

(Effective until March 1, 2022.)

WAC 246-215-03515 Temperature and time control—Cooling (2009 FDA Food Code 3-501.14). (1) Cooked POTENTIALLY HAZARDOUS FOOD must be cooled:

(a) Within two hours from 135°F (57°C) to 70°F (21°C);

(b) Within a total of six hours from 135°F (57°C) to 41°F (5°C) or less; or

(c) As alternatives to the cooling provisions of (a) and (b) of this subsection, the following rapid cooling procedures are allowed:

(i) Continuous cooling of FOODS in a shallow layer of two inches or less, uncovered, protected from cross contamination, in cooling EQUIPMENT maintaining an ambient air temperature of 41°F (5°C) or less; or

(ii) Continuous cooling of intact pieces of MEAT that is not COM-MINUTED and is no greater than four inches thick, uncovered, unwrapped, not touching other pieces of FOOD, protected from cross contamination, in cooling EQUIPMENT maintaining an ambient temperature of 41°F (5°C) or less.

(2) POTENTIALLY HAZARDOUS FOOD must be cooled within four hours to 41°F (5°C) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.

(3) Except as specified in subsection (4) of this section, a POTENTIALLY HAZARDOUS FOOD received in compliance with LAWS allowing a temperature above 41°F (5°C) during shipment from the supplier as specified under WAC 246-215-03235(2), must be cooled within four hours to 41°F (5°C) or less.

(4) Raw EGGS must be received as specified under WAC 246-215-03235(3) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 45°F (7°C) or less.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03515, filed 1/17/13, effective 5/1/13.]

(Effective March 1, 2022.)

WAC 246-215-03515 Temperature and time control—Cooling (FDA Food Code 3-501.14). (1) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD must be cooled, uncovered, protected from contamination, in EQUIPMENT that maintains an ambient air temperature of 41°F (5°C) or less and:

(a) In a shallow, uncovered, layer of two inches or less; or

(b) Up to four inches thick in one dimension and not touching other pieces of FOOD for INTACT MEAT.

(2) As an alternative to the cooling provisions of subsection (1) of this section, cooling methods identified in WAC 246-215-03520 that meet the following time and temperature criteria are allowed:

(a) Within two hours from 135°F (57°C) to 70°F (21°C); and

(b) Within a total of six hours from 135°F (57°C) to 41°F (5°C) or less.

(3) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD must be cooled within four hours to 41°F (5°C) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.

(4) Except as specified in subsection (5) of this section, a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD received in compliance with LAWS allowing a temperature above 41°F (5°C) during shipment from the supplier as

specified under WAC 246-215-03235(2), must be cooled within four hours to 41°F (5°C) or less.

(5) Raw EGGS must be received as specified under WAC 246-215-03235(3) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 45°F (7°C) or less.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03515, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03515, filed 1/17/13, effective 5/1/13.]