Juicing Guidance

When fresh juice is made, any bacteria present on the outside or inside surface of fruits and vegetables can become part of the finished product. Unless juice is further processed to destroy potentially harmful pathogens, the juice could cause food borne illness such as an E. Coli infection or intoxication or Salmonellosis. The requirements for making fresh juice are below.

**NOTE:** These requirements are consistent with the FDA juicing requirements. Click here for more information regarding the FDA juicing requirements.

"Juice" means the aqueous liquid expressed or extracted from one or more fruits or vegetables, purees of the edible portions of one or more fruits or vegetables, or any concentrates of such liquid or puree. Local and state regulations do not consider liquids, purees, or concentrates to be juice unless they are used as beverages or ingredients of beverages.

“HACCP plan” a written document that delineates the formal procedures for following the Hazard Analysis and Critical Control Point principles.

“Packaged” means bottled, canned, carton, securely bagged, or securely wrapped.

Scenario A: Freshly squeezed juice sold by the glass for consumption at the same location where it is produced does not require a HACCP plan. If consumed onsite and not packaged, no warning label is required.

If packaged, a warning label on the container is required.

- Shall bear the phrase: “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” and meet the requirements of the Federal Fair Packaging and Labeling Act.

Any fresh squeezed juice that is NOT pasteurized may only be sold exclusively and directly to its consumers. No wholesaling is permitted.

Scenario B: Fresh squeezed juice not sold for retail at the location of squeezing but sold at another retail location owned by the same company would require the following:

- A juice HACCP plan that is approved by a representative from the Department of Environmental Health is required. This requires a 5-log pathogen reduction.

If juice is sold at BOTH the location of squeezing and at retail location of the same owner, a HACCP plan would not be required.

Scenario C: Juice sold wholesale

- A juice HACCP plan that is approved by a representative from the Department of Environmental Health is required. This requires a 5-log pathogen reduction.
- Must obtain State Wholesale registration.
The 5-log pathogen reduction must:
- Be accomplished for the microbe you identify as the "pertinent microorganism," which is the most resistant microorganism of public health significance that is likely to occur in the juice, e.g., E. coli O157:H7
- Take place in one facility just prior to or after packaging, and
- Be applied directly to the juice.

FDA recommends the following to accomplish a 5-log reduction:
- 160°F for at least 6 seconds
- 165°F for at least 2.8 seconds,
- 170°F for at least 1.3 seconds,
- 175°F for at least 0.6 seconds, or
- 180°F for at least 0.3 seconds