

"EVERYBODY LOVES GOOD FOOD"

GOODLAND KITCHEN

231 SO. MAGNOLIA AVE. ★ OLD TOWN GOLETA, CALIF.

Welcome to Goodland Kitchen

Goodland Kitchen is Santa Barbara County's premiere commercial kitchen rental facility, fully-equipped for small food artisans, commercial processors, specialty bakers and set schedule caterers. Sometimes referred to as a Kitchen Incubator or Community Supported Kitchen, we offer a professional venue where quality food businesses can develop and grow.

Location and Building

We have thoughtfully invested considerable time and attention into building a kitchen specifically for the small food manufacturer. Located in Old Town Goleta, our bright and airy mid-century Goodland Kitchen is 1300 sq ft, and available 24 hours per day, 7 days per week.

Supportive Shared Space

The Goodland Kitchen provides a supportive, efficient & flexible environment for you to develop and produce your product or service. Goodland Kitchen is a shared space, which means that you may work alongside other producers. However, we will do all we can to schedule only one client at a time, and when that is not possible, we will schedule compatible tenants.

Block Rates

Our block rates allow you to use the kitchen as you need, eliminating long-term leases and facility maintenance, as well as considerably reducing the inherent risks of starting a business.

The 'local food' movement spawns new business ideas everyday – whether you are a baker or salad dressing maker, a passionate teacher or a specialty grocer, Goodland Kitchen has the space, the license and the facility management expertise for your project to grow and prosper.

Goodland Kitchen Mission Statement

The Goodland Kitchen is committed to

- **Culinary Craftsmanship**, by creating a space for food artisans to provide a remarkable culinary experience.
- **Local Agriculture**, by supporting local farmers and creating our menu with seasonal items.
- **Sustainability**, by making decisions that will have a positive environmental, social, and economic impact.
- **Education**, by offering internship programs and cooking classes.

Additional Services

We offer the following services at no cost:

- Web exposure. We can add your business to our website, so customers learn about your product.
- Basic business advising. We can point you in the right direction, in case you need help with a bank account, business plan, insurance quote, marketing, and more.
- Opportunity to sell your products wholesale to the Goodland Kitchen Market for resale.

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- Support from management. We want you to succeed, so feel free to call us early in your planning process so we can answer your questions.
- Opportunity for cooperative advertising.

Our 5 Kitchen Zones

"Common Use" implies that multiple tenants may use this zone at the same time. "Reserved Area" implies that we will only rent this space to one tenant at a time.

Cold Kitchen/Scullery

Contains: ice machine, 3 well scullery sink, 2 well prep sink, stainless steel prep table, 10x10 walk in cooler, industrial food processor, 5 quart mixer, rolling rack, & metro shelf. Common Use area.

Bake Shop

Contains: 20 quart Hobart Mixers, stainless steel table, wood & marble prep tables, easy access to stacked convection ovens, overhead electrical hook ups, reach in freezer, and rolling racks. Reserved Area.

Hot Kitchen

Centrally located 6 burner range, still oven, 1 stock burner, (2) 2-door reach in refrigerators, rolling racks, overhead electricity, (3) 8-foot stainless steel work tables, rolling and portable. Common Use Area.

Storage/Personal

Contains a dry storage area (limited space), lockers and restroom. Common Use Area.

Market Reception Area

Leased to Goodland Kitchen Market.

Equipment / Small wares

All of our Kitchen Zones are well equipped with well-maintained professional quality appliances. The kitchen has a selection of pots, hotel pans & sheet trays that everyone may use on site and must be returned to their original location that day. Please bring your own small wares (whisks, knives, spatulas etc). You must provide your own foil, plastic wrap, garbage bags, towels etc.

Rate Schedule for Producers and Re-packagers

Hours per week	Off Peak	Peak*
25-40	\$15	\$18
21-24	\$16	\$20
13-20	\$17	\$22
4-12	\$20	\$25

**Our peak hours are 7am to 6pm, seven days a week.*

Reduced rates are available for Non-profit groups. Please contact us for a quote.

Rate Schedule for Teaching Space

If you would like to rent the kitchen for a one-time event or class, the rate is \$125.00 for a minimum of 4 hours. You will have exclusive use of the kitchen space during that time (not including the market) and we can help you advertise the class. Please call us to discuss availability.

Reserving Kitchen Time

We book reservations monthly and give priority to our standard, regular bookings. This allows our long-term tenants to plan ahead. New reservations are available on a first come first served basis. We require a 30-day written notice to cancel your lease. You cannot sublease your time at the kitchen. However, you can chose to

organize up to 3 other tenants and rent time together. Let us know if this interests you, and we can discuss particulars.

Storage Rental Rates

Overnight storage is not included in the hourly fee, but can be rented—if available—for an additional fee.

Rolling racks

One rolling rack is available for shift usage without charge but must be cleared at the end of each shift. Rolling Racks are \$36.00 per month for clients with less than 40 hours per month. Storage of one rolling rack for clients at 40 hours a month is included in the fee structure. Goodland Kitchen supplies the rolling racks. Clients supply the plastic cover. Every client rolling rack must have client’s information displayed as required by County Health. The kitchen can accommodate a limited number of rolling racks on a first reserved basis.

Walk-in refrigeration

The walk-in has 3' of free, shared shelf space that is always available for use while a client is in the kitchen but must be cleared at the end of the clients shift. Space is available on the metro rack by the lineal foot of shelf length. The rental rate for shelf space is \$30.00 per foot per month 2 feet minimum.

Caterers

Caterers may store rolling racks in the walk-in for \$15 per 24 period. Caterers supply their own rolling rack. Caterers can use 3 feet of open space in walk-in ONLY when they are working.

Reach-in refrigeration

The low shelf is available for shift usage without charge but must be cleared at the end of each client shift. Reach-in space is rented by the shelf. There is approximately 6 square feet per shelf. Shelves are rented at the rate of \$45.00 per month on a first reserved first served basis.

Reach-in Freezer

The low shelf is available for shift usage without charge but must be cleared at the end of each client shift. Reach-in space is rented by the shelf. Shelves are rented at the rate of \$45.00 per month on a first reserved first served basis.

Dry storage

One 6' metro shelf is designated for shift usage without charge but must be cleared at the end of each shift. Dry storage space is rented by the shelf foot. Metro shelf space is available at the rate of \$5.00 per foot per month two feet minimum.

Outside Storage

The Kitchen stores utility and maintenance items outside, adjacent to the electric panels on the west facing wall. Limited outside storage of re-usable, collapsible boxes is provided free of charge, provided that they are recycled or returned within a week’s time span. At this time there is no outside storage space available on site.

Cancellation and Vacation Policies:

Once you reserve your kitchen hours, you are responsible for paying for your time. We understand that your schedule may change, but you are responsible for paying for the hours you reserve. Any other arrangements are required in writing from a manager. Regarding vacation: If you have reserved hours, then they are yours. We will not give them away. Like an apartment, you pay to ensure that your space and time will be available to you upon your return.

Clean Up Responsibilities: See lease.

Kitchen Rules: See lease.

Frequently Asked Questions

1. Can I store my food products & equipment at the kitchen?

We have a limited amount of storage for tenants. Depending on how many hours you reserve, you will be provided with a mobile storage cart for your use. Fridge space will be rented by the month on a first come, first served basis, and subject to availability. Unauthorized use of the fridge will result in a fee. All food in fridge must have your name and the date.

2. Can I order deliveries directly to the kitchen?

Yes, you should arrange your delivery during your scheduled time. If that is not possible you will have to arrange with another tenant to sign and stow your order.

3. I have a catering company. Can I rent kitchen space as I need?

Yes, if you are a caterer on a fixed schedule. Hours are available on a first-come, first served basis. Please keep in mind that most of our clients have pre-set working hours and the kitchen may not be available when you need it.

4. Can I use Goodland Kitchen as my business address?

Instead of sending your mail to Goodland Kitchen, please set up a PO Box with a local post office.

5. Can I rent the kitchen full time permanently?

The kitchen cannot be rented exclusively at this time. We have an anchor tenant in place who uses the space daily.

6. Will I have to Share the Kitchen?

Most likely. Goodland Kitchen is designed as a large, shared space. We will do our best to schedule tenants for different time slots, but sharing the kitchen does not mean a reduced hourly rate. You can bring a crew of up to 4 people (including yourself).

How to get started

Once you are ready to rent space, we need some paperwork for you. But don't worry. We'll guide you through it. We'll need:

1. ___ Application and \$35 Application Fee.
2. ___ City of Goleta Business License (Or city of Santa Barbara).

This will cost you \$123. You can find the application at <http://www.cityofgoleta.org/index.aspx?page=980>

3. ___ Serve Safe Certificate.

This is a basic food handling course. It will take about 3 hours to complete online, and will cost \$15. You can take it online at <http://www.servsafe.com/Starters/index.aspx>.

4. ___ Insurance, naming Blackberry LLC as additional insured.

For insurance you will need to purchase a \$1 million general liability policy, and name Blackberry Partners, LLC as co-insured. Their address is 434 Donze Avenue, Santa Barbara, CA, 93101. Do not use Goodland Kitchen!

This insurance generally costs between \$500 - \$600 per year, and useful for events, retailers, and vendors. Most businesses require it. One local broker is Bruce Globerman (805) 968-3881. He is familiar with the needs of Goodland Kitchen's tenants.

5. ___ Security Deposit. We will need a \$500 deposit if you are renting less than 50 hours per month, or a \$1000 deposit if you are renting over 51 hours per month.

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6. ___ Schedule. We will need to know many hours you plan to rent per week / month, and when.
7. ___ First Month's Rent.
8. ___ Logo for Goodland Kitchen website.
9. ___ Menu, schedule, operating procedure, and storage requirements for health department.
10. ___ Commissary form for Health Department. Find it here:
<http://www.countyofsb.org/uploadedFiles/phd/EHS/Food%20Commissary%20Ltr%20English.pdf>

Thank you for your interest. We look forward to meeting you!