

*(Effective until March 1, 2022.)*

**WAC 246-215-03312 Preventing food and ingredient contamination—Pasteurized eggs, substitute for raw eggs for certain recipes (2009 FDA Food Code 3-302.13).** Pasteurized EGGS or EGG PRODUCTS must be substituted for raw EGGS in the preparation of FOODS such as Caesar salad, hollandaise or Bearnaise sauce, mayonnaise, meringue, eggnog, ice cream, and EGG-fortified BEVERAGES that are not:

- (1) Cooked as specified under WAC 246-215-03400 (1)(a) or (b); or
- (2) Included in WAC 246-215-03400(4).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03312, filed 1/17/13, effective 5/1/13.]

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[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03312, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03312, filed 1/17/13, effective 5/1/13.]