

Commissary Agreement

(Complete both sides of form)

All mobile food vending units (pushcarts, trailers and vehicles) must operate out of a facility (Commissary) permitted by the New York City Department of Health and Mental Hygiene (DOHMH), or other facility approved by DOHMH.

This agreement signifies that both parties--Commissary permit holder and Mobile Food Vending Unit permit holder (Vendor)--agree to Vendor's use of facilities for the services/ activities checked. The agreement must be renewed at least bi-annually, and the Vendor is required to notify the Department of any change, within 10 days of that change.

The agreement must be signed by both permit holders and is not transferable.

Record #:	Type of Unit:	
Decal #:		(Pushcart, Trailer or Vehicle)
Permit Holder:	DBA:	
Telephone:	Email:	
Mailing Address:		
	(Building Number, Street Name, Stat	e, Zip Code)
COMMISSARY INFORMATION		
Record #		
Permit Holder:	DBA:	
Telephone:	Email:	
Mailing Address:		
	(Building Number, Street Name, Stat	e, Zip Code)
Vendor is approved to use Co	mmissary during the following days and times:	Sun-hours
Mon-hours	Tues-hours	Wed-hours
Thurs-hours	Fri-hours	Sat-hours
endor use will be during days will be in designated locations	I agree to allow the Vendor to use this location for the week and times listed. All Vendor food stolabeled for use only by Vendor. I further agree to unit utilized my facility to perform the tasks lister.	orage (shelf stable or refrigerated/frozen o maintain a commissary use log detailin

Commissary Agreement (contd.)

ending Unit Decal #:	Commissary Record #:	
ervices Provided/ Vendor	Activities (check all that apply)	
Chemical Storage		
Equipment storage: Store equipm	ent and utensils in designated labeled Vendor st	orage area.
Facilities for cleaning and storage	of vending machines.	
Facilities for food preparation. Co	ook, grill, fry, or bake using approved equipment.	Preparation of foods
such as vegetables, fruits, cutting	meats, cooking, cooling, or reheating. Cut or oth	erwise prepare raw
meat at designated raw meat pre	o station. Prepare produce at designated produc	e prep sink and produce
prep station.		
Food Storage. Store shelf stable f	ood in designated labeled location to be used on	ly by Vendor
Garbage disposal: Disposal of garb	page, refuse and other solid waste.	
Propane/Fuel storage and or supp	ly. In compliance with The New York City Fire Co	ode.
Refrigerated storage. Store food i	n refrigerators or freezers in designated labeled	locations to be used
only by Vendor		
Service and cleaning: Adequately	sized and equipped cleaning area for cleaning an	d servicing vending unit
Storage of vending unit when not	in operation.	
Supplies: Food and/ or supplies pr	rovided by Commissary	
Ware washing facilities. Clean and	d sanitize equipment and utensils in a 3-compart	ment sink or commercia
dishwasher		
Wastewater disposal: Dispose of v	vastewater (Grey Water) to mop or utility sink or	wastewater dump
station with sanitary sewer conne	ction	
Water supply. Fill tank(s) or conta	niner(s) from potable water supply.	
Other (describe)		
Other (describe)	niner(s) from potable water supply.	
s the operator of the mobile vending	unit, I agree to use the above-named commissa	ry for the activities and
	o the commissary no less that once daily. (every	
(MFVI I Permit Holder's Name)	(MFVU Permit Holder's Signature)	(Date)

False statements made herein are punishable as a Class A Misdemeanor pursuant to section 210.45 of the Penal Law.