



**VERMONT FOOD
VENTURE CENTER**

Vermont Food Venture Center Kitchen

WHAT WE OFFER

The Vermont Food Venture Center and the Business Resources staff gives clients access to the physical infrastructure and business support that start-up food businesses need for success.

The Vermont Food Venture Center includes a loading dock, storage, and commercial kitchens. Clients receive unlimited cross docking at no charge and can rent food-safe storage space, including refrigerated and frozen storage. Upon shipment receipt, CAE staff ensure that shipments are inspected for damage and stored safely. CAE staff is available during business hours to facilitate distributor pickups as well.

CAE clients can also rent our two commercial kitchens, which include a full complement of equipment and smallwares. CAE staff are on hand to support clients as needed during kitchen rentals. We conduct regular equipment maintenance and repair and are available to assist with equipment setup and troubleshooting.

Kitchen clients also have access to business, food safety, and production planning from CAE's Business Resources team. We are available to support CAE clients at any point in their business journey with over 20 years of combined experience working with farm and food businesses.

The Venture Center has the following processing and packaging equipment available for client use:

- Steam kettles (60 gallon and 20 gallon)
- Convection ovens
- Propane tilt skillet
- 30 quart Blixer food processor
- 60 quart Hobart mixer
- All-Fill Auger filler

- Logical dry weigh filler
- JDA piston filler
- 4 bottle liquid filler

We welcome new producers, whether they are established food businesses or just beginning to bring a product to market. New producers receive a reduced rate and unlimited complimentary staff assistance during their first 40 hours of production to help fine-tune their process and scale up production. In addition to this assistance, we recommend a ServSafe class prior to your start in processing. This provides the background you will need to make food safely according to state and federal regulations, and ensures you come into the kitchens ready to begin production safely.

FEES and POLICIES:

Storage space and kitchens are rented for the sole use of the client. Kitchens are billed on an hourly basis, and storage on a monthly basis. The rates are as follows:

- Dry storage: \$30/pallet
- Frozen and Refrigerated storage: \$50/pallet
- Kitchen rental: \$35 for the first 40 hours, \$42/hour thereafter
- Kitchen assistance: free for first 40 hours of production, \$25/hour thereafter
- Off-Site Equipment/Facility Consultation: Negotiated based on distance, services required
- Kitchen clients can opt into a kitchen and storage package that includes 3 pallets of dry storage, a \$5/pallet discount on refrigerated and frozen storage, and a \$37/hour hourly rental. Package users pay a \$150 monthly fee in addition to their rental costs.

FACILITY POLICIES:

For all clients of the VFVC, *billable hours* begin when you enter the kitchens and end when the kitchen is clean and ready for the next client. The kitchens are a shared use facility, and Department of Health standards, the concern for a shared kitchen and allergens, and the various needs of different products (sanitizers, organic standards, etc.) require that each client/user of the VFVC take personal responsibility for their use of the facility, which is to leave no trace of their use so that the next client does not have to clean up after them. We

reserve the right to charge a cleaning fee of \$100 if cleaning is not complete at time of departure, and will document facility cleanliness standards with photographic record when necessary.

Cancellation Policy: We recognize that unforeseen circumstances may prevent you from being able to process. To be fair to other clients and VFVC users we request 3 days cancellation notice, and will require a cancellation fee of \$50 if you are not able to let us know within that window.