**Specialized Processing Methods Variance Application**

**Reduced Oxygen Packaged Smoked Cheese 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:

**3-502.11 Variance Requirements.**

(A) Smoking FOOD as a method of FOOD preservation rather than as a method of flavor enhancement.

**Annex 6 Food Processing Criteria**

**(H) Foods Which Require a Variance Under Code Section 3-502.11 if Packaged in Reduced Oxygen Atmosphere**

(3) … Smoking which meets the time/temperature parameters in section 3-401.11 does not require a variance. Cold smoking where the temperature achieved by the product is greater than 41°F requires a variance.

**Statement of Proposed Variance:**

This proposed variance is to allow Reduced Oxygen Packaged Smoked Cheese products by the application of smoke vapor at a temperature greater than 41°F.

**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:

Comply with Reduce Oxygen Packaging HACCP plan – Cheese (attached).

Packaged Food shall be maintained at 5°C (41°F) or less.