

LIST OF SCHEDULES

Schedule A – Basic Rates and Individual Pricing Contract (to be completed by Provider and Client)

Schedule B – Acknowledgment Regarding Preparation Before/After of Facilities for Use

Schedule C – Policies and Procedures

PICK-A-PECK KITCHENS FACILITIES USE AGREEMENT

Schedule A - Rates

- \$1000 annual fee to establish and maintain agreement.
- \$60 minimum rental fee for up to 3 hours kitchen use
- \$20 per hour after 3 hours
- \$25 fee each visit for food truck dumping waste water, filling up with potable, use of mop sink and drains for cleaning trucks, cleaning utensils, etc.
- Certificate of Liability Insurance necessary for any use of the kitchen.

Kitchen may be scheduled by texting request to Eileen at 530 635 2824.

Acknowledgement Regarding Time Use Fees:

I, _____, acknowledge that I am responsible for payment due for use in the Kitchen and I understand the amount due must be paid on the date of rental unless otherwise arranged.

Schedule B – Acknowledgment Regarding Preparation Before/After of Facilities for Use

I, _____, acknowledge that I am responsible for bringing my work area up to sanitation standards prior to use and after use.

Cleaning Checklist

This includes, but is not limited to: Prior to use –

- Setting up proper 3-compartment sink for dishwashing and sanitizing purpose
- Sweep and mop floors
It is expected that floor will be clean and representative of the condition it was in upon arrival, upon departure. Mop bucket and mop are available to the renter at any time
- Cleaning all dishes, small wares, utensils owned by Facility and returning them to proper location
- Cleaning sinks of all food debris
- Cleaning and sanitizing of preparation table tops and walls when applicable
- Wiping down outside of refrigerators, stoves, and ovens if necessary
- Cleaning any appliances used during rental and returning them to pre-use status
- Garbage must be removed from the kitchen and bags replaced in containers.
- Checking all appliances to ensure they are turned off properly, including:
 - a) Refrigeration/freezer doors are closed securely
 - b) Reset air/heat system to original setting
 - c) Turn off exhaust, return air, and lights
 - d) Turn off all gas.
 - e) Check that all faucets are firmly closed and not dripping

Schedule C – Acknowledgement regarding Policies and Procedures

I, _____, acknowledge that I am responsible for all policies and procedures listed in Schedule C.

1. Money. Payment is due before or on the date of rental.

2. Documents required.

- Signed Kitchen Facilities Use Agreement
- Sutter County Environmental Health Permit
- Proof of at least \$1,000,000 of commercial liability insurance naming Brubco LLC
- (DBA Pick-A-Peck Kitchens) listed as an additional loss payee (i.e. Certificate of Liability and Accompanying Endorsement)
- Valid California business license (where applicable)

3. The Client is allowed to use the kitchen only for the hours contracted. If the Client does not vacate the kitchen at the end of their reserved hours or is on site for use outside of scheduled hours they forfeit their deposit and possibly further use of the kitchen. Use outside of contracted hours may be seen as trespassing and can be punishable by law.

4. You must notify us directly at 530-635-2824 if you need to cancel your reservation. Any cancellation prior to seven (7) days of your reservation forfeits your 30% deposit – all other monies will be returned. Any cancellations within seven (7) days prior to reservation will result in forfeiture of 50% of rental charge. There are no exceptions to this rule beyond the provisions addressed herein.

5. All food and equipment must be removed at the end of the rental time unless rental arrangements have been made. Storage may be available for multi-day rentals. Call Brubco LLC for details, pricing, and availability.

6. The Client is responsible for all equipment brought into the facility and holds Brubco LLC harmless for any damages incurred while at Facility.

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