

Prior Approval is Needed for the Following:

SOP filed and approved by Porter County Health Department (PCHD) for:

- Time as a Public Health Control-(link to pdf here)
- Par-cooking procedures

HACCP plans filed and approved by PCHD or Indiana Department of Health (IDOH) for:

- Reduced oxygen packaging of a non-potentially hazardous food (by PCHD)
- Reduced oxygen packaging of raw meat (by PCHD)-(link to pdf here)
 - You may also submit your own reduced oxygen packaging of raw meat HACCP for approval by our office, using the linked document as a guide
 - Components of all HACCP plans will be regulated under 410 IAC 7-24 secs 115 and 195
- Freeze Drying (by IDOH)

Variance required by IDOH for:

- Any food handling that takes place in a location open to the outside (including mixing drinks)
- Reduced oxygen packaging of a potentially hazardous food
- Any type of sous vide operations
- Dry Aging-dependng on process, could require IDOH variance or PCHD HACCP
- Any other proposed operation outside of the 410 IAC 7-24 (Indiana Food Code)

IDOH variance process link: <https://www.in.gov/health/food-protection/variance-requests-and-notices/>

Please call our office with questions, clarification or guidance, we are here to help.