



Request For Variance

State Form 51184 (12/02)
Food Protection Program

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FOOD PROTECTION PROGRAM
INDIANA STATE DEPT. OF HEALTH

INDIANA STATE DEPARTMENT OF HEALTH
Telephone: 317/233-7360 FAX: 317/233-7334

1. Individual Submitting Request: Date: 02 / 23 / 2012

Name: Debra Fine Telephone: (812) 273-8800 Fax: (N/A)

Mailing Address: 118 West Main Street Email: cocoasafari@yahoo.com
Number & Street

Madison IN 47250
City State Zip Code

2. Person/Organization Seeking Variance:

Name: Cocoa Safari Chocolates Email: cocoasafari@yahoo.com

Mailing Address: 118 West Main Street
Number & Street

Madison IN 47250
City State Zip Code

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

- Physical Location (If different than mailing address): _____
- Mailing Address: 118 West Main Street Madison, IN 47250
(Number, Street, City, State, & Zip Code)
- Telephone Number: (812) 273-8800 Fax Number: (NA)
- Person at each retail food establishment most responsible for supervising: Debra Fine

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

I propose the following variation from rule 410 IAC 7-24-171 section 171b, to allow the three chocolatiers at Cocoa Safari Chocolates to prepare non-potentially hazardous chocolate and candy with hands washed with GoJo E2 one-step hand washing and sanitizing soap for the food industry. Hand washing is defined as the following: washing hands with GoJo hand sanitizing soap for 20 seconds in at least 100 degree water, vigorously scrubbing hands and arms for 10-15 seconds, cleaning between fingers, under nails that are no longer than 1/4 inch, rinse thoroughly under running water, dry hands with single use paper towel and then using a clean dry paper towel to turn off the faucet. Chocolate and candy do not meet the definition in 410 IAC 7 -24-66 hence could be classified as a non-potentially hazardous food.

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.)

We are eliminating potential contamination hazards by limiting preparation personnel to three qualified employees. All employees have been trained in and comply with handwashing rule 410 IAC 7-24-128 and wash their hands immediately before preparing chocolates and candy. When complying with rule 410 IAC 7-24-128 the following procedure is followed: Washing hands with GoJo hand sanitizing soap for 20 seconds in at least 100 degree water, vigorously scrubbing hands and arms for 10-15 seconds, cleaning between fingers, under nails that are no longer than 1/4 inch, rinse thoroughly under running water, dry hands with single use paper towel to turn off the faucet. GoJo E2 hand washing and sanitizing soap is NSF approved to be used in all USDA regulated food processing environments. It exceeds the chlorine equivalency standard set by NSF for sanitizer status. It is also effective against common spoilage and food borne illness causing organisms, hence after washing our hands in GoJo soap this qualifies them as sanitized and immediately ready to dip chocolate. In addition all equipment used in the confectionery process are washed in sink one in a detergent solution at least 110 degree water, rinsed in sink two, immersed in a quaternary ammonium compounds sanitizing solution for at least 30 seconds in sink three, and then air dried in a drying rack. This plan of hand and equipment sanitation is monitored daily by management.

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:
 There are very few confectioneries that have not automated the production of their product. Hand dipping is an art that few will take the time to master. Small shops such as Cocoa Safari Chocolates choose to hand make and dip their confections, we are a low production company that is known for it's unique and quality hand dipped confections. Gloved hands do not create an appealing chocolate coating and would compromise the integrity of the product.

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

Currently the health code does not specifically address Chocolatiers or Confectioners as a separate professional business. This is a unique industry. In hand dipping chocolates it is necessary to feel the texture of the confection that you are dipping and also the temperature and feel of the chocolate. This is imperative to maintain the integrity of the final product in both looks and taste. Confections do not naturally carry biologically potential contaminate organisms, thus using the GoJo E2 hand washing and sanitizing soap, these organisms are prevented from introduction into the final product.

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

This proposal does not diminish the protection of public health because the chocolatier's hand is washed and sanitized in GoJo E2 immediately before it is placed in the chocolate and this first coating of chocolate creates a glove like effect on the chocolatier's hand. This "glove" of chocolate protects the final consumable product from being directly touched by the chocolatier's hand. The glove of chocolate is NOT scraped back into the remaining chocolate but removed in tact and immediately washed and sanitized again with GoJo E2. In addition the chocolatier's and all other staff are not allowed to work when vomiting, fever or diarrhea are present. The three chocolatier's that hand dip have never been diagnosed with any infectious diseases. The chocolate preparation area has no exposure to food products that could contribute to contamination of any part of the chocolate production process.

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

The use of GoJo E2 hand washing and sanitizing soap has been approved by the USDA as a one-step hand washing and sanitizing foaming soap for the food processing industry. This soap exceeds the NSF's standard of chlorine equivalency for sanitizer status. GoJo E2 soap is also effective against common spoilage and food borne illness causing organisms.

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

Cocoa Safari Chocolates is based on the preservation of the unique methods of hand dipping used by our predecessors in the confectionery industry. It also aids in keeping the confectionery process cost effective for the producer and consumer since Cocoa Safari Chocolates is a small hometown business.

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:

In this organization the provisions of a granted variance will be enacted by ensuring that only the trained food handlers will be involved in the preparation of the confections. By limiting the hand dipping to three individuals we are able to ensure that the hand washing process is consistent and correctly performed each time. All employees have been trained on the proper procedure for washing/sanitizing.

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

Jefferson County Health Department

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

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10. Signature of Individual Making Request: Debra L. Fine

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Printed Name, Title: Debra Fine - Owner/Operator/Head Chocolatier