



Community Connections Kitchen Rental Info

Through the kitchen rental, CCS aims to support economic activity and income generation for small food enterprises while helping to create a more resilient food system. We encourage customers to use local and prepare healthy.

The Kitchen

Our newly built (2014) kitchen has been inspected by Interior Health Authority as a commercial community kitchen. It is well suited for teaching cooking classes, hosting workshops or demos, preparing products for farmer's market or retail sale, use as a test kitchen or creating meals for catered events or delivery. It is great for big cooking jobs that require more space such as canning, preserving, holiday baking and preparing for large family get togethers.

The kitchen is equipped with:

- 2 stoves, (1 electric, 1 gas)
- Microwave
- Cooler, freezer
- 2 well wash sink, hand sink and prep sink
- Sanitizing dishwasher (3 min cycle)
- Conventional kitchen equipment, ie pots, pans, cutlery, food processor, blender, etc.

-Deep frying is not permitted in this kitchen.

Rental requirements

Rates: For profit use: \$20 tax included/per hour (min. 2 hours). Non-profit: \$15/per hour

It is required that at least one person in the kitchen must have and present Food Safety for Food Handlers. The customer is also responsible for acquiring all appropriate approvals, permits

and insurance, copies must be provided for the kitchen manager. A deposit of \$100 is required with your booking, which will be returned to you after inspection.

Payment can be made via cheque or credit card. Please make Cheques payable to Community Connections Society

The Process

If you are interested in renting the kitchen contact us to set up a tour and/or to get an application. Once your application is approved, prior to your rental, a kitchen orientation with the kitchen coordinator will be arranged. More detailed kitchen policies and procedures will be provided. Your rental grants you use to the kitchen, eating area and bathroom facilities. Upon payment keys to the building as well as alarm procedures will be given to you. Get cooking, enjoy and have fun! Be sure to follow the cleanup check list when done. Return your keys and collect your deposit.

Contact Info

For an application form or to set up a tour Sophie Larsen, Kitchen Project Coordinator at kitchenmanager@ccsseb.com or (778) 517-5447