

Steps for obtaining a mobile food service permit

1. Fill out an application form, available at the Food Protection Program at the KCMO Health Department.
2. Have your unit and commissary inspected and approved.
3. Pay the permit fee.



The KCMO Health Dept offers a KCMO Food Code Training course. Call for more information, (816)513-6315.



KCMO Health Department Food Protection Program

**2400 Troost Ave.
Suite 3000B
Kansas City, MO 64108**

Phone: 816-513-6315
Fax: 816-513-6290

Guidelines for mobile food service units and pushcarts



KCMO Health Department Food Protection Program

Our mission is "to protect the citizens and visitors of Kansas City, Missouri from foodborne illness through food safety education and regulation".

**EXCELLENCE
PROFESSIONALISM
INTEGRITY
CARING SERVICE**

Requirements for Safe Operation:

- A means to keep hot foods hot (at or above 140°F) and cold foods cold (at or below 41°F).
- Hot and cold running water must be provided at a proper handwashing sink.
- If food is prepared, a three-compartment sink to adequately wash, rinse, and sanitize food utensils.
- A waste retention tank at least 15% larger than the water supply tank.
- A bimetal stem thermometer must be provided to monitor food temperatures.
- The unit must report daily to an inspected food service facility for cleaning and storage of food and food items.
- Dispense only single-service tableware.
- Some form of overhead protection must be provided for food preparation areas on pushcarts.

- The unit must be constructed of durable, easily cleanable materials.
 - The unit's equipment must be fully functional at all times.
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Daily Operation Checklist:

- ⇒ Clean clothes and hands
- ⇒ Hot and cold water
- ⇒ Proper sanitizing solutions and sanitizer test kits
- ⇒ Soap and paper towels
- ⇒ Proper hair restraints
- ⇒ Food thermometer (routinely calibrated)
- ⇒ Fully functioning food warmers and refrigerators (freezers)
- ⇒ Overhead protection for food preparation areas
- ⇒ Food and single-service articles stored off the ground



- ⇒ Plastic gloves, or other means of no bare-hand contact to ready-to-eat foods, readily available
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This pamphlet provides guidelines for safe food handling in the operation of mobile units and pushcarts.

Mobile food unit means a vehicle-mounted food service establishment designed to be readily movable. Pushcarts are non-self-propelled vehicles with limited food preparation.

Think of your operation as a miniature restaurant on wheels. Restaurants must meet food safety requirements and so must you. Even though food preparation is limited on mobile units, the same food safety guidelines must be followed in order to protect public health.

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