

(Effective until March 1, 2022.)

WAC 246-215-07225 Chemicals—Chemicals for washing, treatment, storage, and processing fruits and vegetables, criteria (2009 FDA Food Code 7-204.12). (1) Chemicals used to wash or peel raw, whole fruits and vegetables must meet the requirements specified in 21 C.F.R. 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.

(2) Ozone as an antimicrobial agent used in the treatment, storage, and processing of fruits and vegetables in a FOOD ESTABLISHMENT must meet the requirements specified in 21 C.F.R. 173.368 Ozone.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-07225, filed 1/17/13, effective 5/1/13.]

(Effective March 1, 2022.)

WAC 246-215-07225 Chemicals—Chemicals for washing, treatment, storage, and processing fruits and vegetables, criteria (FDA Food Code 7-204.12). Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables or used in the treatment, storage, and processing of fruits and vegetables must:

(1) Be an APPROVED FOOD ADDITIVE listed for this intended use in 21 C.F.R. 173 - Secondary Direct Food Additives Permitted in Food for Human Consumption; or

(2) Be generally recognized as safe (GRAS) for this intended use; or

(3) Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification); and

(4) Meet the requirements in 40 C.F.R. 156 Labeling Requirements for Pesticide and Devices.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-07225, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-07225, filed 1/17/13, effective 5/1/13.]