



## ***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.***

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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: \_\_\_\_\_