March 10, 2017

Domino’s Pizza
30 Frank Lloyd Wright Drive
PO Box 997
Ann Arbor, MI 48106-0997
Bill Holmberg
Bill.holmberg@dominos.com

Request for Variance ー Approved

Dear Mr. Holmberg:

Thank you for submitting a Request for Variance for extended Time as a Public Health Control (TPHC) of Domino’s Pizza Sauce to the North Carolina Variance Committee. **This request is intended to allow all North Carolina stores to hold pizza sauce at ambient (room) temperature up to 8 hours.** This extended TPHC goes beyond what is allowed in North Carolina Food Code, Paragraph 3-501.19. The submitted challenge study has been reviewed and approved.

This variance approval is based on the following criteria:

- The following location(s) in North Carolina:

  **All permitted Domino’s Pizza stores in North Carolina**

- Food items included in this approval are:

  **Domino’s Pizza 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’s Environmental Health Section for assistance. You may also contact me via email at ncvariancecommittee@dhhs.nc.gov.

Sincerely,

Jennifer Moore
Chair, NC Variance Committee
DHHS/DPH Food Protection and Facilities Program

cc. FPB Regional Staff
Variance Committee