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| F-fd-458.docx (Rev. 1/16) |
| DATCPlogo_1in_g | Wisconsin Department of Agriculture, Trade and Consumer Protection*Division of Food Safety*PO Box 8911, Madison, WI 53708-8911Phone: (608) 224-4720 Fax (608) 224-4710 |
| Application for Approval of an Alternative Cleaning & Sanitizing Schedule[ATCP 70.06 (7m) (b)](http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/70/II/06/7m/a) [ATCP 65.28 (7)](http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/65/III/28) (f) |
| Please type or print. Mail completed application with supporting documentation to: WDATCP-DFS, PO Box 8911, Madison, WI 53708-8911 OR Email to DATCPDFSPlanReview@wisconsin.gov |
| FIRM NAME       | [ ]  New [ ]  Existing |
| DATE OF LAST DATCP INSPECTION (IF APPLICABLE)       | LICENSE NUMBER      |
| PHYSICAL ADDRESS      | CITY      | STATE   | ZIP CODE       |
| MAILING ADDRESS (IF DIFFERENT)       | CITY      | STATE   | ZIP CODE       |
| PRIMARY CONTACT NAME & TITLE       | CONTACT EMAIL       | CONTACT TELEPHONE (   )     -      |

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| Variance Application Requirements: I certify that I have included, in an attached letter of request for variance, all of the following information and documentation with this application: | Checklist |
| Types of food produced including ingredients Note: Grade A dairy products, such as bottled fluid milk, cottage cheese, sour cream, yogurt, etc. require DATCP consultation with FDA for extended run authorization | [ ]  |
| Intended use of finished food product | [ ]  |
| Proposed maximum time between complete cleaning and sanitizing cycles  | [ ]  |
| Identification of processing lines or equipment associated with the request  | [ ]  |
| Summary of cleaning procedures.* Also include verification steps, e.g. pre-op instructions, swabbing, etc.
 | [ ]  |
| What are the factors that support and maintain the process and product safety during the extended run?* Include the values of the process parameter(s) identified as critical food safety parameter(s).Examples: pH, water activity, thermal process (time and temperature), salt content, preservatives, or combinations of factors
 | [ ]  |
| What is the science that supports those parameters? * Summary of science with reference to one or more of the following
	1. Regulatory Reference - Peer reviewed literature - Statement from a qualified expert - Challenge study
 | [ ]  |
| What are the monitoring procedures for the parameters identified above (pH, water activity, thermal process, etc.)? * HACCP Plan OR documentation supporting the food safety factors listed above.
 | [ ]  |
| Temperature of food ingredients stored, product preparation and finished product storage | [ ]  |
| Process Flow Diagram for Each Product/ Process that identifies the steps applicable to the extended run.  | [ ]  |
| Hazard Analysis for each Product/ Process that identifies the steps applicable to the extended run.  | [ ]  |
| The specific critical food safety parameters(s); | [ ]  | Method and frequency to ensure accuracy of monitoring instrument(s).  | [ ]  |
| The minimum or maximum values for the critical food safety parameters; | [ ]  | Include any request to conduct trial runs that document the ability to maintain safe food during the extended run. | [ ]  |
| Monitoring procedures and frequency; (What, How, Who & When) | [ ]  | Verification that equipment meets sanitary construction requirements | [ ]  |
| Specific corrective action plans | [ ]  |  |  |

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| APPLICANT SIGNATURE | DATE      |

Personally identifiable information you provide may be used for purposes other than that for which it was collected. (s.15.04 (1) (m), Wis. Stats.).

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