

Skagit County Public Health

Environmental Health Food & Living Environment **Commissary Agreement**

Office Use Only			
User Est. ID:			
Owner Est. ID:	□ N/A		
Review Date:	EHS:		
□ Approved □ De	nied		

- You must have a commissary agreement if you prepare, store, or clean food or equipment at another location.
- You must submit a new agreement every year or if there are any changes to your operations.
- You must have written approval from Skagit County Public Health BEFORE changing your commissary location.

	Select the type of operation using the commissary kitchen:				
	🗆 Mobile Food Unit		Temporary Food Establishment with advance prep		
S.	Catering Operation		□ A fixed food establishment with off-site prep		
Commissary User	Contact information for the person or business using the commissary:				
	Business Name				
	Contact Person		Phone		
	Email				
	Mailing Address				
	Contact information for the person or business who owns/manages the commissary:				
L	Business Name				
wne	Contact Person		Phone		
ary C	Email				
Commissary Owner					
Comm	Physical Address				

NOTE for commissary kitchens not permitted by Skagit County: Attach a copy of the kitchen's current Health Permit and most recent Inspection Report to this application. The kitchen must be permitted as outlined in the document Industry Guide – Commissary Kitchens.

	Provide the typical hours the Commissary User will have access to the commissary kitchen							
		Mon	Tues	Weds	Thurs	Fri	Sat	Sun
ns	Start time							
ratio	Stop time							
Oper	How many miles from the commissary to the typical service location?							
•	Comments							

Skagit County Public Health – Commissary Agreement

	Select all activities that the Commissary User will do at the Commissary Kitchen.
	All storage areas must be designated and labeled for use only by the Commissary User.
	Fill tank or containers from potable water supply.
	Public Water System Name/PWSID:
	\Box Dispose of wastewater via a mop sink, utility sink, or wastewater dump station with a sanitary sewer
	connection
ies	Use a designated handwashing sink to wash hands
Activit	Use a dedicated produce prep sink to wash, soak, or otherwise prepare fruit or vegetables
Act	\Box Use a dedicated meat/seafood prep sink to thaw, wash, or otherwise prepare raw meats
ary	Store food in refrigerators or freezers in designated, labeled locations
Commissary	Store shelf-stable food in designated, labeled locations
omr	Cut or otherwise prepare raw meat or seafood at a designated station
ŭ	Cook, grill, fry, or bake food using approved equipment
	□ Cool hot foods for later service in a refrigerator capable of rapidly cooling food to 41°F or below.
	\Box Clean and sanitize equipment and/or utensils in a 3-compartment sink or commercial dish machine
	Store equipment and/or utensils in designated, labeled locations
	Clean mobile food unit, catering trailers, and/or other transport/service vehicles
	Use restrooms available on premises

Commissary Owner/Manager Signature

By signing this agreement, I, the **Commissary Owner/Manager**, agree to permit the specified commissary user access to the specified kitchen to perform the activities specified in this agreement. I attest that access and use by the **Commissary User** will not interfere with other food preparation activities in this establishment. I agree to maintain adequate facilities to ensure the safe preparation of food and to provide designated, labeled storage space for exclusive use by the **Commissary User**.

Signature	Date	
Print Name	Title	

Commissary User Signature

By signing this agreement, I, the **Commissary User** agree to perform all activities listed at the specified commissary location. I understand that I must receive written approval in advance from Skagit County Public Health before I make any changes to my operations. I understand that if the specified commissary kitchen revokes my access, closes, changes ownership, or otherwise becomes unavailable I must immediately cease using the kitchen and contact Skagit County Public Health.

Signature	Date	
Print Name	Title	