

Retail Food Establishments: Special Processes (HACCP Plan and Variance)

Regulation 61–25: Retail Food Establishments



www.scdhec.gov/food

Regulation 61-25

Citations 1-201.10(B)(50),
3-502.11, 3-502.12, 8-201.13,
8-201.14

Definition of HACCP Plan
1-201.10(B)(50)

Special Processes Requiring
a Variance 3-502.11

Reduced-Oxygen Packaging
without a Variance 3-502.12

When a HACCP Plan is
Required 8-201.13

Contents of a HACCP Plan
8-201.14

FDA Guidance and Resources

FDA provides guidance for
anyone seeking to develop a
HACCP plan in the FDA 2017
Food Code (Annex 4 and 6).

For more Information on submitting a Special Process Plan

Contact DHEC at:
803-896-0640
Food-Variations@dhec.sc.gov

Special Processes are procedures that require specific food safety controls to address increased potential health risks. These procedures often require specialized equipment, ingredients, or technology.

A written special process plan assists with the preparation of food in a safe manner, using appropriate safety controls.

What are Special Processes?

- » Vacuum sealing time/temperature control for safety (TCS) foods using reduced-oxygen packaging (ROP):
 - **Storing raw foods or cheeses.**
 - **Sous vide** (raw food, cooked in sealed vacuum packaging).
 - **Cook-chill** (cooked food placed in vacuum packaging and sealed while hot, then cooled for storage).
 - **Canning or bottling.**
 - **Other special process packaging methods.**
- » Curing and smoking.
- » Acidification (such as vinegar in sushi rice), pickling or fermentation as a method of food preservation or to render food so that it is not a TCS food.
- » Sprouting seeds or beans.
- » Custom processing meat, such as deer, for individual customers. Note: These products are prohibited by law from being sold or served to the public.
- » Treating and packaging juice.
- » Serving unpackaged juice to highly susceptible populations.

A **Hazard Analysis Critical Control Point (HACCP)** plan is a step-by-step approach to identify, evaluate, and control potential food safety hazards (biological, chemical, and physical) throughout the production process. This food safety plan must start at receiving and end at final preparation.

Depending on the planned special process procedures, a HACCP plan may be required. Steps to developing a HACCP plan are:

1. Conduct food safety hazard analysis.
2. Identify critical control points (CCPs).
3. Establish critical limits for control measures.
4. Establish monitoring procedures for control points.
5. Establish corrective actions.
6. Establish procedures for verifying that control measures are effective.
7. Establish record-keeping systems.

A **variance** is a written document issued by the Department that authorizes a modification or waiver of one or more requirements of the regulation if, in the opinion of the Department, a health hazard or nuisance will not result from the modification or waiver.