

GUIDELINES

 ATENEEO	Unit : Office for Food Safety and Quality Assurance	Ref. Code : GL - SQ - 04
	Section : Food Safety	Rev. No : 00
	Title : List of Non- Potentially Hazardous and Potentially Hazardous Food Products	Page No : 1 of 3
		Date : 26 AUG 2015

Foods can become unsafe and cause people to become ill. Some foods, known as PHFs, are at higher risk for growing harmful microorganisms; it is these microorganisms that cause a food borne illness.

Potentially hazardous foods during food sales should be prepared in a licensed kitchen or cooked at a nearby service site to avoid improper holding time and temperature. These products must be held in the proper temperatures and storage areas. Potentially Hazardous foods are discouraged during food sales and may require additional storage, food safety and packaging requirements.

TYPE OF FOOD	NON-POTENTIALLY HAZARDOUS	POTENTIALLY HAZARDOUS
Baked Goods	<p>Cookies, cakes, fruit pies, cupcakes, fruit breads, dessert bars, baguettes, breads, sweet breads and muffins that contain fruits or vegetables (e.g., pumpkin or zucchini bread),</p> <p>Cakes, including celebration cakes (birthday, anniversary, wedding) , Cooked fruit pies, including pie crusts made with butter, lard or shortening, Donuts, Bagels and Store Bought</p> <p>Baked Goods (Hot ready to eat food items (e.g. pizza, doughnuts, etc.) must be sold within four hours of original receipt or discarded.</p>	<p>Pies or cakes that require refrigeration to assure safety like banana cream, pumpkin, lemon meringue, puddings or custard or cream pies; cheesecake; Cream-filled cupcakes, donuts, pastries and cakes or those with glaze or frosting that requires refrigeration (e.g., cream cheese frosting)</p> <p>Foccaccia style breads with fresh vegetables and/or cheeses Home Made Pizza Baked items that contain alcohol or any liqueurs</p>
Beverages	Bottled Water or Commercially Manufactured Beverages	<p>All beverages except prepackaged and commercially manufactured, including fruit/vegetable juices, and apple cider Dispensed Drinks, Manually Mixed Drinks Soya Milk Fresh Squeezed Fruit /Vegetable Juice</p>
Candies and Confections	<p>Candies, Caramels, chocolates, fudge, peanut brittle, chocolate-covered fruits and/or nuts, and bonbons, Chocolate covered pretzels, marshmallows, graham crackers, Rice Krispies treats</p>	<p>Confections that contain alcohol, like truffles or liqueur-filled chocolates</p>
Canned Fruits	<p>¹ Traditionally prepared fruit-based jams and jellies, e.g., grape, strawberry, blueberry, raspberry, blackberry, etc.</p>	<p>Fruit butters (e.g., apple, pear, pumpkin) and “low sugar” or “no sugar added” jams and jellies</p>
Fruits and Vegetables	<p>Unprocessed, whole and uncut produce, e.g., oranges, cherries, berries, tomatoes, corn, lettuce, green beans, peppers, etc. May also be Strawberries, Pineapple or Bananas in their respective packaging materials.</p> <p>Dehydrated vegetables or fruits</p>	<p>Cut melons, Cut tomatoes or chopped/shredded leafy greens. All other fruits and cut fruits requiring refrigeration. Raw seed sprouts Garlic in oil mixtures Herb and oil mixtures</p>

TYPE OF FOOD	NON-POTENTIALLY HAZARDOUS	POTENTIALLY HAZARDOUS
Frozen novelties	² Scones, Ice shaved desserts Pre-packaged Individually Portioned Frozen Novelties (Ice Cream sandwiches, Frozen Yogurt Bars,	Ice and ice products
Pre-Packaged Goods	Any commercially manufactured and pre-packaged products bought from supermarkets or licensed establishments. Products in a hermetically sealed container commercially processed to achieve and maintain commercial sterility under non-refrigerated storage and distribution;	³ Home Made Acidified and low-acid canned foods (i.e., in hermetically sealed containers including cans, glass jars, plastic containers, etc.); examples include canned vegetables, salsas, chutney, chow-chow, pickles, beets, and other pickled vegetables, etc. Foods in reduced-oxygen packaging (i.e., vacuum packaging) Sous Vide Products / Cook-Chill Manual, Non-Commercial, Non-Licensed Establishment conducting manual Sealing/Packaging is not allowed
Syrups	Honey, maple syrup, sorghum, and molasses	-
Tree Nuts and Legumes	Peanuts, almonds, cashews, walnuts, pistachios, etc.	-
Meat, Poultry and Seafood Items	Grilled meats are limited to pre-formed hamburger patties, steaks and pre-cooked meats (such as pre-cooked brats, sausages and chicken breasts). All hamburgers must be cooked to at least 155 °F throughout to prevent pathogenic E. coli infections. To minimize the risk of Salmonella infections the grilling of raw chicken is not allowed.	All meat, poultry, or aquatic animal products Meat and meat products like fresh and dried meats (jerky), Fish and fish products like smoked fish, Raw animal FOODS such as raw FISH, raw marinated FISH, raw MOLLUSCAN SHELLFISH, steak, Shawarma skewered in rotisserie machine, Raw Japanese dishes and other raw foods like raw fish (sashimi), crabs and clams Dimsum Products (ex. Siomai, Shrimp)
Others	Dry baking, dip and soup mixes	⁴ Milk and dairy products like cheese or yogurt
	Imported food items will only be approved if the Sponsoring Organization will be able to submit the BFAD Certificate of Product Registration and DTI Certification as Product Importer and Distributor from the source. Imported food packaging must be with English translations only.	Hummus
	Popcorn, Chips, Cotton Candy, Nuts, Crackers	Eggs (except those treated to eliminate microorganisms) or Dishes with Raw Egg

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Others	Baked Potato Products/ French Fries	Alcohol and Tobacco
		Fried Rice unless cooked on the spot, like rice toppings
		Dairy Products like: Ice cream which make use of pressurized machines or dispensers
		Mixed Balls: FishBalls, Kikiam , etc. with their sauces
		Dishes with coconut cream and/or milk
		Pasta with Tomato-based sauce
		Items bought in wet markets in portions (Bagoong, Peanut Butter, etc.)
		Desserts with Fresh Coconut shavings (ex. Buko Pandan)
		Mango Crepes
		Lechon paksiw

Note to Home Based Vendors:

¹ These products will only be allowed the product was analyzed by a food laboratory and temporary permit to market was obtained by the sponsoring organization from FDA. The pH of all products should be verified before sale.

² Snow cones and Ice shaved desserts will only be allowed if supplies came from commercial manufacturers. Please submit the Bacteriological Analysis of Water and Ice and Company Sanitary Permits. The Sponsoring organization must have adequate freezer storage during selling activities and freezers must have thermostat to be able to read temperature of equipment.

³ FOOD in a HERMETICALLY SEALED CONTAINER shall be obtained from a FOOD PROCESSING PLANT that is regulated by the FOOD regulatory agency that has jurisdiction over the plant

⁴ (Vendor has an approved Dairy Processing Plant, Product is pre-packaged, Product is kept at appropriate temperatures in coolers, refrigerated vehicles, or freezers with calibrated thermometers)

Some items may be prohibited due to encountered food incident and foodborne outbreaks caused by the products sold and risks involved in handling these potentially hazardous products.