



CLAY COUNTY

# PUBLIC HEALTH CENTER



800 Haines Drive  
Liberty, MO 64068  
p. 816-595-4350  
[clayhealth.com](http://clayhealth.com)

## MOBILE FOOD ESTABLISHMENT QUICK REFERENCE

### ONE CERTIFIED MANAGER

We accept ServSafe (NRA), Certified Professional Food Manager (Experior Assessments, LLC), or Food Safety Manager Certification (National Registry for Food Safety Professionals). If you already have one of these certifications, you will need to come to the Clay County Public Health Center with your certificate and get a photo ID made. If you do not have the training, we offer the ServSafe training. Please see the *Fee Schedule for Regulated Establishments* for associated fees.

### FOOD HANDLER TRAINING

All other food workers on the unit need food handler training. We offer trainings at the Clay County Public Health Center and we have a reciprocity agreement to accept food handler training completed through Kansas City, Platte County, Independence, Jackson County and Cass County Health Departments. A photo ID is required for these as well. Please see the *Fee Schedule for Regulated Establishments* for associated fees. The scheduled trainings are on our website.

The unit must meet all of the food code requirements:

- Smooth and easily cleanable floors, walls, ceilings.
- Adequate freezer/refrigeration for all items with thermometers in each unit.
- Three compartment sink.
- Handwashing sink with signage, soap, paper towels, and hot water.
- Easily cleanable/durable/nonabsorbent food prep surfaces.
- Adequate lighting (at least 50 foot candles) in prep area that is properly covered.
- Hot and cold running water.
- Waste water storage tank and a place to dispose of dirty water.
- A commissary agreement with a permitted facility if you plan on storing or preparing any excess food at a different location than inside the mobile unit. (No food may be stored or prepared at your home).
- Chemicals properly labeled and stored away from food and single service items.
- A thermometer that measures from 0°F-220°F.
- A pre-opening inspection.
- A risk assessment to determine the risk and fees associated with that risk.
- Fees for a new unit would be a one-time processing fee + the annual permit fee. Please see the *Fee Schedule for Regulated Establishments* for associated fees.