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| ***Other Methods*** |  | **3-404.11 Treating Juice.**  Juice packaged in a food establishment shall be: |
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|  |  | (A) Treated under a HACCP plan as specified in  ¶¶ 8-201.14(B) - (E) to attain a 5-log reduction, which is equal to a 99.999% reduction, of the most resistant microorganism of public health significance; P 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 § 3-602.11, Pf and |
|  |  |  |
|  |  | (2) As specified in 21 CFR 101.17(g) Food labeling, 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.” Pf |