VABF
Virginia Association for Biological Farming

Virginia Home and Shared Kitchen Processing Directory

Kitchens, co-packers and canneries for adding value to your harvest, or preserving it for your own table



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. This directory is general information, not legal or certification advice.

How to use this directory

Which kind of facility do you need?

Start with what you want to make and who will buy it. Whether you grow the produce or buy it changes the organic rules, but not which kitchen you can use.

If you want to…	Look for	Where in this directory
Preserve extra produce for your own household	Community cannery	Community canneries
Make low-risk foods or pickles at home to sell directly to customers	Your own home kitchen (see below)	No facility needed
Make a product to sell, doing the work yourself	Licensed rental kitchen	Licensed rental kitchens
Have someone else make your product	Co-packer	Canning and processing services
Sell your product labeled organic	Rent and do the work yourself, or use a certified co-packer	Certified organic facilities, and Checklist 2
Buy local or organic produce to process	Growers	VABF Organic Buyer Grower Directory

Can I use my own kitchen?

Virginia has two routes for home kitchens, both under the Virginia Department of Agriculture and Consumer Services (VDACS). Food service such as catering or prepared meals is regulated by the Virginia Department of Health (VDH) and cannot be run from a home kitchen.

	Home kitchen exemption (no permit or inspection)	**Permitted home food processor**
Foods allowed	Low-risk foods that don't need refrigeration: baked goods, candy, jams and jellies that aren't low-acid, dried fruit, dry herbs and seasonings, dry mixes, granola, nuts. Acidified vegetable products (pH 4.6 or below) such as pickles, relish, chow-chow and acidified (canned) salsa. Honey from your own hives	Foods listed on your permit application, including many that need refrigeration (dips, soups, sauces). Acidified foods need a scheduled process from a process authority. No catering or food service
Not allowed	Canned fruits, canned low-acid vegetables, canned fermented foods, fresh salsa, barbecue sauce, hot sauce, pepper jelly, salad dressings, and anything that needs refrigeration for safety	Meat and poultry in most cases; juice, seafood and dairy need extra approvals
Sales limit	Acidified vegetable products: $9,000 a year total	None
Where you can sell	Directly to individuals anywhere in Virginia: from home, at farmers markets and events, by phone or online, delivered in person, by mail or by delivery service. No resale, no sales to stores, restaurants or other businesses, and no out-of-state sales	Direct, online with shipping, and wholesale to stores and restaurants. A home operation can't be a retail storefront
Label must say	"NOT FOR RESALE — PROCESSED AND PREPARED WITHOUT STATE INSPECTION," plus your name, address, phone, process date and standard label information (product name, net weight, ingredients, allergens)	Standard food label, submitted with your application

	Home kitchen exemption (no permit or inspection)	Permitted home food processor
Requirements	Electronic pH meter for acidified products (paper strips aren't accurate enough); VDACS points producers to Better Process Control School training	Manufactured Food Establishment Permit: no permit fee, $40 annual inspection fee. Apply at least 60 days before opening. Zoning approval, floor plan, pets kept out of food areas, a total coliform test within the past year if you use a private well, hand sink and ware washing setup, written allergen plan, recipes and labels for up to 3 products, and a pre-operational inspection. Later inspections are unannounced

If your product doesn't fit either route, or you outgrow your home kitchen, a licensed rental kitchen is the next step. VDACS Food Safety: 804-786-3520, foodsafety@vdacs.virginia.gov.

Sources: VDACS Home Food Processing Exemptions FAQ (rev. July 2026); VDACS Manufactured Food Establishment Permit Application Guide (rev. July 2026).

Checklist 1: Questions to ask before you book

Facility: _____ Spoke with: _____ Date: _____

Any facility

☐ Do you work with farmers and small producers? Is there a membership, application or minimum number of hours?

☐ What are your rates, deposit, and cleaning or storage fees?

☐ How far ahead do I need to book during harvest season?

☐ What equipment is available, and what size (steam kettle, canner or retort, dehydrator, freezer, labeler)?

☐ What is the smallest and largest batch I can run?

☐ Can I store produce before my booking and finished product after?

☐ What insurance or food safety training do you require?

If you buy your ingredients

☐ Can my suppliers deliver directly to you?

☐ Do you have cold storage to receive deliveries before my booking?

Making a product to sell

☐ Which agency licenses your kitchen (VDACS or VDH)?

☐ Can I get my own VDACS approval to process here?

☐ Can I bring helpers, or do I need to use your staff?

☐ Is this for home use only, or can I can/package products to sell?

Using a co-packer

☐ Will you process produce I supply?

☐ What is your minimum run, and how long until it is ready?

☐ Who owns the recipe?

☐ Who handles the process authority review and the labels?

Canneries

☐ Do I bring jars, or do you sell jars or cans and lids?

If you are selling organic

☐ Will you let my certifier's inspector visit while I am producing?

☐ Can you give me a list of your cleaners, sanitizers and pest control products?

☐ Can I clean the equipment myself before I start?

☐ Co-packers: are you certified organic, and will my product be covered by your certificate?

Notes: _____

_____

Selling as organic: certify or stay exempt?

If your organic sales total **$5,000 or less a year**, you may sell and label your products as organic without being certified. You must still follow all the organic production, handling, packaging, and labeling rules. Above $5,000, you must be certified to use the word "organic."

What exempt producers can and cannot put on a label

You can	You cannot
Call your product "organic," or list organic ingredients, if it meets the organic standards	Use the USDA Organic seal or any certifier's seal or logo
Label your own multi-ingredient product as organic or as containing organic ingredients	Say or imply "certified organic," on the label or to any buyer
Use a statement such as "Organic — exempt from certification (sales under $5,000)" so buyers know your status but It is not required.	Sell your product as an organic ingredient for another business's organic product

Exempt producers must keep records for **3 years** showing that products sold as organic were produced and handled organically, and how much was received and sold. USDA can ask to see them. The exemption covers organic certification only; Virginia food safety rules still apply.

When certification makes sense

- **Your organic sales are approaching $5,000.** The limit is total gross organic sales across everything you sell, not per product.
- **You want the USDA seal or to say "certified organic."** Many customers look for the seal.
- **You sell wholesale.** Grocery stores, distributors, food hubs and many restaurants ask for a copy of your certificate.
- **You sell to other processors.** Your product can only be an organic ingredient in someone else's product if you are certified.
- **You want to co-pack or private-label for others.**
- **The premium covers the cost.** Certification for a small farm or processor typically costs about $1,200 to $3,500 a year. USDA's Organic Certification Cost Share Program reimburses up to 75% of costs, up to $750 per scope, for 2025 and 2026; apply at your local FSA office by December 31, 2026.

If you grow certified organic produce but buy other ingredients for a value-added product, your farm certificate may not cover the processing. Ask your certifier whether you need to add a handling scope.

Checklist 2: Processing organic product

Use the part that fits you. Full details are in the guide *Working with Non-Certified Kitchens* later in this directory.

If you are a certified organic farm processing your own crops: before your first run

☐ Call your certifier and describe the facility and who will do the work.

☐ Ask your certifier what additional documentation they will require.

☐ Add the facility to your organic system plan and wait for approval.

☐ Ask whether processing needs a handling scope on your certificate.

☐ Get the facility's list of cleaners, sanitizers and pest control products, and send it to your certifier.

☐ Keep the organic certificate label information for any ingredient you buy (sugar, vinegar, spices).

☐ Get your label approved by your certifier before printing.

If you buy your produce and ingredients: before your first run

☐ Decide whether you need certification: required above $5,000 a year in organic sales.

☐ If certifying, apply as a handler, and list the rented kitchen or co-packer in your plan.

☐ Keep a current organic certificate for every organic ingredient from every supplier, and check each one in the USDA Organic Integrity Database.

☐ Write a fraud prevention plan: how you check suppliers and spot problems. Required for certified operations since March 2024.

☐ Choose your labeling category: "100% organic"; "organic" (at least 95% organic ingredients); or "made with organic ___" (at least 70%).

☐ Using a certified co-packer under your brand? Ask your certifier whether you need your own handling certification.

Everyone: on production day and after

☐ Acidified foods: have your process authority letter and FDA filing in place.

☐ Clean the equipment and record it on a clean-down log.

☐ Keep organic ingredients sealed and labeled, apart from other users' supplies.

☐ Run organic first if you are also making non-organic products.

☐ Fill out a batch record with lot numbers for each ingredient and the finished product.

☐ Keep purchase, production and sales records for 5 years (3 years if exempt). Organic purchases must add up to organic sales.

☐ Tell your certifier about new products, recipes or facilities before you sell them.

Printable clean-down log and batch record templates are in the guide Hosting Organic Producers, later in this directory.

Moving organic produce: containers, vehicles and labels

Organic status can be lost between the field and the kitchen. Organic product must not be mixed with non-organic product or touch a prohibited substance, and your records must be able to follow it.

Containers

- **No treated containers.** Bins, bags, boxes and other packaging or storage containers must not contain a synthetic fungicide, preservative or fumigant.
- **Reused containers must be thoroughly cleaned.** A bag, bin or tote that held something that could contaminate organic product (treated seed, fertilizer, conventional produce washed with a prohibited material) may be reused only after cleaning, and only if no risk remains.
- **Ask before you use wooden bins or pallets** that may be treated, and before using any new packaging coating or liner.

Vehicles and coolers

- Clean the truck bed, trailer or cooler before loading organic product, and note it in your records.
- Don't haul organic produce alongside pesticides, fertilizers, fuel or cleaning chemicals.
- If organic and non-organic produce ride together, keep them in separate, clearly labeled containers.
- A carrier who is not certified can transport your product if the arrangement is described in your organic system plan.
- At a rented kitchen, keep your organic produce in its labeled containers, apart from other renters' food, until you use it.

Labels on bins, boxes and totes

Any container used to ship or store certified organic product must show (1) that the product is **organic**, and (2) a **lot number**, shipping ID or other code that links it to your records. Your records must name the last certified operation that handled the product. The organic marking is not needed on a shipping box if the retail packages inside already show the product is organic.

Paperwork that travels with it

- Invoices, delivery slips and bills of lading should identify the product as organic, with the lot number and quantity **Verify: what your certifier expects on sales documents.**
- Keep a copy of your organic certificate to give buyers.

Labels on finished retail products

- **"100% organic" or "organic":** may show the USDA seal. Below the name of the business that made or distributed the product, the label must say "Certified organic by" and the name of the certifier.
- **"Made with organic ___":** at least 70% organic; may name up to three organic ingredients or food groups; no USDA seal; also needs the "Certified organic by" statement.
- **Less than 70% organic:** organic ingredients may be marked only in the ingredient list.
- Mark organic ingredients in the ingredient list, for example "organic tomatoes."
- Exempt producers (under $5,000): no seal and no "Certified organic by" statement.

Your certifier must approve labels before you print them.

Virginia licensing basics

Organic certification does not replace food safety licensing. Renting a licensed kitchen does not license your business; you apply on your own.

Requirement	Who needs it	Where to start
VDACS food manufacturing approval for your business in a commercial kitchen	Anyone making food to sell outside the home kitchen exemption	Needs the kitchen's written permission, product information sheets, labels, an allergen plan and an inspection. A new kitchen means a new application. VDACS Food Safety, 804-786-3520
Process authority review	Acidified foods (pH 4.6 or below) sold under VDACS approval	Virginia Tech Food Innovations Program: $175 for the first product, $145 each additional (2026). 540-231-8391, fstinfo@vt.edu
Better Process Control School	Acidified foods	Online or in person; the certificate does not expire
FDA food facility and canning establishment registration	Acidified foods sold under VDACS approval	Your process is filed with FDA
VDH permit	Catering, prepared meals, food trucks	Your local health department

Harvesting, packing and holding your own produce on the farm is not food manufacturing, so selling whole, uncut produce does not need a Manufactured Food Establishment Permit. Every Virginia farm that grows, harvests, packs or holds produce for sale must register (free) with the VDACS Produce Safety Program at ProduceSafety.VDACS.Virginia.gov and confirm its information each year; eligible farms can apply for an exemption there. Cutting, peeling, drying or cooking produce counts as manufacturing.

Related guides and resources

Resource	Who it's for	What's in it
Working with Non-Certified Kitchens (in this directory)	Organic farmers and producers	When a rented kitchen can be added to your organic plan; steps before your first production day
Hosting Organic Producers (in this directory)	Kitchen and cannery operators	What changes when an organic producer rents your space; printable checklist and templates
Becoming a Certified Organic Commercial Kitchen (in this directory)	Kitchens and co-packers considering certification	Who needs it, steps, costs and cost-share, certifiers active in Virginia
VABF Organic Buyer Grower Directory	Buyers and growers	Certified organic farms and businesses in Virginia, for sourcing produce
VABF Organic Resource hub	Farmers considering or holding certification	Curated organic resources, funding and deadlines
USDA Organic Integrity Database, organic.ams.usda.gov/integrity	Anyone	Check whether a farm, supplier or co-packer is currently certified
Virginia Tech Food Innovations Program	Value-added producers	Process authority reviews, product testing, nutrition labels. 540-231-8391

Resource	Who it's for	What's in it
VDACS Food Safety Program	Anyone making food to sell	804-786-3520, foodsafety@vdacs.virginia.gov

The directory

Listings were compiled from public sources in October 2026. Rates, hours and services change; call before you go. The live online directory may have more recent information: Live Directory

Certified organic facilities

Listed as certified in the USDA Organic Integrity Database. Their staff make the product. Ask about minimum run size and whether they take farmer-supplied produce.

Harris Hollow Foods, L.C.

CERTIFIED ORGANIC · CO-PACKER

PO Box 489, Washington 22747

Washington, Virginia processor of fruit purees and juice concentrates, including apple, blackberry, blueberry and cherry. USDA certified organic by Oregon Tilth. Ask whether they process farmer-supplied fruit.

Contact: Jon Guth · (540) 675-3321 · jon@harrishollow.com

Evermade Foods LLC

CERTIFIED ORGANIC · CO-PACKER

6775 Kennedy Rd #11, Warrenton 20187

Warrenton co-packer making custom ready-to-eat meals and meal components. USDA certified organic by OneCert.

Contact: Steven Young · (703) 254-3603 · steven@rs-mgmt.com

Web: evermadefoods.com

FGF Copacking

CERTIFIED ORGANIC · CO-PACKER

522 Southlake Blvd, North Chesterfield 23236

North Chesterfield co-packer for liquid products, including bottling and repacking. USDA certified organic by Global Organic Alliance.

Contact: Joel Frias · (804) 218-7692 · jfrias@fgfcopacking.com

Stik-Pak Solutions

CERTIFIED ORGANIC · CO-PACKER

501 Commonwealth Pkwy, Rocky Mount 24151

Rocky Mount co-packer that produces, packages and labels dry powders for private-label clients. USDA certified organic by OneCert.

Contact: Amanda Keen · (540) 482-0405 · amanda@stikpaksolutions.com

Web: stikpaksolutions.com

Summit Beverage Group

CERTIFIED ORGANIC · CO-PACKER

211 Washington Ave, Marion 24354

Marion beverage co-packer and private labeler bottling juices, lemonades and barley waters in 8 to 32 oz PET and glass. USDA certified organic by Oregon Tilth.

Contact: Geoffrey Soares · (276) 781-0671 · debbie.atchison@summitbeveragegroup.com

Web: summitbeveragegroup.com

Licensed rental kitchens

Not certified organic. A certified farmer who rents and does the work can usually add the kitchen to their own organic plan. Each renter also needs VDACS approval to produce there.

Northern Virginia

Frontier Kitchen

COMMERCIAL KITCHEN · RENT

25387 Pleasant Valley Rd, Ste 110, Chantilly 20152

Food business incubator in Chantilly, with locations in Lorton and Haymarket. Ovens, range, mixers and slicer, plus warehouse, cold and dry storage. Membership only. Not certified organic.

Contact: (571) 494-0897

Web: frontierkitchen.org

Shenandoah Valley

Virginia Innovation Accelerator Kitchen

COMMERCIAL KITCHEN · RENT

245 W 21st St, Buena Vista 24416

Shared commercial kitchen in Buena Vista with a steam kettle, blast freezer, rack oven, dehydrator and vacuum sealer, plus warehouse, cold and dry storage. Not certified organic.

Web: acceleratevirginia.com/via-kitchen

CREW Commercial Kitchen

COMMERCIAL KITCHEN · RENT

Shenandoah County Community Center, Mount Jackson

Health department approved commercial kitchen at the Shenandoah County Community Center in Mt. Jackson, run by CREW, Inc. Convection oven, six-burner stove, two ovens, dishwasher, and refrigerator and freezer space. Not certified organic.

Web: crewva.org/commercial-kitchen-rental

Piedmont

Carver Food Enterprise Center

COMMERCIAL KITCHEN · RENT

9432 James Madison Hwy, Ste 106, Rapidan 22733

Shared-use kitchen and food business incubator in Rapidan (Culpeper County), a project of the George Washington Carver Agriculture Research Center. 10-burner range, convection ovens, walk-in cooler and freezer, dehydrator, freeze dryer and vacuum packager. Rental from $10/hr; co-packing also offered. Not certified organic.

Contact: (540) 727-3435 · thekitchen@gwcarc.org

Web: gwcfec.org

BEACON Kitchen

COMMERCIAL KITCHEN · RENT

Carlton Ave, Charlottesville

Charlottesville shared-use commercial kitchen and culinary incubator run by New Hill Development Corporation. 10,000 sq ft with packaging equipment, hot-fill for sauces, and frozen, refrigerated and dry storage. Hourly or monthly memberships. Not certified organic.

Contact: Yolunda Harrell · (434) 284-5952 · info@beaconkitchen.info

Web: beaconkitchen.info

Central Virginia

Chiknegg Incubator Kitchen
COMMERCIAL KITCHEN · RENT

2753 Dogtown Rd, Goochland 23063

Goochland incubator and production kitchen for food entrepreneurs. $22.50–$30/hr. depending on monthly hours, lowest for 10+ hours a week; dry, cold and freezer storage available. Not certified organic.

Contact: Lisa Dearden · (804) 314-9141

Web: chiknegg.com

Woodside Farms Commissary Kitchen
COMMERCIAL KITCHEN · RENT

10455 Cedar Ln, Glen Allen 23059

Fully equipped commissary kitchen in Glen Allen, also used for Woodside's own catering. $25/hr, negotiable. Not certified organic.

Web: woodsidefarms.net

Southwest

Millstone Kitchen
COMMERCIAL KITCHEN · RENT

4237 Prices Fork Rd, Ste C, Blacksburg 24060

Shared-use commercial kitchen in Blacksburg, rented by the hour. Equipment includes a steam kettle, tilt skillet, dehydrator, vacuum sealer, deck oven and proofer. $150 annual membership; hot kitchen $22/hr, prep area $18/hr; storage $30-40/month. Not certified organic.

Web: liveworkeatgrow.org/millstone-kitchen

GATE Center Commercial Kitchen
COMMERCIAL KITCHEN · RENT

122 Davis St, Independence 24348

Grayson County's commercial kitchen at the Grayson Agriculture & Technical Education Center in Independence. Oven, range, griddle, mixer and food processor, with freezer and cold storage. County residents $75/day or $40 per 4-hour block; $50 deposit. Not certified organic.

Web: graysoncountyva.gov/174/GATE-Center

Spencer-Penn Centre Community Kitchen
COMMERCIAL KITCHEN · RENT

475 Spencer Penn Rd, Spencer 24165

Certified community kitchen at the Spencer-Penn Centre in Henry County. Two convection ovens, six-burner range, proofer and two double-door refrigerators; bring your own pots and utensils. Food safety training required to rent. Not certified organic.

Contact: Mary Jordan · (276) 957-5757 · spencerpenn04@gmail.com

Web: thecentreatspencerpenn.com

Tidewater

The Honeycomb Kitchen
COMMERCIAL KITCHEN · RENT

618 South St, Franklin 23851

Licensed shared-use kitchen in Franklin with a steam kettle, heat sealer, vacuum sealer, and deck and rack ovens. $35/hr ($45 nights and weekends), $200 half day; storage $25/month per unit. Not certified organic.

Web: thekitchendoor.com/kitchen-rental/the-honeycomb-kitchen

My Commissary Kitchen
COMMERCIAL KITCHEN · RENT

3351 Chesapeake Blvd, Norfolk 23513

Commercial kitchen in Norfolk with ovens, range, fryer, mixers, food processor and slicer, plus cold and dry storage. $35/hr; annual membership and monthly hour packages available. Not certified organic.

Web: mycommissarykitchen.com

The Lab Commercial Kitchen
COMMERCIAL KITCHEN · RENT

405 S Witchduck Rd, Virginia Beach 23462

Licensed shared-use kitchen of about 2,500 sq ft in Virginia Beach, rented by the hour. Not certified organic.

Web: labkitchenvb.square.site

Canning and processing services

Not certified organic. Co-packers here can make your product but generally cannot label it organic unless they become certified.

Virginia Food Works
PROCESSOR · CO-PACK

Prince Edward County Cannery, Farmville

Nonprofit that co-packs farm produce into shelf-stable products at the Prince Edward County Cannery near Farmville: jams, sauces, salsas, pickles, apple butter, marinara and more, or your own recipe. Steam kettles, retorts, pulpers and labeling equipment. Hourly rate by staff, 4-hour minimum. Glass jars only; no meat. Not certified organic.

Contact: (434) 960-8958 · info@virginiafoodworks.org

Web: virginiafoodworks.org

Carroll County Cannery
CANNERY · RENT WITH SPECIALIST

497 Farmers Market Rd, Hillsville

County cannery behind the Southwest Virginia Farmers Market in Hillsville, with an on-site cannery specialist. 2026 season July 13-December 18, Monday, Thursday and Friday. Seasonal fee $10 in-county, $50 out-of-county. Confirm whether products can be canned for resale. Not certified organic.

Contact: (276) 730-3285

Web: carrollcountyva.gov/community/cannery/index.php

Ashman Manufacturing
PROCESSOR · CO-PACK

Virginia Beach

Virginia Beach co-packer for acidified canned foods, sauces and hot and cold fill products, with recipe development, lab testing and private labeling. Small and large batches. Not certified organic.

Contact: (757) 428-6734

Web: ashmanco.com

Pasta by Valente
PROCESSOR · CO-PACK

Charlottesville

Charlottesville co-packer of dry pasta, including organic and natural lines. Ask about organic certification for your product.

Contact: (434) 971-3717

Web: pastavalente.com

The Virginia Diner

PROCESSOR · CO-PACK

Wakefield

Wakefield co-packer of nuts, snacks and pretzels. Not certified organic.

Contact: (757) 899-6213

Web: vadiner.com

Community canneries (home use)

For canning your own produce for your household, not for products you sell. Most are seasonal, roughly July to December. Listings marked "older listing" come from an older source and may have closed.

New London Community Cannery

COMMUNITY CANNERY

Behind New London Academy, Route 460, Forest

Bedford County community cannery, open to everyone including non-residents. 2026 hours: Tuesdays 6:30-10 a.m., Thursdays 2-6 p.m., and one Saturday a month, July to December. Workspace, sinks and supplies provided; staff instruct but do not can for you. Meat by appointment.

Web: parks.bedfordcountyva.gov/parks-facilities/new-london-cannery

Wythe County Cannery

COMMUNITY CANNERY

Wytheville

County cannery run with Wythe County Public Schools. Reopened July 27, 2026 after a new boiler was installed. By appointment only.

Contact: (276) 228-3421

Web: wytheco.org/m/newsflash/Home/Detail/81

Bland County Cannery

COMMUNITY CANNERY

11 Osborne Dr, Bland

County community cannery in Bland. Call the county for the season's hours and fees.

Callaway Cannery

COMMUNITY CANNERY

8451 Callaway Rd, Callaway 24067

Franklin County community cannery behind Callaway Elementary School. Open mid-July through December, Tuesdays and Fridays; arrive by 11 a.m. with jars, produce and ingredients. Reserve ahead if you need steam kettles. Call for pricing. Second number: 540-484-1966.

Contact: (540) 488-2552

Web: farmfranklincountyva.com/canneries

Glade Hill Cannery

COMMUNITY CANNERY

8081 Old Franklin Turnpike, Glade Hill 24092

Franklin County community cannery behind Glade Hill Elementary School. Open mid-July through December, Mondays and Thursdays; arrive by 11 a.m. with jars, produce and ingredients. Reserve ahead if you need steam kettles. Call for pricing. Second number: 540-576-3020.

Contact: (540) 576-2796

Web: farmfranklincountyva.com/canneries

For kitchen and cannery operators

Farmers and food businesses use this directory to find space to turn their harvest into products. Listing your kitchen, cannery or co-packing service is free.

Add or update your listing: [UPDATE FORM URL]

Hosting organic producers

You do not need your own organic certificate for a certified farmer to rent your kitchen and make organic products, as long as the farmer does the work. The farmer's certifier adds your kitchen to the farmer's plan. You provide:

- **Access:** the farmer's organic inspector may visit during the farmer's booking.
- **A materials list:** the cleaners, sanitizers and pest control products used in your kitchen.
- **A clean start:** time and permission for the farmer to clean equipment before use, ideally right after your own cleaning.
- **Separate storage:** a labeled shelf or bin for the farmer's organic supplies.

If your staff make products for others (co-packing), your kitchen generally needs its own organic certificate before those products can be sold as organic. The guides *Hosting Organic Producers* and *Becoming a Certified Organic Commercial Kitchen*, which follow, cover both cases.

Guide: Working with Non-Certified Kitchens

For organic producers. If you rent a kitchen and do the processing yourself, your certifier can usually add that kitchen to your organic system plan, and your product can stay certified. If the kitchen's own staff make your product on their premises, the kitchen generally needs its own organic certificate.

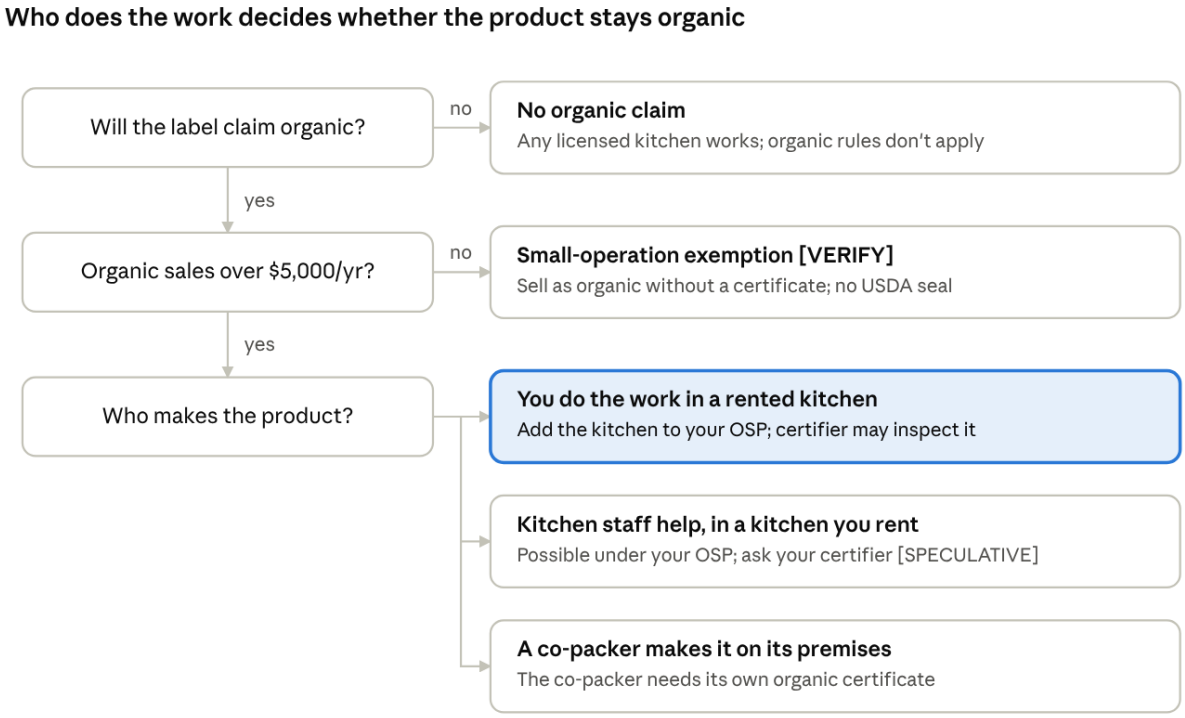
The key rule: who does the work, and where

USDA's instruction NOP 4009, "Who Needs to be Certified?" (Rev03, effective March 20, 2024, updated for the Strengthening Organic Enforcement rule) draws the line:

Arrangement	Sold as organic?	What it takes
You rent the kitchen and do the work (you or your employees)	Yes, under your certificate	The kitchen is described in your organic system plan (OSP) and is available for inspection while you are processing organic product
Kitchen staff help you, in a kitchen you've rented	Possibly – check with certifier	NOP 4009 allows contracted services at a site you lease or rent if described in your OSP. Whether staff-assisted processing counts is a certifier call
A non-certified co-packer makes it on their premises	No	NOP 4009 says an uncertified operation may not process organic products on its own premises for a certified operation. The co-packer would need its own certificate
A certified co-packer makes it	Yes	The co-packer's certificate covers the processing; you keep records of the transfer

Exemptions that may apply instead: under $5,000 a year in organic sales (no USDA seal, and not sold as an ingredient to another business); products with less than 70% organic ingredients, or that name organic ingredients only in the ingredient list; or making no organic claim at all, in which case any licensed kitchen works.

Which arrangement fits your product



Most certified farmers will land on the highlighted path: rent a licensed kitchen and do the processing yourself.

Before your first production day

1. **Call your certifier first.** Describe the kitchen, who will do the work, and the product. Ask what they need to add the site to your OSP, and whether an inspection of the kitchen is required before you start and if there are any additional fees for adding the inspection or adding the site to your OSP.
2. **Update your OSP** with the kitchen's name and address, your rental terms, the equipment you'll use, and your cleaning and separation plan.
3. **Get the kitchen's cooperation in writing.** Your certifier may need to inspect while you're producing, and may ask for the kitchen's cleaning chemicals and pest control products. Give the kitchen the guide *Hosting Organic Producers*.
4. **Collect the kitchen's materials list:** sanitizers, cleaners, pest control products and any boiler or steam additives. Your certifier checks these for compliance.
5. **Confirm every ingredient is certified organic** or allowed. Keep the supplier's organic certificate for each one. Salt and water don't count toward the organic percentage.
6. **Get label approval** from your certifier before printing labels with an organic claim or the USDA seal.
7. **Book enough time** for a full clean-down before you start. The first slot of the day, after the kitchen's own cleaning, is generally easiest.

On production day

The goal is to show, on paper, that nothing non-organic or prohibited touched your product.

☐ Clean and sanitize every surface and piece of equipment you'll use, even if the kitchen says it is clean. If the sanitizer is not on the approved list, follow it with a potable water rinse.

☐ Log the clean-down: date, time, equipment, products used, who did it.

☐ Keep organic ingredients sealed and labeled until use, stored apart from other renters' supplies.

☐ Run organic first if you make organic and non-organic products the same day.

☐ Record a lot number for each batch: ingredients and their lot numbers, quantities, finished units.

☐ Label finished product with the lot number before it leaves the kitchen.

Virginia licensing requirements are summarized under "Virginia licensing basics" at the front of this directory.

Guide: Hosting Organic Producers

For licensed kitchens, incubators and canneries. Your kitchen does not need its own organic certificate for a certified farmer to rent it and make organic products. The farmer's certifier adds your kitchen to the farmer's plan. What you provide is access, a clean starting point, and a list of the cleaning and pest control products you use.

Pages 1 to 5 of this guide each print on their own sheet: a readiness checklist and four templates.

What changes for your kitchen, and what doesn't

	What it means for you
Stays the same	Your VDACS or VDH license, your rates, your booking system, your house rules. The farmer still needs their own VDACS approval to produce in your kitchen
Inspection access	The farmer's organic inspector may visit while the farmer is producing, usually once a year with notice; unannounced visits are possible
Materials list	The certifier will ask what sanitizers, cleaners and pest control products are used in the kitchen (Page 2)
Clean starting point	The farmer cleans equipment before organic use and logs it (Page 3). A slot right after your own cleaning helps
Separation	Organic ingredients stay sealed and labeled, apart from other renters' supplies. A labeled shelf or bin is enough in most cases
Pest control	Prohibited pesticides must not contact organic product or packaging. Tell renters before any treatment, and keep the applicator's records
What you can't do	Your staff should not make an organic product for the farmer on your premises unless your kitchen is certified. If you offer co-packing, ask a certifier about certifying your facility

Page 1: Checklist: Ready to host organic production?

Kitchen name: _____ Date: _____ Completed by: _____

Licensing and access

- ☐ Our VDACS or VDH license is current. License type and number: _____
- ☐ We can give a renter written permission to use our kitchen for their VDACS application
- ☐ We agree to let a renter's organic inspector visit during the renter's booked time

Materials

- ☐ We have a current list of sanitizers, cleaners, and pest control products (Page 2)
- ☐ We keep safety data sheets or labels for each product
- ☐ We can tell renters before any pest control treatment
- ☐ We know whether our boiler or steam system uses additives – only needed if steam contacts food

Space and scheduling

- ☐ We have a shelf, bin, or cooler space that can be labeled for one renter's organic supplies if needed
- ☐ We can offer a slot right after our own cleaning
- ☐ Renters may clean equipment themselves before use

Records

- ☐ We can keep pest control service reports for at least 5 years

Most kitchens can check every box with no new equipment.

Page 2: Kitchen materials list (for the producer's certifier)

Kitchen: _____ Address: _____ Updated: _____

List every product used on food-contact surfaces, equipment, floors, or for pest control. Attach the label or safety data sheet for each. The certifier checks them against the USDA National List (7 CFR 205.605) and decides whether a rinse is needed.

Product name	Manufacturer	Active ingredient	Used on	How often	Rinsed after? (Y/N)

Pest control

Company or person	Phone	Products used	Where applied	Service frequency

Boiler or steam additives (if steam contacts food): _____

Signed: _____ Title: _____ Date: _____

Page 3: Organic clean-down log

Completed by the organic producer before each production session. Producer keeps the original; kitchen may keep a copy.

Producer / farm: _____ Certifier: _____ Kitchen: _____

Date	Start time	Equipment and surfaces cleaned	Cleaner / sanitizer used	Rinsed with potable water? (Y/N)	Prior user (if known)	Initials

Organic ingredients stored sealed and labeled, apart from others' supplies? Y / N Notes: _____

Sources

- USDA Organic Integrity Database, searched October 10, 2026: https://organic.ams.usda.gov/integrity/
- NOP 4009, Who Needs to be Certified? Rev03 (March 20, 2024): https://www.ams.usda.gov/sites/default/files/media/4009.pdf
- USDA Strengthening Organic Enforcement FAQ: https://www.ams.usda.gov/rules-regulations/strengthening-organic-enforcement/faq
- 7 CFR 205.101, exemptions from certification: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-M/part-205/subpart-B/section-205.101
- 7 CFR 205.272, commingling and contamination prevention: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-M/part-205/subpart-C/section-205.272
- 7 CFR 205.307, labeling of nonretail containers: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-M/part-205/subpart-D/section-205.307
- 7 CFR 205.310, products from exempt operations: https://www.ecfr.gov/current/title-7/subtitle-B/chapter-I/subchapter-M/part-205/subpart-D/section-205.310
- USDA FSA, Organic Certification Cost Share (July 2, 2026): https://www.fsa.usda.gov/news-events/news/07-02-2026/usda-helps-organic-producers-certification-costs
- Pennsylvania Certified Organic, 2026 fee schedule: https://public.powerdms.com/PCOPA/documents/2658269VDACS, Home and Commercial Kitchen-Based Businesses
- VDACS, Virginia's Home Food Processing Exemptions FAQ (Rev. July 2026)VDACS, Home and Commercial Kitchen-Based Businesses
- VDACS, Manufactured Food Establishment Permit Application
- VDACS, Produce Safety registration
- VDACS, applying as a commercial kitchen business (rev. 07/22): https://www.vdacs.virginia.gov/pdf/howtocommkitchen.pdf
- Virginia Cooperative Extension FST-321, selling acidified foods (2024): https://www.pubs.ext.vt.edu/FST/FST-321/FST-321.html
- Virginia Tech Food Producer Technical Assistance Network: https://www.fst.vt.edu/partnerships-and-learning/food-producer-technical-assistance-network.html
- VAFAIRS, Shared Use Kitchen Facilities in Virginia (March 2025): https://vafairs.com/wp-content/uploads/2025/03/Shared-Use-Kitchen-Facilities-in-Virginia.pdf
- New Jersey Department of Agriculture, processing and handling fact sheet (2012): https://nj.gov/agriculture/divisions/md/pdf/processinghandlingfactsheet.pdf
- Facility listings: each facility's own website, The Kitchen Door, county cannery pages, and Virginia Food Works

Know a kitchen, cannery or co-packer we missed, or see something out of date? Let us know.

The current directory is always online: Virginia Home & Shared Kitchen Processing Directory

Contact: Virginia Association for Biological Farming, becki.derusseau@vabf.org

About these listings: listings come from public sources and from the facilities themselves. They are not endorsements. Rates, hours and services change, so call before you go. Organic and licensing information here is general guidance; your certifier and VDACS have the final word.

