



# Monterey County Health Department

DIVISION OF ENVIRONMENTAL HEALTH  
CONSUMER HEALTH PROTECTION SERVICES

## 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 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. (Fish for sous-vide that is vacuum packaged immediately before sous-vide does not have to be frozen.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Cooked, cooled Potentially Hazardous Foods (PHF) will NOT be vacuum packaged. (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).)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Agree      Disagree      N/A

6. All PHF will be cooked per CRFC 114004.

          

Type of Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature
Fruits and vegetables that are cooked for hot holding	135°F	15 seconds
Eggs for immediate service, fish, single pieces of meat (beef, pork, lamb, veal and game animals)	145°F	15 seconds
Ground, comminuted or injected meats (beef, pork, lamb, veal), raw eggs not prepared for immediate service and ratites	158°F	<1 seconds
	155°F	15 seconds
	150°F	1 minutes
	145°F	3 minutes
Poultry, comminuted (chopped up) poultry, stuffed poultry, fish and meats, and stuffing containing meat	165°F	15 seconds
Food cooked in a microwave oven	165°F and hold for 2 minutes after removing from microwave oven	

7. All PHF will be cooled per CRFC 114002.

          

*(Potentially hazardous foods shall be cooled rapidly from 135°F to 41°F within 6 hours, and decrease in temperature from 135°F to 70°F shall occur within 2 hours.)*

**I certify that all information reported on this form is 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 City and County ordinances. I understand that failure to follow all exemption requirements may result in the immediate revocation of the exemption from HACCP Plan for ROP and I may be ordered to cease and desist engaging in ROP immediately.**

Owner Signature

Owner Name (Print)

Date