

The Franklin County Health Department annually permits and inspects nearly 400 food service establishments in Frankfort and Franklin County. It is our goal to insure that a safe, wholesome, high-quality food product is provided to all consumers.



Check out our website,
www.fchd.org

*Following the proper steps will ensure compliance with local, state and federal laws. Choosing to avoid any of these laws, regulations or ordinances will result in legal action by various agencies.

Franklin County Health
Department
Environmental Health
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Franklin County Health Department
Environmental Health



**So you want
to start a
food service
business!**

How to start a
restaurant, grocery,
caterer or other food
service business.

KRS 217.005-217.215
and 217.992

Telephone: 502/564-7382

▶ **Steps to open a Food Service Business**

- Please contact our office as soon as possible! There are specific requirements that must be met to properly operate a food service business and it is our goal to help you at every step. If you plan to move into an existing building where a restaurant or grocery has recently closed, contact the Franklin County Health Department's Food Safety Specialist to find out if what you are proposing can be done in the existing structure without a lot of costly renovations. If you plan to move into a building that has never or not recently been a restaurant or grocery, or if you plan to build a new building, contact us to see if what you're proposing could be done in the structure.
- Caterers cannot operate out of their home/personal kitchen!
- Please contact the Frankfort Sewer Department (502/875-2448) also. There are specific requirements concerning grease and waste disposal that must be addressed with the Fats, Oils and Grease (FOG) Inspector. Your licensed Master Plumber will install the required grease trap necessary for your business.

- Put your plans on paper, showing your kitchen layout, equipment and structural specifications, water and waste sources, plumbing additions and changes etc., and provide these plans to our Food Safety Specialist. A licensed Master Plumber must complete all plumbing work. The plumber will draw the plans and submit to the our department. Our Food Safety Specialist will review your plans along with the local plumbing inspector to see if your proposal meets all applicable laws and requirements. If there are any changes to made, it's easier and less costly for you to change on paper than once your facility is constructed. Once your plans are approved, you may begin construction of your restaurant or grocery.
- The next step is applying for a permit to operate, providing pertinent information and paying the applicable fees. Again, this would be done through the the Franklin County Health Department.
- Provide our Food Safety Specialist a listing of menu items and be ready and able to explain how these menu items will be prepared from scratch to finish, including cooking times and temperatures, holding times and temperatures, leftover procedures, refrigeration temperatures and more. Our Food Safety

Specialist with Franklin County Health Department will want to make sure you know how to safely prepare and serve all foods on your menu.

- At this point you may be ready to request your opening inspection with us. Many times a walk-through inspection is scheduled prior to a projected opening inspection to make sure an establishment can pass an opening inspection. Once you pass the opening inspection and complete applications, you will receive your permit to operate. This permit will remain valid as long as your permit is renewed yearly, and your establishment operates in conjunction with applicable food safety laws and regulations.

- Contact either the City of Frankfort or Franklin County Planning and Zoning concerning Business licensing, Zoning, Fire code requirements, Sewer Department, etc.
- Contact Franklin County Health Department for permit requirements, plans, etc.
- Other agencies as needed, ABC (if alcohol), Dept of Agriculture (egg license), etc.

