

NYS DEPARTMENT OF AGRICULTURE AND MARKETS  
DIVISION OF FOOD SAFETY AND INSPECTION  
10B AIRLINE DRIVE, ALBANY, NEW YORK 12235

**VARIANCE REQUEST**

#

(To be completed by the Central Office)

## PROCESSING VARIANCE REQUEST

*(To Be Completed by Establishment Operator)*

DATE:

<b>OWNER:</b>	<b>EST. NO.:</b>								
<b>TRADE NAME:</b>									
<b>STREET:</b>				<b>CITY:</b>			<b>COUNTY:</b>		<b>ZIP:</b>
<b>VARIANCE REQUEST DESCRIPTION:</b>									
<input type="checkbox"/> I am requesting to vacuum package hard cheeses (may not contain added ingredients such as meats, vegetables or herbs) and mark with a 30 day use by code.  <b>RATIONALE FOR VARIANCE:</b> A 30 day “use by code” is allowed and supported by the science outlined within the 2017 Food Code.									
<input type="checkbox"/> I am requesting to vacuum package raw cuts of meat and/or poultry (may not contain added ingredients such as marinades or vegetables) and mark with a 30 day use by code.  <b>RATIONALE FOR VARIANCE:</b> A 30 day “use by code” is allowed and supported by the science outlined within the 2017 Food Code.									
<input type="checkbox"/> I am requesting to smoke meat and/or poultry <u>during</u> a full cooking process. Finished product will be held under refrigeration and stored air packaged.  <b>RATIONALE FOR VARIANCE:</b> Product will be cooked and smoked in a single step and cooked in compliance with temperatures required by the retail food store regulations.									
<input type="checkbox"/> I am requesting to cure raw meat and/or poultry while under refrigeration. Finished product will be held under refrigeration and stored air packed.  <b>RATIONALE FOR VARIANCE:</b> Product will be cured under refrigeration and sold as an air packaged item. Final product will be labeled with safe handling and cooking instructions.									
<input type="checkbox"/> I am requesting to hold acidified white rice at ambient temperatures while in production of sushi products. Finished products will be held under refrigeration and stored air packed.  <b>RATIONALE FOR VARIANCE:</b> Acidified rice used for sushi typically has a pH of 4.0 or below. Provided the rice is properly acidified and the firm maintains acidification records and is properly maintaining the pH meter used, acidified rice does not require temperature control. Final product will be labeled with a maximum of a “24 hour use by” code.									
<b>ESTAB. REPRESENTATIVE NAME/TITLE:</b>					<b>ESTAB. REPRESENTATIVE SIGNATURE:</b>				