



THE UNIVERSITY^{of} TENNESSEE

Domestic Kitchen

Tennessee Food Safety Certification Course

July 13, 2010

**University of Tennessee: Agricultural Experiment Station
605 Airways Boulevard
Jackson, TN 38301-3201**

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 13, 2010
Time: 8:30 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. 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 and pay on-line with a credit card at <https://web.dii.utk.edu/agStore/pc-2698-2411-july-domestic-kitchen-tennessee-food-safety-certification-course.aspx>

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

Directions From:

Nashville

1. Head **southeast** on 7th Ave N toward **Charlotte Ave**
2. Take the 1st **right** onto **Charlotte Ave**
3. Turn **right** at **George L Davis Blvd**
4. Take the ramp on the **left** onto **I-40 W/I-65 N**
5. Take the exit on the **left** onto **I-40 W** toward **Memphis**
6. Take exit **80A** to merge onto **TN-186 S/US-45 Bypass S** toward **Jackson**
7. Turn **right** at **Airways Blvd**

Memphis

1. Head **east** on **Poplar Ave** toward **N 3rd St**
2. Take the 1st **left** onto **N 3rd St**
3. Turn **right** to merge onto **I-40 E** toward **Nashville**
4. Take **exit 12C** on the **left** to merge onto **I-40 E** toward **Nashville**
5. Take **exit 66** for **US-70**
6. Slight **right** at **TN-1 E/US-70E**
7. Turn **left** at **Experiment Station Rd**

Domestic Kitchen Registration Form
July 13, 2010

Cost: \$100 per person
Made check or money order payable to:
The University of Tennessee

Box Lunch Preference: please check one

Smoked Turkey

Roast Beef

Ham

Veggie

Name _____

Address _____

City _____

State _____ Zip Code _____

Phone _____

E-mail _____

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