

(Effective until March 1, 2022.)

**WAC 246-215-03357 Preventing contamination from the premises—
Vended potentially hazardous food, original container (2009 FDA Food
Code 3-305.13).** POTENTIALLY HAZARDOUS FOOD dispensed through a VENDING MA-
CHINE must be in the package in which it was placed at the FOOD ESTABLISH-
MENT or FOOD PROCESSING PLANT at which it was prepared.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, §
246-215-03357, filed 1/17/13, effective 5/1/13.]

(Effective March 1, 2022.)

**WAC 246-215-03357 Preventing contamination from the premises—
Vended time/temperature control for safety food, original container
(FDA Food Code 3-305.13).** TIME/TEMPERATURE CONTROL FOR SAFETY FOOD dispensed
through a VENDING MACHINE must be in the package in which it was placed
at the FOOD ESTABLISHMENT or FOOD PROCESSING PLANT at which it was prepared.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, §
246-215-03357, filed 12/15/20, effective 3/1/22; WSR 13-03-109, §
246-215-03357, filed 1/17/13, effective 5/1/13.]