

***(Effective until March 1, 2022.)***

**WAC 246-215-03315 Preventing food and ingredient contamination—  
Protection from unapproved additives (2009 FDA Food Code 3-302.14).**

(1) FOOD must be protected from contamination that might result from the addition of, as specified under WAC 246-215-03240:

(a) Unsafe or unAPPROVED FOOD ADDITIVES or COLOR ADDITIVES; and

(b) Unsafe or unAPPROVED levels of APPROVED FOOD ADDITIVES and COLOR AD-  
DITIVES.

(2) A FOOD EMPLOYEE may not:

(a) Apply sulfiting agents to fresh fruits and vegetables inten-  
ded for raw consumption or to a FOOD considered to be a good source of  
vitamin B<sub>1</sub>; or

(b) Serve or sell FOOD specified under (a) of this subsection that  
is treated with sulfiting agents before receipt by the FOOD ESTABLISH-  
MENT.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, §  
246-215-03315, filed 1/17/13, effective 5/1/13.]

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(1) FOOD must be protected from contamination that might result from the  
addition of, as specified under WAC 246-215-03240:

(a) Unsafe or unAPPROVED FOOD ADDITIVES or COLOR ADDITIVES; and

(b) Unsafe or unAPPROVED levels of APPROVED FOOD ADDITIVES and COLOR AD-  
DITIVES.

(2) A FOOD EMPLOYEE may not:

(a) Apply sulfiting agents to fresh fruits and vegetables inten-  
ded for raw consumption or to a FOOD considered to be a good source of  
vitamin B<sub>1</sub>; or

(b) Except for grapes, serve or sell FOOD specified under (a) of  
this subsection that is treated with sulfiting agents before receipt  
by the FOOD ESTABLISHMENT.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, §  
246-215-03315, filed 12/15/20, effective 3/1/22; WSR 13-03-109, §  
246-215-03315, filed 1/17/13, effective 5/1/13.]