



## REQUEST FOR A VARIANCE



Effective upon passage of Senate Bill #901, a food establishment may request a variance for acidifying sushi rice or sous vide processing from the Commissioner of Public Health. The Commissioner may grant a variance for either process if it is determined that a health hazard or nuisance will not result from the variance. A notification regarding the status of a request will be provided not later than 30 days after the date the variance request was received.

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

A detailed description in the form of a 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.  
Note: Sushi rice is the only food that can be acidified at the retail level at this time.
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 Reviewer  
MS#11FDP, 410 Capitol Ave.  
Hartford, CT 06134**

**6/8/17**