



REQUEST FOR A VARIANCE



Per FDA Food Code Chapter 8-103.10 Modifications and Waivers.

"The REGULATORY AUTHORITY may grant a VARIANCE by modifying or waiving the requirements of this Code if in the opinion of the REGULATORY AUTHORITY a health HAZARD or nuisance will not result from the VARIANCE. If a VARIANCE is granted, the REGULATORY AUTHORITY shall retain the information specified under § 8-103.11 in its records for the FOOD ESTABLISHMENT."

Date: _____

1. Establishment Name: _____

Intent **(Check one only)**

☐ Retail (sell from my establishment only)

☐ Manufacturer (sell to retail establishments to sell for me)

2. Physical Address: _____

City: _____ State: _____ Zip: _____

3. Mailing Address (if different from above): _____

City: _____ State: _____ Zip: _____

****If applying for multiple locations, please attach a list of facilities to this application.**

5. Requester's Name: _____ Position: _____

6. Contact Telephone Number: _____

7. Email Address: _____

8. Type of Variance Requested: **(Check or place an X in all that apply)**

☐	Acidification of sushi rice with vinegar (to render it non TCS) ☐ Restaurant ☐ Grocery Store	☐	Packaging a TCS food using Reduced oxygen packaging that isn't already covered in 3-502.12
☐	Using other food additives to render a food as non-TCS (preservation rather than flavor)	☐	Smoking Food as a method of preservation rather than for flavor enhancement.
☐	Curing Food	☐	Fermentation
☐	Sous Vide using final cook temperatures different than 3-401.11 (A), (B), and (C)	☐	

☐ Other _____

A detailed description in the form of a of Hazard Analysis Critical Control (HACCP) plan, that includes the process to be used in the establishment, hazards associated with the process, and the measures to be implemented to control such hazards must be provided along with this application.



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A HACCP plan is a written document that describes in detail the procedures for following the HACCP principles developed by the National Advisory Committee on Microbiological Criteria for Foods. A HACCP plan must include:

1. A list of menu items to be prepared.
2. A flow diagram by specific food or category type identifying:
 - a. Critical control points
 - b. Information on the ingredients, materials, and equipment used in the preparation of the food
 - c. Formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved
3. A food employee and supervisory training plan that addresses the food safety issues of concern.
4. A statement of standard operating procedures for the plan under consideration including clearly identifying:
 - a. Each critical control point
 - b. The critical limits for each critical control point
 - c. The method and frequency for monitoring and controlling each critical control point by the food employee designated by the person in charge
 - d. The method and frequency for the person in charge to routinely verify that the food employee is following standard operating procedures and monitoring critical control points
 - e. Action to be taken by the person in charge if the critical limits for each critical control point
 - f. Records to be maintained by the person in charge to demonstrate that the HACCP plan is operated and managed
 - g. And additional scientific data or other information as required by the regulatory authority, supporting the determination that food safety is not compromised by the proposal.

For more information:

Access the FDA Food Code online [here](#).

[HACCP Principles & Application Guidelines](#) by the National Advisory Committee on Microbiological Criteria for Foods

Electronic submissions are preferred and can be emailed to DPH.FoodProtProg@ct.gov

Hard copies may still be submitted to:

**CT Dept. of Public Health
Food Protection Program
Attention: Variance Application
MS#11FDP, 410 Capitol Ave.
Hartford, CT 06134**