



REQUEST FOR VARIANCE

State Form 51184 (R / 5-13)

Food Protection Program

JUL 18 2016

INDIANA STATE DEPARTMENT OF HEALTH

Telephone: 317/234-8569

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FOOD PROTECTION PROGRAM
INDIANA STATE DEPT OF HEALTH

1. Individual Submitting Request:Date: 7 / 12 / 2016Name: Angela Kim Telephone: (201) 654-0422 Fax: (201) 345-3484Mailing Address: 65 Challenger Rd Suite 202 Email: a.kim,@sushimaruexpress.com

Number and Street
Ridgefield Park NJ 07660

P.O. Box City State ZIP Code

2. Person/Organization Seeking Variance:Name: Sushi Maru Express Inc Email: a.kim@sushimaruexpress.comMailing Address: 65 Challenger Rd suite 202

Number and Street
Ridgefield Park NJ 07660

P.O. Box City State ZIP Code

3. Food Establishment(s) for Which Variance is SoughtInclude the following information for each food establishment: *(List here or attach additional pages if necessary.)*

- Physical Location *(if different than mailing address):* 5325 E Southport Rd Indianapolis, IN 46237 (inside of Meijer store)
- Mailing Address: 65 Challenger Rd suite 202 Ridgefield Park, NJ 07660
(Number, Street, City, State, and ZIP Code)
- Telephone Number: (201) 654-0422 Fax Number: (201) 345-3484
- Person at each retail food establishment most responsible for supervising: Lois Chun

4. State how the proposal varies from each rule requirement, citing relevant rule sections by number:*(Attach additional pages if necessary.)*

Section 187 of 410 IAC 7-24, "Retail Food Establishment Sanitation Requirements", relating to the acidification of sushi rice; all hazardous food must be cold held below 41F. Sushi Maru Express is requesting to render a once potentially hazardous product non potentially hazardous by process of acidifying rice at pH level 4.0 and below.

5. Explain how the potential public health hazards and/or nuisances will be alternatively addressed by the proposal. Include supporting studies, Hazard Analysis Critical Control Point (HACCP) Plan(s), standard sanitation operating procedures, and/or any other evidence: *(Attach additional pages, if necessary.)*

Every batch of sushi rice cooked is measured by calibrated digital pH meter to ensure acidity level is below 4pH. Critical analysis and studies show acidified sushi rice with pH4 or less and holding at room temperature is safe and the acidity control the growth of bacteria up to 4 hours. Rice which is not used within 4 hours is discarded and the chef would make a new batch of rice and apply same process of acidification

** Please refer to attached "Sushi Rice HACCP"

6. List how the proposal demonstrates the following (if applicable to the request):

A) How the proposal differs from what is common and usual in similar industry situations:

It is common industry practice to use sushi rice in room temperature.

B) How the proposal is unique and not addressed in existing rules or law:

Existing law requires holding or storage of potentially hazardous food kept 41F and 135 F and variance for any method of altering process. By holding sushi rice at below 4pH, it becomes safe to be stored at room temperature.

C) How the proposal does not diminish the protection of public health:

Complying with HACCP plan, sushi rice at pH level 4 or below is safe to be stored at room temperature for up to 4 hours and does not diminish the protection of public health.

D) How the proposal is based on new scientific or technological principle(s):

Avoiding danger zone, 4.60- 7.50 ,sushi rice kept below 4pH discourage growth of pathogenic

E) How the implementation of the variance would be practical:

The quality of the rice would be greatly enhanced, improving sushi product in whole. Logging of every batch and discarding unused rice after 4 hours will ensure the taste and safety of consumers.

7. Explain how the person/organization seeking the variance will assure that all provisions of a granted variance will be enacted at each food establishment for which a variance has been granted:

Sushi Maru Inc. provides detail training program based on HACCP for chefs on how to handle rice properly They are trained to log pH level of each batch of rice. The log records the date, time and pH values, and records are monitored and verified.

8. List all affected parties known by the person/organization seeking a variance, including all affected regulatory authorities: (Attach additional pages if necessary.)

Marion County Health Department
Indiana State Health Department
Meijer store

9. Attach copies of any related variances, waivers or opinions issued by other governmental agencies.

For Office Use Only

10. Signature of Individual Making Request:

Printed Name, Title: Angela Kim / Operation Officer

