



## Common Variance Requests

<b>Short Title</b>	<b>Food Code Reference</b>	<b>Food Code Requirement</b>	<b>HACCP Plan Required</b>
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