

## REQUEST FOR A VARIANCE

### North Carolina Rules Governing the Food Protection and Sanitation of Food Establishments

Date: \_\_\_\_\_

1. Establishment/Organization Name: \_\_\_\_\_

2. Physical Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

3. Mailing Address (if different from above): \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

4. If applying for multiple locations, please attach a list of facilities to this application.

5. Organization Contact Name: \_\_\_\_\_

6. Contact Telephone Number: ( ) \_\_\_\_\_ Fax Number: ( ) \_\_\_\_\_

7. Email Address: \_\_\_\_\_

8. Type of Variance Requested:

*Note: All processes listed below require a Hazard Analysis Critical Control Point (HACCP) Plan submitted with the Variance Request.*

Smoking Food for Preservation

Reduced Oxygen Packaging

Acidification of Food for Preservation

Custom Processing of Animals for Personal Use

Molluscan Shellfish Life-Support Tank

Preparing Food by Another Method\*

Sprouting Seeds or Beans

Other<sup>†</sup>

Curing Food

\*If preparing food by another method that is determined by the Regulatory Authority to require a variance, please list the food and process with evidence specific to this process in the form of a peer-reviewed study(ies) or validated process.

<sup>†</sup>For other rule modification or waiver requests, please state the rule, reason for the request, and supporting documentation demonstrating why a health hazard or nuisance will not result from the modification or waiver.

Please submit application and supporting information to:

Food Protection Program/Variance Committee  
Environmental Health Section  
1632 Mail Service Center  
Raleigh, NC 27699-1632

For questions, please contact (919) 707-5854.



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Working for a healthier and safer North Carolina  
Everywhere. Everyday. Everybody.

