



THE UNIVERSITY<sup>of</sup> TENNESSEE

# **Domestic Kitchen**

**Tennessee Food Safety Certification Course**

**July 23, 2009**

**UT-TSU/Montgomery County Extension Office  
1030-A Cumberland Heights Road STE-A  
Clarksville, TN 37040**

**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**

**P. Michael Davidson**

**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: July 23, 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.

**Enrollment:**

***Pre-registration with payment is mandatory. Registration fee is non-refundable.*** The University reserves the right to limit enrollment; however, no school will be offered to fewer than 10 participants. 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](http://www.wcmorris.com) with a credit card.

For further information please contact :

Nancy Austin  
Phone: 865-974-7717  
e-mail: [naustin@utk.edu](mailto:naustin@utk.edu)

**Directions to the Montgomery County Office:**

From I-24 take exit 11, turn onto Hwy 76 and travel 3 miles to the intersection of Madison Street, continue straight for approximately 8 miles to the intersection of Hwy 48 and 13, turn left onto 48-13 and continue for less than a mile just past the Fairgrounds and turn right on Zinc Plant Road. Travel approximately 1 mile or the third street on the left. Turning left onto Cumberland Heights Road. The office is located 1/2 mile on the right. This old school Office Building also houses State Forestry and Montgomery County Parks and Recreation

**Domestic Kitchen Registration Form**

**July 23, 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
- Salad without meat

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip Code \_\_\_\_\_

Phone \_\_\_\_\_

E-mail \_\_\_\_\_

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