

Want to start a food-based business?

OUR KITCHEN IS YOUR KITCHEN!



We will help
walk you through
the process!



At the Frankenmuth Farmers Market

The Artisans Kitchen can also be rented for catering, group cooking sessions, demonstrations and classes, and other culinary events.

1. Decide what you are going to make: Pre-packaged, shelf-stable, ready-to-eat, or restaurant ready?
2. Paperwork Prep: Complete the required certifications and paperwork.
 - ServSafe Certification – Food Safety and Sanitation class
 - Business Registration – Form your corporation within the State of Michigan and acquire your Federal Employer Identification Number
 - Purchase Liability Insurance – as required
3. Work with the local health department or Michigan Department of Agriculture and Rural Development (MDARD) to license your business.

Pre-Packaged, Baked goods, Shelf Stable, Wholesale: Contact your local Food Safety Inspector through the Michigan Department of Agriculture.

Catering, Food Truck, Ready-To-Serve, Personal Chef: Contact your county health department to make an appointment with your assigned sanitarian.
4. Create and submit for approval labels that comply with MDARD Food Labeling Guide
5. Sell your retail-ready product at the Frankenmuth Farmers Market or other markets, our Farm Store, online, via wholesale or at any other retail level.



Follow us on
Facebook!

- \$15-18/hour rental rate
- Fully equipped kitchen
- Connections to area farmers for sourcing ingredients
- 2 wood-fired brick ovens
- 3 user zones for multiple uses
- Available for rent: Dry, refrigerator, and freezer space, as needed

Frankenmuth Farmers Market

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