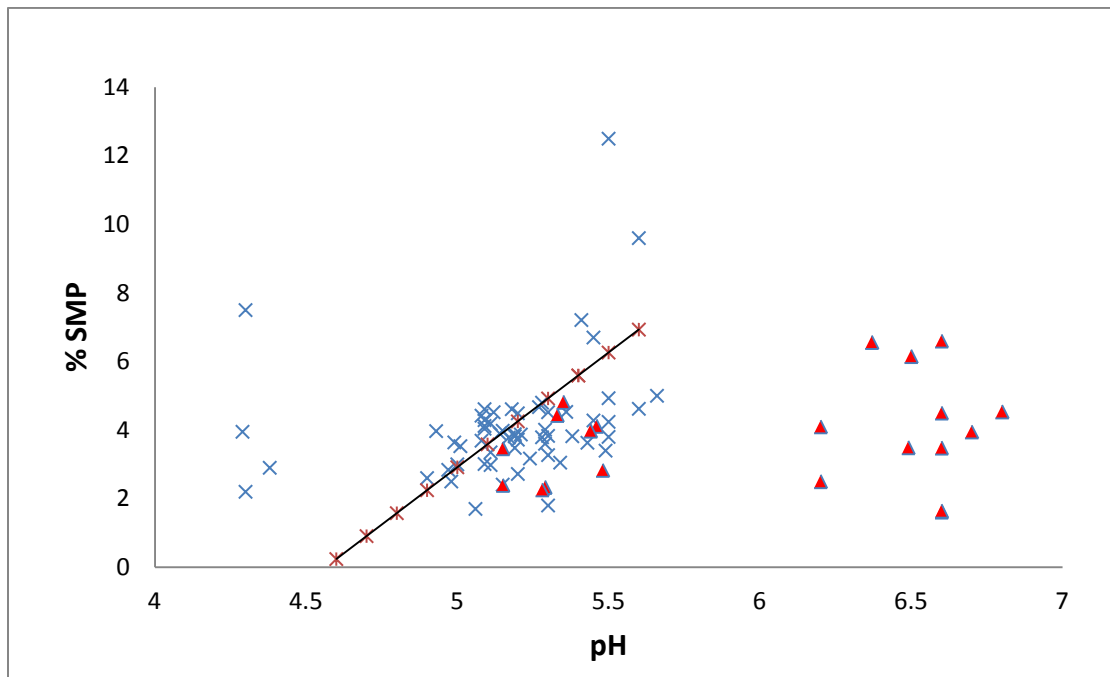


Figure 1. Growth ( $\Delta$ ) or No-Growth (x) of at least one of *Listeria monocytogenes*, *Salmonella* spp., *Escherichia coli* O157:H7 or *Staphylococcus aureus* on cheeses stored at 20-30°C, with each point location indicating the pH (x-axis) and salt-in-moisture-phase (%SMP; y-axis) of the cheese at day 0. Growth/No-Growth outcomes are from previously published research (n=26 trials) and the University of Wisconsin-Madison study (n=55 trials) described in Non-TCS Cheeses Supporting Document #1. Results from four categories of cheese tested in the latter study (bacterial surface-ripened, mold-ripened, goats' milk and Swiss-style cheeses) are not shown. The sloped line depicts the proposed boundary between non-TCS cheeses and TCS cheeses, which was developed using logistic regression analysis. Cheeses with pH and % SMP values falling to the left of the TCS boundary line do not support pathogen growth and would be considered non-TCS foods, while cheeses with pH and %SMP values falling to the right of line would be considered TCS foods unless a product assessment determined otherwise. Points on the boundary line (X) represent the boundary pH and %SMP combinations listed below.



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\*Combinations of pH and %SMP to the left of the TCS boundary line include:

pH not greater than 4.60 and % SMP not less than 0.24

pH not greater than 4.70 and % SMP not less than 0.91

pH not greater than 4.80 and % SMP not less than 1.58

pH not greater than 4.90 and % SMP not less than 2.24

pH not greater than 5.00 and % SMP not less than 2.91

pH not greater than 5.10 and % SMP not less than 3.58

pH not greater than 5.20 and % SMP not less than 4.25

pH not greater than 5.30 and % SMP not less than 4.92

pH not greater than 5.40 and % SMP not less than 5.59

pH not greater than 5.50 and % SMP not less than 6.26

pH not greater than 5.60 and % SMP not less than 6.93