



Special or high risk procedures are processes that either: preserve or extend the shelf life of a food or make refrigerated or frozen foods shelf-stable. These include:

- Curing or smoking (not just for flavor),
- Fermentation (except with alcoholic beverages),
- Reduced oxygen packaging (i.e., vacuum sealing, canning, bottling, sous vide, etc.),
- Acidification (i.e., adding acid such as vinegar to lower the pH of the food),
- Drying, dehydrating or freeze-drying foods that require refrigeration

Other high risk procedures include:

- Sprouting or growing seeds or beans for human consumption
- Operating a live molluscan shellfish tank for human consumption