

# Waiver Request Form – Special Processes



## GENERAL INFORMATION

Company Name \_\_\_\_\_ SNHD permit number \_\_\_\_\_

Contact Name \_\_\_\_\_ Contact phone number \_\_\_\_\_

Contact email address \_\_\_\_\_

## USE OF WAIVER

Process waiver requested for \_\_\_\_\_

Examples: Cook/chill, *sous vide*, smoking, curing, use of food additives, molluscan shellstock tank, sprouting seeds or beans

Will process be used at more than one location?  Yes  No      If yes, list name(s) and SNHD permit number(s) for location process used at \_\_\_\_\_

Use additional sheet if necessary

Will product be served at more than one restaurant/outlet?  Yes  No      If yes, name(s) and SNHD permit number(s) for location product served to the public \_\_\_\_\_

Use additional sheet if necessary

Will the product sold to the public at retail?  Yes  No

## SUPPORT DOCUMENTATION

Documentation	SNHD sample not modified	SNHD sample modified	Other form	Not submitted
Recipe(s)/List of ingredients	N/A	N/A		N/A
List of Equipment and Materials	N/A	N/A		N/A
Hazard Worksheet/list of hazards	N/A			N/A
Process Flow Diagram	N/A			N/A
HACCP Worksheet	N/A			N/A
Cooking Potentially Hazardous Foods SOP				
Cooling Potentially Hazardous Foods SOP				
Eliminating Bare Hand Contact SOP				
Handwashing SOP				
Hot and Cold Holding of Potentially Hazardous Foods SOP				
Personal Hygiene SOP				
Time As a Control SOP	N/A			
Using and Calibrating Thermometer SOP				
Cooking and Reheating Log				
Cooling Log				
Refrigeration Log				
Thermometer Calibration Log				
Training Log				
Food Safety Checklist				

List additional documentation on an additional sheet.

Signature \_\_\_\_\_ Date \_\_\_\_\_