



MINNESOTA INSTITUTE FOR SUSTAINABLE AGRICULTURE
A PARTNERSHIP OF THE SUSTAINERS' COALITION AND THE UNIVERSITY OF MINNESOTA

PRODUCT OF THE FARM: Finding a Food Processing Space for Produce

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Definitions

- Current Good Manufacturing Practices (CGMPs): These are part of the federal Food Safety Modernization Act, Preventive Controls for Human Food Rule (FSMA Preventive Controls). CGMPs are food safety standards for facilities, equipment, and processes that apply to all food processing and manufacturing activities.
- Good Agricultural Practices (GAPs): These are on-farm production, harvesting, and handling practices to ensure safety of whole, raw produce.
- HACCP: Hazard Analysis Critical Control Point: This is a set of food safety principles applied to processing food, and the practices used to identify and control food safety risks during processing. There are specific HACCP plan requirements for some potentially hazardous foods, such as juice (see #2 under Resources, below).
- Produce Safety Rule (PSR): This is part of the federal Food Safety Modernization Act. The PSR is a set of standards for maintaining produce safety throughout growing and harvesting of produce.
- Product of the farm: Products that people grow or raise in a farm or garden occupied and cultivated by them with no ingredients procured from elsewhere added to these foods.

Throughout this document, the phrase “Product of the Farm” is used to mean the above definition.

- Readily perishable food: Food or a food ingredient consisting in whole or in part of milk, milk products, eggs, meat, fish, poultry, or other food or food ingredient that is capable of supporting growth of infectious or toxigenic microorganisms. Readily perishable food requires time and temperature control (TCS) to limit pathogenic microorganism growth or toxin formation.

Introduction

Farmers in Minnesota can legally sell their own Product of the Farm without a license. This includes Product of the Farm that is processed for sale. Examples of such processing activities include, but are not limited to peeling, slicing, shredding, bagging, freezing, dehydrating, and juicing.

Everyone selling food in Minnesota is required to ensure they only sell safe and non-adulterated food. The Minnesota Department of Agriculture (MDA) has inspection authority over Product of the Farm to verify its safety and make sure any unsafe food situations are corrected. The MDA may inspect produce growing and processing areas.

- Legal authority of MDA to inspect: [MN Statute 31.04](#)
- Legal authority of MDA to enforce: [MN Statute 34A.04](#)
- Definition of adulterated food: [MN Statute 34A.02](#)

If a farmer is growing or harvesting produce in conditions that raise food safety concerns, MDA inspectors may use standards in the FSMA Produce Safety Rule to determine if the produce is adulterated. If a farmer is processing Product of the Farm in conditions that raise food safety concerns, MDA inspectors may use standards in the Current Good Manufacturing Practices (CGMPs) to determine if the product is adulterated. If MDA regulators determine a food product is potentially adulterated, then under [M.S. 34A.11 Subd 5](#), MDA could declare the product unsound. At that point the product would be ordered destroyed or marked as condemned.

Contact the Minnesota Department of Agriculture’s [Licensing Liaison](#) for assistance with understanding regulations that apply to your food processing activities.

Protect Food Safety with an Appropriate Food Processing Space

How can you find an appropriate, sanitary food processing space? Start with understanding what kinds of kitchens or other food processing spaces would allow you to meet CGMP standards. Food business owners can operate in kitchens that are adequately built and equipped for the food activities that are done there.

For a licensed food business, food inspectors assess what is needed based on the proposed food processing activities as part of the licensing process. If you are processing Product of the Farm and therefore are excluded from licensing, you will need to do some work to determine if a kitchen is adequately equipped for your needs.

The CGMP standards are written in broad, general terms and it can be hard to know how exactly to meet those standards. See the “Assessing a Food Processing Space” section below for more detailed information about types of equipment and materials that are acceptable or not acceptable to meet federal and state requirements.

There are kitchen spaces in communities that could work for Product of the Farm processing. There are also many different words people use to refer to processing spaces, and this can be confusing. Some of the words in common use have a legal meaning, and some do not. See the section “Kitchen terms in Common Use” for more information.

Finding an appropriate food processing space

See the “Kitchen Terms in Common Use” section for more information about words you might see used to describe kitchens that exist in communities across Minnesota.

Kitchens built and operated with the intent of making space available to food entrepreneurs are available in some communities in Minnesota; see the Minnesota Department of Agriculture [Shared Commercial Kitchen Directory](#).

Most communities in Minnesota, even very small ones, have at least one space that could potentially be used by food entrepreneurs. The facility and equipment must be adequate for the activity that will be done there. Very basic spaces may not support a complex food processing activity dealing with foods that require refrigeration, like shredded lettuce or chopped tomatoes. Basic spaces may be adequate for a low-risk activity like drying herbs.

Potential shared-use kitchen options:

- Food building on county fairgrounds
- Community centers
- Township halls
- VFW or American Legion buildings
- Restaurants with limited open hours
- Houses of worship

These types of community-based spaces may not always match up well with the type of food business an entrepreneur wants to operate; or they may not be accessible for other reasons. For example, a restaurant owner may refuse to rent out the kitchen to other entities because of liability concerns.

Example of a food processing space in a rural community

The two photos below are two views of a kitchen space in the Swatara Community Center in Aitkin County, Minnesota, in a very rural area. The kitchen space is not fancy, but it would be acceptable for many types of Product of the Farm processing. This kitchen has been used by a food processor/manufacturer who was licensed by MDA.

Features of this example kitchen:

- Triple-basin, stainless steel sinks
- Double sink for handwashing (left side) and produce washing (right side)
- Formica countertops
- Vinyl tile floors
- Varnished wood cabinetry
- Solid ceiling, painted drywall
- Painted drywall walls
- Range
- Range hood
- Bathroom is out of sight, near the kitchen



West to east view of Swatara, MN Community Center kitchen. Photo credit: Jane Jewett.



South to north view of Swatara, MN Community Center kitchen. Photo credit: Jane Jewett.

Assessing a Food Processing Space

This section provides details on facility and equipment requirements to meet CGMPs under [21 CFR 117, Subpart B: Current Good Manufacturing Practice](#). You can use this section as a checklist when deciding whether a kitchen space will be adequate for Product of the Farm processing.

Throughout Facility and Grounds

- Enough light to allow ease in cleaning and provide a safe, well-lit workplace
- Screening or other protection against pests
- Approved source of potable water, approved plumbing, approved wastewater disposal system, proper disposal of rubbish
- All surfaces designed to eliminate water pooling
- Maintained grounds surrounding the building with adequate drainage and no stray rubbish or debris

Production Areas

- Adequate lighting is required in all areas where food is handled or stored, in toilet and handwashing areas, and in equipment and utensil storage and cleaning areas.
- All light fixtures above equipment or areas where food is exposed must be shielded, coated, or otherwise shatter resistant. For example: coated lamps, protective lenses, protective shrouds.
- Adequate ventilation is required to limit dust, odors, condensation, and vapors that may contaminate food or result in allergen cross-contact.
- All utility lines (electric, air, vacuum, etc.) should be separated (not bundled) or enclosed in smooth conduit or dust-free enclosures to avoid soiling and/or allow for cleaning and should not be routed above food contact surfaces (FCS).

Floors and Baseboards

- Smooth, durable, non-porous, easily cleanable, and able to be kept clean and in good repair.
- Appropriate material for the process being conducted and the amount and type of foot traffic.
- Materials such as well-sealed hardwood may be suitable for some areas, where dry cleaning methods (sweeping/vacuuming) are appropriate.
- Food processing areas that require wet cleaning need floors with a coved base that will withstand the wet environment, as well as adequate drains.
- Heavy traffic areas and areas with large moveable equipment require more durable flooring.
- All grout must be properly sealed and maintained.

Preferred:

- **Floors**
 - Quarry/ceramic tile, poured epoxy
- **Baseboard**
 - Quarry/ceramic tile, poured epoxy

Acceptable:

- **Floors**
 - Sheet or tile vinyl/linoleum
 - Sealed concrete if in good condition
- **Baseboard**
 - Vinyl or sealed wood is acceptable if in good condition and adequately adhered to the wall
 - Having no baseboard is acceptable if there is a good wall and floor surface and there is an effective caulk seal.

Unacceptable:

- **Floors**
 - Carpet, wood, gravel, dirt, tar, uncleanable surfaces, unsealed concrete
- **Baseboard**
 - Loose, not sealed to the wall, or has gaps that would allow moisture or pest entry.

Walls

- Smooth, durable, non-porous, easily cleanable, and able to be kept clean and in good repair.
- Areas of heavy use and frequent cleaning may require a more durable, easily cleanable surface.
- Wall areas in wet processing areas or within three feet of work counters, tables and equipment must be covered with a washable, non-porous, non-corrosive, smooth material that will not deteriorate when it gets wet.
- Walls behind a cooking surface (stove, oven, etc.) must be fire resistant.

Preferred:

- Stainless steel, ceramic or porcelain tiles
- Fiberglass-reinforced plastic (FRP) paneling

Acceptable:

- Galvanized aluminum, Formica, vinyl-covered fiberboard panels, tin
- Painted/sealed concrete, block, brick, drywall, wood
- Ceramic tile if in good condition with no rust, flaking paint, exposed aggregate, cracks, etc.

Unacceptable:

- Unsealed concrete, block, brick, drywall, or wood
- Wallpaper, melamine sheets, laminate, or carpet

Ceilings

- Smooth, durable, non-porous, easily cleanable, and able to be kept clean and in good repair.
- Areas of heavy use and frequent cleaning may require a more durable, easily cleanable surface.

Preferred:

- Fiberglass-reinforced plastic (FRP)
- Smooth, durable acoustic tile

Acceptable:

- Painted/sealed concrete, block, brick, drywall, or wood
- Tin or ceramic tile
- Vinyl laminated ceiling tiles

Unacceptable:

- Any unsealed materials
- Fissured, unscrubbable acoustic tile that is already heavily soiled

Equipment and Utensils

Food contact surfaces (FCS)

Food contact surfaces are any surfaces that will be in direct contact with food or food residue; or where food residue can drip, drain, diffuse, or be drawn into food. Some examples of food contact surfaces: mixing bowls, beaters on a mixer, spoons, measuring cups, pots and pans, cutting boards, and worktables and countertops if they are in direct contact with food.

If food contact surfaces are contaminated, that can result in the food becoming contaminated. Therefore, strict sanitary design requirements must be met to make sure these surfaces can be kept very clean. The food contact surfaces must be designed and constructed for easy cleanability and made of corrosion resistant materials approved for food contact. They must be in good condition; smooth and easily cleanable.

Preferred:

- Stainless steel

Acceptable:

- Food-grade, high-impact, scratch-resistant plastic (Formica, Teflon, and thermal plastic)
- Food-grade metal or finished hardwood in good condition
- Aluminum coated with an acceptable food-grade material such as PTFE or Teflon
- Wear-resistant ceramics
- Durable, break-resistant, heat-resistant glass
- Food-grade plastic, rubber, or rubber-like materials

- These items must be able to remain intact without changes in shape, structure, or function through cleaning and sanitizing. They should be easily removed and replaced as needed.

Unacceptable:

- Uncoated aluminum
- Galvanized iron
- Pitted, corroded, rusted, broken, cracked, splintered, or otherwise damaged; or roughly welded
- Damaged seals or gaskets
- Unfinished hardwood
- Softwoods

While not required, one way to ensure food contact surfaces meet CGMPs is to buy items certified for sanitation by an ANSI-accredited agency. ANSI stands for American National Standards Institute. This is an agency that sets minimum design and performance standards for equipment. There are various entities that do the actual certification of equipment under ANSI. One of the most common in the United States is the National Sanitation Foundation, or NSF.

Nonfood contact surfaces (NFCS)

Nonfood contact surfaces are parts of the equipment that do not directly touch food. Some examples are legs, supports, and housing.

- Nonfood contact surfaces do not have to be commercial grade if they are easily cleanable and in good repair.
- Hollow areas must be completely sealed by caps, continuous welds, or other complete seals.
- Equipment on legs or stands must have enough space to the floor to allow for cleaning and inspection underneath.
- Equipment must be easily accessible and able to be disassembled for cleaning and inspection, **OR** where access or disassembly is not possible, the entire assembled unit is cleanable using a technique that ensures there is no risk to the food products.
- Instruments used for measuring, regulating, or recording the control of a food safety hazard must be accurate, precise, and maintained.
- Any equipment that is used to control a food hazard must be of good enough quality to ensure it works correctly every time. For example, an oven for baking a product to the minimum temperature needed to control microbiological hazards must be able to reach that kill temperature each time it is used.

Worktables and Counters

All worktables and counters that do not come in direct contact with food must be in good condition and have surfaces that are easily cleaned and non-corrosive. They must be able to hold up to repeated cleaning over a long period of time.

Preferred:

- Stainless steel or solid surface materials such as quartz or marble

Acceptable:

- High-impact, scratch-resistant plastic such as Formica, Teflon, or thermal plastic
- Metal or finished hardwood in good condition, designed for use in production
- Aluminum (But note aluminum has poor corrosion resistance and can become pitted and cracked over time. Take care when cleaning and sanitizing aluminum because cleaning chemicals can cause pitting.)
- Laminate in good condition
- Ceramics
- Break-resistant, heat-resistant glass
- Unfinished hardwood tables are acceptable ONLY for bakery make-up tables

Unacceptable:

- Pitted, corroded, rusted, broken, splintered, cracked, or otherwise damaged surfaces
- Corroded or rusty framework or legs on tables
- Unfinished wood
- Softwoods

Warewashing Equipment

You must have equipment to effectively wash, rinse, and sanitize small equipment and utensils.

Preferred:

- 3-compartment sink

Acceptable:

- 2-compartment sink with additional wash basin
- 3 wash basins
- Dishwashing machine

Unacceptable:

- Sinks not big enough to wash, rinse, and sanitize the largest piece of equipment or largest utensils used
- Any sinks or wash equipment that has been modified, re-welded, or is in poor condition

Handwashing Equipment

Acceptable:

- At least one hand sink, conveniently located to the food processing area and able to be used without re-contaminating hands.

Unacceptable:

- No handwashing sink within the food processing area
- Handwashing sink not conveniently located

Non-Production Areas and Dry Storage Areas

These areas must have floors, walls, and ceilings that are smooth, durable, easily cleanable, and able to be kept clean and in good repair.

There must be a dry, sanitary storage area for shelf-stable food, equipment, utensils, packaging materials, and any other non-food materials.

Floor

Acceptable:

- Quarry tile or ceramic tile
- Sheet or tile vinyl/linoleum
- Sealed concrete
- Hardwood in very good condition

Unacceptable:

- Carpet
- Hardwood in poor condition

Walls

Acceptable:

- Painted concrete, painted drywall, FRP, tin, ceramic tile
- May have wood or open stud walls if only packaged goods are stored

Unacceptable:

- Wood or open stud walls in an area where bulk packages are opened, and items are repackaged or portioned out

Ceiling

Acceptable:

- Painted concrete, painted drywall, FRP, tin, ceramic tile, acoustic tile
- May have wood or open stud ceiling if only packaged goods are stored

Unacceptable:

- Wood or open stud ceiling in an area where bulk packages are opened, and items are repackaged or portioned out

Shelving for Dry Goods

Acceptable:

- Any sealed, scrubbable material
- Lowest shelf must be off the floor with the ability to clean under and around shelving units

Unacceptable:

- Unsealed wood shelving
- Shelving installed with no space to floor or walls

Walk-in Coolers

Must:

- Maintain proper temperature
- Have an indicating thermometer

Preferred:

- Floor, walls, ceiling made of smooth, durable, easily cleanable material such as fiberglass reinforced plastic (FRP)

Acceptable:

- Floor, walls, ceiling of aluminum, galvanized metal, or stainless steel, in good condition
- Sealed concrete floor in good condition

Unacceptable:

- Units that do not maintain proper temperature
- Floors, walls, or ceiling made of wood or in poor condition
- Refrigeration units with improper drainage or leaking condensate

Walk-in Freezers

Must:

- Maintain proper temperature range
- Have an indicating thermometer

Acceptable:

- Floor, walls, and ceiling of sealed or painted wood, FRP-covered wood, stainless steel, galvanized metal in good condition
- Refrigeration units, door seals, and handles adequate to prevent condensation, frost or ice build-up.

Unacceptable:

- Any surface in poor condition
- Refrigeration units, door seals, handles that are not easily cleanable and not constructed to prevent condensation, frost, or ice build-up.

Toilet Facilities

Must:

- Have a handwashing sink: properly plumbed, mixing faucet with hot and cold water, cleanable and in good condition

Preferred:

- Handwashing sink in restroom or restroom area

Acceptable:

- Handwashing sink within a reasonable distance of the restroom or restroom area instead of within the restroom area. This must be separate from the handwashing sink in the food production area.
- If the space is a food manufacturing facility only, and only family members are employed, a restroom in a closely adjacent residence of the owner is acceptable.
- Portable toilets may be used in addition to a permanent restroom, provided handwashing facilities are available at or near the portable toilet.

Unacceptable:

- Portable toilet facilities as the only restroom
- No handwashing sink within or adjacent to the restroom

Building or remodeling a food processing space

If you are not able to find a suitable sanitary, adequately equipped space to rent, you could consider building your own processing space or remodeling an existing space. The construction or remodeling process needs to happen in compliance with your city, county, or township zoning, plumbing, electrical, septic, and water supply requirements.

Zoning and Building Permits

Find out which local government entity has authority to issue building permits for the place where you want to build and visit their offices. The local government entity with authority should have a copy of their zoning ordinances. Zoning is the first thing to check, because local zoning always wins. If you want to do a food processing activity that is legal according to state regulations, but your local zoning does not allow it at the place where you want to build a food processing space, then you can't do it at that place.

The local government office that deals with zoning should be able to issue a building permit and direct you to information about local building codes, including requirements for plumbing, septic, and water supply. Finding out which local government has this authority may not be straightforward. In rural areas it is usually the county government, but in some cases it may be the township. Many townships do not have their own zoning ordinance and instead defer to the county government's zoning authority. Inside the city limits of an incorporated city, the zoning authority will be the city government.

Some small, incorporated cities and even some counties do not have a zoning ordinance or a building permit process. If there is no local government authority over zoning and building permits, follow the state building code requirements established by the Minnesota Department of Labor and Industry (DLI.) [2020 Minnesota State Building Codes](#)

If you want to use the space only for Product of the Farm processing with no added ingredients, regulation of your construction process will only involve the governmental units with authority over construction, water supply, septic system, plumbing, and electrical installation.

Leaving Product of the Farm Status

If you want to use the space only for Cottage Food under the exemption from licensing, regulation of your construction process will only involve the governmental units with authority over construction, water supply, septic system, plumbing, and electrical installation.

If you want to use off-farm ingredients in the products you make *and* be able to ship those products or sell those products to other food businesses, neither Cottage Food law nor Product of the Farm will work for you. You will need to get a food license. In that case, your construction or remodeling process must be done together with your food licensing process, with the involvement of the proper food inspector.

Before beginning construction or remodeling for a licensed food business, it is very important to contact the food regulatory agency that will be licensing your food business. During the application process the agency will need to see your plan and approve it before you begin building (see Plan Review description, below). You will need to simultaneously manage the food licensing agency's requirements, your local

government's construction requirements, and any contractors involved in the construction process. Good communication with both the food regulatory agency and your local government throughout the process may help you avoid delays on one side or the other.

The Minnesota Department of Agriculture Licensing Liaison will connect you to the correct inspection program for your license type and location. Start the process of getting a license by filling out the [Food Licensing Liaison Request Form](#).

Plan Review

Plain Review is a regulatory process for retail food businesses that takes place prior to licensing. Retail food businesses are those that do the majority of their sales directly to end consumers (people who will eat the food themselves or serve it to their family, household, or non-paying guests.)

For wholesale food businesses that sell primarily to other food businesses, there is a process similar to Plan Review, but it is managed by the inspector and does not require submission of the formal Plan Review application.

When there is new construction, remodeling, or change in the food operation for a retail food business, Plan Review[†] must come before work begins; see [Starting the Plan Review Process](#). Plan Review means the applicant creates a detailed description of the kitchen space and associated storage spaces and bathroom facilities:

- dimensions and floor plan
- construction materials used for floor, walls, and ceiling
- information about water supply, plumbing, and electrical wiring
- list of all equipment and the manufacturer and model for each item

The regulatory agency with jurisdiction over the proposed food business conducts a review of the Plan Review application and determines if it complies with regulations or if it needs modifications. Plan Review must be completed before a retail food license can be issued.

[†] Plan Review for Food Handler licensing is handled by the MDA or one of its local delegated authorities. Food and beverage service establishments, such as restaurants and food trucks, go through Plan Review with the Minnesota Department of Health (MDH) or one of MDH's local delegated authorities.

Kitchen Terms in Common Use

Certified kitchen

This term has no legal meaning. It is sometimes used interchangeably with "licensed kitchen." (See Licensed kitchen definition.) Outside of the "licensed kitchen" or "rental kitchen" category that is only available in some parts of the Twin Cities metropolitan area, there is no certifying agency or certification process for kitchens that is independent of the food business licensing process.

Commercial kitchen

This term has no legal meaning. It is sometimes used to mean the same thing as “licensed kitchen,” a term that only has legal meaning in some parts of the Twin Cities metropolitan area. (See Licensed kitchen definition.) The term is sometimes used to mean a kitchen that is adequately built and equipped for the food activities that will be done there.

Commercial-grade kitchen

This term has no legal meaning, but can convey the idea of a kitchen that is adequately built and equipped for a food business purpose. There is a wide range of what could count as “commercial-grade,” depending on what kind of food activity would happen there.

Community commercial kitchen

This term is used interchangeably with “incubator kitchen” and “shared-use kitchen.” It usually means a kitchen that is constructed and operated for the purpose of making kitchen space available for rent or lease to food entrepreneurs in the community; particularly small-scale food entrepreneurs. It may or may not have a manager or other staff people who serve as resource people to the food entrepreneurs. This kind of kitchen in some parts of the Twin Cities metro area would need a license from the city or county in order to rent out kitchen space. Outside of those areas, the kitchen itself does not need a license in order to exist and rent space. Regardless of kitchen location, each food business using the space would need its own license, or its own exemption (such as the Cottage Food Exemption) or its own exclusion from licensing (such as Product of the Farm exclusion).

Incubator kitchen

This term is used interchangeably with “community commercial kitchen” and “shared-use kitchen.” (See Community commercial kitchen definition.)

Licensed kitchen

As of 2023, this term had a legal meaning in the City of Minneapolis, City of Minnetonka, and the parts of Hennepin County outside of the cities of Bloomington, Brooklyn Park, Edina, Minneapolis, Minnetonka, Richfield, and Wayzata.[†] These local governments have dual delegation authority from both MDA and MDH, and have chosen to establish a “licensed kitchen” or “rental kitchen” category, which means a kitchen space that has gone through a Plan Review process to ensure it is adequately built and equipped to meet food safety standards. “Licensed kitchen” in these locations means a kitchen that has city or county government approval to rent out space to food businesses.

The license held by the kitchen itself is not a blanket that covers everyone operating there. Each food business still needs its own license, or exemption or exclusion from licensing, to operate within the licensed kitchen. Outside of these Twin Cities metropolitan area cities or counties, there is no such thing as a “licensed kitchen.” There are just kitchens, and food businesses can operate in kitchens that are adequately built and equipped for their activities.

[†] There are other cities and counties with dual delegation authority from both MDH and MDA, and these could at some point decide to add a licensed kitchen category. If in doubt, check with MDH and MDA to

find out where they currently have delegated authorities, and check with those local governments with dual authority to find out their license categories.

Registered kitchen

If a kitchen is used for the manufacture or processing of food for wholesale sales, the food business owner is required to [register with the Food and Drug Administration](#) (FDA) as a food facility. There are some exemptions to the registration requirement for processing of farm products on farms or locations connected to farms (see [21 CFR 117](#) for details). A kitchen housing a food business that is registered with the FDA might be referred to as a registered kitchen, although “registered kitchen” is not a term used by FDA. In a shared-use kitchen, a food business owner would need their own license, or exclusion or exemption from licensing, to operate their business in that kitchen. If the business in a shared-use kitchen is one that requires an FDA registration, the food business owner would need their own FDA registration separately from the FDA registration of other kitchen tenants.

Rental kitchen

This term has a legal meaning if the kitchen is located in one of the cities or counties that has a license category for a kitchen that rents out space to food businesses. See the “Licensed kitchen” definition. Outside of those specific cities or counties, the term “rental kitchen” has no legal meaning and means the same thing as “shared-use kitchen.”

Shared-use kitchen

This term can mean the same thing as “community commercial kitchen” or “incubator kitchen.” It can also be broader, to mean any kind of kitchen that is used for more than one purpose by more than one entity. It can mean a kitchen that is available for use but that does not offer on-site management or other support services to food entrepreneurs.

Example Shared-Use Kitchen

A kitchen that complies with the Minnesota Food Code is located in a small-town community center.

- The community center organization has a food establishment license from the Minnesota Department of Health to offer a weekly meal program to senior citizens.
- A local civic group rents the kitchen several times per year under a Special Event Food Stand license to cook and serve a fundraiser meal.
- A local cottage food producer rents the kitchen three days per week during strawberry season to make jam.
- A baker has a wholesale food processing/manufacturing license to use the kitchen one day per week to make muffins for sale to area resorts for their weekend continental breakfasts.

Resources

The resource list below includes Minnesota Rules and fact sheets from the Minnesota Department of Agriculture and Minnesota Department of Health. Even though Product of the Farm processing activities are not subject to state regulations for licensed food processors, these Rules and fact sheets are resources you can use to learn about scientifically valid food safety standards that are accepted by MDA and MDH regulators.

1. [Approved Water Supply for Rural Food Businesses](#). MISA and MFMA.
2. Current Good Manufacturing Practice. [Title 21, Code of Federal Regulations Part 117](#) Subpart B
3. [Equipment Requirements](#). Minnesota Department of Health.
4. Food processing/manufacturing facility registration. [Title 21, Code of Federal Regulations Part 1, Subpart H](#)
5. [Food Safety Modernization Act, Rules and Guidance for Industry](#). Food and Drug Administration.
6. General Food Rules. [Minnesota Rules chapter 1550](#)
7. [Growing Safe Food](#). University of Minnesota Extension
8. [HACCP guidance](#) document adopted from the [Cornell small farm program](#) Good Manufacturing Practices
9. Minnesota Food Code. [Minnesota Rules chapter 4626](#)
10. [Home Canning Basics](#). University of Minnesota Extension
11. [Preserving food safely](#). University of Minnesota Extension
12. Product of the Farm exclusion from licensing. [MN Statute 28A.15 Subd. 2](#)
13. Readily Perishable Food definition. [MN Statute 34A.01, Subd. 11](#)
14. [Time/Temperature Control for Safety Food](#). Minnesota Department of Health.

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