

KANSAS DEPARTMENT OF AGRICULTURE-FOOD SAFETY PROGRAM
1320 RESEARCH PARK DRIVE
MANHATTAN, KS 66502

	PHONE:	785-564-67	67 FAX: 785-564-6779	agric	culture.ks.gov	EMAIL: kda.fs	sl@ks.gov				
VARIANCE REQUEST FORM											
Request Date)	Name of F	Person Requesting Variance		Name	of Facility Owne	r				
Establishment Name				Nam	Name of Inspector License N				·		
Establishment Street Address						County Zip Coo		Zip Code			
Mailing Address			City	City State Zip C		Zip Code	ip Code				
Request for m	nultiple loca	tions?	Please list other locations:	•		•		•			
	☐ YES ☐ NO										
Food Code Requirement/s to be Waived (See Common References on Back)											
Food Code Reference			Code Re	equirement				HACCP plan required?			
									☐ YES		
									□NO		
Proposed Method & Description											
ADDITIONAL COMMENTS (Attach supporting materials):											
Owner/Person-in-Charge (Signature or Typed Name) Date											

Common Variance Requests

Short Title	Food Code Reference	Food Code Requirement	HACCP Plan Required
Mop/Service Sink	5-203.13	Mop sink or curbed service facility must be provided for disposing of mop water and similar wastes.	NO
3-Compartment Sink	4-301.12(A)	Warewashing sink must have at least three compartments.	NO
Warewashing compartment size	4-301.12(B)	Warewashing sink compartments must be large enough to submerge the largest pot, pan, utensil, etc.	NO
Reduced Oxygen Packaging (Other than 3- 502.12 processes)	3-502.11(D)	Variance is required for ROP of food unless one of the processes in 3-502.12 is used	YES
Sushi Rice acidification	3-502.11(C)(2)	Variance is required to use vinegar to make rice non-PHF/non-TCS	YES
Curing	3-502.11(B)	Variance is required for curing meat using nitrates, salt, or other curing compounds/processes	YES
Beef (or other) Jerky	3-502.11(G)	Variance is required to make beef jerky (Unless jerky is cooked and then dried at or below 41°F or at or above 135°F and then held refrigerated. ROP variance may be required in this case).	YES