

THE HOOD



HELLO!

Thank you for your interest in starting or growing your food business at
The Hood Kitchen Space.

Let us help you get cooking as quickly as possible!

ABOUT THE HOOD

The Hood Kitchen Space was born in 2012 out of a need for affordable commercial kitchen space in Orange County. Call us a food incubator, a culinary accelerator, a shared kitchen, a ghost kitchen, or a culinary training center. All true.

But what we are most proud of are the over 70 current clients operating out of our space and the over 900 small businesses that have utilized our facility to pursue a passion or grow an existing business.



TIERED PRICING AT THE HOOD

Starting at just \$275 per month, we offer a tiered pricing structure that works just like most membership programs: the higher the tier, the higher the discount. All tier charges are billed on the 3rd of the month and the entire amount, along with “bonus dollars” based on your chosen tier, are credited to your account. Throughout the month, you use this credit to rent kitchens and prep areas based on the hourly rate for each. **There is a one-time, non-refundable \$299 application fee at The Hood. Ninety days after your first reservation, we will refund \$50 of this fee as a credit towards space rentals in your account.**

EXAMPLE

- Tier A is our lowest ALL ACCESS tier at \$275 per month. There is no bonus money. \$275 is deposited into your account to use for rent that month.
- Tier C is one of our middle ALL ACCESS tiers at \$1650 but we deposit \$1806 into your account! That’s a 9.4% bonus which gives you 4 free kitchen hours!
- Tier P1 is our lowest, PREP ONLY tier at just \$168 per month. There is no bonus money but, if you are a heavy prep table user, you may choose Tier P2.

Credits do not roll over to the following month, however, you can change your tier every month. If you have a big month coming up, simply let us know and we will increase your tier giving you more bonus dollars. Let us know when you want it moved back.



KITCHEN AND PREP TABLE RENTAL TIERS

You choose your tier; we bill you once per month and instantly deposit the full amount along with your “bonus dollars” into your Hood account to use to rent kitchen and prep spaces at the rates below throughout the month. If you go over, no big deal! Book as many hours as you’d like, and you’ll be charged accordingly.

ALL ACCESS

(choosing a tier in this group allows you to rent any available space in our system)

- A** COST: \$275 CREDITED: \$275
If you use more than 20 kitchen hours per month, you might consider level B
- B** COST: \$825 CREDITED: \$903
\$78 Bonus! (2 free hours) If you use more than 40 hours per month, you might consider level C
- C** COST: \$1650 CREDITED: \$1884
\$234 Bonus! (6 free hours) If you use more than 80 hours per month, you might consider level D
- D** COST: \$3300 CREDITED: \$3768
\$468 Bonus! (12 free hours) If you use more than 110 hours per month, you might consider level E
- E** COST: \$4400 CREDITED: \$5024
\$624 Bonus! (16 free hours)

PREP TABLE ONLY

(choosing a tier in this group allows you to rent ONLY prep tables)

- P1** COST: \$168 CREDITED: \$168
If you use more than 43 table hours per month, you might consider level P2
- P2** COST: \$600 CREDITED: \$740
\$140 Bonus! (10 free table hours)

FACILITY USE ONLY**

(applicable to very few clients with permit/special facility needs)

COST: \$200

ONLY for companies needing to use The Hood for dish cleanup, ice, and/or grease disposal. You will NOT be able to rent any space or storage

PLANNED NON-OP**

(applicable to very few clients with permit/special facility needs)

COST: \$100

ONLY for companies wishing to keep an active permit for future use. You will NOT be able to rent space or storage, and you will NOT have a user access code. (Planned non-op must be booked for a minimum of three months)

** *must be approved by management*

HOURLY RENTAL RATES

PEAK (6AM-8PM)

OFF-PEAK (8PM-6AM)

KITCHEN 1-6

PEAK: \$39

OFF-PEAK: \$32

STUDIO

PEAK: \$32

OFF-PEAK: \$29

KITCHEN 5 + STUDIO

PEAK: \$71

OFF-PEAK: \$61

PREP TABLE

PEAK: \$14

OFF-PEAK: 12

HOBART STATION

PEAK: \$15

OFF-PEAK: N/A

GRILL/SMOKER (OUTDOOR)**

PEAK: \$40

OFF-PEAK: N/A

MEETING ROOM

PEAK: \$40

OFF-PEAK: N/A

*** must be approved by management*



STORAGE AND SPECIAL EQUIPMENT

The Hood offers cold, frozen, and dry storage as well as space for specialty equipment and private refrigeration. All shelf storage is based on shelf size and location. We have shelves that are 3', 4', and 5' wide and located in either middle, top or bottom position. The top is the most expensive, and the middle is the least expensive.

MONTHLY STORAGE RATES

Dry, Cold and Frozen Shelves

3' Middle	\$40
3' Bottom	\$50
3' Top	\$60
4' Middle	\$50
4' Bottom	\$60
4' Top	\$70
Locked Shelf	\$80
Reach In Shelf	\$50
1 Door Cold DAILY USE	\$30

Other Storage Options

Speed Rack	\$100
4' Cart	\$225
5' Cart	\$250
6' Cart	\$275
1 Door Reach In	\$250**
2 Door Reach In	\$275**
3 Door Reach In	\$300**
Other Equip	based on size
Ring Doorbell	\$30
Initiation Fee	\$299

*** Rate is for new appliances. Used appliances are \$25 more per month. The client is responsible for the maintenance of all equipment. The Hood assumes no liability for loss due to damage, theft, power outage, natural disasters, acts of God, etc., etc., etc. A signed equipment release will be required.*

DO I NEED SPECIAL PERMITS?

Yeah, unfortunately, you do. But it's not too hard to get them!

Anyone who sells food to the public is required to hold a valid permit from the Orange County Health Care Agency and may be required to hold additional permits from the State of California. Pet food and other non-edible items are not required to hold a permit from OCHCA, however, may have requirements from the CA State Department of Public Health.

When you apply at The Hood, you will receive all forms necessary to start the permitting process. During your tour, feel free to ask lots of questions and we'll help you get through the process.

Most delays are caused by inaccurate paperwork and untimely responses to the inspector's emailed questions.

Not interested in dealing with all of that? The Hood offers complete permit processing for as low as \$750. We fill out all paperwork and submit it to the proper agencies. We will act as your liaison and work with our inspectors to move you through as quickly as possible!

Please enquire for more details.

THE STEPS TO GET COOKING

1 TOUR THE HOOD

See in person why we are the premiere facility in which to grow your food business. Schedule your tour [here](#) or visit www.thehoodkitchen.com.

2 APPLY TO THE HOOD

Apply to The Hood [here](#) or visit www.thehoodkitchen.com. A one-time application fee of \$299 is required.

3 APPLY FOR YOUR HEALTH PERMIT AFTER YOU HAVE COMPLETED STEP 2

Apply for your Shared Food Facility Permit at The Orange County Health Care Agency (OCHCA). You'll receive all necessary application forms after you've completed Step 2.

4 APPLY FOR YOUR PFR

If required by the OCHCA, apply for your Processed Food Registration (PFR) from the State of CA Department of Public Health (CDPH). You'll receive all necessary application forms after you've completed Step 2 above.

5 OBTAIN REQUIRED FOOD SAFETY CERTIFICATIONS

One person in your company MUST have a CA Food Manager Certification. All additional team members MUST have a CA Food Handlers Card.

6 PURCHASE INSURANCE

Purchase required general liability insurance. You'll receive detailed insurance info and links for discounted brokers when you apply to The Hood.

7 SCHEDULE ORIENTATION

After OCHCA permit is obtained, or prior to your PFR inspection, schedule your orientation at The Hood. Contact The Hood for directions on how to schedule orientation.

8 SCHEDULE INSPECTIONS

Schedule an inspection with your CA Department of Public Health inspector. Contact The Hood with your inspection date to schedule your space. You MUST have orientation completed and insurance on file prior to your PFR inspection.

9 START COOKING!

Please note that there may be a few additional steps depending on what your company creates and what additional permits OCHCA may require you to have.

WANT TO CHECK IT OUT?

You'll see our six beautifully equipped kitchens, prep tables, cold prep rooms, storage options, and probably many of our clients working hard to get their day's production completed.

If you're a seasoned food pro, you'll envision a whole new way to grow your already successful business.

Book your tour today! [Click here.](#)

