WAC 246-215-03405  Cooking—Microwave cooking (2009 FDA Food Code 3-401.12). Raw animal foods cooked in a microwave oven must be:

1. Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat;
2. Covered to retain surface moisture;
3. Heated to a temperature of at least 165°F (74°C) in all parts of the food; and
4. Allowed to stand covered for two minutes after cooking to obtain temperature equilibrium.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03405, filed 1/17/13, effective 5/1/13.]