

TENNESSEE DEPARTMENT OF AGRICULTURE CONSUMER & INDUSTRY SERVICES ATTN: FOOD & DAIRY P.O. BOX 40627 Packages to: 436 HOGAN ROAD NASHVILLE, TN 37204 NASHVILLE, TN 37220 PHONE# 615-837-5193 NEWFOOD.BUSINESS@TN.GOV

FOOD MANUFACTURER / WAREHOUSE PLAN REVIEW QUESTIONNAIRE

Food Manufacturer plan review questionnaire to be completed by the Owner/Operator and submitted to Consumer & Industry. Please refer to the Tennessee Statutes Title 53. Food, Drug and Cosmetic Act, 21 CFR Part 117 CURRENT GOOD MANUFACTURING PRACTICES, HAZARD ANALYSIS AND RISK-BASED PREVENTIVE CONTROLS FOR HUMAN FOOD for the basic requirements and more information.

*BUSINESS NAME Include any dba

*FACILITY ADDRESS		*CITY	*ZIP CODE
	CELL PHONE		
*MAILING ADDRESS			
*NAME OF CONTACT			ZIP CODE
*EMAIL ADDRESS			
*PLEASE CHECK ALL THAT A	PPLY:		
MANUFACTURER WAREHOUSE COLD STORAGE			
NEW REMODEL CH	ANGE OF OWNERSHIP	*SUPPLIERS	
*CHECK ONE: WELL WATER	CITY WATER SPRING	(Upload copy of well water or spring field office or from the TN Dept	approval from local environmental of Environment & Conservation)
*CHECK ONE: PUBLIC SEWA	GE SEPTIC TANK		
*TYPE OF PRODUCT/Choose a	Il that apply to your aparation). Ch	olf Stable · Refrigera	ted; Frozen;
*PRODUCT CATEGORY(S) that Sauce/Condiments; Deer I	t best describe your products: (Ch Processor; Bottled Water;	eck all that apply) Refrig Bakery Item; N	on-Refrig Bakery Item;
*PRODUCT CATEGORY(S) that Sauce/Condiments; Deer I Ready to Eat Salads; Hon ; Alcoholic Beverage Other; *Does any product to be cover	best describe your products: (Ch	eck all that apply) Refrig Bakery Item; Ne _; Jam/Jelly; Meat Bas ; Fish/Seafood; Dry Mi ccine, as defined under T.C.A	on-Refrig Bakery Item; sed; Custom Slaughter xes; Multi Foods;
*PRODUCT CATEGORY(S) that Sauce/Condiments; Deer I Ready to Eat Salads; Hon ; Alcoholic Beverage Other; *Does any product to be cover *LIST ALL PRODUCTS that wi	t best describe your products: (Ch Processor; Bottled Water; ey/Sorghum; Snack Foods ; Juice; Chocolate/Candy red under this license contain a vac	eck all that apply) Refrig Bakery Item; Ne ; Jam/Jelly; Meat Bas ; Fish/Seafood; Dry Mi ccine, as defined under T.C.A essed, or stored.	on-Refrig Bakery Item; sed; Custom Slaughter xes; Multi Foods;
*PRODUCT CATEGORY(S) that Sauce/Condiments; Deer I Ready to Eat Salads; Hon ; Alcoholic Beverage Other; *Does any product to be cover *LIST ALL PRODUCTS that wi	t best describe your products: (Ch Processor; Bottled Water; ey/Sorghum; Snack Foods ; Juice; Chocolate/Candy red under this license contain a vac Il be manufactured, prepared, proce	eck all that apply) Refrig Bakery Item; Ne ; Jam/Jelly; Meat Bas ; Fish/Seafood; Dry Mi scine, as defined under T.C.A essed, or stored.	on-Refrig Bakery Item; sed; Custom Slaughter xes; Multi Foods; A. § 53-1-102?
*PRODUCT CATEGORY(S) that Sauce/Condiments; Deer I Ready to Eat Salads; Hon ; Alcoholic Beverage Other; *Does any product to be cover *LIST ALL PRODUCTS that wi	best describe your products: (Ch Processor; Bottled Water; ey/Sorghum; Snack Foods ; Juice; Chocolate/Candy red under this license contain a vac Il be manufactured, prepared, proce	eck all that apply) Refrig Bakery Item; Ne ; Jam/Jelly; Meat Bas ; Fish/Seafood; Dry Mi scine, as defined under T.C.A essed, or stored.	on-Refrig Bakery Item; sed; Custom Slaughter xes; Multi Foods; A. § 53-1-102?
*PRODUCT CATEGORY(S) that Sauce/Condiments; Deer I Ready to Eat Salads; Hon ; Alcoholic Beverage Other; *Does any product to be cover *LIST ALL PRODUCTS that wi *BUILDING SIZE HOURS OF OPERATION DO YOU HAVE?	best describe your products: (Ch Processor; Bottled Water; ey/Sorghum; Snack Foods ; Juice; Chocolate/Candy red under this license contain a vac Il be manufactured, prepared, proce	eck all that apply) Refrig Bakery Item; Ne ; Jam/Jelly; Meat Bas ; Fish/Seafood; Dry Mi scine, as defined under T.C.A essed, or stored.	on-Refrig Bakery Item; sed; Custom Slaughter xes; Multi Foods; A. § 53-1-102? OPENING

Please submit the completed application to: newfood.business@TN.gov

(*REQUIRED)

*Describe the complete process of how products are prepared. List all steps of how it is processed, cooked, cooled, packaged, and labeled. How do you measure the quality and safety of the product? Give examples of pH levels, cooking temperatures, and verification that food grade containers and closures will be used. Submit additional pages as needed.

*SUBMIT FLOW DIAGRAMS OF YOUR PROCESSES ____;

____ SUBMIT PLAN DRAWN TO SCALE OF THE FOOD MANUFACTURING FACILITY SHOWING LOCATION OF EQUIPMENT

_____ SUBMIT ALL LABELS FOR PRODUCTS PRODUCED AND/OR PACKAGED

____ SUBMIT PROOF OF REGISTRATION OR BUSINESS LICENSE ISSUED BY A LOCAL GOVERNMENTAL AUTHORITY

STATEMENT:

I HEREBY CERTIFY THAT THE ABOVE INFORMATION IS CORRECT. I FULLY UNDERSTAND THAT ANY DEVIATION FROM THE ABOVE WITHOUT PRIOR PERMISSION FROM THIS STATE REGULATORY AGENCY MAY NULLIFY FINAL APPROVAL.

SIGNATURE(S):

DATE: ______

APPROVAL OF THESE PLANS AND SPECIFICATIONS BY THIS REGULATORY AUTHORITY DOES NOT INDICATE COMPLIANCE WITH ANY OTHER CODE, LAW, OR REGULATION THAT MAY BE REQUIRED – FEDERAL, STATE, OR LOCAL. IT FURTHER DOES NOT CONSTITUTE ENDORSEMENT OR ACCEPTANCE OF THE COMPLETED ESTABLISHMENT (STRUCTURE OR EQUIPMENT). THE REGULATORY AUTHORITY SHALL CONDUCT ONE OR MORE INSPECTIONS TO VERIFY THAT THE FOOD ESTABLISHMENT IS CONSTRUCTED AND EQUIPPED IN ACCORDANCE WITH THE APPROVED PLANS OR MODIFICATIONS AS REQUIRED OF PLANS AS NECESSARY TO ACHIEVE COMPLIANCE WITH THE APPROPRIATE REGULATION. PERMIT APPROVAL WILL BE CONTINGENT UPON ACTUAL FACILITY INSPECTION. Licenses/permits issued under the Tennessee Food, Drug and Cosmetic Act extend only to items defined as food under the Act and do not extend to items that contain either substances prohibited by state or federal law for inclusion in food or substances that otherwise categorize the food item as a drug.

Ellington Agricultural Ctr, PO Box 40627, Nashville, TN 37204 or Packages to 436 Hogan Road, Nashville, TN 37220;

Phone (615) 837-5193; <u>Newfood.business@TN.gov</u>