

**Agreement for Use**

**ST LAZARUS KITCHEN/ Whare Tunu Kai**

**Name of Hirer**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Organisation**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Room Required: ST LAZARUS KITCHEN/Whare Tunu Kai**

**Event:**  \_\_\_ **Date(s)::** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Contact Person: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Phone:**  **Mobile**: **Email**:

**Address:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Full Kitchen use in St Lazarus Building.** Please tick () booking period / usage below:

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Usage |  | 1 – 5 hrs |  | 5 – 8 hrs |  | 8 – 12 hrs |
| Casual Rate |  | $75 |  | $105 |  | $130 |
| Regular: Light |  | $40 |  | $60 |  | $70 |
| Regular: Standard |  | $50 |  | $75 |  | $95 |
| Regular: Heavy |  | $65 |  | $95 |  | $115 |

**Waikato District Council MPI review of food control plans & site visits: $20**

**(And $20 per additional hour for Regular Users.)**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Intensive Hire Rates |  | 1 – 3 hrs |  | Additional hrs per hour |  | Full day (12 hrs) |
| Casual |  | $100 |  | $25 |  | $250 |
| Regular |  | $75 |  | $20 |  | $200 |

**All charges are GST inclusive**.

**Usage description**:

**Light**: up to 2 dishwasher cycles and cooker (hob or oven) NOT used.

**Standard**: up to 6 dishwasher cycles and use of EITHER hob OR oven for up to 2 hours within the 5 hour period.

**Heavy**: multiple dishwasher cycles and use of EITHER hob OR oven OR both for more than 2 hours within the 5 hour period.

**Intensive**: an established business in full production.

**Regular User**: x1 of more regular bookings per month on an ongoing basis. All other users will be charged at the Casual Rate.

**Hire of cupboard space if available (regular hires only) $10 per month**

**Hire for additional Appliance Power and/or Floor space rate for regular hires only**

To be arranged by prior approval with RCAC. Please fill in and tick (**√** ) below:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Appliance | Model/Make | Rate per Kwh\* | Floor space/m₂  Required\*\* | Total |
| Fridge |  |  |  |  |
| Freezer |  |  |  |  |
| Other commercial appliance |  |  |  |  |
| Pantry/Rack | n/a | n/a |  |  |

\***RCAC** **Committee to determine monthly rate based on information provided.**

**\*\* *Floor space rates - $20 up to 0.8m2 or $40 up to 1.6m2 per month***

**Hire for Kitchen AND Wet Arts Studio/Taiwhanga Mahi Toi together** (NB: required for catered events).

Please tick (**√** ) booking period / usage below:

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Kitchen & Arts Studio |  | 1 – 5 hrs |  | 5 – 8 hrs |  | 8 – 12 hrs |  | 24 hrs |  | 48 hrs |
| Regular |  | $80 |  | $105 |  | $130 |  | $180 |  | $270 |
| Casual |  | $90 |  | $120 |  | $150 |  | $192 |  | $288 |

**Policy for Booking Cancellations or Changes:**

Cancellation has to be 7 days in advance to avoid hire charges being applied.

Changes to bookings incur a $10 admin fee.

Above charges all based on self-cleaning, as per our standard Terms and Conditions below. If cleaning is required a charge of $50 applies.

Additional fridge/ freezer accommodation and power usage will be determined on an individual basis.

Alarm callout: if an alarm callout is caused a $50 charge will apply (as per our standard T&C below).

Please note that the kitchen facility and its equipment is a community facility run by the Raglan Community Arts Council as an incubator for local enterprises and to extend the options for room hires here at the Old School Arts Centre. While we endeavour to ensure that everything is in good working order, we are unlikely to be able to arrange for immediate repairs for any broken, damaged or faulty equipment (eg: oven, fridges, and dishwasher). **All technical faults** need to be reported to the office as soon as possible, so we can arrange for trade people to be booked. However, if equipment cannot be repaired immediately it would be wise for all kitchen users to have an emergency back-up plan to allow them to complete their catering plans. The Raglan Community Arts Council will not be liable for any loss of stock or produce due to equipment failure.

**Please remember** we are a volunteer, not-for-profit organisation, with the office open weekdays Mon–Fri 10am – 2pm.

 **half day - Mornings** are considered to be between the hours of 7am – 12pm (5 hrs)

 **half day - Afternoons** between the hours of 12pm – 5pm (5 hrs)

 **half day - Evenings** between the hours of 5pm – 10.30pm (5.5 hrs)

 **part day:** between the hours of 7am – 3pm / 9am – 4pm (7.5 hrs)

 **full day**: between the hours of 7am – 5pm (9.5 hrs)

**No hire can take place between the hours of 10.30pm -7am unless by prior arrangement and approval by RCAC/Management.**

**Welcome to the Old School Arts Centre! We hope you enjoy your time here.  
Please help us to take care of this valuable community resource!**

Terms and conditions of hire

* The hirer agrees to act in the best interests of the Raglan Community Arts Council and the Old School Arts Centre and any other users at all times during the period of the hire.
* Payment is required at time of booking or prior to use.
* **The venue is to be left ready for use** which includes putting back all furniture and equipment in each room (as per the Hire Inventory), vacuuming, mopping where necessary, wiping clean all surfaces used, cleaning the bathrooms, removing all garbage and recycling, both inside and out. **You may nominate to have the venue cleaned for you at an additional charge of $50 if required (NB: this does NOT cover the putting back of furniture/equipment or cleaning dishes, glasses etc)**. If you have chosen the self-clean option and it is deemed by the centre supervisor that the venue needs further cleaning following your event, you will be charged a **$50** fee for additional cleaning.
* A **special license** is required if **alcoholic beverages** are to be **sold** at any function. If you require a special license it may be obtained from the Waikato District Council Licensing authority. This license must be displayed in the venue at the time of the event and **must** be sighted by the venue supervisor prior to the date of the function.
* It is the responsibility of the hirer to obtain a special license and comply with the requirements of the license.
* The kitchen facilities are available for catering use. The hirer is responsible for the supply of all catering requirements and the removal of all foodstuffs and catering equipment after the function. **This includes ensuring there are no food scraps left in the building** and that the stove (including the oven) and the refrigerator are clean. All dishes should be washed (the dishwasher must be empty or in cycle when you leave the building).
* The Raglan Old School Arts Centre will retain on hold all unclaimed/unidentified money for 90 days; thereafter any unclaimed/unidentified money will be banked as a donation to the Raglan Old School Arts Centre.
* If you are using the venue over several days you may apply to the Raglan Community Arts Council to store any materials you require. The storage of materials must be approved in advance.
* Penalty of $50 is payable if the Arts Council is called out, out of hours, for open windows, lights left on, or inappropriate alarm call-outs.
* Users in the Creative Space, the St Lazarus Kitchen and the St Lazarus Art Studio all share the one WC bathroom facility which is located in the St Lazarus Art Studio.  If this is likely to be an issue for your room hire, please let us know in advance and we can discuss alternative arrangements.

**Covid Requirements**

**All settings:**

All workers must have had their first dose when the COVID-19 Protection Framework comes into force 03/12/21 and both doses by 17/01/21.

**Contactless food sales:**

Customers do not have to present a vaccine pass

Face coverings are required

Food vendors must have signs showing customers that they must walk around outside the building to the kitchen, to prevent customers entering the building.

QR scanning or sign in is required

**Kitchen hiree dining at OSAC:**

Food hiree with customers coming in and eating at tables need to view ‘My Vaccine’ passes for all customers.

QR scanning or sign in is required

***The Raglan Community Arts Council who operate the Old School Arts Centre, Stewart St, Raglan, take all care with hirers and exhibitor’s property however we are in no way responsible for it. Your equipment or artworks are not covered by insurance for loss or damage while they are in the building. We strongly recommend that you insure any property or equipment with your own insurance company or broker. Thank you.***

**Payment options**:

* direct credit to Kiwibank: 38 9018 0232468 00 (please include your name, reference or invoice no.)
* cash or Eftpos payable at the Old School Arts Centre during opening hours

**Payment Received $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_**

**Signature\*\***  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_

***\*\* In signing this document, the hirer has agreed to the requirements set out in the Conditions of Use Agreement***

The Lazarus Kitchen is used for commercial food preparation by people and businesses working under specific Food Control Plans

**As a minimum, food handlers using the St Lazarus kitchen must observe the following basic personal hygiene and food safety rules**

* Wash hands before starting work and after every break, using the toilet, when hands are dirty or contaminated with raw foods such as meat or poultry.
* Food handlers to wear clean, light coloured protective clothing.
* Cover all cuts and burns on hands, arms and face with coloured waterproof dressings.
* Do not lick fingers when handling food, and keep fingernails short and clean; no false nails, nail varnish or other nail decoration.
* Food handlers must not sneeze or cough over food.
* Smoking is not permitted in the food preparation area.
* Minimum jewellery – a plain wedding band is acceptable.
* Tie hair back, preferably covered.
* No Bicycles, skateboards, or surfboards anywhere in the kitchen area.
* Food is not to be eaten in the food preparation area behind the counter.
* Food is to be rinsed off all items before being placed into the dishwasher.
* Bring own chopping boards.
* Bring own sanitised tea towels and dish cloths.
* No pets to be in the kitchen or linkway area whilst preparation of food is taking place.
* Report any sickness or injury in Health & Safety folder under basin.
* We cannot make assurances about allergens as this is a shared space. Ensure customers or consumers are aware of this.
* Any hygiene or Health and Safety concerns are to be reported to the office. Either note in the kitchen communication book + email or call into the office (open 10am – 2pm weekdays).

**Raglan Old School Arts Centre**

**MPI food compliance, GENERAL CLEANING schedule for St Lazarus kitchen zone + OSAC front foyer**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Items to be cleaned** | **Cleaning method** | **Cleaning frequency** | **Person responsible** | **Notes** |
| Bench tops, food preparation equipment i.e. meat slicers, mixers, deep fryers, etc. | Wipe down with clean cloth soaked in warm water detergent solution followed with sanitizer | Throughout the day as required & at the end of each day | Hiree |  |
| Food counters kitchen | Spray with general cleaner & wipe with a clean cloth to a sparkle | At the end of each day | Hiree |  |
| Cook tops, sinks & wash hand basins | Wipe down with clean cloth soaked in warm water detergent solution followed with sanitizer | At the end of each day | Hiree |  |
| Refrigeration/cool rooms/ freezers – doors & handles | Wipe down with clean cloth soaked in warm water detergent solution followed with sanitiser | At the end of each day | Hiree |  |
| Walls | Use a clean cloth & warm water detergent solution. Use of a degreaser may also be necessary | At the end of each day – any areas where food has contacted walls. | Hiree |  |
| Floors | Sweep clean (ensure food is covered to protect from dust). Mop with a hot water detergent solution | Sweep regularly as needed & mop at the end of each | Hiree |  |
| Refrigeration/cool rooms/ freezers – doors & handles | Wipe down with clean cloth soaked in warm water detergent solution followed with sanitiser | Weekly | OSAC staff cleaner |  |
| Toilet | Use of a suitable disinfectant in warm water with separate cloth/mop allocated for task | Weekly or more frequently as necessary | OSAC staff cleaner | Using red mop/bucket for WC floors |
| Internal kitchen rubbish bins | Use of a suitable disinfectant in warm water with separate cloth/mop allocated for task | Fortnightly or more frequently as necessary | OSAC staff cleaner |  |
| Floors | Deep clean floors with a hot water detergent solution | Fortnightly or more frequently as necessary | OSAC staff cleaner |  |
| Refrigeration/cool rooms/ freezers – shelving/floor & door seals | Clean shelving & mop out with warm water detergent solution | Fortnightly or more frequently as necessary | OSAC staff cleaner | OSAC community fridge front foyer + OSAC main fridge Kitchen |
| Extraction hood & filters | Wash internal, external surfaces with warm water detergent solution or degreaser using a clean cloth or scrubbing brush | Fortnightly or more frequently as necessary | OSAC staff cleaner |  |
| Under-bench shelving, cupboards, dry goods storage areas & drawers | Use a clean cloth & warm water detergent solution | Fortnightly or more frequently as necessary | OSAC staff cleaner |  |
| Walls | Use a clean cloth & warm water detergent solution. Use of a degreaser may also be necessary | Monthly – wipe all wall areas | OSAC staff cleaner |  |
| Floor mops replacement of | Floor mops x3 (green, blue and red) must be changed over with a new mop head | 3 monthly or more frequently as necessary | OSAC staff cleaner |  |
| Electrolux commercial dishwasher St Lazarus | De-scale commercial dishwasher and deep clean all areas | Monthly | OSAC staff cleaner | Max to create new roster section for MPI file folder |
| Ceiling & light fittings and general OSAC deep clean | Use of a clean cloth & warm water detergent solution. Use of a degreaser may also be necessary | 12 monthly deep clean  January | Max King to book commercial cleaner (WOW) |  |
| Food display cabinet covers OSAC front foyer | Spray with general cleaner & wipe with a clean cloth to a sparkle | Fortnightly | Office staff  Max King |  |
| Dishcloths & tea towels | When soiled rinse & soak in sanitiser (or boil), then wash & dry prior to reuse | As necessary | Wendy Coxhead volunteer |  |

**Cleaning chemicals and detergents – for OSAC staff only**

* Concentrated cleanings chemicals are to be used according to manufacturer’s instructions & are stored with cleaning equipment in a separate compartment away from food in the designated cleaning cupboard located in the St Lazarus Art Studio.
* This cleaning storage cupboard must be locked at all times and is for the use of staff with appropriate cleaning training only
* Chemicals should be clearly labelled & never be stored in food containers.
* Check when refilling 1L diluted cleaning bottles what the dosage is required and if the refilling from the large 5L bottle if it is a concentrated liquid which requires mixing with water
* When mixing chemical detergents, use safety glasses provided.

**Cleaning location and supply of cleaning bottles**

* 1L diluted cleaning bottles are to be located under the St Lazarus kitchen sink bench, OSAC front foyer sink bench and St Lazarus cleaning cupboard room. There must be two separate 1L cleaning bottles 1x general cleaning product and 1x sanitiser available for room hiree to use for cleaning purposes
* As well as in the St Lazarus cleaning storage room located next to the bathroom in the Arts Studio room there must be there must be 1L general cleaning product and 1L bottle of sanitizer and 1L bottle of floor cleaner

**General cleaning guidelines**

It is important to note that cleaning and sanitizing are two different cleaning regimes.

* Cleaning removes dirt and grease
* Sanitising kills harmful bugs on surfaces

**Personal hygiene standards**

All staff should wash their hands with antibacterial liquid soap, warm water and dry hands with disposable paper towels

|  |  |  |  |
| --- | --- | --- | --- |
| After using the toilet | After smoking (n/a ROSAC is a no smoking zone) | When dirty/soiled | After a break |
| After using a handkerchief | After handling raw meat | After coughing, or touching hair/face | Before handling food |

Gloves are recommended to cover a wound, or to protect the user from chemicals

|  |  |  |
| --- | --- | --- |
| Staff/volunteer clothing must be clean and tidy | Long hair must be tied back or covered | Staff/volunteers should not wear rings or other jewellery that is likely to come in contact with food or could contaminate food |
| Staff/volunteers suffering from vomiting or diarrhoea should be not be involved in food preparation | Staff/volunteers should use tongs where handling ready-to-serve food |  |

**Health and Safety rules and cleaning schedule read and understood:**

**Hiree to sign**: **. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .**