



The following list contains examples of potentially hazardous foods.

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| <ul style="list-style-type: none">- 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) | <ul style="list-style-type: none">- pesto- fish and shellfish- garlic spreads, oils- guacamole- juice (fruit and vegetable)- tofu- perogies- fresh or processed meat, sausages- salsa- hummus |
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*Note: Graded eggs are a requirement of egg marketing regulations – violations should be reported to the Canadian Food Inspection Agency.

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

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.