Can I Sell it at a Farmer's Market?

Acid Food has a natural pH of 4.6 or below (from http://pickyourown.org/ph_of_fruits_and_vegetables_list.htm: apples, 3.2-4.0 pH; apricots, 3.3-4.8; blackberries, 3.8-4.5; blueberries, 3.1-3.3; cherries, 3.3-4.5; gooseberries, 2.8-3.1; grapes, 2.8-3.8; grapefruit, 3.0-3.75; fruit jelly or jam, 3.0-4.5; lime, 2.0-2.8; loganberries, 2.7-3.5; nectarines, 3.9-4.2; oranges, 3.7-4.4; peaches, 3.3-4.1; pears, 3.5-4.6; persimmons, 4.4-4.7*; pineapple, 3.2-4.0; plums, 2.8-4.3; pomegranate, 2.9-3.2; raspberries, 3.2-3.95; rhubarb, 3.1-3.4; strawberries, 3.0-3.9; tangerine, 3.3-4.5; tomatoes, 4.3-4.9*) All other foods are low-acid foods and are NOT acid foods.

Acidified Food is a low acid food to which acid (vinegar, lemon juice, citric acid) has been added. Acidified foods have a water activity (Aw) greater than 0.85 and a pH of 4.6 or below. Excluded from the definition of acidified foods are carbonated beverages, jams, jellies, preserves and acid foods.

Low Acid Food has a pH above 4.6. Examples are vegetables, meat, poultry, fish, milk.

Potentially Hazardous Food (PHF) requires temperature control because of (1) rapid bacterial growth, (2) growth of botulinum toxin, (3) growth of Salmonella (raw eggs).
PHF is (1) **food of animal origin** that is raw or heat treated, (2**) food of plant origin that is heat treated** or consists of raw seed sprouts, (3) **cut melons**, (4) **garlic in oil mixtures** that are not modified to preclude bacterial growth.

Whole uncut produce, honey, molasses, sorghum, maple syrup, nuts, baked items and candies (not requiring refrigeration or containing dairy) are **NOT PHFs**.

Pickles processed in a "traditional method" (brined, fermented, aged for 6 or more weeks) are **not PHFs**.

Fruit butters made from low acid fruits (pumpkins, 4-9-5.5 pH, pears might be >4.6 pH) **may be a PHF** if the final product must be acidified or if it is low-acid.

CAN I SELL IT? ☒ = NO, you cannot sell it! ☑ = YES, you can sell it

Is it a PHF? → YES ☒ **Is it a PHF?** → NO ☑

IS IT CANNED? → YES ☒ IS IT ACIDIFIED? → YES ☒ IS IT LOW ACID (vegetables, fruit butter)? → YES ☒

IS IT VACUUM PACKED? → YES ☒

IS IT PICKLED? → YES HOW? TRADITIONAL METHODS (brined, fermented, aged for 6 weeks) ☑ ACID ADDED? → YES ☒