

# From The Farm Commercial Kitchen

360-610-6782/360-661-4252  
www.fromthefarmtreats.com  
15613-B Peterson Rd. Burlington, WA 98233

## RATES FOR KITCHEN RENTAL

### Caterers

Per hour/first two people, first 20 hours \$10.00  
Each additional person(s) \$ 5.00  
Hours over 20 per month \$ 8.00

### Occasional Use (once a month or less)

Per hour, two person \$15.00  
Each additional person(s) \$ 5.00

### Bakers

Per hour/first two people, first 20 hours \$13.00  
Each additional person(s) \$ 5.00  
Hours over 20 per month \$10.00  
Monthly Rates Available (Please Inquire)

**Monthly or weekly rates available upon request.**

### Security /Damage Deposit

Yearly Deposit \$100.00  
Monthly \$60.00

### CANCELLATION

48 Hour Cancellation Notice Required

Forfeiture of security/damage deposit if scheduled date is cancelled in less than 48 hours.

### Consulting

Hourly Rate: \$25.00  
Value Added Products,  
Packaging, Labeling requirements,  
Wholesaling, Retailing, Applications,  
Licenses, Bar Codes, UPC Codes,

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## STORAGE

Storage is available on shelves, in fridges, or the freezer on a monthly basis. Cost is \$10.00 per shelf, and half shelves are also available for \$5.00 per month. All storage on shelves must be in a container and labeled with your name.

Finished food product may not be stored at From The Farm Commercial Bake Shop unless prior arrangements have been made.

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## SCHEDULING

Scheduling can be done by:

Phone: 360-610-6782 Susan or 661-4252 Tami

E-mail: [fromthefarmtreats@gmail.com](mailto:fromthefarmtreats@gmail.com)

A return phone call or email conformation of date and time will be made in a timely manner.

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

**Scheduled Time Billing:**

Kitchen billing begins at the requested assigned time. Ending time may be adjusted to the actual time the session ends unless requested time/hours are abused. Minimum time charged is 15 minutes.

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**KITCHEN DESCRIPTION**

3000 square foot baking/cooking and prepping area space

Dry storage, Cold & Freezer storage

Walk-in Cooler

Commercial 2 door Refrigerator

2 Commercial single door Freezers

20 Quart commercial mixer

Commercial Kitchen Aid Mixer

Range top 6 Burner Stove – Gas

Range Oven – Gas

2 Convection Ovens - Gas

Grill Top- Gas

Warming oven- Electric

2 Convection ovens – Electric

2 sets of 3 compartmental sinks

3 Prep Sinks

2 Hand Sinks

Stainless Prep Tables

Stainless Rolling Racks

Restroom w/ Sink & Flush Facilities

The kitchen is capable of three working stations dependent on renters needs.

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**REQUIREMENTS FOR USE OF KITCHEN**

**Kitchen must be left in the same clean state as when you arrive.**

**-equipment washed**

**-floor swept and/or mopped**

**-counters cleaned**

**-sink cleaned**

**-stove top & grill must be wiped/cleaned/scraped- cleaned properly**

**And all equipment must be turned off – NO EQUIPMENT CAN BE LEFT UNATTENDED**

Current Skagit County Health Card (**a Kitchen requirement**).

Safety & Sanitation Orientation of From the Farm Commercial Kitchen (**Kitchen requirement**)

Wholesale, retail & farmer markets do have some additional requirements, check with your local health dept. or vender.

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Examples:

Product and Liability Insurance (100K) for wholesale regulations (**not a kitchen requirement**)

Food Operating Permit for catering or special use – check with the Health Dept of Skagit County (**not a kitchen requirements**)

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**WATER :**

Water Source is PUD – Public Utility District, Skagit County

-Grease Trap – Required by the city of Burlington – 2 Thermaco Big Dipper’s

-BioDiodiesel Seattle LLC - agreement

**Electric:**

Puget Sound Electric PSE

**Pest Controll:**

Pratt Pest Management

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**PARKING**

Due to limited parking in front of the kitchen, we ask you please move your car into the front parking lot directly off of Peterson Road after unloading your supplies.

After hours (6pm-6am) you may park directly in front of From The Farm Bake Shop.

Signature that you have read and understand the above information listed on the From The Farm Bake Shop information sheet.

Please sign:

\_\_\_\_\_ Date

**SIGNATURE PAGE WILL BE KEPT IN YOUR FILE, PLEASE KEEP THE ABOVE PAGES FOR YOUR REFERENCE & INFORMATION**

10/20/2011