

Reduced Oxygen Packaging

HACCP and Variance Requirement Guidelines

County Approved HACCP Plan

Reduced Oxygen Packaging, held for up to 14 days at 41F 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 41F 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 135F and
- Cooled to 70F within two hours and to 41F within six hours and either
 - Cooled to 34F within 48 hours of reaching 41F and held at that temperature for no more than 30 days or
 - Cooled to 34F with 48 of reaching 41F and then held at 41F or below for no more than 72 hours or
 - Cooled to 38F with 24 hours of reaching 41F 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

No HACCP or Variance Required

- Non-potentially hazardous foods such as non-potentially hazardous fruits and vegetables or dry goods

State Variance, Referencing 2013 Food Code for Validation

Reduced Oxygen Packaging, held for up to 30 days at 41F 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 41F 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 135F and
- Cooled to 70F within two hours and to 41F 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 41F 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