Click or tap here to enter text. **County Health Department/Environmental Health**

**Date Marking Variance Template**

**Establishment (Business Information)**

**Name:** Click or tap here to enter text.

**Address:** Click or tap here to enter text.

**State ID#:** Click or tap here to enter text.

**Date Marking:**

3-501.17 – For any RTE TCS non-exempt food stored at a cold holding temperature of 42-45°F

**Food Product:**

Click or tap here to enter text.

**Items held for (select all that you wish to apply for):**

4 days at 42-45°F for all TCS foods

All food items subject to date marking in one prep unit holding food between 42°F-45°F will be discarded within 24 hours.

**Food location for date marking during holding-List equipment that is not able to maintain 41°F in this section:**

**(Include photos of equipment and model numbers)**

Click or tap here to enter text.

**Labeling/Tracking Method:**

(Labeling system must indicate start date or date of disposal)

Click or tap here to enter text.

**Disposal Method:**

(How will the food be discarded, i.e. garbage receptacle.)

Click or tap here to enter text.

**Written procedures and County approval must be in place before using Date Marking Variance. Written procedures must be kept on file at the establishment. Employees will follow the procedures outlined in this document. If procedures are not followed, points will be assessed for Cold Holding and Date Marking. If approval is tied to equipment that cannot maintain food at 41°F, when equipment is replaced Variance will dissolve.**

**Signature:** Click or tap here to enter text. **Date:** Click or tap here to enter text.

(Person in Charge/PIC)

**Signature:** Click or tap here to enter text. **Date:** Click or tap here to enter text.

(REHS)

**Questions may be directed to your County Health Inspector or ­­Office at** Click or tap here to enter text.