

WAC 246-215-09415 Food sources—Donated foods. The PERSON IN CHARGE of a DONATED FOOD DISTRIBUTING ORGANIZATION may receive FOODS for charitable purposes that include:

- (1) APPROVED SOURCES as listed in Part 3, Subpart B of this chapter;
- (2) FOOD from a FOOD ESTABLISHMENT or FOOD PROCESSING PLANT;
- (3) Previously served FOODS from a FOOD ESTABLISHMENT operating under a plan APPROVED by the REGULATORY AUTHORITY;
- (4) FOOD from a DONOR KITCHEN that is:
 - (a) Properly stored and handled to prevent contamination;
 - (b) Prepared on-site at the DONOR KITCHEN and not in a residential kitchen in a private home; and
 - (c) Maintained at proper temperatures during storage, preparation and transport.
- (5) FOOD from a residential kitchen in a private home that is properly stored and handled to prevent contamination:
 - (a) Nontime/temperature control for safety food, nonready-to-eat food;
 - (b) Nontime/temperature control for safety food and ready-to-eat foods in an intact commercial package; or
 - (c) Commercially packaged frozen food.
- (6) Nontime/temperature control for safety food baked goods from a residential kitchen in a private home that is properly prepared to prevent contamination.
- (7) Muscle MEAT of a wild GAME ANIMAL:
 - (a) Received from a LAW enforcement officer certified by a jurisdiction in the state of Washington or from a hunter licensed by the Washington state department of fish and wildlife;
 - (b) Field dressed to remove the viscera with or without skin present;
 - (c) Accompanied by a written statement identifying:
 - (i) The name and address of the person who harvested the game;
 - (ii) The license, permit or tag number and kind of animal provided;
 - (iii) The date killed, the county and area where the animal was taken; and
 - (iv) The hunter's signature as required by WAC 220-200-120.
 - (d) Stored and handled to prevent temperature abuse and contamination during transport to the processing facility;
 - (e) Processed by an APPROVED MEAT cutter; and
 - (f) Labeled "**Uninspected wild game meat, thoroughly cook to 165°F (74°C) internal temperature**";
- (8) Muscle MEAT of a domesticated livestock animal;
 - (a) Slaughtered in a USDA-inspected slaughter facility;
 - (b) Stored and handled to prevent temperature abuse and contamination during transport between slaughter and processing facilities;
 - (c) Processed by a FOOD ESTABLISHMENT permitted by the REGULATORY AUTHORITY; and
 - (d) Labeled "**This product was prepared from inspected and passed meat. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly**";
- (9) Fresh FISH:
 - (a) Received from a recreational or commercial fisher licensed by the Washington state department of fish and wildlife;
 - (b) Received whole or minimally processed to remove the head, viscera or head and viscera; and
 - (c) Stored and handled to prevent temperature abuse and contamination during transport.

(10) Nontime/temperature control for safety food, nonready-to-eat foods handled, stored, or prepared in a residential kitchen in a private home.

(11) Baked goods that are not time/temperature control for safety food handled, stored, or prepared in a residential kitchen in a private home;

(12) Nontime/temperature control for safety food, ready-to-eat foods in an intact commercial package stored in a residential kitchen in a private home; and

(13) Commercially packaged frozen food.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-09415, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-09415, filed 1/17/13, effective 5/1/13.]