What is a potentially hazardous food?
A potentially hazardous food is any food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

This includes:

**Foods which consist in whole or in part of:**
- Milk or milk products
- Eggs
- Meat
- Poultry
- Fish
- Shellfish
- Edible crustacea
- Other ingredients which are capable of supporting the rapid growth of infectious or toxic microorganisms

**Also:**
- A food of animal origin that is raw or heat treated
- A food of plant origin that is heat treated
- Raw seed sprouts
- Cut tomatoes
- Cut melons
- Garlic-in-oil mixtures

But does not include:

**Foods that:**
- Have a pH level of 4.6 or below
- Have a water activity value of 0.85 or less
- Are in an unopened hermetically sealed container
- Are pasteurized eggs with shell intact