# <https://tpchd.org/healthy-places/food-safety/food-safety-materials/>

[Home](https://tpchd.org/) » [Healthy Places](https://tpchd.org/healthy-places/) » [Food Safety](https://tpchd.org/healthy-places/food-safety/) » **Operating a Commissary Kitchen**

# Operating a Commissary Kitchen

A commissary kitchen is a permitted food establishment where operators make, store, portion or package food. Caterers, mobile food operators, temporary event vendors, and some to-go style restaurants must use a commissary kitchen.

## Commissary kitchens do not serve food on-site.

Operators prepare food in a commissary to serve at a different location.

### More than one operator may use the same kitchen.

The number of people a commissary can support depends on how much space is available. This includes refrigeration space.

### Commissary kitchens need the right equipment.

Operators must be able to prepare food safely. Kitchens need equipment like:

* Sinks.
* Refrigeration.
* Cooking equipment.
* A walk-in cooler to support most operators, menus and processes.

Learn more about [what you need to operate a commissary](https://tpchd.org/wp-content/uploads/2023/12/Commissary-Kitchen-Requirements-1.pdf).

## Get a commissary permit.

Before businesses can apply to use your commissary kitchen, you need a permit. To apply for a commissary permit you must submit a [plan review application](https://tpchd.org/healthy-places/food-safety/opening-a-food-business/).

# Farmers Markets

New requirement: Starting Jan. 1, 2024, food trucks and trailers must have L&I approval and insignia. You must provide a copy of your approval or a picture of the insignia applied to the mobile unit.

Visit [L&I’s website](https://lni.wa.gov/licensing-permits/manufactured-modular-mobile-structures/food-trucks-trailers/) to learn more.

## Enjoy the local bounty of the South Sound!

We support farmers markets and locally grown and produced food. Access to healthy food helps make healthy people in healthy communities. Many local items are available at farmers markets:

* Fruit.
* Vegetables.
* Cheese.
* Meat and fish.

We educate, inspect, and permit food workers to ensure food is safe and prevent foodborne illness.

Check out our [list of Pierce County Farmers Markets](https://tpchd.org/healthy-places/food-safety/farmers-markets/pierce-county-farmers-markets/) and support fresh and local today!

### Want to run a farmers market?

[Get a permit for your farmers market.](https://tpchd.org/healthy-places/food-safety/farmers-markets/market-coordinator/)

### Want to run a food booth at a farmers market?

* [Apply online.](https://tpchd.org/healthy-places/food-safety/farmers-markets/online-application/)
* [Apply by mail or in person.](https://tpchd.org/healthy-places/food-safety/farmers-markets/paper-application/)

#### Prefer a language other than English?

Let us know. We have free language services, like document translation and interpreters. Contact (253) 649-1706 or [food@tpchd.org](mailto:food@tpchd.org).

### Want to operate a farm stand?

Learn more about [farm stands.](https://tpchd.org/healthy-places/food-safety/farmers-markets/start-a-farm-stand/)

### Questions?

Call (253) 649-1703 or email [food@tpchd.org](mailto:food@tpchd.org).

### Resources

* [Fee schedule](https://tpchd.org/wp-content/uploads/2023/12/Farmers-Market-Fees-and-Guidelines.pdf).
* [Requirements to operate](https://tpchd.org/wp-content/uploads/2023/12/Farmers-Market-Requirements-to-Operate.pdf).
* [Farmers market coordinator application](https://tpchd.org/wp-content/uploads/2023/12/Farmers-Market-Coordinator-Application.pdf).
* [Farmers market vendor application](https://tpchd.org/wp-content/uploads/2023/12/Farmers-Market-Vendor-Application-1.pdf).
* [Courtesy application](https://tpchd.org/wp-content/uploads/2023/12/Sampling-Tasting-Courtesy-Application.pdf).
* [Food permit categories](https://tpchd.org/wp-content/uploads/2023/12/Food-Categories-1.pdf).