

(Effective until March 1, 2022.)

WAC 246-215-03306 Preventing food and ingredient contamination—Packaged and unpackaged food—Separation, packaging, and segregation (2009 FDA Food Code 3-302.11). (1) A FOOD must be protected from cross contamination by:

(a) Except as specified in (a)(iii) of this subsection, separating raw animal FOODS during storage, preparation, holding and display from:

(i) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables; and

(ii) Cooked READY-TO-EAT FOOD;

(iii) Frozen, commercially processed and PACKAGED raw animal FOOD may be stored and displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

(b) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding and display by:

(i) Using separate EQUIPMENT for each type; or

(ii) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; and

(iii) Preparing each type of FOOD at different times or in separate areas.

(c) Cleaning EQUIPMENT and UTENSILS as specified under WAC 246-215-04605(1) and SANITIZING as specified under WAC 246-215-04710;

(d) Except as specified under WAC 246-215-03520 (2)(b) and subsection (2) of this section, storing the FOOD in packages, covered containers, or wrappings;

(e) Cleaning HERMETICALLY SEALED CONTAINERS of FOOD of visible soil before opening;

(f) Protecting FOOD containers that are received PACKAGED together in a case or overwrap from cuts when the case or overwrap is opened;

(g) Storing damaged, spoiled, or recalled FOOD being held in the FOOD ESTABLISHMENT as specified under WAC 246-215-06415; and

(h) Separating fruits and vegetables, before they are washed as specified under WAC 246-215-03318 from READY-TO-EAT FOOD.

(2) Subsection (1)(d) of this section does not apply to:

(a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption;

(b) PRIMAL CUTS, quarters, or sides of raw MEAT or slab bacon that are hung on clean, SANITIZED hooks or placed on clean, SANITIZED racks;

(c) Whole, uncut, processed MEATS such as country hams, and smoked or cured sausages that are placed on clean, SANITIZED racks;

(d) FOOD being cooled as specified under WAC 246-215-03520; or

(e) SHELLSTOCK.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03306, filed 1/17/13, effective 5/1/13.]

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(iii) Fruits and vegetables before they are washed; and

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(i) Using separate EQUIPMENT for each type; or

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(c) Cleaning EQUIPMENT and UTENSILS as specified under WAC 246-215-04605(1) and SANITIZING as specified under WAC 246-215-04710;

(d) Except as specified under WAC 246-215-03520 and subsection (2) of this section, storing the FOOD in packages, covered containers, or wrappings;

(e) Cleaning hermetically sealed containers of FOOD of visible soil before opening;

(f) Protecting FOOD containers that are received PACKAGED together in a case or overwrap from cuts when the case or overwrap is opened;

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[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03306, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03306, filed 1/17/13, effective 5/1/13.]