



Homegrown Minneapolis  
healthy food. healthy city.

## Community Kitchen Facilities in Minneapolis

If you don't have a kitchen that meets your needs, check this list for a community kitchen you may be able to use.

To help Minneapolis residents and business owners work with local foods and be part of a food community, the City of Minneapolis has identified community kitchens where people may:

- Prepare food for their own use or for a small business they'd like to start.
- Can or preserve food for storage.
- Teach or learn about food and cooking.

For more information about Homegrown Minneapolis, please visit:

[www.minneapolismn.gov/dhfs/homegrown-home.asp](http://www.minneapolismn.gov/dhfs/homegrown-home.asp)

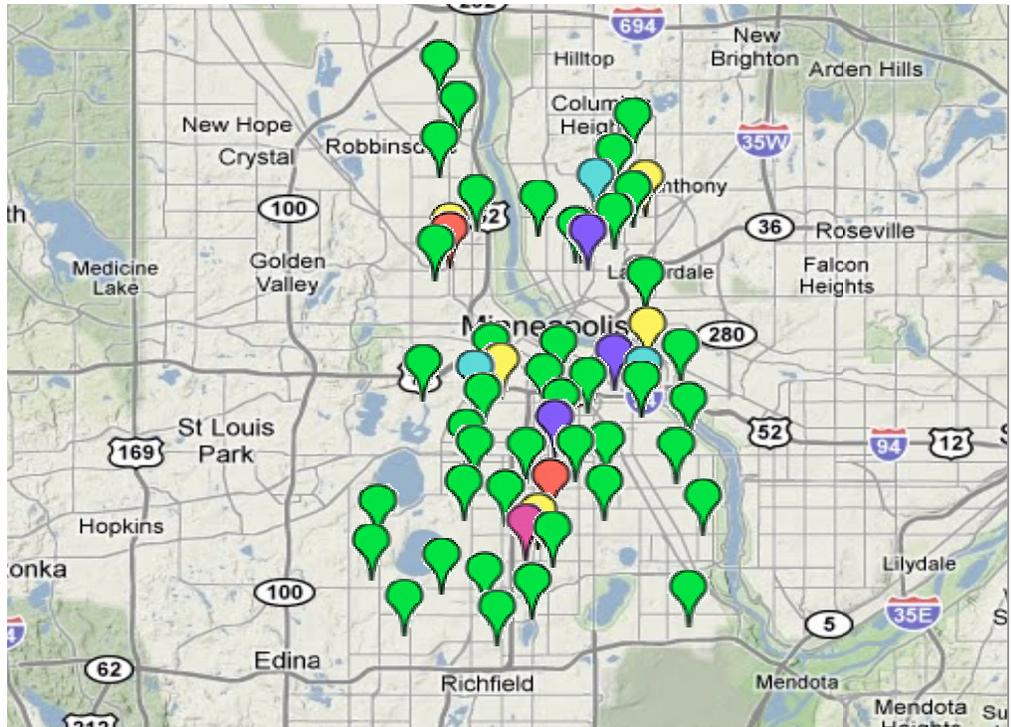
Please contact us with comments or questions about our community kitchens and the Homegrown Minneapolis initiative.

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## Community Kitchen Facilities

Available for Local Food Preparation, Processing and Preservation

### Who uses community kitchens?

Small business owners who process their own food products, run catering companies, or teach cooking classes;

Individuals or community groups who process garden or farmers' market produce, run classes, or hold other events; and

Anyone who needs a large, well-equipped, affordable kitchen space!

### I want to use a community kitchen. What should I do?

If you want to use a kitchen for personal use, find the closest one on this list and give them a call. If you have other schools, parks, churches, or organizations in your neighborhood, you could try them too.

For business uses, calling 311 or visiting [www.minneapolismn.gov/mdr/](http://www.minneapolismn.gov/mdr/) for assistance from Minneapolis Development Review is a great way to start.

### What is the "Pickle Bill"

The "Pickle Bill" allows an individual who pickles or cans certain foods at home (or in a community kitchen!) to sell up to \$5,000 per year of product at farmers' markets and social and community events.

### For more information

For more information please view the Minnesota Department of Agriculture's Pickle Bill Fact Sheet at

[www.mda.state.mn.us/en/food/safety/minn-food-code-fact-sheets/pickle-bill.aspx](http://www.mda.state.mn.us/en/food/safety/minn-food-code-fact-sheets/pickle-bill.aspx)

Most park kitchens are free for nonprofit and government use and up to \$35 an hour for private use.