



THE UNIVERSITY^{of} TENNESSEE

Domestic Kitchen

Tennessee Food Safety Certification Course

May 27, 2009

**Agricenter International
The University of Tennessee Extension
7777 Walnut Grove Road
Suite B, Box 21
Memphis, TN 38120**

**Meets the Requirement for
Rules of
Tennessee Department of Agriculture Regulatory Services Division
Chapter 0080-4-11
Regulations for Establishments Utilizing Domestic Kitchen Facilities for Bakery and Other Non-Potentially
Hazardous Foods Intended for Sale**

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and
William C. Morris
Department of Food Science and Technology**

Purpose of the Domestic Kitchen Rules:

The purpose of these rules is to allow individuals using domestic kitchens to prepare, manufacture and sell non-potentially hazardous foods to the public, while ensuring that the public health is protected by compliance with these rules and inspections by the Department of Agriculture.

Please note: If you are in a catering business or are interested in starting a catering business (e.g., made-to-order birthday cakes, wedding cakes, etc.) this course is not a requirement for your business. For that type of business, you need to contact your local Health Department. Also, if you are interested in manufacturing foods that are considered “potentially hazardous,” the Domestic Kitchen Rule does not allow these to be produced in a home kitchen. A partial list of common foods that are potentially hazardous and not allowed to be manufactured under the Domestic Kitchen Rule includes: salsa, pickled vegetables, relishes or chow-chow, cheese cakes, canned vegetables or meats, fermented vegetables and dairy or meat products.

Note: *If you have an inside pet, of any kind, you do not qualify as a food manufacturer under the Domestic Kitchen Rule.*

Course Schedule:

Date: May 27, 2009

Time: 9:00 am to 4:00 pm (CST)

Registration and General Information:

The \$100.00 registration fee includes instruction materials, lunch and certificate earned. Registration will be limited to the **first 40** participants.

Enrollment:

Pre-registration with payment is mandatory. Registration fee is non-refundable. To enroll, mail the enclosed registration form and a check or money order payable to **The University of Tennessee** to:

Nancy Austin
The University of Tennessee
Food Science & Technology
2605 River Drive, 116 FSPB
Knoxville, TN 37996-4591

Or you may register on-line at www.wcmorris.com with a credit card.

For further information please contact Nancy Austin at
Phone: 865-974-7717; e-mail: naustin@utk.edu

Directions:

From Nashville, Tennessee:

Travel I-40 west, exit Germantown Road (exit 16A). Go south on Germantown Road approximately 5 miles. You will go under the overpass at Walnut Grove Road, turn right at the stop light at Timbercreek. This is the entrance... Agricenter Expo Center is the large grayish white building, past the Butcher Shop Restaurant.

From Jackson, Mississippi:

Travel I-55 north towards Memphis. Follow signs to I-240 east (exit 6A). Follow I-240 east until you reach Walnut Grove (exit 13) heading east. Go east on Walnut Grove approximately 2 ½ miles. Turn right into the Agricenter entrance... Agricenter Expo Center is the large grayish white building on the right past the Ducks Unlimited entrance.

Domestic Kitchen Registration Form

May 27, 2009

Cost: \$100 per person

Made check or money order payable to:

The University of Tennessee

Box Lunch Preference: please check one

- ☐ Ham
☐ Turkey
☐ Roast Beef
☐ Veggie Pita

Name _____

Address _____

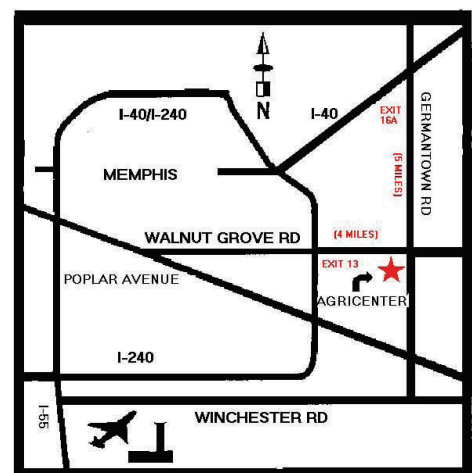
City _____

State _____ Zip Code _____

Phone _____

E-mail _____

Duplicate this form as needed and complete a separate form for each participant.



AGRICENTER INTERNATIONAL-EXIT 13 OFF I-240 OR EXIT 16A OFF I-40