

# Center for Profitable Agriculture

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## FOOD MANUFACTURING REGULATIONS FOR SORGHUM MILLS IN TENNESSEE

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*Megan Bruch Leffew, Center for Profitable Agriculture  
Faith Critzer, Department of Food Science*

The Tennessee Department of Agriculture (TDA) regulates and permits food manufacturing enterprises in the state. Individuals processing sorghum for sale are required to obtain a food manufacturing permit from TDA, Consumer and Industry Services. As part of the permitting process, a TDA inspector will inspect the manufacturing facility. Inspections for sorghum mills are typically done annually due to the seasonality of production; however, inspections may be made more frequently. Permits are effective July 1 to June 30. To find out the current fee for the permit, ask questions or begin the permitting process, contact the TDA, Consumer and Industry Services Division, Food and Dairy Section, Outreach Coordinator, at 615-837-5193.

The following is a summary of basic requirements for sorghum mills in Tennessee as developed by the TDA to assist producers with complying with regulations.

The Commissioner of Agriculture has adopted the federal standards, titled *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventative Controls for Human Food* codified as 21 C.F.R. 117 Subpart B ([tiny.utk.edu/21CFR117](http://tiny.utk.edu/21CFR117)) as the regulations that govern the preparation, processing, packaging, storage and distribution of all foods in Tennessee. The items listed below are intended to clarify these requirements relative to the processing of sorghum products.

1. The cooking, processing and packaging facility must be effectively screened or otherwise protected to reduce the likelihood of contamination from dust or other airborne contaminants, insects, birds, rodents or other vermin.
2. Floors should be of concrete or other equally impervious material which can be adequately washed down.
3. The water supply must be from a municipal service or from a private water supply deemed to be safe by inspection and microbiological analysis for coliform conducted annually by a laboratory acceptable to the TDA.
4. An adequate hand-washing facility, which is separate from utensil cleaning sinks, including running water, single-service towels and hand soap must be conveniently located near the processing area.
5. Adequate means must be provided for the cleaning and sanitization of all utensils which may include a three-compartment wash vat.

6. Only food-grade cleaners and sanitizers may be utilized for the cleaning and sanitization of utensils and equipment which may contact the product.
7. Only food-grade containers and closures may be utilized for the packaging of the sorghum.
8. Only utensils and equipment that are made of smooth, nonabsorbent, corrosion resistant, nontoxic materials so constructed as to be easily cleaned may be used in contact with the sorghum product.
9. A conveniently located, sanitary toilet facility supplied with toilet paper must be provided. A covered waste receptacle may be necessary for refuse in the toilet facility.
10. All persons, while engaged in the handling, processing and packaging of the sorghum shall refrain from eating and drinking, wear clean outer garments and hair covering, and shall not use tobacco products.
11. Waste must be handled in such a manner as to not attract insects, rodents, birds or other vermin or create an environmental hazard.
12. Operation of the facility shall be conducted in such a manner as to protect the food from contamination during preparation, processing, packaging, storage and distribution.
13. All labeling shall comply with the applicable provisions of the Code of Federal Regulations, Chapter 21, part 101 – FOOD LABELING, and at a minimum contain:
  - (1) The name, street address, city, state and ZIP code of the manufacturer, packer or distributor.
  - (2) An accurate statement of the net volume or weight of sorghum syrup in the package, such as milliliters (ml) and fluid ounces (fl oz) or grams (g) and ounces (oz). Typically liquids are sold by volume and solids by weight, but sorghum syrup's thickness lends it to being sold in both units.
  - (3) The common or usual name of the food.
  - (4) A list of ingredients in order of predominance by weight.

Such labeling must also consider the federal standards of identity of Sorghum Syrup, which are defined in the Code of Federal Regulations at 21 CFR Part 168.160.

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