



KANSAS DEPARTMENT OF AGRICULTURE--FOOD SAFETY PROGRAM
 1320 Research Park Dr 2nd Floor
 Manhattan, KS 66502
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VARIANCE REQUEST FORM

Request Date	Name of Person Requesting Variance	Name of Facility Owner	
Establishment Name		Name of Inspector	License No.
Establishment Street Address		City	County
Mailing Address		City	State
			Zip Code

Request for multiple locations?	Please list other locations:
<input type="checkbox"/> YES <input type="checkbox"/> NO	

Food Code Requirement/s to be Waived (See Common References on Back)

Food Code Reference	Code Requirement	HACCP plan required?
		<input type="checkbox"/> YES <input type="checkbox"/> NO

Proposed Method & Description

ADDITIONAL COMMENTS (Attach supporting materials):

Owner/Person-in-Charge (Signature or Typed Name)	Date
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Common Variance Requests

Short Title	Food Code Reference	Food Code Requirement	HACCP Plan Required
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

The following codes are subjected to Field Approvals only.

Short Title	Food Code Reference	Food Code Requirement	HACCP Plan Required
Mop/Service Sink	5-203.13	Refer to Field Approval for Lack of a Mop Sink.	NO
3-Compartment Sink	4-301.12(A)	Refer to Policy on Three Compartment Sink Design.	NO
Warewashing compartment size	4-301.12(B)	Refer to Policy on Three Compartment Sink Design.	NO