

LOCK 14 KITCHEN

Discover our fully equipped and licensed shared commercial kitchen, designed to support food entrepreneurs, caterers, bakers, meal-prep companies, food trucks, and small-batch producers. Our space offers a clean, efficient, and collaborative environment so you can grow your business without the overhead of building your own kitchen.

Lock 14 Kitchen is also home to Lock 14 Dam Good Salsa production, a local salsa company established in 2018.



CONTACT US

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AMENITIES

Prep Areas

- Individual prep stations with:
 - 10 ft. stainless steel prep tables
 - 3-bin commercial sink
 - Multiple businesses can operate simultaneously with ample space and workflow separation.

Dry Storage

- Secure shelving assigned to each business
- Organized, labeled storage to keep ingredients accessible and compliant

Shared Kitchen Equipment & Amenities

- Cold Storage
 - Large walk-in cooler with clearly marked shelving for shared access
- Cooking Equipment
 - Two natural gas ranges : (20 total) 32,000 BTU open burners
 - Each range includes two 26.5" ovens with (2) adjustable chrome racks
- Double-deck convection oven
 - Each deck includes (3) adjustable wire racks
- Commercial dishwasher
- Pots & pans, Baking sheets, Standard kitchen tools
- Heated and Air Conditioned space

What's Included in the Flat Monthly Fee

- Waste disposal
- Garbage bags
- Pest control services
- Cleaning supplies
- Sanitizer & dish soap
- Paper towels
- Professional deep cleaning (*regularly scheduled; day-to-day cleaning responsibilities remain with each user*)

RENTAL

Complete the Rental Information Spreadsheet

This provides the details we need to generate an accurate rental estimate tailored to your business.

Submit Rental Application

Your application helps us understand your business structure, operations, and production needs so we can ensure proper support and scheduling.

Schedule a Kitchen Walk-Through

We'll tour the space together and review equipment, storage options, and expectations.

Finalize Rent & Sign Agreement

After discussing rental terms, we will finalize the agreed-upon rate and complete the rental contract.

Shared Kitchen Rules – Quick Overview

- Arrive and finish within your scheduled block.
- Clean as You Go: Sanitize your station and equipment before and after use.
- Use Equipment Responsibly: Return all shared tools and appliances in good condition and report issues.
- Follow Food Safety Standards: Label and store items properly; prevent cross-contamination.
- Store Items in Assigned Areas: Keep dry, refrigerated, and frozen goods in your designated spaces.
- Manage Waste: Dispose of trash appropriately and replace liners when needed.
- Maintain Safety: Wear proper attire, keep the environment professional, and ensure only authorized users are present.
- Stay Compliant: Maintain required licenses, food-safety certifications, and insurance.
- Respect the Space: All users share responsibility for keeping the kitchen clean, safe, and organized.

KEY STEPS FOR SUCCESS

At Lock 14 Kitchen, our mission is to provide an exceptional kitchen space and share our knowledge on how to start, sustain and grow a new business. We believe that every renter should have the opportunity to grow a successful business not only for themselves, but for our community. We are committed to sharing our expertise and creating a functional and collaborative space to foster success.

- Business Structure
Establish an LLC or Corp. It is vital to protect your personal assets from your business.
- Business Insurance
- Food Safety Manager Certification
<https://www.statefoodsafety.com/food-safety-manager-certification/illinois/all-other-counties>
- Food Handler Certification
<https://www.statefoodsafety.com/food-handler/illinois/courses>
- HACCP Certification (Hazard analysis and critical control points)
<https://aibinternational.com/products/haccp-online>
- Production
Create detailed processes including cleaning, production and packaging. This ensures standardized procedures for staff.
- Licensing with the City of Moline and Illinois Dept. of Public Health
- Inspections
Don't wait till the last minute! Be sure to contact the city and state early to allow for sufficient time to schedule your health inspections.