

# Requirements for the Sale of Processed Foods

*The following information has been provided to assist you in maintaining compliance with Food Premises Regulation 562 pursuant to the Health Protection and Promotion Act.*

Food producers must meet certain requirements to sell products to the public.

- All processed and packaged foods for sale to the public at retail stores, farmers' markets, and special events must be from an inspected facility. This does not apply to exempt farmers' markets and special events that meet the requirements set out in the Ontario Food Premises Regulation.
- Most products sold in Ontario are subject to the Ontario Food Premises Regulation and the food premises must be inspected by Wellington-Dufferin-Guelph Public Health (WDGPH). Some products are exempt from the regulation, including honey and maple syrup.
- Inspections and approvals must be completed by WDGPH **before** food products are sold to the public.

## High-Risk and Low-Risk Processed Foods

- A food product can be classified as high risk or low risk based on its characteristics. Both must be prepared in an inspected facility.
- In general, high-acid foods are considered low risk and low-acid foods high risk. The diagram on the next page can be used to help classify processed food.

- All processed high-risk foods in sealed containers must be refrigerated and have **keep refrigerated** clearly labeled.
- Non-refrigerated, high-risk food products must have supporting documentation to prove the shelf stability or safety of the product. The analysis is to be completed by a qualified laboratory indicating the alkaline level (pH) and water activity level (Aw) of the food. For **home canning** requirements, refer to *Home Canning* fact sheet.

## Labeling Requirements

All packaged food items sold at retail outlets must have the following minimum labeling requirements:

1. Product name
2. Producer name and contact information
3. Ingredient list
4. Specific safe handling instructions, storage, expiry/best before date, or allergy alerts

The food product may be subject to more detailed labeling requirements under the *Canada Food Inspection Agency Guideline*.

<http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml>

## For more information:

Starting a business? See the *Start Smart Package* and the *Ontario Food Premises Regulation*.

Refer to the *Home Canning* fact sheet.

If you have questions, contact a Public Health Inspector at 1-800-265-7293 ext. 2673.

<b>Low-Risk / Non-hazardous Foods</b>	<b>High-Risk / Hazardous Foods</b>
<b>High-Acid Foods</b> <ul style="list-style-type: none"><li>• pH less than 4.6</li><li>• Aw less than 0.85</li></ul>	<b>Low-Acid Foods</b> <ul style="list-style-type: none"><li>• pH greater than 4.6</li><li>• Aw greater than 0.85</li></ul>
Fruit	Most fresh vegetables except some tomatoes
Jams, jellies, marmalades	Meat, seafood, poultry, and dairy
High vinegar-based pickles and sauerkraut	Soup
Tomatoes with added lemon juice or vinegar	Spaghetti sauce with meat, vegetables, and tomatoes
Baked goods (no dairy or cheese fillings)	Eggs