



# Office of Chicago City Clerk



O2011-3038

Office of the City Clerk

## City Council Document Tracking Sheet

<b>Meeting Date:</b>	<b>4/13/2011</b>
<b>Sponsor(s):</b>	<b>Mayor Daley</b>
<b>Type:</b>	<b>Ordinance</b>
<b>Title:</b>	<b>Amendment of various Municipal Code provisions regarding Shared Kitchen and Kitchen User License</b>
<b>Committee(s) Assignment:</b>	<b>Committee on License and Consumer Protection</b>



OFFICE OF THE MAYOR  
CITY OF CHICAGO

RICHARD M. DALEY  
MAYOR

April 13, 2011

TO THE HONORABLE, THE CITY COUNCIL  
OF THE CITY OF CHICAGO

Ladies and Gentlemen:

At the request of the Commissioner of Business Affairs and Consumer Protection, I transmit herewith an ordinance amending various Municipal Code provisions regarding a shared kitchen and kitchen user license.

Your favorable consideration of this ordinance will be appreciated.

Very truly yours,

Richard M. Daley  
Mayor

## ORDINANCE

### **BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF CHICAGO:**

**SECTION 1.** Section 4-8-010 of the Municipal Code of Chicago is hereby amended by inserting, in correct alphabetical order, the language underscored, as follows:

#### **4-8-010 Definitions.**

The following definitions shall apply in the interpretation and the enforcement of this chapter and chapters 7-38, 7-40 and 7-42 unless the context clearly indicates that another meaning is intended. The listing of items as examples in any definition is intended to be illustrative and not exhaustive.

*(Omitted text is unaffected by this ordinance)*

“Shared kitchen” means (1) any establishment used as a place of business for the exclusive or primary purpose of utilizing, leasing or renting its kitchen space to individuals or entities for food preparation, temporary extra production capacity, menu planning, training, taste testing, product development, food packaging, food storage or any other food-related purpose; or (2) any retail or wholesale food establishment licensed or required to be licensed under this chapter that leases, rents or otherwise makes kitchen space available at such establishment for utilization by individuals or entities for food preparation, temporary extra production capacity, menu planning, training, taste testing, product development, food packaging, food storage or any other food-related purpose that is secondary or incidental to the establishment’s primary business activity of retail or wholesale food establishment.

“Shared kitchen user” or “user” means any person who utilizes, leases or rents kitchen space at any shared kitchen licensed or required to be licensed under this chapter.

*(Omitted text is unaffected by this ordinance)*

**SECTION 2.** Section 4-8-020 of the Municipal Code of Chicago is hereby amended by deleting the language stricken through and by inserting the language underscored, as follows:

#### **4-8-020 Licensing requirements – Exceptions.**

(a) No Except as otherwise provided in subsection (e)(2) of this section, no person shall engage in the business of a retail food establishment without first having obtained a retail food establishment license.

(b) No Except as otherwise provided in subsection (e)(3) of this section, no person

shall engage in the business of a wholesale food establishment without first having obtained a wholesale food establishment license.

(c) No person shall engage in the business of a mobile food dispenser without first having obtained a mobile food dispenser license.

(d) No person shall engage in the business of a shared kitchen without first having obtained a shared kitchen license under Section 4-8-038.

(e) (1) Except as otherwise provided in subsection (e)(4) of this section, no person shall engage in the business of a shared kitchen user without first having obtained a shared kitchen user license under Section 4-8-039.

(2) If a person holds a valid shared kitchen user license under this chapter, such person shall not be required to obtain a retail food establishment license to engage in the business of a shared kitchen user in a properly licensed shared kitchen.

(3) If a person holds a valid shared kitchen user license under this chapter, such person shall not be required to obtain a wholesale food establishment license to sell or offer for sale at wholesale any article of food, confection, condiment, drink or ice prepared by such person in a properly licensed shared kitchen.

(4) If a person holds a valid outdoor special event permit issued under Section 10-8-335, such person shall not be required to obtain a shared kitchen user license under this chapter to rent, lease or otherwise use kitchen space in a properly licensed shared kitchen to prepare any article of food, confection, condiment, drink or ice used or intended for use at the outdoor special event for which such outdoor special event permit has been issued.

(df) ~~A~~ Except as otherwise provided in Section 4-8-039(b), a separate license shall be required for each separate place of business.

(eg) If Except as otherwise provided in subsections (e)(2) or (e)(3) of this section, if a person engages in both retail and wholesale food sales at the same establishment, only a retail food establishment license shall be required.

(fh) It shall be unlawful for any person to permit the installation, operation, or maintenance upon his premises of any automatic food-vending machine owned or operated by a person who has not obtained a license in accordance with the provisions of this chapter.

(gi) Nothing in this chapter shall be construed to prohibit the sale of fruits and vegetables from a vehicle or otherwise as permitted in accordance with Sections 4-244-010 and 4-244-020 of the Municipal Code pertaining to peddlers.

(hj) All charitable food dispensing establishments shall be exempt from the retail food establishment license.

**SECTION 3.** Section 4-8-030 of the Municipal Code of Chicago is hereby amended by deleting the language stricken through and by inserting the language underscored, as follows:

**4-8-030 License – Application and nontransferability.**

*(Omitted text is unaffected by this ordinance)*

(b) The Except as otherwise provided in this chapter, the commissioner of business affairs and consumer protection shall issue no license pursuant to this chapter, and the applicant shall neither prepare, process nor sell any food, unless the department of health shall have inspected and approved the applicant's premises, vehicles, vending machines and other equipment and facilities for compliance with the Municipal Code of Chicago and the rules and regulations of the board of health.

(c) In addition, an applicant for a retail food establishment license or shared kitchen license shall file an affidavit with the department of business affairs and consumer protection verifying that any structural, plumbing, electrical, or ventilation changes made to the premises for which the license is sought, while such premises were under the ownership or control of the applicant, were done pursuant to a valid building permit.

*(Omitted text is unaffected by this ordinance)*

**SECTION 4.** Chapter 4-8 of the Municipal Code of Chicago is hereby amended by inserting a new Section 4-8-038, as follows:

**4-8-038 Shared kitchen license.**

(a) **Definitions.** As used in this section, unless the context clearly indicates otherwise:

“Department of health” means the City of Chicago department of health.

“Equipment” shall mean all permanent fixtures and movable appliances, including, but not limited to, stoves, ranges, hoods, meat blocks, tables, counters, refrigerators, sinks, dish washing machines, steam tables and similar items, other than utensils, used in the operation of a food establishment.

“Food safety operations” or “food safety requirements” shall mean all practices involving sanitation; food storage; food preparation; use of potentially hazardous foods; food service; food handling by personnel; manual cleaning and sanitizing of multi-use eating and drinking utensils and equipment; plumbing and toilet and lavatory facilities; storage of garbage and rubbish; insect and vermin control; poisonous compounds; cleaning operations; outdoor maintenance; dressing rooms, lockers and other storage areas provided for use by shared kitchen users; and any other subject matter determined by the department of health or board of health to be relevant to food safety.

“Licensed premises” shall mean any premises licensed or required to be licensed under this section.

“Local Health Protection Grant Rules” shall mean the Local Health Protection Grant Rules, as amended, codified at 77 Ill. Adm. Code §615.310.

“Potentially hazardous food” shall mean any natural or synthetic food or ingredient that requires temperature control because the food exists in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, such as *Clostridium botulinum* or *Salmonella enteritidis*. The term “potentially hazardous food” includes, but is not limited to, any food that consists, in whole or in part, of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, heat-treated foods of plant origin, raw seed sprouts, cut melon and unmodified garlic and oil mixtures. The term “potentially hazardous food” does not include (i) an air-cooled, hard-boiled egg with shell intact or any other egg treated to destroy all viable salmonella; (ii) any food with a water activity level of 0.85 or less under standard conditions; (iii) any food with a hydrogen ion concentration (pH) level of 4.6 or below when measured at 75 degrees Fahrenheit (24 degrees Celsius); (iv) any unopened packaged food in a hermetically sealed container; (v) any food approved by the department of health in duly promulgated rules and regulations for which laboratory evidence demonstrates that the rapid and progressive growth of infectious or toxigenic microorganisms, or the slower growth of *Clostridium botulinum*, cannot occur; and (vi) any food that does not support the growth of microorganisms at a level sufficient to cause illness.

“Shared kitchen licensee” shall mean any person licensed or required to be licensed under subsection (d) of Section 4-8-020.

“Shared kitchen user(s)” or “user(s)” shall mean any person licensed or required to be licensed under subsection (e)(1) of Section 4-8-020.

(b) ***License classifications.*** Shared kitchen licenses shall be divided into the classifications which follow:

***Shared kitchen license:*** A shared kitchen license shall be required if the person

seeking to engage in the exclusive or primary business of a shared kitchen does not hold a valid retail food establishment license under this chapter for the premises identified in the shared kitchen license application. The holder of a shared kitchen license may engage at such shared kitchen in any business activity authorized by a retail food establishment license if (1) such business activity is secondary or incidental to the primary business activity of shared kitchen; and (2) such secondary or incidental business activity is permitted under the Chicago Zoning Ordinance, Title 17 of the Municipal Code of Chicago.

**Shared kitchen – supplemental license:** A shared kitchen – supplemental license shall be required if the person seeking to engage in the business of a shared kitchen (1) does hold a valid retail or wholesale food establishment license under this chapter for the premises identified in the shared kitchen license application; and (2) the business activity authorized by the shared kitchen license is secondary or incidental to the primary business activity for which such retail or wholesale food establishment license has been issued as set forth in the license application for such retail or wholesale food establishment license.

(c) **License application.** All applications for a shared kitchen license shall be made in conformity with the requirements set forth in Section 4-8-030.

It is a condition of the license that all information in the license application be kept current. Any change in required information shall be reported in writing to the commissioner of business affairs and consumer protection within 14 business days of such change.

(d) **License issuance prohibited when.** In addition to the prohibitions set forth in Section 4-8-025, no shared kitchen license shall be issued under this section:

(1) to any person who is ineligible under this chapter or under the Chicago Zoning Ordinance, Title 17 of the Municipal Code of Chicago, to obtain a retail food establishment license or wholesale food establishment license, as applicable;

(2) at the time of application for the initial license, unless and until the license applicant completes a consultation with the department of health to review equipment and food safety operations at the shared kitchen identified in the shared kitchen license application, as required under subsection (e)(2) of this section;

(3) at the time of application for the initial license, unless and until the department of health conducts, in accordance with the requirements set forth in subsection (e)(1) of this section, a health risk assessment and inspection of the applicant's premises and equipment and food safety operations and determines, based on the results of such assessment and inspection, that the applicant's premises and equipment and food safety operations comply with the requirements of the Municipal Code of Chicago and any rules and regulations promulgated thereunder. Provided, however, that a health risk assessment and inspection within the meaning of this subsection (d)(3)

shall not be required as a condition for obtaining a shared kitchen – supplemental license under this section if, within the 12-month period prior to submitting an application for such shared kitchen – supplemental license, the retail food establishment identified in such application passed its most recent inspection by the department of health in accordance with the requirements applicable to “Category I facilities” as set forth in subsection (b)(4)(A) of Section 615.310 of the Local Health Protection Grant Rules.

(e) ***Health risk assessment – Consultation with health department – Inspections.***

(1) ***Health risk assessment.*** For purposes of any health risk assessment required under subsection (d)(3) of this section, shared kitchens shall be classified as a “Category I facility” within the meaning of subsection (b)(3)(A) of Section 615.310 of the Local Health Protection Grant Rules.

(2) ***Consultation with department of health.*** Prior to the initial issuance of any shared kitchen license, the license applicant shall complete a consultation with the department of health to review equipment and food safety operations at the shared kitchen identified in the shared kitchen license application.

(3) ***Periodic inspections.*** In addition to any inspections required under subsection (d)(3) of this section, all shared kitchens shall be subject to periodic inspections in accordance with the requirements applicable to “Category I facilities” as set forth in subsection (b)(4)(A) of Section 615.310 of the Local Health Protection Grant Rules. In addition, the department of health may inspect a shared kitchen in response to any complaint of any violation at such shared kitchen of the Municipal Code of Chicago or any rules and regulations promulgated thereunder.

(f) ***Duties.*** A shared kitchen licensee shall have the following duties:

(1) ***Accountability for use of licensed premises.*** A shared kitchen licensee shall ensure that any person engaged in the business of a shared kitchen user on the licensed premises is in compliance with (i) all equipment and food safety requirements set forth in the Municipal Code of Chicago and any rules and regulations promulgated thereunder; and (ii) all requirements set forth in subsection (e) of Section 4-8-039. The shared kitchen licensee and applicable shared kitchen user shall be jointly and severally liable for any violation of the requirements of this subsection (f)(1);

(2) ***Ensuring that users are properly licensed.*** A shared kitchen licensee shall ensure that any person engaged in the business of a shared kitchen user on the licensed premises is properly licensed under Section 4-8-039;

(3) ***Recordkeeping required.*** A shared kitchen licensee shall keep and maintain on file or otherwise make immediately available on the licensed premises the following records: (i) a list



of all shared kitchen users and their contact information; (ii) for each such shared kitchen user, a copy of the menu approved by the department of health for use by such shared kitchen user; (iii) a list setting forth the date(s) and time(s) each shared kitchen user used the shared kitchen; (iv) the name of the person holding a valid sanitation certificate, issued by the department of health, who was present on the licensed premise each time potentially hazardous food was prepared, tasted, handled, packaged, prepared for storage, served or otherwise used by said shared kitchen user; (v) a copy of all agreements entered into by the shared kitchen licensee with each shared kitchen user, including the effective date and, if applicable, the termination date of each such agreement; (vi) a copy of each user's current shared kitchen user license; (vii) if the shared kitchen licensee discontinues, ends, terminates or otherwise withdraws from any contract or agreement authorizing a shared kitchen user to lease, rent or otherwise utilize such licensee's shared kitchen, a record of the date on which such contract or agreement was terminated by the shared kitchen licensee; and (viii) if the shared kitchen user discontinues, ends, terminates or otherwise withdraws from any contract or agreement with a shared kitchen licensee or such user otherwise indicates his or her intent to stop using the shared kitchen, a record of the date on which such act occurred. The records required to be kept by the shared kitchen licensee under this subsection (f)(3) shall be maintained or otherwise made immediately available on the licensed premises by such licensee for a period of at least two years after the date of entry of such record. Upon request by any authorized city official, a shared kitchen licensee shall make such record(s) immediately available for inspection by such authorized city official;

(4) *Access to equipment and storage areas required.* A shared kitchen licensee shall provide access for inspection by the department of health or any other authorized city official to all locked equipment located in any storage area maintained by the shared kitchen licensee and used or made available for use by any shared kitchen user; and

(5) *Exceeding capacity – Prohibited.* A shared kitchen licensee shall ensure that, at any given time, the number of shared kitchen users preparing food in the shared kitchen does not pose a health or safety risk.

(g) *License fee – Duration of license.*

(1) *Shared kitchen license:* The fee for a shared kitchen license shall be as set forth in Section 4-5-010 of this Code. Such shared kitchen license shall expire on the date indicated in Section 4-4-021.

(2) *Shared kitchen – supplemental license:* If the applicant for a shared kitchen – supplemental license applies simultaneously for a shared kitchen – supplemental license and a retail or wholesale food establishment license, the fee for such shared kitchen – supplemental license shall be as set forth in Section 4-5-010; such fee shall be in addition to the applicable retail or wholesale food establishment license fee set forth in Section 4-5-010; and such shared kitchen – supplemental license shall expire on the same date that the applicable retail or wholesale food

establishment license expires under Section 4-4-021. If the applicant for a shared kitchen – supplemental license does not apply simultaneously for a shared kitchen – supplemental license and a retail or wholesale food establishment license, the fee for such shared kitchen – supplemental license shall be calculated on a pro rata basis, based on the number of months remaining on the applicant’s retail or wholesale food establishment license, and such shared kitchen – supplemental license shall expire on the same date that the applicant’s applicable retail or wholesale food establishment license expires.

(h) **Violation – Penalty.** In addition to any other penalty provided by law, any person who violates any requirement of this section shall be subject to the fine set forth in Section 4-8-068.

(i) **License suspension or revocation.** Any violation of any requirement of this section may result in license suspension or revocation in accordance with the requirements set forth in Section 4-4-280 of this Code.

**SECTION 5.** Chapter 4-8 of the Municipal Code of Chicago is hereby amended by inserting a new Section 4-8-039, as follows:

**4-8-039 Shared kitchen user license.**

(a) **Definitions.** As used in this section, unless the context clearly indicates otherwise:

“Additional food preparation equipment” shall mean any food preparation equipment used at a shared kitchen by a shared kitchen user that is not the property of such shared kitchen.

“Department of health” means the City of Chicago department of health.

“Equipment” shall have the meaning ascribed to the term in subsection (a) of Section 4-8-038.

“Food safety operations” or “food safety requirements” shall have the meaning ascribed to the term in subsection (a) of Section 4-8-038.

“Potentially hazardous food” shall have the meaning ascribed to the term in subsection (a) of Section 4-8-038.

“Shared kitchen” shall have the meaning ascribed to the term in Section 4-8-010.

“Shared kitchen licensee” shall mean any person licensed or required to be licensed under subsection (d) of Section 4-8-020.

“Shared kitchen user” shall have the meaning ascribed to the term in Section 4-8-010.

“Shared kitchen user licensee” shall mean any person licensed or required to be licensed under subsection (e)(1) of Section 4-8-020.

(b) **License classifications.** Shared kitchen user licenses shall be divided into the classifications which follow:

**Long-term user license:** The holder of a long-term user license is subject to no limitation on the number of properly licensed shared kitchens that such long-term user licensee may utilize, lease or rent during the applicable two-year license period. Provided, however, that nothing in this section shall be construed to prohibit a shared kitchen licensee from renting, leasing or otherwise authorizing the use of such licensee’s shared kitchen for a period of less than two years.

**Short-term user license:** The holder of a short-term user license is entitled to utilize, lease or rent space at a properly licensed shared kitchen or any combination thereof for a period not to exceed 90 consecutive calendar days, as measured from the date that such short-term user license is issued. Provided, however, that nothing in this section shall be construed to prohibit a shared kitchen licensee from renting, leasing or authorizing the use of such licensee’s shared kitchen for a period of less than 90 consecutive calendar days.

(c) **License application.** In addition to meeting the requirements set forth in Section 4-8-030, all applicants for a shared kitchen user license shall be required, as part of the license application, to submit:

(1) a menu of the food items that such user intends to prepare, store, taste test, develop, package or otherwise handle or use for food-related purposes at the applicable shared kitchen; and

(2) a written statement, signed by the owner or operator of each applicable licensed shared kitchen that the applicant uses or intends to use, containing the following information about each such shared kitchen: (i) the name and address of the shared kitchen, (ii) the shared kitchen’s license number, (iii) a written authorization, signed by the owner or operator of the shared kitchen, stating that the applicant for the shared kitchen user license has been authorized by such owner or operator to rent, lease or utilize kitchen space at such shared kitchen; and (iv) the start date and, if any, the end date to which such authorization applies.

It is a condition of the license that all information in the license application be kept current. Any change in required information shall be reported in writing to the commissioner of business affairs and consumer protection within 14 business days of such change.

(d) **License issuance prohibited when.** In addition to the prohibitions set forth in

Section 4-8-025, no shared kitchen user license shall be issued under this section:

- (1) if the department of health fails to approve as safe the contents of any menu required under subsection (c)(1) of this section to be submitted as part of the license application;
  - (2) at the time of application for the initial license, unless and until the license applicant completes a consultation with the department of health to review the applicant's proposed use of the applicable shared kitchen(s) and proposed food safety operations at such shared kitchen.
- (e) **Duties.** A shared kitchen user shall have the following duties:
- (1) *Conformity to approved menu required – Notification and approval of changes to approved menu required.* A shared kitchen user licensee shall conform to the menu approved by the department of health. Prior to adding any new item of food to such menu, or any new and potentially hazardous ingredient to any approved item of food on such menu, a shared kitchen user shall first obtain written permission to do so from the department of health. The shared kitchen user shall provide a copy of the menu approved by the department of health and any written permission obtained from the department of health pursuant to the requirements of this subsection (e)(1) to the licensee of each shared kitchen at which such shared kitchen user engages in the business of a shared kitchen user;
  - (2) *Conformity to food safety requirements and approved operational practices required.* A shared kitchen user shall (i) comply with all food safety requirements set forth in the Municipal Code of Chicago and any rules and regulations promulgated thereunder; and (ii) conform to any operational practice required or approved by the department of health in connection with the issuance of a license under this section. The shared kitchen user and applicable shared kitchen licensee shall be jointly and severally liable for any violation of the requirements of this subsection (e)(2);
  - (3) *Potentially hazardous food – Sanitation Certificate required.* At all times that potentially hazardous food is being prepared, tasted, handled, packaged, prepared for storage, served or otherwise used at a shared kitchen by a shared kitchen user, such shared kitchen user shall have on site at the shared kitchen a person who holds a current sanitation certificate issued by the department of health. Upon request by any authorized city official, the shared kitchen user shall make such certificate immediately available for inspection by such authorized city official;
  - (4) *License – Required on site.* A shared kitchen user shall have their city-issued shared kitchen user license or a copy thereof or any badge that may be issued and required by the department as evidence of such shared kitchen user license on site at all times when the shared kitchen user is utilizing a shared kitchen. Upon request by any authorized city official, the shared kitchen user shall make such license or a copy thereof or any required badge immediately available for inspection by such authorized city official; and

(5) *Recordkeeping-Required.* A shared kitchen user shall keep and maintain on file the following records: (i) a list identifying the date(s) and time(s) such user utilized a shared kitchen, and (ii) a copy of the written statement, signed by the owner or operator of the shared kitchen, stating that the applicant for the shared kitchen user license has been authorized by such owner or operator to rent, lease or utilize such shared kitchen, and identifying the start date and, if any, the end date to which such authorization applies. The records required under this subsection (e)(6) shall be maintained by the user for a period of at least two years after the date of entry of such record. Upon request by any authorized city official, the shared kitchen user shall make such records immediately available for inspection by such authorized city official.

(f) *License fee – Duration of license.*

(1) *Long-term user license:* The fee for a long-term user license shall be as set forth in Section 4-5-010 of this Code. Such long-term user license shall expire on the date indicated in Section 4-4-021.

(2) *Short-term user license:* The fee for a short-term user license shall be as set forth in Section 4-5-010. Such short-term user license shall expire 90 consecutive calendar days from the date of its issuance.

(g) *Violation – Penalty.* In addition to any other penalty provided by law, any person who violates any requirement of this section shall be subject to the fine set forth in Section 4-8-068.

(h) *License suspension or revocation.* Any violation of this section may result in license suspension or revocation in accordance with the requirements of Section 4-4-280 of this Code.

**SECTION 6.** Section 4-8-040 of the Municipal Code of Chicago is hereby amended by inserting the language underscored, as follows:

**4-8-040 License fees.**

The license fees shall be as set forth in Section 4-5-010 of this Code and shall be paid before any license may be issued. All licenses shall expire in accordance with the terms of Section 4-4-021.

*(Omitted text is unaffected by this ordinance)*

(d) *Shared kitchen and shared kitchen user licenses.* The fees shall be as set forth in Section 4-5-010.

**SECTION 7.** Section 4-5-010 of the Municipal Code of Chicago is hereby amended by inserting the language underscored, as follows:

**4-5-010 Establishments of license fees.**

This chapter shall establish fees for various licenses created by this title unless otherwise provided.

*(Omitted text is unaffected by this ordinance)*

(31) Food – Retail food establishment (4-8)

0 – 4,500 square feet	\$660.00
4,500 – 10,000 square feet	\$880.00
over 10,000 square feet	\$1,100.00

In computing the square footage of a retail food establishment, the gross area of the entire premises shall be measured, including the food service, storage and preparation areas.

Special retail food establishment (4-8)

Per event	\$125.00
Food – Wholesale food establishment (4-8)	\$660.00
Food – Mobile food dispenser (4-8)	\$275.00
<u>Food – Shared kitchen (4-8)</u>	<u>\$660.00</u>
<u>Food – Shared kitchen – supplemental (4-8)</u>	<u>\$330.00</u>
<u>Food – Shared kitchen long-term user (4-8)</u>	<u>\$330.00</u>
<u>Food – Shared kitchen short-term user (4-8)</u>	<u>\$ 75.00</u>

*(Omitted text is unaffected by this ordinance)*

**SECTION 8.** Section 17-3-0207 of the Municipal Code of Chicago is hereby amended by inserting the language underscored, as follows:

**17-3-0207 Use Table and Standards**

*(Omitted text is unaffected by this ordinance)*

USE GROUP	Zoning Districts						Use Standard	Parking Standard
	B1	B2	B3	C1	C2	C3		
Use Category								
Specific Use Type								
P= permitted by-right S = special use approval required PD = planned development approval required - = Not allowed								

(Omitted text is unaffected by this ordinance)

INDUSTRIAL										
SS. Manufacturing, Production and Industrial Services										
1.	Artisan	-	-	-	P	P	P			§17-10-0207-U
2.	Limited (catering & <u>shared kitchen</u> only)	-	-	P	P	P	P			§17-10-0207-U

(Omitted text is unaffected by this ordinance)

**SECTION 9.** Section 17-9-0202-C of the Municipal Code of Chicago is hereby amended by inserting the language underscored, as follows:

**17-9-0202-C Standards.** A *dwelling unit* may be used for one or more home occupations subject to compliance with all of the following minimum standards:

(Omitted text is unaffected by this ordinance)

11. The following uses are expressly prohibited as *home occupations*:

(j) catering/food preparation businesses or shared kitchens;

(Omitted text is unaffected by this ordinance)

**SECTION 10.** Section 17-17-0105-B of the Municipal Code of Chicago is hereby amended by inserting the language underscored, as follows:

**17-17-0105-B Manufacturing, Production and Industrial Services.**

(Omitted text is unaffected by this ordinance)

2. Limited. Manufacturing of finished parts or products, primarily from previously prepared materials. Typical uses include: shared kitchens; catering establishments; printing and related support activities; machinery manufacturing; food manufacturing; computer and electronic product manufacturing/assembly; electrical equipment, appliance, component manufacturing/ assembly; furniture and related product manufacturing/ assembly; and other manufacturing and production establishments that typically have very few, if any, negative external impacts on surrounding properties.

*(Omitted text is unaffected by this ordinance)*

**SECTION 11.** Section 17-17-0200 of the Municipal Code of Chicago is hereby amended by inserting the language underscored, as follows:

**17-17-0200 General Terms.**

*(Omitted text is unaffected by this ordinance)*

**17-17-02155 Setback, Side.** See “side setback”.

**17-17-02155.1 Shared kitchen.** Any (1) food establishment used as a place of business for the exclusive or primary purpose of utilizing, leasing or renting its kitchen space to individuals or entities for food preparation, temporary extra production capacity, menu planning, training, taste testing, product development, food packaging, food storage or any other food-related purpose; or (2) retail or wholesale food establishment that leases, rents or otherwise makes kitchen space available at such establishment for utilization by individuals or entities for food preparation, temporary extra production capacity, menu planning, training, taste testing, product development, food packaging, food storage or any other food-related purpose that is secondary or incidental to the establishment’s primary business activity of retail or wholesale food establishment.

*(Omitted text is unaffected by this ordinance)*

**SECTION 12.** This ordinance shall take full force and effect 90 days after its passage and publication.