

Shared Kitchen Services & Pricing

Everything your food business needs to launch, operate, and grow — handled by a team that runs commercial kitchens for a living.

A shared kitchen is only as good as the team running it. Sprout Incubator Network takes the daily operational burden off your plate — scheduling, compliance, cleaning, equipment, and member support — so your site stays audit-ready, your members stay productive, and the day-to-day management is simply handled for you. Choose the package that matches how hands-on you want your kitchen management to be, then layer on optional services as your site's needs evolve.

ServSafe Certified Food Protection Managers The Sprout Kitchen Managers overseeing your kitchen are ServSafe Certified, the food-safety credential most licensing and health agencies require on site. That means your kitchen is managed by people who already meet the standard inspectors are checking for, so licensing moves faster, inspections go smoother, and your liability stays lower.

1. Core Kitchen Management

The operational foundation every shared kitchen needs

\$2,750 per month · covers up to five active food businesses

Core Kitchen Management keeps the day-to-day running smoothly and defensibly. It's the essential infrastructure that protects your facility, your members, and your compliance standing — so nothing falls through the cracks.

- **Scheduling:** Full kitchen scheduling and calendar coordination, so member businesses get reliable access without double-bookings or gaps.
- **Payments:** Complete payment administration for kitchen users, keeping revenue collection accurate and on time.
- **Document management:** Organized tracking of every required user document, so your site is always ready to prove compliance on demand.
- **Equipment booking:** Coordinated rental and booking of available equipment, maximizing shared-asset utilization for every member.
- **Cleaning oversight:** Active monitoring of user cleaning procedures with direct follow-up, protecting hygiene standards and member accountability.
- **Policy enforcement:** Consistent enforcement of site kitchen policies and procedures, keeping the kitchen fair, safe, and predictable for everyone.
- **Compliance monitoring:** Ongoing assurance that your kitchen meets all regulatory requirements at all times, overseen by ServSafe Certified Food Protection Managers (the credential licensing agencies require), reducing your liability and protecting your license to operate.

2. Full Incubator Management

Everything in Core, plus the growth and business-support layer that turns a shared kitchen into a true incubator

\$4,250 per month

Full Incubator Management includes every service in Core Kitchen Management and adds the member-facing support that fills your kitchen, retains tenants, and helps the businesses inside it succeed. If you want your site to function as a genuine business incubator, not just rented kitchen space, this is the package built for that mission.

- **Initial inquiries:** Prompt, professional response to every initial inquiry with clear membership information — turning more leads into signed members.

- **Licensing and compliance:** Hands-on guidance through licensing and compliance requirements from ServSafe Certified Food Protection Managers, helping new food businesses launch faster and correctly the first time.
- **Business support:** Start-up technical assistance and growth support that helps member businesses scale — strengthening retention and your site's reputation as a launchpad.
- **Short-term memberships:** Orientation and dedicated management for temporary-permit users, so seasonal and pop-up demand is captured without added strain on your team.

Core vs. Full: what changes

Included	Core Kitchen Management	Full Incubator Management
Scheduling & calendar coordination	✓	✓
Payment administration	✓	✓
Document management	✓	✓
Equipment booking	✓	✓
Cleaning oversight	✓	✓
Policy enforcement	✓	✓
Compliance monitoring of kitchen	✓	✓
Inquiry response & member conversion	—	✓
Licensing & compliance guidance	—	✓
Start-up & business growth support	—	✓
Short-term membership management	—	✓
Monthly investment	\$2,750	\$4,250

3. Optional Services

Layer these on to fine-tune your kitchen to your site's exact needs. Each is designed to remove a specific operational burden and to protect the things that matter most: safety, compliance, and member satisfaction.

Service	Price	Why it's worth it
Kitchen onboarding & demonstrations	\$250/mo	Unlimited orientations mean every new user — and every returning one who needs a refresher — starts off confident, safe, and compliant on day one, cutting down on costly mistakes and equipment misuse.
Monthly deep cleaning	\$250/mo*	A professionally scheduled deep clean every month protects your health-code standing and keeps the kitchen inspection-ready without pulling staff time away from member support.
Equipment maintenance management	\$250/mo	A single point of contact for repairs, vendor coordination, and preventive maintenance means less downtime, longer equipment life, and one less thing for your team to chase.

Service	Price	Why it's worth it
Outreach and marketing	Custom	Site or customer specific marketing support built around your kitchen's brand and your members' businesses, scoped to fit your goals and budget.
Social media packages	\$350–\$600/mo per user	Give individual member businesses professional social media support that helps them grow, and helps your kitchen become known as the place where food businesses thrive.
Pest control	Custom	Site-specific pest-control coordination that protects your health-code compliance and your reputation.
Hood & fire-suppression management	Custom	Coordinated inspection, service, and compliance keep your kitchen safe and audit-ready, and keep this critical requirement off your plate.
Chemical supplies	Custom	Cleaning and sanitation supplies sourced and stocked to your site's exact needs, so essentials are never a last-minute scramble.
Other supplies	Custom	Additional operating supplies, sourced and managed for you based on what your kitchen actually needs.

Service Parameters

- **Membership capacity:** Core Kitchen Management covers up to five active food businesses; \$100/month for each additional client after 5
- **Custom-scoped services:** Services labeled Custom are scoped to your site and customer base before pricing is finalized, ensuring you only pay for what you actually need.
- **Required safety services:** Pest Control and Hood & Fire-Suppression Management are required for every site. If not provided by Sprout, they must be obtained independently by the owner — we're glad to coordinate both for you so nothing is overlooked.

Ready to give your kitchen a management team that runs it like their own? Let's talk about the right package for your site.