

SHARED USE OPPORTUNITIES

Nelson Farms

COUNTRY STORE &
PRODUCTION FACILITY

SHARED USE OPPORTUNITIES

Nelson Farms' FDA certified kitchen facility is available for use through a Shared Use Agreement.



Our commercial facility is available to local users on a contract or time-share basis. The facility gives users access to production-scale food processing equipment in an inspected environment.

Shared Use clients provide their own ingredients, staff for the production, and has the option to order bottles through Nelson Farms (bottle selection list is available upon request).

Nelson Farms provides one trained team member to setup, assist with production, and supervise cleanup following production.



In My Father's Kitchen Pasta Sauce and Our Farm Rhubarb Sauce(s) are among the products that have been produced in our shared use facility.

WHAT ARE THE ADVANTAGES OF PRODUCING MY PRODUCT IN A SHARED USE FACILITY?

- Equipment is suitable for smaller market-testing batch sizes, as well as larger batches
- Product can always be fresh for farmer's markets, etc.

WHAT IS REQUIRED IN ORDER TO USE NELSON FARMS' KITCHEN?

- Client must apply for and receive their 20C food processing license
- Complete a food safety certification program
- Coordinate productions with Nelson Farms staff
- Provide proof of product liability insurance

For pricing information or an application, please contact Margie Wilcox at (315) 655-8831, x5.

Nelson Farms
PRODUCTION FACILITY

3261 US Route 20 • Cazenovia, NY 13035 • (315) 655-8831, x1 or x2

www.nelsonfarms.org •  