A food service may package food using a cook-chill or sous vide process without obtaining a variance if compliance with the following:

- The food service implements a HACCP plan
- The food is:
  - Prepared and consumed on the premises with no distribution or sale of the bagged product to another business location or consumer
  - Cooked to heat all portions of the food as specified in 3717-1-03.3 (A)
  - Protected from contamination after cooking as specified in 3717-1-03.2
  - Placed in a package/bag with an oxygen barrier and sealed before cooking, or placed in a package/bag and sealed immediately after cooking and before reaching a temperature of 135° F
  - Cooled to 41° F in the sealed package/bag and:
    - Cooled to 34° F within 48-hrs. of reaching 41° F and held at 34° F until consumed/discarded within 30-days after date of preparation
    - Cooled to 34° F within 48-hrs. of reaching 41° F, removed from the equipment holding the food at 34° F and then held at 41° F or less for no more than 72-hrs., at which time the food must be consumed or discarded
    - Cooled to 38° F or less within 24-hrs. of reaching 41° F and held there for no more than 72-hrs. from packaging, at which time the food must be consumed or discarded, or
    - Held frozen with no shelf life restriction while frozen until used
  - Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time/temperature & is visually examined for proper operation twice daily, and
  - Labeled with the product name and the date packaged, and
- Required confirmation records (cooling/cold holding refrigeration and time/temperature parameters) shall be made available to the Licensor upon request, held for 6-months, and
- Provide written operational procedures and training program documentation per 3717-1-03.4 (K)(2)(e) and (f).