



## General Food Code Variance Request

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Facility Name: \_\_\_\_\_ Date: \_\_\_\_\_

Applicant: \_\_\_\_\_ Applicant Title: \_\_\_\_\_

Facility Site Address: \_\_\_\_\_

Facility Mailing Address: \_\_\_\_\_

Facility Site Phone: \_\_\_\_\_ Applicant Phone: Home/Cell: \_\_\_\_\_

Applicant Email: \_\_\_\_\_

***The Washington State Retail Food Code (WAC Chapter 246-215), Section 08110 through 08120 allows the Regulatory Authority to waive or modify provisions of the code if in the opinion of the regulatory authority a health hazard or nuisance will not result from the variance.***

I hereby request the approval of a variance from the requirements of the Washington State Retail Food Code (check applicable box):

- General Variance Request** (include section number and title of code requirement):  
*Please attach additional pages if needed.*

Reason for seeking a variance from this code requirement:

Methods to assure public health protection if this variance request is approved:

***WAC Chapter 246-215, Section 03535(1-8), requires a variance for the following specialized processes:***

- Smoking food as a method of food preservation rather than a method of flavor enhancement.** (WAC Chapter 246-215, 03535(1))  
**Must also complete Variance Form A.**
- Curing Food.** (WAC Chapter 246-215, 03535(2))  
**Must also complete Variance Form A.**

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- Using Food Additives or adding components such as vinegar,** a) As a method of food preservation rather than as a method of flavor enhancement: or b) To render a food so that it is not potentially hazardous food. (WAC Chapter 246-215, 03535(3a-b))  
**Must also complete Variance Form B.**
- Packaging food using a reduced oxygen packaging method** except where the growth of and toxin formation by *Clostridium botulinum* and the growth of *Listeria monocytogenes* are controlled as specified under 03540. (WAC Chapter 246-215, 03535(4))  
**Must also complete Variance Form C.**
- Operating a molluscan shellfish life-support system display tank** used to store or display shellfish that are offered for human consumption. (WAC Chapter 246-215, 03535(5))  
**Must also complete Variance Form D.**
- Custom processing animals that are for personal use as food and not for sale or service in a food establishment.** (WAC Chapter 246-215, 03535(6))  
**Must also complete Variance Form E.**
- Preparing food by another method** that is determined by the regulatory authority to require a variance. (WAC Chapter 246-215, 03535(7))  
**Must also complete Variance Form F.**
- Sprouting seeds or beans.** (WAC Chapter 246-215, 03535(8))  
**Must also complete Variance Form G.**

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

***Please note that should your variance request be approved, the variance is not transferable to another owner. Also, if an approved process/action is no longer being followed as described in the approved procedure, the variance for your establishment may be rescinded.***

Office use only

- Yes    No   HACCP Plan Required by Code Sections 03400(4d); 04244(2); 03445(1); 03800(1c); 03540(2)?
- Yes    No   Applicant has provided justification for variance request?
- Yes    No   Applicant has addressed public health risks that may result from approval of this variance request?

Comments:

Request reviewed by \_\_\_\_\_

Supervisor review (required) \_\_\_\_\_

Action Taken:    **Approved**    **Denied**

Date \_\_\_\_\_

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