

*(Effective until March 1, 2022.)*

**WAC 246-215-03505 Temperature and time control—Potentially hazardous food, slacking (2009 FDA Food Code 3-501.12).** Frozen POTENTIALLY HAZARDOUS FOOD that is slacked to moderate the temperature must be held:

- (1) Under refrigeration that maintains the FOOD temperature at 41°F (5°C) for less; or
- (2) At any temperature if the FOOD remains frozen.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03505, filed 1/17/13, effective 5/1/13.]

*(Effective March 1, 2022.)*

**WAC 246-215-03505 Temperature and time control—Time/temperature control for safety food, slacking (FDA Food Code 3-501.12).** Frozen TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is slacked to moderate the temperature must be held:

- (1) Under refrigeration that maintains the FOOD temperature at 41°F (5°C) for less; or
- (2) At any temperature if the FOOD remains frozen.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03505, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03505, filed 1/17/13, effective 5/1/13.]