

## Form to Receive Approval from Amanda Kinchla for Acidified Shelf Stable Foods

By filling out this form it is understood that you recognize the seriousness of producing these products as they are written. Not doing so will jeopardize the safety of the food and its consumers. Deviation from the formulas makes you (the participant) liable for any external cause. Sharing this information with any third party is prohibited.

**Name (first and last)\* :** \_\_\_\_\_

**Email\* :** \_\_\_\_\_

**Phone Number\* :** \_\_\_\_\_

### Approval Information

To gain approval you will need to provide FCE number for the kitchen you are planning to produce at, and the approved processors name, date and location that they completed the better process control schools for acidified food.

FCE (food canning establishment number)\* : \_\_\_\_\_  
or Wholesale licensing number: : \_\_\_\_\_

Location of Processing Facility: \_\_\_\_\_

Name of processor who attended better process control schools\* :  
\_\_\_\_\_

Date of process control school\* (MM/DD/2019): \_\_\_\_\_

Location of process control school\* : \_\_\_\_\_

Please send this form directly to Amanda Kinchla via email at [kinchla@umass.edu](mailto:kinchla@umass.edu)

\*Require answers