

JUICE IN FOOD SERVICE

3-202.110 Juice Treated

Pre-packaged juice shall:

(A) Be obtained from a processor with a HACCP system as specified in 21 CFR Part 120 Hazard Analysis and Critical Control (HACCP) Systems; ^{Pf} and

(B) Be obtained pasteurized or otherwise treated to attain a 5-log reduction of the most resistant microorganism of public health significance as specified in 21 CFR Part 120.24 Process Controls. ^P

3-404.11 Treating Juice

Juice packaged in a food establishment shall be:

(A) Treated under a HACCP Plan as specified in ¶¶ 8-201.14 to attain a 5-log reduction, which is equal to a 99.999% reduction, of the most resistant microorganism of public health significance; ^{Pf} or

(B) Labeled, if not treated to yield a 5-log reduction of the most resistant microorganism of public health significance: ^{Pf}

(1) As specified under Section 3-602.11 on general labeling, ^{Pf} and

(2) As specified in 21 CFR 101.17(g) Food Labeling, with a warning notice and safe handling statements, juices that have not been specifically processed to prevent, reduce, or eliminate the presence of pathogens with the following:

"WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."

3-801.11 Pasteurized Foods, Prohibited Re-Service, and Prohibited Food

In a food establishment that serves a Highly Susceptible Population (HSP):

(A) The following criteria apply to juice:

(1) For the purposes of this paragraph only, children who are age 9 or less and receive food in a school, day care setting, or similar facility that provides custodial care are included as HSP.

(2) Prepackaged juice or a prepackaged beverage containing juice, that bears a warning label as specified above in 3-404.11(B) may NOT be served or offered for sale. ^P

(3) Unpackaged juice that is prepared on the premises for service or sale in a ready-to-eat form shall be processed under a HACCP Plan that contains the information specified in 8-201.14(C)-(E). ^P (See HACCP Plan handout.)

4-101.14 Copper, Use Limitation

(A) Copper and copper alloys such as brass may not be used in contact with a food that has a pH below 6 such as vinegar, fruit juice, or wine . . . ^P

(Document updated November, 2018 after MA adopted the 2013 Federal Food Code and the 2015 Amendments.)