The fees listed below are intended to help guide you in your business planning. Fees may change as the facility grows. We will give users as much notice as possible whenever changes in the fees are made.

1. **Initial Consultation Fee**
   - $0
   - Includes facility tour & overview of services offered. Appointment required.

2. **Orientation and Application Fee**
   - $50 one-time fee
   - This fee covers guidance on product development, regulatory issues and packaging. Safety and sanitation training provided by ECFV as well as the one-on-one training necessary to use the facility safely.

3. **Cleaning and Security Deposit**
   - $50.00
   - This amount will be to pay cleaning costs for Users who leave the kitchen in an unacceptable manner. This will be applied to any damage or breakage caused by misuse of equipment. Balance will be returned on request when client is no longer using the facility.

4. **User Fees**
   - $ 18 per hour per production area
   - $ 9 per hour label printer only
   - Maximum of 6 workers:

   **Packaging Rate** At the Kitchen Technician’s discretion, clients may use space in the inspected food areas with NO EQUIPMENT USEAGE AT ALL, only tables and space when available. This is on a “space available” arrangement in advance with the Kitchen Technician.

   There will be a half-hour set-up time allowed, off the clock, so that users may bring all their needed equipment and supplies into the kitchen and get set up for efficient processing. Cleaning time at the end of each user’s operation will also be off the clock, to insure thorough cleaning and sanitation. Abuse of this cleaning time may result in additional hourly processing charges.

5. **Storage Fees**—weekly and monthly. Cage storage is payable in advance, cooler/freezer storage at the end of the month. Minimum storage rental for space in freezer is one month; cooler, one week.

<table>
<thead>
<tr>
<th></th>
<th>Users</th>
<th>Non-Users</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pallet in dry storage</td>
<td>$ 15 month</td>
<td>$25 month</td>
</tr>
<tr>
<td>Pallet in cooler or freezer</td>
<td>$ 20 month</td>
<td>$30 month</td>
</tr>
<tr>
<td>Four-foot long shelf in cooler or freezer</td>
<td>$ 15 month</td>
<td>$25 month</td>
</tr>
<tr>
<td>Dry storage: 6 x 6 cage</td>
<td>$ 25 month</td>
<td>N/A</td>
</tr>
<tr>
<td>Dry storage: 6 x 12 cage</td>
<td>$ 45 month</td>
<td>N/A</td>
</tr>
</tbody>
</table>

6. **Storage Only**

Persons who wish to use ONLY the dry or cooler storage facilities of ECFV will pay a $50 application fee and the monthly storage fees as applicable. They are not required to take the Facility Orientation & Training, nor pay deposits, but they are required to abide by all other rules as set forth in the User Agreements and Standard Operating Procedures.

ECFV Fee Schedule, 3/5/2013

Exhibit A
7. **Push Carts and Mobile Food Units**

Operators of push carts (such as hot dog carts) who wish to use the ECFV facility as their commissary must pay the $50 orientation and application fee. For occasional users, a $10 fee per use will be applied to use the facility for ware-washing and dumping of wastewater. For regular weekly users of at least 4 times per week, the weekly fee is $30 and includes a shelf in the walk-in cooler if needed. Other kitchen use fees will apply as described above.

For **Mobile Food Unit operators** who only need to access potable water and dump gray water, the charge is $20 per month, with no storage or food preparation time/space included. Any additional use of the ECFV facility will incur the charges listed earlier in this document.

ECFV does NOT provide ice to caterers, push cart or mobile food unit operators. The ice machine is for food processors who need to cool their food down quickly to get it out of the danger zone. Occasional use of ice by others when there is not a sign posted disallowing its use, is permitted after discussion with the Kitchen Technician.

8. **Maximum Rental per Month**

For food entrepreneurs who need extended hours on a regular basis, a maximum amount of $1,500 per month may be charged when the space is confined to specific areas, and there is space available for other clients to operate simultaneously. This fee may include storage fees as long as the amount of storage used does not prohibit other clients from using the kitchen storage areas. This must be approved by the ECFV Incubator Kitchen Director in advance. Actual usage hours and production must still be recorded and submitted daily.

www.EasternCarolinaFoodVentures.com