

**Temperature Controlled for Safety (TCS) Foods
Packaged for less than 48 hours or, Non-TCS Foods.**

Date: _____

Facility Name _____

Facility Address _____

Operator Name _____

1. Which ROP process will be used:

- Vacuum packaging for storage
- Cook-Chill
- Sous Vide

2. List foods that will be packaged using ROP:

3. List ROP equipment to be used (such as vacuum sealer, vacuum bags, circulator etc.) or attach manufacturer's specification sheets.

(continued on reverse)

Request for Waiver to Allow Reduced Oxygen Packaging (ROP)

Initial each statement to indicate understanding and agreement:

- _____ All ROP packaged foods must be labeled with product name, date and time packaged.
- _____ TCS foods must be removed from ROP within 48 hours. During inspection, foods found in ROP for greater than 48 hours are subject to discard.
- _____ Non-TCS foods may be held in ROP for an unrestricted length of time.
- _____ TCS foods placed into ROP while hot must be rapidly cooled from 135°F to 70°F in two hours or less, and to 41°F or less in an additional four hours.
- _____ TCS foods in ROP must be held at 41°F or below at all times during refrigerated storage.
- _____ If selling foods in ROP packaging to consumers, a scheduled process will be required from a food processing authority.
- _____ Fish and/or Seafood may only be held in ROP if frozen before packaging, held frozen and removed from ROP before thawing. A scheduled process from a food processing authority is required if fish will be cooked sous vide.

All ROP permit waiver applications must be submitted to the local health department or state district office with jurisdiction in the county where the food service is located.

New York State Sanitary Code requires that hermetically sealed foods be processed in commercial food processing establishments. The permit issuing official may issue a waiver from this requirement and allow an operator to use ROP if the operator provides a plan demonstrating that public health will be protected. By signing and submitting this form to the permit issuing official you are requesting a waiver and establishing a plan to comply with the above requirements as conditions to using ROP for the foods listed on this form. Failure to implement ROP as described is subject to enforcement. Any additions or modifications to this plan must be reviewed and approved by the permit issuing official prior to being implemented.

Operator's Signature _____ Date _____