



**COUNTY OF LAKE**  
**HEALTH SERVICES DEPARTMENT**  
 Division of Environmental Health  
 922 Bevins Court, Lakeport 95453-9739  
 Telephone 707/ 263-1164 Fax: 707/263-1681

**Jonathan Portney**  
 Health Services Director

**Craig Wetherbee**  
 Environmental Health Director

**COMMISSARY AGREEMENT**

I hereby declare that I hold a valid Health Permit to operate a Food Facility. I agree to act as a Commissary as defined by the California Health & Safety Code (CHSC), Sections 114295 and 114297 for the following Mobile Food Facility:

_____ VEHICLE NAME		_____ LICENSE PLATE #	
_____ COMMISSARY NAME		_____ Telephone	_____ FAX
_____ COMMISSARY ADDRESS		_____ CITY	_____ STATE      _____ ZIP

This Commissary Agreement is good until revoked or cancelled.

**I understand and agree to provide for the following requirements: (check all that apply)**

- Vehicle/Cart storage**
- Cleaning and servicing of Vehicle/Cart**
- Food Preparation**
- Utensil Washing (three-compartment sink)**
- Liquid Waste disposal to approved sewerage.**
- Garbage and rubbish disposed of in a sanitary manner.**
- Hot and cold potable water, protected from potential back flow, is available for the unit to fill unit's potable water tanks.**
- Approved restrooms are available for the vehicle/cart operators of the unit..**
- Sufficient storage (including separate refrigeration) space that is adequate and of an approved design for vehicle/cart operator supplies.**

I will notify Lake County Environmental Health by written document of any change in the status of my operation, or when this Commissary Agreement is terminated.

\_\_\_\_\_  
Commissary Owner/Manager

\_\_\_\_\_  
Date

**FOR ENVIRONMENTAL HEALTH DEPARTMENT USE ONLY**

The Health Inspector will visit the proposed commissary to verify that dedicated storage is available to the Applicant.

1. The necessary storage is based on the size of the unit and the type of food preparation described in the operator's business plan. For example, a typical mobile food preparation unit requires 16 cubic feet of refrigerated storage and 16 cubic feet of dry storage.
2. The health inspector will verify during routine inspections that the Permittee is utilizing the dedicated storage area and complies with regulations.

The above checked requirements are available at the proposed commissary.

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**Jonathan Portney**  
Health Services Director

**Jennifer Baker**  
Deputy Health Services Director

**Craig Wetherbee**  
Environmental Health Director

## ***Commissaries Servicing Mobile Food Facilities in Lake County***

A Commissary is a food establishment permitted by the Division of Environmental Health.

Sections 114295 and 114297 of the California Health and Safety code (CHSC) require that each mobile food facility and mobile food preparation unit shall operate out of a commissary. They shall report to the commissary at least once each operating day for cleaning and servicing operations. All Mobile Food units shall be properly stored, cleaned, and serviced at, or within, the commissary. No food may be stored or prepared at a private residence, garage or storage unit.

Approval from the Division of Environmental Health is based on the following:

- (A) Applicants shall obtain a letter from the Operator of a Commissary stating his/her willingness to allow the applicant to utilize the Commissary on a daily basis for:
  - 1. storage of food and dry goods
  - 2. filling of potable water tanks and disposal of wastewater
  - 3. necessary food preparation
  - 4. necessary cleaning and sanitizing of utensils
  - 5. cleaning and servicing of unit
  - 6. storage of unit
  
- (B) The Health Inspector will visit the proposed commissary to verify that dedicated storage is available to the Applicant.
  - 1. The necessary storage is based on the size of the unit and the type of food preparation described in the operator's business plan. For example, a typical mobile food preparation unit requires 16 cubic feet of refrigerated storage and 16 cubic feet of dry storage.
  - 2. The health inspector will verify during routine inspections that the Permittee is utilizing the dedicated storage area.

Prior approval by the Division of Environmental Health is required if the Permittee later desires to change commissaries