



208 East Market Street • Lebanon, TN 37087

Communal Kitchen Rental Agreement

1. Purpose of Agreement

Owner agrees to provide Renter access to the communal commercial kitchen located at 208 East Market Street, Lebanon TN 37087 ("Premises"), under the terms and conditions set forth in this Agreement. The Premises is a health-department-regulated commercial kitchen designed for food preparation, catering, food truck commissary needs, classes, and other culinary uses approved by Owner.

2. Rental Rates & Fees

Hourly Kitchen Use:

\$50.00 per hour, billed in one-hour increments.

Storage Options(optional):

Dry shelf storage:	\$30.00/month per shelf
Refrigerator shelf storage:	\$20.00/month per shelf.

Inspection Fee:

\$75.00 per inspection (applies to the first three inspections only; after three consecutive successful inspections, no additional inspection fees will be charged). Owner reserves the right to adjust rates with 30 days' written notice.

3. Included Equipment & Supplies

- Available at no additional cost: commercial mixer, two convection ovens, gas stove, commercial refrigerator & freezer, commercial blender, baking pans, and cleaning supplies.
- Not Provided: Renter must supply all utensils, pots, pans, knives, food ingredients, and specialty tools. Limited extra items may be available for rent if needed.

4. Security & Access

The kitchen is secured with 24/7 video surveillance. Cameras are for Owner's use only, for safety, security, and compliance monitoring. Entry will be provided via keypad access code. Codes are unique to each Renter and must not be shared with any unauthorized person.

5. Renter Responsibilities

Renter agrees to:

- Leave the Premises clean and sanitary after each use.
- Properly store all personal items and food products in assigned shelves/areas.
- Remove all perishable items by the end of the rental unless refrigerator shelf storage is paid for.
- Use equipment responsibly and report any damage or malfunction immediately.
- Comply with all applicable health codes, food safety regulations, and fire safety laws.
- Failure to properly clean may result in additional fees or loss of privileges.

6. Insurance & Liability

- Renter shall carry general liability insurance (including product liability, if producing food for public sale) in the amount of at least \$1,000,000 per occurrence, naming Owner as an Additional Insured. Proof of insurance must be provided prior to first use.
- Owner is not responsible for loss, theft, or damage to Renter's personal property.
- Renter assumes all risk associated with food preparation, storage, and sales, and agrees to indemnify and hold harmless the Owner from any claims, damages, or liabilities.

7. Term & Termination

- This Agreement is valid on a month-to-month basis unless otherwise specified.
- Either party may terminate this Agreement with 30 days' written notice.
- Owner reserves the right to terminate immediately for non-payment, violation of rules, or unsafe/unsanitary practices.

8. Additional Use Cases

The Premises may also be booked for meal prep workshops, chef's nights, private cooking events, date nights, cooking classes, baking or decorating classes, or other approved culinary events. Separate event rental rates may apply.

9. Payment Terms

All fees are due prior to kitchen use, unless other arrangements are made.

Cancellations must be made at least 24 hours in advance to avoid being charged.

10. Governing Law

This Agreement shall be governed by and construed in accordance with the laws of the State of Tennessee.

Owner/Operator:

Date:

Renter:

Date:
