

WAC 246-215-09215 Thawing thickness—Thawing time/temperature control for safety foods. The PERSON IN CHARGE of a TEMPORARY FOOD ESTABLISHMENT shall ensure TIME/TEMPERATURE CONTROL FOR SAFETY FOODS that are thawed as part of a continuous cooking process are not greater than four inches thick.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-09215, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-09215, filed 1/17/13, effective 5/1/13.]