Interaction Table A

a_w Values	pH Values		
	4.6 or less	**> 4.6 – 5.6**	**> 5.6**
0.92 or less	Non-PHF*/non-TCS**	Non-PHF/non-TCS	Non-PHF/non-TCS
> 0.92 – 0.95	Non-PHF/non-TCS	Non-PHF/non-TCS	PA***
> 0.95	Non-PHF/non-TCS	PA	PA

Table A. Interaction of pH and a_w for control of spores in food heat-treated to destroy vegetative cells and subsequently packaged.

*   PHF means "Potentially Hazardous Food"

**   TCS means "Time/Temperature Control for Safety Food"

*** PA means "Product Assessment Required"

Interaction Table B

a$_w$ Values	pH Values			
	< 4.2	4.2 – 4.6	> 4.6 – 5.0	> 5.0
< 0.88	Non-PHF*/non-TCS**	Non-PHF/non-TCS	Non-PHD/non-TCS	Non-PHF/non-TCS
0.88 – 0.90	Non-PHF/non-TCS	Non-PHF/non-TCS	Non-PHF/non-TCS	PA***
> 0.90 – 0.92	Non-PHF/non-TCS	Non-PHF/non-TCS	PA	PA
> 0.92	Non-PHF/non-TCS	PA	PA	PA

Table B. Interaction of pH and a$_w$ for control of vegetative cells and spores in food not heat-treated or heat-treated but not packaged.

* PHF means "Potentially Hazardous Food"

** TCS means "Time/Temperature Control for Safety Food"

*** PA means "Product Assessment Required"