

DATE: January 18, 2000

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 Non-Potentially Hazardous Bakery Products**

NSF International now offers voluntary certification of non-potentially hazardous bakery products against requirements of NSF Standard 75.

The purpose of Standard 75 is to provide a mechanism for manufacturers and public health officials to assure the safety of food products displayed at ambient temperatures that are traditionally potentially hazardous. There are specific test methods and acceptance criteria to determine that a product will not support rapid and progressive growth of potentially hazardous bacteria. These include the measuring of the pH, the water activity, and if required, challenge studies with the inoculation of specific strains of bacteria.

We support and encourage the use of NSF Standard 75. It offers a convenient way to identify products, which were traditionally considered potentially hazardous, that can safely be stored at ambient temperatures for a specified length of time. If certified by NSF, these products will carry the NSF registered Mark on the product packaging. The NSF registered Mark will include a statement under the mark that states "Standard 75." For products where it is not feasible to use the mark due to size or design of the packaging, the mark will be in block letters "NSF-75" and enclosed in a box.

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

NDF:khg

cc: Harry Grenawitzke, NSF
All Food and Dairy Division staff