

Last Updated August 1st, 2023

Redd East Kitchen

Request for Proposals

About the Redd

The Redd is a working hub and event space located on a two-block campus in the heart of Portland's Central Eastside district. The Redd campus houses a mix of food businesses, distributors, events and other organizations who are collectively working towards the long-term health of Northwest farmlands, soil, water, and communities to build an equitable, regional economy. The Redd is managed by the Redd Manager, a wholly owned subsidiary of Ecotrust.

[The Redd East Kitchen](#) is located at:
831 SE Salmon St, Portland, OR



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The Redd has a community kitchen space available for hourly use. We are excited to engage the regional food community in a conversation about possible users for this kitchen who are interested in teaching cooking classes and/or demonstrations. Our ideal kitchen clients share and integrate into [The Redd's mission](#). Details on space, budget and availability here:

- Total Square Feet: 2,206
- Capacity: seats/tables available for 50 and space for 92 standing

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- Budget: sliding scale
 - Cleaning fee of \$200 and insurance fee of \$100 will apply
- Amenities: Chef's Counter Stools (12), workshop tables (15), integrated audiovisual (microphones, 4 flat panel screens, surround sound, demo camera), equipment (2 commercial-grade gas ranges with griddle, electric convection oven, refrigeration and freezer, prep kitchen)
- Pop up restaurants and commercial food production are not permitted in the space

Interested in submitting a proposal? [Fill out the proposal here](#)

Below you'll find an overview of the questions that make up the proposal. To submit a proposal, please use the link above.

Redd Community Kitchen Questionnaire

- What's your organization's mission? If there are specific social equity or environmental aspects of your mission please share.
- Please describe how and when you envision using the Redd East Kitchen (number of daily/weekly/monthly people coming into the space, types of activities users engage in such as solo or group work, meetings, events, etc).
- Kitchen use is currently limited to Sunday-Thursday, 30 days in advance (with some flexibility depending on the date). Would this work for you?
- How did you hear about the Redd East Community Kitchen Sponsorship?
- What are the key outcomes for this event, and who benefits from these outcomes?
- Will your event be open to the public? If so, how will you spread the word about your event?
- Briefly describe your labor practices (e.g. hourly wage, salaries, benefits, # of employees etc)
- What commitments do you make to local, sustainable procurement (i.e. for catered events, contracted services, ingredient supplies, etc.)?
- Our kitchen rate is \$120/hr with a 3 hour minimum. Can you pay this rate? If not, what rate can you afford?
- What is your health and food safety plan?
- Do you anticipate including alcohol in your event? If so, what are your permits for such a plan?

Equitable Contracting Questionnaire

- Does your organization identify as a
 - BIPOC-owned business
 - Women-owned business
 - LGBTQ-owned business
 - Veteran-owned business
 - Other relevant self-identification:

- Is your organization certified as a
 - Minority-owned Business Enterprise (MBE)
 - Women-owned Business Enterprise (WBE)
 - Disadvantaged Business Enterprise (DBE)
 - Certified B Corporation
 - Other relevant certification(s):

- Does your organization have an Equity, Diversity, and Inclusion (EDI) policy?
 - Yes (if so, we may ask for a copy in a follow up email)
 - No, but we are willing to develop an EDI policy
 - No

**Please note, we may follow up in email for necessary financial statements (up to 3 years prior).*

Please use the following space to provide any additional relevant details, if needed:

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