



Location: 128 High St., Fredericktown, Ohio 43019 ~ 844.385.5954 opt 2 (bakery) ~ tricia@tasteofcountrydeli.com

Taste of Country Commercial Processing Kitchen

This Taste of Country Event Facility not only offers Banquet Hall rentals and on-site catering, it offers so much more. The facility houses a shared-use, fully licensed, commercial kitchen. This kitchen gives local farmers and food entrepreneurs the ability to explore new value-added food products with minimal capital investment. The processing kitchen can serve as an incubator for local food businesses, allowing them to sustain and expand their current product offering.

Taste of Country's current licensing at this facility includes:

- Knox County Health Department Food Establishment License
Commercial Class 4 Catering
- ODA (Ohio Department of Agriculture)
Bakery License
- ODA (Ohio Department of Agriculture)
Registered Shared-use Commercial Kitchen

Food processors can produce many items, such as fresh packed pre-cut produce, prepared dips (such as humus), salsa (not canned), frozen food items, baked goods, etc. The entire facility can also be rented for catering and serving of the meal on location.

Taste of Country will not be offering a canning or bottling license. However, processors with their own licenses may be able to process these products in our kitchen. This would be determined by the ODA guidelines and approval. Feel free to email Tricia at tricia@tasteofcountrydeli.com.

Renting the Kitchen for Commercial Processing

Commercial Processors rent the kitchen to process their own products. Their products will be sold under their own name; and the processor is responsible for the following:

- All aspects of production, packaging, and proper labeling
 - All products must be packaged and labeled for resale by the processor following ODA labeling regulations
- Providing a ServSafe Level 1 or Level 2 Certification (based on the items to be processed)
- Retail Mobile Food Establishment License (if required by Knox Co. Health Department for your products)
- Providing proof of liability insurance stating Taste of Country as additional insured
- Processor is responsible for sale of all items they process

Taste of Country will be happy to put you in contact with the proper agencies to help you grow your business with new ideas for value-added products. This facility will allow you to test the market for new product lines with little upfront cost.

Renting the Commercial Kitchen and Banquet Hall

The entire facility can be rented for catering events. Professional caterers and bakers can rent the banquet facility and/or commercial kitchen. Caterers/bakers will be responsible for the following:

- All aspects of meal/food preparation

- Caterers wishing to prep food in our kitchen and sell their product on or off-site will need to have Level 1 certification since they will be operating under our license. (by March 1,2017, the caterer will need to have a Level 2 certification)
- The Caterer will need to arrange a time to meet at our kitchen with the Knox County Health Department to go over procedures before their event/use of our kitchen.
- Bakers would need ODA approval of all labeling
- Providing proof of liability insurance stating Taste of Country as additional insured
- Showing capacity of proper food handling and use of equipment

Taste of Country will be happy to help you begin or grow your bakery or catering business. For some events you might find you need a commercially licensed kitchen to prep or prepare food in. Let us help you test the possibilities with less upfront cost. Feel free to explore the potential your products have to offer! Feel free to email Tricia at tricia@tasteofcountrydeli.com.

NOTE: Families wishing to rent the facility and/or secure catering for their event from Taste of Country should contact Pam Webster, our Catering Coordinator, at 884.385.5954 option 4. Her email is pam@tasteofcountrydeli.com.

Options for Food Processors

	<u>Commercial Processing</u> <i>as an individual</i>	<u>Commercial Catering/Baking</u> <i>as an individual</i>
Types of Products	Any ODA approved product	Bakery - Any ODA approved product Catering - Any Knox Co. Health Department Approved Product
Sale of your product	Sell anywhere at your discretion	Ready to eat food to be served on site Approved product that follow Health Department and/or ODA guidelines to be sold anywhere
1. Membership	All users must be current members (\$35 per year)	
2. Food Safety	Processor must provide proof of ServSafe Level 1 Certification (Food Handler)	Bakers- ServSafe Level 1 Certification Caterer must provide proof of ServSafe Level 1 Certification (by March 1,2017 a Level 2 Certification will be required for caterers)
3. Cleaning/Breakage Deposit	\$35	
4. Insurance	All users must have \$1M product general liability insurance, naming Taste of Country as additional insured	
5. Costs	\$10 - \$30/hr. depending on use of equipment and food storage Refrigerated Storage: \$16 per month per 24" x 30" shelf Freezer Storage: \$20 per month per 24" x 30" shelf	

1. Membership

All processors must have an up-to-date membership of the Taste of Country Shared-Use Commercial Kitchen. Cost of membership is \$35 annually. This fee covers the costs associated with verifying your application and documentation, scheduling, and other administrative tasks. Your application, proof of insurance and certifications will be kept on file with verification conducted annually. The membership fee will be due with the application submission and will be billed annually from your start date. As a member you can expect Taste of Country to put you in contact with the proper agencies to acquire the knowledge of food safety and licensing to help you grow your business, if such is needed. With your membership, (depending on approval) we will also

include your products (processed in our facility) in our periodic marketing campaigns in our weekly email, on our website, and on other social mediums, such as Facebook and Twitter.

2. Food Safety

Taste of Country will insist all food handling and processing be conducted in accordance with all health department and ODA requirements. In order to rent the kitchen, the person renting the kitchen, or at least one person in your kitchen processing staff, will need to complete Level 1 ServSafe (Food Handler) training (by March 1,2017 a Level 2 certification will be required). Taste of Country will need a copy of the certificate to keep on file.

Learn more about ServSafe certification at <http://www.servsafe.com/home>.

If at any time Taste of Country staff feels that the processor is being unsafe, they may be asked to leave forfeiting all pre-paid fees.

3. Cleaning/ Breakage Deposit

All processors will be required to pay an upfront deposit of \$35 for extra cleaning time and accidental breakage of small wares. In the event that the kitchen requires extra cleaning after the processor leaves, all or a portion of the deposit may be withheld. This deduction will be made at the discretion of Taste of Country. From time to time small accidents are bound to happen. If any items are broken while using the kitchen please let us know and we will use the deposit to replace the items. If replacement of an item exceeds the \$35 it will be worked out with the processor at that time. The processor will be required to repay the deposit upon scheduling the next visit.

4. Insurance

All tenants must provide proof of a \$1M generally liability insurance, naming Taste of Country as additionally insured, to be kept on file.

5. Kitchen Rental Rates:

	Type of Kitchen Use	Price
Bakers/Food Processors/Caterers with off-site food sales	Kitchen Space/Small Equipment (prep tables, sinks, scales, vacuum sealer, etc.)	\$10 per hour
	Large Equipment (stoves, ovens, mixers, etc.)	\$20 per hour
	Whole Kitchen (all equipment, no sharing with other renters)**	\$30 per hour
Catering/Food Prep To be served on-site	Whole Kitchen (all equipment, not sharing with other renters)** Plus Banquet Hall Taste of Country Staff will set up tables and chairs. Caterer will be responsible for clean-up of Banquet facility as well as kitchen.	Kitchen - \$15 per hour 6 hour minimum Plus Banquet Hall – \$100 4/hr. \$125 6/hr.

** Might have to share kitchen with Taste of Country staff

General Rules

Taste of Country is mainly supplying the food processors with a licensed location to process products to add value to their existing business and/or farm. Taste of Country will provide the following items:

- Utensils, pots, pans and bowls
- Hairnets
- Approved handwash sink
- Sanitizer
- Metal stem probe food thermometer
- 6 burner gas range/oven
- 2 – full size convection gas ovens

- Proofing cabinet
- 80 qt. Hobart mixer
- Double stack 1/2 size convection electric oven
- Limited Refrigeration space (additional fee)
- Limited Freezer space (additional fee)
- Limited Dry Storage
- 3 basin commercial sink
- Stainless steel prep tables
- Food Saver vacuum sealer

Not included (processor must provide for themselves)

- Latex/vinyl food handling gloves
- Packaging containers and/or bags (vacuum seal bags)
- Storage containers
- Towels and Dish towel
- Labels
- Ingredients (**processors may not use any Taste of Country ingredients.**)

Each processor may store these supplies (dry good ingredients, special utensils etc.), at Taste of Country's shared-use commercial kitchen in a tote. All of the processors items need to be clearly marked with processor's name and phone number. For safe keeping, all items belonging to each processor must fit inside their storage tote. Dry storage limited to one tote is included in the kitchen membership.

Safety precautions:

- No children under 16 are permitted in the kitchen during processing.
- No one under 18 may use equipment
- Proper clothing must be worn
 - o NO Sandals or open toe shoes
 - o Hair net including beard and mustache net must be worn while processing food
 - o No tank tops or shorts
 - o Hair must be pulled back
 - o Finger nails must be short and clean – NO fake nails or nail polish without glove being worn over them
 - o Good personal hygiene is a must
 - o All cuts shall be bandaged with waterproof protectors, and watertight disposable gloves must be worn.



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Member Registration and Commercial Processing Kitchen Agreement

Name(s) _____ Member # Assigned by Taste of Country

Farm/Business Name _____

Mailing Address _____

City _____ State _____ Zip Code _____ County _____

Phone _____ Email _____

Website _____ What would be the preferred way to contact you?

- Email
- Text
- Phone Call

Products:

Please list products you will be producing: _____

Licensing/Insurance:

You will need all of this on file before scheduling kitchen use

- Annual membership fee \$35
- ServeSafe certification of completion
- Completion of Scheduled evaluation by Local Health Department at the Taste of Country Kitchen
- Temporary Food Service License for catering food prep (if required)
- Cleaning deposit of \$35
- \$1M product general liability insurance, naming Taste of Country as additional insured
- Prepaid rental time

Agreement

I agree to comply with all Taste of Country rules, regulations and requirements. I affirm that all the information in this application is complete and accurate. I understand that being a part of the shared-use kitchen requires first and foremost food safety. I agree to comply with the requirements of the Knox County Health Department and/or Ohio Department of Agriculture depending on what agency governs the food processing I wish to accomplish.

Signature _____ Date _____