



FORM
A

**COMMISSARY/COMMERCIAL KITCHEN AGREEMENT
FOR FACILITIES LOCATED **INSIDE** SAN BERNARDINO COUNTY ONLY**

EACH FACILITY THAT PROVIDES SERVICES LISTED BELOW MUST FILL OUT A SEPARATE FORM

MOBILE FOOD FACILITY (MFF) INFORMATION

Vehicle Business Name:

Vehicle Owner's Address:

Operator's Driver License:

Vehicle License Plate Number or Cart Number:

Year and Make of Vehicle:

**COMMISSARY/COMMERCIAL KITCHEN
(PROVIDE A COPY OF HEALTH PERMIT OR FACILITY NUMBER)**

Commissary Commercial Kitchen
Name (Facility ID Number):

Owner Name or Person In Charge:

Location:

City:

Zip Code:

Cell Phone Number:

Alternate Phone:

Fax Number:

Approximate Arrival Time:

Return Time at End of Business Day:

CHECK ALL THAT APPLY

Food Supply Products

Utensil Washing Area

Hot and Cold Water Available

Frozen Food Storage

Waste Water Disposal Method

Mop Sink

Wash Pads

Food Preparation Space

Vehicle and/or Cart Washing

Sufficient Designated Storage Space

Overnight Storage Equipped with Electrical Power

Cold Storage Dry/Bulk Storage

NOTE: COVERED AREA REQUIRED FOR CARTS

Cart Vehicle

Protected Water Source for Each Mobile Unit

Sanitary Disposal of

Grease

Garbage

Provide Other Service(s) Not Listed

Indemnification: The Contractor agrees to indemnify, defend (with counsel reasonably approved by County) and hold harmless the County and its authorized officers, employees, agents and volunteers from any and all claims, actions, losses, damages, and/or liability arising out of this contract from any cause whatsoever, including the acts, errors or omissions of any person and for any costs or expenses incurred by the County on account of any claim except where such indemnification is prohibited by law. This indemnification provision shall apply regardless of the existence or degree of fault of indemnitees. The Contractor's indemnification obligation applies to the County's "active" as well as "passive" negligence but does not apply to the County's "sole negligence" or "willful misconduct" within the meaning of Civil Code Section 2782.

I, (Commissary/Commercial Kitchen Owner/Manager) _____ authorize (MFF Owner Name) _____ of (Vehicle Business Name) _____ to use my facility for the above mentioned services, pursuant to California Retail Food Code (Cal Code), Chapter 10. I will notify San Bernardino County Environmental Health Services in writing upon termination of this agreement and/or when the operator no longer uses this facility, in compliance with Public Health regulations.

NOTE: A NEW AGREEMENT IS REQUIRED AT THE TIME OF ANNUAL PERMIT RENEWAL.

<input type="checkbox"/> Electronic Signature Only: By checking this box, I confirm I am submitting this application electronically and that the information on this form is true and correct. I also acknowledge that I have read, understand and accept any terms and conditions of this form.	Date:
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Commissary/Commercial Kitchen Owner/Manager Signature:	Date:
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Print Name:	Title:
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If more than one facility provides services in compliance with sections 114294 – 114297 of the Cal Code, copy this page and include a separate form for each facility.

At minimum, Commercial Kitchens must be able to supply the following equipment/facilities with adequate:

- a) Handwash facilities
- b) Dishwashing facilities (three-compartment sink with dual drainboards)
- c) Food preparation sink(s) and prep areas
- d) Commercial refrigeration
- e) Dry storage space
- f) Cooking facilities
- g) Mechanical ventilation
- h) Janitorial facilities
- i) Garbage facilities

At minimum, Commissaries serving mobile food preparation units and carts selling unpackaged foods must provide facilities for:

- a) Liquid waste disposal method to the sanitary sewer (e.g. washpad for trucks or easily accessible mop sink for carts)
- b) Sanitary hookup to a potable (drinking) water supply
- c) Overnight storage equipped with electrical power

For Office Use Only

Fee:	FA Number:	Record ID:	PE Number:
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Late Fee: <input type="checkbox"/> Y <input type="checkbox"/> N	Designated Employee:	Received By:	Date:
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Check One: <input type="checkbox"/> New <input type="checkbox"/> Transfer <input type="checkbox"/> Reactivate	Changes (please specify):
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