

**DATE:** April 23, 2001

**TO:** All Local Health Departments  
Attn.: Health Officer/Director of Environmental Health/Chief Sanitarian

**FROM:** Neal D. Fortin, Manager  
Food Service Sanitation Section  
Food and Dairy Division

**SUBJECT: Certification of Foods as Non-Potentially Hazardous**

Periodically, the Michigan Department of Agriculture receives requests for certification that a specific food falls outside the definition for a “potentially hazardous food” as defined in § 1-201.10(61) Food Code (1999). The Michigan Department of Agriculture does not offer such certification services.

As a public health official responsible for administering a food safety program, you are familiar with the benefit of independent third parties objectively evaluating products to standard test methods and criteria. Fortunately, there is a relatively new American National Standard and Certification Program to assist in determining whether products traditionally thought to be potentially hazardous may be stored without refrigeration. The ANSI/NSF Standard 75 provides test methods and evaluation criteria to allow determination that a product does not require refrigeration (that is, falls outside of the “potentially hazardous food” definition in the Food Code). If you see the NSF Certification Mark on products, you can be confident the product as complying with the standard, that the manufacturer's are audited, and the product is tested regularly.

ANSI/NSF Standard 75 only applies to bakery products, however, the NSF Joint Committee on Non-Potentially Hazardous Foods is now considering developing additional standards for a variety of products, including condiments, salad dressings, and sauces.

If you would like any information on ANSI/NSF Standard 75, a copy of the certification policies, or information about the certification program, please contact Kathleen Pompliamo at 1-800-NSF-MARK.

cc: Retail Food Advisory Board  
NDF:khg