**Specialized Processing Methods Variance Application**

**Extended Shelf life to 30 Calendar Days Date: \_\_\_\_\_\_\_\_\_\_\_\_\_**

**General Information**

**Company Contact**

Name:

Address: City: Zip:

**Contact Person (if different than above)**

Name: Title:

Mailing address: City: Zip:

Email: Phone: Fax:

**Food Establishment License Number:**

**Cite Relevant Food Code Section Numbers:**

FDA Food Code Section No:

**3-502.12 (Reduced Oxygen Packaging without a Variance)**

**Statement of Proposed Variance:**

This proposed variance is to allow Reduced Oxygen Packaged Ready-to-Eat food increased shelf life:

A MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA **and received in an intact package or a licensed Michigan Food Establishment operating under an approved Specialized Meat Processing Retail Variance** using substances specified in 9 CFR 424.21, Use of food ingredients and sources of radiation **and maintain a designated *Listeria* control program.**

A MEAT or POULTRY product with **antimicrobial agent and** cured at a FOOD PROCESSING PLANT regulated by the USDA **and received in an intact package or a licensed Michigan Food Establishment operating under an approved Specialized Meat Processing Retail Variance** using substances specified in 9 CFR 424.21, Use of food ingredients and sources of radiation.

Discard the FOOD if within **30** calendar days of its packaging if it is not served on-premises consumption, or consumed if served or sold for off-premises consumption (per 2017 Food Code 3-502.(B) (3) (b)).

The refrigerated shelf life to no more than **30** calendar days from packaging to consumption, except the time the product is maintained frozen, or the original manufacture’s “sell by” or “use by” date, whichever occurs first (per 2017 Food Code 3-502-12 (B) (4)).

**Explain the risk that your proposal may introduce to your food operation and how all relevant Public Health Hazard(s) will be addressed:**

*Clostridium botulinum* and *Listeria monocytogenes* controls:

Packaged Food shall be maintained at 5°C (41°F) or less and meets at least one of the following criteria:

1. Has a Aw of 0.91 or less
2. Has a pH of 4.6 or less
3. Is a MEAT or Poultry product cured using substances specified in 9 CFR 424.21, Use of food ingredients and sources of radiation, and maintains a designated *Listeria* control program.
4. A MEAT or POULTRY product with antimicrobial agent and cured using substances specified in 9 CFR 424.21, Use of food ingredients and sources of radiation.

Products included: