

Kickstart Commissary / Updated March 2024

Kickstart 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.

KICKSTART COMMISSARY LEASE OPTIONS

Low Use Lease - \$250/month

- 10 hours of cooking time included - booked by tenant on the Food Corridor
- Any usage over 10 hours will be charged at the rate of \$25/hour, to be paid with next month's rent
- Unused hours not refunded and do not carry over at the end of the month
- Food trucks must book time if using the dishwasher

Medium Use Lease - \$400/month

- 20 hours of cooking time included - booked by tenant on the Food Corridor
- Any usage over 20 hours will be charged at the rate of \$20/hour, to be paid with next month's rent
- Unused hours not refunded and do not carry over at the end of the month
- Food trucks must book time if using the dishwasher

High Use Lease - \$750/month

- 50 hours of cooking time included - booked by tenant on the Food Corridor
- Any usage over 50 hours will be charged at the rate of \$15/hour, to be paid with next month's rent
- Unused hours not refunded and do not carry over at the end of the month
- Food trucks must book time if using the dishwasher

MANDATORY FEE

Food Corridor Membership	\$20/month
--------------------------	------------

OPTIONAL FEES

Dry Storage Shelf (18x48")	\$20/month
Dry Storage Rack - 5 Shelves	\$60/month
Dry Rolling Bakers Rack	\$30/month
Cold Rolling Bakers Rack	\$60/month
Cold or Frozen Storage Shelf (24X30")	\$30/shelf
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
- Walk-In Refrigerator and Freezer
- Outdoor Water Spigot and Gray Water Dumping in Mop Sink

PRODUCTS PROVIDED

- Triple sink sanitation chemicals
- Garbage Bags
- Hand soap

SERVICES PROVIDED

- Free WIFI
- 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 (extra charges may apply to food trucks)

BOOKING RULES

- All hours and equipment at Kickstart Commissary are booked through the Food Corridor
- 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.
- Tenant must keep a payment method on file at the food corridor. ACH or Credit Card
- Tenant pays the Food Corridor transaction fee each month - ACH (2%) or Credit Card (4%).
- Tenant will receive an online version of their bill on the 3rd of every month and have 48 hours to dispute any charges/request changes.
- Tenant payment method is automatically charged at midnight on the 5th of every month.
- A failed payment will incur a \$25 fee. And a \$25/day fee for each day it is not paid

TO START WORKING AT THE KITCHEN, YOU NEED:

- Food Corridor Account - invite sent to you by kitchen
- Food Safety Managers Certification (upload to Food Corridor)
- \$1M General Liability Insurance (upload to Food Corridor)
- \$1M Product Liability Insurance (upload to Food Corridor)
- Signed Lease (e-signature)
- License thru MN Dept of Health / MN Dept of Ag (we will help you on this)

KICKSTART 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.

USEFUL CONTACTS

Insurance

Robert J. Magil, CPCU, Advance Insurance Agency

rmagil@advanceins.com

Direct: 952-842-1114

Fax: 952-831-0572

Cell: 952-454-2506

FLIP Insurance, <https://www.flipprogram.com/>

FOOD SAFETY MANAGER CERTIFICATION

www.health.state.mn.us

SEARCH: certified food manager

Or go to:

<https://foodandretailsolutions.teachable.com>

MN DEPT OF HEALTH LICENSING

<https://www.health.state.mn.us/communities/environment/food/license/index.html>

(NOTE: your application must be approved BEFORE MDH will issue license)

General Email: health.foodlodging@state.mn.us

Restaurant Licensing / 651-201-4500

MN DEPT OF HEALTH - Kitchen Inspector & Licensing Questions

Chris Foster

chris.j.foster@state.mn.us

Mobile: 651-983-8760

MN DEPT OF AGRICULTURE - Kitchen Inspector for Wholesale / Bakery

Dustin Vang, Agriculture Advisor / 612-741-4642

dustin.vang@state.mn.us