

Bacon or sausage	Commercially pre-cooked (e.g. USDA, WSDA or FDA)
Baked or fried foods	Made from commercial mixes with non-potentially hazardous ingredients (may also contain commercially-pasteurized milk) such as bread, pancakes, waffles, funnel cakes, donuts, elephant ears, churros, hard cheese sticks, snack cakes and candy bars
Blended drinks	Made with variations of the following ingredients: ice from an approved source, frozen ready to eat non-potentially hazardous produce, non-potentially hazardous cut produce washed in an approved kitchen, pasteurized milk, commercially produced milk substitutes, and/or commercially produced yogurt
Bulk foods	Commercially-produced, non-potentially hazardous, ready-to-eat, repackaged
Cheesecake	Commercially-produced, non-potentially hazardous toppings
Chili, baked beans and soup	Commercially-produced and canned/factory-sealed
Chocolate/caramel dipped fruit	Non-potentially hazardous, dipped on-site
Chocolate/caramel dipped cheesecake	Commercially-produced, frozen, dipped on-site
Commercially-produced (e.g. USDA, WSDA, or FDA), pre-packaged potentially-hazardous foods	Distributed in original, unopened package
Confections	Pre-made in an approved kitchen, no on-site preparation
Cookies	Baked on-site from commercially-produced, frozen dough
Corn dogs	Commercially-produced or hand-dipped from commercially-produced mix
Corn on the cob or whole roasted peppers	Hot-held prior to service, washed in an approved kitchen
Semi-Soft and Soft Cheeses	Commercially-produced and sold in original packaging and/or sampled. Examples: blue, edam, gorgonzola, gouda, cream cheese, cottage cheese
Eggs	Commercially-pasteurized; OR Raw shell, pre-packaged, from an approved source (e.g. USDA, WSDA or FDA), distributed in original packaging
Espresso coffee drinks	Containing commercially-pasteurized milk, hot or iced
Exempt food item (e.g. cracker, bread, chips) sampled with:	Operator puts sampled product on the exempt food item <ul style="list-style-type: none"> Commercially-produced non-potentially hazardous: jam, jelly, honey, peanut butter, condiments, dips, sauces and salsa; or Salad dressings and dips made from commercial mixes—may contain the following commercially-produced products: pasteurized milk, sour cream, imitation sour cream, yogurt, and canned tomato products. Must be prepared in an approved kitchen
French fries, onion rings or other deep-fried vegetables	Made from commercially pre-packaged products
Fresh squeezed/prepared high-acid beverages	Such as citrus, pineapple, cranberry, etc.

TFE Level I Menu Items (Cont'd)

Fruits and vegetables	Cut, non-potentially hazardous, washed in an approved kitchen
Hot dogs or hot dog-like sausages	Commercially pre-cooked
Ice cream, ice cream cones and ice cream floats	Using commercially-produced ice cream
Ice drinks	Including shaved ice, fruit granitas, snow cones, Italian ice, sorbets, etc. in single-service or commercially-made edible containers (drinks may contain commercially-pasteurized milk or commercially produced milk substitutes)
Meat, seafood, and poultry	Pre-packaged, pre-frozen, commercially-processed for retail sale (e.g. USDA, WSDA or FDA), distributed in a frozen state in original packaging
Milk, half & half, and cream	Commercially-pasteurized
Nacho chips or pretzels	With commercially-produced canned cheese sauce
Nuts	With commercially-produced syrup flavorings, butter and/or shake-on toppings
Pizza	Pepperoni and cheese, commercially made, pre-sliced and delivered hot
Salami, summer sausage, pepperoni or jerky	Commercially pre-cooked (e.g. USDA, WSDA or FDA)
Strawberry (or other berry) shortcake	Commercially-prepared ingredients, canned whipped cream
Yogurt	Commercially-produced
Grilled Cheese Sandwiches	Made with commercially-produced: bread, pasteurized cheese, pasteurized butter, margarine, or mayonnaise. Additional ingredients added such as, produce, deli meats, etc. may not be added.
Boba Tea or Bubble Tea	Made with commercially produced tapioca pearls or flavored boba, with or without commercially-pasteurized milk, and sugar.

NOTE: A lower-risk permit will be issued only in conjunction with an event in accordance with the definition of a Temporary Food Establishment. The number of menu items allowed under this permit will be limited in order to minimize risk, and will be evaluated on a case-by-case basis. Only menu items approved during the initial plan review may be served at the event.