

**REQUEST FOR VARIANCE FORM
CHELAN-DOUGLAS HEALTH DISTRICT FOOD PROGRAM**

Name Of Establishment: _____ Date Of Request: _____

Establishment Location: _____

Owner Name: _____ Daytime Phone: _____

Mailing Address: _____

| | | |
|------------------------|-----------------------|-------------------------|
| Food Code Section: (1) | Code Requirement: (2) | Variance requested: (3) |
|------------------------|-----------------------|-------------------------|

Justification (*onsite conditions or mitigation measures to be provided*): (4)

HAACP Plan is attached? (5) Yes No

Signature of owner

Date

Signer's name (Please print)

Do Not Write Below This Line

Review Criteria:

Additional mitigation measures:

Comments, conditions:

Denied Approved/Granted – subject to all comments, conditions and requirements noted above.

EHS _____ Date

Instructions for Completion

- (1) Specify the particular Code section, such as “§3-201.17”.
- (2) State the requirement in the Code from which the variance is being sought, such as “Game animals received for sale or service shall be commercially raised for food under a voluntary inspection program administered by the USDA for game animals”.
- (3) Describe the equipment, process or conditions you wish to have approved, such as “To serve game meat provided by individuals at a temporary event. All other food will be from approved sources”.
- (4) Provide the rationale for the variance request. What characteristics or conditions of the site, equipment or procedures will provide a level of public health protection equivalent to that of the Code section? Include catalog tear sheets, equipment schedules, or other supporting information that will allow the Health District to make an informed decision. If the variance is needed only for a limited time, state when the corrections will be made to bring the establishment into conformance with the Code.

Example:

- All meat is raw at the beginning of the day of service. No meat will be smoked or heated in any way prior to the day of service.
 - No meat will be reduced atmosphere packaged.
 - All raw meat is stored totally separate from all other food. It is never stored above other food.
 - We do not allow workers with cuts on their hands to handle raw meat. To protect food workers handling raw game meat from *E. coli*, Trichinosis, etc., we use gloves or utensils, not bare hands.
 - All meat is cooked to an internal temperature of at least 165 F. and is hot held 140 F. or more.
- (5) A HACCP plan is a written document that describes in detail the procedures for following the Hazard Analysis Critical Control Point principles developed by the National Advisory Committee on Microbiological Criteria for Foods. The elements of a HACCP plan are given in §8-201.14. A HACCP plan is required for variances involving food preparation or processing.

Mail or bring the completed application and payment to:

**Chelan-Douglas Health District
Environmental Health Division
200 Valley Mall Parkway
East Wenatchee, WA 98802**

For further information call: 509-886-6450.