- WAC 246-215-03530 Temperature and time control—Time as a public health control (FDA Food Code 3-501.19). (1) Except as specified under subsection (3) of this section, if time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service for immediate consumption:
- (a) Written procedures must be prepared in advance, maintained in the ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify:
- (i) Methods of compliance with subsections (2)(a) through (c) of this section; and
- (ii) Methods of compliance with WAC 246-215-03515 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control.
- (2) If time without temperature control is used as the public health control up to a maximum of four hours:
- (a) The FOOD must have an internal temperature of  $41^{\circ}F$  (5°C) or less when removed from cold holding temperature control, or  $135^{\circ}F$  (57°C) or greater when removed from hot holding temperature control;
- (b) The FOOD may have an initial temperature of  $70^{\circ}F$  (21°C) or less if;
- (i) It is a READY-TO-EAT fruit or vegetable that upon cutting is rendered a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; or
- (ii) It is a READY-TO-EAT hermetically sealed FOOD that upon opening is rendered a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD;
- (iii) The FOOD temperature does not exceed  $70^{\circ}F$  (21°C) within a maximum time period of four hours from the time it was rendered a TIME/ TEMPERATURE CONTROL FOR SAFETY FOOD; and
- (iv) The FOOD is marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is rendered a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD.
- (c) The FOOD must be marked or otherwise identified to indicate the time that is four hours past the point in time when the FOOD is removed from temperature control;
- (d) The FOOD must be cooked and served, served at any temperature if READY-TO-EAT or discarded, within four hours from the point in time when the FOOD is removed from temperature control; and
- (e) The FOOD in unmarked containers or packages, or marked to exceed a four-hour limit, must be discarded.
- (3) A FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION may not use time as specified under subsections (1) and (2) of this section as the public health control for raw EGGS.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03530, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03530, filed 1/17/13, effective 5/1/13.]