



Cornell University
Cooperative Extension
Sullivan County

Cornell Cooperative Extension
Sullivan County
Gerald J. Skoda Extension
Education Center
64 Ferndale-Loomis Road
Liberty, NY 12754
p: 845-292-6180
f: 845-292-4946
e: catskillskitchen@cornell.edu
w: sullivancece.org

Catskills Kitchen Frequently Asked Questions (FAQ)

Q: What is the Catskills Kitchen?

A: A New York State Department of Health (DOH) licensed commercial kitchen open to individuals, food entrepreneurs, caterers, and organizations who wish to produce food for resale or for a special event. The Catskills Kitchen is part of our Food Business Incubator Program.

Q: Do I need a special license to sell prepared food?

A: Selling food directly to individuals requires licensing through the Department of Health. If you are making a packaged product for resale in a store or farmers' market you need licensing through NYS Department of Agriculture and Markets.

Q: Can I sell my homemade jams, jellies, and cookies at the farmers' market?

A: New York State allows non-hazardous foods to be produced in the home kitchen. However, the producer must apply and be approved for a 20-C exemption permit. More information can be found at <http://www.agriculture.ny.gov/FS/license/pdfs/FSI-303.PDF>.

Q: I want to make pickles and chutneys to sell at the farmers' market. I took the canning class at CCEC so I know how to do it correctly. Can I use the Catskills Kitchen for this?

A: You can make pickles and chutneys in the Catskills Kitchen but before bringing your canned product to market you must go through the "scheduled process." Products sealed in a jar or package (such as pickles, chutneys, or sauces) may require a review of ingredients. This process is only conducted by the NYS Food Venture Center at Cornell University to determine the Hazard Analysis Critical Control Point (HACCP). The US Food and Drug Administration (FDA) regulations require that a controlled process be followed to minimize points of contamination when processing foods. This is known as the scheduled process. Further educational information on this process is available at www.nysaes.cornell.edu/necfe.

Q: When is the Catskills Kitchen available for use?

A: Our normal hours of operation are weekdays from 8:30 am to 4:30 pm. Interested users must apply directly to the kitchen coordinator no later than ten (10) business days in advance of their event to ensure availability. Special arrangements for off-hours may be made and are dependent on CCEC staff availability.

Q: How much does it cost to use the Catskills Kitchen?

A: A \$250 deposit must be submitted prior to kitchen use. Checks will be returned to user upon completion of rental agreement unless there are unforeseen maintenance or repairs caused by the user. There is an annual \$50-100 set-up fee which covers the cost of application processing,

Building Strong and Vibrant New York Communities

Cornell Cooperative Extension in Sullivan County is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities. Please contact the Cornell Cooperative Extension Sullivan County office if you have any special needs.

scheduling, and orientation (Catskills Kitchen cap and apron with prime membership). See next page for detailed rates.

<u>Hours</u>	<u>For-Profit</u>	<u>Not-for-Profit</u>	<u>Private</u>
Half day shift: 4 hours	\$100	\$75	\$100
Full Day Shift: 8 hours	\$170	\$125	\$170

Q: How large is the space?

A: The entire commercial kitchen space is over 800 square feet.

Q: What are the advantages of using the Catskills Kitchen facilities?

A: The Catskills Kitchen facilities are inspected and licensed by the Department of Health which includes sanitation, water, sewage and day to day operations and maintenance of the kitchen. The kitchen is fully accessible from the rear parking lot of the building and can accommodate large vehicles for deliveries and pick-ups. User rates include trash pick-up, pest control, cleaning supplies, and equipment maintenance.

Q: What types of equipment are available for use in the Catskills Kitchen?

- 6 Burner Wolf gas cook-top
- Continental 2-door, reach-in freezer and Continental 2-door, reach-in refrigerator with outside temperature displays and pan slide assemblies
- 2 Moffat electric convection ovens with steam injection
- Panasonic commercial microwave steamer
- Inspected and operational, fire suppression and captive air hood ventilation system
- 3 Movable stainless steel prep tables with back splashes
- 3-Bay commercial DOH approved stainless steel sink
- Separate hand washing station and prep area
- Low-temp commercial dishwasher
- 20 Pan capacity rolling bun rack with trays and cover
- Cleaning and sanitation supplies, disposable gloves, hair nets, and basic first-aid supplies
- Assorted kitchen utensils

Ask for a tour of the kitchen by contacting the kitchen coordinator at 845 292-6180.

