



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 **approved** by California Department of Public Health (CDPH) 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 form must be submitted to SFDPH prior to engaging in ROP of any PHF. Be advised that additional documents may be requested. All equipment used for ROP must be commercial grade, NSF approved.

FOOD FACILITY INFORMATION:

Business Name/DBA:	Phone:
Business Address:	Email:

LIST OF PHF TO BE PACKAGED USING ROP METHODS (Additional pages may be attached):

EXEMPTION REQUIREMENTS:

	Agree	Disagree	N/A
1. All ROP foods will be labeled with the production time and date immediately after packaging.			
2. All ROP foods will be held at 41°F or less during refrigerated storage.			
3. All ROP foods will be removed from its package in the food establishment within 48 hours after packaging.			
4. Fish will only be vacuum packaged if the fish is frozen before, during, and after vacuum packaging. <i>(Fish for sous-vide that is vacuum packaged immediately before sous-vide does not have to be frozen.)</i>			
5. Cooked, cooled Potentially Hazardous Foods (PHF) will NOT be vacuum packaged. <i>(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).)</i>			
6. ROP as a method to package PHF for less than 48 hours is the only ROP method this facility is conducting. Should the facility decide to engage in ROP storage for more than 48 hours, sous vide, cook-chill, atmosphere packaging, and/or any deviation, an approved CDPH HACCP plan must be obtained.			

I certify that all information reported on this form is correct and true. I hereby consent to all inspections made pursuant to the operation of this business and for the review of these processes. I also agree to conform to all conditions, orders, and directions issued pursuant to the California Health and Safety Code, and all applicable City and County ordinances. I understand that failure to follow all exemption requirements may result in the immediate revocation of the exemption from HACCP Plan for ROP and I may be ordered to cease and desist engaging in ROP immediately.

Owner (print):	Owner Signature:
Inspector:	Inspector Signature: