



Specialized Food Processing Questionnaire

Business Name: _____ Date: _____
 Business Address: _____
 Owner Name: _____
 Phone: () _____ E-mail Address: _____

INDICATE WHICH OF THE FOLLOWING FOOD PROCESSING METHODS ARE USED:

See definitions on Page 3 for additional information

- | | |
|---|--|
| <input type="checkbox"/> Reduced Oxygen Packaging(ROP) | <input type="checkbox"/> Canning/bottling (excluding juices) |
| <input type="checkbox"/> Modified Atmosphere Packaging (MAP) | <input type="checkbox"/> Using food additives, such as vinegar, to make the food non-potentially hazardous |
| <input type="checkbox"/> Vacuum packaging | <input type="checkbox"/> Processing/butchering meats brought in by customers |
| <input type="checkbox"/> Sous vide | <input type="checkbox"/> Fermenting foods/ingredients |
| <input type="checkbox"/> Cook-chill | <input type="checkbox"/> Bottling juices |
| <input type="checkbox"/> Smoking | <input type="checkbox"/> Storing live molluscan shellfish in water tanks |
| <input type="checkbox"/> Curing | <input type="checkbox"/> Other (Example: seed sprouting): _____ |
| <input type="checkbox"/> Using acidification or reducing water activity to prevent the growth of <i>Clostridium botulinum</i> | |

NOTE: Equipment used for any of the above processes must meet American National Standards Institute (ANSI) standards and must be approved by this department **prior** to installation. (California Retail Food Code Section §114130) See the Plan Check Guidelines for additional information on equipment.

I certify that this business **does not** use **any** method described above at this time and that I will notify the San Francisco Department of Public Health before beginning any of the above processes in the future.

I declare under penalty of perjury that to the best of my knowledge and belief, the statements made herein are correct and true. I hereby consent to all necessary fees and inspections made pursuant to the operation of this business and for the review of these processes. I also agree to conform to all conditions, orders, and directions issued pursuant to the California Health and Safety Code, and all applicable County and City Ordinances.

Owner/Authorized Signature: _____ Date: ____/____/____

Print Name: _____ Position/Title: _____

For Department of Public Health Office Use Only	
Reviewed by: _____ (Print)	_____ (Sign)
Date: _____	Location ID: _____



MENU DESCRIPTION

Instructions: Complete the sections below for each food item prepared or packaged using specialized process selected on pg.1.

Description of Food (Example: Chicken Breast)	Specialized Process Used (Example: Sous Vide)	Sold at the Retail Level
		Yes <input type="checkbox"/> No <input type="checkbox"/>

Please provide a brief description of how the food item listed in the chart above is prepared:

Description of Food (Example: Lamb Shank)	Specialized Process Used (Example: Smoking)	Sold at the Retail Level
		Yes <input type="checkbox"/> No <input type="checkbox"/>

Please provide a brief description of how the food item listed in the chart above is prepared:

Description of Food (Example: Lobster Bisque)	Specialized Process Used (Example: Cook/Chill)	Sold at the Retail Level
		Yes <input type="checkbox"/> No <input type="checkbox"/>

Please provide a brief description of how the food item listed in the chart above is prepared:

Description of Food (Example: Seasoned Steak)	Specialized Process Used (Example: ROP)	Sold at the Retail Level
		Yes <input type="checkbox"/> No <input type="checkbox"/>

Please provide a brief description of how the food item listed in the chart above is prepared:



SPECIALIZED FOOD PROCESSING DEFINITIONS

Reduced Oxygen Packaging (ROP)

Modified atmosphere packaging: Replaces oxygen from packaging with nitrogen, carbon dioxide or any other gas.

Vacuum packaging: Uses a mechanical method or scavenger pack to remove air/oxygen from the packaging before or after it is sealed. This includes ingredients **and** final menu items, at any point during the storage, preparation, cooking or serving phases.

Sous vide: A vacuum sealed food pouch is cooked at a gentle temperature in a precisely controlled water bath.

Cook-chill: Food is cooked in a sealed food pouch and the sealed food pouch is then cooled **OR** hot cooked food is sealed in a container/pouch and then cooled. The food is not exposed to air during the cooling process because its packaging remained sealed.

Smoking

Liquid smoke or smoke generated from wood chips is used to preserve foods. An example of a smoked food could be smoked sausages. Smoking is often used in combination with cooking such as when making pastrami but may also include uncooked/cold smoked items like bacon.

Curing

Also called brining, corning or dry-salting. The product may be soaked in a wet slurry/brine, injected with a brine solution into the meat/veins or covered/buried in dry salt. Curing also includes mixing cubed, chopped or ground meats with salt, nitrates and/or curing salts as often found when making sausages. Further examples of cured meats include salami, pancetta, sausages, chorizo, salami, bak kwa, rougan, and cured/salted fish.

Acidification or reduction of water activity

This category includes bottling or canning foods and drying or adding ingredients to the food like salt or sugar to reduce the water activity. Acidification ingredients can include citric, malic or acetic acids (vinegar) or lime juice.

Using food additives, such as vinegar, to make the food non-potentially hazardous

Examples can include sushi rice, salsas and sauces where vinegar is added to eliminate the need for refrigeration or steam table holding.

Processing or butchering meats brought in by customers

Custom Processing: This is when a customer brings in their own animal carcass, meat, poultry or fish (i.e. deer, turkey or boar). The item may or may not be USDA approved, and the entire animal is processed to the specifications of the customer. The processed animal is then returned to the original customer for their private use.

Fermenting foods/ingredients

Commonly called pickling or fermenting. Examples include sauerkraut, pickles and kimchi.

Bottling fruit juices

Packaging juices in advance to sell off the shelf/refrigerator whether pasteurized or not. This does not apply to juices made to order.

Live molluscan shellfish storage tanks

Live molluscan shellfish (oysters, mussels, clams and/or scallops) are stored in water tank or aquarium.

Other

Any other specialized preparation that is not listed above or that you are not sure fits in the specific categories.