

WAC 16-450-041 Controlled atmosphere requirements. (1) The oxygen content of each storage room must be reduced to five percent within twenty calendar days after the room is sealed.

(2) Stored fruits or vegetables must be kept in controlled atmosphere storage under required degrees of temperature and percentage of air components for the specified period listed below:

Apple Varieties	Minimum Storage Period
Gala and Jonagold	Forty-five continuous calendar days
Other	Sixty continuous calendar days
Pear Varieties	Minimum Storage Period
Bartlett	Forty-five continuous calendar days
Other summer	Sixty continuous calendar days
Bosc	Forty-five continuous calendar days
Other winter	Sixty continuous calendar days

[Statutory Authority: RCW 15.30.050 and chapter 34.05 RCW. WSR 15-10-091, § 16-450-041, filed 5/6/15, effective 6/6/15.]