



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	Non-TCS Food*	Non-TCS Food	Non-TCS Food
> 0.92 ±0.95	Non-TCS Food	Non-TCS Food	PA**
>0.95	Non-TCS Food	PA	PA

* TCS Food means Time /Temperature Control for Safety Food

** PA means Product Assessment required.

Table B. Interaction of pH and A_w for control of vegetative cells and spores in FOOD not heat -treated or heat -treated and not PACKAGED .

A_w values	pH: < 4.2	pH: 4.2 ±4.6	pH: > 4.6 ±5.0	pH: > 5.0
<0.88	Non-TCS Food*	Non-TCS Food	Non-TCS Food	Non-TCS Food
0.88 ±0.90	Non-TCS Food	Non-TCS Food	Non-TCS Food	PA**
>0.90 ±0.92	Non-TCS Food	Non-TCS Food	PA	PA
>0.92	Non-TCS Food	PA	PA	PA

* TCS Food means Time /Temperature Control for Safety Food

** PA means Product Assessment required.