

(Effective until March 1, 2022.)

WAC 246-215-03225 Sources—Wild mushrooms. (1) The PERMIT HOLDER shall obtain wild harvested mushrooms only from sources in Washington, Oregon, Idaho, California, Montana and British Columbia where each mushroom is individually identified in the fresh state.

(2) Only the following wild harvested mushroom species may be offered for sale or service in a FOOD ESTABLISHMENT:

- (a) Hedgehog (*Hydnum repandum*, *H. umbilicatum*);
- (b) Porcini/King Bolete (*Boletus edulis*);
- (c) Lobster (*Hypomyces lactifluorum* growing on *Russula brevipes*);
- (d) Pacific Golden Chanterelle (*Cantharellus formosus*, *C. cascadenensis*, *C. cibarius* var *roseocanus*);
- (e) White Chanterelle (*Cantharellus subalbidus*);
- (f) Yellow Foot/Winter Chanterelle (*Craterellus tubaeformis*);
- (g) Black Trumpet (*Craterellus cornucopioides*);
- (h) Saffron milk cap (*Lactarius deliciosus*);
- (i) Coral Hydnum/Bears Tooth (*Hericium coralloides*, *H. abietis*, *H. americanum*);
- (j) Oyster (*Pleurotus populinus*, *P. pulmonarius*, *P. ostreaus*);
- (k) Cauliflower mushroom (*Sparassis crispa*);
- (l) Oregon Black Truffle (*Leucangium carthusianum*);
- (m) Oregon White Truffle (*Tuber gibbosum*, *T. oregonense*);
- (n) Blue Chanterelle (*Polyozellus multiplex*);
- (o) *Morchella* species including, but not limited to, Black Morels (*Morchella elata*) and Blonde Morels (*Morchella esculenta*);
- (p) Matsutake/Japanese Pine Mushroom (*Tricholoma magnivelare*).

(3) Wild harvested mushrooms prepared for IMMEDIATE SERVICE by a FOOD ESTABLISHMENT must be cooked to 135°F except for those sold for home use from grocery or farmer's markets.

(4) The PERMIT HOLDER shall keep written documentation supplied by the mushroom identifier for any wild harvested mushrooms offered for sale or service on file for ninety days after receipt. The documentation must include:

- (a) The common name and Latin binomial name of the mushroom;
- (b) The name, original signature, business name, mailing address, email and telephone number of the mushroom identifier;
- (c) The province, state, and county or counties where harvested;
- (d) The date or dates of harvest;
- (e) The date of sale to the FOOD ESTABLISHMENT; and
- (f) The amount of product by weight.

(5) This section does not apply to dried or fresh mushrooms that are grown, processed or PACKAGED in a FOOD PROCESSING PLANT regulated by a state or federal FOOD REGULATORY AUTHORITY.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03225, filed 1/17/13, effective 5/1/13.]

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[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03225, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03225, filed 1/17/13, effective 5/1/13.]