



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.