



Fee Schedule as of December 10, 2008

Fees may change as the facility grows. We will give users as much notice as possible whenever changes in fees are made.

1. Food Safety and Sanitation Course **\$10 one-time fee**

This fee will cover the required food safety and sanitation course provided by NC Cooperative Extension as well as any one-on-one training necessary to use the facility safely.

2. Cleaning & Security Deposit **\$50.00**

This will be used to pay cleaning and/or damage costs for Users who leave the kitchen in an unacceptable manner or damage equipment due to misuse. The balance will be refunded after the Kitchen has been inspected by an authorized representative and approved to be in good order.

Cleaning time at the end of each user's operation will be off the clock, to insure thorough cleaning and sanitation. Abuse of this cleaning time may result in additional hourly processing charges.

3. Kitchen User Fees **\$15 per hour**

4. Dehydrator User Fees **\$15 per four-hour period***

*For unattended use only. Users will be billed \$15 per hour while occupying the Kitchen. This fee is designed to provide users an economical way to dehydrate their products overnight while not preventing others from using the Kitchen.

5. Overnight Freezer Storage **\$10.00^**

^All items stored in freezer must be removed within 24 hours. Any items left in freezer longer than 24 hours may be removed and discarded by Kitchen staff.

6. No-Show Fee **\$20.00**

This fee may be assessed to customers who reserve time at the Kitchen but do not use it. Cancellations require 48 hours notice to allow time for others to reserve the previously taken time slot.