

WAC 246-215-03520 Temperature and time control—Cooling methods (2009 FDA Food Code 3-501.15). (1) Cooling must be accomplished in accordance with the time and temperature requirements specified under WAC 246-215-03515 by using one or more of the following methods based on the type of FOOD being cooled:

- (a) Placing the FOOD in shallow pans;
- (b) Separating the FOOD into smaller or thinner portions;
- (c) Using rapid cooling EQUIPMENT;
- (d) Stirring the FOOD in a container placed in an ice water bath;
- (e) Using containers that facilitate heat transfer;
- (f) Adding ice as an ingredient; or
- (g) Other effective methods.

(2) When placed in cooling or cold holding EQUIPMENT, FOOD containers in which FOOD is being cooled must be:

- (a) Arranged in the EQUIPMENT to provide maximum heat transfer through the container walls; and
- (b) Loosely covered, or uncovered if using the alternative cooling provisions in WAC 246-215-03515 (1)(c) and if protected from overhead contamination as specified under WAC 246-215-03351 (1)(b), during the cooling period to facilitate heat transfer from the surface of the FOOD.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03520, filed 1/17/13, effective 5/1/13.]