

Chester has a small kitchen, that the NH State Bureau of Food Protection has certified for use by commercial food processors. The Town of Chester owns the property which is the kitchen of the former Chester Elementary School, and is located in the back of the Multi-Purpose Room at 84 Chester Street. The Town rents this facility on an hourly basis, which allows any individual, or business that is approved for use by the NH State Bureau of Food Protection (BFP), to apply for and maintain a commercial food license, with the Chester Kitchen as their address. Secondly, Chester Organizations and residents, who have priority use of the kitchen, have a better facility in which to prepare foods for events, or non-profit resale.



CHESTER KITCHEN

From a Commercial Food Processor's standpoint (any individual using the kitchen more than 4 times per month, and will sell in retail establishments), this kitchen is perfect for bakers, caterers, and any other type of food product that can be approved by the BFP. From the standpoint of an Occasional Food Processor (an individual who uses the kitchen less than 4 times each month) this kitchen is ideal for one who has lots of fruit to turn into jam, or wants to do a large volume of cooking for a party or non-profit event (If you have rented the Multi-purpose Room for an event, and wish to use the kitchen, you must reserve the kitchen separately, see contacts below)

The Town of Chester rents the Kitchen only on an hourly basis. Fees are collected immediately upon use, and turned over to the Town Clerk for receipt. The Town will take no responsibility for training in food service safety, nor will it provide any marketing assistance. Each processor must provide proof of insurance to use the kitchen, and to indemnify the town from any liability. All State guidelines regarding food service safety are the responsibility of each processor.

We continue to receive inquiries, and we currently offer hours to the following processors:

- Nonies Specialty Food - Pastries
- Green Moose Gardens - Sauces
- Nancy Specialty Foods - Balsamic Vinaigrette
- Lovin Spoonful Caterers
- Wild Roses Market
- Wolf Tree Naturals - Organic BBQ Sauce and Rubs
- Chester Kitchen has launched such processors as
- Spasso Foods - Doriti Gelati
- Emaly's Specialty Foods – Cookies and Bake Goods

The person responsible for scheduling kitchen use (Site Administrator), collecting fees, etc., had been Ms. MacLaughlin until September of 2005. As Co-Site Administrator, I would inspect the kitchen after each use, to ensure that each processor left it in the required state, and I would provide a monthly cleaning of the facility. Since Ms. MacLaughlin left her position, I have volunteered to act in both rolls until a permanent Administrative Assistant can take over as Site Administrator once again. This has allowed me to renew affiliations with a number of agencies that can provide referrals for kitchen use. I have created, and updated a website, and made it easier for potential processors to find all about the kitchen on line. Since September 2005, the Kitchen has gained a renewed licensed processor, and two new processors. The kitchen now sees regular use weekly.

To reserve the kitchen for your personal, or your organization's use, please call me at 206-4786, or email chesterkitchen@yahoo.com. You will need to fill out an application, and you will find that on line at www.chesterkitchen.com.

Hilary Hall, Co-Site Administrator