- 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  $41^{\circ}F$  (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  $135^{\circ}F$  (57°C) to  $70^{\circ}F$  (21°C); and
- (b) Within a total of six hours from  $135^{\circ}F$  (57°C) to  $41^{\circ}F$  (5°C) or less.
- (3) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD must be cooled within four hours to  $41^{\circ}F$  (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  $45^{\circ}F$  ( $7^{\circ}C$ ) or less.

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