Food Code Variance Request

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 B.
□ 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 C

□ 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 D.

□ 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 E.

□ 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 F.

□ 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 G.

□ Sprouting seeds or beans.  (WAC Chapter 246-215, 03535(8))
Must also complete Variance Form H.

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

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?
Yes ☐ No ☐

Request reviewed by: ___________________________ Date: ______________
Supervisor review (required) ____________________________________________

Action Taken: Approved ☐ Denied ☐ Date: ______________