CloudKitchens®

Delivery-only kitchens designed for efficiency

Space

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

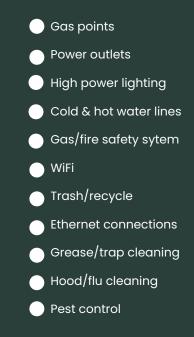
Services

- 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



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