

Food Code Fact Sheet #22

What you should know about the Code

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FOODSAFETY

Bottling Sauces and Dressings

Many food service operations are interested in bottling their custom sauces and dressings for sale to their customers or other facilities. Some examples are house-made honey mustard, salad dressings and barbecue sauce. Be sure to contact your Local Public Health Authority prior to beginning any type of processing in your facility.

A restaurant has three options for producing these types of products for retail sale:

Option #1:

Product kept under refrigeration, not hermetically sealed, and labeled with a 7-day shelf-life

- 1) Allowed if bottled cold and stored under 41F for 7 days or less and date marked
- 2) Operator must properly [label](#) the product for retail sale. Keep in mind that some products, like ketchup, have a standard of identity that must be met.
- 3) No additional regulation (variance, etc...) required

Using a licensed [co-packer](#) to make and package your product is a quick and easy way to get your product ready for retail sale.

Option #2:

Product is demonstrated by lab testing to be non-potentially hazardous (non-PHF), is not hermetically sealed, and has a lab-determined use-by date

- 1) Operator **cannot** hermetically seal the product and must provide pH sample results of product from an approved food testing lab and have a pH that demonstrates the product to be non-PHF
- 2) To avoid acidified food regulations, operator must keep all product under 41F and label 'Keep Refrigerated'
- 3) Operator must submit sample to lab to determine shelf life of product
- 4) Product must be properly [labeled](#) for distribution. Remember that that some products have a standard of identity that must be met.

Option #3:

Hermetically sealed, shelf-stable product

- 1) Operator will need to provide pH and water activity sample results from an approved food testing lab for each product
- 2) Operator will need to send recipe, lab results, pro-

cessing steps, and product sample to Process Authority for evaluation

- 3) If the product is determined to be an acidified food, the operator needs to successfully complete Better Process School and schedule their process with the FDA in accordance with [21 CFR 114](#).
- 4) Submit [variance application](#), lab results, completion certificate from Better Process School to OHA and all test results for evaluation



Shelf-stable, hermetically sealed sauces may be an acidified food and subject to federal requirements.

Visit our [variance](#) webpage at:
[http://
public.health.oregon.gov/
HealthyEnvironments/
FoodSafety/Pages/variance.aspx](http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/variance.aspx)