

# Producing Value Added Farm Products in Clark County

## Certified Kitchens



Producing value added food products from your farm's raw agricultural products can increase farm income, extend your market season, and generate new marketing avenues.

A berry grower turning raw strawberries into jam is one example. Washington state law requires that processed food products offered for sale to the public be prepared in

a separate kitchen, not the kitchen used to prepare your home food. These separate kitchens are often referred to as certified or *commercial kitchens*. These kitchens need not be large or fancy, but they must meet county and state guidelines protecting public health.

If you are unable to build a separate preparation kitchen to process your value added farm products, several certified kitchens in Clark County rent their facilities (Table 1). Renting a kitchen is a good way to start creating your products without the cost of building your own facility. Alternatively, a commercial processor can co-pack your product. Co-packing involves another company taking your fresh products, such as berries, and processing these to create the value added product, like jam. The co-packing facilities are certified, eliminating the need for an on-farm certified kitchen. Co-packing allows you to focus on marketing and selling your value added product, instead of processing it.

Your business and food processing must also be licensed with the appropriate agency, either county or state. If you plan to sell your value added products directly to the consumer on farm or at a retail outlet within Clark County, contact Clark County Public Health before you start production. If you intend to wholesale your product, now or in the future, you must be licensed with Washington State Department of Agriculture (WSDA) (see Resources for contact information).

When creating value added food products, having adequate liability insurance coverage reduces your risk. Shop around and compare several policies to find the coverage that best suits your farm business needs. Start with your current insurance agent, or ask other farmers in the area who create and sell products similar to yours. WSDA's *Green Book* (listed below) provides more information on insurance.



With a little planning and consideration, you can add value to your farm products and create new recognition for your farm.

### Agencies:

Clark County Public Health  
Food Establishments/Certified Kitchens  
(360) 397-8001

Washington State Department of Agriculture  
Food Processing  
(360) 902-1876  
[foodsafety@agr.wa.gov](mailto:foodsafety@agr.wa.gov)



**Table 1: Commercial Kitchens In Clark County**

Name	Address	Phone	Rental Fee *	Deposit	Available On-Site Equipment	Liability Insurance Required?
Barberton Grange	9400 NE 72 <sup>nd</sup> Ave, Vancouver	360-254-2463	\$10/hr or \$50/day	No	Standard kitchen appliances; two stoves with ovens; two refrigerators	Yes
Camas Community Center	1718 SE 7 <sup>th</sup> Ave, Camas	360-834-5307	\$20/Day	For key	Standard kitchen appliances; Commercial dishwasher	Yes
Ibecka's	9106 NE Hwy 99 #B, Vancouver	360-573-7722	\$75/mo or \$20/hr with \$100 fee	No	Three refrigerators; four stoves; three compartment sink	Yes
Ridgefield Community Center	210 N Main Ave, Ridgefield	360-887-0504	\$15/hr	\$100	Two commercial ovens; stove; dishwasher; refrigerator	No

No endorsement is intended of any business listed here, nor is any criticism of unnamed businesses implied.

\*Rates valid in early 2009, may change at any time.

**Resources:**

*Producing Value-Added Products for Markets: Start with Food Safety*

<http://cru.cahe.wsu.edu/CEPublications/eb1902/EB1902.pdf>

Government Regulations for Food Processing

<http://agr.wa.gov/Marketing/SmallFarm/GovernmentRegulations.aspx#Food>

Washington State Department of Agriculture Food Processors License

<http://agr.wa.gov/FoodAnimal/FoodProcessors/>

WSU Extension Small Farms Team On Farm Processing

[http://smallfarms.wsu.edu/marketing\\_onfarmprocessing.php](http://smallfarms.wsu.edu/marketing_onfarmprocessing.php)

Washington State Department of Agriculture *Handbook of Regulations for Farm Direct Marketing "The Greenbook"*

<http://agr.wa.gov/Marketing/SmallFarm/greenbook.aspx>

*Adding Value to Farm Products: An Overview*

<http://www.attra.org/attra-pub/PDF/valuecovr.pdf>

Keys to Success in Value Added Agriculture

<http://www.attra.org/attra-pub/PDF/keystosuccess.pdf>

**Written by Erin Harwood, June 2009**



The Small Acreage Program is sponsored in partnership by [WSU Clark County Extension](#) and the [Clark County Clean Water Program](#).



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