

DEPARTMENT OF HEALTH AND HUMAN SERVICES DIVISION OF PUBLIC HEALTH

ROY COOPER GOVERNOR MANDY COHEN, MD, MPH
SECRETARY

DANIEL STALEY
DIRECTOR

March 13, 2017

Pizza Hut Robin Mozzillo R & D Product Development Robin.mozzillo@yum.com

Request for Variance ó Approved

Dear Ms. Mozzillo:

Thank you for submitting the challenge study data for Pizza Hut pizza and breadstick sauce to the North Carolina Variance Committee. The results of the challenge study confirm that these pizza sauces are non-TCS (Time/Temperature Control for Safety). Therefore, refrigeration of these products is not required.

This variance approval is based on the following criteria:

• The following location(s) in North Carolina:

All permitted Pizza Hut stores in North Carolina

• Food items included in this approval are:

Pizza Hut pizza and breadstick sauce

- The foods shall be handled in accordance with the approved challenge study.
- The Committee shall be notified if there are any changes in the product or manufacturing process that may affect the accuracy of the challenge study data.
- A copy of this approval letter must be kept in the establishment and available for review by the regulatory authority.

• This variance approval may be revoked for failure to follow the approved process or if recurring violations are documented on inspection reports.

During routine inspections, the regulatory authority will verify this approval is being followed per the written procedures and the person in charge has active managerial control over the processes.

If you have any questions, please contact your local health department Environmental Health Section for assistance. You may also contact me via email at nevariancecommittee@dhhs.nc.gov.

Sincerely,

Jennifer Moore

Chair, NC Variance Committee

DHHS/DPH Food Protection and Facilities Program

cc. FPB Regional Staff Variance Committee