

**WAC 246-215-08210 Facility and operating plans—When a HACCP plan is required (FDA Food Code 8-201.13).** (1) Before engaging in an activity that requires a HACCP PLAN, a PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY for approval a properly prepared HACCP PLAN as specified under WAC 246-215-08215 and the relevant provisions of this chapter if:

(a) Submission of a HACCP PLAN is required according to LAW;

(b) A VARIANCE is required as specified under WAC 246-215-03400

(4) (d), 246-215-03535, and 246-215-04244(2);

(c) The REGULATORY AUTHORITY determines that a FOOD preparation or processing method requires a VARIANCE based on a plan submittal specified under WAC 246-215-08205, an inspectional finding, or a VARIANCE request.

(2) A PERMIT applicant or PERMIT HOLDER shall have a properly prepared HACCP PLAN as specified under WAC 246-215-03540.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-08210, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-08210, filed 1/17/13, effective 5/1/13.]