

Renting Out Your Commercial Kitchen – Things to Consider



**Do you have free time when things aren't busy at your own processing facility?
Do you manage a commercial kitchen in your community and are looking for opportunities to increase revenue?**

In either scenario, you may want to consider renting your kitchen out to food entrepreneurs who need a licensed kitchen to process food products to be sold at farmers' markets or retail and food service establishments.

Renting your licensed commercial space can provide extra income for you and provide an opportunity for food entrepreneurs to launch and grow their businesses, without needing to invest in their own facility during start-up when capital is a challenge. More of these arrangements are becoming popular in commercial community kitchens and private licensed facilities, providing a pathway to support food entrepreneurship, economic development and increase local food security.

Here are some things to consider before renting your facility:

- a. Make sure your kitchen has a current **Permit to Operate a Food Service Establishment**, issued by Manitoba Health. This permit is issued on an annual basis and should be posted in a visible location in the kitchen at all times. A renter who wants to produce food for sale must work in a kitchen that has a current permit. If your permit is not current, contact a public health inspector at Manitoba Health.
- b. Consider advertising your kitchen for rent. Manitoba Agriculture has a current online listing of **Commercial Kitchens** available for rent. You can include your kitchen in the listing free of charge. Your kitchen does not need to be in the online listing for you to rent it out, but the listing is a great way to get some free marketing.
- c. Consider what equipment in your kitchen will be available to a potential renter? What days and hours is the kitchen available for rentals? What are the kitchen sanitation requirements? Is storage available to renters? Prepare a list of what is available and what is off limits. Are you prepared to provide training to the renter on how to use this equipment?
- d. Determine what the costs will be to rent your kitchen on an hourly, daily or monthly basis and what damage deposit you will require.
- e. Develop a rental agreement for renting your kitchen that suits your schedule. It is recommended to have this agreement in writing. This will ensure that the rules for renting your kitchen are understood by both parties. The contract agreements may include, but not be limited to; rent fees, liability insurance, times of operations, list of foods to be produced in the kitchen, food safety operations, cleaning and sanitizing, regulatory agency inspection, storage for raw and finished product, clearly defined security policy, cancellation policy, garbage disposal, licenses and permits.
- f. The renter should have their own the procedures and practices in place that are needed to comply with food safety regulatory requirements including those pertaining to employee hygiene and

