

Capone's Grillen'

About me:

My name is Kim Capone and this venture is new to me. Though my family owned a pizza place for close to 30 years, I worked there from when I was 12 until about 27 part-time. For the last 25 years, I have worked in healthcare and since my kids are getting older I can now run with my goals/dreams. I know owning a food truck is not quite everyone's dream but it happens to be one of mine.

About the trailer:

* I am building a 6x12. The build started at the end of May so I am hoping to have the trailer in a couple/few weeks.

* Equipment: Hot dog steamer, Griddle, Fridge/freezer, Frap machine, sandwich prep station, slow cookers, If I come across something else I will let you know.

* I spoke with the Fire Captain Bryan Vaine regarding fire equipment needed. CO detector within the unit as well as two portable extinguisher one class K and one ABC.

* I will have a 3 bay sink. 1 hand wash sink

* Trash: I will have trash barrels for customers and remove trash at night. (we go to the dump several times a week). I will also be keeping it very clean around the trailer.

* Commercial kitchen: I am working with Orange door kitchen in Acton MA

* Liability Insurance: Once I get the trailer

* Removing the trailer every night

Hours of operation will be Friday, Saturday, Sunday 10a to 8p.