

The table below includes some examples of commonly accepted non-TCS and TCS products along with explanations why they are categorized either non-TCS or TCS. This list is not exhaustive and some products in the non-TCS category may have pH and water activity that require product assessment as designated in the tables above.

Non-TCS examples/ products allowed	Why these are non-TCS	TCS Examples/ products not allowed without product assessment	Why these are TCS/ not allowed
Dry goods: pastas, spice blends, rice, roasted coffee, etc.	Low Aw	Cooked rice, pasta, vegetables and other foods ready to eat	High Aw after cooking
Canned fruit, jams, jellies, and preserves, etc. pH < 4.6	Low pH and canning process required to make shelf-stable	Fresh cut fruits	High Aw
Baked Goods: breads, cookies, pastries, muffins, cakes, brownies, etc. without custard or cream filling or frosting	Low Aw	Cakes or other baked goods with cream filling or buttercream frosting Recommend Aw testing	High Aw Aw may be lowered by formulation*
Candy, chocolate, fudge, hard candy, caramels, peanut brittle, praline, and gummies <i>Caution: Placing sticks in apples can create a potentially hazardous product</i>	Low Aw <i>Listeria has been found to grow around sticks in caramel apples</i>		
Acidified canned foods: salsas, pickles, pickled vegetables, chow chow, relish, etc. with pH < 4.6	Low pH and canning process required to make shelf stable	Pickled, canned, or preserved eggs	Excluded from FFA
Low Acid canned foods: canned vegetables, beans, vegetable broth, pepper jelly, etc. with pH > 4.6	Pressure canning required to kill spores and make shelf stable	Refrigerated slaw, fresh salsa, freshly cut vegetables; fresh salads such as bean, pasta, chicken, pimento cheese, egg	High pH and/or high Aw Neither parameter controls growth of pathogens
Bottled Condiments: mayonnaise, ketchup, mustard, BBQ sauce, hot sauce, marinade, etc.	Low Aw and/or low pH and canning process required to make shelf-stable	Freshly made condiments	pH or Aw may allow bacteria to survive if not heat processed
Dried foods: air- or freeze-dried fruits, vegetables, candy, etc.	Low Aw and proper drying process required to make shelf-stable	No dried meats including jerky allowed	All meat and meat products are excluded from FFA
Canned, fermented foods: sauerkraut, kimchi, kombucha, etc.	Low pH achieved by proper fermentation and canning process	Alcoholic beverages and food products containing more than 0.5% alcohol	These are regulated by the TN Alcoholic Beverage Commission
No Dairy products allowed		Milk, cheese, ice cream, cottage cheese, butter	Can support the rapid growth of pathogens if not refrigerated
Beverages acidified and canned with pH < 4.6	Low pH and canning process, required to make shelf-stable	Pasteurized beverages: lemonade, fruit drink, teas, etc. stored refrigerated	Drinks cold filled into bottles require refrigeration to slow growth of pathogens

*increasing sugar content of frostings and fillings can lower water activity to make products non-TCS. UT Food Science Department can test products for Aw.