

WAC 246-215-09210 Time/temperature control for safety food—Temperature control. The PERSON IN CHARGE of a TEMPORARY FOOD ESTABLISHMENT shall ensure that TIME/TEMPERATURE CONTROL FOR SAFETY FOODS are:

- (1) Not cooled in a TEMPORARY FOOD ESTABLISHMENT;
- (2) Properly temperature-controlled during transport to the temporary event location;
- (3) Temperature-monitored by use of a stem-type thermometer or thermocouple capable of measuring all proper FOOD temperatures;
- (4) Reheated, for hot holding, from 41°F (5°C) to 165°F (74°C) or above within one hour when cooked and cooled in an APPROVED FOOD ESTABLISHMENT;
- (5) Reheated, for hot holding, from 41°F (5°C) to 135°F (60°C) or above within one hour when produced in a FOOD PROCESSING PLANT;
- (6) Reheated no more than one time; and
- (7) Held in preheated mechanical hot holding EQUIPMENT or prechilled mechanical cold holding EQUIPMENT, or otherwise temperature controlled by an APPROVED method.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-09210, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-09210, filed 1/17/13, effective 5/1/13.]