Blue Ridge Food Ventures

Fee Schedule as of July 2011

The fees listed below are intended to help guide you in your business planning. Fees may change as the facility grows. We will give users as much notice as possible whenever changes in the fees are made.

Initial Tour and Consultation Fee **$60**

Includes facility tour & overview of services offered: guidance on product development, regulatory issues and packaging. If you become a BRFV user, this applies as your orientation and application fee.

A tour for individuals or groups from out of the western North Carolina Region who might be interested in starting their own incubator facility is $75 per hour.

Orientation and Application Fee **$60 one-time fee**

This fee covers the required safety and sanitation training provided by BRFV as well as the one-on-one training necessary to use the facility safely.

Cleaning Deposit **$60.00**

This amount will be to pay cleaning costs for Users who leave the kitchen in an unacceptable manner.

Security Deposit **$60.00**

This will be applied to any damage or breakage caused by misuse of equipment. Balance will be returned on request when client is no longer using the facility.

User Fees	**$ 24 per hour per production area; Maximum of 6 workers.**
The first 1-35 hours per calendar month	$ 24 per hour
The 36th-80th hours per calendar month	$ 19 per hour
All hours over 80 hours in a calendar month	$ 16 per hour

10% discount when booking the food processing area from 10:00 pm-6:00 am (after approval).

"Occasional Users"—Individuals wishing to prepare foods for their personal, immediate family consumption in small quantities that are not considered acidified foods, may, upon special request to the Director, use limited pieces of equipment in the kitchen for $16 an hour during OFF hours when the facility is not in demand by business users. They are still responsible for the $60 initial consultation fee.

"**Packaging Rate"** At the Director's discretion, clients may use space in one of the 4 inspected food areas with NO EQUIPMENT USEAGE AT ALL, only tables and space when available. The charge for this is $11 per hour. This is on a "space available" arrangement in advance with the Director.

"Farmer Processing Rate": for farmers experimenting with value-added products from their own produce for sale only on-farm or tail-gate markets. Not for wholesale sales of finished products. First 100 cases (total of all products) per year. **$14 an hour**. This is to encourage small farmers to develop and test new products.

There will be a **half-hour set-up time** allowed, off the clock, so that users may bring all their needed equipment and supplies into the kitchen and get set up for efficient processing. **Cleaning time** at the end of each user's operation will also be off the clock, to insure thorough cleaning and sanitation.

6. Unit Fees
There may eventually be a "cost per unit" i.e. number of jars, bottles, jugs, etc…that can be calculated based on experience and this could be used instead of the hourly rate.

7. **Storage Fees—weekly and monthly. Cage storage is payable in advance, cooler/freezer storage at the end of the month. Minimum storage rental for space in freezer is one month; cooler, one week.**

	Users	**Non-Users**
Pallet in dry storage	$ 20 month	$ 30 per month
Pallet in cooler	$ 32 month	$ 38 per month
Pallet in freezer	$ 35 per month	$ 45 per month
Four-foot long shelf in cooler	$20 per month	
Four-foot long shelf in freezer	$ 28 month	
Dry storage: 6 x 6 cage	$ 37 per month (one month minimum—paid in advance)	
Dry storage: 6 x 12 cage	$ 74 per month (one month minimum—paid in advance)	
Speed racks in cooler/freezer	$ 25 per month	$30 month (cooler only)
Pallet in controlled temp room	$30 month	$40 month

8. Supplies Fee (required) $ 2.50 per person per kitchen use
Includes cost of disposable aprons, hairnets, cleaning chemicals, mops, brooms, and garbage bags.

9. Optional Services
Label Printer—black ink only $.01 per label

10. Ice Machine
Any amount from 1 scoop up to a 5-gallon bucket costs $5.00. (a few ice cubes for a cup of water are free…)
If you have a cooler, you will know how many gallons it holds, and you will write down than number on the sign-up sheet. The only exception is hot dog cart users where the cost of the ice is included in their monthly fees.

11. Storage Only
Persons who wish to use ONLY the dry or cooler storage facilities of BRFV will pay a **$60 application fee** and the weekly or monthly storage fees as applicable. They are not required to take the Facility Orientation & Training, nor pay deposits, but they are required to abide by all other rules as set forward in the User agreements and Standard Operating Procedures.

12. Push Carts and Mobile Food Units
Operators of push carts (such as hot dog carts) who wish to use the BRFV facility as their commissary must carry the required product insurance with BRFV as additional named insured and pay the following fees:

- One-time orientation/application fee: **$60**
- **Monthly fee of $125** includes a shelf in the walk-in cooler if needed, and nightly storage of cart.
- Other kitchen use fees will apply as described above.
- Push Cart with Daily Kitchen Prep
    - **$400** per month, includes all of the above plus one hour per day of kitchen prep and cooking. More than one hour per day is charged at $14 per hour.

Mobile Food Truck operators who wish to use the BRFV facility as their commissary must carry the required product insurance with BRFV as additional named insured and pay the following fees:

- One-time orientation/application fee: **$60**
- If they only need to access potable water and dump gray water, the charge is **$50 per month**, with no storage or food preparation time/space included. Any additional use of the BRFV facility will incur the charges listed earlier in this document.