



## Information Regarding Potentially Hazardous and Non-Potentially Hazardous Foods Made Available to Public

Missouri Food Code, 19 CSR 20-1.025, by way of Missouri Food Law 196.010 – 196.271, RSMo, exempts non-profit organizations (regardless of IRS tax code status) that sell only non-potentially hazardous food items from all state laws and regulations relating to food inspection. Examples of non-potentially hazardous foods are: [dry baked goods, breads, cookies, fruit pies, jams, jellies, preserves, fruit butters, honey, sorghum, cracked nuts, dried herbs, packaged spices and spice mixes, dry cookie, cake, bread, and soup mixes.](#)

The Johnson County Commission and the Johnson County Community Health Services Board of Trustees have approved a Food Ordinance, effective July 1, 2010, for all food establishments (examples: restaurants, cafes, bars, schools, coffee shops, caterers, temporary food booths and any food event making potentially hazardous food available to the public) except nonprofit organizations as defined by IRS. See Food Ordinance Brochure for additional information.

**Potentially hazards foods** require time and temperature control and can support the rapid and progressive growth of infectious or toxigenic microorganisms include animal foods ([meat, fish, poultry, eggs, & dairy products](#)) and cut or heat treated plant foods ([fruit & vegetable salads, pasta, beans, potato products](#)) are potentially hazardous and **can only be sold or made available to the public under inspection.**

Non-profit organizations (regardless of IRS tax code status) **may produce and make non-potentially hazardous foods available to the public without inspection** provided that:

- Members of the organization actually produced the food
- The organization only sells or serves the food directly to the end consumer.
- During the sale a placard shall be displayed in a prominent location stating the following:  
“This food is prepared in a kitchen that is not subject to inspection by Johnson County Community Health Services”

Although not required, labels are recommended for foods that are not intended for immediate consumption and which may contain a food allergen.

### Label Example:

(Fonts and font size are only recommendations however no type should be less than 1/16 of an inch.)

**COMMON NAME {Times New Roman 14 font BOLD }**

{8 font for spacing between lines }

**INGREDIENTS:** Food allergens (peanuts, soybeans, milk, eggs, fish, crustacean, tree nuts and wheat) must be listed if present. LIST INGREDIENTS BY WEIGHT LARGEST TO SMALLEST. {TIMES NEW ROMAN 8 FONT }

**ORGANIZATION NAME ADDRESS, TELEPHONE, WEB SITE, E MAIL {TIMES NEW ROMAN 10 FONT }**

This product is prepared in a kitchen that is not subject to inspection by Johnson County Community Health Services {TIMES NEW ROMAN 10 FONT }