



CERTIFIED COMMERCIAL KITCHEN

Kitchen Use information:

- **Availability:**
 - Monday-Friday 8:00am to 5:00pm
- **Fees:**
 - \$50 per hour
 - 2 hour minimum per reservation
- **Typical Users:**
 - Food Delivery Services, Farmer's Market Vendors - Meal Prep
 - Caterers
 - Bakers
 - Cooking Classes
- **Included:**
 - Use of all kitchen appliances
 - Multiple prep stations and utensils
 - Washing stations
 - Refrigerator/Freezer space available for an additional fee

*Users are responsible for providing trash bags, paper towels, sponges, dish soap



• Required for Use:

- Dept. of Health Food Establishment Permit
- Current TB Clearance
- Food Handler Safety Certification
- Certificate of Liability Insurance
- General Excise License

Visit www.keyproject.org
for more information about the facilities.
For inquiries call (808) 239-5777
or email info@keyproject.org



as of 03.01.2024

- **No alcohol, smoking, or vaping allowed on KEY Project premises**

CERTIFIED COMMERCIAL KITCHEN GUIDELINES

- **Required for Use:**

- Temporary or Permanent Food Establishment Permit issued by Hawaii Department of Health
- Certificate of Liability Insurance
 - \$2,000,000 general aggregate and
 - \$1,000,000 each occurrence
 - "KEY Project, 47-200 Waihee Road Kaneohe, HI 96744" listed as additional insured
- Current TB Clearance
- Food Handler Safety Certification
- General Excise License
- Completed Facility Use Agreement

Helpful Resources:

Dept. of Health:



808-586-8000

TB Clinic:



Food Handler:



- **Clean Up:**

- Wipe all surfaces clean
- Return all items used to their original location
- Properly dispose all trash:
 - Ensure all trash is bagged securely
 - All boxes are flattened
 - Place all trash completely inside dumpster (lids must be able to be closed & locked)
- Sweep and mop floors

- **Users are responsible for providing:**

- Trash bags
- Paper towels
- Sponges
- Dish soap

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