Public Health Division | Food & Lodging | 1720 Burlington Dr, Suite A | Bismarck, ND 58504-7736 | hhs.nd.gov | 701-328-1291

### METHODS WHICH REQUIRE A VARIANCE OR HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN

Food establishments conducting specialized processing methods may be required to obtain a variance (written waiver or modification of the Food Code) and/or maintain a HACCP Plan (written document of the formal procedures). The following information applies to all temperature control for safety (TCS) food products that are undergoing a specialized processing method. Special processing methods include, but are not limited to: curing, custom processing of animals, packaging juice, reduced oxygen packaging, smoking foods for preservation, sprouting seeds or beans, and using a food additive to preserve or render a food non-TCS.

#### **Curing Food**

Examples include cured pork sausage or beef pepper sticks.

Will a cure be used for meat processing?



Variance & HACCP Required

Variance & HACCP NOT Required

#### **Custom Processing of Animals for Personal Use**

Examples include processing domestic or wild game animals for personal use as food.



Variance & HACCP Required to process federal or state stamped and inspected products at retail if custom processing is also occurring at the establishment

Custom Processing of Animals for Personal Use and Not for Sale or Service Regulated by the ND Department of Agriculture or USDA

Variance & HACCP NOT Required



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#### Molluscan Shellfish Tank

Includes operating a molluscan shellfish life-support system or display tank.

Will shellfish be maintained live at the establishment for later sale for human consumption?



Variance & HACCP Required

Variance & HACCP NOT Required

#### **Packaged Pasteurized Juice**

Includes liquid expressed or extracted from fruits or vegetables and used as beverages.

Will juice be prepared, packaged and sold at retail?

Pasteurized and Packaged HACCP Required

Packaged but Not Pasteurized Labeling with a Warning Required

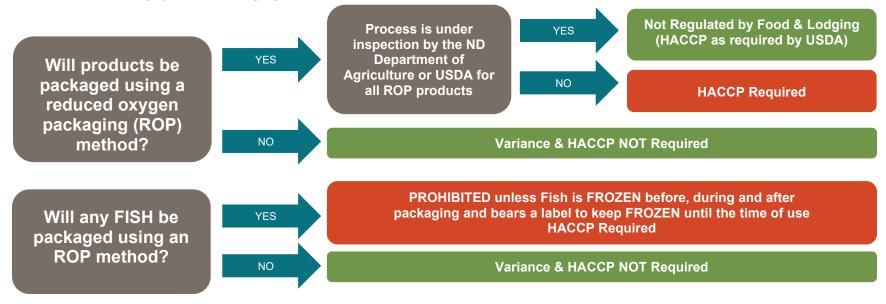
Variance & HACCP NOT Required



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### **Reduced Oxygen Packaging**

Includes the following types of packaging: vacuum, modified or controlled atmosphere, cook chill, and sous vide.



### **Smoking Food for Preservation**

An example includes shelf-stable beef jerky.

YES Will smoking be used as a method of food preservation rather than as a method of flavor enhancement? NO



Variance & HACCP Required

Variance & HACCP NOT Required

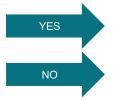


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### **Sprouting Seeds or Beans**

Includes the sprouting of any seeds or beans for raw human consumption.

Will seeds or beans be sprouted at the establishment and later served or sold for raw consumption?



Variance & HACCP Required

Variance & HACCP NOT Required

# Using a Food Additive for Preservation or to Render a Food Non-TCS Examples include foods such as pickles or salsa.

Will the establishment use food additives such as vinegar as a method of food preservation rather than as a method of flavor enhancement?



Variance & HACCP Required

Variance & HACCP NOT Required