

**(Effective until March 1, 2022.)**

**WAC 246-215-03415 Cooking—Noncontinuous cooking of raw animal foods (2009 FDA Food Code 3-401.14).** Except as specified in subsection (7) of this section, raw animal FOODS that are cooked using a NON-CONTINUOUS cooking process must be:

(1) Subject to an initial heating process that is no longer than sixty minutes in duration;

(2) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked, POTENTIALLY HAZARDOUS FOOD under WAC 246-215-03515(1);

(3) After cooling, held frozen or cold, as specified for POTENTIALLY HAZARDOUS FOOD under WAC 246-215-03525 (1)(b);

(4) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a temperature of at least 165°F (74°C) for fifteen seconds;

(5) Cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD under WAC 246-215-03515(1) if not either hot held as specified under WAC 246-215-03525(1), served immediately, or held using time as a public health control as specified under WAC 246-215-03530 after complete cooking;

(6) Prepared and stored according to written procedures that:

(a) Have obtained prior approval from the REGULATORY AUTHORITY;

(b) Are maintained in the FOOD ESTABLISHMENT and are available to the REGULATORY AUTHORITY upon request;

(c) Describe how the requirements specified under subsections (1) through (5) of this section are to be monitored and documented by the PERMIT HOLDER and the corrective actions to be taken if the requirements are not met;

(d) Describe how the FOODS, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as FOODS that must be cooked as specified under subsection (4) of this section prior to being offered for sale or service; and

(e) Describe how the FOODS, after initial heating but prior to cooking as specified under subsection (4) of this section, are to be separated from READY-TO-EAT FOODS as specified under WAC 246-215-03306(1); and

(7) Raw animal FOODS that are GRILL MARKED must be:

(a) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked POTENTIALLY HAZARDOUS FOOD under WAC 246-215-03515(1);

(b) Marked or otherwise identified as FOODS that must be cooked;

(c) Separated from READY-TO-EAT FOODS as specified under WAC 246-215-03306(1);

(d) Prior to sale or service, cooked to the temperatures specified under WAC 246-215-03400;

(e) Hot held as specified under WAC 246-215-03525(1), served immediately, or held using time as a public health control as specified under WAC 246-215-03530 after complete cooking; and

(f) Disposed if left over after cooking and hot holding.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03415, filed 1/17/13, effective 5/1/13.]

**(Effective March 1, 2022.)**

**WAC 246-215-03415 Cooking—Noncontinuous cooking of raw animal foods (FDA Food Code 3-401.14).** Raw animal FOODS that are cooked using a NONCONTINUOUS cooking process must be:

(1) Subject to an initial heating process that is no longer than sixty minutes in duration;

(2) Immediately after initial heating, cooled according to the time and temperature parameters specified for cooked, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD under WAC 246-215-03515(1);

(3) After cooling, held frozen or cold, as specified for TIME/TEMPERATURE CONTROL FOR SAFETY FOOD under WAC 246-215-03525 (1)(b);

(4) Prior to sale or service, cooked using a process that heats all parts of the FOOD to a temperature and time specified under WAC 246-215-03400 (1) through (3);

(5) Cooled according to the time and temperature parameters specified for cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD under WAC 246-215-03515(1) if not either hot held as specified under WAC 246-215-03525(1), served immediately, or held using time as a public health control as specified under WAC 246-215-03530 after complete cooking;

(6) Prepared and stored according to written procedures that:

(a) Have obtained prior approval from the REGULATORY AUTHORITY;

(b) Are maintained in the FOOD ESTABLISHMENT and are available to the REGULATORY AUTHORITY upon request;

(c) Describe how the requirements specified under subsections (1) through (5) of this section are to be monitored, documented and the corrective actions to be taken if the requirements are not met;

(d) Describe how the FOODS, after initial heating, but prior to complete cooking, are to be marked or otherwise identified as FOODS that must be cooked as specified under subsection (4) of this section prior to being offered for sale or service; and

(e) Describe how the FOODS, after initial heating but prior to cooking as specified under subsection (4) of this section, are to be separated from READY-TO-EAT FOODS as specified under WAC 246-215-03306(1).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03415, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03415, filed 1/17/13, effective 5/1/13.]