

WAC 246-215-03505 Temperature and time control—Potentially hazardous food, slacking (2009 FDA Food Code 3-501.12). Frozen POTENTIALLY HAZARDOUS FOOD that is slacked to moderate the temperature must be held:

(1) Under refrigeration that maintains the FOOD temperature at 41°F (5°C) for less; or

(2) At any temperature if the FOOD remains frozen.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03505, filed 1/17/13, effective 5/1/13.]