

Figure: 25 TAC §229.211(69)(A)

TABLE A. Interaction of pH and  $a_w$  for control of spores in FOOD heat-treated to destroy vegetative cells and subsequently PACKAGED

$a_w$ values	pH: 4.6 or less	pH: > 4.6 – 5.6	pH: > 5.6
<0.92	NTCS FOOD*	NTCS FOOD	NTCS FOOD
> 0.92 – 0.95	NTCS FOOD	NTCS FOOD	NOTE**
> 0.95	NTCS FOOD	NOTE	NOTE

\*NTCS FOOD means NON-TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD

\*\*Note – Considered a TCS Food unless facility provides scientific and technical evidence that a control measure or combination of control measures, when properly implemented, effectively controls the identified hazards.