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Cottage Food Law Statutes:

Kansas



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Cottage Food Laws: Kansas

[Kan. Stat. § 65-689](#)

[Kan. Admin. Regs. § 4-28-33](#)

K.S.A. § 65-689. Same; license requirements, fees, inspections, denial, hearing, display; exceptions

(a) It shall be unlawful for any person to engage in the business of conducting a food establishment or food processing plant unless such person shall have in effect a valid license therefor issued by the secretary.

...

(d) A license shall not be required by:

- (1) A plant or facility registered or licensed by the department of agriculture pursuant to article 7 of chapter 65 of the Kansas Statutes Annotated, and amendments thereto, or licensed or registered by the department of agriculture pursuant to article 6a of chapter 65 of the Kansas Statutes Annotated, and amendments thereto, shall not be required to obtain a separate license pursuant to this section if the inspections conducted under the respective acts encompass all operations of the facility.
- (2) A registered nonprofit organization that provides food without charge solely to people who are food insecure, including, but not limited to, soup kitchens and food pantries.
- (3) A location where prepackaged individual meals are distributed to persons eligible under the federal older Americans act.
- (4) A person who produces food for distribution directly to the end consumer, if such food does not require time and temperature control for safety or specialized processing, as determined by the secretary.
- (5) A person who serves food exclusively on interstate conveyances or common carriers.
- (6) A person operating a food establishment for less than seven days in any calendar year.
- (7) A person who prepares, serves or sells food for the sole purpose of soliciting funds to be used for community or humanitarian purposes or educational or youth activities.
- (8) A person operating a food vending machine, if the food vending machine company:
 - (A) Is licensed as a food establishment, or if located in another state, licensed according to the laws of such state;



- (B) maintains, and makes available to the secretary, a current record of the location of each food vending machine it operates or services; and
- (C) conspicuously displays the company name, phone number and any additional information the secretary may require on each such vending machine.
- (9) A person providing only complimentary coffee to its patrons whose primary business is unrelated to operating a food establishment or food processing plant.
- (10) A person operating a farm winery, as defined in K.S.A. 41-102, and amendments thereto, who does not produce or offer any food products other than wine produced at such farm winery.
- (11) A retailer, as defined in K.S.A. 41-102, and amendments thereto, that sells only alcoholic liquors and cereal malt beverages.
- (12) A food establishment that sells or offers for sale only packaged foods that are non-hazardous and are received directly from a licensed food production facility in packaged form, if such food establishment contains less than 200 cubic feet as measured pursuant to K.S.A. 65-688(e), and amendments thereto.
- (13) A person who provides food samples, without charge, to promote, advertise or compliment the sale of food or associated food preparation equipment.
- (14) A guest house, as defined in K.S.A. 36-501, and amendments thereto.
- (e) The exemption provided to those entities provided in subsection (d) shall not be exempt from inspection or regulation when a violation is observed or reported to the secretary.
- (f) A food establishment operated in connection with any premises licensed, registered or permitted by the secretary of health and environment, the secretary for children and families, the secretary of corrections or the secretary for aging and disability services that is inspected and regulated pursuant to the respective law or rule and regulation of such secretary, shall not require a license, and the secretary of agriculture shall not be authorized to inspect or cause such premises to be inspected. This subsection shall not apply to a food establishment whose primary function is not in connection with any premises licensed, registered or permitted pursuant to the respective law or rule and regulation of such secretary.

Laws 2001, ch. 203, § 3; Laws 2008, ch. 48, § 7, eff. July 1, 2008; Laws 2012, ch. 145, § 24, eff. July 1, 2012; Laws 2018, ch. 71, § 38, eff. July 1, 2018.

Kan. Admin. Regs. § 4-28-33. Sanitation and hygiene requirements for exempt food establishments.

Each food establishment exempted from licensure in K.S.A. 65-689, and amendments thereto, shall meet the following requirements:

- (a) Food preparation areas shall be protected from environmental contamination, including rain, dust, and pests.



- (b) Food contact surfaces, including cutting boards, utensils, and dishes, shall be cleaned, rinsed, and sanitized before food-handling activities begin and also as necessary. Hot, potable water and a dishwashing detergent shall be used for cleaning operations. Clean, hot, potable water shall be used for rinsing. Sanitizing shall be accomplished by immersing each item in a chlorine bleach solution of 50 to 100 parts per million for 10 seconds and allowing the item to air-dry. A sanitizer labeled for use on food contact surfaces may be used instead of chlorine bleach. Warewashing activities shall be conducted in easily cleanable sinks or food-grade tubs large enough to accommodate immersion of the largest items.
- (c) Animals shall not be permitted in food preparation areas.
- (d) Food and utensils shall be protected from contamination.
- (e) A potable water supply shall be provided. Commercially bottled water or water from a private system may be used.
- (1) If water is supplied from a private system, including a well or spring, the private system shall meet the local water system test requirements. If local requirements do not exist, the water shall meet the following standards, with testing obtained by the operator of the food establishment at least annually:
- (A) Nitrates shall be less than 20 milligrams per kilogram.
- (B) Total coliforms shall be zero colony-forming units.
- (C) Fecal coliforms shall be zero colony-forming units.
- The current copy of the testing shall be made available upon request.
- (2) Each mobile or portable establishment shall ensure that the water is maintained in a potable state by use of appropriate containers, hoses, or other water-handling systems.
- (f) Adequate sewage disposal shall be provided. Each septic system shall be approved by the Kansas department of health and environment or the county sanitarian. The current copy of the approval shall be made available upon request. Each mobile or portable establishment shall have adequate on-site sewage storage and shall dispose of sewage in a sanitary sewer or septic system.
- (g) Bare-hand contact shall not be permitted with ready-to-eat foods.
- (h) Each person working with food shall wash that person's hands before working with food or food contact surfaces and after the hands are contaminated, or could have become contaminated, including after handling raw eggs, raw meat, or raw poultry or after touching the face or hair. The following procedure shall be used:
- (1) Wet hands using warm, running potable water;
- (2) apply soap and rub hands together vigorously for at least 10 seconds;
- (3) rinse hands; and
- (4) dry hands with a clean paper towel.
- (i) No person with any of the following symptoms or conditions shall work with food:
- (1) Vomiting;
- (2) diarrhea;
- (3) jaundice;



- (4) sore throat with fever;
- (5) any lesion, boil, or infected wound that contains pus, is open or draining, and is located on any of the following:
 - (A) The hands or wrists, unless an impermeable cover that may include a finger cot or stall protects the affected site and a single-use glove is worn over the impermeable cover;
 - (B) exposed portions of the arms, unless the affected site is protected by an impermeable cover; or
 - (C) other parts of the body, unless the affected site is covered by a dry, durable, tight-fitting bandage; or
- (6) an illness due to any of the following:
 - (A) Norovirus;
 - (B) hepatitis A virus;
 - (C) shigella;
 - (D) enterohemorrhagic or shiga toxin-producing *Escherichia coli*; or
 - (E) salmonella typhi.

(Authorized by K.S.A. 2012 Supp. 65-688; implementing K.S.A. 2012 Supp. 65-688 and 65-689.)

(Effective May 31, 2013.)

