

## Farm Market Kitchen Incubator

Fees: Effective June 1, 2009

- In-Take Fee for all new tenants...\$100.** This one-time new tenant fee covers annual consulting, meetings with inspectors and two times in the kitchen: 1) facility sanitation and safety training including a practice "run" of production and 2) inspection meeting and review of your process.
- Annual consulting fee...\$25** for all tenants from second year. This will be billed at the end of the year. (January)
- Start-Up Tenants First Six Months...\$15.00/Hour**
- Established Tenants 6 Months – Two year...\$17.00/hour**
- Long-Term Tenants Over two years...\$20.00/hour**
- Anchor Tenant ...\$12.00/hour** Committed to 20 hrs./mo. If less than 20 hours per month is actually used in any one month, the anchor tenant will be billed for balance of unused hours up to 20 hours. They can exceed the minimum 20 hours and remain at the same rate...of \$12.00/hour
- Special Hours Rate...10:00 p.m. – 6:00 a.m....\$10.00/hour**
- Associate Tenant ...\$120/year** Affiliated with all consulting services and programs of the incubator but is not licensed to process food at the FMK. Will be included in all marketing and training programs.

**NOTE:** Tenants will be charged for all scheduled hours with the exception of approved emergencies or with approval of facility staff. No-Shows...will be charged.

### **FEES:**

**Cleaning Fee \$5.00/Month**... This will be billed at the end of the year (January)... based on the months of use. This helps covers deep cleaning by cleaning crew/staff. All other normal use cleaning is to be done by the processors after each use. See cleaning checklist.

**ON-SITE STORAGE:** There is very limited on-site storage for bulk ingredients. Arrangements for delivery of ingredients and jars must be approved by the facility staff. Arrangements for receiving deliveries must be made.

**Dry Storage Rental...**Rate TBD

**Cooler/Freezer Rental...**\$5.00/shelf per month or \$15.00 for single door space/mo.