

Mountain Harvest Kitchen Rates

Getting Started:

- Application and Initial Consultation: \$80 (one-time fee)
This includes a facility tour and a one-on-one planning meeting with MHK staff to discuss the client's business and review the MHK facility policies and services. If client decides to use the kitchen as a processing facility, the fee will also cover the **MHK Facility Orientation & Training Program** on facility usage, equipment operations, and safe food handling practices.
- Facility deposit: \$200 deposit (refundable)
Much of our equipment requires experience and knowledge to operate efficiently. We require this initial deposit of all clients before beginning production. It will be held during the duration of the relationship and will be returned when the client ceases to work with MHK. The deposit will be withheld if the building or equipment is damaged due to misuse, if cleaning requirements are not met and/or if MHK policies are not followed.

Reservations:

- Clients will be able to schedule kitchen use after application, initial consultation and facility deposit payment are complete.
- Reservations must be made with the MHK staff and are first come first served.
- We recommend scheduling your processing and prepping in day long blocks.

Production Fees: Billable hours begin when you enter the facility and end when the facility is clean and ready for the next client.

- Regular Use fees: \$25/hr
The first 0-50 hours of use in a calendar month.
- High Use fees: \$20/hr
After 50 hours of use in a calendar month, this rate is available.

Specialty Equipment Fees:

- Dehydrator: \$25 per 24-hour period (or part thereof)

Additional Services:

- Storage Fees:
 - Dry storage rack (lockable): \$25/month
 - Cooler shelf: \$25/month, includes emergency generator back-up
 - Freezer shelf: \$25/month, includes emergency generator back-up
 - Clients who wish to use the facility for storage will pay a \$25 application fee.
- Mobile Food Units:
Clients who wish to use the MHK facility as their commissary are subject to the following fees.
 - **Application and Initial Consultation and MHK Facility Orientation & Training Program:** \$80
 - Potable water access and gray water dump: \$50/month. This fee does not include storage or food preparation time.

- Additional services: general production & storage fees apply as listed above
- Non-Commercial Rates:
 - Clients who wish to use the MHK facility for non-commercial processing (products made will be for personal use and will not be sold) may split the rate fees with up to 3 other users. One **MHK Facility Orientation & Training Program** will be scheduled and all group members must attend.
- Employees and Volunteers:

To accommodate large groups wishing to process in the kitchen, at least 1 person in charge (PIC) must be appointed to attend the **MHK Facility Orientation & Training Program**. It is the responsibility of the PIC to communicate and enforce the proper facility operating procedures to volunteers. All employees and volunteers must review and sign a **Facility Waiver** prior to starting in the kitchen.

Avoidable Fees:

- **Cancellation policy:** Understanding that unforeseen circumstances may cause conflicts with your schedule, cancellations must be made at least 48 hours in advance. If you are not able to let us know within that window, a cancellation fee of 50% of the total booked rate will be charged.
- **Cleaning policy:** Our goal is to have a shared kitchen space that is safe, secure and clean for all clients at all times. We rely on the trust of all clients to follow best practices outlined in the user agreement and take responsibility for their use of the facility. MHK reserves the right to charge a cleaning fee (minimum of \$75 but may increase with scope) if cleaning is not complete at the time of departure.

MHK Workshops and Demos:

- MHK is partnered with a broad network of food industry professionals and wants to share that knowledge with you! Join our email list to learn about upcoming classes or find us on Facebook. Class enrollment fees vary with subject.
- Do you want to take part in helping us grow our food community? Do you have an idea for a class? Share your ideas with us, big or small!

Other Fees Associated with Safety Certifications, Training, Permits and Insurance:

- Permit fees vary depending on your product and service.
 - Food Service Establishment Permits – around \$210.00
 - Food Manufacturer Licenses –between \$50.00 – \$750.00
- Tennessee Department of Health food safety training classes are held the 1st Tuesday of each month in Johnson City. The 2-hour class is free to the public.
- ServSafe certification: around \$140 for registration and course materials
MHK recommends a ServSafe class prior to starting production. This provides background to make food safely according to state and federal regulations. The class is 1-full day and is periodically held at MHK.
- HACCP certification: around \$350 for registration and course materials

HACCP certification courses are offered by the UT extension program and are designed to help food manufacturers learn about the principles of HACCP-Hazard Analysis and Critical Control Points and apply those skills with instructor oversight. The class is 2-full days.

- **Better Process Control School:** around \$550 For registration and course materials
BPCS certification courses are offered online through the UT extension program. They are designed for food manufacturers processing low-acid or acidified foods and to satisfy federal requirements.
- **Product Liability Insurance:** around \$300-\$800 annually but will vary with insurance providers, business type and product
Commercial clients must have a minimum coverage of \$1,000,000 of general product liability insurance with Mountain Harvest Kitchen named as an additional insured.
- **Worker's Compensation:**
Commercial clients with employees must provide proof of insurance for all employees working in the kitchens.