



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>.