



**MOONLIGHT  
KITCHENS**

**1951 Kensington Ave. #2**

**Missoula, MT 59801**

**(406) 926-2720**

**APPLICATION FOR USE OF MOONLIGHT KITCHEN SPACE**

**January 2015**

Please fill out this application if you're interested in using the facilities at Moonlight Kitchens. Because Moonlight Kitchens is a highly sought after incubator style kitchen with a strong emphasis on building community and a focus on gathering food-makers who cook with whole, natural, and local ingredients, we're selective about who we allow to operate out of the space. We're looking for artisans who respect their fellow cooks and the community and are cooperative, diverse, and friendly.

The food business is seasonal in Montana and we are always looking for individuals or groups who are flexible in their work schedule, during the summer months especially. Please let us know if you're able to use non-peak hours (see rate schedule).

If your application is approved you'll be contacted by email/phone to tour the kitchen and interview with Moonlight in person to gauge the compatibility of our operation with your food business.

**Please answer as fully as possible. Contact info is critical.**

**What is your name?**

First \_\_\_\_\_ Last \_\_\_\_\_

**What's the name of your business?**

\_\_\_\_\_

**What's your email address?**

\_\_\_\_\_

**What's your mailing address?**

\_\_\_\_\_

\_\_\_\_\_

**What's your phone number?**

\_\_\_\_\_

**What is your EIN?**

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**What city do you live in?**

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**What kind of food do you (or are you going to) make?**

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**How old is your business?**

Not yet launched

Less than 1 year

1-2 years

2+ years

**Have you ever worked in a restaurant kitchen, bakery, café, or commercial kitchens?**

Yes

No

**Are you currently working out of a different commercial kitchen?**

Yes

No

I am in transition from one kitchen to another

**Does your food production involve heavy sauté work or deep frying?**

Yes

No

**What kind of kitchen equipment do you largely need in your food production?**

Oven

Stove

- Mixers, blenders, choppers, slicers – other countertop equipment
- Prep sinks
- Other \_\_\_\_\_

**How comfortable are you working in a full/busy kitchen?**

- Highly comfortable
- Somewhat comfortable
- Somewhat tolerable
- Intolerable

**How well do you anticipate cleaning up after yourself in the kitchen?**

- I always clean up after myself
- I only clean up after myself if it's required
- I'm still learning how to clean up after myself
- I have trouble cleaning up after myself

**Have you contacted the Missoula County Health Department about regulations regarding your product?**

- Yes
- No

**Do you have a current Food Handler's Card or are you ServSafe certified?**

- Yes
- No
- I understand that I need to get a Food Handler's Card or SafeServ certification before starting at Moonlight Kitchens.

**Do you have Product Liability Insurance AND General Liability Insurance for your business for at least \$1,000,000 with The Little Company, LLC., Anne Little and Patrick Little as "added named insured"?**

- Yes
- No

I understand that I need to get Product Liability & General Liability insurance (as per above) before starting as a Regular User at Moonlight Kitchens.

**When would you like to start at Moonlight Kitchens if accepted?**

- As soon as possible
- Next month
- In two months
- In three months or more
- On this specific date \_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

**How many months do you anticipate staying at Moonlight if you're accepted?**

- 1-3 months
- 3-6 months
- 6-12 months
- 1 + year

**On average, about how many hours per month would you use Moonlight Kitchens?**

\_\_\_\_\_ hours per month.

**What hours would you typically work at the kitchens?**

- Early morning (6am-10am)
- Midday (10am-2pm)
- Afternoon (2pm- 6pm)
- Evening (6pm-10pm)
- Graveyard (10pm-6am)

**What days of the week do you prefer to use the kitchen?**

- Monday
- Tuesday
- Wednesday
- Thursday
- Friday
- Saturday
- Sunday

**What kind of storage would you need to rent at from the kitchen?**

- Dry storage
- Refrigerator storage
- Freezer storage
- Security locker
- None

**Including yourself, how many people in your group would be cooking in the kitchen at once?**

- 1
- 2
- 3
- 4+

**Please rate the importance of using local, sustainable, and organic ingredients in your food production.**

- 1 2 3 4 5  
Not important      Very important

**Please rate the importance of working in a kitchen where community is a large factor in the business culture.** (How much do you care about working alongside other small food start-ups and contributing to a dynamic, involved, and engaging food community?)

- 1 2 3 4 5  
Not important      Very important

**If you are accepted at Moonlight Kitchens are you interested in consolidating produce orders with other cooks to get fresh, local, seasonal, organic produce and dairy products at a reasonable price?**

- Yes
- Maybe
- Nope

Thank you for filling this out. Is there anything else you would like us to know about you or your operation?

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