

WAC 110-302-0196 Food sources. (1) Food prepared and served from ONB programs must not be tampered with or spoiled.

(2) Except as otherwise provided in subsection (6) of this section, food prepared and served from ONB programs must be obtained from an approved source licensed and inspected by the local health jurisdiction, the Washington state department of agriculture (WSDA), or the USDA. Food items not approved to be served to children in care include:

(a) Meat, fish, poultry, eggs, or milk that has not been inspected by the USDA or WSDA;

(b) Eggs collected from chickens that are kept as part of an ONB program, but do not comply with the requirements contained in subsection (5) of this section;

(c) Home canned food;

(d) Game meat or other meat that has not been inspected by the WSDA or USDA;

(e) Leftover food that was previously served from outside of the ONB program; or

(f) Food from roadside stands selling food without a permit.

(3) Food not prepared on-site by an ONB provider, pursuant to WAC 110-302-0195(2), must be provided by a:

(a) Licensed food service establishment, kitchen, or catering business that is in compliance with DOH food service requirements (chapter 246-215 WAC) and is regularly inspected by a local health jurisdiction;

(b) A licensed child care facility;

(c) Parent or guardian for their own children; or

(d) Manufacturer of prepackaged food.

(4) Fruits and vegetables grown on-site in a garden as part of ONB programs may be served to children in care as part of a meal or snack. Prior to preparing and serving:

(a) The produce must be thoroughly washed and scrubbed in cold running water to remove soil and other contaminants;

(b) Damaged or bruised areas on the produce must be removed; and

(c) Produce that shows signs of rotting must be discarded.

(5) Eggs that have been laid on-site in a coop as part of ONB programs, such as farm-based programs, may only be served to children in care if:

(a) The eggs have been laid in a coop that is inaccessible to the public.

(b) The eggs are gathered once a day or more frequently based on weather temperatures.

(c) The coop and the eggs must be kept under 80 degrees Fahrenheit. Coops must have their temperatures monitored daily, and when the coop temperature or egg temperature is above 80 degrees Fahrenheit, the eggs cannot be served to children.

(d) The eggs must be washed according to the facilities and handling guidelines of the WSDA Shell Egg Producer Guidelines for Off-Farm Sales.

(e) Once eggs are collected and cleaned, they must be stored at 41 degrees Fahrenheit or less.

(f) Written permission from the child's parent must be obtained before the child may consume the eggs or participate in the collection activities.

(6) (a) Certified ONB programs operated by tribes or tribal organizations that primarily enroll Indian children may serve donated or prepared traditional foods as part of their child care programs. For

the purposes of this section, "traditional foods" means foods that have traditionally been prepared and consumed by an Indian tribe and includes, but is not limited to, wild game meat, fish, seafood, marine animals, plants, and berries.

(b) To comply with subsection (6)(a) of this section, certified tribes or tribal organizations must comply with all requirements detailed in USDA Memo SP 42-2015 CACFP 19-2015 SFSP 21-2015.

[Statutory Authority: RCW 43.216.742. WSR 23-10-059, § 110-302-0196, filed 5/1/23, effective 6/1/23.]