

I have a food/ process that uses:

- Smoking food for Preservation
- Curing
- Acidification of food for Preservation
- Reduced Oxygen Packaging
- Molluscan shellfish Life-support Tank
- Custom process animals for personal use
- Sprouting Beans
- Preparing Food by another method

Is it in the NC Food Code?

NO HACCP and NO Variance

Variance AND HACCP Required

Are you using any the these processes?

ROP With 2 barriers:
Must be held at $\leq 41F$
AND
 $Aw 0.91 \geq$
 $pH 4.6 \geq$
OR
Be cured meat from a USDA regulated facility
OR
High level of competing organisms

Variance AND HACCP Required

Fish that is frozen before, during and after packaging using a ROP method

Cook-Chill and Sous Vide

ROP of specific cheeses

Unpackaged juice prepared on premises, for service/sale to a HSP

HACCP required NO Variance

HACCP Decision Tree for CCPs

