

become a member

At Fork Food Lab, we have membership tiers to fit every business' needs, from just a seed of an idea to larger scale production! Our convenient amenities cover everything from taking the first steps to being in full swing production a breeze!

24/7 Shared Use Facility includes:

EQUIPMENT & SUPPLIES:

- state of the art cooking equipment
- small wares
- tabletop equipment
- vacuum sealer
- shared catering equipment
- roll in blast freezer
- ice cream machine
- proof boxes
- high capacity dish machine
- hair nets, gloves

SERVICES:

- kitchen reservation software
- pest control
- fire/safety inspections
- grease trap cleaning
- laundry service
- hood cleanings
- trash/compost/recycling/FOG
- grey water disposal
- security system
- utilities
- HVAC maintenance

ACCESS TO:

- loading dock
- commercial delivery site
- shared use office space + wifi
- fermentation room
- dry/cold/frozen storage



Here's some of what you can expect as a member!

Once Launched:

- Continued Access to 1:1 Start Up Assistance as needed
- Promotional social media posts supporting events/announcements/products
- Weekly flyer inclusion for new members and event/product announcements
- Assistance/coaching with graphic design
- Logo inclusion within the facility and on our website (with links)
- Inclusion on events calendar
- Opportunity to collaborate with FFL in marketing efforts
- Explore sales opportunities between member products & FFL partnerships

Through our store we can offer:

- Low risk opportunity to prove concepts and test buyer feedback in real time
- Opportunity to connect with larger accounts through retail partnerships
- Coaching & feedback on packaging/quality/adherence
- Guidance on and practice pitching for wholesale
- Opportunity to create special promotions/limited items
- Additional sales channel
- Products featured during in person events
- Space for collaboration with FFL and it's members on retail opportunities

Additional Perks:

- Direct access to Maine Grown Food
- Professional Networking
- Various Sales Opportunities
- Access to workshops/educational opportunities
- Collective Buying Programs (Webstaurant Plus, etc)
- Diverse, Robust, Sustainability minded community
- Facility Maintenance
- Equipment Repairs
- Onsite ServSafe Training
- Rentable space available for specialized equipment

Through the Event Space/Department (coming in 2024), we will:

- Offer a Demo Kitchen
- Create space to directly engage with and educate the public
- Feature Fork Food Lab members and their products
- Assist with Event Planning
- Promote Events through a variety of marketing channels
- Teach members how to issue their own Press Releases
- Ensure events run smoothly and efficiently
- Create access to a full beverage program
- Require private event hosts to choose FFL Members for food and bev options
- Connect members with private event requests offsite

learn more &
support us!



membership TIERS

community \$50/month

be a part of the community!

Community Membership gives you access to all member mailings, Webstaurant buying privileges, secure access to the building, access to shared-use office space, and the ability to be a part of Fork Food Lab sponsored events. This is a great opportunity to be utilize many of the perks of being a Fork Food Lab member, even if you don't need to use our shared processing & manufacturing space!

incubator \$150/month

An **incubator membership** is meant for businesses who are just starting out. You get access to business incubation support services for one hour per week or up to four hour per month, up to six months. Depending on your needs, incubation support can include help with business plans, costing, sourcing ingredients, marketing & website advisement, staffing, & more! While there are no manufacturing hours included in this tier, you must have a current food handling certificate.

	Monthly Rate	Monthly Table Hours	Table Rate	Storage
Starter Plan	\$150	5	\$30	No storage included
Micro-Business	\$250	10	\$25	\$60 per storage shelf
Small Business 1	\$400	20	20	\$60 per storage shelf
Small Business 2	\$600	40	\$15	1 storage shelf included
Part-Time Business	\$720	60	\$12	2 storage shelves included
Full-Time Business	\$1200	120	\$10	3 storage shelves included

monthly tiers with production hours

mobile unit commissary membership \$250/month

Add overnight parking for \$100
Storage Available: \$60/shelf
perfect for food trucks who do not need access to a production space

Access to:
Loading Dock & ramp
Dish Machine
Ice Machine
Gray Water Disposal
Water Fill Up
Trash
Compost
Recycling
FOG Program
Electricity

Annual membership fee: \$200 (monthly membership plans only, does not apply to incubator level or dedicated/private spaces.)