

Commissary Guidance For Facility Owners

Mobile food vendors are essential to the economy, culture, and health of Los Angeles County. Many of these entrepreneurs work across the County, creating jobs contributing to the innovative entrepreneurial spirit that drives our economy. Public Health is seeking new and creative ways to support mobile food vendors throughout the County. We're identifying community partners with capacity and interest in supporting mobile food vendors with access to underutilized kitchen spaces and other resources.

Please review the below checklist to see if your facility may be able to seek approval to operate as a commissary that will support mobile food carts.

Commissary Checklist:

- ☐ Ensure adequate space
- ☐ Include a wash down space with:
 - ☐ Hot & cold water lines
 - ☐ Water lines equipped with backflow prevention device
 - ☐ Sanitary disposal of liquid waste (e.g., floor sink, floor drain, trench drain, mop sink, etc.)
 - ☐ Outdoor washdown area equipped with an overhead protection
- ☐ Potable water lines kept off the floor and fitted with food grade hoses
- ☐ Trash receptacles shall be available for the disposal of food
- ☐ Storage space for food and utensils
- ☐ Toilet room with handwash sink be available to food cart operators
- ☐ A food preparation area shall be provided and include the following:
 - ☐ Utensil wash sink with hot (min. 120 F) and cold running water, preferably with 3 compartments and attached drainboards on either side
 - ☐ Hand wash sink equipped with warm water min. 100 F, soap, and paper towels
 - ☐ Food preparation table (e.g. cutting fruit, preparing condiments, etc.)
 - ☐ Designated space in refrigerators for cold storage of food
 - ☐ Floors, walls and ceilings shall be constructed of durable and easily cleanable materials
- ☐ Available potable water for filling water tanks on mobile food carts
- ☐ Equipment used is commercial (NSF standards)
- ☐ Mop sink or other approved means to properly clean floors

If after reviewing this checklist you have determined that your kitchen would meet these requirements, please contact our Plan Check Unit at (626)430-5560 to schedule a site evaluation. Site evaluations are charged based on the hourly rate to complete. You may also call this number for information about providing services for approved mobile food carts.