

## 6.2 Unpasteurized Apple Cider and Sprouted Seeds Risk Summary Charts

<b>Unpasteurized Apple Cider</b>			
Activity	Hazard/Concern	Uncertainty of Data	Summary of Risk and Uncertainty
Pre-Production			
Site Selection and Preparation	Biological	L	N
	Chemical	L-M	N
	Physical	L	N
Growing the Crop	Biological	L	N-L
	Chemical	L	N-L
	Physical	N-L	N
Harvesting	Biological	L-M	L-M
	Chemical	L	N
	Physical	L	N
Post Harvest			
Apple Storage	Biological	L-M	N-L
	Chemical	L	N-L
	Physical	L	N
Processing			
Transporting, Receiving, Grading, Washing, Rinsing	Biological	L	L-M
	Chemical	L	N-L
	Physical	L	N
Grinding, Pressing, Holding (storage/fill tank) Bottling, Waste Removal	Biological	L	L-M
	Chemical	L	N-L
	Physical	L	N
Cider Storage	Biological	L	N-L
	Chemical	L	N-L
	Physical	L	N
Transportation	Biological	L-M	N-L
	Chemical	L	N-L
	Physical	L	N
Retail	Biological	L-M	N-L
	Chemical	L	N-L
	Physical	L	N

<b>Sprouted Seeds</b>			
Activity	Hazard/Concern	Uncertainty of Data	Summary of Risk and Uncertainty
Seed Production			
Pre-Production	Biological	L-M	N - L
Site Selection and Preparation	Chemical	N-L	N
	Physical	L	L - M
Growing the Seed Crop	Biological	L	L - M
	Chemical	L	N
Harvesting	Biological	L-M	L - M
	Chemical	L	N
Post-Harvest Handling/Seed Conditioning	Biological	L-M	L - M
	Chemical	L	N
Seed Storage	Biological	L	L
Transportation and Distribution	Chemical	L	N
	Physical	L	N-L
Sprout Production			
Seed Decontamination and Pre-Germination Soak	Biological	L	L
	Chemical	L	N - L
Growing the Sprouts	Physical	N-L	N
	Biological	L	L - M
	Chemical	L	N
Harvesting, Cooling and Packaging	Physical	N-L	N
	Biological	L-M	L - M
	Chemical	L	N
Transportation and Distribution	Physical	N-L	N
	Biological	L	N - L
	Chemical	L	N
Post-Production			
Retail	Physical	N-L	N
	Biological	L	N - L
	Chemical	L	N

N = Negligible, L = Low, M = Medium

Prepared by: Risk Identification and Management Unit, Food Inspection Branch, Ontario Ministry of Agriculture and Food - December 2001.

### 6.2.1 Comparative Risk Charts