

WAC 246-215-03515 Temperature and time control—Cooling (2009 FDA Food Code 3-501.14). (1) Cooked POTENTIALLY HAZARDOUS FOOD must be cooled:

(a) Within two hours from 135°F (57°C) to 70°F (21°C);

(b) Within a total of six hours from 135°F (57°C) to 41°F (5°C) or less; or

(c) As alternatives to the cooling provisions of (a) and (b) of this subsection, the following rapid cooling procedures are allowed:

(i) Continuous cooling of FOODS in a shallow layer of two inches or less, uncovered, protected from cross contamination, in cooling EQUIPMENT maintaining an ambient air temperature of 41°F (5°C) or less; or

(ii) Continuous cooling of intact pieces of MEAT that is not COM-MINUTED and is no greater than four inches thick, uncovered, unwrapped, not touching other pieces of FOOD, protected from cross contamination, in cooling EQUIPMENT maintaining an ambient temperature of 41°F (5°C) or less.

(2) POTENTIALLY HAZARDOUS FOOD must be cooled within four hours to 41°F (5°C) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.

(3) Except as specified in subsection (4) of this section, a POTENTIALLY HAZARDOUS FOOD received in compliance with LAWS allowing a temperature above 41°F (5°C) during shipment from the supplier as specified under WAC 246-215-03235(2), must be cooled within four hours to 41°F (5°C) or less.

(4) Raw EGGS must be received as specified under WAC 246-215-03235(3) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 45°F (7°C) or less.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03515, filed 1/17/13, effective 5/1/13.]