

Famfare Kitchen Commissary / Updated April 2023

Famfare Kitchen Commissary is designed to help small food businesses get started and grow in the Twin Cities South Metro Area. We know how hard it is to find commercial kitchen space and what a pain it can be to schlep your wares from place to place. We want this space to be full of awesome people doing awesome things. Our 2500 square foot commercial kitchen is designed with multiple designated work areas so several users can easily and efficiently create something amazing at the same time.

COMMISSARY HOURLY RATES PER WORKSPACE

0-20 hours	\$25/hour
21-50 hours	\$20/hour
51-99 hours	\$15/hour

FEES

Food Corridor Online Scheduling Tool	\$20/month
Dry Storage Shelf (18x48")	\$20/month
Dry Storage Rack - 5 Shelves	\$60/month - available to high volume clients
Cold or Frozen Storage Shelf (24X30")	\$30/shelf
Food Truck Fee (Grey Water, Electric, Trash)	\$25/month
Refundable Security Deposit	\$300

KITCHEN EQUIPMENT INCLUDES

- 3 Double Stack Blodgett Convection Ovens
- 30 G Tilt Skillet
- 6 Burner Range with Convection Oven
- 2 Freestanding Induction Burners
- 24x24" Charbroiler
- Deep Fryer
- Proofing Box
- 20 quart Mixer
- 2 Double Prep Sinks
- Compartment Warewashing Sink
- 2 96 x 30 Stainless Prep Tables
- 2 96 x 48 Stainless Prep Tables
- Assorted kitchen tools, pots and pans for renter usage
- Automatic Chemical Sanitizing Dishwasher

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- Walk-In Refrigerator and Freezer
- Outdoor Water Spigot and Gray Water Dumping in Mop Sink

PRODUCTS PROVIDED

- Triple sink sanitation chemicals - Garbage liners - Hand soap

SERVICES PROVIDED

- WI FI & Online scheduling thru The Food Corridor
- Video monitoring of kitchen and entry door areas
- Garbage, recycling and grease pick-up, dumping gray water, electricity, water and gas

COMMISSARY KITCHEN HOURLY SCHEDULING

All hours and equipment at Famfare Kitchen are booked through the Food Corridor; every tenant pays \$20/month for this scheduling platform. A user is limited to 3 pieces of equipment per booking hour with no more than 3 persons onsite at one time.

COMMISSARY KITCHEN RENT AND PAYMENT SCHEDULE

All rent and fees are collected via the Food Corridor. Tenants must keep a payment method on file at the food corridor. ACH (2% fee) or Credit Card (4% fee). Tenants receive their bills on the 1st of every month and their payment method is automatically charged on the 5th of every month.

TO START WORKING AT THE KITCHEN, YOU NEED:

- \$300 Security Deposit
- \$1M General Liability Insurance
- \$1M Product Liability Insurance
- License thru MN Dept of Health / MN Dept of Ag
- Food Safety Managers Certification
- Food Corridor Account - invite sent to you by kitchen

FAMFARE COMMISSARY "FAMILY RULES"

1. Keep the kitchen crazy clean. We will keep an impeccably clean kitchen and we expect our users to hold this same high standard. This is an awesome space and we plan to keep it that way. Mediocre cleaning will not be tolerated.
2. Be respectful of others. This is a shared work space with lots of stuff going on and lots of people building their next big thing. Use appropriate language and don't blast your tunes so the rest of us suffer. Be aware of your space and contain your mess.
3. Look the part. Customers visiting the kitchen will be able to see into the space. Closed toe shoes and hair ties are an absolute must.
4. Watch the clock. Your workspace must be cleaned during your set scheduled hours; please be completely done with all of your work and clean-up in time for the next user.