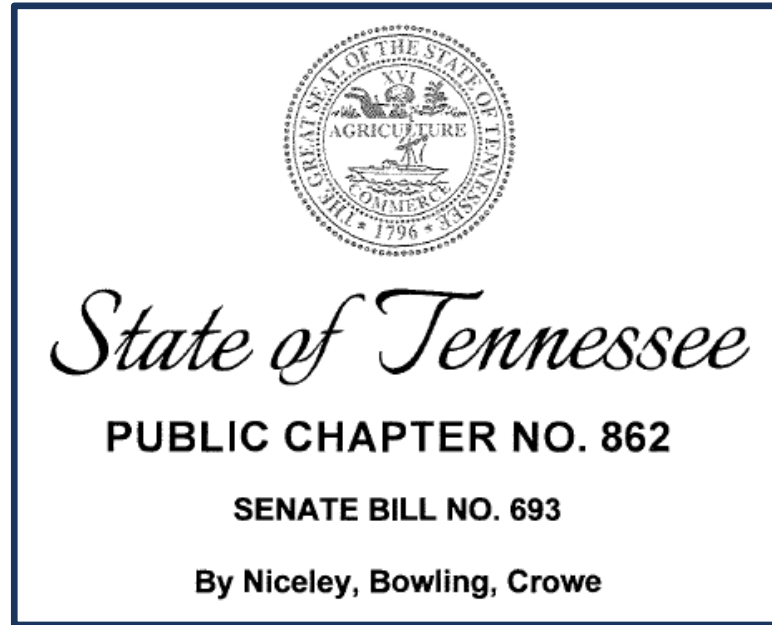




Tennessee Food Freedom Act

Homemade Food Products in Tennessee

New Statute



- Tennessee Food Freedom Act, Public Chapter 862
 - Signed by Governor Bill Lee on 04/14/2022
 - Effective date 07/01/2022

Important

- Producers who have been producing non-potentially hazardous foods under exemption are now required to comply with Tennessee Food Freedom Act as of 07/01/2022.
- Products produced under Tennessee Food Freedom Act must be produced at a **private residence**. Any production in a commercial kitchen will require a Food Manufacturing License from TDA.

Significant Changes

- Potentially Hazardous Food (PHF) is replaced with Time/Temperature Control for Safety (TCS) food.
 - Product shall **not** contain meat, poultry, fish, or preserved eggs.
 - Finished product shall **not** require refrigeration for safety.
- In addition to direct-to-consumer sales, this Act now allows for third party sales.
 - Product can be sold wholesale to retail stores within Tennessee.
 - **In accordance with Tennessee Department of Health, foods prepared under Tennessee Food Freedom Act are not approved to be served in a food service establishment (i.e. restaurants).**

What Are The Requirements?

- **Homemade**
 - Must be produced at a private residence.
- **Non-TCS**
 - Temperature control shall **not** be required for safety of finished products.
- **Intrastate sales only**
 - Products shall only be sold **within** Tennessee.
- **There are specific labeling requirements**

Label Requirements

- Producer name
- **Home address and phone number**
- Common name of food
- Ingredients in descending order of prominence
 - Sub-ingredients must be declared for any ingredient containing more than one ingredient itself.
- **Required Disclaimer:**
 - **"This product was produced at a private residence that is exempt from state licensing and inspection. This product may contain allergens."**

Examples

Allowed*

Shelf Stable Baked Goods

Spice Blends

Roasted Coffee

Candy

Freeze Dried Produce

Canned Fruits and Vegetables

Pickled Fruits and Vegetables

Canned Salsa

Shelf Stable Sauces

Candy and Shelf Stable Baked Goods
with Commercially Processed Hemp
Derivatives

Not Allowed*

Finished Products Requiring
Temperature Control for Safety

Meat- Including Jerky and Freeze Dried

Poultry- Including Jerky and Freeze Dried

Fish- Including Jerky and Freeze Dried

Pickled, Canned, or Preserved Eggs

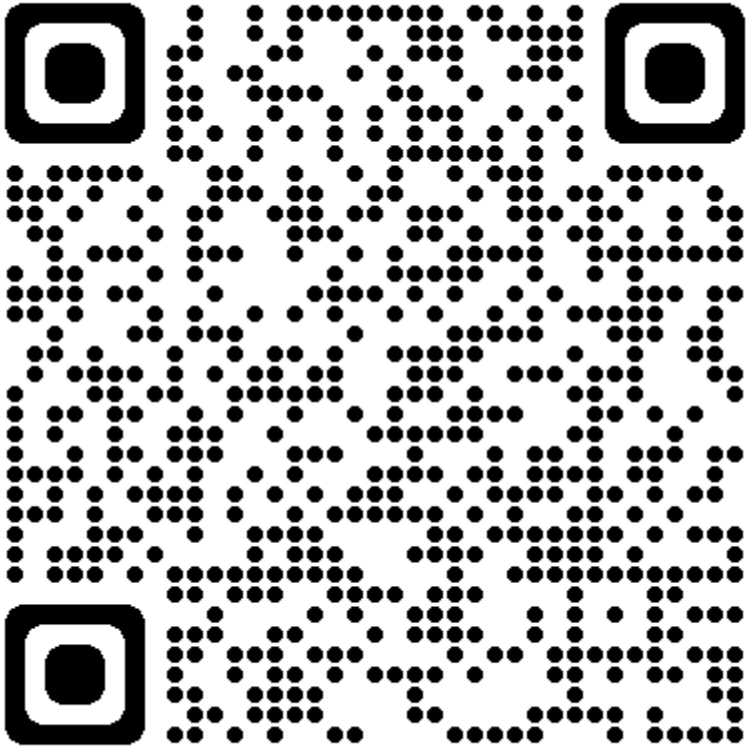
Finished Dairy Products- Including Fluid
Milk, Yogurt, Butter, and Soft Cheese

Fresh Garlic in Oil

TDA's Role

- Answer producer's questions.
- Promote best practices.
- Guide producers to University of Tennessee, Tennessee State University, and their extension agencies.

TDA Informational Webpage



<https://www.tn.gov/agriculture/consumers/food-safety/tennessee-food-freedom-act.html>

Contact Information

Tennessee Department of Agriculture
Consumer and Industry Services
Food Safety Section

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Thank You

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