

**GATE Center Commercial Kitchen Fees and Services**

The fees listed below are preliminary and may change as the facility grows. GATE Center Commercial Kitchen will give users as much notice as possible whenever fee changes are made. ALL FEES MUST BE PREPAID.

# **Initial Tour: FREE (15 minutes)**

These tours are by appointment only and cover the general facility and services offered. Further explains to you the cleaning duties the checklist guidelines and the whereabouts of the cleaning items. The Kitchen is not available for drop-ins. Tours can be scheduled by contacting the Kitchen Manager.

# **Deposit Cleaning Fee**: $50 refundable if cleaning and checklist/production kitchen checklist are completed and in order.

This fee covers the facility orientation training, and regulatory guidance needed to get you in the kitchen and/or the conference room and using it safely and efficiently.

# Block Scheduling Fees – Non-Grayson Commercial: $75 per four-hour block or $130.00 per day.

# Kitchen users MUST request at minimum a four-hour block to be used for preparation, cooking, and cleaning activities. The requestor can determine the start and end times for their block and note them on their production sheet and Facility Use Form. IF you exceed the 4-hour block it will revert to another 4 hours or all day whichever is exceeded. Blocks must be prepaid before approval and scheduling. Access for up to 6 workers is permitted for an approved user.

# Block Scheduling Fees – Non- Grayson Non-Commercial: $60 per four-hour block or $100.00 all day.

This type of use is for individuals wishing to prepare foods for their personal, immediate family consumption in small quantities or farmers experimenting with value-added products from their produce for sale only on-farm or at farmers' markets. $50 cleaning deposit and orientation are still required. If kitchen use results to greater than 3x per year, Business Level Tenant fees will be required. The same applies as above if you exceed the 4-hour block.

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# **Block Scheduling Fees**: \*Grayson County Resident Commercial Use: $40.00 per 4-hour block or $75.00 per day.

Kitchen users MUST request at minimum a four-hour block to be used for preparation, cooking, and cleaning activities. The requestor can determine the start and end times on their Production Sheet/Check List IF you go beyond the 4-hour block addition of 4 hours is applied or all day whichever is greater, and you will be billed for additional. All must be PREPAID along with a 50.00 cleaning deposit. Access for up to 6 workers is permitted for an approved user.

**Block Scheduling Fees**: Grayson County Resident Non-Commercial User: $30.00 per 4-hour block or $50.00 per day.

Kitchen users MUST request at minimum a four-hour block to be used for preparation, cooking, and cleaning activities. The requestor can determine the start and end times on their Production Sheet/Check List IF you go beyond the 4-hour block additional 4 hours is applied or all day whichever is greater, and you will be billed for additional. All must be PREPAID along with a 50.00 cleaning deposit. Access for up to 6 workers is permitted for an approved user.

**Free Users**: Government Employees who have proper SERV Safe certification to utilize the Commercial Kitchen or someone within the preparation team. Health policy agreements must be signed as well as the Production sign-in/sign-out sheets. All conference room checklists are signed, dated, and times if the conference center is also utilized in association with the

commercial kitchen.

**Food Truck and Commissary Kitchen Use \* (***These rates only apply to the use of commissary food truck use for a mobile food unit. The tier fees apply to the food truck prepping inside.)*

Operators of food trucks or other mobile food units can use the GATE CENTER kitchen as their commissary with a monthly fee of $100.00 that is applied on the first of the month. This fee includes Water/Disposal services, one rack refrigerator storage, one rack freezer storage, one box dry cage storage, ice usage, and trash and fryer oil disposal. A 50.00 dollar deposit is still required up front for damages or breakage and all other fees that are applicable on the Facility Use Form thus described within the Tier Fee Breakdown.

FOR ALL KITCHEN USERS:

Kitchen users MUST require proper orientation with the facility manager and understand the procedures of SERV Safe for preparation, cooking, and cleaning activities or have a recipient.

The requestor can determine the start and end times for their block and availability will be determined by the Facility Manager. Multiple blocks can be requested each day if available. Blocks must be Prepaid as well as deposit cleaning $50.00 before approval and scheduling. Access for up to 6 workers is permitted from an approved user. Proper cleaning of the kitchen is a must and the Production Sheet is required to be checked and all checks forth right with the completions checked.

**Cancellation and No-Shows**: Users who reserve production time and fail to show up with **no prior notification WILL FORFEIT THEIR DEPOSIT.**

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**A deposit of $50.00 will be required (Cash or cashier check) made out to the Grayson County Treasure.**

**The deposit will be forfeited if the recipient fails to clean the conference and/or the commercial kitchen after use. The checklist is provided for the guidance of cleaning. The**

**orientation is shown before the cleaning and where the supplies are to fulfill this task. Sweeping and Mopping is a MUST after each use in the kitchen and conference room.**

**During orientation, these procedures will be discussed. It is required that the check-off list is signed, dated, and a time placed on the sheet and placed in the “clean box” outside of the conference room in the hallway.**

**Note: The commercial kitchen and the conference room are a SHARED FACILITY which indicates that all who use the facility must CLEAN UP after their events are over. The guidelines and orientation provide you with these procedures to perform effectively. Any questions about the procedure should be directed to the Facility Manager the contact is on the Facility Use Form and a business card is provided.**

**NOTE: What determines an individual as a Grayson County Resident: The individual has a permanent residence in Grayson County.**

# Optional Services: See Facility Manager for rates

# Cancellation and No-Shows:

Users who reserve production time and fail to show up with no prior notification WILL NOT BE REIMBURSED for any prepaid fees.