



CERTIFICATION OF EXEMPTION FROM HACCP PLAN FOR REDUCED-OXYGEN PACKAGING

While **California Retail Food Code (CRFC), Section 114419 9(b)** requires food facilities to obtain Hazard Analysis Critical Control Point (HACCP) Plan that has been **approved** by California Department of Public Health to engage in packaging of potentially hazardous food (PHF) using reduced-oxygen packaging (ROP), the **FDA Food Code Section 3-502.12 (F)** exempts food facilities from a state approved HACCP Plan when a food establishment uses a ROP method to package PHF that is always:

- (1) Labeled with the production time and date;
- (2) Held at 5°C (41°F) or less during refrigerated storage, and;
- (3) Removed from its package in the food establishment within 48 hours after packaging.

This application form must be submitted to SFDPH prior to engaging in ROP of any PHF. Be advised that additional documents may be requested. Submission of this application does not guarantee an approval.

I. FOOD FACILITY INFORMATION

Business Name/DBA:	Phone:
Business Address:	Email:

II. ROP METHOD(S) PROPOSED

- Vacuum packaging
- Modified atmosphere packaging
- Controlled atmosphere packaging
- Cook-chill
- Sous vide

III. LIST OF PHF TO BE PACKAGED USING ROP METHODS (Additional pages may be attached)

1.	4.
2.	5.
3.	6.

IV. EXEMPTION REQUIREMENTS:

	Agree	Disagree	N/A
1. All ROP foods will be labeled with the production time and date immediately after packaging.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. All ROP foods will be held at 41°F or less during refrigerated storage.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. All ROP foods will be removed from its package in the food establishment within 48 hours after packaging.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Fish will only be vacuum packaged if the fish is frozen before, during, and after vacuum packaging. <i>(Fish for sous-vide that is vacuum packaged immediately before sous-vide does not have to be frozen.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Cooked, cooled Potentially Hazardous Foods (PHF) will NOT be vacuum packaged. <i>(Vacuum packaging of cooked PHF is only allowed as per the cook chill process, in which food must be placed in the oxygen barrier bag and sealed before cooking (sous vide) or placed in bag and sealed after cooking but before the product temperature falls below 135°F (cook-chill).)</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

