



The following list contains examples of non-potentially hazardous foods.

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| <ul style="list-style-type: none">- apple sauce-brownies-bread and buns (no dairy or cheese fillings)-butter tarts-cakes (icing sugar only; no whipped cream)-dry cereal products-chocolate-cinnamon buns-dry noodles-pickles-relish-cookies-dried fruits-fresh fruits and vegetables-rice crispy cake-fruit pies and pastry | <ul style="list-style-type: none">- fudge- hard candy- honey- jam- jelly- muffins- popcorn- wine and herb vinegar- maple syrup- toffee |
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(Source: Adapted from the British Columbia – Guide for Temporary Food Markets)

Note: Even though the foods in the above chart have been described as “non-potentially hazardous”, they can still be vehicles for transmission of pathogenic organisms. Fresh vegetables such as bagged spinach and sprouts that have been contaminated by poor food handling and/or production processes have been linked to recent outbreaks of food-borne illness.