**Knox County Local Food Council**

Is Investigating the Establishment of the

**Knox Food Center**

**Who is the Knox County Local Food Council?**

Comprised of farmers, food distributors, institutional buyers, consumers and agricultural experts, the organization’s mission is to build a sustainable local market for foods produced in and around Knox County. An outgrowth of the Food For Thought initiative at the Rural Life Center—Kenyon College, the Council is currently seeking formal status as a non-profit corporation.

**What is the Knox Food Center?**

The key function of the Center is to provide a shared-use commercial/community kitchen that is a fully licensed facility where food producers can legally produce their food products for sale. The facility will also provide produce cleaning, preparation and packaging areas, plus, warehousing and storage, both dry and refrigerated (cool and frozen), and possibly egg processing and packaging. Small, food-related business entrepreneurs can market their products, learn more about food production, and receive assistance with basic business skills through the Center as well.

**Who Can Benefit from the Knox Food Center?**

The purpose of this enterprise is to benefit artisan growers and producers seeking to value-add to their products, those interested in making and selling specialty/gourmet foods, and food preparers such as caterers, bakers, chefs, street cart/kiosk vendors, and church, school and civic groups.

**We Need Your Help!**

The Knox County Local Food Council with support from the Knox County OSU Extension is gathering information about potential interest in the Food Center, a place for community food processing, warehousing, producing, and marketing. We hope that you will join with us in building a more sustainable local food system. Attached is a survey, which we ask you to complete and return by March 31, 2006.

If you have questions regarding this project or the attached survey, please contact John Marsh at 740-427-2854 or email: marshj@kenyon.edu
Knox County Local Food Council
Food Center Survey

Please complete the following questionnaire about the proposed facility and mail in the return envelope.

1. What type of company or group do you have now or want to be?

[ ] Mark all that apply

Currently | Interested in Becoming | Level of Interest
--- | --- | ---
Grower/Producer | No | 1 2 3 4 5
Caterer or Other “Meal” Preparer | No | 1 2 3 4 5
Specialty/Gourmet Food Producer | No | 1 2 3 4 5
(i.e., mustard, pickles, barbecue sauce, salsa, jams, candy, jerky, etc.)
Baker | No | 1 2 3 4 5
(i.e., bread, cakes, pies, cookies, pastries, rolls, etc.)

[ ] Other___________________________

Is your business: [ ] Start-up [ ] Existing -- If Existing, how many years? ______

2. What food item(s) are you now or would you be interested in preparing or processing?

[ ] Mark all that apply

Currently | Interested in | Level of Interest
--- | --- | ---
1. Produce Clean/Prep | No | 1 2 3 4 5
2. Produce Package | No | 1 2 3 4 5
3. Egg Processing | No | 1 2 3 4 5
4. Catered or Prepared Meals | No | 1 2 3 4 5
5. Bakery Items | No | 1 2 3 4 5
6. Sauces / Salsa / Condiments | No | 1 2 3 4 5
7. Pasta | No | 1 2 3 4 5
8. Dry Mixes | No | 1 2 3 4 5
9. Herbal Preparations | No | 1 2 3 4 5
10. Flour Milling | No | 1 2 3 4 5
11. Juice or Drinks | No | 1 2 3 4 5
12. Other ________________________ | No | 1 2 3 4 5
**Knox County Local Food Council**  
**Food Center Survey**

3. What type of equipment would you need to prepare your food product?

<table>
<thead>
<tr>
<th>Mark Boxes of Items You May Want to Use</th>
<th>Importance Rating Low...Medium...High</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Vegetable Washing &amp; Preparation Area</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Peeler</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Certified Scale</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Flash Freezer</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Walk-in cooler (see #5 below)</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Walk-in freezer (see #5 below)</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Reach-in cooler</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Reach-in freezer</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Stainless steel table</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Cooking Prep Area</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Standard range/oven</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Commercial mixer (30 qt.)</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Commercial mixer (5 qt.)</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Steam jacketed kettle</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Filling and Packing equipment</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Food processor</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Convection oven</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Proofer</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Flour Mill</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Fryer</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Warming Oven</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Steam Table</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Meat Slicer</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Smoker</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Vacuum marinater</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Dehydrator / drying equipment</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Dish washer</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Vacuum Packager</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Labeler</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- UPC Labeling</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Egg cleaning, candling</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Liquid egg processing</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>- Other_______________________________</td>
<td>1 2 3 4 5</td>
</tr>
</tbody>
</table>
Knox County Local Food Council
Food Center Survey

4. What facilities or services are you currently using to meet your food service needs?

- Home Kitchen
- Church Kitchen
- Fire-hall Kitchen
- School Kitchen
- Rental Kitchen
- Other

5. Warehousing --- Please provide area needed if any.

- Dry Storage for Materials, Finished Product

- Temporary staging / storage for fresh produce

- Walk-In Cooler

- Walk-In Freezer

6. What ingredients are essential to your products that may be available locally?

(Example: fresh tomatoes, fresh basil, fresh eggs, whole grain flour etc.)

- a) ________________________________________
- b) ________________________________________
- c) ________________________________________
- d) ________________________________________
- e) ________________________________________
- f) ________________________________________
- g) ________________________________________
- i) ________________________________________
- j) ________________________________________

7. What ingredients or materials are essential to your products where you may benefit from bulk purchasing? (Example: sugar, flour, canning jars and lids, boxes, etc.)

- a) ________________________________________
- b) ________________________________________
- c) ________________________________________
- d) ________________________________________
- e) ________________________________________
- f) ________________________________________
- g) ________________________________________
- i) ________________________________________
- j) ________________________________________
8. What would be the frequency you might be interested in using this facility?  

Mark your best estimate for your busiest time.

Every Day  Twice a Week  Once a Week  Twice a month  Once a month  Several Times a Year

9. About how long would a typical session last? (Circle best approximation to the high side.)

(Hours) 0.5  1  2  3  4  5  6  7  8  9  10  11  12  More ____

8. What particular days of the week would you prefer? (Circle all that would apply)

Sunday  Monday  Tuesday  Wednesday  Thursday  Friday  Saturday

9. What months would you need the facility? (Circle all that would apply)

Jan  Feb  March  April  May  June  July  Aug  Sept  Oct  Nov  Dec.

Realizing that your demand will likely change as seasons change, please list your foremost requirements and then list on a separate sheet any additional information you would like us to know regarding your scheduling.

10. Rental Cost of the Facilities

What are your opinions regarding these usage fees?

Rate the Proposed Fees According to What You Would Expect to Pay

<table>
<thead>
<tr>
<th>Service</th>
<th>Rate</th>
<th>Low</th>
<th>Reasonable</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Washing &amp; Preparation Area</td>
<td>$7.00 /hour</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Dry Pallet</td>
<td>$15 /mo</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Reefer Pallet</td>
<td>$65.00 /mo</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Freezer Pallet</td>
<td>$75.00 /mo</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Reefer Space (per cubic ft.)</td>
<td>$1.50 /mo</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Freezer Space (per cubic ft.)</td>
<td>$2.00 /mo</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Stainless Kitchen Preparation Area</td>
<td>$9.50 /hour</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Main Kitchen</td>
<td>$12.00 /hour</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Bakery</td>
<td>$15.00 /hour</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
</tbody>
</table>
11. What type of a business do you / will you have?  

**Mark all that apply**  
Currently  
Interested in Becoming  
- Part Time Supplemental Income
- Full-Time
- Mail Order Catalog
- Internet Market & Sales
- Hobby/Gifts
- Non-profit (Church & Civic Groups)
- Other _____________________________________________

12. How do you plan to market your product? **Mark all that apply**

- Out of the Home Sales
- On the Farm Sales
- Restaurants
- Institutions
- Wholesalers
- Conventional Supermarkets
- Mt. Vernon Seasonal Farmers’ Markets
- Other Seasonal Farmers’ Markets
- On the Farm Market Store
- Off-Farm, “Farmers” or “Country” Market
- Organic, Health Food Stores (Independent)
- Organic, Health Food Supermarket

13. Would you consider participating in a retail outlet for your products, a year round, in-door farmers’ market, located in downtown Mount Vernon at the Buckeye Candy and Tobacco building on South Main Street?  
- Yes  
- No

14. What is your anticipated annual gross sales goal for your food product(s)?  

<table>
<thead>
<tr>
<th>2006</th>
<th>2007</th>
<th>2008</th>
</tr>
</thead>
</table>

15. Do you have a business plan?  
- Yes  
- No

16. In addition to the processing, preparation and storage facilities, would you be interested in sharing services such items as: **Mark all that apply**

- Phone answering
- Copy machine
- Personal computer
- Office space
- Graphic Design Services
- Bulk Purchase of Raw Materials
- Bulk Purchase of Packaging Materials
- Secretarial Services
- Fax
- Postage meters
- High-Speed Internet
- Label Printing
- Other _____________________________________________
If you have other suggestions or comments regarding the need for a Local Community Food Enterprise Center in our, please comment below and feel free to attach any comments or information you may wish to share on a separate sheet.

*The Local Food Council and OSU Extension appreciate your assistance.*

For more information fill-out and return the enclosed postcard.

*Thank-You for Your Participation*