WAC 246-215-03318  Preventing food and ingredient contamination—
Washing fruits and vegetables (2009 FDA Food Code 3-302.15).  (1) Ex-
cept as specified in subsection (2) of this section, and except for
whole, raw fruits and vegetables that are intended for washing by the
consumer before consumption, raw fruits and vegetables must be thorough-
ly rinsed under running water to remove soil and other contaminants
after any soaking and before being cut, combined with other ingredi-
ents, cooked, served, or offered for human consumption in ready-to-eat
form.

(2) Raw fruits and vegetables may be washed by using chemicals as
specified under WAC 246-215-07225.

(3) For the purposes of this section, raw vegetables include
fresh herbs and sprouts.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, §
246-215-03318, filed 1/17/13, effective 5/1/13.]