

POTENTIALLY HAZARDOUS FOOD

Violation none

HACCP #4

Food Code Section: 750.10

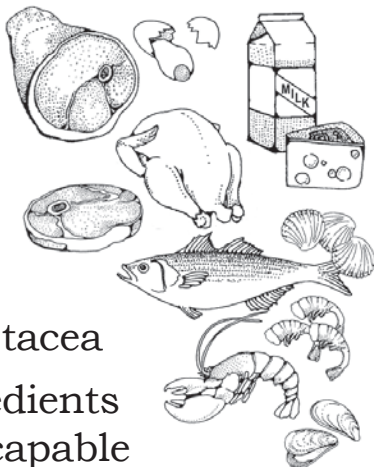
What is a potentially hazardous food?

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

This includes:

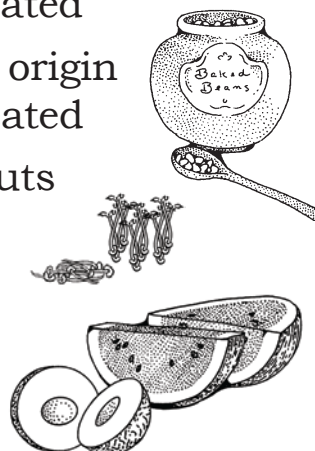
Foods which consist in whole or in part of:

- 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

Public Health
Prevent. Promote. Protect.

**Peoria City/County
Health Department**

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