## **Shared Kitchen Insights**

Things to Consider When Deciding to Use a Shared Kitchen

## Types of required trainings, licenses and certifications

application requirements



Additional shared facilities used by food entrepreneurs Retail

training

responses Office Event space 44% Freezer 59% Refrigerator Dry storage 10% 20% 30% 40% 60% 50%

license

certification of survey respondents

plan

all requirements within 6 months.

Acidified

foods

Businesses invested an average of

of their earned revenue on rental fees.

Average reported profit =

\$15K

## Primary occupation?

>50%

of survey respondents stated the business operated in a shared kitchen is their primary occupation.



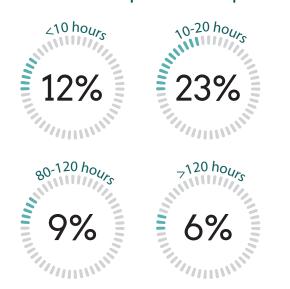
of survey respondents stated the business operated in a shared kitchen is their secondary

occupation.





## Hours per month producing in shared kitchen



20-40 hour

40-80 hours

of respondents spent 40 hours or less per month producing in a shared kitchen.

USDA is an equal opportunity provider, employer, and lender. May 2023