



Department of Public Works & Utilities
Environmental Health

1900 E. 9th St. N.
Wichita, KS 67214
(316) 268- 8351

Requirements for Temporary Food Establishments

A temporary food stand is required to have overhead protection, a hand washing station, a bucket of sanitizer water for storage of wiping cloths, cold holding and hot holding capabilities if serving potentially hazardous foods, and any other equipment necessary for the intended operation.

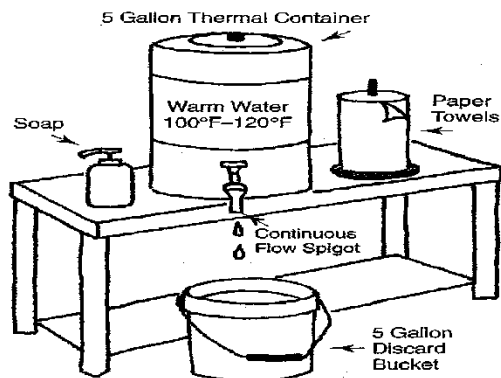
Food may not be prepared in a private home or any other unlicensed location. All food must be cooked and prepared on site.

Establishments not in compliance may be subject to closure!

Personal Hygiene: No bare hand contact is allowed with cooked or ready to eat foods. Gloves or utensils must be used.

An easily accessible hand washing facility must be located at the establishment and be available for employee hand washing throughout the entire duration of the event. It must provide hot/warm water and be equipped with soap, paper towels, and a catch bucket for waste water. The water flow must be adequate to easily remove soap and food debris from hands.

TEMPORARY HAND WASHING STATION



The temporary hand washing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm (100°F – 120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water.

Sanitizing: Only single use dishes and utensils may be used if no 3 compartment sink is available on site for washing, rinsing, and sanitizing equipment.

Food, food contact equipment, and utensils must be 6 inches above the floor.

A wiping cloth bucket must be provided and contain the required sanitizer concentration.

- Quaternary ammonia 200 parts per million
- Chlorine (bleach) 50 to 200 parts per million

This bucket is to store wet wiping cloths in between use, not to sanitize food contact surfaces!

Test strips must be available to check the strength of the sanitizer used.

Temperatures: If potentially hazardous foods (i.e. meats, dairy, cooked vegetables) are served, appropriate equipment must be provided to hold cold foods at 41°F or below and hot foods at 135°F or above.

If using ice as a coolant, ensure that the product or container is submerged in the ice.

A calibrated food thermometer must be used to check cooking, cold holding, hot holding, and cooking temperatures.

Additional Requirements

- Food Handler Cards are required for food establishment employees operating in the City of Wichita.
- Establishments operating more than 6 calendar days per year will be required to obtain a food service license and will be subject to all facility licensing requirements.

Please contact an inspector with questions or for additional information.



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