

**WAC 246-215-03400 Cooking—Raw animal foods (FDA Food Code 3-401.11).** (1) Except as specified under subsections (2), (3), and (4) of this section, raw animal FOODS such as EGGS, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS, must be cooked to heat all parts of the FOOD to a temperature and for a time that complies with one of the following methods based on the FOOD that is being cooked:

(a) 145°F (63°C) or above for fifteen seconds for:

(i) Raw EGGS that are broken and prepared in response to a CONSUMER'S order and for IMMEDIATE SERVICE; and

(ii) Except as specified under (b) and (c) of this subsection and subsections (2) and (3) of this section, FISH and INTACT MEAT, including GAME ANIMALS commercially raised for FOOD as specified under WAC 246-215-03230 (1)(a) and GAME ANIMALS under a voluntary inspection program as specified under WAC 246-215-03230 (1)(b);

(b) 158°F (70°C) or above for <1 second (instantaneous) or a temperature and time combination specified in Table 3-1, provided that FOOD EMPLOYEES monitor both temperature and time under an APPROVED plan, for RATITES; MECHANICALLY TENDERIZED and INJECTED MEATS; and COMMINUTED FISH, MEAT, GAME ANIMALS commercially raised for FOOD as specified under WAC 246-215-03230 (1)(a), GAME ANIMALS under a voluntary inspection program as specified under WAC 246-215-03230 (1)(a); and raw EGGS that are not prepared as specified under (a)(i) of this subsection; or

**Table 3-1: Minimum Temperatures**

| Temperature °F (°C) | Time       |
|---------------------|------------|
| 145 (63)            | 3 minutes  |
| 150 (66)            | 1 minute   |
| 155 (68)            | 17 seconds |

(c) 165°F (74°C) or above for <1 second (instantaneous) for POULTRY; BALUTS; wild GAME ANIMALS; stuffed FISH; stuffed MEAT; stuffed pasta; stuffed POULTRY; stuffed RATITES; or stuffing containing FISH, MEAT, POULTRY, or RATITES.

(2) Whole MEAT roasts, including beef, corned beef, lamb, pork, and cured pork roasts such as ham, must be cooked:

(a) As specified in the following Table 3-2, to heat all parts of the FOOD to a temperature and for the holding time that corresponds to that temperature:

**Table 3-2: Temperature and Holding Time**

| Temperature °F (°C) | Time in Minutes <sup>1</sup> | Temperature °F (°C) | Time in Seconds <sup>1</sup> |
|---------------------|------------------------------|---------------------|------------------------------|
| 130 (54.4)          | 112                          | 147 (63.9)          | 134                          |
| 131 (55.0)          | 89                           | 149 (65.0)          | 85                           |
| 133 (56.1)          | 56                           | 151 (66.1)          | 54                           |
| 135 (57.2)          | 36                           | 153 (67.2)          | 34                           |
| 136 (57.8)          | 28                           | 155 (68.3)          | 22                           |
| 138 (58.9)          | 18                           | 157 (69.4)          | 14                           |
| 140 (60.0)          | 12                           | 158 (70.0)          | 0                            |
| 142 (61.1)          | 8                            |                     |                              |
| 144 (62.2)          | 5                            |                     |                              |
| 145 (62.8)          | 4                            |                     |                              |

<sup>1</sup> Holding time may include postoven heat rise.

(b) In an oven that is preheated to the temperature specified for the roast's weight in Table 3-3 and that is held at that temperature; and

**Table 3-3: Oven Temperature Based on Weight**

| Oven Type                  | Less Than 10 lbs. (4.5 kg) | 10 lbs. (4.5 kg) or More |
|----------------------------|----------------------------|--------------------------|
| Still Dry                  | 350°F (177°C) or more      | 250°F (121°C) or more    |
| Convection                 | 325°F (163°C) or more      | 250°F (121°C) or more    |
| High Humidity <sup>1</sup> | 250°F (121°C) or less      | 250°F (121°C) or less    |

<sup>1</sup> Relative humidity greater than 90 percent for at least one hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100 percent humidity.

(3) A raw or undercooked WHOLE-MUSCLE, INTACT BEEF steak may be served or offered for sale in a READY-TO-EAT form if:

(a) The FOOD ESTABLISHMENT serves a population that is not a HIGHLY SUSCEPTIBLE POPULATION;

(b) The steak is labeled to indicate that it meets the definition of WHOLE-MUSCLE, INTACT BEEF as specified under WAC 246-215-03200(5); and

(c) The steak is cooked on both the top and the bottom to a surface temperature of 145°F (63°C) or above and a cooked color change is achieved on all external surfaces.

(4) A raw animal FOOD such as raw EGG, raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH, or steak tartare; or a partially cooked FOOD such as lightly cooked FISH, soft cooked EGGS, or rare MEAT other than WHOLE-MUSCLE, INTACT BEEF steaks as specified in subsection (3) of this section, may be served or offered for sale in a READY-TO-EAT form if:

(a) As specified under WAC 246-215-03800 (3)(a) and (b), the FOOD ESTABLISHMENT serves a population that is not a HIGHLY SUSCEPTIBLE POPULATION;

(b) The FOOD is not offered from a children's menu or children's section of any menu; and

(c) The CONSUMER is informed as specified under WAC 246-215-03620 that to ensure its safety, the FOOD should be cooked as specified under subsection (1) or (2) of this section; or

(d) The REGULATORY AUTHORITY grants a VARIANCE from subsection (1) or (2) of this section as specified under WAC 246-215-08110 based on a HACCP PLAN that:

(i) Is submitted by the PERMIT HOLDER and APPROVED as specified under WAC 246-215-08115;

(ii) Documents scientific data or other information showing that a lesser time and temperature regimen results in safe FOOD; and

(iii) Verifies that EQUIPMENT and procedures for FOOD preparation and training of FOOD EMPLOYEES at the FOOD ESTABLISHMENT meet the conditions of the VARIANCE.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03400, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03400, filed 1/17/13, effective 5/1/13.]