WAC 296-17A-3902 Classification 3902. This classification includes the receipt of raw materials from growers or dealers, processing operations, quality control, lab testing, warehousing, packaging, shipping, and pickup and delivery when performed by employees in connection with the business operations.

Note: For rules on assigning and reporting in more than one basic classification, see WAC 296-17-31017 Multiple classifications.

3902-00 Fruit and vegetable: Cannery and freezer operations; fruit syrup or juice, cider, jam or jelly: Manufacturing

Applies to:
Businesses engaged in fruit and vegetable canning or freezing operations for wholesale customers; and
Businesses engaged in the manufacture of fruit syrup, juice, cider, jam, or jelly.

Ingredients used include, but are not limited to:
• Various fruits and vegetables or juices;
• Sugars and sweeteners;
• Coagulants;
• Preservatives.

Work activities include, but are not limited to:
• Removing foreign materials such as leaves or weeds;
• Washing;
• Sterilizing;
• Grading;
• Peeling;
• Slicing;
• Coring;
• Blanching or scalding;
• Cooking;
• Measuring;
• Mixing;
• Extracting juice;
• Separating seeds from pulp with fruit presses or separators;
• Pasteurizing;
• Further processing to produce bottled, canned, frozen, or concentrate products; and
• Pea vining, when performed by employees of a cannery, is also included in this classification.

Machinery and equipment include, but are not limited to:
• Conveyors;
• Extractors;
• Mixers;
• Ovens;
• Pasteurizers;
• Pressers;
• Separators;
• Shakers;
• Shredders;
• Sorters;
• Storage tanks; and
• Vats.

Exclusions:
• Preserving or dehydrating fruits and vegetables are classified in 3902-01;
• Packing fresh vegetables and fruits is classified in 2104; and
• Pea vining when done by employees of farm operations or farm labor contractors is classified in the applicable farm classification.

3902-01 Fruit and vegetable: Evaporating, preserving or dehydrating

Applies to:
Businesses engaged in evaporating, preserving, or dehydrating fruits and vegetables for wholesale customers.

Ingredients include, but are not limited to:
• Various fruits and vegetables;
• Sugars and sweeteners;
• Coagulants;
• Preservatives.

Work activities include, but are not limited to:
• Washing;
• Peeling;
• Cooking;
• Pressing fruits and vegetables by machine;
• Adding preservatives and congealants;
• Pasteurizing;
• Dehydrating;
• Drying;
• Evaporating; and
• Packaging in cans, plastic bags, or boxes.

Machinery and equipment include, but are not limited to:
• Conveyors;
• Extractors;
• Mixers;
• Ovens;
• Pasteurizers;
• Pressers;
• Separators;
• Shakers;
• Shredders;
• Sorters;
• Storage tanks;
• Vats; and
• Vacuum hoses.

Exclusions:
• Canning or freezing fruits and vegetables and manufacturing fruit juice, cider, jam or jelly are classified in 3902-00;
• Packing fresh vegetables and fruits is classified in 2104; and
• Farm operations are reported in the applicable farm classification.

3902-11 Miscellaneous foods: Manufacturing

Applies to:
Businesses engaged in the manufacture of a variety of products.

Products manufactured include, but are not limited to:
• Cocoa or chocolate;
• Corn products such as, but not limited to, tortillas;
• Baking powder, dextrine, glucose, and starch made from vegetables and grains;
• Shelled nuts;
Processes used include, but are not limited to:

- Cocoa or chocolate, such as Dutch or sweet chocolate, are made by removing foreign matter from cocoa beans, sorting, dividing, and roasting in ovens. Shells are usually cracked by machines, and beans examined to ensure quality. Depending on the products, beans may be pasteurized, ground, further dried, mixed with chocolate liquor, sugar, powdered milk, cocoa butter, or potassium solutions to make into finished products;
- Corn products such as, but not limited to, tortillas. Depending on the corn products made by ingredients are pressed, kneaded, cut, shaped or flattened, and baked or cooked;
- Baking powder, dextrine, glucose, and starch are made from vegetables and grains, such as, but not limited to, potatoes, corn, and wheat are cleaned, sorted, and foreign matter removed; dumped onto conveyors and transported to grinding machines where they are ground into a starch paste. Water may be added to make liquid starch or starch milk or dryers may remove excess moisture.
  - Starch blends may be made from raw starch suspensions using chemical solutions. Shakers remove bran, gluten, or other particles from the starch suspension;
  - Dextrine is made by further mixing starch with dextrine paste, adding chemicals, cooking and stirring until the starch is converted to dextrine;
  - Baking powder is made by mixing baking soda, starch, and an acid compound such as cream of tartar;
- Shelled nuts are placed into machinery which cracks shells and separates broken shells from the nut meat, then another machine sorts whole nut meats from those that are chipped, broken or contaminated. At each machine, nuts are examined for rejects, and foreign matter is removed with a vacuum hose or by hand. Nuts may be chopped, sliced, or left whole, then poured from the machines into sacks or containers. The meats of certain nuts, such as almonds, may be ground into meal, then canned for shipment. Also included is the grading and polishing of nuts, and coconut shredding;
- Egg products are made by using egg cracking machines that break eggs and separate the yolk from the white. Eggs are observed for color, quantity, and clarity; inferior yolks or whites are discarded before being automatically dropped onto separator trays with individual cups. Eggs may then be mixed with water, pasteurized or dried before packaging;
- Pickles, sauerkraut, pickled fruits and vegetables are made by cleaning, cutting, chopping and placing in barrels, vats, or tanks of brine (a mixture of salt, sugar, spices, vinegar) until cured. At the end of the curing period, product may be packed into glass jars, plastic bags, or cans;
- Pet food (frozen or canned) is made by removing bones then cleaning and grinding raw ingredients. Depending on the product, various ingredients include, but not limited to, animal meat and fat, fish by-products, cornmeal, soybean meal, ground wheat, rice, poultry, yeast, whey salt, acids, chemicals, minerals, vitamins, water, or oil
and are mixed in large vats either by machine or by hand. The mixture is frozen or baked, dried, and packed into cans;

- Breakfast foods are made from flour, meal, or milled grains, such as, but not limited to, corn, oats, barley, wheat, and nuts mixed with other ingredients, formed into a dough, rolled out and extruded into flakes or other shapes. Pressure cylinders may be used to expand or puff whole grains. Cereals may be sifted through screens to check for size, color, and uniformity then baked or dried in bulk before packaging; and

- Vegetable oil or butter substitutes are made from seeds or beans, such as soybeans, cottonseeds, safflower seeds, or shelled corn which is cracked, ground, milled, steam cooked, and pressed to extract the oil. Depending on the product being made, other ingredients such as water, milk, powdered milk or salt may be blended with the oil, then heated, filtered, and filled into cans or bottles. To make shortening or butter substitutes, flavoring, catalytic agents, and chemicals are added to harden the oils; some products are kneaded to spread the coloring uniformly, then packaged into cans, plastic containers, or wrapped in plastic or foil.

**Work activities include, but are not limited to:**

- Removing foreign matter from raw product;
- Sorting;
- Dividing;
- Cleaning;
- Cooking;
- Pasteurizing;
- Grinding;
- Mixing;
- Pressing;
- Kneading;
- Cutting;
- Shaping;
- Flattening;
- Baking;
- Cooking;
- Storing.

**Machinery and equipment include, but are not limited to:**

- Choppers;
- Conveyors;
- Dryers;
- Egg breakers;
- Extruders;
- Extractors;
- Grinders;
- Mixers;
- Nut crackers;
- Pasteurizers;
- Presses;
- Pressure cylinders;
- Sack makers;
- Screens;
- Separators;
- Shakers;
- Shredders;
- Sorters;
- Storage tanks;
• Vats; and
• Vacuum hoses.

Exclusions:
• Manufacturing crackers, potato chips, ravioli, tamale, and pasta, or chocolate candy and confections are classified in 3906;
• Farm operations are classified separately in the applicable farm classification;
• Manufacturing food sundries not covered by another classification are classified in 3902-14;
• Canning or freezing of fruits and vegetables are classified in 3902-00;
  • Evaporating, preserving or dehydrating fruits and vegetables which are classified in 3902-01;
  • Packing fresh vegetables and fruits are classified in 2104;
• Milling or grinding operations; and those that manufacture dry pet food using a milling process, are classified in 2101;
• Manufacturing wholesale bakery goods is classified in 3906; and
• Manufacturing "real" butter classified in 3902-28.

3902-14 Food sundries, N.O.C.: Manufacturing or processing

Applies to:
Businesses engaged in the manufacture of a variety of food products not covered by another classification (N.O.C.).

Products manufactured include, but are not limited to:
• Imitation crab;
• Spices;
• Peanut butter;
• Condiments;
• Salsa;
• Salad dressings;
• Mayonnaise;
• Soups;
• Tofu;
• Instant potatoes;
• Salads and certain ready-to-eat dishes that are usually sold to wholesale distributors; and
• Grinding and roasting of coffee beans.

Work activities include, but are not limited to:
• Cleaning;
• Dividing;
• Grinding;
• Roasting;
• Mixing;
• Blending with other ingredients;
• Cooking;
• Cooling;
• Dividing ingredients and product into desired portions;
• Packaging in plastic bags, bottles, or cans;
• Vacuum sealing;
• Pasteurizing; and
• Freezing.

Machinery and equipment include, but are not limited to:
• Conveyors;
• Extractors;
• Mixers;
• Ovens;
• Pasteurizers;
• Pressers;
• Separators;
• Shakers;
• Shredders;
• Sorters;
• Storage tanks; and
• Vats.

**Exclusions:**
• Manufacturing crackers, potato chips, ravioli, tamale, pasta, cough drops, confectionery, and chewing gum which are classified in 3906; and
• Farm operations are classified in the applicable farm classification.

**3902-28 Dairy products: Bottling or manufacturing**

**Applies to:**
Businesses engaged in the bottling or manufacture of dairy products.

**Products manufactured include, but are not limited to:**
• Bottled liquid or dried products derived from milk;
• Butter;
• Natural or processed cheeses; and
• Prepared products such as custard, dips or spread, whipped toppings, ice cream, ice cream mixes, and sherbet.

**Work activities include, but are not limited to:**
• Heat treating;
• Pasteurizing;
• Cooling;
• Separating;
• Pumping into vessels or vats;
• Adding preservatives, flavorings, enzymes, or lactic acid may be added depending on the product being made;
• Mixing;
• Draining;
• Pressing;
• Spray drying;
• Aging;
• Cutting;
• Shredding; and
• Bottling or other types of packaging.

**Machinery and equipment used include, but are not limited to:**
• Mixers;
• Coolers;
• Pasteurizers;
• Separators;
• Vats;
• Conveyors;
• Bottlers; and
• Packagers.

**Exclusions:**
• Manufacturing primarily dairy-based salad dressings is classified in 3902-14; and
• Dairy cattle farming operations are classified in 7301.