
1. Smoking food as a method of food preservation rather than as a method of flavor enhancement;
2. Curing food;
3. Using food additives or adding components such as vinegar:
   a. As a method of food preservation rather than as a method of flavor enhancement; or
   b. To render a food so that it is not potentially hazardous food;
4. Packaging food using a reduced oxygen packaging method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified under WAC 246-215-03540;
5. Operating a molluscan shellfish life-support system display tank used to store or display shellfish that are offered for human consumption;
6. Custom processing animals that are for personal use as food and not for sale or service in a food establishment;
7. Preparing food by another method that is determined by the regulatory authority to require a variance; or
8. Sprouting seeds or beans.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03535, filed 1/17/13, effective 5/1/13.]