Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry[1]

This draft guidance, when finalized, will represent the current thinking of the Food and Drug Administration (FDA or we) on this topic. It does not establish any rights for any person and is not binding on FDA or the public. You can use an alternative approach if it satisfies the requirements of the applicable statutes and regulations. To discuss an alternative approach, contact FDA's Technical Assistance Network by submitting the form available at http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm459719.htm.

Appendix 1: Potential Hazards for Foods and Processes

Appendix Organization

This appendix contains information on the potential biological, chemical, and physical hazards that are food-related and process related. The potential hazard information presented covers the following 17 food (including ingredients and raw materials) categories:

- Bakery
- Beverage
- Chocolate and Candy
- Dairy
- Dressings and Condiments
- Egg
- Food Additives
- Fruits and Vegetables
- Game Meat
- Grains
- Multi-Component Foods (such as a refrigerated entrée or a sandwich)
- Nuts

[1] This guidance has been prepared by the Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration.

- Oil
- Snack Foods
- Soups
- Spice
- Sweeteners

To help you to identify food-related and process-related hazards for the food categories listed above, this appendix contains three series of tables:

- **Tables 1A** through **1Q** contain information that you should consider for potential food-related biological hazards.
- **Tables 2A** through **2Q** contain information that you should consider for potential food-related chemical hazards.
- **Tables 3A** through **3Q** contain information that you should consider for potential process-related biological, chemical and physical hazards.

How to Use the Tables in Appendix 1

Information provided in each table is organized to describe:

- Food Categories
- Food Subcategories
- Hazards
- Example Products

Potential hazards that you should consider for each food subcategory are indicated by an “X” in the column for the hazard being assessed.

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Biological Hazards Tables

Table 1A: Information that you should consider for potential ingredient or other food-related biological hazards for Bakery Items

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Unbaked Bakery Items - Ready-To-Bake (RTB)	1a	Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Refrigerated						X	X	X					Buttermilk biscuits, Cinnamon rolls, Croissants, Pizza Crust, Chocolate Chip Cookie Dough, Puff Pastry, Phyllo
Unbaked Bakery Items - Ready-To-Bake (RTB)	1b	Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Frozen						X	X	X					Buttermilk biscuits, Cinnamon rolls, Croissants, Pizza Crust, Chocolate Chip Cookie Dough, Puff Pastry, Phyllo
Unbaked Bakery Items - Ready-To-Bake (RTB)	2a	Parbaked/ParBoiled Bread, Biscuits, Rolls, Pizza/Pie Crust	Refrigerated						X	X	X					Artisan breads, Bagels, Biscuits, Rolls, Croissant, Pizza Crust
Unbaked Bakery Items - Ready-To-Bake (RTB)	2b	Parbaked/ParBoiled Bread, Biscuits, Rolls, Pizza/Pie Crust	Frozen						X	X	X					Artisan breads, Bagels, Biscuits, Rolls, Croissant, Pizza Crust
Unbaked Bakery Items - Ready-To-Bake (RTB)	3	Liquid Batter	Refrigerated						X	X	X					Pancake batter, Brownie batter, Waffle batter, and Doughnut batter

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Unbaked Bakery Items - Ready-To-Bake (RTB)	4	Fruit pies/cobblers	Frozen						X	X	X		X			Apple/Cherry/Peach Cobbler; Apple, Cherry/ Mixed Berries/etc. Pies
Unbaked Bakery Items - Ready-To-Bake (RTB)	5	Custard pies	Frozen						X	X	X		X			Pumpkin and Sweet Potato Pies
Fully-Baked Without Filling, No Topping/Frosting	6	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen						X	X						Breads (e.g., White, Wheat, Rye, Oat Bran, Pumpernickel), Cheese Breads, Raisin Breads; Cornbread, Plain or Flavored Biscuits, Bagels, Rolls, Croissants, Pita Bread, Pumpkin Bread
Fully-Baked Without Filling, No Topping/Frosting	7a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable						X	X						Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Without Filling, No Topping/Frosting	7b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated						X	X						Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes

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Fully-Baked Without Filling, No Topping/Frosting	7c	Cakes/Muffins/Brownies/ Doughnut	Frozen						X	X						Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Without Filling, No Topping/Frosting	8	Cookies	Shelf-Stable						X	X			X			Chocolate Chip, Peanut Butter, Biscotti, Lemon, Butter Cookies, Brownies, Wafers, Oatmeal Cookies, Fruit, Cream or Chocolate-Filled Crisps/Bars, Wafers
Fully-Baked Without Filling, No Topping/Frosting	9a	Other Pastry Products	Refrigerated						X	X	X		X			French Toast, Blueberry Pancakes, Waffles
Fully-Baked Without Filling, No Topping/Frosting	9b	Other Pastry Products	Frozen						X	X	X		X			French Toast, Blueberry Pancakes, Waffles
Fully-Baked Including Fillings, No Topping/Frosting	10	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen						X	X						Cheese Breads, Raisin Breads; Cornbread, Flavored Biscuits, Chocolate Croissants, Pumpkin Bread, Banana Nut Bread

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	11a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable		X				X	X						Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	11b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated		X				X	X						Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	11c	Cakes/Muffins/Brownies/ Doughnut	Frozen						X	X						Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	12a	Fruit Pies/Cobblers	Shelf-Stable						X	X	X		X			Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)
Fully-Baked Including Fillings, No Topping/Frosting	12b	Fruit Pies/Cobblers	Refrigerated						X	X	X		X			Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)
Fully-Baked Including Fillings, No Topping/Frosting	12c	Fruit Pies/Cobblers	Frozen						X	X	X		X			Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	13a	Custard/Crème Pie	Shelf-Stable						X	X	X		X			Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard
Fully-Baked Including Fillings, No Topping/Frosting	13b	Custard/Crème Pie	Refrigerated						X	X	X		X			Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard
Fully-Baked Including Fillings, No Topping/Frosting	13c	Custard/Crème Pie	Frozen						X	X	X		X			Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard
Fully-Baked Including Fillings, No Topping/Frosting	14	Cookies	Shelf-Stable						X	X			X			Chocolate Chip, Peanut Butter, Biscotti, Lemon, Butter Cookies, Brownies, Wafers, Oatmeal Cookies, Fruit, Cream or Chocolate-Filled Crisps/Bars, Wafers
Fully-Baked Including Fillings, No Topping/Frosting	15a	Other Pastry Products	Refrigerated						X	X	X		X			French Toast, Blueberry Pancakes, Waffles

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	15b	Other Pastry Products	Frozen						X	X	X		X			French Toast, Blueberry Pancakes, Waffles
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	16	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen						X	X	X		X			Bread with Drizzles/Frosting, Seeds/Nuts on Top,
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable		X				X	X	X		X			Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated		X				X	X	X		X			Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17c	Cakes/Muffins/Brownies/ Doughnut	Frozen						X	X	X		X			Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18a	Fruit Pies/Cobblers	Shelf-Stable						X	X	X		X			Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18b	Fruit Pies/Cobblers	Refrigerated						X	X	X		X			Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18c	Fruit Pies/Cobblers	Frozen						X	X	X		X			Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19a	Custard/Crème Pie	Shelf-Stable						X	X	X		X			Pumpkin and Sweet Potato Pies with Whipped Cream, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19b	Custard/Crème Pie	Refrigerated						X	X	X		X			Pumpkin and Sweet Potato Pies with Whipped Cream, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19c	Custard/Crème Pie	Frozen						X	X	X		X			Pumpkin and Sweet Potato Pies with Whipped Cream, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	20	Cookies	Shelf-Stable						X	X	X		X			Cream-Filled Sandwich Cookies
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	21a	Other Pastry Products	Refrigerated						X	X	X		X			Danishes, Éclair, Cream Puffs, Cannoli, Doughnuts, Toaster Pastries, Apple Turnovers, Baklava with Additions after Baking

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	21b	Other Pastry Products	Frozen						X	X	X		X			Danishes, Éclair, Cream Puffs, Cannoli, Doughnuts, Toaster Pastries, Apple Turnovers, Baklava with Additions after Baking
Assembled Cream Pies	22a	Custard/Crème Pie	Refrigerated						X	X	X		X			French Silk, Chocolate Cream Pie, Coconut Cream Pie, Peanut Butter Pie, Meringue Pies
Assembled Cream Pies	22b	Custard/Crème Pie	Frozen						X	X	X		X			French Silk, Chocolate Cream Pie, Coconut Cream Pie, Peanut Butter Pie, Meringue Pies
Other Bakery Products	23a	Tortillas, Soft Shell/Hard Shell	Shelf Stable						X	X						Soft (Corn, Wheat), Hard Type, Baked, Fried
Other Bakery Products	23b	Tortillas, Soft Shell/Hard Shell	Refrigerated						X	X	X					Soft (Corn, Wheat), ParBaked

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Other Bakery Products	24	Dry Mixes	Shelf Stable						X	X						Pancake Batter Mixes, Flour Mixes, Cookie Mixes, Cake Mixes, Brownie Mixes, Bread Crumbs, Cornmeal, Biscuits, Breading Mix, Pie Crust Mix
Other Bakery Products	25	Ice Cream Cones	Shelf Stable						X	X						Sugar cones, regular cone
Other Bakery Products	26	Croutons/Bread Crumbs Unseasoned	Shelf Stable						X	X						Unseasoned
Other Bakery Products	27	Croutons/Bread Crumbs, Seasoned	Shelf Stable						X	X						Seasoned

Table 1B: Information that you should consider for potential ingredient or other food-related biological hazards for Beverage Items

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Ready-to-Drink	1	Carbonated	Shelf-Stable													Cola, Root beer, Ginger ale, Fruit-Flavored Soda (Carbonated), Tonic Water, Sparkling Beverages(non-alcoholic)
Ready-to-Drink	2	Bottled Water	Shelf-Stable						**X**							Mineral Water, Spring Water, Water with Fruit Flavors, Sparkling Water, Distilled Water, Carbonated Water
Ready-to-Drink	3	Coffee, plain	Shelf-Stable													Iced Coffee, Regular and Decaffeinated Coffees
Ready-to-Drink	4a	Coffee, Flavored	Shelf-Stable							**X**						Lattes, Mocha, Café Vanilla, Cappuccino, Hazelnut Coffee
Ready-to-Drink	4b	Coffee, Flavored	Refrigerated							**X**						Lattes, Mocha, Café Vanilla, Cappuccino, Hazelnut Coffee

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Ready-to-Drink	5a	Chocolate/Cocoa	Shelf-Stable							**X**						Non-dairy chocolate/ cocoa flavored drinks
Ready-to-Drink	5b	Chocolate/Cocoa	Refrigerated							**X**						Non-dairy chocolate/ cocoa flavored drinks
Ready-to-Drink	6a	Tea, Plain	Shelf-Stable													Sweet Tea, Iced Tea, Regular and Decaffeinated Teas, Low Calorie Tea
Ready-to-Drink	6b	Tea, Plain	Refrigerated													Sweet Tea, Iced Tea, Regular and Decaffeinated Teas, Low Calorie Tea
Ready-to-Drink	7a	Tea, Flavored	Shelf-Stable													Flavored Teas (Fruit, Botanicals), Tea Blends, Regular and Decaffeinated, Regular and Low Calorie

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Ready-to-Drink	7b	Tea, Flavored	Refrigerated	**X**	**X**				**X**	**X**			**X**			Flavored Teas (Fruit, Botanicals), Tea Blends, Regular and Decaffeinated, Regular and Low Calorie
Ready-to-Drink	8a	Juice-Based	Shelf-Stable						**X**	**X**						Fruit Drinks with Some Juice Content (not 100% juice)
Ready-to-Drink	8b	Juice-Based	Refrigerated						**X**	**X**						Fruit Drinks with Some Juice Content (not 100% juice)
Ready-to-Drink	9a	Other Flavored	Shelf-Stable							**X**						Fruit Flavored Drink, Fruit Punch, Raspberry Lemonade
Ready-to-Drink	9b	Other Flavored	Refrigerated							**X**						Fruit Flavored Drink, Fruit Punch, Raspberry Lemonade

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Ready-to-Drink	10a	Drinks with Supplements	Shelf-Stable							**X**						Caffeinated Energy Beverages, Sports Drinks, Vitamin Waters, Drinks with Herbal Infusions
Ready-to-Drink	10b	Drinks with Supplements	Refrigerated							**X**						Caffeinated Energy Beverages, Sports Drinks, Vitamin Waters, Drinks with Herbal Infusions
Ready-to-Drink	11	Milk Substitute	Refrigerated	**X**					**X**	**X**						Rice milk, Soy milk, Almond Milk, Non-Dairy Liquid Creamer
Coffee Beans/Tea Leaves	12	Coffee, Plain	Shelf-Stable													Whole Roasted Coffee Beans, Ground Coffee, Single Serve Coffee Containers
Coffee Beans/Tea Leaves	13	Coffee, Flavored	Shelf-Stable							**X**						Hazelnut Coffee, Vanilla Coffee, Single Serve Coffee Containers

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Coffee Beans/Tea Leaves	14	Tea, Loose Leaf and Bagged, Tea Substitutes	Shelf-Stable	**X**		**X**			**X**	**X**			**X**			Black Tea, Green Tea, Oolong Tea, Chai Tea, Tea With Blends of Fruits, Botanicals, Grains, etc., Tea Substitute (Chamomile, Rose Hip, Mint, Sassafras, and Barley), Single Serve Tea Containers
Powdered Beverages	15	Instant Coffee	Shelf-Stable													Instant Coffee, Coffee Substitute (Chicory Root Powder, Roast Cereal)
Powdered Beverages	16	Cocoa/Chocolate	Shelf-Stable							**X**						Breakfast Cocoa, Chocolate Dairy Mix, Cocoa Dairy Mix, Cappuccino Mix
Powdered Beverages	17	Powdered drink and flavoring mixes	Shelf-Stable							**X**						Flavoring powder, Grape, Orange, Lemon-Lime

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Powdered Beverages	18	Instant Tea	Shelf-Stable							**X**						Lemon-flavored powdered tea
Powdered Beverages	19	Coffee Creamer - Non-Dairy	Shelf-Stable							**X**						Non Dairy Coffee Creamer
Liquid Beverage Mixes	20	Base mix, Concentrated	Shelf-Stable													Cola Base, Root beer Base, Flavored Drink Syrups, Tea Concentrates, Coffee Concentrates
Liquid Beverage Mixes	21	Dairy-based mixes	Shelf-Stable							**X**						Breakfast Cocoa, Chocolate Dairy Mix, Cocoa Dairy Mix, Cappuccino Mix
Liquid Beverage Mixes	22	Mixes intended for alcoholic beverages	Shelf-Stable							**X**						Mohito Mix, Bloody Mary Mix, Margarita Mix, Cocktail Mix, Pina Colada Mix

Table 1C: Information that you should consider for potential ingredient or other food-related biological hazards for Food Additives

Category	#	Subcategory	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Emulsifiers	1	Emulsifiers							**X**						Soy Lecithin, Egg Lecithin, Mono- and Diglycerides, Polysorbates, Sorbitan Monostearate
Stabilizers and Thickeners	2	Firming Agents													Calcium Chloride, Calcium Lactate
Stabilizers and Thickeners	3	Humectants													Glycerin, Sorbitol
Stabilizers and Thickeners	4	Leavening Agents													Baking Soda, Monocalcium Phosphate, Calcium Carbonate
Stabilizers and Thickeners	5	Stabilizers, Thickeners, Binders, Texturizers							**X**						Gelatin, Pectin, Carrageenan, Modified Starches, Acacia Gum, Guar Gum, Xanthan Gum, Whey Protein, Soy Protein, High Activity Dried Yeast
Stabilizers and Thickeners	6	Dough Strengtheners and Conditioner													Ammonium sulfate, Azodicarbonamide, and L-cysteine
Stabilizers and Thickeners	7	Anti-caking Agents													Calcium Silicate, Iron Ammonium Citrate, Silicon Dioxide
Enzymes	8	Enzymes							**X**						Lactase, Papain, Chymosin

Category	#	Subcategory	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Enzymes	9	Starch/Sugar Liquefaction							X						Amylases
Enzymes	10	Bakery							X						Xylanase, Lipases, Amylases, Proteases
Enzymes	11	Dairy							X						Rennet
Colors	12	Certified Colors													FD&C Blue Nos. 1 and 2, FD&C Green No. 3, FD&C Red Nos. 3 and 40, FD&C Yellow No. 5 (tartrazine), No. 6, Orange B, Citrus Red No. 2
Colors	13	Natural Colors													Annatto Extract, Caramel, Beta-Carotene, Grape Skin Extract, Cochineal Extract, Chlorophyllin, Betanin, Carmine, Paprika Oleoresin, Caramel color, Saffron
Flavors	14	Liquid: Oil-Based													Sesame oil, Fruit oils, Almond oil, Cinnamon oil, Anise oil, Spearmint oil, Peppermint oil, Ginger oil
Flavors	15	Liquid: Water-Based													Various
Flavors	16	Liquid: Alcohol-Based													Various

Category	#	Subcategory	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Flavors	17	Liquid: Glycol-Based													Various
Flavors	18	Powdered: Natural Flavor							X						Vanilla Powder, Butter powder, Jasmine, Cinnamon, Orange blossom, Key Lime
Flavors	19	Artificial: Synthetic							X						Cinnamon Raisin Flavor, Marshmallow Flavor, Watermelon Flavor, Strawberry Flavor, Grape Flavor, Cherry Flavor, Imitation Almond Extract, Imitation Coconut Extract
Flavors	20	Other: Flavor Enhancer							X						Monosodium Glutamate, Autolyzed Yeast Extract, Hydrolyzed Vegetable Proteins, Disodium Guanylate, Inosinate
Flavors	21	Flavor Paste								X					Vanilla Bean Paste
Other Chemical Ingredients	22	Processing Chemicals													Potassium Hydroxide, Potassium Bicarbonate, Potassium Chloride, Hydrochloric Acid, Sodium Hydroxide, Ferrous Sulfate, Magnesium Sulfate, Mineral Oil

Category	#	Subcategory	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Other Chemical Ingredients	23	Organic Acids													Acetic Acid, Citric Acid, Lactic Acid, Fumaric Acid
Other Chemical Ingredients	24	Additives													Antioxidants, Vitamin Blends, Butylated Hydroxy Toluene (BHT), d-alpha-tocopherol acetate (TOCO)
Other Chemical Ingredients	25	Antimicrobials and Preservatives													Nisiplin, Lauric Arginate, Potassium Sorbate
Other Chemical Ingredients	26	Processing Aid Gases													Nitrogen, Carbon Dioxide

Table 1D: Information that you should consider for potential ingredient or other food-related biological hazards for Chocolate and Candy

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Chocolate Industrial Products	1	Chocolate/Cocoa Products For Baking (Including Bulk Solid and Bulk Liquid)	Shelf-Stable							**X**						Bittersweet Chocolate, Semi-sweet Chocolate, Unsweetened Chocolate, Milk Chocolate, Chocolate Chips, Chocolate Morsels, Cocoa Powder, White Chocolate
Chocolate Industrial Products	2	Other Products for Baking (Including Bulk Solid and Bulk Liquid)	Shelf-Stable							**X**						Butterscotch Morsels, Peanut Butter Morsels
Chocolate Industrial Products	3	Chocolate Coating for Enrobing (Including Bulk Solid and Bulk Liquid)	Shelf-Stable							**X**						Compound Coatings, White Chocolate
Chocolate and Confectionery Products	4	Chocolate Confections	Shelf-Stable							**X**			**X**			Milk Chocolate Bar, Dark/white Chocolate Bar, Fudge, bonbons

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Chocolate and Confectionery Products	5	Chocolate Confections - With Inclusions	Shelf-Stable							**X**			**X**			Chocolate Covered Nuts (e.g., Almonds, Pecans, Macadamia Nuts), Chocolate Candy Bar with Nuts, Chocolate Covered Raisins, Chocolate Covered Cherry, Chocolate with coconut, Chocolate with crisped rice, Fruit and Nut Chocolate Bar, Fudge with nuts, Chocolate Covered Biscuit, Chocolate Covered Caramel , Chocolate Covered Mints, Chocolate Covered Nougat or English Toffee

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Chocolate and Confectionery Products	6	Sugar Confections	Shelf-Stable							**X**			**X**			Mint, Rock Candy, Lollipop, Lemon Drops, Caramel Candy Bar, Gummy gel Candies, Fruit Chews, Soft Toffee, Licorice Candy, Marshmallow, Soft jellied Candy, Soft Caramel Squares, Gel Cups Candy, Creams, Pastes, Pastilles
Chocolate and Confectionery Products	7	Sugar Confections with inclusions	Shelf-Stable							**X**			**X**			Nut brittles (Peanut Brittle, Almond Brittle), Nut Clusters, Candy with fruit pieces
Chocolate and Confectionery Products	8	Sugar Confections Specialties (w/o Chocolate)	Shelf-Stable							**X**	**X**		**X**			Caramel/Candied Apple, Candy Coated Popcorn, Cereal Confection, Marzipan, Coconut Roll, Cake Decoration, Peanut butter fudge, Cotton Candy

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Toppings/Frosting	9	Toppings and Frosting (Non Fruit/Nut)	Shelf-Stable							**X**			**X**			Butterscotch Topping, Caramel Topping, Vanilla Frosting, Sour Cream Frosting, Chocolate Flavored Syrup (Hot Fudge)

Table 1E: Information that you should consider for potential ingredient or other food-related biological hazards for Dairy

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Dairy - Dry Powders	1	Dry milk products	Shelf-Stable	X					X	X	X		X			Dried Milk, Whey Powder, Instant Nonfat Dry Milk, Whey Protein Powder
Dairy - Milk and Butter	2	Butter products	Refrigerated	X					X	X	X		X			Butter, Butter Spreads, Unsalted Butter Blends
Dairy - Milk and Butter	3	Pasteurized Milk and cream products	Refrigerated	X				X	X	X	X		X			Fluid White Milk, Flavored Milks, Buttermilk, Creams (Heavy, Light, Whipping), Goat Milk, Sheep Milk
Dairy - Milk and Butter	4	Cultured milk products	Refrigerated							X						Sour cream, Plain/Flavored Yogurt
Dairy, Milk and Milk Products Shelf-Stable	5	Ultra-High Temperature Dairy Products	Shelf-Stable	X				X	X	X	X		X			Dairy Creamer, UHT Milk

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Dairy, Milk and Milk Products Shelf-Stable	6	Stabilized Liquid Milk Products	Shelf-Stable	**X**				**X**	**X**	**X**	**X**		**X**			Evaporated Milk, Sweetened Condensed Milk
Dairy - Milk, Frozen	7	Ice cream, regular and low fat (no inclusions)	Frozen						**X**	**X**	**X**					Vanilla, Chocolate, Strawberry, Coconut
Dairy - Milk, Frozen	8	Ice cream, regular and low fat with inclusions	Frozen						**X**	**X**	**X**					Butter Pecan, Mint Chocolate Chip, Fudge Ripple, Rocky Road, Cherry Vanilla, Black Raspberry, Peppermint Cookie
Dairy - Milk, Frozen	9	Sherbets	Frozen						**X**	**X**	**X**					All Flavors

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Dairy - Milk, Frozen	10	Frozen Novelty Items	Frozen						**X**	**X**	**X**					Milk Shakes, Ice Cream Cakes, Ice Cream Sandwiches, Chocolate Covered Ice Cream Bar, Chocolate/Nut Topped Ice Cream Desserts, Frozen Yogurt
Dairy - Cheese and Cheese Products - Whole	11a	Cheese (not soft)	Shelf-Stable						**X**	**X**	**X**		**X**			Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese
Dairy - Cheese and Cheese Products - Whole	11b	Cheese (not soft)	Refrigerated						**X**	**X**	**X**		**X**			Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Dairy - Cheese and Cheese Products - Whole	12	Semi-soft cheese	Refrigerated						X	X	X		X			Blue, Monterey, Muenster, Provolone, Oaxaca, Stilton, Colby, Monterey Jack, Mozzarella, Edam, Gouda
Dairy - Cheese and Cheese Products - Whole	13	Soft, ripened cheese	Refrigerated		X				X	X	X	X	X			Brie, Camembert, Grayson, Cheese Curd
Dairy - Cheese and Cheese Products - Whole	14	Soft, unripened cheese/ fresh cheese	Refrigerated		X				X	X	X		X			Cottage Cheese, Cream Cheese, Ricotta, Queso Fresco, Cheese Curd, Goat Cheese
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	15a	Cheese (not soft)	Shelf-Stable						X	X	X		X			Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	15b	Cheese (not soft)	Refrigerated						**X**	**X**	**X**		**X**			Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	16	Semi-soft cheese	Refrigerated						**X**	**X**	**X**		**X**			Monterey, Muenster, Provolone, Oaxaca, Colby, Monterey Jack, Mozzarella

Table 1F: Information that you should consider for potential ingredient or other food-related biological hazards for Dressings, Condiments, and Dips

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Condiments	1a	Mayonnaise	Shelf-Stable						X	X			X			Mayonnaise (Regular and Lite), Chipotle Mayonnaise, Mayonnaise, Wasabi Mayonnaise, Sweet Chili Mayonnaise
Condiments	1b	Mayonnaise	Refrigerated						X	X	X		X			Mayonnaise (Regular and Lite), Chipotle Mayonnaise, Mayonnaise, Wasabi Mayonnaise, Sweet Chili Mayonnaise
Condiments	2a	Mustard	Shelf-Stable						X	X	X					Yellow, Spicy, Sriracha Mustard, Garlic and Oregano Mustard
Condiments	2b	Mustard	Refrigerated						X	X	X					Yellow, Spicy, Sriracha Mustard, Garlic and Oregano Mustard
Condiments	3	Ketchup	Shelf-Stable						X	X	X					Tomato Ketchup
Condiments	4	Vinegar	Shelf-Stable													Balsamic, Apple Cider, Wine Vinegar, Grape Vinegar

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Condiments	5	Other Condiments	Shelf-Stable							X						Soy Sauce, Worcestershire Sauce, Horseradish Sauce, Steak Sauce, Tabasco Sauce
Salad Dressings	6a	Dressings, salad (prepared)	Shelf-Stable							X	X					Berries and Balsamic, Ranch, Spinach Vinaigrette, Caesar, Blue Cheese Vinaigrette, Sesame Dressing, Yogurt-based salad dressings
Salad Dressings	6b	Dressings, salad (prepared)	Refrigerated	X[1]	X[1]				X	X	X					Berries and Balsamic, Ranch, Spinach Vinaigrette, Caesar, Blue Cheese Vinaigrette, Sesame Dressing, Yogurt-based salad dressings
Salad Dressings	7	Dry mixes		X	X	X			X	X			X			Dried mixes to be added to oil, water, and vinegar
Dips	8a	Dips and spreads	Shelf-Stable	X			X	X	X	X	X		X			Guacamole, Salsa, Dairy-based Dips and Spreads, Bean Dips, Vegetable Dips, Taco Dip, cheese spreads, parmesan and asiago dip, 7 layer dip

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Dips	8b	Dips and spreads	Refrigerated	**X**	**X**[2]		**X**	**X**	**X**	**X**	**X**		**X**			Guacamole, Salsa, Dairy-based Dips and Spreads, Bean Dips, Vegetable Dips, Taco Dip, cheese spreads, parmesan and asiago dip, 7 layer dip
Dips	9	Dips and spreads, dry	Shelf-Stable	**X**	**X**	**X**			**X**	**X**			**X**			Dry Dips, Dry Dairy-based Dips and Spreads (e.g., Vegetable Dip Seasoning, Toasted Onion Dip Mix)

[1]This hazard may be considered for cold--filled products of this type.

[2]Consideration should be given to an enhanced risk from C. botulinum for products that are in a reduced oxygen environment.

Table 1G: Information that you should consider for potential ingredient or other food-related biological hazards for Egg and Egg Products

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Shell Eggs	1	Shell Eggs Raw	Refrigerated							X	X					Shell Eggs, Raw
Shell Eggs	2	Shell Eggs: Pasteurized in Shell	Refrigerated							X	X					Pasteurized in Shell Eggs
Further Processed Egg Products	3	Eggs Hard Boiled: In shell	Refrigerated							X	X					Hard Boiled Eggs in Shell
Further Processed Egg Products	4	Eggs Hard Boiled: Shelled	Refrigerated		X					X	X		X			Hard Boiled Eggs Shelled
Further Processed Egg Products	5a	Cooked Egg Products, Ready-to-Eat (RTE) and Not Ready-to-Eat (NRTE)	Refrigerated	X	X				X	X	X		X			Omelets, Egg Patties, Scrambled Eggs
Further Processed Egg Products	5b	Cooked Egg Products, Ready-to-Eat (RTE) and Not Ready-to-Eat (NRTE)	Frozen	X					X	X	X		X			Omelets, Egg Patties, Scrambled Eggs
Imitation Egg Products	6a	Imitation Egg products and Egg Substitutes	Shelf-stable							X						Soy-based products; vegetable and grain-based products

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Imitation Egg Products	6b	Imitation Egg products and Egg Substitutes	Refrigerated	**X**						**X**	**X**					Southwest Flavored Imitation Egg Product (Liquid), Florentine Imitation Egg Product (Liquid), Imitation Omelets, Imitation Egg Patties, Imitation Scrambled Eggs
Imitation Egg Products	6c	Imitation Egg products and Egg Substitutes	Frozen	**X**						**X**	**X**					Imitation Omelets, Egg Patties, Scrambled Eggs

Table 1H: Information that you should consider for potential ingredient or other food-related biological hazards for Fruits and Vegetables

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	*Cyclospora*	Example Products
Fresh Cut	1	Fresh cut vegetables	Refrigerated		X[1]				X	X	X	X	X	X			Leafy Greens (Single and Mixed Greens), Shredded Carrots, Avocado Chunks, Leafy green salad blends, Diced Onions, Cut Tomatoes, Sliced Mushrooms
Fresh Cut	2	Fresh cut fruits	Refrigerated						X	X	X	X					Mixed Fruit Salad; Packaged Single Fruits, Cut Melon, Apple Slices, Cut Pineapple, Cut Mango
Frozen	3	Vegetables Ready-to-Eat (RTE)	Frozen						X	X	X						Broccoli, Carrots, Corn-sweet, Cauliflower, Garlic, Kale, Peas, Snow peas, Spinach
Frozen	4	Vegetables, Not Ready-to-Eat (NRTE)	Frozen						X	X	X						Eggplants, Okra, Potatoes, Sweet potatoes, Winter squash
Frozen	5	Fruits	Frozen						X	X	X					X	Raspberries, Melon, Blueberries, Sliced Strawberries, Tropical Fruit Blend, Mangoes, Pineapple

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	*Cyclospora*	Example Products
Refrigerated	6	Prepared Fruit Products Ready-to-Eat (RTE)	Refrigerated	**X**					**X**	**X**	**X**		**X**				Cherry Mixed Fruit in Juice, Diced Peaches, Diced Pears, Red Grapefruit
Dried / Dehydrated	7	Dried Fruits	Shelf-Stable	**X**					**X**	**X**	**X**		**X**				Raisins, Cranberries, Papaya, Pineapple, Mango, Blends
Dried / Dehydrated	8	Dehydrated Vegetables	Shelf-Stable	**X**					**X**	**X**	**X**		**X**				Peas, Celery, Onions, Carrots, Tomatoes, Green Beans, Wasabi Peas
Further Processed	9	Acidified Vegetables	Shelf-Stable		**X**					**X**	**X**		**X**				Pickled Cucumbers, Pickled Beets, Cocktail Onions, Pickled Turnips, Hearts of Palm, Capers, Roasted Peppers, Roasted Tomatoes, Salsas
Further Processed	9a	Acidified Vegetables	Refrigerated		**X**					**X**	**X**		**X**				Pickled Cucumbers, Pickled Beets, Cocktail Onions, Pickled Turnips, Hearts of Palm, Capers, Roasted Peppers, Roasted Tomatoes, Salsas
Further Processed	11a	Fermented Vegetables	Shelf-Stable		**X**				**X**	**X**	**X**						Sauerkraut, Pickles, Kimchi

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	*Cyclospora*	Example Products
Further Processed	11b	Fermented Vegetables	Refrigerated		**X**				**X**	**X**	**X**						Sauerkraut, Pickles, Kimchi
Further Processed	12a	Infused Oils	Shelf-Stable		**X**[1]												Garlic in Oil, Chili Pepper Oil, Lemon Oil, Sun Dried Tomatoes in Oil
Further Processed	12b	Infused Oils	Refrigerated		**X**[1]												Garlic in Oil, Chili Pepper Oil, Lemon Oil, Sun Dried Tomatoes in Oil
Further Processed	13	Other Processed Fruits	Shelf-Stable		**X**						**X**						Jams, Jellies, Chutneys
Further Processed	14a	Acid Pureed Fruits and Vegetables	Shelf-Stable							**X**	**X**						Applesauce, Flavored Applesauce, Tomato Paste, Tomato Puree, Apricot Puree
Further Processed	14b	Acid Pureed Fruits and Vegetables	Refrigerated							**X**	**X**						Applesauce, Flavored Applesauce, Tomato Paste, Tomato Puree, Apricot Puree

[1]Consideration should be given to an enhanced risk from C. botulinum for products that are in a reduced oxygen environment.

Table 1I: Information that you should consider for potential ingredient or other food-related biological hazards for Game Meat Products

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Raw Game Meat	1	Not Ground Game Meat	Refrigerated & Frozen					X	X	X					X	Bison Steak, Deer Shoulder, Alligator Steak, Bear, Antelope, Caribou, Elk, Moose, Reindeer, Wild Boar, Snake, Rabbit, Squirrel, Beaver, and Birds (Pheasant, Grouse, Quail, Wild Turkey, Wild geese)
Raw Game Meat	2	Ground Game Meat	Refrigerated & Frozen					X	X	X					X	Ground Venison, Ground Rabbit, Ground Alligator
Game Meat Products	3a	Processed Game Meat Products	Shelf-Stable			X		X	X	X			X		X	Buffalo Jerky, Alligator Jerky, Venison Salami, Ostrich Stick

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Game Meat Products	3b	Processed Game Meat Products	Refrigerated			X		X	X	X	X		X		X	Bison Sausages, Venison Patties, Wild Boar Meatballs, Bison Meatloaf, Buffalo Jerky, Kangaroo Jerky, Bison Frankfurters, Venison Salami, Ostrich Stick
Game Meat Products	3c	Processed Game Meat Products	Frozen			X		X	X	X	X		X		X	Bison Sausages, Venison Patties, Wild Boar Meatballs, Bison Meatloaf, Buffalo Jerky, Kangaroo Jerky, Bison Frankfurters, Venison Salami, Ostrich Stick

Tables 1J: Information that you should consider for potential ingredient or other food-related biological hazards for Grains, Beans and Grain Products

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Grains	1	Raw grains	Shelf-Stable	**X**					**X**							Wheat, Rye, Sorghum, Oats, Barley, Triticale, Buckwheat, Corn, Soy, Rice, Teff, Amaranth, Millet, Quinoa
Grains	2	Heat-treated grains	Shelf-Stable							**X**						Toasted oats, Puffed rice

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Beans	3	Single component whole, dried	Shelf-Stable	**X**	**X**	**X**			**X**	**X**						Soybean, Kidney, Haricot, Lima, Pinto, Navy, Azuki, Mung, Black Gram, Scarlet Runner, Ricebean, Moth, Tepary; Horse, Broad, Field; Garden Pea; Chickpea; Cowpea/Black-eyed Pea; Pigeon Pea; Lentil; Bambara Groundnut; Vetch; Lupins; Lablab/hyacinth, Jack, Sword, Winged Bean, Velvet Bean, Yam Bean

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Beans	4	Single component bean/pea/corn: paste	Shelf-Stable	**X**	**X**	**X**			**X**	**X**	**X**					Bean paste, Tahini, Hummus
Beans	5a	Single Component Cooked Beans - no sauce	Refrigerated	**X**	**X**	**X**				**X**	**X**					Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame
Beans	5b	Single Component Cooked Beans - no sauce	Frozen NRTE	**X**		**X**				**X**	**X**					Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame
Beans	5c	Single Component Cooked Beans - no sauce	Frozen RTE	**X**		**X**				**X**	**X**					Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Milled Grain Products	6	Flour	Shelf-Stable	**X**					**X**	**X**	**X**					Wheat, Oats, Barley, Rye, Buckwheat, Millet, Amaranth, Quinoa, Soy
Milled Grain Products	7	Rice and rice products	Shelf-Stable	**X**						**X**						White or Brown Rice, Sticky/sweet Rice, Basmati Rice, Jasmine Rice, Arborio rice, Rice-based noodles
Milled Grain Products	8	Seed or bean: Pulse	Shelf-Stable	**X**												Garbanzo (Gram), Soy, Lentil, Sesame
Milled Grain Products	9	Malt	Shelf-Stable							**X**						Malted Barley
Milled Grain Products	10	Corn	Shelf-Stable							**X**						Cornmeal, Corn Flour
Other Milled Products	11	Root flours	Shelf-Stable	**X**						**X**						Potato, Cassava

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Other Milled Products	12	Starch products	Shelf-Stable	X						X						Cornstarch, Potato Starch, Wheat Starch
Grain-based Cereal Products	13a	Cereal Products without Inclusions: Ready-to-Eat	Shelf-Stable	X						X			X			Dry Cereals
Grain-based Cereal Products	13b	Cereal Products with Inclusions: Ready-to-Eat	Shelf-Stable	X						X			X			Granola with Raisins and Nuts, Cereals with Marshmallows, Nuts, Chocolate, Confectionary Bits
Grain-based Cereal Products	14	Breakfast food: Not Ready-to-Eat	Shelf-Stable	X						X			X			Oatmeal, Farina, Oat Bran, Cream of Wheat, Grits
Grain-based Cereal Products	15	Cereal products, N.E. C.	Shelf-Stable	X						X			X			Cereal Bars and Other Nutrition Bars (Baked)
Pasta Products	16a	Unfilled Pasta (not ready to eat)	Refrigerated	X	X					X	X		X			Spaghetti, Linguini, Rotini

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Pasta Products	16b	Unfilled Pasta (not ready to eat)	Frozen	X	X					X	X		X			Spaghetti, Linguini, Rotini
Pasta Products	17a	Filled Par-Boiled Pasta (not ready to eat)	Refrigerated	X	X				X	X	X		X			Mushroom Ravioli, Cheese Tortellini
Pasta Products	17b	Filled Par-Boiled Pasta (not ready to eat)	Frozen	X	X				X	X	X		X			Mushroom Ravioli, Cheese Tortellini
Pasta Products	18	Dried pasta (not ready-to-eat)	Shelf-Stable	X						X			X			Spaghetti, Egg Noodles

Table 1K: Information that you should consider for potential ingredient or other food-related biological hazards for Multi-Component Foods

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	1a	Entrees	Refrigerated	X	X[1]				X	X	X		X			Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili
	1b	Entrees	Frozen Ready-to-Eat (RTE)	X					X	X	X		X			Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	1c	Entrees	Frozen NOT Ready-to-Eat (NRTE)	**X**					**X**	**X**	**X**		**X**			Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	2a	Side Dishes	Refrigerated	**X**	**X**[1]				**X**	**X**	**X**		**X**			Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	2b	Side Dishes	Frozen Ready-to-Eat (RTE)	**X**					**X**	**X**	**X**		**X**			Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	2c	Side Dishes	Frozen NOT Ready-to-Eat (NRTE)	**X**					**X**	**X**	**X**		**X**			Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes
	3	Deli Salads	Refrigerated	**X**	**X**[1]				**X**	**X**	**X**		**X**			Three Bean Salad, Redskin Potato Salad, Egg Salad, Pasta Salad, Crunchy Broccoli Salad, Cole Slaw

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	4a	Lunch Dishes	Refrigerated	**X**	**X**[1]				**X**	**X**	**X**		**X**			Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches
	4b	Lunch Dishes	Frozen Ready-to-Eat (RTE)	**X**					**X**	**X**	**X**		**X**			Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches
	4c	Lunch Dishes	Frozen NOT Ready-to-Eat (NRTE)	**X**					**X**	**X**	**X**		**X**			Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	5a	Appetizers and Hors d 'Oeuvres	Refrigerated	**X**	**X**[1]				**X**	**X**	**X**		**X**			Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins
	5b	Appetizers and Hors d 'Oeuvres	Frozen Ready-to-Eat (RTE)	**X**					**X**	**X**	**X**		**X**			Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins
	5c	Appetizers and Hors d 'Oeuvres	Frozen NOT Ready-to-Eat (NRTE)	**X**					**X**	**X**	**X**		**X**			Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	6a	Breakfast Items	Refrigerated	**X**	**X**				**X**	**X**	**X**		**X**			Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
	6b	Breakfast Items	Frozen Ready-to-Eat (RTE)	**X**					**X**	**X**	**X**		**X**			Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
	6c	Breakfast Items	Frozen NOT Ready-to-Eat (NRTE)	**X**					**X**	**X**	**X**		**X**			Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
	7	Meals (Entrees, Breakfast Items) Dehydrated	Shelf-Stable	**X**	**X**	**X**			**X**	**X**	**X**		**X**			Lentil Stew, Vegetarian Chili, Pasta Alfredo, Pasta Primavera, Tortilla Soup, Southwestern Scrambled Eggs, Biscuits and Gravy, Breakfast Skillet,

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
	8	Side Dishes	Shelf-Stable	**X**	**X**	**X**			**X**	**X**	**X**		**X**			Macaroni and Cheese, Potatoes Au Gratin, Seasoned Stuffing Mix, Seasoned Grain Blends, Flavored Rice

[1]Consideration should be given to an enhanced risk from C. botulinum for products that are in a reduced oxygen environment.

Table 1L: Information that you should consider for potential ingredient or other food-related biological hazards for Nuts and Seeds

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Nuts	1	Groundnuts, Raw: In-shell	Shelf-Stable							**X**						Peanuts
Nuts	2	Groundnuts, Raw: Shelled	Shelf-Stable							**X**						Peanuts
Nuts	3	Groundnuts, Roasted: In-shell, Unseasoned	Shelf-Stable							**X**						Dry Roasted Peanuts (unsalted)
Nuts	4	Groundnuts, Roasted: Shelled, Unseasoned	Shelf-Stable							**X**						Roasted Peanuts (unsalted)
Nuts	5	Groundnuts, Roasted: In-shell, Seasoned	Shelf-Stable							**X**						Salted Peanuts, Barbecue Peanuts, Hickory Smoke Peanuts
Nuts	6	Groundnuts, roasted: Shelled, Seasoned	Shelf-Stable							**X**						Honey Mustard Peanuts, Sweet Maui Onion Peanuts, Cocoa Peanuts

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Nuts	7	Tree Nuts, Raw: In-Shell	Shelf-Stable						**X**	**X**						Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts, Coconuts
Nuts	8	Tree Nuts, Raw: Shelled	Shelf-Stable						**X**	**X**						Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Nuts	9	Tree nuts, roasted: In-shell unseasoned	Shelf-Stable						**X**	**X**						Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts
Nuts	10	Tree nuts, roasted: Shelled, unseasoned	Shelf-Stable						**X**	**X**						Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Nuts	11	Tree nuts, roasted: In-shell Seasoned	Shelf-Stable						**X**	**X**						Salted Macadamia Nuts, Spicy Jalapeno Pistachios, Lemon and Lime Pistachios,
Nuts	12	Tree nuts, roasted: Shelled, Seasoned	Shelf-Stable						**X**	**X**						Spicy Almonds, Hickory Smoked Almonds, Hot Chili Pepper Roasted Pistachios, Cinnamon and Sugar Walnuts, Cocoa Coated Almonds
Edible Seeds	13	In-Shell, Raw	Shelf-Stable							**X**						Pumpkin, Sunflower, Melon
Edible Seeds	14	Shelled, Raw	Shelf-Stable							**X**						Pumpkin, Sunflower, Melon
Edible Seeds	15	In-Shell, Roasted, Unseasoned	Shelf-Stable							**X**						Pumpkin, Sunflower, Melon

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Edible Seeds	16	Shelled/No Shell , Roasted, Unseasoned	Shelf-Stable							**X**						Pumpkin, Sunflower, Melon, Hemp, Sesame, Flaxseed/Linseed
Edible Seeds	17	In-Shell, Roasted, Seasoned	Shelf-Stable							**X**						Cajun Spiced Pumpkin Seeds, Salted Pumpkin Seeds, Barbecue Sunflower Seeds, Dill Sunflowers Seeds, Ranch Sunflower Seeds
Edible Seeds	18	Shelled/No Shell , Roasted, Seasoned	Shelf-Stable							**X**						Cinnamon and Sugar Pumpkin Seeds, Tomato Italiano Pumpkin Seeds, Sea Salted Pumpkin Seeds
Nut and Seed Butters	19a	Butters	Shelf-Stable							**X**						Peanut Butter, Almond Butter, Cashew Butter, Hazelnut Butter

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Nut and Seed Butters	19b	Butters	Refrigerated							**X**	**X**					Peanut Butter, Almond Butter, Cashew Butter, Hazelnut Butter
Other Nut and Seed Products	20	Single-component Pastes	Shelf-Stable							**X**						Peanut Paste, Lotus Seed Paste, Sesame Seed Paste/Tahini, Pistachio Paste, Pumpkin Seed Paste/Pipian
Other Nut and Seed Products	21	Nut Flours	Shelf-Stable							**X**						Coconut Flour, Almond Flour, Pistachio Flour, Pumpkin Seed Flour
Other Nut and Seed Products	22	Coconut Products	Shelf-Stable							**X**						Shredded Coconut, Coconut Flakes, Toasted Coconut

Table 1M: Information that you should consider for potential ingredient or other food-related biological hazards for Oils and Oils Products

Category	#	Subcategory	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Oil Products	1	Cooking Oils													Corn, Soy Bean, Peanut, Safflower, Sesame, Cotton Seed, Canola, Olive, Sunflower, Blends
Oil Products	2	Margarines and other spreads						X	X	X					Oleomargarine
Oil Products	3	Shortening						X	X	X					Vegetable, Imitation/Substitute Vegetable Shortening

Table 1N: Information that you should consider for potential ingredient or other food-related biological hazards for Snack Foods

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Baked	1	Bread snacks, Unseasoned	Shelf-Stable						X	X						Breadsticks, Mini Toast, Poori, Crostini, Pretzels, Crackers
Baked	2	Bread snacks, Seasoned	Shelf-Stable						X	X						Honey Mustard Pretzels, Garlic Bagel Chips, Cinnamon Mini Toast, Garlic and Herb Crackers
Baked	3	Bread Snacks with Filling, Unseasoned	Shelf-Stable						X	X						Peanut Butter Pretzels, Cheese Pretzels
Baked	4	Bread Snacks with Filling, Seasoned	Shelf-Stable						X	X						Italian Cheese Pretzels, Buffalo Bleu Cheese Baked Snacks, Pepperoni Pizza Baked Snacks, Salsa Tortilla Baked Snacks
Baked	5	Grain snacks Unseasoned	Shelf-Stable						X	X						Puffed Rice Snacks, Wheat Crackers, Rice Crackers, Whole Grain Crackers
Baked	6	Grain Snacks Seasoned	Shelf-Stable						X	X						Cheddar Cheese Rice Cakes, Caramel Corn Cakes

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Fried	7	Chips, Puffs, Crisps, Unseasoned	Shelf-Stable							X						Potato Chips, Corn Chips, Cheese Puffs, Lentil Chips, Sweet Potato Chips, Mixed Root Vegetable Crisps, Tortilla Chips,
Fried	8	Chips, Puffs, Crisps, Seasoned	Shelf-Stable							X						Sour Cream and Onion Potato Chips, Barbecue Potato Chips, Sriracha Tortilla Chips
Fried	9	Bread snacks Unseasoned	Shelf-Stable							X						Bagel Chips, Pita Chips
Fried	10	Bread snacks Seasoned	Shelf-Stable							X						Garlic Pita Crisps, Everything Bagel Chips
Fried	11	Dehydrated Fruit snacks	Shelf-Stable							X						Plantain Chips, Banana Chips, Durian Chips, Jackfruit Chips, Apple Chips, Pineapple Chips
Fried	12	Grain Snacks Unseasoned	Shelf-Stable							X						Barley Grain Snack, Millet Grain Snack, Rice Grain Snacks, Multigrain Chips, Popped Popcorn
Fried	13	Grain Snacks Seasoned	Shelf-Stable							X						White Cheddar Popcorn, Harvest Cheddar Multigrain Chips, French Onion Multi-Grain Chips

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Cold Pressed	14	Snack Food Bars	Shelf-Stable						X	X						Granola Bars, Cranberry Almond Bars, Fruit and Nut Bars, Coated Bars
Other	15	Snack Blends	Shelf-Stable							X			X			Trail mix; Yogurt Covered Raisins, Coated Nuts
Other	16a	Pudding and gelatin products	Shelf-Stable	X	X				X	X	X					Flavored Gelatin Snacks, Chocolate Pudding, Tapioca Pudding, Vanilla Pudding
Other	16b	Pudding and gelatin products	Refrigerated	X	X[1]				X	X	X					Flavored Gelatin Snacks, Chocolate Pudding, Tapioca Pudding, Vanilla Pudding
Other	17	Non-Dairy Frozen Desserts	Frozen							X	X					Ice Pops, Fruit Pops, Soy Milk Frozen Desserts, Sorbet

Table 1O: Information that you should consider for potential ingredient or other food-related biological hazards for Soups and Sauces

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Soups, Sauces, Gravies	1	Dry Mixes, Powder	Shelf-stable	**X**	**X**	**X**				**X**						Noodle Soup, French Onion Soup, Bouillon Cubes, Bullion Powder, Brown Soup Base, Hollandaise Sauce, Turkey Gravy, Béarnaise Sauce, Beef Gravy
Soups, Sauces, Gravies	2	Base, paste	Shelf-Stable	**X**	**X**	**X**				**X**						Chicken Base, Beef Base, Vegetable Base, Seafood Base, Turkey Base

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Soups, Sauces, Gravies	3a	Ready-to-Eat (RTE), Full Strength Liquid	Refrigerated	**X**	**X**[1]	**X**				**X**	**X**					Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Soups, Sauces, Gravies	3b	Ready-to-Eat (RTE), Full Strength Liquid	Frozen	**X**	**X**	**X**				**X**	**X**					Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Soups, Sauces, Gravies	4a	Condensed (Concentrated), Liquid	Refrigerated	**X**	**X**[1]	**X**				**X**	**X**					Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Soups, Sauces, Gravies	4b	Condensed (Concentrated), Liquid	Frozen	**X**	**X**	**X**				**X**	**X**					Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

[1]Consideration should be given to an enhanced risk from C. botulinum for products that are in a reduced oxygen environment.

Table 1P: Information that you should consider for potential ingredient or other food-related biological hazards for Spices and Herbs

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Untreated, Raw Herbs and Spices	1	Dried, ground or cracked	Shelf-Stable	**X**	**X**	**X**			**X**	**X**						Cinnamon, Turmeric, Paprika, Pepper (Black, White, Red), Cayenne Powder, Cumin, Coriander, Mustard, Fenugreek, Horseradish, Fennel Seeds, Caraway, All-spice, Nutmeg, Ginger, Garlic (Minced or Powder), Onion (Minced or Powder), Celery Seed
Untreated, Raw Herbs and Spices	2	Dried, whole	Shelf-Stable	**X**	**X**	**X**			**X**	**X**						Cinnamon, Cardamom, Fenugreek, Cloves, Nutmeg, Cumin, Anise, fennel Seeds, Caraway, Chili Peppers, Saffron, Peppercorns (Black or White), Coriander, Basil, Varieties of Chili Peppers

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Untreated, Raw Herbs and Spices	3	Dried herbs	Shelf-Stable	X	X	X			X	X						Basil, Oregano, Thyme, Sage, Parsley, Bay Leaf, Dill, Rosemary, Cilantro, Mint, Kaffir Lime, Chives, Peppermint
Treated Herbs and Spices	4	Irradiated	Shelf-Stable	X	X	X			X	X						Various
Treated Herbs and Spices	5	Chemically Treated (EtOH, PPO)	Shelf-Stable	X	X	X			X	X						Various
Treated Herbs and Spices	6	Steam Pasteurization	Shelf-Stable	X	X	X			X	X						Various
Seasonings	7a	Pastes	Shelf-Stable	X	X	X			X	X						Basil Paste, Garlic Paste, Jerk Seasoning Paste
Seasonings	7b	Pastes	Refrigerated	X	X[1]	X			X	X						Basil Paste, Garlic Paste, Jerk Seasoning Paste
Seasonings	8	Essential Oils	Shelf-Stable													Basil, Cinnamon, Clove, Ginger, Lemongrass

Category	#	Subcategory	Storage Conditions	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Seasonings	9	Spice and seasoning mixtures, Dry Blends	Shelf-Stable	**X**	**X**	**X**			**X**	**X**						Taco Mix, Chili Powder, Curry Powder, Multi-Spice Mix, Adobo Seasoning, Garam Masala, Berebere, Oriental Five-Spice, Crab Snack & Dip Seasoning, Meat Coatings and Rubs, Seafood Seasonings, Scampi Seasoning, Powdered Seasonings, Popcorn Seasonings
Seasonings	10	Spice and seasoning mixtures, Liquid	Shelf-Stable	**X**	**X**	**X**			**X**	**X**						Fajita Seasoning Sauce, Kung Pao Seasoning Sauce

[1]Consideration should be given to an enhanced risk from C. botulinum for products that are in a reduced oxygen environment.

Table 1Q: Information that you should consider for potential ingredient or other food-related biological hazards for Food Sweeteners (Nutritive and Non-Nutritive)

Category	#	Subcategory	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Food Sweeteners (Nutritive and Non-Nutritive)	1	Sugars (Dry)													Brown Sugar (Sucrose), Beet Sugar(Sucrose), Invert Sugar, Maple Sugar, Malt Sugar (Maltose), Grape Sugar (Fructose), Corn Syrup Solids, Corn Sugar (Dextrose), Cane Sugar (Sucrose), Milk Sugar, Date sugar, Palm Sugar
Food Sweeteners (Nutritive and Non-Nutritive)	2	Syrup/Molasses (Liquid)													Sorghum Syrup, Maple Syrup, High Fructose Corn Syrup, Molasses, Pancake and Waffle Syrup, Simple Syrup, Liquid Sucrose, Agave Syrup, Rice Syrup
Food Sweeteners (Nutritive and Non-Nutritive)	3	Honey (Liquid)		**X**											Comb Honey, Strained Honey, Whipped Honey
Food Sweeteners (Nutritive and Non-Nutritive)	4	Imitation Syrup/Molasses (Liquid)		**X**											Imitation Maple Syrup, Imitation Honey

Category	#	Subcategory	*Bacillus cereus*	*Clostridium botulinum*	*C. perfringens*	*Brucella* spp.	*Campylobacter* spp.	Pathogenic *E. coli*	*Salmonella* spp.	*L. monocytogenes*	*Shigella* spp.	*S. aureus*	*Giardia lamblia*	*Trichinella spiralis*	Example Products
Food Sweeteners (Nutritive and Non-Nutritive)	5	Food Sweeteners (Nutr) N.E.C.													Nutritive Sugar Substitutes, Sorbitol, Xylitol, Isomalt, Tagatose, Maltitol, Lactitol
Food Sweeteners (Nutritive and Non-Nutritive)	6	Food Sweeteners (Non-nutr)													Aspartame, Saccharin, Acesulfame K, Neotame, Stevia, Sucralose

Chemical Hazards Tables

Table 2A: Information that you should consider for potential ingredient or other food-related chemical hazards for Bakery Items

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Unbaked Bakery Items - Ready-To-Bake (RTB)	1a	Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Refrigerated					X				Buttermilk biscuits, Cinnamon rolls, Croissants, Pizza Crust, Chocolate Chip Cookie Dough, Puff Pastry, Phyllo
Unbaked Bakery Items - Ready-To-Bake (RTB)	1b	Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Frozen					X				Buttermilk biscuits, Cinnamon rolls, Croissants, Pizza Crust, Chocolate Chip Cookie Dough, Puff Pastry, Phyllo
Unbaked Bakery Items - Ready-To-Bake (RTB)	2a	Parbaked/ParBoiled Bread, Biscuits, Rolls, Pizza/Pie Crust	Refrigerated					X				Artisan breads, Bagels, Biscuits, Rolls, Croissant, Pizza Crust
Unbaked Bakery Items - Ready-To-Bake (RTB)	2b	Parbaked/ParBoiled Bread, Biscuits, Rolls, Pizza/Pie Crust	Frozen					X				Artisan breads, Bagels, Biscuits, Rolls, Croissant, Pizza Crust
Unbaked Bakery Items - Ready-To-Bake (RTB)	3	Liquid Batter	Refrigerated									Pancake batter, Brownie batter, Waffle batter, and Doughnut batter

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Unbaked Bakery Items - Ready-To-Bake (RTB)	4	Fruit pies/cobblers	Frozen					**X**				Apple/Cherry/Peach Cobbler; Apple, Cherry/ Mixed Berries/etc. Pies
Unbaked Bakery Items - Ready-To-Bake (RTB)	5	Custard pies	Frozen					**X**				Pumpkin and Sweet Potato Pies
Fully-Baked Without Filling, No Topping/Frosting	6	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen					**X**				Breads (e.g., White, Wheat, Rye, Oat Bran, Pumpernickel), Cheese Breads, Raisin Breads; Cornbread, Plain or Flavored Biscuits, Bagels, Rolls, Croissants, Pita Bread, Pumpkin Bread
Fully-Baked Without Filling, No Topping/Frosting	7a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable					**X**				Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Without Filling, No Topping/Frosting	7b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated					**X**				Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fully-Baked Without Filling, No Topping/Frosting	7c	Cakes/Muffins/Brownies/ Doughnut	Frozen					**X**				Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Without Filling, No Topping/Frosting	8	Cookies	Shelf-Stable					**X**				Chocolate Chip, Peanut Butter, Biscotti, Lemon, Butter Cookies, Brownies, Wafers, Oatmeal Cookies, Fruit, Cream or Chocolate-Filled Crisps/Bars, Wafers
Fully-Baked Without Filling, No Topping/Frosting	9a	Other Pastry Products	Refrigerated					**X**				French Toast, Blueberry Pancakes, Waffles
Fully-Baked Without Filling, No Topping/Frosting	9b	Other Pastry Products	Frozen					**X**				French Toast, Blueberry Pancakes, Waffles

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	10	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen					**X**				Cheese Breads, Raisin Breads; Cornbread, Flavored Biscuits, Chocolate Croissants, Pumpkin Bread, Banana Nut Bread
Fully-Baked Including Fillings, No Topping/Frosting	11a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable					**X**				Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	11b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated					**X**				Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	11c	Cakes/Muffins/Brownies/ Doughnut	Frozen					**X**				Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	12a	Fruit Pies/Cobblers	Shelf-Stable					**X**				Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)
Fully-Baked Including Fillings, No Topping/Frosting	12b	Fruit Pies/Cobblers	Refrigerated					**X**				Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)
Fully-Baked Including Fillings, No Topping/Frosting	12c	Fruit Pies/Cobblers	Frozen					**X**				Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)
Fully-Baked Including Fillings, No Topping/Frosting	13a	Custard/Crème Pie	Shelf-Stable					**X**				Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard
Fully-Baked Including Fillings, No Topping/Frosting	13b	Custard/Crème Pie	Refrigerated					**X**				Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	13c	Custard/Crème Pie	Frozen					**X**				Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard
Fully-Baked Including Fillings, No Topping/Frosting	14	Cookies	Shelf-Stable					**X**				Chocolate Chip, Peanut Butter, Biscotti, Lemon, Butter Cookies, Brownies, Wafers, Oatmeal Cookies, Fruit, Cream or Chocolate-Filled Crisps/Bars, Wafers
Fully-Baked Including Fillings, No Topping/Frosting	15a	Other Pastry Products	Refrigerated					**X**				French Toast, Blueberry Pancakes, Waffles
Fully-Baked Including Fillings, No Topping/Frosting	15b	Other Pastry Products	Frozen					**X**				French Toast, Blueberry Pancakes, Waffles

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	16	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen					**X**		**X**		Bread with Drizzles/Frosting, Seeds/Nuts on Top,
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable					**X**		**X**		Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated					**X**		**X**		Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17c	Cakes/Muffins/Brownies/ Doughnut	Frozen					**X**		**X**		Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18a	Fruit Pies/Cobblers	Shelf-Stable					**X**		**X**		Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18b	Fruit Pies/Cobblers	Refrigerated					**X**		**X**		Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18c	Fruit Pies/Cobblers	Frozen					**X**		**X**		Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19a	Custard/Crème Pie	Shelf-Stable					**X**		**X**		Pumpkin and Sweet Potato Pies with Whipped Cream, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19b	Custard/Crème Pie	Refrigerated					**X**		**X**		Pumpkin and Sweet Potato Pies with Whipped Cream, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19c	Custard/Crème Pie	Frozen					**X**		**X**		Pumpkin and Sweet Potato Pies with Whipped Cream, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	20	Cookies	Shelf-Stable					**X**		**X**		Cream-Filled Sandwich Cookies
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	21a	Other Pastry Products	Refrigerated					**X**		**X**		Danishes, Éclair, Cream Puffs, Cannoli, Doughnuts, Toaster Pastries, Apple Turnovers, Baklava with Additions after Baking
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	21b	Other Pastry Products	Frozen					**X**		**X**		Danishes, Éclair, Cream Puffs, Cannoli, Doughnuts, Toaster Pastries, Apple Turnovers, Baklava with Additions after Baking
Assembled Cream Pies	22a	Custard/Crème Pie	Refrigerated					**X**		**X**		French Silk, Chocolate Cream Pie, Coconut Cream Pie, Peanut Butter Pie, Meringue Pies

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Assembled Cream Pies	22b	Custard/Crème Pie	Frozen					**X**		**X**		French Silk, Chocolate Cream Pie, Coconut Cream Pie, Peanut Butter Pie, Meringue Pies
Other Bakery Products	23a	Tortillas, Soft Shell/Hard Shell	Shelf Stable					**X**				Soft (Corn, Wheat), Hard Type, Baked, Fried
Other Bakery Products	23b	Tortillas, Soft Shell/Hard Shell	Refrigerated					**X**				Soft (Corn, Wheat), ParBaked
Other Bakery Products	24	Dry Mixes	Shelf Stable					**X**		**X**		Pancake Batter Mixes, Flour Mixes, Cookie Mixes, Cake Mixes, Brownie Mixes, Bread Crumbs, Cornmeal, Biscuits, Breading Mix, Pie Crust Mix
Other Bakery Products	25	Ice Cream Cones	Shelf Stable					**X**				Sugar cones, regular cone
Other Bakery Products	26	Croutons/Bread Crumbs Unseasoned	Shelf Stable					**X**				Unseasoned

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Other Bakery Products	27	Croutons/Bread Crumbs, Seasoned	Shelf Stable					**X**		**X**		Seasoned

Table 2B: Information that you should consider for potential ingredient or other food-related chemical hazards for Beverage Items

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Ready-to-Drink	1	Carbonated	Shelf-Stable				X			X		Cola, Root beer, Ginger ale, Fruit-Flavored Soda (Carbonated), Tonic Water, Sparkling Beverages(non-alcoholic)
Ready-to-Drink	2	Bottled Water	Shelf-Stable		X	X				X		Mineral Water, Spring Water, Water with Fruit Flavors, Sparkling Water, Distilled Water, Carbonated Water
Ready-to-Drink	3	Coffee, plain	Shelf-Stable				X	X				Iced Coffee, Regular and Decaffeinated Coffees
Ready-to-Drink	4a	Coffee, Flavored	Shelf-Stable							X		Lattes, Mocha, Café Vanilla, Cappuccino, Hazelnut Coffee
Ready-to-Drink	4b	Coffee, Flavored	Refrigerated							X		Lattes, Mocha, Café Vanilla, Cappuccino, Hazelnut Coffee
Ready-to-Drink	5a	Chocolate/Cocoa	Shelf-Stable									Non-dairy chocolate/ cocoa flavored drinks

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Ready-to-Drink	5b	Chocolate/Cocoa	Refrigerated									Non-dairy chocolate/ cocoa flavored drinks
Ready-to-Drink	6a	Tea, Plain	Shelf-Stable							**X**		Sweet Tea, Iced Tea, Regular and Decaffeinated Teas, Low Calorie Tea
Ready-to-Drink	6b	Tea, Plain	Refrigerated							**X**		Sweet Tea, Iced Tea, Regular and Decaffeinated Teas, Low Calorie Tea
Ready-to-Drink	7a	Tea, Flavored	Shelf-Stable							**X**		Flavored Teas (Fruit, Botanicals), Tea Blends, Regular and Decaffeinated, Regular and Low Calorie
Ready-to-Drink	7b	Tea, Flavored	Refrigerated							**X**		Flavored Teas (Fruit, Botanicals), Tea Blends, Regular and Decaffeinated, Regular and Low Calorie
Ready-to-Drink	8a	Juice-Based	Shelf-Stable							**X**		Fruit Drinks with Some Juice Content (not 100% juice)
Ready-to-Drink	8b	Juice-Based	Refrigerated							**X**		Fruit Drinks with Some Juice Content (not 100% juice)

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Ready-to-Drink	9a	Other Flavored	Shelf-Stable							X		Fruit Flavored Drink, Fruit Punch, Raspberry Lemonade
Ready-to-Drink	9b	Other Flavored	Refrigerated							X		Fruit Flavored Drink, Fruit Punch, Raspberry Lemonade
Ready-to-Drink	10a	Drinks with Supplements	Shelf-Stable							X		Caffeinated Energy Beverages, Sports Drinks, Vitamin Waters, Drinks with Herbal Infusions
Ready-to-Drink	10b	Drinks with Supplements	Refrigerated							X		Caffeinated Energy Beverages, Sports Drinks, Vitamin Waters, Drinks with Herbal Infusions
Ready-to-Drink	11	Milk Substitute	Refrigerated									Rice milk, Soy milk, Almond Milk, Non-Dairy Liquid Creamer
Coffee Beans/Tea Leaves	12	Coffee, Plain	Shelf-Stable					X				Whole Roasted Coffee Beans, Ground Coffee, Single Serve Coffee Containers
Coffee Beans/Tea Leaves	13	Coffee, Flavored	Shelf-Stable					X		X		Hazelnut Coffee, Vanilla Coffee, Single Serve Coffee Containers

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Coffee Beans/Tea Leaves	14	Tea, Loose Leaf and Bagged, Tea Substitutes	Shelf-Stable					X				Black Tea, Green Tea, Oolong Tea, Chai Tea, Tea With Blends of Fruits, Botanicals, Grains, etc., Tea Substitute (Chamomile, Rose Hip, Mint, Sassafras, and Barley), Single Serve Tea Containers
Powdered Beverages	15	Instant Coffee	Shelf-Stable									Instant Coffee, Coffee Substitute (Chicory Root Powder, Roast Cereal)
Powdered Beverages	16	Cocoa/Chocolate	Shelf-Stable							X		Breakfast Cocoa, Chocolate Dairy Mix, Cocoa Dairy Mix, Cappuccino Mix
Powdered Beverages	17	Powdered drink and flavoring mixes	Shelf-Stable							X		Flavoring powder, Grape, Orange, Lemon-Lime
Powdered Beverages	18	Instant Tea	Shelf-Stable							X		Lemon-flavored powdered tea
Powdered Beverages	19	Coffee Creamer - Non-Dairy	Shelf-Stable									Non Dairy Coffee Creamer

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Liquid Beverage Mixes	20	Base mix, Concentrated	Shelf-Stable							**X**		Cola Base, Root beer Base, Flavored Drink Syrups, Tea Concentrates, Coffee Concentrates
Liquid Beverage Mixes	21	Dairy-based mixes	Shelf-Stable							**X**		Breakfast Cocoa, Chocolate Dairy Mix, Cocoa Dairy Mix, Cappuccino Mix
Liquid Beverage Mixes	22	Mixes intended for alcoholic beverages	Shelf-Stable							**X**		Mohito Mix, Bloody Mary Mix, Margarita Mix, Cocktail Mix, Pina Colada Mix

Table 2C: Information that you should consider for potential ingredient or other food-related chemical hazards for Food Additives

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Emulsifiers	1	Emulsifiers									Soy Lecithin, Egg Lecithin, Mono- and Diglycerides, Polysorbates, Sorbitan Monostearate
Stabilizers and Thickeners	2	Firming Agents									Calcium Chloride, Calcium Lactate
Stabilizers and Thickeners	3	Humectants									Glycerin, Sorbitol
Stabilizers and Thickeners	4	Leavening Agents									Baking Soda, Monocalcium Phosphate, Calcium Carbonate
Stabilizers and Thickeners	5	Stabilizers, Thickeners, Binders, Texturizers									Gelatin, Pectin, Carrageenan, Modified Starches, Acacia Gum, Guar Gum, Xanthan Gum, Whey Protein, Soy Protein, High Activity Dried Yeast

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Stabilizers and Thickeners	6	Dough Strengtheners and Conditioner									Ammonium sulfate, Azodicarbonamide, and L-cysteine
Stabilizers and Thickeners	7	Anti-caking Agents									Calcium Silicate, Iron Ammonium Citrate, Silicon Dioxide
Enzymes	8	Enzymes									Lactase, Papain, Chymosin
Enzymes	9	Starch/Sugar Liquefaction									Amylases
Enzymes	10	Bakery									Xylanase, Lipases, Amylases, Proteases
Enzymes	11	Dairy									Rennet
Colors	12	Certified Colors									FD&C Blue Nos. 1 and 2, FD&C Green No. 3, FD&C Red Nos. 3 and 40, FD&C Yellow No. 5 (tartrazine), No. 6, Orange B, Citrus Red No. 2

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Colors	13	Natural Colors							**X**		Annatto Extract, Caramel, Beta-Carotene, Grape Skin Extract, Cochineal Extract, Chlorophyllin, Betanin, Carmine, Paprika Oleoresin, Caramel color, Saffron
Flavors	14	Liquid: Oil-Based									Sesame oil, Fruit oils, Almond oil, Cinnamon oil, Anise oil, Spearmint oil, Peppermint oil, Ginger oil
Flavors	15	Liquid: Water-Based									Various
Flavors	16	Liquid: Alcohol-Based									Various
Flavors	17	Liquid: Glycol-Based									Various
Flavors	18	Powdered: Natural Flavor							**X**		Vanilla Powder, Butter powder, Jasmine, Cinnamon, Orange blossom, Key Lime

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Flavors	19	Artificial: Synthetic							**X**		Cinnamon Raisin Flavor, Marshmallow Flavor, Watermelon Flavor, Strawberry Flavor, Grape Flavor, Cherry Flavor, Imitation Almond Extract, Imitation Coconut Extract
Flavors	20	Other: Flavor Enhancer							**X**		Monosodium Glutamate, Autolyzed Yeast Extract, Hydrolyzed Vegetable Proteins, Disodium Guanylate, Inosinate
Flavors	21	Flavor Paste									Vanilla Bean Paste
Other Chemical Ingredients	**22**	Processing Chemicals									Potassium Hydroxide, Potassium Bicarbonate, Potassium Chloride, Hydrochloric Acid, Sodium Hydroxide, Ferrous Sulfate, Magnesium Sulfate, Mineral Oil

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Other Chemical Ingredients	**23**	Organic Acids									Acetic Acid, Citric Acid, Lactic Acid, Fumaric Acid
Other Chemical Ingredients	**24**	Additives									Antioxidants, Vitamin Blends, Butylated Hydroxy Toluene (BHT), d-alpha-tocopherol acetate (TOCO)
Other Chemical Ingredients	**25**	Antimicrobials and Preservatives									Nisiplin, Lauric Arginate, Potassium Sorbate
Other Chemical Ingredients	**26**	Processing Aid Gases				**X**					Nitrogen, Carbon Dioxide

Table 2D: Information that you should consider for potential ingredient or other food-related chemical hazards for Chocolate and Candy

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Chocolate Industrial Products	1	Chocolate/Cocoa Products For Baking (Including Bulk Solid and Bulk Liquid)	Shelf-Stable			X		X		X		Bittersweet Chocolate, Semi-sweet Chocolate, Unsweetened Chocolate, Milk Chocolate, Chocolate Chips, Chocolate Morsels, Cocoa Powder, White Chocolate
Chocolate Industrial Products	2	Other Products for Baking (Including Bulk Solid and Bulk Liquid)	Shelf-Stable					X		X		Butterscotch Morsels, Peanut Butter Morsels
Chocolate Industrial Products	3	Chocolate Coating for Enrobing (Including Bulk Solid and Bulk Liquid)	Shelf-Stable							X		Compound Coatings, White Chocolate
Chocolate and Confectionery Products	4	Chocolate Confections	Shelf-Stable			X				X		Milk Chocolate Bar, Dark/white Chocolate Bar, Fudge, bonbons

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Chocolate and Confectionery Products	5	Chocolate Confections - With Inclusions	Shelf-Stable					X		X		Chocolate Covered Nuts (e.g., Almonds, Pecans, Macadamia Nuts), Chocolate Candy Bar with Nuts, Chocolate Covered Raisins, Chocolate Covered Cherry, Chocolate with coconut, Chocolate with crisped rice, Fruit and Nut Chocolate Bar, Fudge with nuts, Chocolate Covered Biscuit, Chocolate Covered Caramel , Chocolate Covered Mints, Chocolate Covered Nougat or English Toffee
Chocolate and Confectionery Products	6	Sugar Confections	Shelf-Stable			X				X		Mint, Rock Candy, Lollipop, Lemon Drops, Caramel Candy Bar, Gummy gel Candies, Fruit Chews, Soft Toffee, Licorice Candy, Marshmallow, Soft jellied Candy, Soft Caramel Squares, Gel Cups Candy, Creams, Pastes, Pastilles

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Chocolate and Confectionery Products	7	Sugar Confections with inclusions	Shelf-Stable					**X**		**X**		Nut brittles (Peanut Brittle, Almond Brittle), Nut Clusters, Candy with fruit pieces
Chocolate and Confectionery Products	8	Sugar Confections Specialties (w/o Chocolate)	Shelf-Stable							**X**		Caramel/Candied Apple, Candy Coated Popcorn, Cereal Confection, Marzipan, Coconut Roll, Cake Decoration, Peanut butter fudge, Cotton Candy
Chocolate and Confectionery Products						**X**						Mexican style candy
Toppings/Frosting	9	Toppings and Frosting (Non Fruit/Nut)	Shelf-Stable							**X**		Butterscotch Topping, Caramel Topping, Vanilla Frosting, Sour Cream Frosting, Chocolate Flavored Syrup (Hot Fudge)

Table 2E: Information that you should consider for potential ingredient or other food-related chemical hazards for Dairy

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Dairy - Dry Powders	1	Dry milk products	Shelf-Stable									Dried Milk, Whey Powder, Instant Nonfat Dry Milk, Whey Protein Powder
Dairy - Milk and Butter	2	Butter products	Refrigerated									Butter, Butter Spreads, Unsalted Butter Blends
Dairy - Milk and Butter	3	Pasteurized Milk and cream products	Refrigerated		X	X	X					Fluid White Milk, Flavored Milks, Buttermilk, Creams (Heavy, Light, Whipping), Goat Milk, Sheep Milk
Dairy - Milk and Butter	4	Cultured milk products	Refrigerated					X				Sour cream, Plain/Flavored Yogurt
Dairy, Milk and Milk Products Shelf-Stable	5	Ultra-High Temperature Dairy Products	Shelf-Stable		X	X	X					Dairy Creamer, UHT Milk
Dairy, Milk and Milk Products Shelf-Stable	6	Stabilized Liquid Milk Products	Shelf-Stable							X		Evaporated Milk, Sweetened Condensed Milk

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Dairy - Milk, Frozen	7	Ice cream, regular and low fat (no inclusions)	Frozen				X	X		X		Vanilla, Chocolate, Strawberry, Coconut
Dairy - Milk, Frozen	8	Ice cream, regular and low fat with inclusions	Frozen				X	X		X		Butter Pecan, Mint Chocolate Chip, Fudge Ripple, Rocky Road, Cherry Vanilla, Black Raspberry, Peppermint Cookie
Dairy - Milk, Frozen	9	Sherbets	Frozen							X		All Flavors
Dairy - Milk, Frozen	10	Frozen Novelty Items	Frozen				X	X		X		Milk Shakes, Ice Cream Cakes, Ice Cream Sandwiches, Chocolate Covered Ice Cream Bar, Chocolate/Nut Topped Ice Cream Desserts, Frozen Yogurt
Dairy - Cheese and Cheese Products - Whole	11a	Cheese (not soft)	Shelf-Stable									Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Dairy - Cheese and Cheese Products - Whole	11b	Cheese (not soft)	Refrigerated									Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese
Dairy - Cheese and Cheese Products - Whole	12	Semi-soft cheese	Refrigerated									Blue, Monterey, Muenster, Provolone, Oaxaca, Stilton, Colby, Monterey Jack, Mozzarella, Edam, Gouda
Dairy - Cheese and Cheese Products - Whole	13	Soft, ripened cheese	Refrigerated									Brie, Camembert, Grayson, Cheese Curd
Dairy - Cheese and Cheese Products - Whole	14	Soft, unripened cheese/ fresh cheese	Refrigerated									Cottage Cheese, Cream Cheese, Ricotta, Queso Fresco, Cheese Curd, Goat Cheese
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	15a	Cheese (not soft)	Shelf-Stable									Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	15b	Cheese (not soft)	Refrigerated									Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	16	Semi-soft cheese	Refrigerated									Monterey, Muenster, Provolone, Oaxaca, Colby, Monterey Jack, Mozzarella

Table 2F: Information that you should consider for potential ingredient or other food-related chemical hazards for Dressings, Condiments, and Dips

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Condiments	1a	Mayonnaise	Shelf-Stable									Mayonnaise (Regular and Lite), Chipotle Mayonnaise, Mayonnaise, Wasabi Mayonnaise, Sweet Chili Mayonnaise
Condiments	1b	Mayonnaise	Refrigerated									Mayonnaise (Regular and Lite), Chipotle Mayonnaise, Mayonnaise, Wasabi Mayonnaise, Sweet Chili Mayonnaise
Condiments	2a	Mustard	Shelf-Stable									Yellow, Spicy, Sriracha Mustard, Garlic and Oregano Mustard
Condiments	2b	Mustard	Refrigerated									Yellow, Spicy, Sriracha Mustard, Garlic and Oregano Mustard
Condiments	3	Ketchup	Shelf-Stable									Tomato Ketchup
Condiments	4	Vinegar	Shelf-Stable									Balsamic, Apple Cider, Wine Vinegar, Grape Vinegar
Condiments	5	Other Condiments	Shelf-Stable							X		Soy Sauce, Worcestershire Sauce, Horseradish Sauce, Steak Sauce, Tabasco Sauce

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Salad Dressings	6a	Dressings, salad (prepared)	Shelf-Stable							X		Berries and Balsamic, Ranch, Spinach Vinaigrette, Caesar, Blue Cheese Vinaigrette, Sesame Dressing, Yogurt-based salad dressings
Salad Dressings	6b	Dressings, salad (prepared)	Refrigerated							X		Berries and Balsamic, Ranch, Spinach Vinaigrette, Caesar, Blue Cheese Vinaigrette, Sesame Dressing, Yogurt-based salad dressings
Salad Dressings	7	Dry mixes								X		Dried mixes to be added to oil, water, and vinegar
Dips	8a	Dips and spreads	Shelf-Stable						X	X		Guacamole, Salsa, Dairy-based Dips and Spreads, Bean Dips, Vegetable Dips, Taco Dip, cheese spreads, parmesan and asiago dip, 7 layer dip
Dips	8b	Dips and spreads	Refrigerated						X	X		Guacamole, Salsa, Dairy-based Dips and Spreads, Bean Dips, Vegetable Dips, Taco Dip, cheese spreads, parmesan and asiago dip, 7 layer dip

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Dips	9	Dips and spreads, dry	Shelf-Stable						X	X		Dry Dips, Dry Dairy-based Dips and Spreads (e.g., Vegetable Dip Seasoning, Toasted Onion Dip Mix)

Table 2G: Information that you should consider for potential ingredient or other food-related chemical hazards for Egg and Egg Products

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Product
Shell Eggs	1	Shell Eggs Raw	Refrigerated									Shell Eggs, Raw
Shell Eggs	2	Shell Eggs: Pasteurized in Shell	Refrigerated									Pasteurized in Shell Eggs
Further Processed Egg Products	3	Eggs Hard Boiled: In shell	Refrigerated									Hard Boiled Eggs in Shell
Further Processed Egg Products	4	Eggs Hard Boiled: Shelled	Refrigerated									Hard Boiled Eggs Shelled
Further Processed Egg Products	5a	Cooked Egg Products, Ready-to-Eat (RTE) and Not Ready-to-Eat (NRTE)	Refrigerated							X		Omelets, Egg Patties, Scrambled Eggs
Further Processed Egg Products	5b	Cooked Egg Products, Ready-to-Eat (RTE) and Not Ready-to-Eat (NRTE)	Frozen							X		Omelets, Egg Patties, Scrambled Eggs

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Product
Imitation Egg Products	6a	Imitation Egg products and Egg Substitutes	Shelf-stable							**X**		Soy-based products; vegetable and grain-based products
Imitation Egg Products	6b	Imitation Egg products and Egg Substitutes	Refrigerated							**X**		Southwest Flavored Imitation Egg Product (Liquid), Florentine Imitation Egg Product (Liquid), Imitation Omelets, Imitation Egg Patties, Imitation Scrambled Eggs
Imitation Egg Products	6c	Imitation Egg products and Egg Substitutes	Frozen							**X**		Imitation Omelets, Egg Patties, Scrambled Eggs

Table 2H: Information that you should consider for potential ingredient or other food-related chemical hazards for Fruits and Vegetables

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fresh Cut	1	Fresh cut vegetables	Refrigerated						X			Leafy Greens (Single and Mixed Greens), Shredded Carrots, Avocado Chunks, Leafy green salad blends, Diced Onions, Cut Tomatoes, Sliced Mushrooms
Fresh Cut	2	Fresh cut fruits	Refrigerated					X	X			Mixed Fruit Salad; Packaged Single Fruits, Cut Melon, Apple Slices, Cut Pineapple, Cut Mango
Frozen	3	Vegetables Ready-to-Eat (RTE)	Frozen						X			Broccoli, Carrots, Corn-sweet, Cauliflower, Garlic, Kale, Peas, Snow peas, Spinach
Frozen	4	Vegetables, Not Ready-to-Eat (NRTE)	Frozen						X			Eggplants, Okra, Potatoes, Sweet potatoes, Winter squash

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Frozen	5	Fruits	Frozen						X			Raspberries, Melon, Blueberries, Sliced Strawberries, Tropical Fruit Blend, Mangoes, Pineapple
Refrigerated	6	Prepared Fruit Products Ready-to-Eat (RTE)	Refrigerated						X			Cherry Mixed Fruit in Juice, Diced Peaches, Diced Pears, Red Grapefruit
Dried / Dehydrated	7	Dried Fruits	Shelf-Stable					X	X			Raisins, Cranberries, Papaya, Pineapple, Mango, Blends
Dried / Dehydrated	8	Dehydrated Vegetables	Shelf-Stable						X			Peas, Celery, Onions, Carrots, Tomatoes, Green Beans, Wasabi Peas
Further Processed	9	Acidified Vegetables	Shelf-Stable									Pickled Cucumbers, Pickled Beets, Cocktail Onions, Pickled Turnips, Hearts of Palm, Capers, Roasted Peppers, Roasted Tomatoes, Salsas

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Further Processed	9a	Acidified Vegetables	Refrigerated									Pickled Cucumbers, Pickled Beets, Cocktail Onions, Pickled Turnips, Hearts of Palm, Capers, Roasted Peppers, Roasted Tomatoes, Salsas
Further Processed	11a	Fermented Vegetables	Shelf-Stable									Sauerkraut, Pickles, Kimchi
Further Processed	11b	Fermented Vegetables	Refrigerated									Sauerkraut, Pickles, Kimchi
Further Processed	12a	Infused Oils	Shelf-Stable									Garlic in Oil, Chili Pepper Oil, Lemon Oil, Sun Dried Tomatoes in Oil
Further Processed	12b	Infused Oils	Refrigerated									Garlic in Oil, Chili Pepper Oil, Lemon Oil, Sun Dried Tomatoes in Oil
Further Processed	13	Other Processed Fruits	Shelf-Stable					**X**				Jams, Jellies, Chutneys

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Further Processed	14a	Acid Pureed Fruits and Vegetables	Shelf-Stable									Applesauce, Flavored Applesauce, Tomato Paste, Tomato Puree, Apricot Puree
Further Processed	14b	Acid Pureed Fruits and Vegetables	Refrigerated									Applesauce, Flavored Applesauce, Tomato Paste, Tomato Puree, Apricot Puree

Table 2I: Information that you should consider for potential ingredient or other food-related chemical hazards for Game Meat Products

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Raw Game Meat	1	Not Ground Game Meat	Refrigerated & Frozen			X						Bison Steak, Deer Shoulder, Alligator Steak, Bear, Antelope, Caribou, Elk, Moose, Reindeer, Wild Boar, Snake, Rabbit, Squirrel, Beaver, and Birds (Pheasant, Grouse, Quail, Wild Turkey, Wild geese)
Raw Game Meat	2	Ground Game Meat	Refrigerated & Frozen			X						Ground Venison, Ground Rabbit, Ground Alligator
Game Meat Products	3a	Processed Game Meat Products	Shelf-Stable			X	X			X		Buffalo Jerky, Alligator Jerky, Venison Salami, Ostrich Stick
Game Meat Products	3b	Processed Game Meat Products	Refrigerated			X	X			X		Bison Sausages, Venison Patties, Wild Boar Meatballs, Bison Meatloaf, Buffalo Jerky, Kangaroo Jerky, Bison Frankfurters, Venison Salami, Ostrich Stick

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Game Meat Products	3c	Processed Game Meat Products	Frozen			**X**	**X**			**X**		Bison Sausages, Venison Patties, Wild Boar Meatballs, Bison Meatloaf, Buffalo Jerky, Kangaroo Jerky, Bison Frankfurters, Venison Salami, Ostrich Stick

Tables 2J: Information that you should consider for potential ingredient or other food-related chemical hazards for Grains, Beans and Grain Products

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Grains	1	Raw grains	Shelf-Stable					**X**	**X**			Wheat, Rye, Sorghum, Oats, Barley, Triticale, Buckwheat, Corn, Soy, Rice, Teff, Amaranth, Millet, Quinoa
Grains	2	Heat-treated grains	Shelf-Stable									Toasted oats, Puffed rice
Beans	3	Single component whole, dried	Shelf-Stable					**X**				Soybean, Kidney, Haricot, Lima, Pinto, Navy, Azuki, Mung, Black Gram, Scarlet Runner, Ricebean, Moth, Tepary; Horse, Broad, Field; Garden Pea; Chickpea; Cowpea/Black-eyed Pea; Pigeon Pea; Lentil; Bambara Groundnut; Vetch; Lupins; Lablab/hyacinth, Jack, Sword, Winged Bean, Velvet Bean, Yam Bean
Beans	4	Single component bean/pea/corn: paste	Shelf-Stable									Bean paste, Tahini, Hummus

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Beans	5a	Single Component Cooked Beans - no sauce	Refrigerated									Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame
Beans	5b	Single Component Cooked Beans - no sauce	Frozen NRTE									Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame
Beans	5c	Single Component Cooked Beans - no sauce	Frozen RTE									Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame
Milled Grain Products	6	Flour	Shelf-Stable					**X**	**X**			Wheat, Oats, Barley, Rye, Buckwheat, Millet, Amaranth, Quinoa, Soy
Milled Grain Products	7	Rice and rice products	Shelf-Stable			**X**						White or Brown Rice, Sticky/sweet Rice, Basmati Rice, Jasmine Rice, Arborio rice, Rice-based noodles
Milled Grain Products	8	Seed or bean: Pulse	Shelf-Stable					**X**				Garbanzo (Gram), Soy, Lentil, Sesame
Milled Grain Products	9	Malt	Shelf-Stable									Malted Barley
Milled Grain Products	10	Corn	Shelf-Stable					**X**	**X**			Cornmeal, Corn Flour
Other Milled Products	11	Root flours	Shelf-Stable									Potato, Cassava
Other Milled Products	12	Starch products	Shelf-Stable							**X**		Cornstarch, Potato Starch, Wheat Starch

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Grain-based Cereal Products	13a	Cereal Products without Inclusions: Ready-to-Eat	Shelf-Stable					**X**	**X**			Dry Cereals
Grain-based Cereal Products	13b	Cereal Products with Inclusions: Ready-to-Eat	Shelf-Stable					**X**	**X**			Granola with Raisins and Nuts, Cereals with Marshmallows, Nuts, Chocolate, Confectionary Bits
Grain-based Cereal Products	14	Breakfast food: Not Ready-to-Eat	Shelf-Stable					**X**	**X**			Oatmeal, Farina, Oat Bran, Cream of Wheat, Grits
Grain-based Cereal Products	15	Cereal products, N.E. C.	Shelf-Stable					**X**	**X**			Cereal Bars and Other Nutrition Bars (Baked)
Pasta Products	16a	Unfilled Pasta (not ready to eat)	Refrigerated					**X**				Spaghetti, Linguini, Rotini
Pasta Products	16b	Unfilled Pasta (not ready to eat)	Frozen					**X**				Spaghetti, Linguini, Rotini
Pasta Products	17a	Filled Par-Boiled Pasta (not ready to eat)	Refrigerated						**X**			Mushroom Ravioli, Cheese Tortellini
Pasta Products	17b	Filled Par-Boiled Pasta (not ready to eat)	Frozen						**X**			Mushroom Ravioli, Cheese Tortellini
Pasta Products	18	Dried pasta (not ready-to-eat)	Shelf-Stable					**X**				Spaghetti, Egg Noodles

Table 2K: Information that you should consider for potential ingredient or other food-related chemical hazards for Multi-Component Foods

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
	1a	Entrees	Refrigerated						**X**			Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili
	1b	Entrees	Frozen Ready-to-Eat (RTE)						**X**			Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili
	1c	Entrees	Frozen NOT Ready-to-Eat (NRTE)						**X**			Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
	2a	Side Dishes	Refrigerated						X	X		Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes
	2b	Side Dishes	Frozen Ready-to-Eat (RTE)						X	X		Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
	2c	Side Dishes	Frozen NOT Ready-to-Eat (NRTE)						**X**	**X**		Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes
	3	Deli Salads	Refrigerated									Three Bean Salad, Redskin Potato Salad, Egg Salad, Pasta Salad, Crunchy Broccoli Salad, Cole Slaw
	4a	Lunch Dishes	Refrigerated					**X**				Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
	4b	Lunch Dishes	Frozen Ready-to-Eat (RTE)					**X**				Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches
	4c	Lunch Dishes	Frozen NOT Ready-to-Eat (NRTE)					**X**				Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches
	5a	Appetizers and Hors d ‘Oeuvres	Refrigerated						**X**	**X**		Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins
	5b	Appetizers and Hors d ‘Oeuvres	Frozen Ready-to-Eat (RTE)						**X**	**X**		Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
	5c	Appetizers and Hors d 'Oeuvres	Frozen NOT Ready-to-Eat (NRTE)						X	X		Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins
	6a	Breakfast Items	Refrigerated							X		Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
	6b	Breakfast Items	Frozen Ready-to-Eat (RTE)							X		Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
	6c	Breakfast Items	Frozen NOT Ready-to-Eat (NRTE)							X		Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
	7	Meals (Entrees, Breakfast Items) Dehydrated	Shelf-Stable							X		Lentil Stew, Vegetarian Chili, Pasta Alfredo, Pasta Primavera, Tortilla Soup, Southwestern Scrambled Eggs, Biscuits and Gravy, Breakfast Skillet,

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
	8	Side Dishes	Shelf-Stable							**X**		Macaroni and Cheese, Potatoes Au Gratin, Seasoned Stuffing Mix, Seasoned Grain Blends, Flavored Rice

Table 2L: Information that you should consider for potential ingredient or other food-related chemical hazards for Nuts and Seeds

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Nuts	1	Groundnuts, Raw: In-shell	Shelf-Stable					X				Peanuts
Nuts	2	Groundnuts, Raw: Shelled	Shelf-Stable					X				Peanuts
Nuts	3	Groundnuts, Roasted: In-shell, Unseasoned	Shelf-Stable									Dry Roasted Peanuts (unsalted)
Nuts	4	Groundnuts, Roasted: Shelled, Unseasoned	Shelf-Stable									Roasted Peanuts (unsalted)
Nuts	5	Groundnuts, Roasted: In-shell, Seasoned	Shelf-Stable							X		Salted Peanuts, Barbecue Peanuts, Hickory Smoke Peanuts
Nuts	6	Groundnuts, roasted: Shelled, Seasoned	Shelf-Stable							X		Honey Mustard Peanuts, Sweet Maui Onion Peanuts, Cocoa Peanuts
Nuts	7	Tree Nuts, Raw: In-Shell	Shelf-Stable					X				Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts, Coconuts

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Nuts	8	Tree Nuts, Raw: Shelled	Shelf-Stable					**X**				Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts
Nuts	9	Tree nuts, roasted: In-shell unseasoned	Shelf-Stable									Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts
Nuts	10	Tree nuts, roasted: Shelled, unseasoned	Shelf-Stable									Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts
Nuts	11	Tree nuts, roasted: In-shell Seasoned	Shelf-Stable							**X**		Salted Macadamia Nuts, Spicy Jalapeno Pistachios, Lemon and Lime Pistachios,

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Nuts	12	Tree nuts, roasted: Shelled, Seasoned	Shelf-Stable							X		Spicy Almonds, Hickory Smoked Almonds, Hot Chili Pepper Roasted Pistachios, Cinnamon and Sugar Walnuts, Cocoa Coated Almonds
Edible Seeds	13	In-Shell, Raw	Shelf-Stable									Pumpkin, Sunflower, Melon
Edible Seeds	14	Shelled, Raw	Shelf-Stable									Pumpkin, Sunflower, Melon
Edible Seeds	15	In-Shell, Roasted, Unseasoned	Shelf-Stable									Pumpkin, Sunflower, Melon
Edible Seeds	16	Shelled/No Shell , Roasted, Unseasoned	Shelf-Stable									Pumpkin, Sunflower, Melon, Hemp, Sesame, Flaxseed/Linseed
Edible Seeds	17	In-Shell, Roasted, Seasoned	Shelf-Stable							X		Cajun Spiced Pumpkin Seeds, Salted Pumpkin Seeds, Barbecue Sunflower Seeds, Dill Sunflowers Seeds, Ranch Sunflower Seeds
Edible Seeds	18	Shelled/No Shell , Roasted, Seasoned	Shelf-Stable							X		Cinnamon and Sugar Pumpkin Seeds, Tomato Italioano Pumpkin Seeds, Sea Salted Pumpkin Seeds

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Nut and Seed Butters	19a	Butters	Shelf-Stable					X				Peanut Butter, Almond Butter, Cashew Butter, Hazelnut Butter
Nut and Seed Butters	19b	Butters	Refrigerated					X				Peanut Butter, Almond Butter, Cashew Butter, Hazelnut Butter
Other Nut and Seed Products	20	Single-component Pastes	Shelf-Stable					X				Peanut Paste, Lotus Seed Paste, Sesame Seed Paste/Tahini, Pistachio Paste, Pumpkin Seed Paste/Pipian
Other Nut and Seed Products	21	Nut Flours	Shelf-Stable					X				Coconut Flour, Almond Flour, Pistachio Flour, Pumpkin Seed Flour
Other Nut and Seed Products	22	Coconut Products	Shelf-Stable									Shredded Coconut, Coconut Flakes, Toasted Coconut

Table 2M: Information that you should consider for potential ingredient or other food-related chemical hazards for Oils and Oils Products

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Oil Products	1	Cooking Oils					X				Corn, Soy Bean, Peanut, Safflower, Sesame, Cotton Seed, Canola, Olive, Sunflower, Blends
Oil Products	2	Margarines and other spreads							X		Oleomargarine
Oil Products	3	Shortening									Vegetable, Imitation/Substitute Vegetable Shortening

Table 2N: Information that you should consider for potential ingredient or other food-related chemical hazards for Snack Foods

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Baked	1	Bread snacks, Unseasoned	Shelf-Stable									Breadsticks, Mini Toast, Poori, Crostini, Pretzels, Crackers
Baked	2	Bread snacks, Seasoned	Shelf-Stable							X		Honey Mustard Pretzels, Garlic Bagel Chips, Cinnamon Mini Toast, Garlic and Herb Crackers
Baked	3	Bread Snacks with Filling, Unseasoned	Shelf-Stable									Peanut Butter Pretzels, Cheese Pretzels
Baked	4	Bread Snacks with Filling, Seasoned	Shelf-Stable							X		Italian Cheese Pretzels, Buffalo Bleu Cheese Baked Snacks, Pepperoni Pizza Baked Snacks, Salsa Tortilla Baked Snacks
Baked	5	Grain snacks Unseasoned	Shelf-Stable			X		X				Puffed Rice Snacks, Wheat Crackers, Rice Crackers, Whole Grain Crackers
Baked	6	Grain Snacks Seasoned	Shelf-Stable			X		X		X		Cheddar Cheese Rice Cakes, Caramel Corn Cakes

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Fried	7	Chips, Puffs, Crisps, Unseasoned	Shelf-Stable					**X**				Potato Chips, Corn Chips, Cheese Puffs, Lentil Chips, Sweet Potato Chips, Mixed Root Vegetable Crisps, Tortilla Chips,
Fried	8	Chips, Puffs, Crisps, Seasoned	Shelf-Stable					**X**		**X**		Sour Cream and Onion Potato Chips, Barbecue Potato Chips, Sriracha Tortilla Chips
Fried	9	Bread snacks Unseasoned	Shelf-Stable									Bagel Chips, Pita Chips
Fried	10	Bread snacks Seasoned	Shelf-Stable							**X**		Garlic Pita Crisps, Everything Bagel Chips
Fried	11	Dehydrated Fruit snacks	Shelf-Stable									Plantain Chips, Banana Chips, Durian Chips, Jackfruit Chips, Apple Chips, Pineapple Chips
Fried	12	Grain Snacks Unseasoned	Shelf-Stable					**X**				Barley Grain Snack, Millet Grain Snack, Rice Grain Snacks, Multigrain Chips, Popped Popcorn
Fried	13	Grain Snacks Seasoned	Shelf-Stable					**X**		**X**		White Cheddar Popcorn, Harvest Cheddar Multigrain Chips, French Onion Multi-Grain Chips

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Cold Pressed	14	Snack Food Bars	Shelf-Stable					X		X		Granola Bars, Cranberry Almond Bars, Fruit and Nut Bars, Coated Bars
Other	15	Snack Blends	Shelf-Stable					X		X		Trail mix; Yogurt Covered Raisins, Coated Nuts
Other	16a	Pudding and gelatin products	Shelf-Stable							X		Flavored Gelatin Snacks, Chocolate Pudding, Tapioca Pudding, Vanilla Pudding
Other	16b	Pudding and gelatin products	Refrigerated							X		Flavored Gelatin Snacks, Chocolate Pudding, Tapioca Pudding, Vanilla Pudding
Other	17	Non-Dairy Frozen Desserts	Frozen							X		Ice Pops, Fruit Pops, Soy Milk Frozen Desserts, Sorbet

Table 2O: Information that you should consider for potential ingredient or other food-related chemical hazards for Soups and Sauces

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Soups, Sauces, Gravies	1	Dry Mixes, Powder	Shelf-stable					X	X	X		Noodle Soup, French Onion Soup, Bouillon Cubes, Bullion Powder, Brown Soup Base, Hollandaise Sauce, Turkey Gravy, Béarnaise Sauce, Beef Gravy
Soups, Sauces, Gravies	2	Base, paste	Shelf-Stable							X		Chicken Base, Beef Base, Vegetable Base, Seafood Base, Turkey Base
Soups, Sauces, Gravies	3a	Ready-to-Eat (RTE), Full Strength Liquid	Refrigerated							X		Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Soups, Sauces, Gravies	3b	Ready-to-Eat (RTE), Full Strength Liquid	Frozen							X		Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce
Soups, Sauces, Gravies	4a	Condensed (Concentrated), Liquid	Refrigerated							X		Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Soups, Sauces, Gravies	4b	Condensed (Concentrated), Liquid	Frozen							X		Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Table 2P: Information that you should consider for potential ingredient or other food-related chemical hazards for Spices and Herbs

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Untreated, Raw Herbs and Spices	1	Dried, ground or cracked	Shelf-Stable			X		X		X		Cinnamon, Turmeric, Paprika, Pepper (Black, White, Red), Cayenne Powder, Cumin, Coriander, Mustard, Fenugreek, Horseradish, Fennel Seeds, Caraway, All-spice, Nutmeg, Ginger, Garlic (Minced or Powder), Onion (Minced or Powder), Celery Seed
Untreated, Raw Herbs and Spices	2	Dried, whole	Shelf-Stable						X			Cinnamon, Cardamom, Fenugreek, Cloves, Nutmeg, Cumin, Anise, fennel Seeds, Caraway, Chili Peppers, Saffron, Peppercorns (Black or White), Coriander, Basil, Varieties of Chili Peppers
Untreated, Raw Herbs and Spices	3	Dried herbs	Shelf-Stable									Basil, Oregano, Thyme, Sage, Parsley, Bay Leaf, Dill, Rosemary, Cilantro, Mint, Kaffir Lime, Chives, Peppermint

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Treated Herbs and Spices	4	Irradiated	Shelf-Stable									Various
Treated Herbs and Spices	5	Chemically Treated (EtOH, PPO)	Shelf-Stable							**X**		Various
Treated Herbs and Spices	6	Steam Pasteurization	Shelf-Stable									Various
Seasonings	7a	Pastes	Shelf-Stable							**X**		Basil Paste, Garlic Paste, Jerk Seasoning Paste
Seasonings	7b	Pastes	Refrigerated							**X**		Basil Paste, Garlic Paste, Jerk Seasoning Paste
Seasonings	8	Essential Oils	Shelf-Stable									Basil, Cinnamon, Clove, Ginger, Lemongrass
Seasonings	9	Spice and seasoning mixtures, Dry Blends	Shelf-Stable					**X**		**X**		Taco Mix, Chili Powder, Curry Powder, Multi-Spice Mix, Adobo Seasoning, Garam Masala, Berebere, Oriental Five-Spice, Crab Snack & Dip Seasoning, Meat Coatings and Rubs, Seafood Seasonings, Scampi Seasoning, Powdered Seasonings, Popcorn Seasonings

Category	#	Subcategory	Storage Conditions	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Seasonings	10	Spice and seasoning mixtures, Liquid	Shelf-Stable							**X**		Fajita Seasoning Sauce, Kung Pao Seasoning Sauce

Table 2Q: Information that you should consider for potential ingredient or other food-related chemical hazards for Food Sweeteners (Nutritive and Non-Nutritive)

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Food Sweeteners (Nutritive and Non-Nutritive)	1	Sugars (Dry)							X		Brown Sugar (Sucrose), Beet Sugar(Sucrose), Invert Sugar, Maple Sugar, Malt Sugar (Maltose), Grape Sugar (Fructose), Corn Syrup Solids, Corn Sugar (Dextrose), Cane Sugar (Sucrose), Milk Sugar, Date sugar, Palm Sugar
Food Sweeteners (Nutritive and Non-Nutritive)	2	Syrup/Molasses (Liquid)							X		Sorghum Syrup, Maple Syrup, High Fructose Corn Syrup, Molasses, Pancake and Waffle Syrup, Simple Syrup, Liquid Sucrose, Agave Syrup, Rice Syrup
Food Sweeteners (Nutritive and Non-Nutritive)	3	Honey (Liquid)		X				X			Comb Honey, Strained Honey, Whipped Honey
Food Sweeteners (Nutritive and Non-Nutritive)	4	Imitation Syrup/Molasses (Liquid)							X		Imitation Maple Syrup, Imitation Honey

Category	#	Subcategory	Undeclared allergens	Drug residues	Heavy metals	Industrial chemicals	Mycotoxins/Natural toxins	Pesticides	Unapproved colors & additives	Radiological	Example Products
Food Sweeteners (Nutritive and Non-Nutritive)	5	Food Sweeteners (Nutr) N.E.C.							**X**		Nutritive Sugar Substitutes, Sorbitol, Xylitol, Isomalt, Tagatose, Maltitol, Lactitol
Food Sweeteners (Nutritive and Non-Nutritive)	6	Food Sweeteners (Non-nutr)							**X**		Aspartame, Saccharin, Acesulfame K, Neotame, Stevia, Sucralose

Process Hazards Tables

Table 3A: Information that you should consider for potential process-related biological, chemical, and physical hazards for Bakery Items

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Unbaked Bakery Items - Ready-To-Bake (RTB)	1a	Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Refrigerated		**X**			**X**		**X**	**X**	**X**	**X**		Buttermilk biscuits, Cinnamon rolls, Croissants, Pizza Crust, Chocolate Chip Cookie Dough, Puff Pastry, Phyllo
Unbaked Bakery Items - Ready-To-Bake (RTB)	1b	Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Frozen		**X**			**X**		**X**	**X**	**X**	**X**		Buttermilk biscuits, Cinnamon rolls, Croissants, Pizza Crust, Chocolate Chip Cookie Dough, Puff Pastry, Phyllo
Unbaked Bakery Items - Ready-To-Bake (RTB)	2a	Parbaked/ParBoiled Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Refrigerated		**X**			**X**		**X**	**X**	**X**	**X**		Artisan breads, Bagels, Biscuits, Rolls, Croissant, Pizza Crust

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Unbaked Bakery Items - Ready-To-Bake (RTB)	2b	Parbaked/ParBoiled Bread, Biscuits, Rolls, Cookie Dough, Pizza/Pie Crust	Frozen		X			X		X	X	X	X		Artisan breads, Bagels, Biscuits, Rolls, Croissant, Pizza Crust
Unbaked Bakery Items - Ready-To-Bake (RTB)	3	Liquid Batter	Refrigerated		X	X		X		X	X	X	X		Pancake batter, Brownie batter, Waffle batter, and Doughnut batter
Unbaked Bakery Items - Ready-To-Bake (RTB)	4	Fruit pies/cobblers	Frozen		X	X		X		X	X	X	X		Apple/Cherry/Peach Cobbler; Apple, Cherry/ Mixed Berries/etc. Pies
Unbaked Bakery Items - Ready-To-Bake (RTB)	5	Custard pies	Frozen		X	X		X		X	X	X	X		Pumpkin and Sweet Potato Pies

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked Without Filling, No Topping/Frosting	6	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen	X				X		X	X	X	X		Breads (e.g., White, Wheat, Rye, Oat Bran, Pumpernickel), Cheese Breads, Raisin Breads; Cornbread, Plain or Flavored Biscuits, Bagels, Rolls, Croissants, Pita Bread, Pumpkin Bread
Fully-Baked Without Filling, No Topping/Frosting	7a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable	X				X		X	X	X	X		Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Without Filling, No Topping/Frosting	7b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated	X				X		X	X	X	X		Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Without Filling, No Topping/Frosting	7c	Cakes/Muffins/Brownies/ Doughnut	Frozen	X				X		X	X	X	X		Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked Without Filling, No Topping/Frosting	8	Cookies	Shelf-Stable	X				X		X	X	X	X		Chocolate Chip, Peanut Butter, Biscotti, Lemon, Butter Cookies, Brownies, Wafers, Oatmeal Cookies, Fruit, Cream or Chocolate-Filled Crisps/Bars, Wafers
Fully-Baked Without Filling, No Topping/Frosting	9a	Other Pastry Products	Refrigerated	X	X	X		X		X	X	X	X		French Toast, Blueberry Pancakes, Waffles
Fully-Baked Without Filling, No Topping/Frosting	9b	Other Pastry Products	Frozen	X	X	X		X		X	X	X	X		French Toast, Blueberry Pancakes, Waffles
Fully-Baked Including Fillings, No Topping/Frosting	10	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen	X		X		X		X	X	X	X		Cheese Breads, Raisin Breads; Cornbread, Flavored Biscuits, Chocolate Croissants, Pumpkin Bread, Banana Nut Bread

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	11a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable	X				X		X	X	X	X		Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	11b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated	X		X		X		X	X	X	X		Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	11c	Cakes/Muffins/Brownies/ Doughnut	Frozen	X		X		X		X	X	X	X		Chocolate, Vanilla, Yellow, Marble, Sponge Cake, Pound Cake, Cheesecakes
Fully-Baked Including Fillings, No Topping/Frosting	12a	Fruit Pies/Cobblers	Shelf-Stable	X				X		X	X	X	X		Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)
Fully-Baked Including Fillings, No Topping/Frosting	12b	Fruit Pies/Cobblers	Refrigerated	X	X			X		X	X	X	X		Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	12c	Fruit Pies/Cobblers	Frozen	X	X			X		X	X	X	X		Various Fruit Pies (Apple/Cherry/Blueberry, Rhubarb, Mixed Berry/etc.)
Fully-Baked Including Fillings, No Topping/Frosting	13a	Custard/Crème Pie	Shelf-Stable	X	X	X		X		X	X	X	X		Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard
Fully-Baked Including Fillings, No Topping/Frosting	13b	Custard/Crème Pie	Refrigerated	X	X	X		X		X	X	X	X		Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard
Fully-Baked Including Fillings, No Topping/Frosting	13c	Custard/Crème Pie	Frozen	X	X	X		X		X	X	X	X		Pumpkin/Sweet Potato, Lemon Pie, Key Lime Pie; Coconut Custard

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked Including Fillings, No Topping/Frosting	14	Cookies	Shelf-Stable	X				X		X	X	X	X		Chocolate Chip, Peanut Butter, Biscotti, Lemon, Butter Cookies, Brownies, Wafers, Oatmeal Cookies, Fruit, Cream or Chocolate-Filled Crisps/Bars, Wafers
Fully-Baked Including Fillings, No Topping/Frosting	15a	Other Pastry Products	Refrigerated	X	X	X		X		X	X	X	X		French Toast, Blueberry Pancakes, Waffles
Fully-Baked Including Fillings, No Topping/Frosting	15b	Other Pastry Products	Frozen	X	X	X		X		X	X	X	X		French Toast, Blueberry Pancakes, Waffles
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	16	Bread, Whole/Pre-sliced	Shelf-Stable, Refrigerated or Frozen	X	X	X		X		X	X	X	X		Bread with Drizzles/Frosting

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17a	Cakes/Muffins/Brownies/ Doughnut	Shelf-Stable	**X**		**X**		**X**		**X**	**X**	**X**	**X**		Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17b	Cakes/Muffins/Brownies/ Doughnut	Refrigerated	**X**	**X**	**X**		**X**		**X**	**X**	**X**	**X**		Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	17c	Cakes/Muffins/Brownies/ Doughnut	Frozen	**X**	**X**	**X**		**X**		**X**	**X**	**X**	**X**		Cakes/Muffin/Cheesecakes with Frosting and Topping (cream, nuts, confectionery and dried fruits, etc.); Black Forest Torte
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18a	Fruit Pies/Cobblers	Shelf-Stable	**X**		**X**		**X**		**X**	**X**	**X**	**X**		Fruit Pies/Cobblers with Drizzles and Cream Topping

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18b	Fruit Pies/Cobblers	Refrigerated	X	X	X		X		X	X	X	X		Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	18c	Fruit Pies/Cobblers	Frozen	X	X	X		X		X	X	X	X		Fruit Pies/Cobblers with Drizzles and Cream Topping
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19a	Custard/Crème Pie	Shelf-Stable	X	X	X		X		X	X	X	X		Pumpkin and Sweet Potato Pies, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19b	Custard/Crème Pie	Refrigerated	X	X	X		X		X	X	X	X		Pumpkin and Sweet Potato Pies, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	19c	Custard/Crème Pie	Frozen	X	X	X		X		X	X	X	X		Pumpkin and Sweet Potato Pies, Key Lime Pie, Coconut Custard Pie, Fruit Topped Cheesecake

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	20	Cookies	Shelf-Stable	X		X		X		X	X	X	X		Cream-Filled Sandwich Cookies
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	21a	Other Pastry Products	Refrigerated	X	X	X		X		X	X	X	X		Danishes, Éclair, Cream Puffs, Cannoli, Doughnuts, Toaster Pastries, Apple Turnovers, Baklava with Additions after Baking
Fully-Baked with Post Bake Added Filling, Frosting and/or Topping	21b	Other Pastry Products	Frozen	X	X	X		X		X	X	X	X		Danishes, Éclair, Cream Puffs, Cannoli, Doughnuts, Toaster Pastries, Apple Turnovers, Baklava with Additions after Baking
Assembled Cream Pies	22a	Custard/Crème Pie	Refrigerated	X	X	X		X		X	X	X	X		French Silk, Chocolate Cream Pie, Coconut Cream Pie, Peanut Butter Pie, Meringue Pies

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	formation due to poor formulation control	formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Assembled Cream Pies	22b	Custard/Crème Pie	Frozen	X	X	X		X		X	X	X	X		French Silk, Chocolate Cream Pie, Coconut Cream Pie, Peanut Butter Pie, Meringue Pies
Other Bakery Products	23a	Tortillas, Soft Shell/Hard Shell	Shelf Stable	X				X		X	X	X	X		Soft (Corn, Wheat), Hard Type, Baked, Fried
Other Bakery Products	23b	Tortillas, Soft Shell/Hard Shell	Refrigerated	X	X			X		X	X	X	X		Soft (Corn, Wheat), ParBaked
Other Bakery Products	24	Dry Mixes	Shelf Stable					X		X	X	X	X		Pancake Batter Mixes, Flour Mixes, Cookie Mixes, Cake Mixes, Brownie Mixes, Bread Crumbs, Cornmeal, Biscuits, Breading Mix, Pie Crust Mix
Other Bakery Products	25	Ice Cream Cones	Shelf Stable					X		X	X	X	X		Sugar cones, regular cone
Other Bakery Products	26	Croutons/Bread Crumbs	Shelf Stable					X		X	X	X	X		Unseasoned
Other Bakery Products	27	Croutons/Bread Crumbs	Shelf Stable					X		X	X	X	X		Seasoned

Table 3B: Information that you should consider for potential process-related biological, chemical, and physical hazards for Beverage Items

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Ready-to-Drink	1	Carbonated	Shelf-Stable						X			X	X	X	Cola, Root beer, Ginger ale, Fruit-Flavored Soda (Carbonated), Tonic Water, Sparkling Beverages(non-alcoholic)
Ready-to-Drink	2	Bottled Water	Shelf-Stable	X				X	X			X	X	X	Mineral Water, Spring Water, Water with Fruit Flavors, Sparkling Water, Distilled Water, Carbonated Water

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Ready-to-Drink	3	Coffee, plain	Shelf-Stable						X						Iced Coffee, Regular and Decaffeinated Coffees
Ready-to-Drink	4a	Coffee, Flavored	Shelf-Stable	X		X		X	X	X	X	X	X	X	Lattes, Mocha, Café Vanilla, Cappuccino, Hazelnut Coffee
Ready-to-Drink	4b	Coffee, Flavored	Refrigerated	X	X	X		X	X	X	X	X	X	X	Lattes, Mocha, Café Vanilla, Cappuccino, Hazelnut Coffee
Ready-to-Drink	5a	Chocolate/Cocoa	Shelf-Stable	X		X		X	X	X	X	X	X	X	Non-dairy chocolate/ cocoa flavored drinks
Ready-to-Drink	5b	Chocolate/Cocoa	Refrigerated	X	X	X		X	X	X	X	X	X	X	Non-dairy chocolate/ cocoa flavored drinks

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Ready-to-Drink	6a	Tea, Plain	Shelf-Stable	**X**		**X**		**X**	**X**			**X**	**X**	**X**	Sweet Tea, Iced Tea, Regular and Decaffeinated Teas, Low Calorie Tea
Ready-to-Drink	6b	Tea, Plain	Refrigerated		**X**	**X**		**X**	**X**			**X**	**X**	**X**	Sweet Tea, Iced Tea, Regular and Decaffeinated Teas, Low Calorie Tea
Ready-to-Drink	7a	Tea, Flavored	Shelf-Stable	**X**		**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**	Flavored Teas (Fruit, Botanicals), Tea Blends, Regular and Decaffeinated, Regular and Low Calorie

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Ready-to-Drink	7b	Tea, Flavored	Refrigerated		**X**	**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**	Flavored Teas (Fruit, Botanicals), Tea Blends, Regular and Decaffeinated, Regular and Low Calorie
Ready-to-Drink	8a	Juice-Based	Shelf-Stable	**X**		**X**		**X**	**X**			**X**	**X**	**X**	Fruit Drinks with Some Juice Content (not 100% juice)
Ready-to-Drink	8b	Juice-Based	Refrigerated		**X**	**X**		**X**	**X**			**X**	**X**	**X**	Fruit Drinks with Some Juice Content (not 100% juice)
Ready-to-Drink	9a	Other Flavored	Shelf-Stable	**X**		**X**		**X**	**X**			**X**	**X**	**X**	Fruit Flavored Drink, Fruit Punch, Lemonade

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Ready-to-Drink	9b	Other Flavored	Refrigerated		**X**	**X**		**X**	**X**			**X**	**X**	**X**	Fruit Flavored Drink, Fruit Punch, Lemonade
Ready-to-Drink	10 a	Drinks with Supplements	Shelf-Stable	**X**		**X**		**X**	**X**			**X**	**X**	**X**	Caffeinated Energy Beverages, Sports Drinks, Vitamin Waters, Drinks with Herbal Infusions
Ready-to-Drink	10 b	Drinks with Supplements	Refrigerated		**X**			**X**	**X**			**X**	**X**	**X**	Caffeinated Energy Beverages, Sports Drinks, Vitamin Waters, Drinks with Herbal Infusions
Ready-to-Drink	11	Milk Substitute	Refrigerated	**X**	**X**			**X**	**X**	**X**	**X**	**X**	**X**	**X**	Rice milk, Soy milk, Almond Milk

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Coffee Beans/Tea Leaves	12	Coffee, Plain	Shelf-Stable												Whole Roasted Coffee Beans, Ground Coffee, Single Serve Coffee Containers
Coffee Beans/Tea Leaves	13	Coffee, Flavored	Shelf-Stable					**X**							Hazelnut Coffee, Vanilla Coffee, Single Serve Coffee Containers

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Coffee Beans/Tea Leaves	14	Tea, Loose Leaf and Bagged, Tea Substitutes	Shelf-Stable					**X**				**X**			Black Tea, Green Tea, Oolong Tea, Chai Tea, Tea With Blends of Fruits, Botanicals, Grains, etc., Tea Substitute (Chamomile, Rose Hip, Mint, Sassafras, and Barley), Single Serve Tea Containers
Powdered Beverages	15	Instant Coffee	Shelf-Stable												Instant Coffee, Coffee Substitute (Chicory Root Powder, Roast Cereal)

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Powdered Beverages	16	Cocoa/Chocolate	Shelf-Stable					**X**		**X**	**X**				Breakfast Cocoa, Chocolate Dairy Mix, Cocoa Dairy Mix, Cappuccino Mix
Powdered Beverages	17	Powdered drink and flavoring mixes	Shelf-Stable					**X**		**X**	**X**				Flavoring powder, Grape, Orange, Lemon-Lime
Powdered Beverages	18	Instant Tea	Shelf-Stable					**X**		**X**	**X**				Lemon-flavored powdered tea
Powdered Beverages	19	Coffee Creamer - Non-Dairy	Shelf-Stable					**X**		**X**	**X**				Non Dairy Coffee Creamer

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Liquid Beverage Mixes	20	Base mix, Concentrated	Shelf-Stable												Cola Base, Root beer Base, Flavored Drink Syrups, Tea Concentrates, Coffee Concentrates
Liquid Beverage Mixes	21	Dairy-based mixes	Shelf-Stable	**X**		**X**		**X**	**X**	**X**	**X**	**X**	**X**		Breakfast Cocoa, Chocolate Dairy Mix, Cocoa Dairy Mix, Cappuccino Mix
Liquid Beverage Mixes	22	Mixes intended for alcoholic beverages	Shelf-Stable			**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**	Mohito Mix, Bloody Mary Mix, Margarita Mix, Cocktail Mix, Pina Colada Mix

Table 3C: Information that you should consider for potential process-related biological, chemical, and physical hazards for Food Additives

Category	#	Subcategory	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Emulsifiers	1	Emulsifiers												Soy Lecithin, Egg Lecithin, Mono- and Diglycerides, Polysorbates, Sorbitan Monostearate
Stabilizers and Thickeners	2	Firming Agents												Calcium Chloride, Calcium Lactate
Stabilizers and Thickeners	3	Humectants												Glycerin, Sorbitol
Stabilizers and Thickeners	4	Leavening Agents												Baking Soda, Monocalcium Phosphate, Calcium Carbonate
Stabilizers and Thickeners	5	Stabilizers, Thickeners, Binders, Texturizers												Gelatin, Pectin, Carrageenan, Modified Starches, Acacia Gum, Guar Gum, Xanthan Gum, Whey Protein, Soy Protein, High Activity Dried Yeast
Stabilizers and Thickeners	6	Dough Strengtheners and Conditioner												Ammonium sulfate, Azodicarbonamide, and L-cysteine

Category	#	Subcategory	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Stabilizers and Thickeners	7	Anti-caking Agents												Calcium Silicate, Iron Ammonium Citrate, Silicon Dioxide
Enzymes	8	Enzymes												Lactase, Papain, Chymosin
Enzymes	9	Starch/Sugar Liquefaction												Amylases
Enzymes	10	Bakery												Xylanase, Lipases, Amylases, Proteases
Enzymes	11	Dairy												Rennet
Colors	12	Certified Colors												FD&C Blue Nos. 1 and 2, FD&C Green No. 3, FD&C Red Nos. 3 and 40, FD&C Yellow No. 5 (tartrazine), No. 6, Orange B, Citrus Red No. 2
Colors	13	Natural Colors												Annatto Extract, Caramel, Beta-Carotene, Grape Skin Extract, Cochineal Extract, Chlorophyllin, Betanin, Carmine, Paprika Oleoresin, Caramel color, Saffron

Category	#	Subcategory	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Flavors	14	Liquid: Oil-Based												Sesame oil, Fruit oils, Almond oil, Cinnamon oil, Anise oil, Spearmint oil, Peppermint oil, Ginger oil
Flavors	15	Liquid: Water-Based												Various
Flavors	16	Liquid: Alcohol-Based												Various
Flavors	17	Liquid: Glycol-Based												Various
Flavors	18	Powdered: Natural Flavor							**X**					Vanilla Powder, Butter powder, Jasmine, Cinnamon, Orange blossom, Key Lime
Flavors	19	Artificial: Synthetic												Cinnamon Raisin Flavor, Marshmallow Flavor, Watermelon Flavor, Strawberry Flavor, Grape Flavor, Cherry Flavor, Imitation Almond Extract, Imitation Coconut Extract
Flavors	20	Other: Flavor Enhancer							**X**					Monosodium Glutamate, Autolyzed Yeast Extract, Hydrolyzed Vegetable Proteins, Disodium Guanylate, Inosinate

Category	#	Subcategory	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Flavors	21	Flavor Pother: Paste								X				Vanilla Bean Paste
Other Chemical Ingredients	22	Processing Chemicals												Potassium Hydroxide, Potassium Bicarbonate, Potassium Chloride, Hydrochloric Acid, Sodium Hydroxide, Ferrous Sulfate, Magnesium Sulfate, Mineral Oil
Other Chemical Ingredients	23	Organic Acids												Acetic Acid, Citric Acid, Lactic Acid, Fumaric Acid
Other Chemical Ingredients	24	Additives												Antioxidants, Vitamin Blends, Butylated Hydroxy Toluene (BHT), d-alpha-tocopherol acetate (TOCO)
Other Chemical Ingredients	25	Antimicrobials and Preservatives												Nisiplin, Lauric Arginate, Potassium Sorbate
Other Chemical Ingredients	26	Processing Aid Gases												Nitrogen, Carbon Dioxide

Table 3D: Information that you should consider for potential process-related biological, chemical, and physical hazards for Chocolate and Candy

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Chocolate Industrial Products	1	Chocolate/Cocoa Products For Baking (Including Bulk Solid and Bulk Liquid)	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Bittersweet Chocolate, Semi-sweet Chocolate, Unsweetened Chocolate, Milk Chocolate, Chocolate Chips, Chocolate Morsels, Cocoa Powder, White Chocolate
Chocolate Industrial Products	2	Other Products for Baking (Including Bulk Solid and Bulk Liquid)	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Butterscotch Morsels, Peanut Butter Morsels

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Chocolate Industrial Products	3	Chocolate Coating for Enrobing (Including Bulk Solid and Bulk Liquid)	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Compound Coatings, White Chocolate
Chocolate and Confectionery Products	4	Chocolate Confections	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Milk Chocolate Bar, Dark/white Chocolate Bar, Fudge, bonbons

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Chocolate and Confectionery Products	5	Chocolate Confections - With Inclusions	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Chocolate Covered Nuts (e.g., Almonds, Pecans, Macadamia Nuts), Chocolate Candy Bar with Nuts, Chocolate Covered Raisins, Chocolate Covered Cherry, Chocolate with coconut, Chocolate with crisped rice, Fruit and Nut Chocolate Bar, Fudge with nuts, Chocolate Covered Biscuit, Chocolate Covered Caramel , Chocolate Covered Mints, Chocolate Covered Nougat or English Toffee

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Chocolate and Confectionery Products	6	Sugar Confections	Shelf-Stable			**X**		**X**		**X**	**X**	**X**	**X**		Mint, Rock Candy, Lollipop, Lemon Drops, Caramel Candy Bar, Gummy gel Candies, Fruit Chews, Soft Toffee, Licorice Candy, Marshmallow, Soft Jellied Candy, Soft Caramel Squares, Gel Cups Candy, Creams, Pastes, Pastilles

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Chocolate and Confectionery Products	7	Sugar Confections with inclusions	Shelf-Stable			**X**		**X**		**X**	**X**	**X**	**X**		Nut brittles (Peanut Brittle, Almond Brittle), Nut Clusters, Candy with fruit pieces
Chocolate and Confectionery Products	8	Sugar Confections Specialties (w/o Chocolate)	Shelf-Stable			**X**		**X**		**X**	**X**	**X**	**X**		Caramel/Candied Apple, Candy Coated Popcorn, Cereal Confection, Marzipan, Coconut Roll, Cake Decoration, Peanut butter fudge, Cotton Candy

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Toppings/Frosting	9	Toppings and Frosting (Non Fruit/Nut)	Shelf-Stable			**X**				**X**	**X**	**X**	**X**		Butterscotch Topping, Caramel Topping, Vanilla Frosting, Sour Cream Frosting, Chocolate Flavored Syrup (Hot Fudge)

Table 3E: Information that you should consider for potential process-related biological, chemical, and physical hazards for Dairy

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Dairy - Dry Powders	1	Dry milk products	Shelf-Stable	**X**				**X**					**X**		Dried Milk, Whey Powder, Instant Nonfat Dry Milk, Whey Protein Powder
Dairy - Milk and Butter	2	Butter products	Refrigerated	**X**	**X**			**X**		**X**	**X**		**X**		Butter, Butter Spreads, Unsalted Butter Blends
Dairy - Milk and Butter	3	Pasteurized Milk and cream products	Refrigerated	**X**	**X**			**X**		**X**	**X**		**X**		Fluid White Milk, Flavored Milks, Buttermilk, Creams (Heavy, Light, Whipping), Goat Milk, Sheep Milk
Dairy - Milk and Butter	4	Cultured milk products	Refrigerated	**X**	**X**			**X**		**X**	**X**		**X**		Sour cream, Plain/Flavored Yogurt
Dairy, Milk and Milk Products Shelf-Stable	5	Ultra-High Temperature Liquid Dairy Products	Shelf-Stable	**X**				**X**	**X**	**X**	**X**		**X**		Dairy Creamer, UHT Milk, Flavored Creamers

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Dairy, Milk and Milk Products Shelf-Stable	6	Stabilized Liquid Milk Products	Shelf-Stable	**X**				**X**	**X**				**X**		Evaporated Milk, Sweetened Condensed Milk
Dairy - Milk, Frozen	7	Ice cream, regular and low fat (no inclusions)	Frozen	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Vanilla, Chocolate, Strawberry, Coconut
Dairy - Milk, Frozen	8	Ice cream, regular and low fat with inclusions	Frozen	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Butter Pecan, Mint Chocolate Chip, Fudge Ripple, Rocky Road, Cherry Vanilla, Black Raspberry, Peppermint Cookie
Dairy - Milk, Frozen	9	Sherbets	Frozen	**X**	**X**			**X**		**X**	**X**	**X**	**X**		All Flavors , Pineapple, Raspberry, Orange

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Dairy - Milk, Frozen	10	Frozen Novelty Items	Frozen	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Milk Shakes, Ice Cream Cakes, Ice Cream Sandwiches, Chocolate Covered Ice Cream Bar, Chocolate/Nut Topped Ice Cream Desserts, Frozen Yogurt
Dairy - Cheese and Cheese Products - Whole	11 a	Cheese (not soft)	Shelf-Stable	**X**				**X**		**X**	**X**		**X**		Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese
Dairy - Cheese and Cheese Products - Whole	11 b	Cheese (not soft)	Refrigerated	**X**	**X**			**X**		**X**	**X**		**X**		Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Dairy - Cheese and Cheese Products - Whole	12	Semi-soft cheese	Refrigerated	**X**	**X**			**X**		**X**	**X**		**X**		Blue, Monterey, Muenster, Provolone, Oaxaca, Stilton, Colby, Monterey Jack, Mozzarella, Edam, Gouda
Dairy - Cheese and Cheese Products - Whole	13	Soft, ripened cheese	Refrigerated	**X**	**X**			**X**		**X**	**X**		**X**		Brie, Camembert, Grayson, Cheese Curd
Dairy - Cheese and Cheese Products - Whole	14	Soft, unripened cheese/ fresh cheese	Refrigerated	**X**	**X**			**X**		**X**	**X**		**X**		Cottage Cheese, Cream Cheese, Ricotta, Queso Fresco, Cheese Curd, Goat Cheese
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	15 a	Cheese (not soft)	Shelf-Stable	**X**	**X**		**X**	**X**					**X**		Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	15 b	Cheese (not soft)	Refrigerated	**X**	**X**		**X**	**X**					**X**		Hard Cheese, Cheddar Cheese, Parmesan Cheese, Asiago Cheese
Dairy - Cheese and Cheese Products - Sliced, Shredded, or Grated	16	Semi-soft cheese	Refrigerated	**X**	**X**		**X**	**X**					**X**		Monterey, Muenster, Provolone, Oaxaca, Colby, Monterey Jack, Mozzarella

Table 3F: Information you should consider for potential process-related biological, chemical, and physical hazards for Dressings, Condiments, and Dips

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Condiments	1a	Mayonnaise	Shelf-Stable			**X**			**X**	**X**	**X**		**X**	**X**	Mayonnaise (Regular and Lite), Chipotle Mayonnaise, Mayonnaise, Wasabi Mayonnaise, Sweet Chili Mayonnaise
Condiments	1b	Mayonnaise	Refrigerated		**X**	**X**		**X**	**X**	**X**	**X**		**X**	**X**	Mayonnaise (Regular and Lite), Chipotle Mayonnaise, Mayonnaise, Wasabi Mayonnaise, Sweet Chili Mayonnaise

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Condiments	2a	Mustard	Shelf-Stable						X				X	X	Yellow, Spicy, Sriracha Mustard, Garlic and Oregano Mustard
Condiments	2b	Mustard	Refrigerated					X	X				X	X	Yellow, Spicy, Sriracha Mustard, Garlic and Oregano Mustard
Condiments	3	Ketchup	Shelf-Stable			X			X				X	X	Tomato Ketchup
Condiments	4	Vinegar	Shelf-Stable											X	Balsamic, Apple Cider, Wine Vinegar, Grape Vinegar
Condiments	5	Other Condiments	Shelf-Stable	X		X			X	X	X	X	X	X	Soy Sauce, Worcestershire Sauce, Horseradish Sauce, Steak Sauce, Tabasco Sauce

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Salad Dressings	6a	Dressings, salad (prepared)	Shelf-Stable	**X**		**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**	Berries and Balsamic, Ranch, Spinach Vinaigrette, Caesar, Blue Cheese Vinaigrette, Sesame Dressing, Yogurt-based salad dressings
Salad Dressings	6b	Dressings, salad (prepared)	Refrigerated	**X**[1]	**X**[1]	**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**	Berries and Balsamic, Ranch, Spinach Vinaigrette, Caesar, Blue Cheese Vinaigrette, Sesame Dressing, Yogurt-based salad dressings
Salad Dressings	7	Dry mixes	Shelf-Stable					**X**		**X**	**X**		**X**		Dried mixes to be added to oil, water, and vinegar

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Dips	8a	Dips and spreads	Shelf-Stable	**X**		**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**	Guacamole, Salsa, Dairy-based Dips and Spreads, Bean Dips, Vegetable Dips, Taco Dip, cheese spreads, parmesan and asiago dip, 7 layer dip
Dips	8b	Dips and spreads	Refrigerated	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	Guacamole, Salsa, Dairy-based Dips and Spreads, Bean Dips, Vegetable Dips, Taco Dip, cheese spreads, parmesan and asiago dip, 7 layer dip

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Dips	9	Dips and spreads, dry	Shelf-Stable					**X**		**X**	**X**		**X**		Dry Dips, Dry Dairy-based Dips and Spreads (e.g., Vegetable Dip Seasoning, Toasted Onion Dip Mix)

[1]This hazard may be considered for cold--filled products of this type.

Table 3G: Information that you should consider for potential process-related biological, chemical, and physical hazards for Egg and Egg Products

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Shell Eggs	1	Shell Eggs Raw	Refrigerated		**X**										Shell Eggs, Raw
Shell Eggs	2	Shell Eggs: Pasteurized in Shell	Refrigerated	**X**	**X**										Pasteurized in Shell Eggs
Further Processed Egg Products	3	Eggs Hard Boiled: In shell	Refrigerated	**X**	**X**										Hard Boiled Eggs in Shell
Further Processed Egg Products	4	Eggs Hard Boiled: Shelled	Refrigerated	**X**	**X**		**X**	**X**							Hard Boiled Eggs Shelled
Further Processed Egg Products	5a	Cooked Egg Products, Ready-to-Eat (RTE) and Not Ready-to-Eat (NRTE)	Refrigerated	**X**	**X**		**X**	**X**		**X**	**X**		**X**		Omelets, Egg Patties, Scrambled Eggs

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Further Processed Egg Products	5b	Cooked Egg Products, Ready-to-Eat (RTE) and Not Ready-to-Eat (NRTE)	Frozen	**X**	**X**			**X**		**X**	**X**		**X**		Omelets, Egg Patties, Scrambled Eggs
Imitation Egg Products	6a	Imitation Egg products and Egg Substitutes	Shelf-stable	**X**				**X**		**X**	**X**		**X**		Soy-based products; vegetable and grain-based products
Imitation Egg Products	6b	Imitation Egg products and Egg Substitutes	Refrigerated	**X**				**X**		**X**	**X**		**X**		Southwest Flavored Imitation Egg Product (Liquid), Florentine Imitation Egg Product (Liquid), Imitation Omelets, Imitation Egg Patties, Imitation Scrambled Eggs
Imitation Egg Products	6c	Imitation Egg products and Egg Substitutes	Frozen	**X**				**X**		**X**	**X**		**X**		Imitation Omelets, Egg Patties, Scrambled Eggs

Table 3H: Information that you should consider for potential process-related biological, chemical, and physical hazards for Fruits and Vegetables

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fresh Cut	1	Fresh cut vegetables	Refrigerated		**X**		**X**	**X**					**X**		Leafy Greens (Single and Mixed Greens), Shredded Carrots, Avocado Chunks, Leafy green salad blends, Diced Onions, Cut Tomatoes, Sliced Mushrooms
Fresh Cut	2	Fresh cut fruits	Refrigerated		**X**			**X**					**X**		Mixed Fruit Salad; Packaged Single Fruits, Cut Melon, Apple Slices, Cut Pineapple, Cut Mango
Frozen	3	Vegetables Ready-to-Eat (RTE)	Frozen	**X**	**X**			**X**					**X**		Broccoli, Carrots, Corn-sweet, Cauliflower, Garlic, Kale, Peas, Snow peas, Spinach
Frozen	4	Vegetables, Not Ready-to-Eat (NRTE)	Frozen		**X**			**X**					**X**		Eggplants, Okra, Potatoes, Sweet potatoes, Winter squash

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Frozen	5	Fruits	Frozen		**X**			**X**					**X**		Raspberries, Melon, Blueberries, Sliced Strawberries, Tropical Fruit Blend, Mangoes, Pineapple
Refrigerated	6	Prepared Fruit Products Ready-to-Eat (RTE)	Refrigerated		**X**	**X**		**X**	**X**			**X**	**X**		Cinnamon Apples, Cherry Mixed Fruit in Juice, Diced Peaches, Diced Pears, Red Grapefruit
Dried / Dehydrated	7	Dried Fruits	Shelf-Stable			**X**		**X**		**X**	**X**	**X**	**X**		Raisins, Cranberries, Papaya, Pineapple, Mango, Blends
Dried / Dehydrated	8	Dehydrated Vegetables	Shelf-Stable			**X**		**X**		**X**	**X**	**X**	**X**		Peas, Celery, Onions, Carrots, Tomatoes, Green Beans, Wasabi Peas
Further Processed	9	Acidified Vegetables	Shelf-Stable			**X**		**X**	**X**			**X**	**X**	**X**	Pickled Cucumbers, Pickled Beets, Cocktail Onions, Pickled Turnips, Hearts of Palm, Capers, Roasted Peppers, Roasted Tomatoes, Salsa

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Further Processed	9a	Acidified Vegetables	Refrigerated		X	X		X	X			X	X	X	Pickled Cucumbers, Pickled Beets, Cocktail Onions, Pickled Turnips, Hearts of Palm, Capers, Roasted Peppers, Roasted Tomatoes, Salsa
Further Processed	11a	Fermented Vegetables	Shelf-Stable			X		X	X			X	X	X	Sauerkraut, Pickles, Kimchi
Further Processed	11b	Fermented Vegetables	Refrigerated		X	X		X	X			X	X	X	Sauerkraut, Pickles, Kimchi
Further Processed	12a	Infused Oils	Shelf-Stable			X							X	X	Garlic in Oil, Chili Pepper Oil, Lemon Oil, Sun Dried Tomatoes in Oil
Further Processed	12b	Infused Oils	Refrigerated		X	X							X	X	Garlic in Oil, Chili Pepper Oil, Lemon Oil, Sun Dried Tomatoes in Oil
Further Processed	13	Other Processed Fruits	Shelf-Stable	X		X		X					X	X	Jams, Jellies, Chutneys

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Further Processed	14a	Acid Fruits and Vegetables	Shelf-Stable			**X**		**X**	**X**				**X**	**X**	Applesauce, Flavored Applesauce, Tomato Paste, Tomato Puree, Apricot Puree
Further Processed	14b	Acid Fruits and Vegetables	Refrigerated		**X**	**X**		**X**	**X**				**X**	**X**	Applesauce, Flavored Applesauce, Tomato Paste, Tomato Puree, Apricot Puree

Table 3I: Information that you should consider for potential process-related biological, chemical, and physical hazards for Game Meats

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Raw Game Meat	1	Not Ground Game Meat	Refrigerated & Frozen		**X**			**X**					**X**		Bison Steak, Deer Shoulder, Alligator Steak, Bear, Antelope, Caribou, Elk, Moose, Reindeer, Wild Boar, Snake, Rabbit, Squirrel, Beaver, and Birds (Pheasant, Grouse, Quail, Wild Turkey, Wild geese).
Raw Game Meat	2	Ground Game Meat	Refrigerated & Frozen		**X**			**X**					**X**		Ground Venison, Ground Rabbit, Ground Alligator
Game Meat Products	3a	Processed Game Meat Products	Shelf-Stable	**X**		**X**		**X**	**X**	**X**	**X**	**X**	**X**		Buffalo Jerky, Alligator Jerky, Venison Salami, Ostrich Stick

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Game Meat Products	3b	Processed Game Meat Products	Refrigerated	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**		Bison Sausages, Venison Patties, Wild Boar Meatballs, Bison Meatloaf, Buffalo Jerky, Kangaroo Jerky, Bison Frankfurters, Venison Salami, Ostrich Stick
Game Meat Products	3c	Processed Game Meat Products	Frozen	**X**	**X**	**X**		**X**	**X**	**X**	**X**	**X**	**X**		Bison Sausages, Venison Patties, Wild Boar Meatballs, Bison Meatloaf, Buffalo Jerky, Kangaroo Jerky, Bison Frankfurters, Venison Salami, Ostrich Stick

Table 3J: Information that you should consider for potential process-related biological, chemical, and physical hazards for Grains, Beans and Grain Products

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Example Products
Grains	1	Raw grains	Shelf-Stable					**X**				**X**	**X**	Wheat, Rye, Sorghum, Oats, Barley, Triticale, Buckwheat, Corn, Soy, Rice, Teff, Amaranth, Millet, Quinoa
Grains	2	Heat-treated grains	Shelf-Stable	**X**				**X**				**X**		Toasted oats, Puffed rice

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Example Products
Beans	3	Single component whole, dried	Shelf-Stable		**X**			**X**					**X**	Soybean, Kidney, Haricot, Lima, Pinto, Navy, Azuki, Mung, Black Gram, Scarlet Runner, Ricebean, Moth, Tepary; Horse, Broad, Field; Garden Pea; Chickpea; Cowpea/Black-eyed Pea; Pigeon Pea; Lentil; Bambara Groundnut; Vetch; Lupins; Lablab/hyacinth, Jack, Sword, Winged Bean, Velvet Bean, Yam Bean
Beans	4	Single component bean/pea/corn dried: paste	Shelf-Stable			**X**		**X**					**X**	Bean paste, Tahini, Hummus

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Example Products
Beans	5a	Single Component Cooked Beans - no sauce	Refrigerated	**X**	**X**			**X**					**X**	Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame
Beans	5b	Single Component Cooked Beans - no sauce	Frozen NRTE	**X**	**X**			**X**					**X**	Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame
Beans	5c	Single Component Cooked Beans - no sauce	Frozen RTE	**X**	**X**			**X**					**X**	Lima beans, Black-eyed peas, Lentils, Chickpeas, Kidney Beans, Peas, Edamame

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Example Products
Milled Grain Products	6	Flour	Shelf-Stable					**X**				**X**	**X**	Wheat, Oats, Barley, Rye, Buckwheat, Millet, Amaranth, Quinoa, Soy
Milled Grain Products	7	Rice and rice products	Shelf-Stable		**X**			**X**					**X**	White or Brown Rice, Sticky/sweet Rice, Basmati Rice, Jasmine Rice, Arborio rice, Rice-based noodles
Milled Grain Products	8	Seed or bean: Pulse	Shelf-Stable					**X**					**X**	Garbanzo (Gram), Soy, Lentil, Sesame
Milled Grain Products	9	Malt	Shelf-Stable					**X**				**X**	**X**	Malted Barley
Milled Grain Products	10	Corn	Shelf-Stable					**X**				**X**	**X**	Cornmeal, Corn Flour
Other Milled Products	11	Root flours	Shelf-Stable					**X**					**X**	Potato, Cassava

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Example Products
Other Milled Products	12	Starch products	Shelf-Stable					**X**					**X**	Cornstarch, Potato Starch, Wheat Starch
Grain-based Cereal Products	13a	Cereal Products without Inclusions: Ready-to-Eat	Shelf-Stable		**X**			**X**		**X**	**X**	**X**	**X**	Dry Cereals
Grain-based Cereal Products	13b	Cereal Products with Inclusions: Ready-to-Eat	Shelf-Stable		**X**			**X**		**X**	**X**	**X**	**X**	Granola with Raisins and Nuts, Cereals with Marshmallows, Nuts, Chocolate, Confectionary Bits
Grain-based Cereal Products	14	Breakfast food: Not Ready-to-Eat	Shelf-Stable					**X**		**X**	**X**	**X**	**X**	Oatmeal, Farina, Oat Bran, Cream of Wheat, Grits
Grain-based Cereal Products	15	Cereal products, N.E. C.	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**	Cereal Bars and Other Nutrition Bars (Baked)
Pasta Products	16a	Unfilled Pasta (not ready to eat)	Refrigerated	**X**	**X**		**X**	**X**		**X**	**X**		**X**	Spaghetti, Linguini, Rotini
Pasta Products	16b	Unfilled Pasta (not ready to eat)	Frozen	**X**	**X**			**X**		**X**	**X**		**X**	Spaghetti, Linguini, Rotini

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Example Products
Pasta Products	17a	Filled Par-Boiled Pasta (not ready to eat)	Refrigerated	**X**	**X**		**X**	**X**		**X**	**X**	**X**	**X**	Mushroom Ravioli, Cheese Tortellini
Pasta Products	17b	Filled Par-Boiled Pasta (not ready to eat)	Frozen	**X**	**X**			**X**		**X**	**X**	**X**	**X**	Mushroom Ravioli, Cheese Tortellini
Pasta Products	18	Dried pasta (not ready-to-eat)	Shelf-Stable	**X**						**X**	**X**		**X**	Spaghetti, Egg Noodles

Table 3K: Information that you should consider for potential process-related biological, chemical, and physical hazards for Multi-Component Foods

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	1a	Entrees	Refrigerated	**X**	**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**		Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili
Multi - component foods	1b	Entrees	Frozen Ready-to-Eat (RTE)	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	1c	Entrees	Frozen NOT Ready-to-Eat (NRTE)	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Vegetarian Lasagna, Pizza, Cheese Enchiladas, Bean Burritos; Tandoori Vegetables, Vegetable Stew, Baked Ziti, Teriyaki Bowl, Vegetable Pot Pie, Meat Analogue Chili

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	2a	Side Dishes	Refrigerated	**X**	**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**		Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi-component foods	2b	Side Dishes	Frozen Ready-to-Eat (RTE)	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	2c	Side Dishes	Frozen NOT Ready-to-Eat (NRTE)		**X**			**X**		**X**	**X**	**X**	**X**		Macaroni and Cheese, Cheese and Broccoli Stuffed Baked Potatoes, Creamed Spinach, Broccoli and Rice Casserole, Potatoes Au Gratin, Green Bean Casserole, Corn with Butter Sauce, Mixed Vegetables with Teriyaki Sauce, French Fries, Hash Browned Potatoes, Potato Pancakes, Garlic Mashed Potatoes, Mashed Cinnamon Sweet Potatoes
Multi - component foods	3	Deli Salads	Refrigerated	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**		Three Bean Salad, Redskin Potato Salad, Egg Salad, Pasta Salad, Crunchy Broccoli Salad, Cole Slaw

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	4a	Lunch Dishes	Refrigerated	**X**	**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**		Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches
Multi - component foods	4b	Lunch Dishes	Frozen Ready-to-Eat (RTE)	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches
Multi - component foods	4c	Lunch Dishes	Frozen NOT Ready-to-Eat (NRTE)		**X**			**X**		**X**	**X**	**X**	**X**		Peanut Butter and Jam Sandwich, Black Bean Burger, Croissant Sandwiches, Spinach Feta Sandwiches, Soy Meat Alternative Sandwiches

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	5a	Appetizers and Hors d 'Oeuvres	Refrigerated	**X**	**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**		Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins
Multi - component foods	5b	Appetizers and Hors d 'Oeuvres	Frozen Ready-to-Eat (RTE)	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins
Multi - component foods	5c	Appetizers and Hors d 'Oeuvres	Frozen NOT Ready-to-Eat (NRTE)		**X**			**X**		**X**	**X**	**X**	**X**		Mozzarella Sticks, Cheese Stuffed Jalapenos, Toasted Ravioli, Vegetable Egg Rolls, Cream Cheese Wontons, Stuffed Potato Skins

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	6a	Breakfast Items	Refrigerated	X	X		X	X	X	X	X	X	X		Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
Multi - component foods	6b	Breakfast Items	Frozen Ready-to-Eat (RTE)	X	X			X		X	X	X	X		Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
Multi - component foods	6c	Breakfast Items	Frozen NOT Ready-to-Eat (NRTE)		X			X		X	X	X	X		Tofu Scramble, Egg and Cheese Breakfast Wrap, Spinach Feta Quiche, Egg, Sausage and Cheese Biscuits
Multi - component foods	7	Meals (Entrees, Breakfast Items) Dehydrated	Shelf-Stable	X				X		X	X	X	X		Lentil Stew, Vegetarian Chili, Pasta Alfredo, Pasta Primavera, Tortilla Soup, Southwestern Scrambled Eggs, Biscuits and Gravy, Breakfast Skillet,

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Multi - component foods	8	Side Dishes	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Macaroni and Cheese, Potatoes Au Gratin, Seasoned Stuffing Mix, Seasoned Grain Blends, Stuffing Mix, Flavored Rice

Table 3L: Information that you should consider for potential process-related biological, chemical, and physical hazards for Nuts and Seeds

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Nuts	1	Groundnuts, Raw: In-shell	Shelf-Stable					X		X	X	X	X		Peanuts
Nuts	2	Groundnuts, Raw: Shelled	Shelf-Stable					X		X	X	X	X		Peanuts
Nuts	3	Groundnuts, Roasted: In-shell, Unseasoned	Shelf-Stable	X				X		X	X	X	X	X	Dry Roasted Peanuts (unsalted)
Nuts	4	Groundnuts, Roasted: Shelled, Unseasoned	Shelf-Stable	X				X		X	X	X	X	X	Roasted Peanuts (unsalted)
Nuts	5	Groundnuts, Roasted: In-shell, Seasoned	Shelf-Stable	X				X		X	X	X	X	X	Salted Peanuts, Barbecue Peanuts, Hickory Smoke Peanuts
Nuts	6	Groundnuts, roasted: Shelled, Seasoned	Shelf-Stable	X				X		X	X	X	X	X	Honey Mustard Peanuts, Sweet Maui Onion Peanuts, Cocoa Peanuts

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Nuts	7	Tree Nuts, Raw: In-Shell	Shelf-Stable					**X**		**X**	**X**	**X**	**X**		Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts, Coconuts
Nuts	8	Tree Nuts, Raw: Shelled	Shelf-Stable					**X**		**X**	**X**	**X**	**X**		Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts
Nuts	9	Tree nuts, roasted: In-shell unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**	**X**	Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Nuts	10	Tree nuts, roasted: Shelled, unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**	**X**	Almonds, Brazil Nuts, Cashews, Chestnuts, Filbert/Hazelnuts, Macadamias, Pecans, Pine Nuts, Pistachios, Walnuts, Betel Nut, Gingko, Lotus Nuts
Nuts	11	Tree nuts, roasted: In-shell Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**	**X**	Salted Macadamia Nuts, Spicy Jalapeno Pistachios, Lemon and Lime Pistachios,
Nuts	12	Tree nuts, roasted: Shelled, Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**	**X**	Spicy Almonds, Hickory Smoked Almonds, Hot Chili Pepper Roasted Pistachios, Cinnamon and Sugar Walnuts, Cocoa Coated Almonds
Edible Seeds	13	In-Shell, Raw	Shelf-Stable					**X**					**X**	**X**	Pumpkin, Sunflower, Melon
Edible Seeds	14	Shelled, Raw	Shelf-Stable					**X**					**X**	**X**	Pumpkin, Sunflower, Melon

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Edible Seeds	15	In-Shell, Roasted, Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**		**X**	**X**	Pumpkin, Sunflower, Melon
Edible Seeds	16	Shelled/No Shell , Roasted, Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**		**X**	**X**	Pumpkin, Sunflower, Melon, Hemp, Sesame, Flaxseed/Linseed
Edible Seeds	17	In-Shell, Roasted, Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**		**X**	**X**	Cajun Spiced Pumpkin Seeds, Salted Pumpkin Seeds, Barbecue Sunflower Seeds, Dill Sunflowers Seeds, Ranch Sunflower Seeds
Edible Seeds	18	Shelled/No Shell , Roasted, Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**		**X**	**X**	Cinnamon and Sugar Pumpkin Seeds, Tomato Italioano Pumpkin Seeds, Sea Salted Pumpkin Seeds

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Nut and Seed Butters	19a	Butters	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**	**X**	Peanut Butter, Almond Butter, Cashew Butter, Hazelnut Butter
Nut and Seed Butters	19b	Butters	Refrigerated	**X**	**X**			**X**		**X**	**X**	**X**	**X**	**X**	Peanut Butter, Almond Butter, Cashew Butter, Hazelnut Butter
Other Nut and Seed Products	20	Single-component Pastes	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Peanut Paste, Lotus Seed Paste, Sesame Seed Paste/Tahini, Pistachio Paste, Pumpkin Seed Paste/Pipian
Other Nut and Seed Products	21	Nut Flours	Shelf-Stable					**X**		**X**	**X**	**X**	**X**		Coconut Flour, Almond Flour, Pistachio Flour, Pumpkin Seed Flour

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Other Nut and Seed Products	22	Coconut Products	Shelf-Stable					**X**					**X**		Shredded Coconut, Coconut Flakes, Toasted Coconut

Table 3M: Information that you should consider for potential process-related biological, chemical, and physical hazards for Oils and Oils Products

Category	#	Subcategory	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Oil Products	1	Cooking Oils							**X**	**X**			**X**	Corn, Soy Bean, Peanut, Safflower, Sesame, Cotton Seed, Canola, Olive, Sunflower, Blends
Oil Products	2	Margarines and other spreads		**X**	**X**		**X**		**X**	**X**		**X**		Oleomargarine
Oil Products	3	Shortening		**X**	**X**		**X**		**X**	**X**		**X**		Vegetable, Imitation/Substitute Vegetable Shortening

Table 3N: Information that you should consider for potential process-related biological, chemical, and physical hazards for Snack Foods

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Baked	1	Bread snacks, Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Breadsticks, Mini Toast, Poori, Crostini, Pretzels, Crackers
Baked	2	Bread snacks, Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Honey Mustard Pretzels, Garlic Bagel Chips, Cinnamon Mini Toast, Garlic and Herb Crackers
Baked	3	Bread Snacks with Filling, Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Peanut Butter Pretzels, Cheese Pretzels

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Baked	4	Bread Snacks with Filling, Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Italian Cheese Pretzels, Buffalo Bleu Cheese Baked Snacks, Pepperoni Pizza Baked Snacks, Salsa Tortilla Baked Snacks
Baked	5	Grain snacks Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Puffed Rice Snacks, Wheat Crackers, Rice Crackers, Whole Grain Crackers

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Baked	6	Grain Snacks Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Cheddar Cheese Rice Cakes, Caramel Corn Cakes
Fried	7	Chips, Puffs, Crisps, Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Potato Chips, Corn Chips, Cheese Puffs, Lentil Chips, Sweet Potato Chips, Mixed Root Vegetable Crisps, Tortilla Chips, Corn Chips, Cheese Curls

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fried	8	Chips, Puffs, Crisps, Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Sour Cream and Onion Potato Chips, Barbecue Potato Chips, Sriracha Tortilla Chips
Fried	9	Bread snacks Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Bagel Chips, Pita Chips
Fried	10	Bread snacks Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Garlic Pita Crisps, Everything Bagel Chips
Fried	11	Dehydrated Fruit snacks	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Plantain Chips, Banana Chips, Durian Chips, Jackfruit Chips, Apple Chips, Pineapple Chips

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Fried	12	Grain Snacks Unseasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		Barley Grain Snack, Millet Grain Snack, Rice Grain Snacks, Multigrain Chips, Popped Popcorn
Fried	13	Grain Snacks Seasoned	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**		White Cheddar Popcorn, Harvest Cheddar Multigrain Chips, French Onion Multi-Grain Chips

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Cold Pressed	14	Snack Food Bars	Shelf-Stable					**X**		**X**	**X**	**X**	**X**		Granola Bars, Cranberry Almond Bars, Fruit and Nut Bars, Coated Bars
Other	15	Snack Blends	Shelf-Stable					**X**		**X**	**X**	**X**	**X**		Trail mix; Ethnic Mexican Wheat Snack, Yogurt Covered Raisins, Coated Nuts
Other	16 a	Pudding and gelatin products	Shelf-Stable	**X**			**X**		**X**	**X**	**X**	**X**	**X**		Flavored Gelatin Snacks, Chocolate Pudding, Tapioca Pudding, Vanilla Pudding

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Other	16 b	Pudding and gelatin products	Refrigerated		**X**	**X**	**X**		**X**	**X**	**X**	**X**	**X**		Flavored Gelatin Snacks, Chocolate Pudding, Tapioca Pudding, Vanilla Pudding
Other	17	Non-Dairy Frozen Desserts	Frozen					**X**		**X**	**X**	**X**	**X**		Ice Pops, Fruit Pops, Soy Milk Frozen Desserts, Sorbet

Table 3O: Information that you should consider for potential process-related biological, chemical, and physical hazards for Soups and Sauces

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Soups, Sauces, Gravies	1	Dry Mixes, Powder	Shelf-stable	**X**				**X**		**X**	**X**	**X**	**X**	**X**	Noodle Soup, French Onion Soup, Bouillon Cubes, Bullion Powder, Brown Soup Base, Hollandaise Sauce, Turkey Gravy, Béarnaise Sauce, Beef Gravy
Soups, Sauces, Gravies	2	Base, paste	Shelf-Stable	**X**		**X**		**X**		**X**	**X**	**X**	**X**		Chicken Base, Beef Base, Vegetable Base, Seafood Base, Turkey Base

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Soups, Sauces, Gravies	3a	Ready-to-Eat (RTE), Full Strength Liquid	Refrigerated	**X**	**X**		**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Soups, Sauces, Gravies	3b	Ready-to-Eat (RTE), Full Strength Liquid	Frozen	**X**	**X**			**X**		**X**	**X**	**X**	**X**		Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Soups, Sauces, Gravies	4a	Condensed (Concentrated), Liquid	Refrigerated	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**		Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Soups, Sauces, Gravies	4b	Condensed (Concentrated), Liquid	Frozen	**X**	**X**	**X**		**X**		**X**	**X**	**X**	**X**		Beef-based Soup, Stew, Chili, Chicken Soup, French Onion Soup, Mushroom Soup, Turkey Soup, Potato Soup, Chicken Broth, Consommé, Peanut Sauce, Stir-Fry Sauce, Black Bean Sauce, Chili Sauce, Tandoori Sauce, Tomato Sauce, Broccoli and Cheese Soup, Tortilla Soup, Vegetarian Vegetable Soup, Tartar Sauce, Barbecue Sauce

Table 3P: Information that you should consider for potential process-related biological, chemical, and physical hazards for Spices and Herbs

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Untreated, Raw Herbs and Spices	1	Dried, ground or cracked	Shelf-Stable					**X**					**X**	**X**	Cinnamon, Turmeric, Paprika, Pepper (Black, White, Red), Cayenne Powder, Cumin, Coriander, Mustard, Fenugreek, Horseradish, Fennel Seeds, Caraway, All-spice, Nutmeg, Ginger, Garlic (Minced or Powder), Onion (Minced or Powder), Celery Seed
Untreated, Raw Herbs and Spices	2	Dried, whole	Shelf-Stable					**X**					**X**	**X**	Cinnamon, Cardamom, Fenugreek, Cloves, Nutmeg, Cumin, Anise, fennel Seeds, Caraway, Chili Peppers, Saffron, Peppercorns (Black or White), Coriander, Basil, Varieties of Chili Peppers

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Untreated, Raw Herbs and Spices	3	Dried herbs	Shelf-Stable					**X**					**X**	**X**	Basil, Oregano, Thyme, Sage, Parsley, Bay Leaf, Dill, Rosemary, Cilantro, Mint, Kaffir Lime, Chives, Peppermint
Treated Herbs and Spices	4	Irradiated	Shelf-Stable	**X**				**X**					**X**	**X**	Various, as above
Treated Herbs and Spices	5	Chemically Treated (EtOH, PPO)	Shelf-Stable	**X**				**X**					**X**	**X**	Various, as above
Treated Herbs and Spices	6	Steam Pasteurization	Shelf-Stable	**X**				**X**					**X**	**X**	Various, as above
Seasonings and Blends	7a	Pastes	Shelf-Stable			**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	Basil Paste, Garlic Paste, Jerk Seasoning Paste
Seasonings and Blends	7b	Pastes	Refrigerated		**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	**X**	Basil Paste, Garlic Paste, Jerk Seasoning Paste
Seasonings and Blends	8	Essential Oils	Shelf-Stable												Basil, Cinnamon, Clove, Ginger, Lemongrass

Category	#	Subcategory	Storage Conditions	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Seasonings and Blends	9	Spice and seasoning mixtures, Dry Blends	Shelf-Stable	**X**				**X**		**X**	**X**	**X**	**X**	**X**	Taco Mix, Chili Powder, Curry Powder, Multi-Spice Mix, Adobo Seasoning, Garam Masala, Berebere, Oriental Five-Spice, Crab Snack & Dip Seasoning, Meat Coatings and Rubs, Seafood Seasonings, Scampi Seasoning, Powdered Seasonings, Popcorn Seasonings
Seasonings and Blends	10	Spice and seasoning mixtures, Liquid	Shelf-Stable			**X**		**X**		**X**	**X**	**X**	**X**	**X**	Fajita Seasoning Sauce, Kung Pao Seasoning Sauce

Table 3Q: Information that you should consider for potential process-related biological, chemical, and physical hazards for Food Sweeteners (Nutritive and Non-Nutritive)

Category	#	Subcategory	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Food Sweeteners (Nutritive and Non-Nutritive)	1	Sugars (Dry)												Brown Sugar (Sucrose), Beet Sugar(Sucrose), Invert Sugar, Maple Sugar, Malt Sugar (Maltose), Grape Sugar (Fructose), Corn Syrup Solids, Corn Sugar (Dextrose), Cane Sugar (Sucrose), Milk Sugar, Date sugar, Palm Sugar
Food Sweeteners (Nutritive and Non-Nutritive)	2	Syrup/Molasses (Liquid)												Sorghum Syrup, Maple Syrup, High Fructose Corn Syrup, Molasses, Pancake and Waffle Syrup, Simple Syrup, Liquid Sucrose, Agave Syrup, Rice Syrup
Food Sweeteners (Nutritive and Non-Nutritive)	3	Honey (Liquid)									**X**	**X**	**X**	Comb Honey, Strained Honey, Whipped Honey, Molasses

Category	#	Subcategory	Bacterial pathogen survival of a lethal treatment	Bacterial growth and/or toxin formation due to lack of time/temperature control	Bacterial growth and/or toxin formation due to poor formulation control	Bacterial growth and/or toxin formation due to reduced oxygen packaging	Recontamination with environmental pathogens	Recontamination due to lack of container integrity	Undeclared allergens - Incorrect label	Undeclared allergens - cross-contact	Chemical hazards due to mis-formulation (e.g. sulfites, yellow #5)	Metal	Glass (when product packed in glass)	Example Products
Food Sweeteners (Nutritive and Non-Nutritive)	4	Imitation Syrup/Molasses (Liquid)			**X**							**X**	**X**	Imitation Maple Syrup, Imitation Honey
Food Sweeteners (Nutritive and Non-Nutritive)	5	Food Sweeteners (Nutr) N.E.C.												Nutritive Sugar Substitutes, Sorbitol, Xylitol, Isomalt, Tagatose, Maltitol, Lactitol
Food Sweeteners (Nutritive and Non-Nutritive)	6	Food Sweeteners (Non-nutr)												Aspartame, Saccharin, Acesulfame K, Neotame, Stevia, Sucralose