

Farm Kitchen

24309 Port Gamble Rd.
 Poulsbo, WA 98370
 360-297-6615

info@farmkitchen.com
 farmkitchen.com

RATES FOR KITCHEN RENTAL

		REGULAR Use 16 or more hours per month use		Occasional Use Under 16 hours per month use	
S H A R E D		Mixed Use	Baking	Mixed Use	Baking
	Peak 7am – 7pm	\$15	\$18	\$20	\$25
	Off-Peak 7pm – 7am	\$12	\$15	\$20	\$25

~All rates are per person per hour~

Shared Use – You have your own counter space to work and share ovens, range top, dish pit/dishwasher with other users.

Mixed Use – Prep on tables, oven, stove, mixer; such as caterers might do.

Baking – On going use of oven, mixer by 1 or more persons at one time baking product, packaging etc.

Storage

(Note: most shelving is 4 ft wide, just add up how much you need)

Walk-in Cooler

\$5.25/ 12”w x 18”d x 18”h of shelf/month

\$7.00/ 12”w x 24”d x 18”h of shelf/month

\$16.00 1/2 transport cabinet or rolling rack/month

\$30.00 Full transport cabinet or rolling rack/month

Freezer

Fee determined by size and type of area needed.

N/A

\$18 1/2 transport rack

\$35.00 Full transport rack/month

Dry Storage

\$3.50/12”w x 24”d x 18” h of shelf/month

\$12.00 1/2 a transport cabinet or rolling rack/month

\$20.00 Full transport cabinet or rolling rack/month

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SCHEDULING

Scheduling is done only by using our online kitchen calendar at secure.farmkitchen.com/kitchen. You will be provided with a login and password. Schedules may not be made or confirmed by phone or email.

CANCELLATION

48 HOURS Cancellation Notice Required!

You will be charged for time scheduled if you cancelled in less than 48 Hours

Security\Damage deposit \$200.00

NOTE: Tenant equipment may be used and stored in the kitchen facility upon approval of the management. Charges for power and space may be necessary.

THE FOLLOWING SERVICES AND FACILITIES costs are included in lease and usage fees:

- Kitchen heating and lights
- Garbage pickup (tenant will be charged if usage requires additional pickup)
- Pest control
- Janitorial service
- Kitchen equipment maintenance
- Parking
- Facility maintenance

Kitchen Description

1,500 sq. ft Cooking/prep area. Dry storage, Freezer storage, Refrigerator storage are available. Major appliances: 11x10 walk-in freezer, 11x10 walk-in refrigerator, 60qt Hobart mixer, 20qt Hobart mixers, table top dough sheeter, dishwasher, 2 gas 6 burner ranges with oven, Double convection gas ovens, triple deck Garland stone hearth gas ovens, Hobart food chopper, 2 soup cookers, wide array of small wares (muffin tins, sheet pans, roasting pans, sauté & sauce pans etc., utensils)

Requirements for use of Kitchen

Current Health Card
Product and Liability Insurance (100K)
Safety & Sanitation Orientation of Farm Kitchen

Tools for your own use

Bring your own knives, special tools, storage containers, parchment sheets, carry out containers, wash towels, foil, plastic wrap, etc.