

## **Cumberland Culinary Center**

## **Customer Utilization Policies**

- 1. All scheduling for the use of the CCC is coordinated via Sue Sykes (mrgreen1@bellsouth.net), 615.453.1617.
- 2. A representative of the company is identified as solely responsible for the use of the CCC; this is documented via the User Log/Pro-forma invoice which is used each day of production. This representative is responsible for all personnel (employees and contractors) which are participating in the production.
- 3. In the event that a company wishes to have visitors (suppliers, customers, etc.) at the CCC during the production day this must be confirmed via phone or e-mail with Sue Sykes two weeks in advance.
- 4. In the event that a company is going to invite the media to view production or conduct meetings about your company; this must be approved by Sue Sykes who will seek approval of the CU Director of Communications.
- 5. Storage space if available can be rented by customers and prices are defined on this link: <a href="http://www.cumberland.edu/professional-dev/culinary-center/sm">http://www.cumberland.edu/professional-dev/culinary-center/sm</a> files/CCC Prices Sept.%202015.pdf

However, certain conditions are required:

- a. Cooler/Freezer all items must be tagged with company name, contents, date stored and should be sealed
- b. Warehouse racks/skids must be tagged with company name and include an inventory sheet of stored items this applies to ingredients; finished goods and containers/closures. All ingredients must be sealed by tape or tamper bands. Containers must be inverted in their case boxes. Closures/caps cases must be sealed with tape.
- c. Failure to comply with the requirements above will have the right of storage refused

## **Customer Utilization Policies ~ Continued**

- 6. Customers who have qualified for Tier II pricing and who have proven to be reliable are eligible for self-check-out as defined in the pricing document. However, strict adherence to the post ops procedures and storage requirements as identified in paragraph 5 is required:
  - a. An e-mail will be sent and will identify the open issues on the first failure to comply
  - b. Second failure to complete all procedures will result in an additional support fee of \$30.00. An e-mail will be sent and will identify the open issues
  - c. Third failure will result in self-check-out procedures to be **revoked**. This will require the CCC management team to return to the center to supervise the procedures and will result in a \$30.00 fee; this inspection process must be completed no later than 6:00pm.