- WAC 246-215-03440 Reheating—Reheating for hot holding (FDA Food Code 3-403.11). (1) Except as specified under subsections (2), (3), and (5) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding must be reheated so that all parts of the FOOD reach a temperature of at least $165^{\circ}F$ (74°C) for fifteen seconds.
- (2) Except as specified under subsection (3) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD reheated in a microwave oven for hot holding must be reheated so that all parts of the FOOD reach a temperature of at least $165\,^{\circ}\text{F}$ ($74\,^{\circ}\text{C}$) and the FOOD is rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.
- (3) READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that has been commercially processed and PACKAGED in a FOOD PROCESSING PLANT that is inspected by the FOOD REGULATORY AUTHORITY that has jurisdiction over the plant, must be heated to a temperature of at least $135^{\circ}F$ (57°C) for hot holding.
- (4) Reheating for hot holding as specified under subsections (1) through (3) of this section must be done rapidly and the time the FOOD is between $41^{\circ}F$ (5°C) and the temperature specified under subsections (1) through (3) of this section may not exceed two hours.
- (5) Remaining unsliced portions of MEAT roasts that are cooked as specified under WAC 246-215-03400(2) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under WAC 246-215-03400(2).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, \S 246-215-03440, filed 12/15/20, effective 3/1/22; WSR 13-03-109, \S 246-215-03440, filed 1/17/13, effective 5/1/13.]