

Establishing a Mobile Food Business in Douglas County

A food vendor's guide
by the Douglas County
Food Policy Council
(DCFPC)



01

Explore entrepreneur resources

- Consider free business advising and funding guidance from the [KU Small Business Development Center](#).
- Various loan and equity programs are available through [NetWork Kansas](#).
- Explore loan programs and resources available through the [Douglas County E-Community](#).
- Consider other Grants & Loans – Look into state, federal, and private funding opportunities.

02

Obtain necessary permits & licenses

- Start by applying for a [Food Establishment License](#) through the Kansas Department of Agriculture. Facility must pass a licensing inspection.
- Register with the Kansas Department of Revenue to receive a [Kansas Sales Tax License](#).
- Schedule a [fire inspection](#) to ensure compliance with safety regulations and receive a sticker of certification for use county-wide.
- **Local Permits** – Check with local authorities; local permit may be required.

03

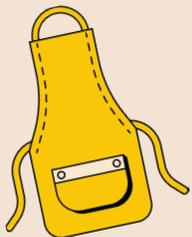
Make a plan for food production

- Planning to prepare food in a shared commercial kitchen? A separate inspection may be required.
 - Communicate these plans to KDA when scheduling your inspection.
 - Learn more about local and regional commercial kitchens for rent [here](#).

04

Maintain food safety requirements

- To remain in good standing with KDA, mobile food vendors must abide by [food safety regulations](#).
- Read more on page 2 of this document.



Please note: This document provides a high-level summary and does not cover all food safety requirements. Please refer to linked resources for more information.

Mobile Unit Food Safety

Be your own inspector, daily



Food Safety Requirements

To remain in good standing with the Kansas Department of Agriculture (KDA) and continue operations, vendors must abide by food safety regulations, including:

- hot/cold holding capacity;
- handwashing sink(s);
- water supply;
- warewashing;
- sewage disposal;
- ventilation;
- propane and fire safety;
- and more.



What to Expect When You're Inspected

- KDA Inspector comes to food establishment or production facility; ID issued to case
- Walk-through of facility
- Dynamic look at risk factors associated with foodborne illness
- Corrective action with focus on education and compliance
- Written inspection report and exit interview

Be Your Own Inspector

- Check accuracy of thermometer devices; calibrate as needed
- Daily, weekly, monthly checklist; regular cleaning schedule
- Check accuracy of date marking
- Frequently monitor food temperatures of TCS foods and equipment throughout the day
- Check sanitizer concentration daily
- Maintain mobile unit log wherever operating

Learn more here:

[Douglas County Food Policy Council](#)
[Mobile Food Establishment Requirements](#)
[Food Safety on the Go: Food Trucks](#)
[Food Protection Task Force](#)
[Starting a Food Business](#)

