

New Business Requirements

Food Establishments-Restaurants, Retail, and Food Service

SINKS

- Handwashing Sinks are required in the restrooms and in food preparation/handling areas. More than one handwashing sink may be required. (5-203.11A) (5-204.11A,B)
- If you have any utensils to wash, rinse, and sanitize, you will need a one piece three compartment sink. The compartments must be sized properly (able to immerse the largest utensil or piece of equipment), have drain boards for air drying, and may have to be indirectly plumbed. A grease trap may be necessary in accordance to local codes. It is preferable that the compartments have rounded corners. A commercial dishwasher could be used instead of or in addition to a three compartment sink. It must be capable of sanitizing by heat or automatic chemical injection and must meet all requirements of the food code. (4-301.12A,B) (4-301.13) (5-402.11) (4-202.11A1,2,3,4) (4-703.11A,B,C) (4-501.114A,B,C)
- A mop sink is required for proper disposal of wastewater from cleaning floors and other surfaces. (5-203.13)
- A food prep sink is required if you have food such as produce to wash. This sink must have rounded corners and must be indirectly plumbed to the sewage system unless directed plumbing is mandated by local codes, or a grease trap is in place or local codes require indirect plumbing with a grease trap.
- A three compartment sink, if indirectly plumbed can be used to wash food as long as no detergent or sanitizers are mounted above the sink. In this case, the sink must be washed, rinsed, and sanitized between different uses. (4-202.11A1,2,3,4) (5-402.11) (7-201.11B) (5-103.12)

FLOORS, WALLS, AND CEILINGS

- Floors, walls and ceilings in restrooms, walk in coolers, walk in freezers, and food preparation areas must be smooth, easily cleanable, and non-absorbent. (6-101.11A1,2,3)

HOT AND COLD CAPACITIES

- Coolers must maintain potentially hazardous food (PHF) at 41°F or below. Hot units must hold PHF at 135°F or above. (4-301.11)

PLUMBING

- Food prep sinks, soda fountain drain hoses, ice machine drain hoses/pipes, dishwashers, (except as stated in the sink section) and three compartment sinks, (except as stated in the sink section) must be indirectly plumbed to the sewage system. (5-402.11)
- If a hose is attached to a mop sink for filling buckets, a backflow prevention device must be installed. If any type of shut-off valve or chemical dispensing unit is downstream of a faucet or water supply outlet, the proper type of backflow prevention device must be installed. Atmospheric vacuum breakers (AVB) are not allowed if a shut-off valve is in place beyond them. (5-203.14)

CHEMICALS

- In a retail store, chemicals must not be stored on the same shelf as, or above foods, beverages, utensils, or single use items on retail shelving or in dry storage. The same requirement holds true for in use chemicals. (7-301.11A,B) (7-201.11A,B)
- Detergent and sanitizer dispensers may be mounted above a three compartment sink as long as the sink is not used for food washing. No other chemicals should be above the three compartment sink. (7-201.11B)
- Only pesticides that are approved shall be used in a food establishment. (7-202.12A2)

RAW FOOD STORAGE

- Raw foods such as meats, bacon, or eggs shall not be stored next to or above any ready to eat foods. (3-302.11A1A,B)
- Store different species properly. (3-302.11A2A,B,C)

RESTROOMS

- A restroom for employees is required. Restrooms must have self closing doors, a vent fan, and a covered trash can if used as a women's restroom. (5-203.12) (6-202.14) (6-304.11) (5-501.17)

VENTILATION

- If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided. (6-304.11)

PESTS

- The facility must be kept free of pests such as roaches, rodents, ants, and flies. (6-501.111C)
- Exterior doors should be tight fitting, free of gaps, and have self-closing devices. (6-202.15A3)
- The building must be gap free to keep out pests. (6-202.15A1,2)
- Keep the outside clean and free of litter. Keep the inside clean and free of unneeded equipment and supplies that can become habitat for pests. (6-501.114) (6-501.111D)

WATER AND SEWAGE

- Water as per (5-101.11A,B) private water wells must be inspected and approved by the appropriate regulatory authority and water shall be tested as per KDA and meet state drinking water quality standards. (5-102.11)
- Sewage as per (5-403.11A,B) private sewage systems must be inspected and approved by the appropriate regulatory authority prior to licensing approval with a copy of the report sent directly to the inspector's attention at the KDA Topeka office.

CONTACT KDA BEFORE CONSTRUCTION BEGINS FOR A PLAN REVIEW/INSPECTION. fsl@kda.ks.gov or 785-564-6767.

CONTACT KDA AFTER CONSTRUCTION IS COMPLETE AND/OR PRIOR TO OPERATING FOR A LICENSING INSPECTION. fsl@kda.ks.gov or 785-564-6767.

- The information above is not comprehensive but just some of the major items required for a restaurant, retail, or food service license. All other items as per the Kansas Food Code, Kansas food safety laws, the food, drug, and cosmetic acts, and any other applicable laws and regulations can be found on the KDA web site at <http://www.ksda.gov> , along with other food safety information and FAQ's.

Additional Information Specifically for Mobile Unit(s)

-Mobile Water Tank and Mobile Food Establishment Water Tank

- Materials that are used in the construction of a mobile water tank, mobile *Food Establishment* water tank, and appurtenances shall be safe; durable, corrosion-resistant, and nonabsorbent; and finished to have a smooth, easily cleanable surface. (5-301.11)
- Design and Construction: A mobile water tank shall be: enclosed from the filling inlet to the discharge outlet; and sloped to an outlet that allows complete draining of the tank. (5-302.11)
- Inspection and Cleaning Port, Protected and Secured: If a water tank is designed with an access port for inspection and cleaning, the opening shall be in the top of the tank and flanged upward at least 13 mm (one-half inch); and equipped with a port cover assembly that is provided with a gasket and a device for securing the cover in place and flanged to overlap the opening and sloped to drain. (5-302.12)
- "V" Type Threads, Use Limitation: A fitting with "V" type threads on a water tank inlet or outlet shall be allowed only when a hose is permanently attached. (5-302.13)

- Tank Vent, Protected: If provided, a water tank vent shall terminate in a downward direction and shall be covered with, 16 mesh to 25.4 mm (16 mesh to 1 inch) screen or equivalent when the vent is in a protected area or a protective filter when the vent is in an area that is not protected from windblown dirt and debris. (5-302.14)
- Inlet and Outlet, Sloped to Drain: A water tank and its inlet and outlet shall be sloped to drain. A water tank inlet shall be positioned so that it is protected from contaminants such as waste discharge, road dust, oil, or grease. (5-302.15).
- Hose, Construction and Identification: A hose used for conveying *Drinking Water* from a water tank shall be: safe; durable, corrosion-resistant, and nonabsorbent; resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition; finished with a smooth interior surface; and clearly and durably identified as to its use if not permanently attached. (5-302.16)
- Filter, Compressed Air: A filter that does not pass oil or oil vapors shall be installed in the air supply line between the compressor and *Drinking Water* system when compressed air is used to pressurize the water tank system. (5-303.11)
- Protective Cover or Device: A cap and keeper chain, closed cabinet, closed storage tube, or other *Approved* protective cover or device shall be provided for a water inlet, outlet, and hose. (5-303.12)
- Mobile *Food Establishment* Tank Inlet: A mobile Food Establishment's water tank inlet shall be: 19.1 mm (three-fourths inch) in inner diameter or less; and provided with a hose connection of a size or type will prevent its use for any other services. (5-303.13)
- System Flushing and Sanitization: A water tank, pump, and hoses shall be flushed and *Sanitized* before being placed in service after construction, repair, modification, and periods of nonuse. (5-304.11)
- Using a Pump and Hoses, Backflow Prevention: A *Person* shall operate a water tank, pump, and hoses so that backflow and other contamination of the water supply are prevented. (5-304.12)
- Protecting Inlet, Outlet, and Hose Fitting: If not in use, a water tank and hose inlet and outlet fitting shall be protected using a cover or device as specified under 5-303.12. (5-304.13)
- Tank, Pump, and Hoses, Dedication: A water tank, pump, and hoses used for conveying *Drinking Water* shall be used for no other purposes. Water tanks, pumps, and hoses *Approved* for liquid *Foods* may be used for conveying *Drinking Water* if they are cleaned and *Sanitized* before they are used to convey water (5-304.14)

-Sewage, Other Liquid Waste, and Rainwater

- Capacity and Drainage: A Sewage holding tank in a mobile Food Establishment shall be sized 15% larger in capacity than the water supply tank and sloped to a drain that is 25 mm (1 inch) in inner diameter or greater, equipped with a shut-off valve. (5-401.11)
- Establishment Drainage System: *Food Establishment* drainage systems, including grease traps, that convey *Sewage* shall be designed and installed as specified under 5-202.11(A). (5-402.10)
- Backflow Prevention: A drain connection may not exist between the *Sewage* system and a drain originating from *Equipment* in which Food is placed.
- Grease Trap: If used, a grease trap shall be located to be easily accessible for cleaning. (5-402.12)
- Conveying Sewage: *Sewage* shall be conveyed to the point of disposal through an *Approved* sanitary *Sewage* system or other system, including use of Sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to *Law*. (5-402.13)
- Removing Mobile Food Establishment Wastes: *Sewage* and other liquid wastes shall be removed from a mobile *Food Establishment* at an *Approved* waste *Servicing Area* or by a *Sewage* transport vehicle in such a way that a public health *Hazard* is not created. (5-402.14)
- Flushing a Waste Retention Tank: A tank for liquid waste retention shall be thoroughly flushed and drained in a sanitary manner during the servicing operation. (5-402.15)

- Approved Sewage Disposal System: *Sewage* shall be disposed through an *Approved* facility that is a public *Sewage* treatment plant or an individual *Sewage* disposal system that is sized, constructed, maintained and operated according to *Law*. (5-403.11)
- Other Liquid Wastes and Rainwater: Condensate drainage and other non-*Sewage* liquids and rainwater shall be drained from point of discharge to disposal according to *Law*. (5-403.12)