



**SFDPH HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) APPLICATION**

<input type="checkbox"/> <b>HACCP PLAN REVIEW</b>	<input type="checkbox"/> <b>RESUBMISSION</b>	<input type="checkbox"/> <b>PLAN ALTERATION REVIEW</b>
<b>BUSINESS NAME (DBA):</b>		
<b>BUSINESS ADDRESS:</b>		
<b>OWNER:</b>		
<b>NAME:</b>		
<b>EMAIL ADDRESS:</b>		
<b>PHONE:</b>		

<b>SPECIALIZED FOOD PROCESSING DEFINITIONS</b>
<p><b>Reduced Oxygen Packaging (ROP)</b></p> <ul style="list-style-type: none"> <li>• <b>Modified atmosphere packaging:</b> Replaces oxygen from packaging with nitrogen, carbon dioxide or any other gas.</li> <li>• <b>Vacuum packaging:</b> Uses a mechanical method or scavenger pack to remove air/oxygen from the packaging before or after it is sealed. This includes ingredients <b>and</b> final menu items, at any point during the storage, preparation, cooking or serving phases.</li> <li>• <b>Sous vide:</b> A vacuum sealed food pouch is cooked at a gentle temperature in a precisely controlled water bath.</li> <li>• <b>Cook-chill:</b> Food is cooked in a sealed food pouch and the sealed food pouch is then cooled <b>OR</b> 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.</li> </ul> <p><b>Smoking:</b> 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.</p> <p><b>Curing:</b> 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, rogan, and cured/salted fish.</p> <p><b>Acidification or reduction of water activity:</b> 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.</p> <p><b>Using food additives, such as vinegar, to make the food non-potentially hazardous:</b> Examples can include sushi rice, salsas and sauces where vinegar is added to eliminate the need for refrigeration or steam table holding.</p> <p><b>Processing or butchering meats brought in by customers:</b> 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.</p> <p><b>Fermenting foods/ingredients:</b> Commonly called pickling or fermenting. Examples include sauerkraut, pickles. Kombucha, and kimchi.</p> <p><b>Bottling fruit juices:</b> Packaging juices in advance to sell off the shelf/refrigerator whether pasteurized or not. This does not apply to juices made to order.</p> <p><b>Live molluscan shellfish storage tanks:</b> Live molluscan shellfish (oysters, mussels, clams and/or scallops) are stored in water tank or aquarium.</p> <p><b>Other:</b> Any other specialized preparation that is not listed above or that you are not sure fits in the specific categories.</p>

INDICATE PROCESSES PROPOSED FOR FACILITY			
<input type="checkbox"/> Food additives (i.e. vinegar) to reduce potentials for hazard	<input type="checkbox"/> Live molluscan shellfish storage tank	<input type="checkbox"/> Sprouting of seeds and beans in food facility.	<input type="checkbox"/> Other:
<p><b>NOTE: The following processes are regulated by the California Department of Public Health (CDPH) and approval <u>must</u> be obtained from CDPH prior to the implementation of the process. Provide a copy of the approval letter to this office:</b>            Reduced oxygen packing for more than 48 hours, sous vide for more than 48 hours, cook chill for more than 48 hours, atmosphere packaging, using acidification or reducing water activity to prevent the growth of <i>Clostridium botulinum</i>, smoking, curing, or drying of fish, various methods of fermentation.</p>			

YOUR SUBMITTED HACCP PLAN MUST INCLUDE THE FOLLOWING ITEMS AS DESCRIBED 114419.1, 114057.1 OF THE CALIFORNIA RETAIL FOOD CODE

<b>Flow Diagram</b>	For the specific food for which the plan is requested. Plan must include identified <b>critical control points</b> ; ingredients, materials, and equipment used; and recipes that identify methods and procedural control measures.
<b>Training Plan</b>	Addressing food safety issues of concern for supervisors and food employees
<b>Critical Control Points (CCP)</b>	<b>CCP</b> are any biological, chemical, or physical hazards that can contaminate Potentially Hazardous Foods (PHF) during the process. Identify how to control for the hazards (critical control points) starting with the point where the PHF enters the facility to the point of sale (e.g. receiving, storage, preparation, display and dispensing).
<b>CCP Limits</b>	Measurable limits for each control point (e.g. PHF held cold must be stored at 41°F or below).
<b>Standard Operating Procedures</b>	To include: <ul style="list-style-type: none"> <li>• Each Critical Control Point (<b>CCP</b>) and their limits</li> <li>• Method and frequency used to monitor and control each <b>CCP</b></li> <li>• Monitoring used to ensure food employees are following procedures;</li> <li>• Corrective action to be taken if <b>CCP</b> are not met.</li> </ul>
<b>Additional Data</b>	Data or other supporting information required by CDPH to demonstrate that food safety is not compromised by the proposed specialized procedure. This includes a validation study performed by an accredited laboratory.
<b>Record Keeping</b>	To document that HACCP plan is being implemented. Records may include records of <b>CCP</b> such as logs for receiving, storing and discarding food, and calibrations and corrective action; training records, etc.

**A non-refundable fee at the current hourly rate, as indicated on the fee schedule, will be initially charged for the specialized processes review upon submission. The initial fee covers the cost of one hour document review and assessment. Additional time incurred will be charged the corresponding amount in hourly rate wherein the balance must be paid prior to the release of the disposition. A disposition will be provided within 20 working days from receipt of payment.**

**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 (Print):	Owner Signature:	Date:
<b>FOR DEPARTMENT OF PUBLIC HEALTH OFFICE USE ONLY</b>		
Payment date:	Total amount paid:	Receipt:
<input type="checkbox"/> Approved Plan <input type="checkbox"/> Disapproved Plan		Notes:
Inspector (Print):	Inspector (Signature):	Date: