

DEFINITION OF A COMMISSARY

A commissary is an establishment operated under permit from the MCHD where food is stored, prepared, portioned, or packaged, or any combination of these, where such food is intended for consumption at another establishment or place. It is also the place which is used as the base of operations for one or more mobile food service operations or push carts, where such unit or units are serviced, cleaned, supplied, maintained, and where the equipment, utensils and facilities are serviced, cleaned and sanitized. **If you have more than one cart you must have your own commissary.**

COMMISSARY REQUIREMENTS

1. Permit Application and Fee required
2. Plan Approval Application
 - submit drawings prior to construction
3. Sinks
 - three bay sink with an indirect drain
 - hand washing sink
 - mop sink
4. Refrigeration
 - commercial refrigeration only, no home type coolers
 - shelving must be rust free
 - thermometers in each unit
5. Shelving
 - no bare wood allowed
 - all shelves and equipment must be 6" off the floor
 - separate toxic chemical storage area or cabinet
6. Lighting
 - bright enough (30 foot candles) in washing, preparation, storage and cooler area
 - properly shielded
7. Walls and Floors
 - walls must be washable - use enamel or epoxy paint
 - floors must be smooth; concrete surfaces sealed – tile, linoleum, quarry tile recommended
8. Stem Thermometer (0-220°F)
9. Bleach or approved sanitizer