



JOHN FORD COMMUNITY KITCHEN (JFCK)

OVERVIEW

The John Ford Community Kitchen (JFCK) is a business incubator designed by Calhoun County as a community initiative operating with the Calhoun County Recreation Department to:

- Enable sustainable development of new, value-added food enterprises by lowering business entry barriers such as kitchen outfitting costs, space for temperature-controlled storage for ingredients and finished product, and assistance with other start-up challenges and expenses.
- Enhance and expand opportunities for existing entrepreneurs, farmers, etc. to produce new products for the greater retail market.
- Extend the availability of local food products and farm produce beyond the immediate growing/harvesting season.
- Foster food businesses that produce, prepare, assemble, or provide food for immediate consumption by the public to include but not limited to: caterers, food trucks, meal preparation and delivery operations.
- To enable food processors that manufacture, produce, process, and offer packaged food for sale (retail or wholesale).
- Provide training to the public in various cooking techniques and local ingredients, canning and preserving classes, and other food related activities.

The types of food products businesses produce or intend to produce will determine how businesses will be regulated and by which authorities, (e.g. SC Department of Health and Environmental Control, SC Department of Agriculture). Furthermore, if food businesses conduct interstate commerce, it also may be subject to additional regulatory requirements.

Examples of types of food that may be produced in the John Ford Community Kitchen:

- Baked goods (cakes, pies, breads, etc.)
- Jams and Jellies
- Fresh or frozen produce (local farm produce)
- Acidic foods (*vinegars, some sauces that have a natural pH below 4.6*)
- Acidified foods (pickles)
- Dry mixes (*rubs, beverages mixes, dip mixes*)

To help businesses navigate through and comply with applicable food safety requirements and get business operating legally from our kitchen, we have identified key requirements in accordance with two main food business categories:

- 1) **Food Businesses** are those businesses that manufacture, produce, prepare, assemble or provide food for immediate consumption by the public to include but not limited to: caterers, meal preparation and delivery operations. Food Businesses are primarily regulated by South Carolina Department of Health and Environmental Control (SCDHEC).

- 2) **Food Processors** are those business that manufacture, produce, process, and offer packaged food for sale (retail or wholesale) to include but not limited to: specialty food producers and bakers. In the State of South Carolina, Food Processors fall within the jurisdiction of the South Carolina Department of Agriculture (SC Retail Business License is required). An important source of information for food processors is the South Carolina Department of Agriculture (SCDA)'s section on their webpage entitled "Guidelines for Food Processors", copies are also available from the JFCK office.

The John Ford Community Kitchen (JFCK) is currently permitted by the SCDHEC and, as applicable, will be inspected by the SC Department of Agriculture (SCDA). It is also subject to all required rules and regulations of the County of Calhoun.