



CLAY COUNTY
**PUBLIC
HEALTH
CENTER**



BLOCK FOODBORNE ILLNESS

**Planning to serve food at an event
or sell food to the public as part of
this summer's soccer festivities?
Keep food safety top of mind!**

Clay County Public Health Center's environmental health team is here to help you protect the public from foodborne illnesses like Salmonella, Listeria, E. coli, norovirus and hepatitis A.

Already a Permitted Food Establishment?

You are good to go!

Just make sure your team is at the top of their game during this busy season. Remember to stay within the bounds of your permit type and connect with your inspector if you have any questions.

New to Serving Food to the Public?

Any time food is made, served, or sold to the public in a public setting, you must follow the Clay County Food Code. This code ensures food is handled safely and ultimately protects people from illness.

If you plan to make food for the public, you may need to apply for a food permit. There are different types - standard, mobile unit, temporary and farmers market.

Getting permitted tells customers they can count on you to serve them safe food. It also partners you with a health inspector that can help you navigate the process of training staff, getting the necessary equipment, and setting up for long-term success.

If found to be operating without a permit, operators can be shut down by the health department.

**Flip the page for detailed information about
operating at the safest level.** 

Types of Permits

Annual Food Establishment Permit

For establishments that store, prepare, package, serve, or vend food directly to the consumer. Within this permit, establishments are categorized by risk level or type. This impacts the requirements they will need to follow, their fees, and the number of inspections they will have per year.

Mobile Unit Permit

For a food service operation that is operated from a movable motor driven or propelled vehicle, or portable structure that can change location.

Temporary Food Permit

For a food service establishment that operates at a fixed location for a period of time not to exceed 14 consecutive days in conjunction with a single event or celebration.

Farmers Market Permit

An annual permit issued to an organized, recurring operation at a designated location used by local farmers and producers primarily for distribution and sale of locally produced agricultural products.

Food Handler & Manager Training

Clay County Public Health offers in-person and online training options for food handlers and managers. This certification is needed promptly upon hiring. Visit clayhealth.com/eh for details about the process and pricing.

What About Cottage Law?

Certain food items like baked goods, canned jam or jelly, or dried herb mixes can be excluded from local regulations. This does not include items that have to be kept refrigerated for safety. Contact Clay County Environmental Health for more information and help with proper labeling.

clayhealth.com/cottage

Which Health Department?

Contact Clay County Public Health if you plan to operate in any area outside of Kansas City but within Clay County's borders (Liberty, Gladstone, unincorporated, etc.).

Kansas City, MO Health Department oversees food establishments in all parts of KC city limits, in ANY county.

Hiring Someone Else to Serve Food at Your Event

Don't want to mess with making food or getting permitted? Consider hiring a food truck or caterer for your event. Just make sure they are permitted in the area your event takes place at. Also, work with them to ensure basic food safety standards are met, like having a clean serving environment and keeping foods the right temperature.