



# 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: \_\_\_\_\_

2. Physical Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

3. Mailing Address (if different from above): \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

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

5. Requester's Name: \_\_\_\_\_ Position: \_\_\_\_\_

6. Contact Telephone Number: \_\_\_\_\_ Fax Number: \_\_\_\_\_

7. Email Address: \_\_\_\_\_

8. Type of Variance Requested:

Acidification of Sushi Rice for Preservation                       Sous Vide Processing

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.

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

Submit complete applications to:

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