

WAC 246-215-09406 Standard operating procedures—Food handling.

The PERSON IN CHARGE of a DONATED FOOD DISTRIBUTING ORGANIZATION shall ensure:

(1) Compliance with the food safety requirements outlined in Part 3 of this chapter;

(2) FOOD CONTACT SURFACES are thoroughly cleaned and SANITIZED before each use;

(3) Cooled TIME/TEMPERATURE CONTROL FOR SAFETY FOOD received from a DONOR KITCHEN is reheated to at least 165°F (74°C) within two hours;

(4) Cooled TIME/TEMPERATURE CONTROL FOR SAFETY FOOD rescued from a FOOD ESTABLISHMENT is reheated to at least 165°F (74°C) within two hours; and

(5) MEAT received from licensed hunters is cooked to at least 165°F (74°C).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-09406, filed 12/15/20, effective 3/1/22.]