

WAC 246-215-07225 Chemicals—Chemicals for washing, treatment, storage, and processing fruits and vegetables, criteria (2009 FDA Food Code 7-204.12). (1) Chemicals used to wash or peel raw, whole fruits and vegetables must meet the requirements specified in 21 C.F.R. 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.

(2) Ozone as an antimicrobial agent used in the treatment, storage, and processing of fruits and vegetables in a FOOD ESTABLISHMENT must meet the requirements specified in 21 C.F.R. 173.368 Ozone.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-07225, filed 1/17/13, effective 5/1/13.]