



Rates and Fees 2022

The rates and fees listed below are not exhaustive and are subject to change. Millstone Kitchen will provide 30-day notice of any fee or rate changes. Information about fees and use policies can also be found in the Kitchen Use Policies and Kitchen Member Contract. Please direct any questions or concerns to the Kitchen Manager (millstonekitchen@liveworkeatgrow.org).

Initial Tour: FREE (15 minutes)

The kitchen manager will provide tours, by appointment, to acquaint potential members with the facility and services offered. The kitchen is not available for drop-ins. Tours can be scheduled by contacting the Kitchen Manager at millstonekitchen@liveworkeatgrow.org or 540-315-9160.

Application and Orientation Fee: \$50 one-time fee

This fee covers facility orientation training and regulatory guidance on the certifications, licenses and any other requirements needed to get you using the kitchen safely and effectively. Orientation will occur prior to your first reservation.

Standard Membership: \$150 annually

Membership includes access key cards for you and up to three employees, cleaning supplies, trash/recycling services, use of the ice machine and our suite of commercial kitchen equipment, and access to our member portal for priority kitchen scheduling. All our members are part of the Millstone Kitchen network with opportunities for networking, education and collaboration. All members are still required to pay hourly fees for kitchen rental. Membership fees are charged annually in January and prorated for members joining throughout the year.

Hourly Rates for Non-Members: \$24/hr

Non-members who wish to occasionally use kitchen facilities may do so on a case by case basis, based on availability and schedule of current members. This applies to individuals preparing foods for immediate personal/family consumption at a **maximum of three times per year**.

Hourly Rental Rates for Members

Hourly rental includes access to only the reserved kitchen area for up to four individuals (right side, left side or prep area). Kitchen rental hours are paid for at the time of booking using our online scheduling software. **Kitchen rental is**

\$22/hr for each hot line kitchen area. Rental of prep area only is \$18/hr. If you would like to reserve more than one area (for example left side hot kitchen AND prep area), you need to make two reservations. Members using more than 30 hours per month are eligible for a 10% discount applied to the following month.

Mobile Food Units

Operators of food trucks or other mobile food units can use Millstone Kitchen as their commissary if they carry the required liability insurance with Millstone Kitchen as additional named insured. \$50 application/orientation fee is required.

- **Water/Disposal Service \$200 per month**
Includes potable water access, and grey water and grease disposal. Additional use of the facility will incur membership fees and storage/hourly charges as listed above.

- **Full Service \$500 per month**
Includes standard kitchen membership, 1 storage shelf in walk-in cooler OR freezer, 10 hours per month of kitchen use, potable water access, grey water/grease disposal, and trash/recycling disposal. Additional use of the facility will incur the appropriate charges as listed above.

Additional Services and Supplies

On-site delivery by food service purveyors (must be present to accept deliveries)
Dehydrator \$3/hr
Vacuum Bags (can be purchased through Kitchen Manager)
Label Printer (request info from Kitchen Manager)

Storage Fees

Storage spaces are rented monthly (in addition to membership and other fees). Non-members can also rent storage space, as available, with no membership fees.

Dry Storage

34" x 34" x 90" locker: **\$60 per month**

34" x 34" x 45" Half locker: **\$30 per month**

Walk-in Cooler

5 foot x 2 foot shelf: **\$40 per month**

Walk-in Freezer

5 foot x 2 foot shelf: **\$40 per month**