

What are the basic requirements for a Food Establishment License?

Hand Washing Sinks: Required in restroom(s) *and* at least one additional hand sink in food prep/service area(s). Hand sink(s) must be designated, convenient for employee use, separated for hand washing only and must be located so that hand washing activities do not contaminate food, equipment or utensils, etc. Hand sink(s) must be supplied with hot and cold water, soap and an approved hand drying provision like paper towels.

Ware Washing: Any food contact equipment and/or utensils used in the food establishment must be washed, rinsed and sanitized between uses. A mechanical dish machine can be used in conjunction with, or in place of, a 3-compartment sink and must sanitize via automatic chemical injection or heat (160°F utensil level temperature). All 3-compartment sinks must be large enough to submerge your largest piece of equipment. While it is not required, purchasing a 3-compartment sink with internal rounded corners will make it easier to clean. Test kits must be provided to measure proper formulation of chemical sanitizers.

Food Prep Sink(s) and Mop Sink: Any sink used for food preparation should not have a direct drain connection to the drain/waste/vent pipe unless otherwise required by local codes. A mop sink or curbed service facility must be provided to dispose of waste water from cleaning floors and/or other surfaces.

Water Supply and Sewage: Private water wells must be inspected and approved by the regulatory authority and water tested as per Kansas Food Code requirements (< 20 ppm nitrates as nitrogen, zero colony forming units [CFU] of total coliforms and zero CFU of fecal coliforms) and county requirements. Private sewage systems must be inspected and approved by regulatory authority prior to licensing approval with a copy of the report sent to the Manhattan KDA office or provided to the KDA inspector.

Hot/Cold Holding Capacity: Hot holding equipment must hold potentially hazardous food (PHF) at 135°F or higher and must not be used to cook or reheat foods unless specifically designed to do so. Food thermometers must be provided to measure proper hot holding and cold holding temperatures. Cold holding equipment must hold PHF food temperatures at 41°F or below and each unit must be provided with an internal or permanent thermometer to evaluate ambient air temperature (usually 38°F) in cold holding units.

Floors/Walls/Ceilings: Floors, walls, and ceilings must be smooth, durable, easily cleanable, and non-porous.

Restrooms: At least one restroom must be provided for employees. Restroom doors must be self-closing and must not be propped open except during cleaning. Women's or unisex restrooms must be provided with a covered trash receptacle.

Outside Openings: Doors that open to the outside must be tight fitting, free of gaps, and equipped with self-closing hardware. Windows must be tight fitting and free of gaps. The premises must be kept free of pests and potential pest entry and/or harborage conditions.

Ventilation: Ventilation systems of appropriate capacity must be provided to remove any excessive heat, odors, smoke, vapors, condensation, etc. from any room(s) in the establishment.

*The above information is derived from the current Kansas Food Code and other applicable food safety laws, statutes and regulations. It is not intended to be comprehensive, and is subject to change.