

## Fanfare Kitchen Commissary / Updated July 2020

Fanfare 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 2000 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.

### KITCHEN EQUIPMENT INCLUDES

- 2 Double Stack Hobart Convection Ovens
- 30 G Tilt Skillet
- 6 Burner Range with Convection Oven
- Char Broiler
- Deep Fryer
- Proofing Box
- 2 Double Prep Sinks
- 3 Compartment Warewashing Sink
- 2 96 x 30 Stainless Prep Tables
- 2 96 x 48 Stainless Prep Tables
- Automatic Chemical Dishwasher
- Walk-In Refrigerator and Freezer
- Outdoor Water Spigot and Grey 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 grey water, electricity, water and gas

### COMMISSARY HOURLY RATES PER WORKSPACE

0-20 hours	\$25/hour
21-50 hours	\$20/hour
50 hours	\$17/hour
51-99 hours	\$15/hour

## OTHER FEES

One-time Application Fee	\$25
Food Corridor Online Scheduling Tool	\$20/month
Dry Storage Shelf	\$20/month
Dry Storage Rack	\$60/month
Cold Storage Shelf (24X30)	\$30/shelf
Food Truck Fee (Grey Water, Electric, Trash)	\$25/month
Refundable Security Deposit	\$300

## 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 due by the 5th of the month via cash, check or direct deposit. Famfare has a monthly minimum of 10 hours with a 6 month agreement.

## TO START WORKING AT THE KITCHEN, YOU NEED:

- Approved Commissary Application
- \$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

## 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.