

Appendix I - Lower Risk Foods

The following list contains examples of **lower risk foods** that may be **acceptable** for home preparation and sale at a temporary food market. For additional information on the definition of Lower Risk Foods, see Page 2.

*all of these lower risk foods should be prepackaged
except whole fresh fruits or vegetables*

- ✓ apple sauce
- ✓ bread and buns (no dairy or cheese fillings)
- ✓ brownies
- ✓ butter tarts
- ✓ cakes (icing sugar only, no dairy or synthetic whipped cream)
- ✓ chocolate/carob or raw chocolate/carob (provided it is used for re-melted or re-molded products only and (1) not purchased from bulk bins; (2) sourced from a chocolate manufacturer that can provide a certificate of assurance that chocolate is free from *Salmonella*).
- ✓ cinnamon buns (sugar icing only)
- ✓ cookies
- ✓ dried fruits
- ✓ dry cereal products
- ✓ fresh fruits and vegetables
- ✓ fudge
- ✓ hard candy
- ✓ honey
- ✓ jam and jelly (pH 4.6 or less or aw of 0.85 or less)
- ✓ microgreens
- ✓ muffins (no dairy fillings)
- ✓ noodles (dry flour and water only, no egg based)
- ✓ pickled vegetables (vinegar base, pH 4.6 or less)
- ✓ pies (fruit filled only, no cream filled or cream based)
- ✓ popcorn
- ✓ relish (vinegar base, pH 4.6 or less)
- ✓ salsa (if pH or A_w within acceptable ranges and the food contains no animal protein. If whole or cut tomatoes are used as an ingredient, then the pH of the final product must be less than 4.2.)
- ✓ syrup
- ✓ toffee
- ✓ wine and herb vinegar

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