

		<b>West Virginia Department of Health and Human Resources</b>			
		<b>MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES</b>			
Section	Food	Date	January 11, 2008	Procedure #	F-11
Subject	Refrigeration of "Soft" or Cream Filled Pies in Food Establishments			Page	1 of 1

Pumpkin pies, natural cream pies, custard pies, and synthetic cream filled pies are all potentially hazardous food, until proven otherwise, and as such are not exempt from any applicable requirements to include refrigeration.

Exceptions to this policy will be considered on a case by case basis and will be based on scientific evidence, submitted to this office by the manufacturer, which proves to our satisfaction that the pie and the pie topping have been formulated so as to be rendered non-potentially hazardous, i.e., incapable of supporting the growth of infectious or toxigenic microorganisms.

Questions concerning this policy should be directed to the Public Health Sanitation Division, Food Sanitation Program Manager at (304) 558-2981.

## References

### History

Supplants F-63 dates September 12, 1988  
 Old procedure number F-63  
 Replaces F-63 dated February 26, 1990

### Attachments