

Dear Potential Client:

Thank you for contacting us. First some basic information about our commercial kitchen rental program:

- Kitchens can be rented 24/7
- We offer both dry and cold storage.
- We have a fast-track arrangement with the Health Department
- **There is a strict \$250.00 monthly minimum kitchen rental required to be paid by all clients. On months where less than \$250.00 of kitchen time is booked, an invoice will be sent for any deficit.**
- Costs are 25.00/hour. Discounts may be offered to clients renting 80 plus hours per month on administrative booking.

To start up we require:

- \$500.00 refundable security deposit.
- Proof of Liability Insurance (we have a vendor if needed)
- Health Department License (Again we have a special arrangement with the Health Department that makes obtaining virtually immediate)
- Pre-Assessment Questions filled out and submitted. (See Below)

Cold Storage:

Cold storage prices are:

- 150.00 per month for a full metro rack
- 100.00 per month for ½ rack
- 75.00 per month for a speed rack.

Dry Storage:

Included in your rental are 2 complimentary metro shelves of dry storage.

Additional dry storage prices are:

- \$50.00 per month to upgrade from complimentary shelving to full metro rack.
- Additional full metro racks are \$100.00 per month.
- Note that for larger clients, additional dry storage can be offered at substantial discounts.

PRE-ASSESSMENT QUESTIONS:

There are certain times of the day and night where we have space available and others that are fully booked. For this reason, we need to assess new client needs to see if they can be accommodated.

Please fill out the following information and return via email to info@cookingblock.com as soon as possible so that we can confirm availability:

- State Your Name
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- State Business Name
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- State best e-mail and phone number to reach you
 - Phone:
 - Email:
- Describe the nature of your business.
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- Which days of the week you are wanting to rent?
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- What times of day or night you are wanting to rent? (Example 8 am – 4 p.m.)
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- State best estimates of total hours per month you will be renting to start with.
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- What is best reasonable estimate of your start date?
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- Please outline the degree of flexibility you have in your schedule.
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- Will you be needing permanent cold storage?
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This will allow us to give you excellent feedback as to whether we can accommodate you at this time and will respond right away.

TOURS:

We are very happy to give you a tour of the facility. However, you'll need to answer the preassessment questions first. Following that you can request a tour.

Our clients make up a close-knit community of food entrepreneurs. Look forward to the opportunity to adding your business to our family.

John Shrader,

President, Cooking Block, LLC

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Websites: www.cookingblock.com