



# Kitchen Creations Rental Application

## Contact Information

(Business) Name: \_\_\_\_\_

Business Address: \_\_\_\_\_  
\_\_\_\_\_

Primary Contact: \_\_\_\_\_

Primary Contact Home Address: \_\_\_\_\_

Contact Phone #: \_\_\_\_\_

Email Address: \_\_\_\_\_  
\_\_\_\_\_

Type of Product: \_\_\_\_\_

Preferred Days/Times: \_\_\_\_\_

Number of Kitchen Hours/Week Needed: \_\_\_\_\_

Storage Needs: **Y / N**      **Dry**    **Cold**    **Freezer**

## Additional Contact / Kitchen Partner

Is there anyone else you will be working with? **Y / N**

Contact Name: \_\_\_\_\_

Contact Phone: \_\_\_\_\_  
\_\_\_\_\_

Contact Email: \_\_\_\_\_  
\_\_\_\_\_

## Experience

What experience do you have working in a commercial kitchen?  
\_\_\_\_\_

How did you hear about us?  
\_\_\_\_\_

## Insurance Information

Do you have Insurance? **Y / N**

Name of Agent: \_\_\_\_\_

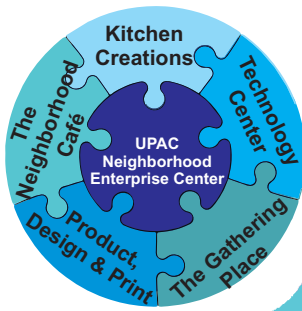
Agent Phone: \_\_\_\_\_

Agent's Email: \_\_\_\_\_  
\_\_\_\_\_

## Paperwork Checklist

- Complete Application
- Food Handlers Card (for all working in Kitchen Creations)
- Insurance, naming *Kitchen Creations* and *Trott Properties, GP* as additional insured
- Copy of Commisary Form for Health Department
- \$20 Key Deposit (non-refundable)

I, \_\_\_\_\_ **agree all the above information is true and accurate:**  
**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_



# ***Kitchen Creations***

**Funded by: County of San Diego HHSA, BHS**



**Please Contact Us for More Information**

**Call: (619) 708-4256**

**Email: [ddauz@upacsd.com](mailto:ddauz@upacsd.com)**

**Visit: [nec.upacsd.com](http://nec.upacsd.com)**

## **- Commercial Kitchen Rental Services -**

### **Kitchen Facility Includes**

Flexible Hours of Operation, Call to Schedule  
Safe & Secure, 24/7 Facility Surveillance  
940 Square Feet of Commercial Kitchen Space  
Over 100 Square Feet of Work Table Space  
6 Burner Range with Oven  
2 Basket Deep Fryer  
36" Griddle  
Double Convection Ovens  
Dual Stock Pot Burner

Reach in Cooler and Freezer  
Professional Series Blender & Food Processor  
20 Quart Stand Mixer  
120 Cup Rice Cooker  
12" Slicer  
Refrigerated Prep Table  
Basic cooking tools:  
Pots, Pans, Utensils & Holding Containers

### **Requirements to Rent**

1. Food Management Certification  
(UPAC can provide assistance on securing this if needed)
2. Liability Insurance
3. Responsible for cleaning the kitchen as part of the kitchen use  
(including all equipment, tables, and floors)

### **Kitchen Creations Hourly Rental Rates**

*\*No minimum hours required*

\$25.00 per hour

Includes the use of kitchen and equipment, dry/cold storage during time of rental

### **Kitchen Creations Monthly Rental Rates**

*\*Minimum of 35 hours/month required & includes 1 dry storage shelf (4 feet in length)*

\$20.00 per hour

### **Additional Fees**

Refrigerator / Freezer shelf storage during non-rental hours  
Dry Shelf Storage during non-rental hours

