

**WAC 246-215-08215 Facility and operating plans—Contents of a HACCP plan (FDA Food Code 8-201.14).** For a FOOD ESTABLISHMENT required under WAC 246-215-08210 to have a HACCP PLAN, the PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY a properly prepared HACCP PLAN that includes:

- (1) General information such as the name of the PERMIT applicant or PERMIT HOLDER, the FOOD ESTABLISHMENT address, and contact information;
- (2) A categorization of the types of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS that are to be controlled under the HACCP PLAN;
- (3) A flow diagram or chart for each specific FOOD or category type that identifies:
  - (a) Each step in the process;
  - (b) The HAZARDS and controls for each step in the flow diagram or chart;
  - (c) The steps that are CRITICAL CONTROL POINTS;
  - (d) The ingredients, materials, and EQUIPMENT used in the preparation of that FOOD; and
  - (e) Formulations or recipes that delineate methods and procedural control measures that address the FOOD safety concerns involved.
- (4) A CRITICAL CONTROL POINT summary for each specific FOOD or category type that clearly identifies:
  - (a) Each CRITICAL CONTROL POINT;
  - (b) The CRITICAL LIMITS for each CRITICAL CONTROL POINT;
  - (c) The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the designated FOOD EMPLOYEE or the PERSON IN CHARGE;
  - (d) The method and frequency for the PERSON IN CHARGE to routinely verify that the FOOD EMPLOYEE is following standard operating procedures and monitoring CRITICAL CONTROL POINTS;
  - (e) Action to be taken by the designated FOOD EMPLOYEE or PERSON IN CHARGE if the CRITICAL LIMITS for each CRITICAL CONTROL POINT are not met; and
  - (f) Records to be maintained by the PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed; and
- (5) Supporting documents such as:
  - (a) FOOD EMPLOYEE and supervisory training plan that addresses the FOOD safety issues of concern;
  - (b) Copies of blank records forms that are necessary to implement the HACCP PLAN; and
  - (c) Additional scientific data or other information, as required by the REGULATORY AUTHORITY, supporting the determination that FOOD safety is not compromised by the proposal.
- (6) Any other information required by the REGULATORY AUTHORITY.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-08215, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-08215, filed 1/17/13, effective 5/1/13.]