Temperature and time control—Thawing (2009 FDA Food Code 3-501.13). Except as specified in subsection (4) of this section, POTENTIALLY HAZARDOUS FOOD must be thawed:

1. Under refrigeration that maintains the FOOD temperature at 41°F (5°C) or less; or
2. Completely submerged under running water:
   a. At a water temperature of 70°F (21°C) or below;
   b. With sufficient water velocity to agitate and float off loose particles in an overflow; and
   c. For a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 41°F (5°C); or
3. As part of a cooking process if the FOOD that is frozen is:
   a. Cooked as specified under WAC 246-215-03400 (1) or (2) or 246-215-03405; or
   b. Thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT, with no interruption in the process; or
4. Using any procedure if a portion of frozen, READY-TO-EAT FOOD is thawed and prepared for IMMEDIATE SERVICE in response to an individual customer's order.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03510, filed 1/17/13, effective 5/1/13.]