



Wimberly's Roots
Community. Garden. Kitchen.

Community Kitchen Rental Application

We're glad you found us!

Only low-risk, packaged foods can be prepared in the Wimberly's Roots Community Kitchen. The Program Manager will contact you after receiving your application and schedule the next steps for you to start production in our shared-use kitchen.

Next steps:

1. Visit the Wimberly's Roots Community Kitchen for a tour, if you haven't already.
2. Get your paperwork in order! We require Food Safety Manager certification, the appropriate license for your products, copies of recipes and processing plans, and a copy of your insurance.
3. Schedule and pass a production inspection from The Georgia Department of Agriculture.
4. Congratulations! You may then contact the program manager to reserve time in our kitchen.

Note that it is your responsibility to research and follow all local, state, and federal requirements and regulations that apply to the production, storing, and selling of your product.

Name:

Business Name (write TBD if your business does not have a name yet) :

E-mail:

Phone Number:

Business Address:

Does your business have a web presence? Share links to a webpage or other social media sites.

How established is your business?

- New business or start-up
- First year of operation
- Operating for more than a year

What is your business structure?

- | | |
|--|--------------------------------------|
| <input type="checkbox"/> Sole proprietorship | <input type="checkbox"/> Partnership |
| <input type="checkbox"/> LLC | <input type="checkbox"/> None yet |
| <input type="checkbox"/> Corporation | <input type="checkbox"/> Other: |

Please provide a brief description of your business:

Product Category:

- Baked Goods (packaged whole or individually for retail)
- Standard Fruit Preserves (jams and jellies)
- Acid or Acidified Foods (pH <4.6; shelf-stable sauces, syrups, pickled vegetables, etc.)
- Fermented Foods (kombucha, sauerkraut, kimchi, etc.)
- Dried Products
- Foods prepared and sold refrigerated or frozen (fresh salsa, applesauce, pesto, etc.)
- Other:

What is your food safety background?

- Food Safety Manager Certification through ServSafe
- Acidified Foods Manufacturing School ("Pickle School")
- Culinary School or Training
- I don't have any food safety experience
- Other:

Do you have current liability insurance for your business?

- Yes
- No
- Other:

Are you working with a business consultant or mentor?

- Yes
- No
- I would like help finding a business mentor

Have you completed any of these strategic planning tools for your business?

- Business Plan
 - Cost-Benefit Analysis
 - Food Safety Plan
 - Other:
-
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How did you find out about the Wimberly's Roots Community Kitchen?

What days of the week would you prefer to reserve the kitchen?

- | | |
|------------------------------------|-----------------------------------|
| <input type="checkbox"/> Monday | <input type="checkbox"/> Thursday |
| <input type="checkbox"/> Tuesday | <input type="checkbox"/> Friday |
| <input type="checkbox"/> Wednesday | <input type="checkbox"/> Saturday |
| | <input type="checkbox"/> Sunday |

What times of day would you prefer to reserve the kitchen?

- Morning (7:30 am - 12 pm)
- Afternoon (12 pm - 6:00 pm)

What date would you like to start at the Wimberly's Roots Community Kitchen?

Do you have any questions?

TO SUBMIT YOUR APPLICATION

E-mail to Deanna Graycheck, Program Manager: dgraycheck@winderhousing.com

In person or by mail:

The Wimberly Center for Community Development

163 Martin Luther King Jr. Drive

Winder, GA 30680