

Factsheet “Schedule C” Products at Public Markets

What is a Schedule C Product?

A Schedule C product is one that involves high risk to the public when consumed. It may be a product that is already prohibited for sale by existing legislation or, when conditions of the product or process are compromised, presents the highest risk to public health when consumed.

Once a Schedule C Product, Always a Schedule C Product?

YES, if it is a product that contravenes pre-existing legislation. This is a product that has already been prohibited for sale, in public markets or otherwise, by legislation already in effect. A letter issued by NSDA will then be sent to the vendor wishing to sell this product stating it is of highest risk to consumer health and is not permitted for sale at the market.

NO, if a product is one that presents the highest risk when it, or the process to make it, are compromised. If the conditions that make this product unsafe for consumption can be altered and rectified so that the product is then safe for consumption, then the product can be re-evaluated. Upon the re-evaluation, if the product is validated to be safe and shelf-stable using the new process, it will be considered a Schedule B

product and a letter stating this information will be issued to the vendor. (See NS Agriculture factsheet, “Schedule B Products at Public Markets”)

Examples of Schedule C Products:

Contravening Existing Legislation:

- Unpasteurized milk and unpasteurized milk products, such as yogurt
- Uninspected meats/poultry
- Meat or poultry products as defined under the Wildlife Act
- Seafood which is smoked, canned or processed, and not from an approved source

Prohibited for Sale When Conditions are Compromised:

- Low acid canned/bottled home produced foods with a pH higher than 4.6
 - Often refers to items such as tomatoes, salsa, mushrooms, beans, and carrots

- Should the recipe be altered to reduce pH to lower than 4.6, the product may then be considered a Schedule B product and permitted for sale upon third-party consultation and approval by the Food Safety Specialist (See NS Agriculture factsheet, “Schedule B Products at Public Markets” for details).

For more information on food safety, contact your local Food Safety Specialist, or visit the Department of Agriculture’s food safety website at <http://www.gov.ns.ca/agri/foodsafety>