



BOARD OF HEALTH
TOWN OF FOXBOROUGH
MASSACHUSETTS 02035

www.foxboroughma.gov

40 SOUTH STREET
Tel. (508) 543-1207
Fax (508) 543-6278

Office Use Only:

BHP#: _____
Date: _____
Fee: _____

REQUEST/PLAN REVIEW FOR VARIANCE
TO USE ACIDIFICATION AS A METHOD OF FOOD PRESERVATION

Fee: \$200 (Checks made payable to "Town of Foxborough")

CHECK HERE - HACCP PLAN IS ATTACHED

CHECK HERE – LABORATORY TEST RESULT IS ATTACHED

Date: _____

Establishment Name: _____

Establishment Address: _____

Phone #: _____

Name of Company who developed the HACCP Plan: _____

Contact Individual for HACCP Plan (Establishment Level): _____

Phone #: _____

E-mail: _____

Food Product(s) to be Acidified: Sushi Rice Other (Specify): _____

As required by 105 CRM 590.000 and FDA 2013 Food Code § 3-502.11, § 8-103.10, § 8-103.11 and § 8-201.13, I hereby request a Variance to use Acidification as a means of food preservation for Sushi Rice. Included is the required HACCP plan containing information according to § 8-201.14 (Contents of a HACCP Plan) and the validated pH laboratory test results for the Acidified Sushi Rice.

Pursuant to M.G.L. Ch. 62C, Sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all State Tax returns and paid all State Taxes required under law. I hereby attest to the accuracy of the information provided and affirm to comply with the current jurisdictional code and allow the regulatory authority access to the establishment as specified under § 8-402.11 and to the records as specified under § 3-402.12 and § 8-201.14(D)(6).

◆Signature of Owner/Person in Charge (PIC): _____

◆Print: _____

◆Date: _____

| | |
|-------------------------------------|------------------------------|
| <u>For Official Use Only</u> | |
| HACCP Received (Date): _____ | BOH Meeting: _____ |
| HACCP Approved by: _____ | Field Inspection by: _____ |
| Date: _____ | Field Inspection Date: _____ |

8-201.14 Contents of a HACCP Plan.

For a Food Establishment that is required under § 8-201.13 to have a HACCP Plan, the Permit applicant or Permit Holder shall submit to the Regulatory Authority a properly prepared HACCP Plan that includes:

- (A) General information such as the name of the Permit Applicant or Permit Holder, the Food Establishment address, and contact information;
- (B) A categorization of the types of time/temperature control for safety foods that are to be controlled under the HACCP Plan; ^{Pf}
- (C) A flow diagram or chart for each specific food or category type that identifies:
 - (1) Each step in the process; ^{Pf}
 - (2) The hazards and controls for each step in the flow diagram or chart; ^{Pf}
 - (3) Steps that are Critical Control Points; ^{Pf}
 - (4) The ingredients, materials, and equipment used in the preparation of that food, ^{Pf} and
 - (5) Formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved; ^{Pf}
- (D) A Critical Control Point summary for each specific food or category type that clearly identifies:
 - (1) Each Critical Control Point, ^{Pf}
 - (2) The Critical Limits for each Critical Control Point, ^{Pf}
 - (3) The method and frequency for monitoring and controlling each Critical Control Point by the Food Employee designated by the Person in Charge, ^{Pf}
 - (4) The method and frequency for the Person in Charge to routinely verify that the Food Employee is following standard operating procedures and monitoring Critical Control Points, ^{Pf}
 - (5) Action to be taken by the Person in Charge or a Food Employee if the Critical Limits for each Critical Control Point are not met, ^{Pf} and
 - (6) Records to be maintained by the Person in Charge to demonstrate that the HACCP Plan is properly operated and managed; ^{Pf} and
- (E) Supporting documents such as:
 - (1) Food Employee and supervisory training plan that addresses the food safety issues of concern; ^{Pf}
 - (2) Copies of blank records forms that are necessary to implement the HACCP Plan; ^{Pf}
 - (3) Additional scientific data or other information, as required by the Regulatory Authority, supporting the determination that food safety is not compromised by the proposal. ^{Pf}
- (F) Any other information required by the Regulatory Authority.