

WAC 246-215-03510 Temperature and time control—Thawing (FDA Food Code 3-501.13). Except as specified in subsection (4) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD must be thawed:

- (1) Under refrigeration that maintains the FOOD temperature at 41°F (5°C) or less; or
- (2) Completely submerged under running water:
 - (a) At a water temperature of 70°F (21°C) or below;
 - (b) With sufficient water velocity to agitate and float off loose particles in an overflow; and
 - (c) For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 41°F (5°C); or
 - (d) For a period of time that does not allow thawed portions of raw animal FOOD requiring cooking as specified under WAC 246-215-03400 (1) or (2) to be above 41°F (5°C) for more than four hours including:
 - (i) The time the FOOD is exposed to the running water and the time needed for preparation for cooking; or
 - (ii) The time it takes under refrigeration to lower the FOOD temperature to 41°F (5°C);
- (3) As part of a cooking process if the FOOD that is frozen is:
 - (a) Cooked as specified under WAC 246-215-03400 (1) or (2) or 246-215-03405; or
 - (b) Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or
- (4) Using any procedure if a portion of frozen, READY-TO-EAT FOOD is thawed and prepared for IMMEDIATE SERVICE in response to an individual customer's order; or
- (5) REDUCED OXYGEN PACKAGED FISH that bears a label indicating that it is to be kept frozen until time of use must be removed from the reduced oxygen environment:
 - (a) Prior to thawing under refrigeration as specified in subsection (1) of this section; or
 - (b) Prior to, or immediately upon completion of, thawing using procedures specified in subsection (2) of this section.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03510, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03510, filed 1/17/13, effective 5/1/13.]