

Jessamine County Cooperative Extension Service
Commercial Kitchen Guidelines 2009

Mission: To provide a professional, permitted working environment for individuals who are exploring the production of value-added fruit, vegetable, and baked products for resale and to encourage the use of locally grown and produced products.

Guidelines:

1. The permitted kitchen at 95 Park Drive, Nicholasville, Kentucky is open to residents, age 21 or over of Jessamine, Fayette, Mercer, Woodford, and Garrard Counties only. Priority will be given to those individuals adding value to their farm-raised products. Individuals outside this area will be accommodated wherever possible but priority will be given to the above mentioned counties.
2. The kitchen may be reserved in (4) hour time blocks, with 3 time blocks per day. Time slots are
 - (1) - 8 am to 12 pm;
 - (2) - 1 pm to 5 pm
 - (3) - 6 pm to 10 pmIndividuals may reserve a maximum of two slots per day for no more than 2 days per week.
3. Rates for the space is as follows:
\$30.00 per slot per day, payable in advance. Failure to pay for a kitchen slot will result in your slot will be given to someone else
MAKE CHECK PAYABLE TO: JESSAMINE CO SOIL LAB.

The Jessamine County Cooperative Extension Service cannot provide storage space. The producer must bring them each time they process.

4. All spots are reserved on a first come, first served basis. No waiting lists will be created, however, you may call in to recheck on reserved time slots.

Producers can reserve a specific time slot two weeks in advance only. Due to the interest in specific time slots, producers will not be able to reserve a particular time for an extended period. For example, a producer cannot call and reserve every Tuesday evening for the entire year. Every two weeks, each producer must call in to reserve time slots for that period on a first call first reserved basis beginning at the start of office hours on Monday. We will not reserve the kitchen space using our voice message system.

5. Time slots must be paid for in advance. Failure to prepay may mean your slot will be given to someone else. If you fail to cancel your reserved time slot or cancel with less than 24 hours notice, you will not receive a refund.
6. Individuals utilizing the space are responsible for supplying all their own ingredients, canning supplies, utensils, and recipes.
7. Individuals are responsible for all clean-up including cleaning sinks, wiping down tables, mopping the floor and taking out the trash. Trash cans and cleaning supplies will be provided by the Cooperative Extension Service. Individuals not cleaning the kitchen properly may be refused future use of the kitchen.
8. The kitchen may not be used for catering individual or private functions of any kind. The only exception would be groups associated with the Jessamine County Cooperative Extension Service.
9. Canning of low-acid food or those foods requiring pressure canning will not be allowed. Only foods, which can be safely processed in a water bath canner will be allowed. Such foods include jams, jellies and baked goods. Other foods such as fruit, pickles, salsa, tomato products may require approval from the state.
10. For those individuals micro-processing, a certificate showing completion of the required Homebased Micro-processor educational training offered by the University of Kentucky will be required prior to processing. All micro-processing requires a process schedule (recipe) approved by the University of Kentucky.
11. Each processor must have proper health department certification. Each processor must attend the Food Handler's Certification Program at the Jessamine County Health Department. It is offered the last Wednesday of each month at 2:00 pm -- call 885-2310 to check availability. No reservation is required however there is a cost of \$5.00. You may be able to complete it on line as well.
12. Individuals using this facility outside normal business hours will be responsible for picking up a key to the kitchen. It is also the individual's responsibility to return the key to the Jessamine County Cooperative Extension Service.
13. The Jessamine County Cooperative Extension Service requires each processor to carry **Liability Insurance coverage** in the amount of **\$1 million dollars**. Liability policies are available through local insurance agencies.
14. Each processor is required to obtain a **General Food Manufacturer Permit** through the State Health Department. To obtain this permit, contact the Cabinet for Health in Frankfort at 502-564-7181. This requires an inspection of your production at the kitchen location so advance notice is required. Please call the office to book the kitchen space for the day of your inspection so there is no kitchen conflict.

15. Each processor must have their labels approved through the Food Safety Branch of the State Health Department. A letter of approval from the State Health Department must be on file prior to using the kitchen. Labels are submitted to Annhall Norris at the Food Safety Branch ((502) 564-7181 extension 3683) at 275 East Main Street HS1C-F, Frankfort, KY 40621. Labels submitted and approved prior to December 1, 2005 may need to be resubmitted to ensure labels meet mandatory allergen guidelines under state code.
16. Processors may wish to purchase a **Mobile Retail Market** permit from the Jessamine County Health Department. This permit is required to sell commercially manufactured products at the Farmers Market as well as at festivals, bazaars, and other activities.
17. Users are liable for any breakage or damage resulting from their use, and must supply the Jessamine County Extension Service proof of insurance prior to use of the kitchen.
18. This kitchen facility, like all kitchens, poses substantial risk of harm from sharp instruments, hot items, and numerous other hazards. Users assume all risk of harm that might result from use of the facilities, waive any claim that might arise out of this activity, and agree to release and hold harmless the University of Kentucky, its employees, agents, representatives, and volunteers specifically including but not limited to the Jessamine County Extension Service harmless from any and all obligations, liabilities, claims, demands, costs, and expenses, including attorney's fees, or demands of any kind and nature whatsoever which may arise by or in connection with use of the facilities.
19. The Jessamine County Cooperative Extension Service reserves the right to post additional rules in the kitchen as needed. Users agree to abide by any and all rules posted in the kitchen.

I have read and understand the guidelines and have expressly noted and agreed to the assumption of risk, waiver and hold harmless contained in paragraph 18. I understand that failure to comply with the guidelines may result in my being refused use of the kitchen facilities.

Signature

Date

Name: _____

Address: _____

City, State, Zip: _____

Email: _____

Daytime Phone Number: _____