



OUR COMMUNITY KITCHEN 1, LLC

EXHIBIT D – WORKSTATION LAYOUT GUIDE

This Exhibit is incorporated into and governed by the Shared Kitchen Agreement between Our Community Kitchen 1, LLC (“OCK1”) and Client-Company.

This Exhibit provides an illustrative diagram of the facility layout, workstation designations, storage areas, and shared operational zones.

The layout depicted in this Exhibit is for reference and operational guidance only. It is illustrative in nature and does not create contractual guarantees regarding configuration, adjacency, or spatial allocation.

Workstation assignments, storage placements, and facility configurations are subject to operational adjustment at OCK1’s discretion in order to preserve safety, efficiency, regulatory compliance, and shared-use balance.

No exclusive possession or property rights are granted by virtue of workstation identification or diagram placement. This Exhibit does not create tenancy, leasehold interest, or exclusive control over any portion of the Premises.

FACILITY LAYOUT & DESIGNATIONS

The following designations are reflected within the layout diagram:

- Cook Workstations (CWS 1 & CWS 2)
- Prep Workstations (PWS 1–9)
- Veggie Prep (PWS 10)
- Dry Storage Cages

- Refrigeration Areas
- Freezer Areas
- Ware-Washing & Dish Sink Stations
- Hood Line
- Shared Equipment Zones
- Market Access Area
- Walk-In Access Points

Actual configuration may be modified periodically for operational efficiency, equipment upgrades, regulatory requirements, or facility improvements.

End of Exhibit D – Workstation Layout Guide

EXHIBIT D



Front Door

Cages

Freezer

To Middle Kitchen →

Hood Line

CWS₂

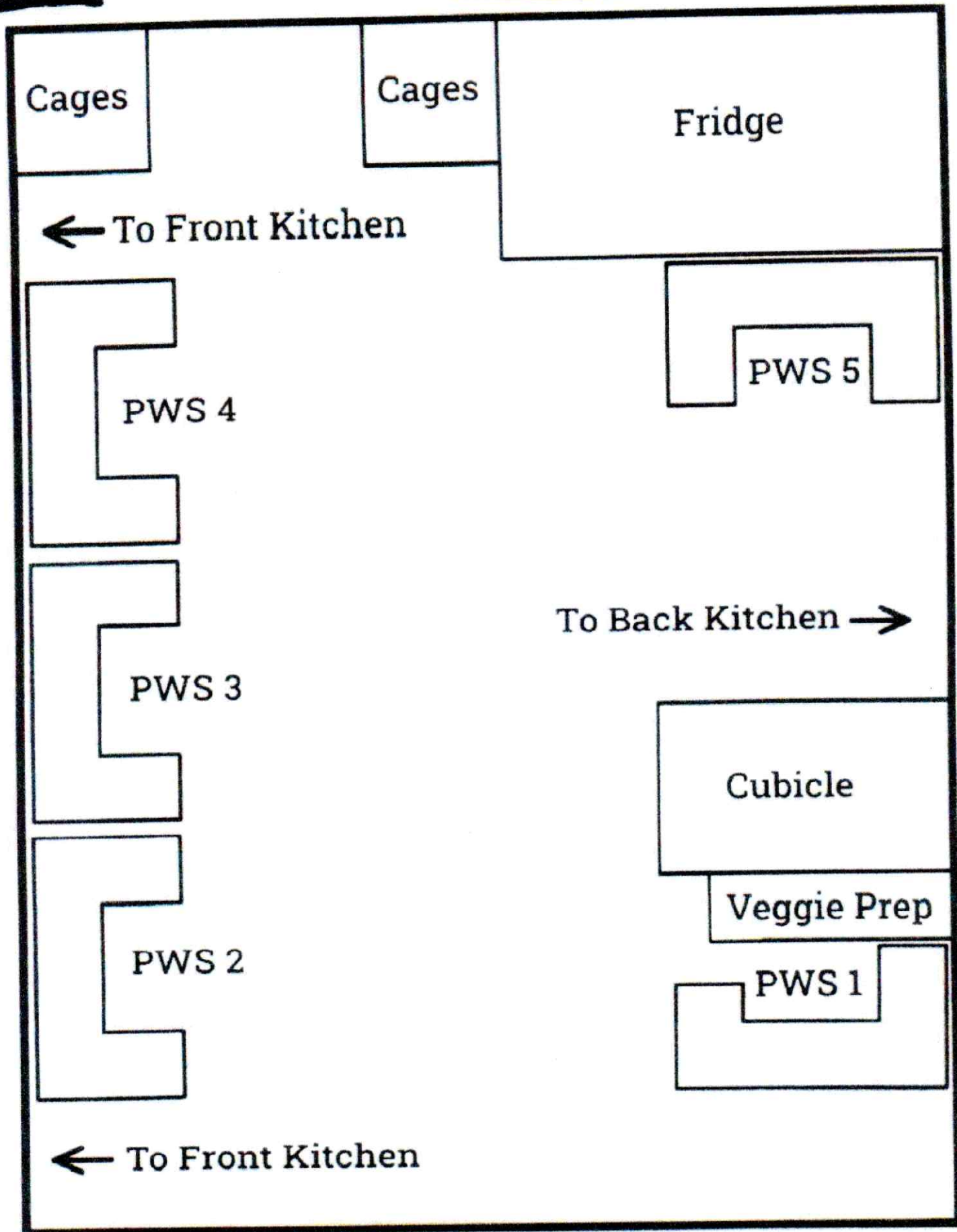
Cages

CWS₁

← To the Market

Dish Sinks

To Middle Kitchen →



Fridge

PWS 9

Lockers

PWS 8

← To Middle Kitchen

PWS 7

Veggie Prep
(PWS 10)

PWS 6

Cages