

## City and County of San Francisco

## DEPARTMENT OF PUBLIC HEALTH ENVIRONMENTAL HEALTH

#### CERTIFICATION OF EXEMPTION FROM HACCP PLAN FOR REDUCED-OXYGEN PACKAGING

While **California Retail Food Code (CRFC)**, **Section 114419 9(b)** requires food facilities to obtain Hazard Analysis Critical Control Point (HACCP) Plan that has been <u>approved</u> by California Department of Public Health to engage in packaging of potentially hazardous food (PHF) using reduced-oxygen packaging (ROP), the **FDA Food Code Section 3-502.12 (F)** exempts food facilities from a state approved HACCP Plan when a food establishment uses a ROP method to package PHF that is always:

- (1) Labeled with the production time and date;
- (2) Held at 5°C (41°F) or less during refrigerated storage, and;
- (3) Removed from its package in the food establishment within 48 hours after packaging.

This application form must be submitted to SFDPH prior to engaging in ROP of any PHF. Be advised that additional documents may be requested. Submission of this application does not guarantee an approval.

l.	FOOD FACILITY INFORMATION							
	Business Name/DBA:	Phone:						
	Business Address:			Email:				
II.	ROP METHOD(S) PROPOSED							
	☐ Vacuum packaging ☐ Modified atmosphere packaging ☐ C				Controlled atmosphere packaging			
	Cook-chill							
Ш	. LIST OF PHF TO BE PACKAGED	USING ROP METH	HODS (Additional pa	ges mav be a	ttached)			
	1.	gee may we a						
	2.	5.						
	3.		6.					
IV	/. EXEMPTION REQUIREMENTS:							
				Agree	Disagree	N/A		
	All ROP foods will be labeled with the packaging.	ıfter 🗌						
	2. All ROP foods will be held at 41°F or	2. All ROP foods will be held at 41°F or less during refrigerated storage.						
•	All ROP foods will be removed from 48 hours after packaging.	nin 🗌						
	4. Fish will only be vacuum packaged i vacuum packaging. (Fish for sous-vide sous-vide does not have to be frozen.)	r 🔲						
	5. Cooked, cooled Potentially Hazardous Foods (PHF) will NOT be vacuum packaged. (Vacuum packaging of cooked PHF is only allowed as per the cook chill process, in which food must be placed in the oxygen barrier bag and sealed before cooking (sous vide) or placed in bag and sealed after cooking but before the product temperature falls below 135°F (cook-chill).)							



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Principal Inspector

				Agree	Disagree	N/A
6.	All PHF will be cooked per CRFC 114004.					
	Type of Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature	;		
	Fruits and vegetables that are cooked for hot holding	135°F	15 seconds			
	Eggs for immediate service, fish, single pieces of meat (beef, pork, lamb, veal and game animals)	145°F	15 seconds			
	Ground, comminuted or injected meats (beef, pork, lamb, veal), raw eggs not prepared for immediate service and ratites	158°F 155°F 150°F 145°F	<1 seconds 15 seconds 1 minutes 3 minutes			
	Poultry, comminuted (chopped up) poultry, stuffed poultry, fish and meats, and stuffing containing meat	165°F	15 seconds			
	Food cooked in a microwave oven		i. I for 2 minutes after removing n microwave oven			
ns cor app the	rtify that all information reported on this pections made pursuant to the operation form to all conditions, orders, and directivable City and County ordinances. I und immediate revocation of the exemption gaging in ROP immediately.	of this busine ions issued pu lerstand that f	ess and for the review orsuant to the Californ failure to follow all ex Plan for ROP and I ma	of these process nia Health and Sa emption require	es. I also agro fety Code, ar ments may ro ease and des	ee to id all esult in
	For Dane	systment of Dubl	ic Health Office Use Onl			
avr	· · · · · · · · · · · · · · · · · · ·	<u>-</u>		<u>y</u> Receipt #:		
		Amount Paid: \$ Receip		πετειρί π.		
evi	ewed on: (Da	ate)				
☐ Approved ☐ Disapproved Reason:				Location IE	):	
				Notification	to Applicant s	ent (Date)

Inspector