# Reduced Oxygen Packaging

## HACCP and Variance Requirement Guidelines

### County Approved HACCP Plan
Reduced Oxygen Packaging, held for up to 14 days at 41°F or less
- Raw meat, poultry, vegetables or
- Foods with a pH at 4.6 or below or
- Foods with a water activity level at 0.91 or below or
- Meats or poultry cured at a USDA regulated processing plant

Commercially processed hard, semisoft or pasteurized process cheeses, held for up to 30 days at 41°F or less

**Sous Vide or Cook Chill**
- Continuous monitoring device for cold holding and
- Food is prepared and consumed on premises or prepared and consumed off premises, but within the same business entity and
- Sealed before cooking, or immediately after cooking and before reaching a temperature below 135°F and
- Cooled to 70°F within two hours and to 41°F within six hours and either
  - Cooled to 34°F within 48 hours of reaching 41°F and held at that temperature for no more than 30 days or
  - Cooled to 34°F with 48 of reaching 41°F and then held at 41°F or below for no more than 72 hours or
  - Cooled to 38°F with 24 hours of reaching 41°F and held there for no longer than 72 hours or
  - Held frozen with no shelf life restriction

Raw fish that is frozen before, during and after packaging

### State Variance, Referencing 2013 Food Code for Validation
Reduced Oxygen Packaging, held for up to 30 days at 41°F or less
- Raw meat, poultry, vegetables or
- Foods with a pH at 4.6 or below or
- Foods with a water activity level at 0.91 or below or
- Meats or poultry cured at a USDA regulated processing plant

Sous Vide or Cook Chill held for up to 7 days at 41°F or below
- Continuous monitoring device for cold holding and
- Food is prepared and consumed on premises or prepared and consumed off premises, but within the same business entity and
- Sealed before cooking, or immediately after cooking and before reaching a temperature below 135°F and
- Cooled to 70°F within two hours and to 41°F within six hours

All other ROP, cook chill and sous vide products held sealed for no more than 48 hours
- Always labeled with time and date packaged and
- Stored at 41°F or below

Any Reduced Oxygen Packaging that does not fall under any of these guidelines will require a State Variance with Independent Validation such as:
- Secondary Safety barrier verified in writing
- Certification from the product manufacturer or
- Independent laboratory analysis using methodology approved by the regulatory authority
- Microbiological studies performed by, or in conjunction with, an appropriate process authority, or person knowledgeable in food microbiology, who is acceptable to the regulatory authority

### No HACCP or Variance Required
- Non-potentially hazardous foods such as non-potentially hazardous fruits and vegetables or dry goods