



TENNESSEE DEPARTMENT OF AGRICULTURE

**REGULATORY SERVICES
FOOD & DAIRY**

MEMORANDUM

**Better Process School for Acidified Food Production
(Canned Food and Bottled Foods)**

Dr. Faith Critzer with UT Extension will offer a “Better Process School for Acidified Food Production” course, due to many requests for this training. This course, along with an approved scheduled process are pre-requisites in order to legally produce shelf stable chow-chows, salsas, pickles, relishes, pickled eggs and/or other such acidified foods.

Please notify anyone with whom you have come in contact that has expressed an interest in processing these type foods.

They may contact Dr. Critzer or Nancy Austin directly @ 865-974-7274 or 865-974-7331 to register and get final details of the exact time and location.

The University of Tennessee Better Process Control School for Acidified Foods offer instruction which fulfills the FDA and USDA Good Manufacturing Practice (GMP) requirements to certify supervisors of acidification and container closure evaluation operations during the canning of acidified foods. Companies which manufacture acidified foods must operate with a certified supervisor on the premises when processing as specified in 21 CFR part 108.25(f) (FDA).