

WAC 110-305-7680 Safe food handling. (1) Program staff must follow the safe preparation, cooking, and serving guidelines in the current edition of the food workers manual prepared by the state department of health.

(2) Previously prepared food may be served if:

(a) The food was not previously served; and

(b) It was stored at the proper temperature for less than twenty-four hours after preparation.

(3) Leftover foods or opened foods in the refrigerator must be labeled with the date that they were opened or cooked.

(4) Each staff person preparing or handling food must maintain a current Washington state department of health food worker's permit.

[WSR 18-14-078, recodified as § 110-305-7680, filed 6/29/18, effective 7/1/18. Statutory Authority: RCW 43.215.060, 43.215.070, and chapter 43.215 RCW. WSR 13-21-115, § 170-297-7680, filed 10/22/13, effective 11/22/13. Statutory Authority: Chapter 43.215 RCW. WSR 12-23-057, § 170-297-7680, filed 11/19/12, effective 12/20/12.]