

# THE HOOD

KITCHEN. MARKET. EVENT SPACE.

## LET'S GET STARTED

The Hood Kitchen Space is a food incubator focused on growing food businesses by providing clients with clean production space, opportunities for sales through community exposure and marketing, access to business resources; discounted vendors, and facility maintenance. At THKS, we seek people and businesses with great products, efficient processes, and flexible mindset. More than just a commercial kitchen

### Apply Online

- Go to: [www.thehoodkitchen.com](http://www.thehoodkitchen.com)
- Pay \$199 Initiation Fee and

### Obtain Insurance

1. \$1,000,000 General Liability insurance including products/completed operations on a “per occurrence” basis
2. Name us as additionally insured as Eastside Kitchen, Inc. DBA The Hood Kitchen Space on the certificate
3. “Any and all jobs” must be listed on the certificate.
4. Insurance carrier must be acceptable in accordance to Best Guide Standards (“A”Rating)
5. Each Certificate is to be emailed to [info@thehoodkitchen](mailto:info@thehoodkitchen)

Please forward these requirements to your Insurance representative. The Arizona Group  
Jim R. Colemere ☐ (480) 892 - 8755 ☐ [jcolemere@arizonagroup.com](mailto:jcolemere@arizonagroup.com)

### Schedule Health Department Consultation

- Only required for certain operators. ONLY operators selling food are required to obtain Shared Facility Permit.
- Our Contact at the OC Healthcare Agency. Kayci Wright [kwright@ochca.com](mailto:kwright@ochca.com)

### Schedule Orientation at THKS

- Schedule Orientation with THKS Representative  
Log in to your Client Portal to Reserve your time!

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## MINIMUM USAGE POLICY

If you wish to attain a Shared Food Facility agreement with The Hood Kitchen Space and The OC Health Department Agency please read and agree to the following policy. If you do not wish to attain a SFFA this policy does not apply to you.

Due to continued instances of abuse of the Shared Food Facility Agreement by Clients of The Hood Kitchen Space, we require a *minimum hourly usage* in order to remain compliant with The OC Health Department and The Hood Kitchen under the Shared Facility Agreement. The Hood Kitchen reports all kitchen usage to the OC Health Department on a weekly basis.

### **Policy Requirements:**

You must use a **minimum** of 10 hours per month of a single prep table (85.60) or the equivalent in Kitchen time. If you do not use up to 10 hours of prep (\$85.60/ month) you will be charged automatically the remaining minimum amount. (i.e. If you use 3 hours of prep in a single month you will be charged the remaining 7 hours automatically at the end of the month)

**I agree** to use at least 10 hours of kitchen time at The Hood Kitchen space or to be charged up to \$85.60 in order to attain a Shared Use Facility Agreement between the OCHD and The Hood Kitchen Space.

Print Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

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## Hourly Kitchen Prices

Kitchen Rental \$30 <b>\$23</b>	Hobart Station \$18 <b>\$15</b>	Studio   Kitchen \$55	Prep Tables \$8	Packaging Room \$25	Wet Prep Station \$16 <b>\$12</b>
<i>All Kitchens</i>	<i>One table w/ mixer</i>	<i>Holds up to 15 Includes prep tables and stools</i>	<i>One 6' Prep table</i>	<i>3 prep tables Room is shared</i>	<i>One prep + sink</i>

Event room \$125 per hour

*Hours of operation 24/7*

*Peak time 6am-8pm*

*Off Peak 8pm-6am*

*7% Facility maintenance fee added to all rentals*

## Storage Prices

Cold   Dry   Freezer 3' Shelf \$30 4' Shelf \$40 5' Shelf \$50	Rolling Rack \$250	Equipment As quoted
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## Our Amenities

- Shared Food Facility Agreement with OC Health department
- Free Wi-Fi
- Ice Machine
- Access to Scullery
- On site Operations & Office Management
- 24/7 Camera Recorded Surveillance
- Marketing Events and Social Media Exposure
- Access to Food Suppliers and Vendors
- Complimentary Day-Use Walk-in
- Shared-Use Equipment
- Access to wide Network of Food Industry Professionals
- Cleaning Crew upon request (additional fees required)