



Potentially Hazardous Foods

The following list contains examples of potentially hazardous foods.

- antipasto
- cakes/pastries with whipped cream, cheese, or cream fillings
- processed beans, including baked, refried and bean salad
- herb and flavoured oils
- cabbage rolls
- canned cured meats
- low acid canned vegetables (e.g., pH 4.6 beans, asparagus, beets, carrots, mushrooms, broccoli, peas)
- canned products containing meat, vegetables, soups, sauces, cheese
- chop suey
- creamed corn
- dairy products (e.g., milk, cream cheese, yogurt)
- foods containing eggs as ingredients (e.g., custards, salads)
- fresh shell eggs (washed, graded, whole, uncracked, and refrigerated)
- pesto
- fish and shellfish
- garlic spreads, oils
- guacamole
- juice (fruit and vegetable)
- tofu
- perogies
- fresh or processed meat, sausages
- salsa
- hummus

***Note:** Graded eggs are a requirement of egg marketing regulations – violations should be reported to the Canadian Food Inspection Agency.

Potentially Hazardous Foods - as defined in the *Food Retail and Food Services Code* means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish (edible mollusca and crustacean), or any other ingredients, in a form capable of supporting growth of infectious and/or toxigenic microorganisms. This does not include foods which have a pH level of 4.6 or below and foods which have a water activity of 0.85 or less.

(Source: Adapted from the British Columbia – Guide for Temporary Food Markets)