



THE UNIVERSITY<sup>of</sup> TENNESSEE

# **Domestic Kitchen**

**Tennessee Food Safety Certification Course**

**September 19, 2011**

**Ellington Agricultural Center  
Ed Jones Auditorium  
440 Hogan Road  
Nashville, TN 37204**

**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: September 19, 2011

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-2692-2411-september-19-2011-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](mailto:naustin@utk.edu)

**Driving Directions:** From I-65: Take Exit #78-A east on Harding Place. Take a right at the second light onto Trousdale Drive. Travel south on Trousdale for approximately 1.5 miles. Turn left on to Hogan Road at the four-way stop. Hogan Road ends at the front gates of the Ellington Agricultural Center. Note: all buildings have identifying lawn signs for your convenience.

From I-24: Take exit #56 west on Harding Place to the Nolensville Road intersection at Harding Mall. Turn left onto Nolensville Road and travel south 1/10 mile and turn right onto Edmondson Pike. Travel 1 1/2 miles on Edmondson Pike. The east entrance to Ellington Agricultural Center is on the right.

To the Ed Jones Auditorium: Enter the front gates from Hogan Road. Bear to your right. The Moss Building (antebellum style mansion) will be on your left at the top of the hill. Follow the drive until you reach the auditorium (a large white barn-like structure that sets at the end of the lawn behind the mansion)

**Domestic Kitchen Registration Form**

**September 19, 2011**

**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.