

Delivery-only kitchens designed for efficiency

Space

- Private kitchen
- Driver pickup area
- Staff locker area
- Restrooms
- Mop wash
- Cold & freezer storage
- Dry storage

Services

- Order pickup & processing
- Courier handoff
- Cleaning & maintenance
- Safety & health inspections
- Delivery logistics
- Extraction & ventilation
- On-site support staff
- Delivery software

Equipment

- 3 compartment sink
- Prep sink
- Hand sink
- Commercial hood
- Tablet
- Grease-trap/interceptor

Utilities

- Gas points
- Power outlets
- High power lighting
- Cold & hot water lines
- Gas/fire safety system
- WiFi
- Trash/recycle
- Ethernet connections
- Grease/trap cleaning
- Hood/flu cleaning
- Pest control

Before you start cooking, you'll need:

- Your own kitchen equipment
- Health permit
- Insurance - we have a deal with CAL insurance if you don't already have it
- EIN letter from the IRS
- Servsafe Food Manager Certification
- Driver's license
- Articles of organization
- Business license
- Seller's permit with facility address