

**DBPR HR-7006 – Division of Hotels and Restaurants Mobile Food Dispensing Vehicle Plan Review Application**  
**DBPR HR-7006 DIVISION OF HOTELS AND RESTAURANTS**  
**MOBILE FOOD DISPENSING VEHICLE PLAN REVIEW APPLICATION**

**Application begins on page 6**

Congratulations on your decision to consider a new business venture! As you explore this opportunity, the Department of Business and Professional Regulation's (DBPR) Division of Hotels and Restaurants (H&R) is ready to assist you through the licensing and regulatory process.

Our responsibility is to work with the business community to achieve the highest levels of health and safety for all Floridians and tens of millions annual visitors. Toward that goal, we are a resource you can use to see that your new business operates within the requirements of the law.

Plan reviewers will assist you in design and inspectors will provide educational support on site to help you meet the minimum requirements for healthy and safe conditions and products.

This packet contains information regarding the legal requirements of operating your business. It is very important that you familiarize yourself with this information before you begin operating. If you have questions, or need any clarification, please contact the DBPR Customer Contact Center at 850.487.1395 Monday through Friday or go online to <http://www.myfloridalicense.com/DBPR/hotels-restaurants/>. Because our knowledge and authority are in state government requirements, it is very important that you also contact local officials regarding any city and county requirements for a new business.

**Important note** - An Online Account **is required to self-print and maintain your license**. We encourage you to create your DBPR account now, start here [www.myfloridalicense.com/DBPR/hotels-restaurants/](http://www.myfloridalicense.com/DBPR/hotels-restaurants/). All food and lodging license applications are available online.

We wish you the best of luck and success in your venture.

## **GENERAL INSTRUCTIONS**

A **Mobile Food Dispensing Vehicle (MFDV)** is a vehicle-mounted public food service establishment. Some MFDVs are self-propelled and built to travel on public streets. Other MFDVs are not self-propelled but can be moved from place to place. MFDVs may even be watercraft.

**Self-sufficient MFDVs** are identified as those units that contain, as part of the vehicle, a three-compartment sink with drainboards for washing, rinsing, and sanitizing equipment and utensils; a separate handwash sink; a solid sliding customer service window; adequate refrigeration and storage capacity; full provision of power utilities including electrical, LP gas, or a portable power generation unit; a potable water holding tank; a hot water tank or on demand water heater and a liquid waste disposal system in accordance with Subparts 5-3 and 5-4 of the Food Code. Self-Sufficient vehicles must have a location where water can be safely procured and where wastewater can be legally disposed of. This location **cannot** be a private residence. Mobile food dispensing vehicles are not allowed to obtain water from or dispose of wastewater at a private residence, or prepare food; store food products, equipment or utensils; or conduct warewashing or any other activities related to the public food service in a private residence.

**Hot Dog Carts** are MFDVs that limit food preparation to frankfurters (hot dogs and precooked sausages) only. Hot dog carts must have, as part of the vehicle, a handwash sink; power utilities including electrical, LP-gas, or a portable power generation unit; a potable water holding tank; and a liquid waste disposal system in accordance with Subparts 5-3 and 5-4 of the Food Code. A hot dog cart may be an open-air unit with overhead protection or a fully-enclosed unit, but may not be equipped with a three-compartment sink.

Hot Dog Carts and Florida Trucks need a support site called a **commissary**. A **commissary** is a public food service establishment licensed by the division or a food establishment permitted by the Department of Agriculture and Consumer Services where the MFDV goes for services that are not done on the vehicle. A commissary may provide a potable water source or a wastewater disposal site. You may prepare, package or store food at this location or use a three-compartment sink on the premises to wash and sanitize equipment or utensils. Food containers or other supplies may be stored at the commissary. **The Division does not allow food service activities, including procurement of water or disposal of wastewater, to occur in a private residence.**

To begin Florida's food service licensing process, the law requires the division to review unit plans for sanitation and safety concerns. Plan review is required when the unit is:

- Newly built,
- Converted from another use,
- Remodeled or
- Re-opened after being closed at least 1 year

Please use the checklist below to make sure you provide all necessary requirements for plan review.

## APPLICATION

- **Online Account** – Necessary to self-print and maintain your license. Visit our website [www.myfloridalicense.com/DBPR/hotels-restaurants/](http://www.myfloridalicense.com/DBPR/hotels-restaurants/).
- **HR-7006 Mobile Food Dispensing Vehicle Plan Review Application (hard-copy submission)**. For other types of food service, including fixed establishments and caterers, please complete form DBPR HR-7005 Application for Plan Review (this may be found in a separate application packet). Please be sure to complete all items on the application, especially finishes for the floors, walls and ceiling.

**License Application** – This application is for plan review only and does not include a license. If you want to apply for your food service license at the same time as your plan review, please complete form DBPR HR-7031, Application for Mobile Food Dispensing Vehicle License with Plan Review, or apply online instead of this form. If you are not ready to apply for your license yet, remember to submit a license application later. We have to receive and process your license application and fee before you can open your business.

- If the vehicle is not self-sufficient, you must complete **form DBPR HR-7022—Division of Hotels and Restaurants Commissary Notification** for all commissaries to be used by this vehicle to store food, dump wastewater, etc. The form is included in this packet and also available on our website: <http://www.myfloridalicense.com/DBPR/hotels-restaurants/forms-publications/>. We cannot approve the plans without the information on the form.
- **Equipment specifications**, if the proposed equipment is not customary for food service operations.

## FEES

- There are no fees for plan review. A license fee and license application will be required prior to licensing.

## PLANS

- Scaled drawings. Label all areas of the vehicle and equipment (e.g., stoves, refrigerators, steam tables, prep tables, barbeque grills, portable fire extinguishers, ventilation hoods, etc.). Label all plumbing fixtures. Plans must include a hand wash sink and a three-compartment sink for dishwashing (if applicable). Indicate size and location of the service opening(s) and how the opening(s) will be protected when not in use. Indicate size (in gallons) of the potable water and wastewater holding tanks. Wastewater holding tanks must be at least 15% larger than the potable water holding tank. Indicate the location of the gas supply and/or water heating device, if applicable. For hot dog carts, indicate the type of overhead protection provided (e.g., umbrella, etc.). Include a side view of the vehicle.
- If self-sufficient, please indicate this on your plans.

After we approve your plans, we will send you a letter (by email if possible). This letter will give you the address in Tallahassee to send your completed license application and fees (this is a separate application packet). For faster processing, please attach a copy of the plan review letter to the application and fee. We have to receive and process your license application and fee before you can open your business.

After we approve your plans, it is important that you construct the vehicle exactly as approved and meet all other local code requirements. When construction is completed, the division must inspect the vehicle to verify that you have constructed the vehicle according to the approved plans and any provisos. The inspection will also confirm that the vehicle complies with code requirements and is ready to operate. You may schedule an inspection by request to our Customer Contact Center at 850.487.1395 when we approve your plans and have processed the license application and fees. When we complete the inspection successfully, the inspector will approve you to operate and give you a temporary license so you can obtain local authorizations and licenses.

## HOW TO DRAW A FLOOR PLAN

The completed drawing should be a good representation of exactly how your vehicle looks in real life or how you intend it to look when completed. By following these simple instructions, you will be able to draw an accurate, scaled floor plan yourself.

A floor plan is a measured drawing that is an exact miniature representation of your unit as seen from an overhead view and/or side view. The plan must be drawn "to scale", which means that everything must be in the correct proportions. For example, if the unit is 20 feet long and 10 feet wide, then the length would be drawn twice as long as the width on your paper. The same is true for all of the equipment and sinks.

Begin by measuring the length and width of your unit with a tape measure as well as the lengths and widths of all equipment, etc. Note: Write down all the measurements taken on a piece of paper for future reference. If your unit does not yet exist, or you have not yet decided upon the exact equipment, your measurements will be estimates.

You may use any size graph paper, but the most common (and simple) graph paper is labeled as ¼ inch grid. Each small square is ¼ inch long. You can find this type of graph paper in office supply stores. To draw your plan "to scale", make each ¼ inch square equal to a real life distance. For example, if you decide that 1 foot is equal to a ¼ inch square, then a grill two feet long and one foot wide is drawn to cover 2 squares across and 1 square deep. Remember to show all doors and windows.

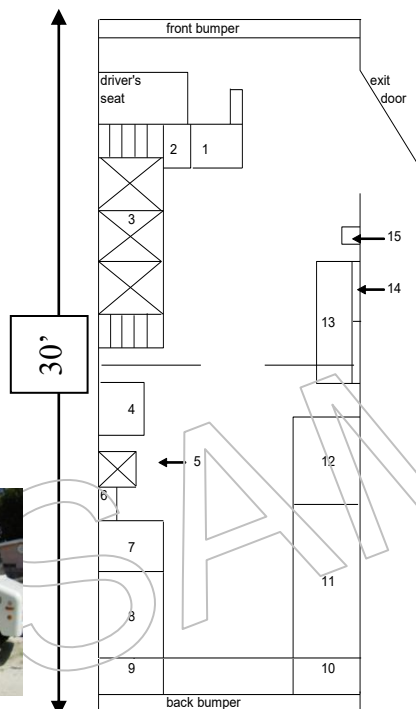
Identify all pieces of equipment with a number and create a list identifying to what each number refers. As an alternative, you may label each item like in the sample to the right. Provide two (2) copies of the floor plans to include the location of all sinks, potable and wastewater tanks, food storage areas, refrigerators, cooking equipment, work surfaces, propane tanks (if applicable), doors, windows and any other equipment present. Wastewater holding tanks must be 15% larger than the potable water holding tank (indicate size in gallons).

### MOBILE FOOD DISPENSING VEHICLE

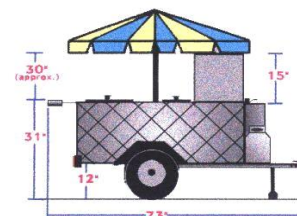
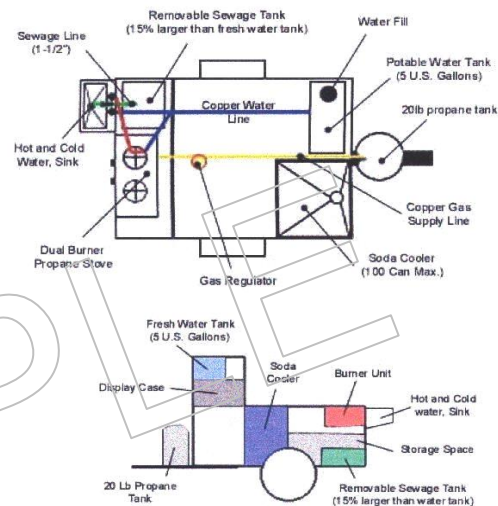
1. Potable water tank – 20 gallons
2. Water heater
3. Three-compartment sink w/drainboards
4. Wastewater tank – 25 gallons
5. Handwash sink
6. Waste receptacle
7. Flat top griddle
8. Stove
9. Propane tank
10. Generator
11. Work table
12. Refrigerator
13. Service counter
14. Service window
15. Fire extinguisher



SIDE VIEW



### HOT DOG CART



## **INSTRUCTIONS FOR COMPLETING THE MFDV PLAN REVIEW APPLICATION**

### **SECTION 1 – OFFICE USE ONLY**

This is for division office use only. Please do not complete this section.

### **SECTION 2 – FOOD SERVICE LICENSE TYPE**

Indicate the type of license that best describes your vehicle. A mobile food dispensing vehicle is an enclosed trailer or vehicle mounted unit that contains equipment and is closed up when not in operation. A hot dog cart is an open-air vehicle that prepares frankfurters only. A theme park food cart must be located in a theme park or entertainment complex. (Required)

**Self-sufficient:** It is important that you answer this question as it relates to the self-sufficiency of your vehicle as defined in this application packet. If you do not answer “Yes”, the division will assume your vehicle is not self-sufficient and require the commissary form. (Required)

### **SECTION 3 – PLAN REVIEW TYPE**

Indicate the type of plan review requested that best describes your unit. When reopening or remodeling an existing vehicle, please provide the name of the previous owner and their license number (if known), this information will help us process your plan review faster.

### **SECTION 4 – OWNER AND MAIN ADDRESS**

Complete the mailing information as completely as possible. If you submit incomplete information, your plans will be delayed or denied.

- Owner Federal Employer Identification Number (FEIN) – businesses are required to have an FEIN before operating in Florida. If you already have this number, please provide it on the application. This will help the division identify your business later in the process. To obtain an FEIN, contact the U. S. Internal Revenue Service at 800.829.4933 for an application. (Optional)
- Owner Name – individual person or organization that currently owns the establishment. Also, check the appropriate box indicating whether the owner is legally a corporation, partnership or individual person. For establishments owned or operated by partnerships, corporations or cooperatives, please attach a separate sheet or sheets listing the name, address, and social security number of each person who owns 10% or more of the outstanding stocks or equity interest in the licensed activity. (Required)
- Routing Name – if contact name is different than the owner, please indicate in the space provided. (Optional)
- Street Address or Post Office Box, City, State, Zip Code, Florida County (if applicable), Country – address of record for purpose of official communications from the department. (Required)
- Phone Number – primary contact number for questions or concerns about the application. (Required)
- E-Mail Address – primary email contact for communications about your application.

### **SECTION 5 – ESTABLISHMENT LOCATION INFORMATION**

Complete the establishment information as completely as possible. Incomplete information will result in the application being delayed or denied.

- Establishment Name – DBA (Doing Business As) – the proposed name of business. If the mobile unit is part of a chain, please indicate a unique identifier (e.g., Burger King #103). (Required)
- Vehicle Identification Number (VIN) – the 17-digit number assigned to the vehicle when built. (Required if the vehicle has a VIN)
- Florida Driver License # – the driver license number of the primary operator. (Required)
- Florida License Tag # – the license tag number of the vehicle. (Required if present)
- Street Address, City, Zip Code, and Florida County: **For mobile food dispensing vehicles that are not self-sufficient, this should be the commissary address in Florida. For mobile food dispensing vehicles which are self-sufficient, this should be the commercial water/sewer location.** (Required)
- Phone Number and E-Mail Address – alternate contact information if available. (Optional)

## SECTION 6 – MAILING INFORMATION

This is an optional additional address for mailing if applicable. If this information is the same as Section 3 or Section 4, please indicate.

- Routing Name – if correspondence should be mailed to a different name than the owner, please indicate in the space provided. (Optional)
- Street Address or Post Office Box, City, State, Zip Code, Florida County (if applicable), Country – address of record for purpose of official communications from the department. (Required)
- Phone Number and E-Mail Address – alternate contact information if available. (Optional)

## SECTION 7 – SUPPORTING DOCUMENTS

This section is a checklist of the additional documents that you must provide with the plan review application. (Required)

## SECTION 8 – GENERAL INFORMATION

Complete all information as indicated. Approved plans are valid for one (1) year. The division may grant a one-time extension up to an additional six months if requested in writing before expiration of the initial one-year approval. (Required)

## SECTION 9 – SIGNATURE

Please print your name, and then sign and date the application before submitting. (Required)

If applying by mail, please submit your application, plans and supporting documents to:

**Department Of Business and Professional Regulation  
Division of Hotels and Restaurants  
2601 Blair Stone Road  
Tallahassee, Florida 32399-1011**

**Reminder:** An Online Account is required to print and manage your license, visit our website at [www.myfloridalicense.com/DBPR](http://www.myfloridalicense.com/DBPR).

Approval of your plans means that your plans appear to meet the minimum requirements of the Division of Hotels and Restaurants. You must make sure that you meet all other requirements that apply. **Plan approval does not guarantee that the division will approve the completed vehicle's structure or equipment. In addition, the division requires a separate LICENSE APPLICATION, payment of LICENSE FEES and an INSPECTION of your vehicle and equipment prior to licensing.** See rules 61C-1.002, FAC, and 61C-1.008, FAC, for more licensing information.

Be sure to send the completed plan review application, plans and supporting documents. Providing complete information will help us process your plan review faster.

**NOTE:** All units are required to meet the sanitation and safety standards provided by law.

- All refrigeration must maintain potentially hazardous foods at 41°F or colder. You must install thermometers in the warmest part of all refrigeration/freezer units. A probe-type thermometer that is scaled for its intended use is required for employees to check food temperatures. Be sure all thermometers are calibrated and present at the time of the opening inspection.
- If you intend to have bare hand contact with ready-to-eat food, you must first have an approved Alternative Operating Procedure (AOP). DBPR Form HR 5022-049, Alternative Operating Procedure (AOP), incorporated by reference in rule 61C-4.010(1), FAC, and available on the division's website, explains the requirements. If you do not have an approved AOP, food employees may not touch ready-to-eat foods with their bare hands. Employees in units without an AOP must use utensils such as deli tissue, spatulas, tongs, single-use gloves or other dispensing equipment.
- A self-sufficient Mobile Food Dispensing Vehicle includes:
  1. A three compartment sink for dishwashing;
  2. A separate handwashing sink;
  3. Adequate refrigeration and storage;
  4. Full utilities including electrical, LP gas or a portable power generation unit;
  5. Potable water holding tank; and
  6. A wastewater tank in accordance with subparts 5-3 and 5-4 of the FDA Food Code

**DBPR HR-7006 – Division of Hotels and Restaurants Mobile Food Dispensing Vehicle Plan Review Application**

STATE OF FLORIDA, DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION  
Division of Hotels and Restaurants  
2601 Blair Stone Road, Tallahassee, Florida 32399-1011  
Phone: 850.487.1395 – E-mail: [thr.planreview@myfloridalicense.com](mailto:thr.planreview@myfloridalicense.com)  
Internet: [www.myfloridalicense.com/DBPR/hotels-restaurants/](http://www.myfloridalicense.com/DBPR/hotels-restaurants/)

For Office Use Only

Log  
NumberFile  
Number

NOTE – Please submit completed application with plans, fees and supporting documents in Section 7.

**Section 1 – Office Use Only**

Date Received	Month	Day	Year	Initials
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**Section 2 – License Type**

Please check the appropriate box and provide information as applicable.

☐ Mobile Food Dispensing Vehicle (2014/MFDV) ☐ Hot Dog Cart (2014/HTDG) ☐ Theme Park Food Cart (2012)Is this vehicle self-sufficient? ☐ Yes ☐ No If "No", you are required to provide commissary information for plan approval.**Section 3 – Plan Review Type**

Please check the box that best describes your vehicle. Please check only one box.

☐ New ☐ Closed More than 18 months ☐ Change owner with remodel\* ☐ Same owner remodelHave you recently become the owner of this vehicle? \* ☐ Yes ☐ No If the Division of Hotels and Restaurants licensed this vehicle before, please provide the following information \*.

Projected Opening Date	* Name of Business Under Previous Owner	* License Number
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**OFFICE USE ONLY – TRANSACTION CODES**

1030 – Hot Dog Cart & Theme Park Food Cart – New or Closed More than 1 Year 1032 –MFDV – New or Closed More than 1 Year	3020 – Change of Owner: Hot Dog Cart & Theme Park Food Cart 3021 – Change of Owner: MFDV 3027 – Same Owner remodel
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**Section 4 – Owner and Main Address (MA)**

Note: This address will be designated as the "address of record" for the owner of this establishment.

Owner Federal Employer Identification Number (FEIN):

Owner Name (please check one: ☐ Corporation ☐ Partnership ☐ Individual)

Routing Name (e.g., Management Company, contact name)

Street Address or Post Office Box

City	State	Zip Code (+4 optional)
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Florida County (if applicable)	Country
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Phone Number	E-Mail Address
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**Section 5 – DBA Name, Vehicle and Location Information (LL)**

For mobile food dispensing vehicles and hot dog carts, enter the commissary address. For self-sufficient vehicles that do not use a commissary, enter the water/sewer location address.

Establishment Name (DBA)	Vehicle Identification Number (VIN)
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Florida Driver License #	Florida License Tag #
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Street Address (primary commissary address for mobile food dispensing vehicles or hot dog carts)

City	Zip Code (+4 optional)	Florida County
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Phone Number	E-Mail Address
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## DBPR HR-7006 – Division of Hotels and Restaurants Mobile Food Dispensing Vehicle Plan Review Application

### Section 6 – Mailing Information (LM)

Note: This address will be used by the department for all mailings.

Complete below or check here if: Same as Section 4 – Owner and Main Address ☐ Same as Section 5 – Establishment Location ☐

Routing Name (e.g., Management Company, contact name)

Street Address or Post Office Box

City	State	Zip Code (+4 optional)
Florida County (if applicable)	Country	
Phone Number	E-Mail Address	

### Section 7 – Supporting Documents

Attach the following documents:

- Scaled plan, for both new and remodeled, showing all kitchen equipment, plumbing fixtures, bars, storage areas, etc. You may submit as many sets of plans that you need stamped for local authorities.
- For Hot Dog Carts and vehicles that are not self-sufficient:** include **DBPR HR-7022—Division of Hotels and Restaurants Commissary Notification** for all commissaries to be used by this vehicle. We cannot approve the plans without the information on this form.

### Section 8 – General Information

Menu Information (list all foods that will be served from your vehicle)

**Water Tanks:** The wastewater tank must be at least 15% larger than the fresh water tank. Water tanks must be a part of the vehicle.

Water Tank Size (gallons) and Location

Water Heating Device Size (gallons) and Location

Wastewater Tank Size (gallons) and Location

**Vehicle Interior Finishes** (for enclosed units only - for example: FRP, vinyl, painted metal, etc.)

Floor	
Cove Base (Baseboards)	
Walls	
Ceiling	

### Section 9 - Signature

I certify that I am empowered to execute this application as required by Section 559.79, Florida Statutes. I understand that my signature on this written declaration has the same legal effect as an oath or affirmation. Under penalties of perjury, I declare that I have read the foregoing application and the facts stated in it are true. **I understand that falsification of any material information on this application may result in criminal penalty or administrative action, including a fine, suspension or revocation of the license.** I understand that if I failed to complete the application or submit the required supporting documents, my plan review will be delayed.

Print Name	Signature	Date
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Approval of your plans means that your plans appear to meet the minimum requirements of the Division of Hotels and Restaurants. You must make sure that you meet all other requirements that may also apply.

**A separate LICENSE APPLICATION, payment of LICENSE FEES  
and an INSPECTION of your vehicle and equipment is required prior to licensing.**



Form begins on next page.

## **GENERAL INSTRUCTIONS**

### **Commissary:**

Vehicles or kitchens that are not self-sufficient require a support site called a commissary. A commissary is a public food service establishment licensed by the division or a food establishment permitted by the Department of Agriculture and Consumer Services where the operator goes for services that are not done on the vehicle or kitchen. Operators may prepare, package or store food at the commissary or use a three-compartment sink on the commissary premises to wash and sanitize equipment or utensils. Food containers or other supplies may be stored at the commissary. A commissary may also provide a potable water source or a wastewater disposal site. **The Division does not allow any food service activities to occur in a private residence.**

**Self-sufficient:** Self-sufficient vehicles or kitchens contain, as part of the vehicle or kitchen, a three-compartment sink for washing, rinsing, and sanitizing equipment and utensils; a separate handwash sink; adequate refrigeration and storage capacity; full provision of power utilities including electrical, LP gas, or a portable power generation unit; a potable water holding tank; and a liquid waste disposal system in accordance with the Food Code. A commissary is required if the establishment is not self-sufficient.

**Commissary Reporting Frequency:** If your vehicle or kitchen is not fully equipped as listed above, then it must report to its commissary every day that it is operated.

**Responsibilities of Commissaries Providing Services:** Any commissary providing services must keep track of when the vehicles and kitchens are serviced. A daily registry must show that all vehicles and kitchens receiving services are properly licensed by the Division of Hotels and Restaurants. Prior to providing commissary services, the commissary must verify that the license number displayed on the vehicle or kitchen matches the number on the vehicle or kitchen's public food service establishment license.

### **Responsibilities of Operators Receiving Commissary Services:**

To help food service operators know that a vehicle or kitchen is properly licensed, each operator must put their license number on the side of the vehicle or kitchen. The license number must be permanently attached and prominent. The figures must be at least 2 inches high and in a contrasting color from the background.

## **INSTRUCTIONS FOR COMPLETING THE COMMISSARY NOTIFICATION FORM**

### **SECTION 1 – Mobile Food Dispensing Vehicle or Temporary Commercial Kitchen Information**

- Owner Name – corporation, partnership or individual that currently owns the vehicle or kitchen.
- Phone Number – primary contact number for questions.
- Vehicle Name – DBA (Doing Business As) – the proposed name of business. If the unit is part of a chain, please indicate a unique identifier (e.g., Restaurant #103).
- License Number – if previously licensed, indicate the license number of the vehicle or kitchen.

### **SECTION 2 – Commissary Information**

Complete all information as indicated for the primary commissary for this vehicle or kitchen. The primary commissary is the support site where food preparation, food storage or dishwashing occurs.

### **SECTION 3 – Commissary Activities**

Describe the activities to be conducted at your commissary.

### **SECTION 4 – Signature**

Please print your name and then sign and date the form before submitting.



**DBPR HR-7022 – Commissary Services Notification**

STATE OF FLORIDA, DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION  
Division of Hotels and Restaurants  
2601 Blair Stone Road, Tallahassee, Florida 32399-1011  
Phone: 850.487.1395 – E-mail: [thr.planreview@myfloridalicense.com](mailto:thr.planreview@myfloridalicense.com)  
Internet: [www.myfloridalicense.com/DBPR/hotels-restaurants/](http://www.myfloridalicense.com/DBPR/hotels-restaurants/)

For Office Use Only
Log Number
File Number

**NOTE – This form must be submitted as part of an application packet.**

**Section 1 – Mobile Food Dispensing Vehicle or Temporary Commercial Kitchen Information**

Owner Name	Phone Number (include area code)
Vehicle or Kitchen Name (DBA)	License Number

**Section 2 – Primary Commissary Information**

Commissary Name		
Commissary Address		
City	Zip Code (+4 optional)	County
Phone Number (include area code)		
Commissary License Number (if available)	E-Mail Address	
Licensed By:	<input type="checkbox"/> DBPR <input type="checkbox"/> Department of Agriculture & Consumer Services	

**Section 3 – Commissary Activities**

I intend to conduct the following activities at my commissary:

Dish or equipment washing	<input type="checkbox"/> Yes <input type="checkbox"/> No	Storing food (including ice or drinks)	<input type="checkbox"/> Yes <input type="checkbox"/> No
Dumping wastewater	<input type="checkbox"/> Yes <input type="checkbox"/> No	Storing dry goods	<input type="checkbox"/> Yes <input type="checkbox"/> No
Receiving potable water	<input type="checkbox"/> Yes <input type="checkbox"/> No	Cooking and/or reheating food	<input type="checkbox"/> Yes <input type="checkbox"/> No
Washing the outside of the vehicle	<input type="checkbox"/> Yes <input type="checkbox"/> No	Other (Describe below)	<input type="checkbox"/> Yes <input type="checkbox"/> No

**Section 4 – Signature**

Print Name	Signature	Date
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For additional commissaries submit a separate form for each additional commissary.

