Initial things to discuss with state, or local city\county offices

- Water source
- Waste water system (sewer or septic)
- Food business zoning requirements
- Workers Compensation Insurance if you plan on having paid or compensated employees
- Building Inspection
- Fire Inspection
- Plumbing Inspection
- Electrical Inspection
- HVAC Inspection (Heating Ventilation and Air Conditioning)
- Certificate of Occupancy
- Retail Plan Review
- Other permits that you may need

Additional things to consider

- Finding space for your business
- Making a list of foods you make, sell, or offer to the public
- Identifying your customers
- Finalizing your food production process
- Where you are getting your ingredients from
- Finding storage space
- Product packaging and labelling
- The Minnesota Food Code (MN Rule 4626)
- The Certified Food Manager requirement
- Retail HACCP and Food Code variances

Items needed for your licensing appointment with an inspector

Note: Your inspector will verify steps 1 and 2 during an onsite inspection.

- MN Tax ID number OR a Social Security number
- Workers Compensation Insurance if you plan on having paid or compensated employees
- Check or Money Order for your license fees

In accordance with the Americans with Disabilities Act, this information is available in alternative forms of communication upon request by calling 651-201-6000. TTY users can call the Minnesota Relay Service at 711. The MDA is an equal opportunity employer and provider.