

CBG Kitchen is a scheduled shared-use commercial kitchen, open 24/7/365. We offer flexibility to suit your production needs and business stage with our options for monthly and hourly plans.

### Monthly Plans

- Monthly users' hourly rate is based on the time of kitchen use – peak, off-peak or overnight, you choose.
- Monthly plans are automatically billed on the 5th of the month, giving you a set amount of credit to use each month.
- Each hour booked on a prep station is deducted from that fixed credit amount based on the hourly rate of use.
- Credits do not roll over each month and any additional hours will be added to next month's invoice.

**\$400** per month

**\$625** per month

**\$800** per month

**\$1,000** per month

Estimated hours per month based on the hourly rate of use

\$25 per hour Peak Times 7 am to 2 pm • \$20 per hour Off Peak Times 2 pm to 11 pm • \$18 per hour Over Night 11 pm to 7 am

- |                             |                             |                             |                                |
|-----------------------------|-----------------------------|-----------------------------|--------------------------------|
| ✓ 16hrs at Peak Use; or     | ✓ 25hrs at Peak Use; or     | ✓ 32hrs at Peak Use; or     | ✓ 40hrs at Peak Use; or        |
| ✓ 20hrs at Off Peak Use; or | ✓ 31hrs at Off Peak Use; or | ✓ 40hrs at Off Peak Use; or | ✓ 50hrs at Off Peak Use; or    |
| ✓ 22hrs at Overnight Use    | ✓ 34hrs at Overnight Use    | ✓ 44hrs at Overnight Use    | ✓ 55hrs at Overnight Use       |
| ✓ Storage for day use only  | ✓ Dry Storage Included      | ✓ Dry Storage Included      | ✓ Dry Storage Included         |
|                             |                             |                             | ✓ 1 Shelf in Cooler or Freezer |

### **Monthly Plan Storage Rates**

Dry Storage Metro Rack with 4 shelves | \$75 per month

Cold Storage Shelf | \$60 per month

Freezer Storage Shelf | \$60 per month

### Hourly Plan

Just getting started, not sure how many hours you will need? Our hourly plan allows you to "Pay as You Go" until your ready to take your business to the next level.

- Hourly users rate is \$25 per hour, no matter what time of day you access the kitchen.
- One Shelf in Cooler or Freezer available for day of use only; overnight storage is available for an additional fee.
- All hourly bookings and one-time fees will be charged at midnight on the day they occur.

### **Hourly Plan Storage Rates**

Requires a Minimum Monthly Kitchen Use of 10 hours

Dry Storage Metro Rack with 4 shelves | \$100 per month

Cold Storage Shelf | \$65 per month

Freezer Storage Shelf | \$65 per month

### **Security Deposit**

Your security deposit will match the amount of the monthly fee, with a minimum requirement of \$350.

## Equipment

- (5) Prep stations and multiple prep sinks
- (2) Six burner stoves and (2) 2 burner stoves
- Grill and flat top griddle
- (3) double stack convection ovens
- 20-quart and 60-quart mixers
- 3 compartment sink and dishwasher
- (1) Walk in freezer | (2) walk in coolers
- Limited supplies of pots, pans, mixing bowls, speed racks, sheet pans and other small wares

## Facilities Services & Amenities

- Waste Management (Trash and Grease Trap Disposal)
- Chem-Free Pest Control
- Preventative Maintenance of Equipment
- Utilities (Water/Gas/Electric)
- Hand Towels/Soap/Floor Cleaner/Basic Cleaning Supplies ( *except kitchen towels and trash bags*)
- Weekly Cleaning Service
- Free Wi-Fi
- 24/7 video monitoring
- Business Consulting Services

## How Do I Get Started?

1. Complete a brief inquiry and tell us about your business and kitchen needs.
2. Next, we'll schedule a time for you to tour the kitchen, check out the facilities and the equipment. We'll talk about your plans to grow your business and if the kitchen is a good fit for you.
3. Complete an application and W9 then create an account in the food corridor; add your preferred payment method and upload all required documents.
4. Before getting started in the kitchen we'll schedule an orientation session for you to get the lay of the land, ask questions and review the rules for kitchen use.
5. Set up your door code for kitchen access.
6. Schedule your first booking and start cooking.

## Required Documents

- Completed Application and Security Deposit
- W-9 – showing business information and structure.
- Food Manager Certificates - All food businesses must have at least one employee who has a Food Manager's Certificate on duty -- required by the City of Houston / Harris County Health Department. This certificate must be available at all times while in the kitchen to show City of Houston Health Department officials upon request.
- Food Handler Certificates - All employees, if any, of your food business must have a Food Handler's Certificate per the City of Houston Health Department. If a person has a Food Manager's Certificate, they DO NOT also need Food Handler's.
- Signed CBG Kitchen Users Agreement which outlines the contractual Terms and Conditions related to using CBG Shared Kitchen's facility.
- Certificate of Insurance (COI) with CBG Group 906 North Loop East Houston, TX 77009 named as an additional insured.

