

WAC 246-215-03235 Specifications for receiving—Temperature (2009 FDA Food Code 3-202.11). (1) Except as specified in subsection (2) of this section, refrigerated, POTENTIALLY HAZARDOUS FOOD must be at a temperature of 41°F (5°C) or below when received.

(2) If a temperature other than 41°F (5°C) for a POTENTIALLY HAZARDOUS FOOD is specified in LAW governing its distribution, such as LAWS governing milk and MOLLUSCAN SHELLFISH, the FOOD may be received at the specified temperature.

(3) Raw EGGS must be received in refrigerated EQUIPMENT that maintains an ambient air temperature of 45°F (7°C) or less.

(4) POTENTIALLY HAZARDOUS FOOD that is cooked to a temperature and for a time specified under WAC 246-215-03400 through 246-215-03410 and received hot must be at a temperature of 135°F (57°C) or above.

(5) A FOOD that is labeled frozen and shipped frozen by a FOOD PROCESSING PLANT must be received frozen.

(6) Upon receipt, POTENTIALLY HAZARDOUS FOOD must be free of evidence of previous temperature abuse.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03235, filed 1/17/13, effective 5/1/13.]