



TELLER COUNTY PUBLIC HEALTH & ENVIRONMENT

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Thinking of Creating an Outbuilding into Your Own Commissary?

1st work with **planning and zoning** to get allowance to build a commercial kitchen on your property that is completely separate from your daily activities and personal kitchen.

While it would be licensable, it would not necessarily be required to be licensed since the food code does not require commissaries to be licensed. However, if you are going to allow other food trucks to use (\$) your commissary, it would absolutely need to be licensed. You will need to submit a **plan review** regardless of licensure.

If you choose to build a commissary on your property it will need to meet *all* of the requirements of the **food code** (based on how you or other tenants would use the commissary).

-To Include:

- Constructed to be **cleanable** (no porous or raw wood surfaces)
- Sealed** to prohibit entry of pests
- Have all required **sinks**-food prep, handwashing, and 3-comp for dishwashing
- Meet **plumbing** code requirements
- Meet **sewage disposal** requirements (which may include an additional septic system)
- Meet **drinking water** requirements (which may require you becoming registered as a public water source with CDPHE water quality control division if not already on public water)
- All utilities would need installed to code, permitted, & follow zoning regulations.

Overall it is possible, but it would be a lot of work to bring into compliance. It will be up to you if you want to put in the work and effort to have a commissary at your home that meets the requirements in the food code.

