken

<i>Cooking* (Whole muscle meat to 145 °F, ground meat to 155°F and poultry/stuffed foods to 165 °F)</i>			
Item	Location	Temperature	Corrective Action Taken

<i>Hot Holding* (Required at 135°F)</i>			
Item	Location	Temperature	Corrective Action Taken

<i>Cooling* (From 135°F to 70°F within 2 hours and from 70°F to 41°F within another 4 hours)</i>				
Item	Location	2 hour temp	4 hour temp	Corrective Action Taken

<i>Reheating* (Heat to 165°F for 15 seconds within 2 hours)</i>			
Item	Location	Temperature	Corrective Action Taken

<i>Hand Sinks</i>			
In	Out		Corrective Action Taken
		Accessible/not blocked*	
		Hot and cold water*	
		Clean, no food waste	
		Clean clothes/aprons	



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Daily Self-Inspection Checklist

<i>Personal Hygiene</i>			
<i>In</i>	<i>Out</i>		<i>Corrective Action Taken</i>
		No sick employees working*	
		Frequent handwashing observed* (20 seconds)	
		No open cuts, wounds, or bandages* (gloves used)	
		No eating, drinking, or tobacco use in food preparation areas*	
		No bare-hand contact with ready-to-eat-foods*	
		Proper hair restraints, no jewelry, fingernails maintained	
		Clean clothes/aprons	

<i>Refrigerated Storage</i>			
<i>In</i>	<i>Out</i>		<i>Corrective Action Taken</i>
		Refrigeration equipment maintaining 41°F or below*	
		Ready-to-eat foods stored above non-ready-to-eat food*	
		All refrigerated products have proper date label*	
		Accurate probe thermometer available	
		Accurate refrigeration thermometer provided/visible	

<i>Dishwashing</i>			
<i>In</i>	<i>Out</i>		<i>Corrective Action Taken</i>
		Proper sanitizing: _____ ppm or _____ °F*	
		Machine clean (no food waste or lime/calcium build-up)	
		3-vat sink clean, not greasy (wash, rinse, sanitize)	
		Dishes/utensils/glasses clean	
		Drain boards clean/maintained	
		Air drying properly, no wet stacking	
		Test strips available (Chlorine, Quat. Ammonia, Iodine)	

<i>General</i>			
<i>In</i>	<i>Out</i>		<i>Corrective Action Taken</i>
		Doors and windows properly closed, vermin resistant	
		No pests (roaches, mice, flies, etc)	
		Kitchen equipment clean, no grease or food waste	
		Pop heads/tea spigots clean	
		Cutting boards/pots/pans/can openers clean and in good repair	
		Ice scoops properly stored, handle out of ice, on clean surface	
		Food properly protected/covered containers	
		No dented or swollen cans	
		Wipe cloths properly stored in clean sanitizing solution	
		Chemicals and spray bottles properly stored and labeled	
		Shelving/bulk food containers clean, no food waste	
		Single-service articles properly stored, dispensed	
		All lights working and properly shielded	
		Floors/floor drains cleaned and maintained	
		Mop sink area clean, mops and brooms hung up	
		Dumpster doors/lids properly closed, no trash on ground	

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