



Environmental Services

TEL 919 856 7400
FAX 919 743 4772

Environmental Health & Safety Division
336 Fayetteville Street • Raleigh, NC 27602
www.wakegov.com

COMMISSARY FORM PUSHCART/MOBILE FOOD UNIT

****Commissary will not be evaluated without entire form completed including menu/food preparation details ****

Step One: Completed by pushcart/mobile food unit operator

Check one:

- New Application/New Commissary
- Change of Commissary (PUC/MFU SIPS # 04092_____)

Check one:

- Pushcart Name: _____
- Mobile Food Unit Name: _____

Applicant Name: _____ Phone Number: _____
Address: _____ City: _____ Zip code: _____
Email Address: _____

Menu and food preparation processes for all entrees, sides, drinks, and desserts: (additional sheets can be attached)

Step Two: Completed by restaurant permittee or operator

****The commissary must have at least one shelf in a refrigerator, freezer, and dry storage area for your use. These areas must be labeled, clean, and free of restaurant storage. Evaluation will be delayed if this task is incomplete.**

As the permittee or operator of the restaurant facility noted below, I agree to serve as a commissary for the Mobile Food Unit or Push Cart named above. I understand that as a commissary for the Mobile Food Unit or Push Cart, I must allow the Mobile Food Unit or Push Cart to return for servicing on a daily basis. I agree to allow the following:

Check all that apply:

- (Required for mobile food unit only) Provide an exterior wastewater collection system by *gravity flow* as approved by the health inspector (REHS). Removal of manhole cover is not acceptable.
- (Required for mobile food unit only) Provide an *exterior* protected connection to the potable water supply with backflow preventer as approved by the health inspector (REHS).
- (Required for mobile food unit and pushcart) Use of designated refrigerated and dry storage area for food or utensil storage. I will label those designated spaces for the unit's exclusive use.
- (Required for mobile food unit and pushcart) Use of the restaurant utensil sink to wash utensils used on the unit.
- (Required for mobile food unit and pushcart) Use of the following foodservice equipment:
 Vegetable/fruit sink* Meat/poultry sink* Seafood sink* *if present in commissary
 Walk in cooler Preparation tables Cooking equipment
- (Required for mobile food unit and pushcart) Times that mobile food unit/pushcart operator will have access to commissary (non-peak hours only)
Mon _____ Tues _____ Wed _____
Thurs _____ Fri _____ Sat _____ Sun _____

Proposed Commissary: _____
Address: _____ City: _____ Zip Code: _____
Phone Number: _____
Name of Restaurant Permittee (Print): _____

Signature of Restaurant Permittee or Operator

Date

Complete Step Three after the Wake County Environmental Services health inspector has evaluated the commissary and requested that you contact the utilities department:

Step Three: Completed by mobile food unit operator

The municipality providing sewer service for the commissary must review and approve the use of their sanitary sewer system along with any pretreatment measures and the location for dumping waste water into the system. Submit documentation of approval to the Environmental Services inspector who evaluated your proposed commissary. If new plumbing connections are required, proper permits should be obtained prior to beginning the work.

**Wake Co Environmental
Services Office Use Only**

Approved By (REHS)

Date