



USDA Inspection in Shared Spaces, including Commercial Kitchens



USDA Inspection

Any business producing amenable meat or poultry products for commercial distribution that is not exempt from inspection must apply to FSIS for a grant of inspection (GOI). The link just below will take you to more information on the application process. Meanwhile, this document highlights considerations for receiving inspection when operating in a shared space, such as a commercial kitchen. If you have questions about exemptions or amenability of products, please contact [askFSIS](#).

Apply for a Grant of Inspection:



Link: <https://www.fsis.usda.gov/inspection/apply-grant-inspection>

Official Premises

The regulations allow FSIS to provide inspection (issue GOIs) to multiple businesses at a given location or in a location shared with other businesses not under FSIS inspection.

Each business that is required to operate under FSIS inspection must apply to FSIS for a GOI and define their "official premises" for the purpose of production. Once the GOI is obtained, the business is called an official establishment. Each official establishment must keep their official (inspected) operations and products separate and distinct from any other official (inspected) establishment – as well as from any other uninspected business operations. In a shared facility, businesses could keep operations and products separate by using different parts of the facility or by operating on different days/times.

Regulations: [9CFR305.2](#), [9CFR381.26](#), [9CFR590.26](#), and [9CFR 533.1](#) for meat, poultry, egg products, and Siluriformes respectively.

Food Safety Requirements

Each official establishment must implement Sanitation Standard Operating Procedures (SOPs) that include cleaning procedures before starting and during operations to prevent conditions that could contaminate and adulterate products. Each official establishment must also implement a Hazard Analysis and Critical Control Point (HACCP) system to identify and control any relevant food safety hazards that are reasonably likely to affect the product. The establishment's food safety (Sanitation SOPs and HACCP) system must be sufficient to prevent product contamination or adulteration and address any food safety hazards that might arise from sharing space with other businesses.

Regulations: [9CFR 416.11](#) through [9CFR 416.16](#) for Sanitation SOP and [9CFR part 417](#) for HACCP.

Office Space and Restroom Facilities

The grant holder/lease holder of the official establishment must provide facilities like office space and restrooms sufficient for inspector use and to ensure employee hygiene and sanitation. The official establishment and facility owner will need to work with the assigned Frontline Supervisor (FLS) to determine what facilities meet the applicable regulatory requirements based on local conditions.

Regulations: [9 CFR 307.1](#), [9 CFR 381.36\(a\)](#), and [9 CFR 590.136](#) for offices, and [9 CFR 416.2\(h\)](#) for restrooms.

Other Sanitation Requirements

Official establishments are also required to meet the Sanitation Performance Standards (SPS) requirements including grounds and pest control, construction, plumbing, sewage disposal, and water supply. These requirements help ensure the facility is designed and maintained in a sanitary condition such that products are not contaminated or adulterated. In a shared space, facility construction and maintenance may not be under the direct control of the official establishment. Since the official establishment operating in a shared facility is responsible for compliance with all regulatory requirements, the grant holder/lease holder should make arrangements with the facility owner to ensure the facility is constructed and maintained to meet SPS requirements.

Regulations: [9 CFR 416.1-416.5](#) for SPS.

Related Knowledge Articles

[askFSIS Public Q&A: Retail operations separated from FSIS](#)

[askFSIS Public Q&A: Federal and State Inspection in the Same Facility](#)

[askFSIS Public Q&A: Clean-up when going from FDA to FSIS inspected product](#)

[askFSIS Public Q&A: Slaughter or Processing Multiple Species in the Same Production Day](#)

[askFSIS Public Q&A Meat and Poultry Hazards and Controls Guide](#)

[askFSIS Public Q&A: Ingredients Letter of Guarantee](#)

[askFSIS Public Q&A: Storage of Meat, Poultry, and Ingredients](#)

[askFSIS Public Q&A: Raw Beef Grinding Records; Records for Non-meat Ingredients](#)

[askFSIS Public Q&A: Preparation of Non-amenable Ingredients](#)

[askFSIS Public Q&A Dual Jurisdiction Establishment](#)

[askFSIS Public Q&A: Jurisdiction for Meat, Poultry, and Egg products](#)

[askFSIS Public Q&A: Maintaining a Physical Inspection Presence](#)