



Thank you for your interest in using the kitchen at Community United Church of Christ (CUCC). As a commercial kitchen, this facility is certified and regularly inspected by the Champaign County Public Health Department. Although it has a sink, an oven, and a refrigerator, it is not like the kitchen that you have in your home. To maintain our certification, we must ensure that everyone that uses the kitchen has the appropriate certifications and follows all rules and regulations established by the health department and CUCC.

The kitchen is a shared space. Groups that are part of and serving the mission of CUCC have first priority. From there, we try to work with other, outside organizations to see whether their planned usage is compatible with our availability and requirements.

### **Reach Out to the Health Department**

If you are considering using our kitchen yet have not yet been in touch with the county health department, we would strongly recommend that you do so before taking any additional steps. The information found here may be helpful:

<https://www.c-uphd.org/food-worker-training.html>

<https://www.c-uphd.org/documents/eh/Standard-Operating-Procedures-worksheet.pdf>

Having the appropriate training and an approved plan now will save you a considerable amount of time and resources if you begin spending money on equipment and facilities that won't meet Public Health guidelines.

### **Non-Compatible Food Ventures**

Because we are regularly approached by potential renters about using the kitchen, we have identified some uses that are not compatible with our kitchen.

- 1) Any commercial venture with a menu featuring fried foods is incompatible. CUCC does not have a waste oil collection system nor an exterior oil dumpster as would be required by the Champaign Fire Department.
- 2) Any commercial venture requiring significant use of CUCC's refrigerator or freezer space is not compatible due to the storage needs of the church's Jubilee Café mission project.
- 3) Ventures with menus featuring temperature-sensitive products/components that need to be rapidly cooled will not be approved by the CUPHD to be produced in the CUCC kitchen space as it is not equipped with a blast chiller/freezer.
- 4) Any commercial venture which cannot supply its own cookware and/or knives is incompatible. The pans and knives in the CUCC kitchen are the property of the church for its use with church events and the Jubilee Cafe mission project. These items cannot be included in commercial rentals.
- 5) Any food truck operation that requires filling or flushing of non-removable potable water tanks is incompatible due to the kitchen's location in the church basement. Smaller operations such as food carts with removable tanks may be compatible.
- 6) Any extensive part-time or full-time commercial food venture is incompatible. If your business plan requires a rental of 4 to 5 days each week, 20-30 hours per week, and/or requires consistent time on weekends at hours that would potentially conflict with church events or CUCC's Monday free cafe mission project, it is not compatible.

If your venture requires this level of use, please contact one of the dedicated commercial kitchens and/or food halls

## Still Interested?

If you are still interested in using our kitchen, please provide the following information so we can evaluate your needs and whether they are compatible with the kitchen availability and requirements.

What is your name, email address, and phone number?

What is your business or organization's name?

What type of food will you be preparing?

What day(s) and time(s) are you requesting to use the kitchen?

Do you have a food safety manager certification?

Will you have any dry storage needs?

Do you have any equipment needs?

Will you have any equipment storage needs?

Will you have any refrigeration needs?

Will you have any parking needs?

**Thank you** for your interest in using the CUCC kitchen. If you have provided all the above information, one of our kitchen managers will be in contact with you.

