ChefZone A Division of Y. Hata & Co., Ltd.



Fact Sheet

ChefZone description:	ChefZone is a wholesale, cash and carry foodservice outlet targeted for independent food service businesses and nonprofits
	It will carry a wide variety of items including fresh meat, fresh produce, dairy, dry groceries, frozen foods, baked goods, Asian/ethnic foods, disposables, cleaning supplies, restaurant equipment and supplies.
About membership:	Free to anyone with GET license and Federal ID number. Sign up online at: <u>www.chefzone.com/apply</u>
Entrée-preneurship Center:	Helps food service operators learn how to run business more efficiently, market themselves, keep up to date in restaurant business, and basically, help them be more successful
Demonstration Kitchen:	Helps food service operators improve product knowledge and best practices through product demonstrations, cuttings, samplings, workshops and certification programs
Tabletop Showroom:	See displays of china, glassware, silverware and other tabletop accessories
Total Size:	45,000 square feet
	7,800 square feet refrigerated chill area 4,600 square feet freezer 25,000 square feet dry goods 440 square feet tabletop showroom Plus office space, demo kitchen, community room, etc.)
Number of items:	6,000 products

Number of staff :	40 (Part-time and full-time)
Opening:	Fall 2014
Store hours:	M-F: 6:00 am to 6:00 pm; Sat: 7:00 am to 4:00 pm Sun: 8:00 am to 3:00 pm
Parking:	100 stalls 30,000 square feet (60 covered)
ChefZone Founder and President:	Russell Hata
ChefZone General Manager:	Matt Bono
ChefZone Executive Chef:	Matthew Small
Address:	2888 Ualena St. (airport industrial area) Honolulu, Hawaii 96819
Web address:	www.ChefZone.com
FaceBook:	www.facebook.com/chefzonehi
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