

SLO Bicycle Kitchen Charter

What is a Bicycle Kitchen?

A place in the community where you have access to tools and facilities to fix your bike. You might go there to find a second hand bike, to rebuild a partial bike or overhaul an existing one. It is a permanent non-commercial hub for bike culture to live and thrive. It has a co-op mentality, promoting refurbishing old bikes and building new bikes from recycled parts, rather than consuming new bikes. It has a secondary focus on educating people about bike maintenance, inspection, self-sufficiency and demystifying bikes in order to promote greater proliferation in the community.

The SLO Bicycle Kitchen is a non-profit, community run facility, which empowers the community by promoting self-reliance, education and social synergy as it relates to bicycling.

Why do we need one?

People don't know how to fix their own bikes? They continue to ride dangerous ones.

People assume that bike shops like people hanging around.

People may want to learn how to fix their own bike - where do you do this?

So many viable bicycles go directly to landfills, when they could easily be turned back into a workhorse bicycle with a little TLC.

There is opportunity in this community to make people more aware of and given access to cheap reliable transportation.

To promote safer cycling through increased accessibility to education, tools and knowledge.

San Luis Obispo and Cal Poly are not designed for high volumes of vehicular traffic, whereas bicycling in such a small town is an easy solution which promotes physical health, lower daily carbon footprints, and increased personal connection to the neighborhood landscape.

It provides a venue to store bike parts so that they can be re-used and recycled, rather than thrown away and creates the opportunity for more long term projects, such as fixing bikes for the broader community.

Operating Philosophy

The overall goal of the is to promote the use of bicycles, alternative transportation and livable communities.

The kitchen is a not for profit venture, whether or not it is legally recognized as such, to benefit the community and bicycles culture. Collection of money from visitors is for the sole purpose of sustaining, improving and/or expanding the kitchen itself or it's projects.

The kitchen shall attempt to serve the community's bicycle needs beyond basic bicycle awareness and repair. When practical, it shall make it's facilities available to other programs which are compatible with the kitchen goals.

Personnel

Financial, operating and staffing decisions are made by a board. The board must be composed of more than one person. The board elects new members to the board to either sustain or grow it's size. Board members are responsible for ensuring that the kitchen continues to be funded, it continues to run according to the goals outlined in this document, for accounting for cash and goods and for appointing responsible parties (volunteers or paid staff) to oversee day to day operations. NOTE: If operating under a larger entity, this "board" may actually be the committee responsible for monitoring the kitchen.

A trusted set of paid staff or volunteers runs the kitchen day to day. This set of people may include members of the board. They handle things such as handing the money that is generated from daily operations, opening and closing the facility each day/shift, and for reporting problems with operations, equipment, and procedures to the board. There is no particular number of people in this category of worker.

The final level of kitchen worker is the basic volunteer. These volunteers work under the supervision the previous set of staff/volunteers. They may perform any sort of activity including monitoring of the facility while it is open, but are considered less trusted and should not be placed in charge of keys to the facility or cash from the kitchen at the end of the day/shift.

An additional set of people should be made note of - the professional bicycle mechanics. They might occupy any of the positions above, but are also critical to the operation of the kitchen.

Operating Bill of Rights

No one is turned away due to lack of funds. We expect good faith and will operate similarly. Bike safety always supersedes the need for compensation.

Recycling and reuse principles should be encouraged and practiced whenever practical.

Everyone has the right to know how their bike works.

The age of a bike does not determine its future usefulness.

Bike parts are not done until every part of them is broken. If it's done on the bike, it's now art supplies.

Everyone has a right to a bike.

Country of bicycle origin shall not be discriminated against.

No bike is too ugly to be loved.