

## **P. Food Carts, Concessionaires, Trailers, Trucks, & Vendors**

Food purveyors do not require an additional license from the City of Salina beyond the licensing required by the State of Kansas. Please visit the Kansas Department of Agriculture's [website](#) to review their license guidelines and determine food safety requirements. Other activities associated with food purveying may require additional permits or licensure. Please see below for additional details.

### **Guidelines:**

- You may be required to place mats under the truck and serving area for spills, including under a grease trap, engine, etc., especially when parked over grass. Vehicles may not be parked on unimproved surfaces.
- Grease or any other type of liquid (including grey water/water) must be properly disposed of. None may be discarded in a dumpster/waste receptacle, down a drain/grate/manhole, or on the ground/grass.
- Sewage must be disposed of at an approved sewage disposal site per the City, County, and State. Violations will lead to a fine.
- All food trucks or trailers must be 10 feet away from any other food truck or trailer for fire separation.
- Ensure the food truck has fire extinguishers that are inspected, certified, and display an up-to-date tag.
- Food trucks and other types of mobile food vendors associated with a special event will be permitted under that event and required to follow any rules or regulations associated with the event's permit. Food trucks and other mobile food vendors should be aware the City does have permitting and rules associated with their uses when not part of a special event. Food trucks or mobile vendors wanting to operate in the ACE District must adhere to [Chapter 6, Article 4](#) of the City of Salina Municipal Code. Those wishing to operate food trucks or other mobile food vending outside the ACE District should review the brochure and associated regulations found [here](#).

### **Commercial Cooking Equipment:**

The following are basic rules and do not cover all code requirements contained in the Kansas Fire Prevention Code or the 2012 International Fire Code, the currently adopted fire code for the City of Salina.

Portable fire extinguishers shall be provided. At a minimum, a UL-rated 2A-10BC fire extinguisher is required to be installed in all contracted food and beverage concession stands. Fire extinguishers shall be located in conspicuous locations that are easily accessible, not obstructed, or obscured from view. Cooking equipment involving vegetable or animal oils and fats shall be further protected by a Class K-rated portable extinguisher.

For three or fewer grease-producing appliances, the concessionaire will provide an easily recognizable and accessible fuel shut-off (i.e., hand-turn valve or electrical breaker).

For four or more grease-producing appliances, the concessionaire will provide an easily recognizable and accessible fuel shut-off (i.e., hand-turn valve or electrical breaker and a hood system with a compliant fixed suppression system with fuel shut-off).

**Compressed Gas:**

The following are basic rules and do not cover all code requirements contained in the Kansas Fire Prevention Code or the 2012 International Fire Code, the currently adopted fire code for the City of Salina.

All compressed gas cylinders, including but not limited to propane, CO2, and helium, shall be properly secured to prevent falling caused by contact, vibration, or seismic activity.

Propane/LP gas use must also adhere to the below regulations:

- All propane tanks must be secured at all times. Milk cartons work great for smaller tanks. Any larger tank can be secured to an immovable object with chains or ratchet straps. Bungee cords are not allowed.
- All tanks must be at least 10 feet from a tent or structure and 36 inches away from a heat source.
- Relief valves must point away from tents, canopies, or areas where gas could accumulate.
- Propane/LP tanks may not be attached to any trees, poles, or movable objects.
- Make sure propane/LP tanks have a ventilated cap or collar on when not in use.
- Propane/LP tank's maximum capacity is 100 pounds.
- Make sure cooking using charcoal or wood is done with a metal ash container with a secure, fitted lid for used fuel.

**Out-of-Town Purveyors:**

The City of Salina is always excited to welcome new food purveyors to our community. If you're here for a specific special event, your services are permitted under the Special Event Permit. However, if you'd like to stay in Salina and provide additional food purveying services in the Arts, Commerce, and Entertainment (ACE) District, you are required to obtain an annual permit.

You can apply for the annual permit [here](#) and check out our approved locations in the ACE District [here](#).

**NOTE:** The City of Salina will verify all locations of food purveyors before the start of your special event, as identified on your Site Plan. Additionally, the City of Salina and Salina Fire Department reserves the right to inspect any food purveyor facilities and/or mechanical equipment to verify adherence to state and local regulations. The City will remove any propane/LP tanks that aren't listed, are leaking, or have been improperly installed.

*Please contact the Department of Community & Development Services at (785) 309-5715 for additional information and questions regarding food purveying.*