

WAC 110-305-7800 Food storage. (1) Food must be stored:

(a) In the original containers or in clean, labeled containers that are airtight and off the floor;

(b) In a manner that prevents contamination from other sources;

(c) In an area separate from toxic materials such as cleaning supplies, paint, or pesticides;

(d) With a date that is not past the manufacturer's expiration or freshness date; and

(e) In a working refrigerator, cooler, or freezer with sufficient space for proper storage and cooling of food, if cold holding is required. A calibrated and working food thermometer must be used to monitor food temperature. The thermometer must be either a metal stem-type thermometer or a digital thermometer.

(i) Foods requiring refrigeration must be stored at forty-one degrees Fahrenheit or less. Appropriate refrigeration is required to preserve food from spoiling. Foods that may be subject to spoiling include, but are not limited to, meats, cooked potatoes, cooked legumes, cooked rice, sprouts, cut melons, cut cantaloupes, milk and cheese.

(ii) Foods requiring freezing must be stored at ten degrees Fahrenheit or less. Foods required to be frozen must not be allowed to thaw until such food is being prepared for immediate consumption. Frozen food must be thawed in a refrigerator, under cool running water inside a pan placed in a sink with the drainplug removed; or in a microwave if the food is to be cooked immediately as part of the continuous cooking process.

(2) Raw meat, poultry, or fish in the refrigerator must be stored below cooked or ready to eat foods.

(3) Foods not requiring refrigeration must be stored at least six inches above the floor in a clean dry storeroom, or in a closed cupboard or pantry.

(4) Dry bulk foods not in their original containers must be stored in containers with tight fitting covers. Containers must be labeled and dated.

(5) Prior to storing leftover food in a refrigerator, an early learning provider must label the container with the date and time when the leftover food was opened or cooked. The program may serve leftover food that originated from the program if:

(a) The food was not previously served; and

(b) It was stored at the proper temperature for less than forty-eight hours after preparation.

[WSR 18-14-078, recodified as § 110-305-7800, filed 6/29/18, effective 7/1/18. Statutory Authority: RCW 43.215.070, chapter 43.215 RCW, 2016 c 231, and Governor Inslee's Directive 16-06. WSR 17-22-053, § 170-297-7800, filed 10/25/17, effective 11/25/17. Statutory Authority: Chapter 43.215 RCW. WSR 12-23-057, § 170-297-7800, filed 11/19/12, effective 12/20/12.]