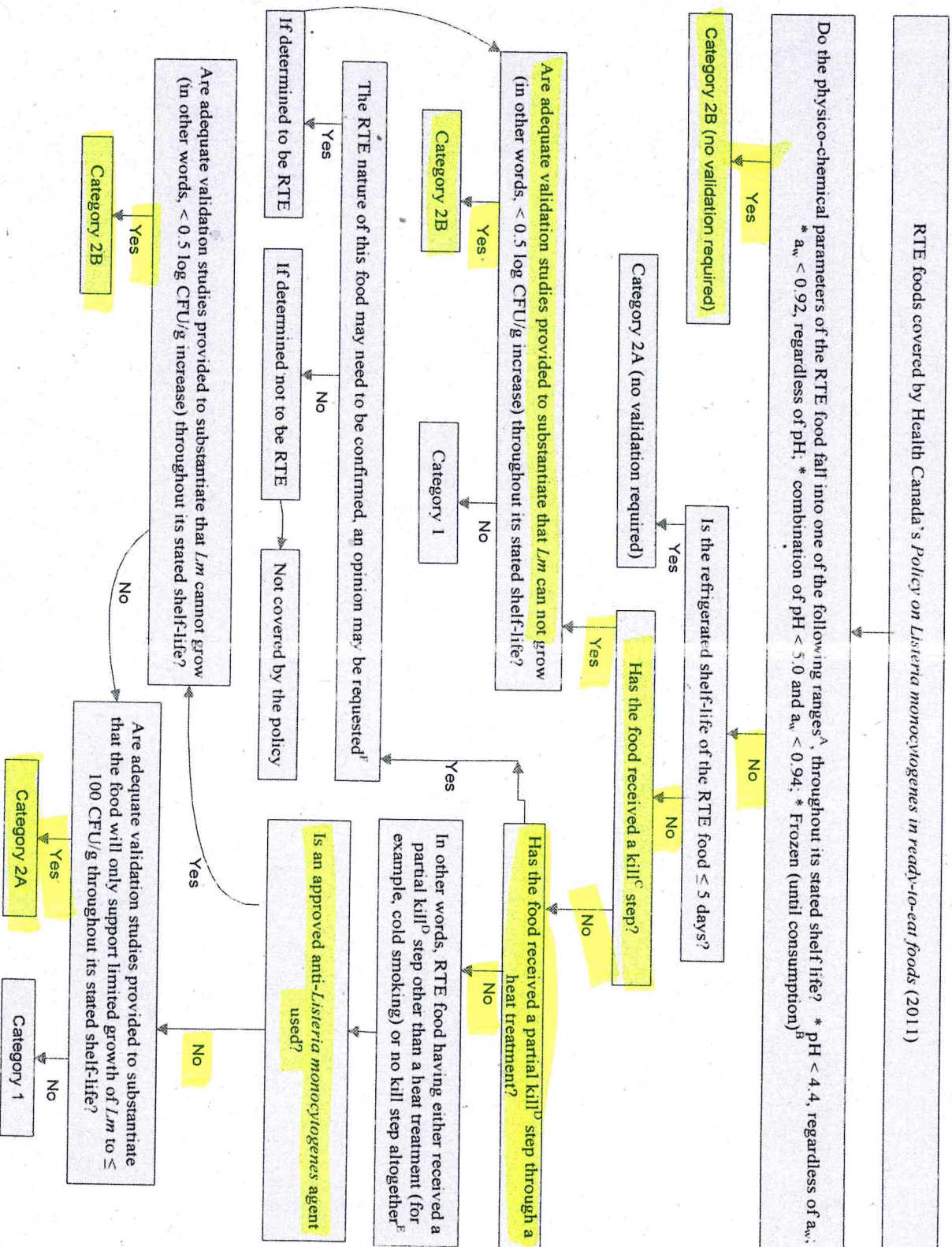


Validation of Ready-to-Eat Foods for Changing the Classification of a Category 1 into a Category 2A or 2B Food

Figure 1 – Classification of RTE foods



- ^A Some Category 2 products may be intended for use in Category 1 products, or some RTE foods may be targeted to persons at high-risk. A finding of *L. monocytogenes* would lead to follow-up action(s) and hence, a health risk assessment (HRA) may be required on a case-by-case basis, to be conducted by the Bureau of Microbial Hazards (BMH), in order to determine the compliance action to be taken. These Category 2 foods may be assessed to represent a Health Risk 1 concern.
- ^B Some frozen RTE foods, otherwise considered as Category 2B, may be temperature-abused, causing them to thaw and thereby could potentially permit the growth of *L. monocytogenes*. A finding of *L. monocytogenes* would lead to follow-up action(s) and hence, an HRA may be required on a case-by-case basis, to be conducted by the BMH, in order to determine the compliance action to be taken. These Category 2 foods may be assessed to represent a Health Risk 1 concern.
- ^C For the purpose of this document, a kill step represents a validated treatment that achieves a minimum 5-log reduction in numbers of *L. monocytogenes*.
- ^D For the purpose of this document, a partial kill step represents a treatment achieving a < 5-log reduction in numbers of *L. monocytogenes*.
- ^E In general, these RTE foods are known to occasionally contain low levels of *L. monocytogenes*.
- ^F For example, this could be processed products which have a cooked appearance (but are not fully cooked). These may be considered RTE and thus may be subjected to the provisions of Health Canada's Policy on *Listeria monocytogenes* in ready-to-eat foods (Health Canada, 2011) if they only have microwave cooking instructions, or if the instructions are only to warm and serve.