

Shared Food Facility Tenant Agreement

The Primary Food Facility and the Dependent Food Operator are aware of the following:

- 1. A permit, once issued, is nontransferable. The permit shall be valid only for the person, location, type of food sales, or distribution activity approved during this review process.
- 2. The Primary Food Facility must maintain a current scheduling calendar for the Dependent Food Operation(s) which is to be shared monthly with Environmental Health Division (Division) for inspection purposes. Only one operation can use the permitted facility at any given time.
- All food and food related equipment used for the Primary Food Facility and the Dependent Food 3. Operator must be stored within the approved facility at all times. The Primary Food Operator is responsible for ensuring that there is adequate dry storage space for ingredients, finished product and equipment, in addition to cold storage.
- Changes to the operation, menu, or equipment for the Primary Food Facility and/or the Dependent 4. Food Operator requires approval from this Division. Plan submittal may be required.
- The Primary Food Facility is responsible for the proper operation and maintenance of permanent 5. equipment used by the Dependent Food Operator(s), such as: sinks, cooking equipment, refrigeration units, hand wash facilities, preparation sinks and restrooms. The Dependent Food Operator is responsible for maintaining any equipment used solely for their operation.
- Facility and equipment must be maintained in a clean, sanitary manner and in compliance with the 6. California Retail Food Code. Failure to do so may result in temporary suspension of the permit to operate for the Primary Food Facility and the Dependent Food Operation(s).

Primary Food Facility

City:		Zip:
	Date:	
Dependent Food Operation		
Email:		
City:		Zip:
	Date:	
Office Use		
	Approval Date:	
	Email:	Date: Food Operation Email: City: Date: