



(508) 532-5470
health@framinghamma.gov
www.framinghamma.gov

MEMORIAL BUILDING
150 Concord Street, Room 205
Framingham, MA 01702

Variance Request to Use a Food Additive Application

According to 105 CMR 590.000 and FDA Food Code 2013 § 3-502.11, § 8-103.10, § 8-201.13, §8-201.14, a variance and Hazard Analysis Critical Point (HACCP) Plan is required to use additives to render a TCS (Time/Temperature Control for Safety) Food as a Non-TCS food item (food that does not require refrigeration for safety).

Example: Acidification - Using vinegar as an additive to lower the pH of sushi rice.

To request a variance, complete the following application. Please print legibly. Incomplete application and missing documents may delay the review and decision process.

Establishment Information

Date: _____
Name of Establishment: _____
Address: _____ Framingham, MA Zip: 0170 _____
Phone Number: _____

Owner Information

Name of Owner: _____
Phone Number: _____ Email: _____

Applicant Information

Name of Applicant: _____ Title: _____
Phone Number: _____ Email: _____

Person Responsible for HACCP Implementation & Corrective Action

Name: _____ Title: _____
Phone Number: _____ Email: _____
Is this person a certified food manager? Yes No

Hazard Analysis Critical Control Point (HACCP) Plan Information

Name of company who developed the HACCP Plan: _____
Address: _____
Phone Number: _____
Name of Point of Contact for HACCP Plan: _____
Phone Number: _____ Email: _____
Food Product(s) to be Acidified: Sushi Rice Other – Specify: _____

Statement: I, _____ attest to the accuracy of the information provided in this application and affirm to comply with the procedures set forth in the approved variance and HACCP Plan. I will review my approved HACCP Plan and submit the pH laboratory test results to the Framingham Public Health Department yearly. If the acidification recipe changes, I will submit an updated HACCP Plan and pH laboratory results to the Framingham Public Health Department for review and approval. The legal owners of the establishment assume any and all liability for any injury resulting from the use of acidification as a method of food preservation.

Signature: _____ Print: _____

Submit the following:

- Completed "Variance Request to Use a Food Additive" Application.
- HACCP Plan including the pH laboratory test results.

Note: Incomplete application and missing documents may delay the review and decision process.

For Official Use Only

Board of Health Meeting Information:

Date: _____ Time: _____ Location: _____

Reviewed By: _____ Title: Public Health Inspector

Board of Health Decision

Your variance request to use acidification as a method of food preservation has been:

- Approved**
- Approved with the following condition(s):** _____
- Disapproved – Reason(s):** _____

This variance is approved under the following conditions:

1. The establishment will strictly adhere to all procedures as set forth in the submitted and approved HACCP Plan. All required records and documents including the HACCP Plan shall be maintained at the establishment.
2. Employees will be trained by the PIC on the approved HACCP procedures prior to implementation of the plan.
3. Monitoring records shall be reviewed and signed at least once per day by the person in charge (PIC) of the establishment and maintained on site for at least 30 days. The records shall be available to the Framingham Board of Health and designated agents.
4. The HACCP Plan shall be reviewed and signed by an individual who is HACCP trained, at least once annually.
5. The pH of the product shall be validated (tested) at a laboratory at least once every twelve (12) months. The test results shall be forwarded to the Framingham Public Health Department.
6. This variance is specific to the location and the current owner of the establishment set forth in the variance request application and is **Not Transferable**.
7. **Any changes to the process (change in the recipe) or HACCP Plan as submitted & approved will render this variance null and void. This includes changes in the raw material such as rice vinegar concentration or other acidifier. The brand of vinegar may change but not the concentration or % acidity.**