



As part of creating a space for local produce, we recognize the need for access to a commercial kitchen to create your wonderful produce.

The commercial Kitchen is registered, and a copy of this certification can be provided. The kitchen has a non-commercial gas cook top (for slow cooking jams/relish) and 900m oven, commercial dishwasher, double sink, and some fridge space, kettle, BYO for all other equipment, including utensils.

As we use the kitchen for Marmalade daily function, maintaining the high standards of hygiene, cleaning and sanitation ensures all the food remains safe and the kitchen remains vermin free. Therefore, to ensure we can all happily use this space the following applies

- a) The Marmalade Witchcliffe Food Safety Plan will be always adhered to.
- b) A cleaning bond of \$50 applies, and additional hour will be allowed between each hiring to ensure you have enough time to completely clean the kitchen. If this does not occur the \$50 will be used to clean. If this occurs 3 times, you will not be able to re hire the kitchen.

At Marmalade Witchy everyone's wellbeing is paramount. We all share the responsibility of keeping each other safe. We ask you to have the same ethos whilst on the premises. If you see something that could be a risk, please either fix, it or quarantine it and tell us as soon as possible. There is a fire blanket and x3 fire extinguishers in the building, you will be shown these and please use them as required. A first aid box is easily available on the wall next to the hand washing sink. The Occupational Safety and Health book is to record any issues and how we fixed it so we can refer to it ongoing, we also have tags to quarantine equipment, and floor signs to use.

The cost is \$20 per hr, please email us the registration form or come and speak with us. Payment can be prior or on the day of use.

BSB:

Account:

Name:

Business name:

ABN:

Intended use of kitchen:

Dates/days you are interested in using the building

I have read and will comply with the Marmalade Witchy Commercial Kitchen requirements outlined in this document.

Signature:

Name: