



Edge of Sweetness Shared Kitchen Information Sheet

Edge of Sweetness is a full scale bakery specializing in hand made baked goods, custom cakes, coffee and event space. We have a 1000 sf kitchen space that also houses shared kitchen spaces for those looking to grow their culinary business.

I began my own bakery business in a shared kitchen and when I was ready to open a retail space and expand my business I wanted to offer the same to other businesses while using my experiences to make it easier for others to grow their own. It is difficult to grow your business when you know you are on a time clock where every minute costs you, I designed my program to encourage growing businesses to take time creating your products and spend more time building your business.

I offer two options for shared kitchen space rental depending on your business needs:

Monthly rental: \$18 per square foot

Growing businesses pay a monthly fee based on square footage rented and can use that space 24/7 throughout the month. The space is yours to store your ingredients, supplies and equipment (similar to renting an apartment), you are the only one to use that space. Shared kitchen equipment includes ovens, use of hand washing, prep and 3 compartment sinks, use of towels, garbage bags and cleaning supplies while at kitchen. There is no stove top at this location. Cooking and baking utensils, aprons, mixers, pans, pots, sheet trays and racks are not included for use by shared kitchen tenant. Cooler and/or freezer space is an additional monthly rental fee. Terms are month to month with a 30 day notification of cancellation required.

Block rental: \$120 for 6 hour block/\$200 for 12 hours

I know that not everyone has enough business that requires monthly kitchen rental so I designed a block rental time for these clients. This works well for caterers, personal chefs and specialty cake designers in order to complete their work for a particular event. The space can be rented in 6 hour blocks, limited to availability. Shared kitchen equipment include ovens, use of hand washing, prep and 3 compartment sinks, use of towels, garbage bags and cleaning supplies while at kitchen, there is **no** stove top. Cooking and baking utensils, aprons, mixers, pans, pots, sheet trays and racks are **not** included for use by shared kitchen tenant. These tenants can use the cooler and/or freezer during their kitchen rental time. All items must be removed at end of rental time. The kitchen is only available for Block rental while a manager is present, speak to Kate regarding time availability.

Pricing guidelines are available for interested tenants, starting at \$120 for 6 continuous hours.

Requirements:

1. Shared Kitchen User License
2. Food Manager's Certification License
3. Signed Operating Agreement
4. Signed Kitchen Policy Handbook
5. Insurance
6. First and last months rent or pre-payment for block rental



Shared Kitchen User license - https://www.cityofchicago.org/content/dam/city/depts/bacp/Small%20Business%20Center/sbcfactsheets/Shared_Kitchen_Operator-User_Fact_Sheet_05_13_15.pdf

Food Safety Manager's Certification license- The City of Chicago has its approved providers for the Food Service Sanitation Managers Certificate https://www.cityofchicago.org/content/dam/city/depts/cdph/food_env/general/Food_Protection/PROVIDER_LIST_DECEMBER2017.pdf

Signed Operating Agreement: See Kate for agreement regarding shared kitchen user policy

Signed Kitchen Policy Handbook: See Kate for agreement regarding Kitchen rules, cleaning and expectations

Insurance: Client will maintain a minimum of \$1,000,000 of product liability insurance and general liability insurance with Edge of Sweetness, LLC listed as added named insured **and** certificate holder.

Rent: First and last month rent is due upon signing/starting for monthly users only. Block rental payment due **prior to** rented time slot.

All the Best!

Kate Merrill
Owner Edge of Sweetness
katemerrill@edgeofsweetness.com
773-480-6030