WAC 246-215-03369 Preventing contamination by consumers—Consumer self-service operations (2009 FDA Food Code 3-306.13).  (1) Raw unpackaged animal food such as beef, lamb, pork, and fish may not be offered for consumer self-service. This subsection does not apply to:
   (a) Consumer self-service of ready-to-eat foods at buffets or salad bars that serve foods such as sushi or raw shellfish;
   (b) Ready-to-cook individual portions for cooking and immediate consumption on the premises such as consumer-cooked meats or consumer-selected ingredients for Mongolian barbecue; or
   (c) Raw, frozen shrimp, lobster, finfish, calamari, or adductor muscle of scallop; or frozen, breaded seafood.
   (2) Consumer self-service operations for ready-to-eat foods must be provided with suitable utensils or effective dispensing methods that protect the food from contamination.
   (3) Consumer self-service operations such as buffets and salad bars must be monitored by food employees trained in safe operating procedures.
   (4) Containers for display and service of ready-to-eat, unpackaged, bulk foods for consumer self-service must have a consumer access point no less than 30 inches above floor level, except for approved containers of liquids.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03369, filed 1/17/13, effective 5/1/13.]