

Appendix II - Higher Risk Foods

The following list contains examples of **higher risk foods** that are **not acceptable** for home preparation and sale at a temporary food market.

- ✘ antipasto
- ✘ cabbage rolls
- ✘ cakes/pastries with whipped cream, cheese or synthetic fillings
- ✘ chop suey
- ✘ creamed corn
- ✘ dairy products (e.g. milk, cream, cheese, yogurt)
- ✘ fermented foods (any food that relies on the growth of micro-organisms to produce alcoholic, acidic or alkaline conditions necessary for fermentation)
- ✘ fish and shellfish
- ✘ foods containing eggs as ingredients (e.g. custards, salads)
- ✘ garlic spreads, pesto
- ✘ guacamole
- ✘ herb and flavored oils
- ✘ humus
- ✘ jam and jelly (pH 4.7 or more or A_w of 0.86 or more)
- ✘ juice (fruit and vegetable)
- ✘ perogies
- ✘ pickled eggs
- ✘ pickled vegetables (vinegar base, pH 4.7 or more)
- ✘ pies (meat filled, pumpkin, sweet potato, custard [e.g., lemon meringue pie])
- ✘ processed beans, including baked, refried, and bean salad
- ✘ processed low acid vegetables (e.g. pH 4.6 or greater: beans, asparagus, beets, mushrooms, broccoli, peas)
- ✘ processed meat, sausages
- ✘ relish (vinegar base, pH 4.7 or more)
- ✘ salsa containing animal protein
- ✘ salsa containing no animal protein (if whole or cut tomatoes are used as an ingredient, and the pH of the final product is 4.2 or greater)
- ✘ sprouted seeds (bean, alfalfa, mung, etc.)
- ✘ tofu
- ✘ whole or cut tomatoes used as ingredient (unless acidified such that the pH of the final food is below 4.2)

For products not listed above, please consult your local Health Authority.

NOTES – Higher Risk Foods:

1. *Consideration for the sale of higher risk foods may be given by the local Health Authority provided the food is prepared in an approved, commercial food premises.*
2. *For higher risk foods intended to be packaged aseptically in an air excluded container (canned), in addition to being prepared in an approved, commercial food premises, the process must be reviewed and accepted by a qualified Processing Authority. See Appendix VII for a list of qualified Processing Authorities in British Columbia.*
3. *Temporary Food Market vendors who also own/operate the food premises where the higher risk food is being prepared should have a copy of their Permit or License to Operate with them. Vendors who are not the owner/operator of the food premises where the higher risk food is being prepared should obtain a letter of confirmation (See Appendix V for example) from the Health Authority where the facility is located. The letter of confirmation specifies that the higher risk foods listed can be sold at a temporary food market.*
4. *Vendors should always have a copy of the letter of confirmation or Permit/License to Operate during any sales event to verify that the products have been prepared in an approved, commercial food premises and that the products have been reviewed and accepted by a Health Authority.*
5. *All vendors involved in the preparation of higher risk foods in an approved, commercial food premises must successfully complete the FOODSAFE Level 1 program or equivalent.*
6. *All higher risk foods must be maintained at 4°C or colder from the point of packaging through to sale to the consumer. Meat, poultry and fish products must be kept frozen as outlined in Appendix III.*