



## f'real Machines (alternate cleaning frequency)

### HACCP/Variance Program

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### 2013 FDA Code References:

3-502.11 Variance Requirement

4-602.11 Equipment Food-Contact Surfaces and Utensils. Frequency

### Safety Concerns:

Sanitation and microbial growth concerns

### Things to Know:

1. The FDA Food Code requires equipment contacting time/temperature control for safety food be cleaned at least every 4 hours. The manufacturer's standard cleaning process for F'Real machines goes beyond 4 hours for the internal components of the machine. The Department requires a variance for the use of the machine if it is not cleaned in accordance with §4-602.11 of the FDA Food Code.
2. No variance is required if the machine is completely broken down and cleaned every 4 hours.
3. All components not subject to automatic cleaning and sanitization must still be cleaned and sanitized every 4 hours.
4. The device must be monitored to ensure the food contact surfaces are free of pitting and descaled to remove hard water deposit buildup to ensure the device is maintained smooth and easily cleanable and clean to sight and touch.
5. Reduced Pressure Principle Zone Assembly (RPZ) is required to be installed.

### Submittal requirements:

Establishments seeking approval for a variance for alternate cleaning frequency shall submit the following to the Department for review:

1. Complete application : <https://www.maricopa.gov/DocumentCenter/View/5805/HACCPVariance-Application-PDF>
2. Application Fees
3. Complete Hazard Analysis and Critical Control Point (HACCP) Plan

For guidance please refer to:

<https://www.maricopa.gov/DocumentCenter/View/29747/HACCPVariance-Guidance-PDF>

<https://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm>

5. Challenge study documentation
6. Standard operating procedures for the following: cleaning and sanitizing, employee training
7. Sample log sheets (e.g. cleaning logs with heat sensitive indicators, employee training)
8. Equipment needed for process
9. Provide details on how person in charge will oversee process
10. Provide statements for the following: completed logs and heat sensitive indicators will be kept for 180 days

