## (Effective until March 1, 2022.)

WAC 246-215-03321 Preventing food and ingredient contamination—Pooling of raw eggs prohibited. Except EGGS that are used in batters or POOLED immediately before cooking, raw EGGS may not be POOLED.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03321, filed 1/17/13, effective 5/1/13.]

## (Effective March 1, 2022.)

WAC 246-215-03321 Preventing food and ingredient contamination—Combining of raw eggs in advance prohibited. Except EGGS that are used in batters or mixed immediately before cooking, mixing four or more raw EGGS, EGG whites, or EGG yokes is prohibited.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03321, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03321, filed 1/17/13, effective 5/1/13.]