

(Effective until March 1, 2022.)

WAC 246-215-03405 Cooking—Microwave cooking (2009 FDA Food Code 3-401.12). Raw animal FOODS cooked in a microwave oven must be:

- (1) Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat;
- (2) Covered to retain surface moisture;
- (3) Heated to a temperature of at least 165°F (74°C) in all parts of the FOOD; and
- (4) Allowed to stand covered for two minutes after cooking to obtain temperature equilibrium.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03405, filed 1/17/13, effective 5/1/13.]

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