

# FARM KITCHEN

SUSTAINABLE FARM & EVENT VENUE

## Rates for Commissary Kitchen Rental

**Regular Use:** 16 or more hours/month

**Occasional Use:** Less than 16 hours/month

Regular Use	
Mixed Use	Baking Use
\$18	\$21
Occasional Use	
Mixed Use	Baking Use
\$20	\$25

- Rates are per hour/per person
- Minimum monthly charge/use is \$20.00
- Monthly administrative service charge of \$15.00 is added to each monthly invoice
- **MIXED USE:** Prep on tables, stove, mixer, oven; such as caterers do
- **BAKING USE:** On-going use of the oven(s)

Our commissary kitchen is a shared kitchen. Kitchen users will have counter or table space to work on and will share ovens, range top, mixer, dish pit, dishwasher.

## STORAGE RATES

**Dry Storage:** \$20.00/month full shelf

**Walk-in Refrigerator:** \$30.00/month full rolling rack

**Walk-in Freezer:** \$35.00/month full rolling rack

## SCHEDULING

Scheduling is done using our online kitchen calendar. You will be provided with a login and password. Scheduling may not be made by phone or email. We require a 48 hour notice for cancellation of kitchen time. You will be charged for your scheduled time if you cancel with less than 48 hour notice.

**Security Deposit:** \$200

## INCLUDED IN RENTAL

- Kitchen heating and lights
- Garbage pickup (tenant will be charged if usage requires an additional pickup)
- Pest control
- Janitorial service
- Kitchen equipment maintenance
- Parking
- Facility maintenance

## KITCHEN DESCRIPTION

Our commissary kitchen is a 1212 square foot shared-use kitchen. We offer multiple workstations with stainless prep tables, multiple sinks, a sanitizing dishwasher, a cookline with two 6-burner commercial ranges with ovens, two convection ovens, a double deck Garland stone hearth gas oven, 30 Qt stand mixer, food processor, blender, and an array of small wares. Our facility also includes a dry storage room, a 10'x11' walk-in refrigerator, and a 10'x11' walk-in freezer. Our commissary kitchen is licensed by the Kitsap Public Health District and approved by WSDA.

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## REQUIREMENTS FOR KITCHEN USE

- Current food handlers permit
- Product and liability insurance (\$1 million) with Farm Kitchen Events, LLC listed as additional insured
- Safety & sanitation orientation by Farm Kitchen management
- Licensed and approved by Kitsap Public Health District or WSDA

## CLEANING REQUIREMENTS

All kitchen users are required to follow the kitchen rules and policies and must clean their area of use. A cleaning fee will be assessed per the kitchen rules, if the kitchen user fails to properly and adequately clean after usage.

## TOOLS YOU MUST PROVIDE

Please bring your own knives, special tools, storage containers, parchment sheets, carry out containers, wash/sanitizing towels, foil, plastic wrap. Depending on your needs, you may need to bring pots, pans, sheet pans, muffin tins.