



Requirements for Non-Mobile Food Vendor

Application and Documentation

- ✓ To operate as a Non-Mobile Food Vendor, an application must be submitted to the Kansas City Environmental Health Services Program with supporting documents. (i.e. federal tax letter, commissary agreement)
- ✓ A Standard Operating Procedure (SOP) must be created to outline the method of food preparation and food safety. The SOP must be written clearly and implemented by all employees.

Non-mobile Food Vendor Requirements

- ✓ Vendor can only operate at 3 predetermined locations.
- ✓ A handwashing sink must be provided. Sink must have hot & cold running water under pressure, soap, and paper towels.
- ✓ Waste water must be hard plumbed or a waste retention tank 15% larger than the water supply tank must be provided.
- ✓ The serving location must have overhead protection.
- ✓ Serving location must be in good condition and equipment must be maintained in good repair.
- ✓ Serving area and equipment must be cleaned at least every 24 hrs.
- ✓ Limited Service of only: Non-time/temperature control for safety foods; Pre-prepared time/temperature control for safety foods maintained at proper temperatures; Preparation of pre-cooked foods offered for retail sale.
- ✓ Maintain a food commissary permitted through a regulatory authority in the Kansas City, MO metropolitan area.

Employee Requirements

- ✓ Employees must obtain a KCMO Food Handler's Card or an equivalent certification. (i.e. ServeSafe)
- ✓ Employees must maintain good personal hygiene, proper hair restraints, & clean clothing.
- ✓ During food service operation, permit must be displayed in an area conspicuous to the consumer.

Sanitation and Food Protection

- ✓ All food must be obtained from an approved source.
- ✓ All food must be cooked to the proper internal cooking temperature.
- ✓ Containers must have tight-fitting lids, to protect food during transportation to and from the commissary.
- ✓ Proper labeling on prepackaged foods.
- ✓ Food must be protected from environmental contaminants. (i.e. insects, dust, dirt, rain, snow, coughing, sneezing, etc.)
- ✓ Thermometers must be sanitized with alcohol wipes before taking food temps.
- ✓ A sanitizer bucket must be setup at all times. Test strips must be available for measuring concentration.
- ✓ Utensils must be stored in clean, dry containers.
- ✓ All equipment food contact surfaces & utensils must be routinely washed, rinsed, and sanitized at commissary.
- ✓ All food must be held at the proper cold holding temperature of 41F or hot holding temperature of 135F and above.

Disposal and Safety Requirements

- ✓ Waste from equipment must be properly disposed.
- ✓ Serving area with food cannot be left unattended.

Recommendations

- ✓ Provide a fire extinguisher and first aid kit in case of emergencies.
- ✓ Implement a procedure to protect foods from cross contamination.
- ✓ Keep temperature logs to keep record of food temperatures.

Health Department Policies

- ✓ The Food Protection Program has the right to evaluate a Non-Mobile Food Vendor & grant or deny the permit based on the above requirements.
- ✓ Completing the above requirements does not solely guarantee approval of a Non-Mobile Food Vendor Permit.