



Mobile Unit/Push Cart Food Code Guidelines

for the Kansas City Region

Basic Requirements by Local Jurisdiction Food Codes

This document is intended to assist mobile food vendors in meeting requirements across the multiple jurisdictions of the Kansas City metropolitan area. The basic requirements below must be met to obtain a food permit in ANY jurisdiction. Specific jurisdictional requirements are noted in *italics*.

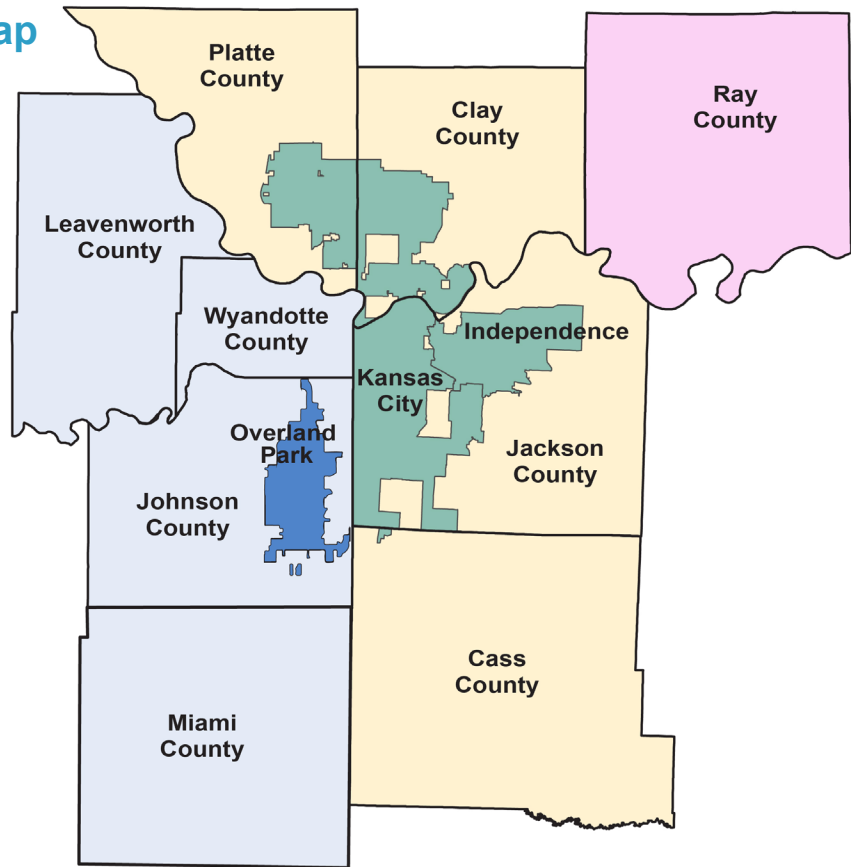
- 1. Potable water tank:** Adequate water supply must be from an approved public water source. Hoses constructed with approved food-contact material, installed to prevent backflow, hoses and connections handled and stored so that no contamination is created.
Kansas City requires this be a minimum of 15 gallons
- 2. Waste retention tank** that is 15 percent larger than the water supply tank. Sloped to drain, properly disposed to sanitary disposal.
- 3. Handwashing sink** with soap, paper towels, and handwashing sign. Warm water 100°F, handwashing facilities provided at all toilet facilities used by food employees.
- 4. 3-compartment sink** with drain boards
Kansas City, Independence, and Platte County do not require a 3-compartment sink on push carts.
- 5. Sanitizing:** chlorine, quaternary ammonium, iodine. Test strips must be provided. Wiping cloths stored in sanitizer solution between use or stored clean and dry and used for no other purpose.
- 6. Food contact surfaces and non-food contact surfaces** designed constructed and maintained according to the Food Code and need to be in good condition, properly constructed, durable, smooth, and easily cleanable.
- 7. Floors, walls and ceilings** need to be made from smooth, easily cleanable and non-absorbent materials.
- 8. Unit fully enclosed with overhead protection,** screens/pass through windows, floor and wall junctures coved, push carts on asphalt/concrete to minimize dust and mud.
- 9. Adequate shielded lighting** in food preparation and storage areas.
- 10. Commissary required for storage of products and access to potable water.**
Check with your jurisdiction for additional requirements, such as logs and permit requirements.
- 11. Refrigeration:** Must be 41°F or below. Must have thermometer accurate to $\pm 3^\circ\text{F}$ to measure air temperature of unit, ice for coolant kept separate from ice for drinks, ice used to cool Time Temperature Control for Safety (TCS) foods must be from an approved source and protected from contamination.
- 12. Freezers:** Must maintain food frozen.
- 13. Hot holding equipment** must be capable of maintaining TCS foods at 135°F or above, installed in accordance with manufacturer's instructions and meet all fire safety code requirements.
- 14. Cooking and reheating equipment** installed and used in accordance with manufacturer's instructions and meet fire safety code requirements. Reheating equipment must be capable of heating all TCS food to required temp within two hours or less, otherwise must occur at commissary.
- 15. Garbage containers:** Nonabsorbent, rodent-proof, covered when not in use. Grease properly disposed.
- 16. Employee health policy**
- 17. Food handler permit required**
Platte County, Overland Park, and State of Kansas do not require this.
- 18. Manager certification required**
Not required in Platte County, Jackson County, City of Overland Park, or State of Kansas. Always check with local zoning agency and/or law enforcement for location restrictions.
- 19. Other considerations:**
 - handwashing
 - no bare hand contact
 - food defense/security (unauthorized access)
 - food from approved source
 - thermometers
 - food display (*protection from contamination by customers*)
 - personal belongings storage
 - business license required in some municipalities
Some jurisdictions require this before issuing health permit.

Note: While reasonable efforts have been made to ensure that the basic food safety information contained in this document is accurate, it is the responsibility of the vendor to meet the applicable codes and standards for each jurisdiction in which they operate.

October 2019

Food Code Ordinance Map

A map with jurisdictional border lines is provided to assist in understanding which agency you will need to work with. Contact information for each agency follows below.



Food Ordinances

- State of Kansas Authority (Kansas Department of Agriculture (KDA) perform inspections)
- Cities in Kansas with Food Ordinance (city inspectors perform inspection under local authority in addition to KDA inspections)
- Cities in Missouri with Food Ordinance (city inspectors perform inspection under local authority)
- Counties in Missouri with Food Ordinance (city inspectors perform inspection under local authority)
- State of Missouri Authority (local public health agency inspectors perform inspections under state authority)

Contact Information

AGENCY	PHONE	HOURS
City of Overland Park, Kansas	913-895-6270	Monday–Friday, 8 a.m.–5 p.m.
Kansas Department of Agriculture	785-564-6767	Monday–Friday, 8 a.m.–5 p.m.
City of Independence, Missouri	816-325-7803	Monday–Friday, 8 a.m.–5 p.m.
City of Kansas City, Missouri	816-513-6315	Monday–Friday, 8 a.m.–5 p.m.
Cass County, Missouri	816-580-8425	Monday–Friday, 8 a.m-noon, 1-4:30 p.m.
Clay County, Missouri	816-595-4350	Monday–Friday, 8 a.m.–4:30 p.m.
Jackson County, Missouri	816-847-7073	Monday–Friday, 7:30 a.m.–3:30 p.m.
Platte County, Missouri	816-858-2412	Monday–Friday, 8 a.m.–4 p.m.
Ray County, Missouri	816-776-5413	Monday, 8 a.m.–7 p.m. Tuesday–Friday, 8 a.m.–4:30 p.m.
Missouri Department of Health and Senior Services	573-751-6098	Monday–Friday, 8 a.m.–5 p.m.