



Michael R. Pence
Governor

William C. VanNess II, MD
State Health Commissioner

CERTIFIED MAIL # 7002-2410-0000-1701-6395

July 11, 2014

Jane Cookson, R.D.
Indianapolis Public Schools
4125 Producers Drive
Indianapolis, IN 46218

RE: Variance Request # 712014

On May 21, 2014, this office received a request from Jane Cookson, RD, to vary sections 269 through 276 of 410 IAC 7-24, "Retail Food Establishment Sanitation Requirements," relating to the requirements for certain ware washing equipment at SUPER School at Indianapolis Public Schools (IPS), Fredrick Douglass School 19. Since then, an email from the Indiana State Department of Health, Food Protection Variance Committee, asking for clarifying information was sent and responded to by you on June 30. This additional information indicates the intended process to be similar to that used by many catering operations and can be conducted without the need for a variance.

Some specific information provided:

- A summarization of the intended process is described as:

Ready to eat processed vegetables will be purchased from various vendors. The product will be delivered to the IPS Foodservice Center and then shipped in their original packaging on a refrigerated IPS food service truck to School 19.

At the end of each day, the soiled service pans and tongs will be rinsed at School 19 and placed in a covered container. Each night, an IPS driver will pick up the container and transport it in a refrigerated truck back to the Foodservice Center.

The staff at the Foodservice Center will wash and sanitize the service pans and utensils and place them in a clean and sanitized covered container for transport back to School 19.



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essential public health services.

- Other IPS schools will not be using this process.
- This process will be used only for ready to eat processed vegetables.
- Transportation will occur in refrigerated trucks and will not involve items which are considered to be "potentially hazardous food", requiring either temperature control or time control for safety. Service of sliced tomatoes or cut melons is not anticipated.
- The longest expected period of time when rinsed, but not washed/sanitized equipment, would be stored prior to transport back to the IPS Food Center is anticipated to be 12-15-hours.

Because of this there is no need for a variance from the rules and the application requesting a variance will not be further reviewed. If you have any questions, please contact Dan Miller of our staff at 317-439-9662 or at dmiller@isdh.in.gov.

Sincerely,



Judith Lovchik, PhD, D(ABMM)

Assistant Commissioner

Public Health Protection and Laboratory Services Commission

cc: ISDH Executive Board
ISDH Food Protection Staff
ISDH Office of Legal Affairs
Marion County Health Department