

**Washington State Food Code Chapter 3**  
**Department of Health Environmental Health Division**

**3-501.16 Potentially Hazardous Food, Hot and Cold Holding.**

(A) *Except during active preparation for up to two hours, cooking, or cooling, or when time is used as the public health control as specified in § 3-501.19, and except as specified in ¶ (B) of this section, POTENTIALLY HAZARDOUS FOOD shall be maintained:* [Amended by WAC 246-215-061(9)]

(1) At 60°C (140°F) or above, except that roasts cooked to a temperature and for a time specified in 3-401.11(B) or reheated as specified in ¶ 3-403.11(E) may be held at a temperature of 54°C (130°F) or above; or **WAC 246-215 Working Document 12/04 30 Chapter 3: Food**

(2) At a temperature specified in the following:

(a) 5°C (41°F) or less; or

(b) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) in existing refrigeration EQUIPMENT that is not capable of maintaining the FOOD at 5°C (41°F) or less if:

(i) The EQUIPMENT is in place and in use in the FOOD ESTABLISHMENT, and

(ii) Within 5 years of the REGULATORY AUTHORITY'S adoption of this Code, the EQUIPMENT is upgraded or replaced to maintain FOOD at a temperature of 5°C (41°F) or less.

(B) Shell EGGS that have not been treated to destroy all viable **Salmonellae** shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less.