**Specialized Processing Methods Variance Application**

**Reduced Oxygen Packaging Cooked, Non-cured Product, Frozen**

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

**General Information**

**Company Contact**

Name:

Address: City: Zip:

**Contact Person (if different than above)**

Name: Title:

Mailing address: City: Zip:

Email: Phone: Fax:

**Food Establishment License Number:**

**Cite Relevant Food Code Section Numbers:**

FDA Food Code Section No:

**3-502.12**

**Statement of Proposed Variance:**

**This proposed variance is to allow cooked, non-cured product to be Reduced Oxygen Packaged (ROP) and use freezing of the product immediately after packaging through sale as the barrier for organisms of concern (*Clostridium botulinum* and *Listeria monocytogenes*)**

**Explain the risk that your proposal may introduce to your food operation and how all relevant Public Health Hazard(s) will be addressed:**

**There is potential for cross-contamination of fully cooked, ready to eat non-cured meat and poultry products to reintroduce *Listeria monocytogenes* to the products. Employee training, a designated area for packaging, and flow diagram to minimize this potential risk along with additional supporting documentation are provided in the submitted HACCP plan (attached). Additional concern of *Clostridium botulinum* toxins in ROP packaging by temperature abuse by consumer is addressed with the labeling statement “Important, keep frozen until used, thaw under refrigeration immediately before use”.**