WAC 246-215-09210  Potentially hazardous food—Temperature control. The PERSON IN CHARGE of a TEMPORARY FOOD ESTABLISHMENT shall ensure that POTENTIALLY HAZARDOUS FOODS are:

1. Not cooled in a TEMPORARY FOOD ESTABLISHMENT;
2. Properly temperature-controlled during transport to the temporary event location;
3. Temperature-monitored by use of a stem-type thermometer or thermocouple capable of measuring all proper FOOD temperatures;
4. Reheated, for hot holding, from 41°F (5°C) to 165°F (74°C) or above within one hour when cooked and cooled in an APPROVED FOOD ESTABLISHMENT;
5. Reheated, for hot holding, from 41°F (5°C) to 135°F (60°C) or above within one hour when produced in a FOOD PROCESSING PLANT;
6. Reheated no more than one time; and
7. Held in preheated mechanical hot holding EQUIPMENT or prechilled mechanical cold holding EQUIPMENT, or otherwise temperature controlled by an APPROVED method.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-09210, filed 1/17/13, effective 5/1/13.]