

Garfield Culinary Commercial Kitchen User Agreement

1. Users agree to abide by the **Kitchen Rules, Sanitation and Safety Rules, and Health and Cleanliness Rules** that are attached to this agreement.
2. Users agree to obtain all necessary permits related to the type of food processing that is being conducted.
3. ***All users, regardless of type of activity, must have a Food Handler's Permit posted on the bulletin board while in production or be under the supervision of a person with a Food Handler's Permit.***
4. Any user wishing to store items in the Commercial Kitchen between uses must make prior arrangements with the Garfield Culinary. All food items must be stored according to government regulations and only in the space allocated for each user.
5. No live animals, smoking, vaping, electronic cigarettes, chewing tobacco, snuff or other tobacco products or chewing gum is permitted in the facility.
6. Please supply your own food and utensils.
7. Please do not cut food on the stainless steel tables or countertops. It mars the surface and contributes to bacterial growth. Please use kitchen cutting board or supply your own.
8. User agrees to leave the kitchen clean and ready for next user. All implements (bowls, sheets, trays, pans, utensils, etc.) must be cleaned and stored in a proper manner. Clean any oven(s) used, including racks. Clean all work areas and utensils, including counters, sinks, and floors before departing the premises. The counters and sinks must be wiped with a sanitizing solution of bleach as required by the Health Department. Cleaning deposit will be relinquished if kitchen is not left clean.
9. Please empty all garbage cans and place garbage and recycling materials in the dumpster behind the Garfield Culinary.
10. Please turn off equipment, lights and lock doors before leaving.
11. Multiple users may be scheduled to use the kitchen at the same time.
12. **Each User will maintain a minimum coverage of \$500,000 of general liability and product liability insurance with Garfield Culinary named as "additional named insured" on each policy. Users must provide proof of insurance to the Kitchen Manager before User may enter and use the facility.**
Please abide by the rules set forth in this user agreement. First and second notification of any non-compliance will result in the forfeiture of your cleaning deposit. Third notice will cancel your agreement and may bar you from access to the Garfield Culinary Commercial Kitchen in the future. Applicable State Agencies may be notified of non-compliance.

I HAVE READ AND UNDERSTAND THE ABOVE RULES AND REGULATIONS, AND THE ATTACHED PAGES (4 TOTAL) AND I AGREE TO COMPLY WITH THEM.

PRINTED USER NAME

USER SIGNATURE

DATE

WITNESS

SIGNATURE (Garfield Culinary staff member or authorized agent)

DATE

For any kitchen issues, please contact Garfield Culinary by calling 216-485-1300. If Garfield Culinary can not be reached at this number and it is an emergency, please contact Jim at 440-623-0861.

Pricing is subject to change without notice