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Dedicated to protecting and improving the health and environment of the people of Colorado

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Colorado Department
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and Environment

RETAIL FOOD ESTABLISHMENT INTERPRETATION #94-7

DATE: December 2, 1994

SUBJECT: Western Country Pies, Coconut Meringue, Lemon Meringue, and Pumpkin Pies.

Western Country Pies, Salt Lake City, Utah, has developed a coconut rneringue, lemon meringue and pumpkin pie that are not potentially hazardous.

There is only one formulation used by Western Country Pies when manufacturing their coconut meringue and the lemon meringue pies.

Approval is given to allow the coconut meringue, lemon meringue, and pumpkin pies to be stored at ambient room temperature provided that:

1. The pumpkin pie tins are specifically emboss coded with the FDA sanctioned code "WCP S/S" identifying those pies as specially formulated as per their recipe submission of June 17, 1994.

2. The coconut meringue, lemon meringue and the pumpkin pies must bear a label stating "Refrigerate After Opening," or an equivalent statement.

Western Country Pies' coconut meringue, lemon meringue, and pumpkin pies, identified with the proper code are not deemed to be a potentially hazardous food as defined in the "Rules and Regulations Governing the Sanitation of Food Service Establishments in the State of Colorado" or the "Rules and Regulations Governing the Sanitation of Retail Food Establishments in the State of Colorado" and are not subject to the temperature requirements of the aforementioned regulations until the package is opened.

This is in concurrence with FDA's comments on the same subject.

Tom Messenger Director
Consumer Protection Division