

The Wyoming Department of Agriculture is dedicated to the promotion and enhancement of Wyoming's agriculture, natural resources and quality of life.

Food Variance Request Form

Date Submitted:			
Establishment Name:			
Establishment Owner:			
Establishment Address:			
City:	County:	WY	Zip Code:
Mailing Address (if different):			
Are you applying for multiple locations: <input type="checkbox"/> Yes <input type="checkbox"/> No (If yes, please attach a list of the other facilities including their physical addresses and the county's which they are located.)			
Contact Person:		Title:	
Contact Telephone Number:		Email Address:	
Incomplete requests cannot be submitted and will be returned to applicant.			
Type of variance requested:			
<input type="checkbox"/> Acidification (e.g., sushi rice)			
<input type="checkbox"/> Smoking Food for Preservation (e.g., meat, fish)			
<input type="checkbox"/> Curing Food (e.g., sausage, corned beef, pickled herring)			
<input type="checkbox"/> Reduced Oxygen Packaging (e.g. vacuum packaging, modified atmosphere packaging)			
<input type="checkbox"/> Molluscan Shellfish Life-Support Tank			
<input type="checkbox"/> Sprouting Seeds or Beans			
<input type="checkbox"/> Other:			
Type of Food Product for which you are requesting the variance:			
Cite all specific relevant regulations you are requesting a variance from (including specific chapter, section, etc.):			
A statement of your proposed variance; describe the process or procedure for the variance that is requested: (Attached additional pages if needed.)			

An analysis of the rationale (justification) for how the potential public health hazards and nuisances addressed by the relative Code section will be alternatively addressed by the proposal:

(Attached additional pages if needed.)

A HACCP (Hazard Analysis Critical Control Point) plan, if required, including the following:

- Types of potentially hazardous foods (time/temperature control for safety foods) that are specified in the menu.
- A flow diagram by specified food or category type identifying critical control points and providing information on the following:
 - Ingredients, materials and equipment used in the preparation of the food.
 - Formulation or recipes that delineate methods and procedural control measures that address the food safety concerns involved.
- Food employee and supervisory training plan that addresses the food safety issues of concern.
- Standard operation procedures for the plan clearly identifying:
 - Each critical control point (CCP)
 - The critical limits for each CCP
 - The method and frequency for monitoring and controlling each CCP by the food employee designated by the person in charge (PIC)
 - The method and frequency for the PIC to routinely verify that the food employee is following standard operating procedures and monitoring CCP's
 - Action to be taken by the PIC if the critical limits for each CCP are not met
 - Records to be maintained by the PIC to demonstrate that the HACCP plan is properly operated and managed

Additional scientific data, a validated process, or a challenge study by a certified laboratory as required by the Regulatory Authority, supporting the determination that food safety is not compromised by the proposal: (Please include with the Variance Request Form.)

Approved Variance Requests and HACCP Plans are final and no changes or modifications may occur without prior review and approval by this Department. Compliance with approved variances will be monitored by the Department. It is the responsibility of the establishment to follow the procedures approved by the Wyoming Variance Committee and to notify the Department immediately if there is to be any change made in the approved process.

ADMIN USE ONLY:

Date Received: _____ Jurisdiction: _____ County: _____

Approved on _____ Denied On _____

Form Fit For Use:  Date: 01/10/2018

CHS Manager