

Variance Application

Please complete this application form and submit with a \$500 check made out to Oregon Health Authority along with a complete Hazard Analysis of Critical Control Points (HACCP) plan and all supporting materials to the Oregon Health Authority, Foodborne Illness Prevention Program, 800 NE Oregon St, Suite 640, Portland, OR 97232. You must submit multiple applications if you are requesting variances on more than one process. Additional information on variances can be found on our web page at: www.healthoregon.org/foodsafety

Variance Process (select one):

- Curing Meats with Nitrites/Nitrates to Extend Shelf Life
- Dry Fermented Sausages
- Smoking for Preservation
- Cook/Chill Outside Rule Parameters
- Sous Vide Outside Rule Parameters
- Sprouting Seeds or Beans for Raw Consumption
- Using Additives to Render a Food Non-PHF (On-Site Acidification)
- Reduced Oxygen Packaging/Vacuum Packaging/Canning Outside Rule Parameters
- Other: _____

***This form and attached
HACCP plan must be
complete before submission
to OHA***

Name of Applicant/Operator: _____

Telephone: _____

Email: _____

Name of Establishment: _____

Statewide Chain? Y N Nationwide Chain? Y N

Has this process (variance) been approved in other jurisdictions/states? Y N

If yes, please list: _____

How many facilities will be conducting this process? _____

List the HACCP team members in your facility responsible for this process: _____

Facility Address: -----

Mailing Address: -----

- What Oregon Food Sanitation Rule section number(s) are you requesting a variance from?

- What are the potential public health hazards created by your process?

- Please explain why this special process is necessary in your facility and why compliance with the Food Sanitation Rules is highly burdensome or impractical:

- What alternative measures will be provided to adequately address public health and safety concerns with your process?

- Does your request include products with seafood or fish as an ingredient? Y N

- Where will the processing occur? How will you ensure that it does not interfere with your routine food service operations?

- Attach current menu

- Attach copies of last two semi-annual inspection reports