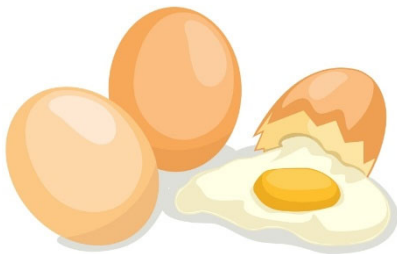
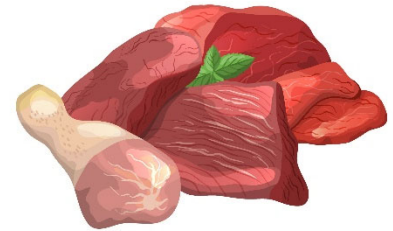


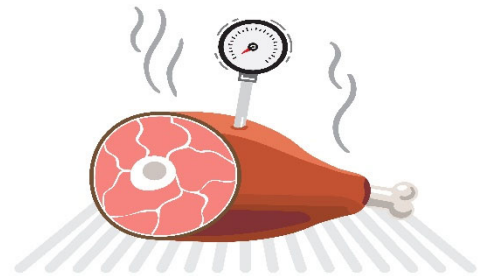
Receiving Temperatures for Retail Food Establishments in Washington State

Refrigerated potentially hazardous food must be received at a temperature of **41°F** or below. If a temperature other than 41°F for a potentially hazardous food is specified in the law governing its distribution, the food may be received at the temperature stated in the law.



Raw eggs must be received in refrigerated equipment that maintains an ambient air temperature of **45°F** or less.

Potentially hazardous food that is cooked to a specific temperature for a specific time, and is received **HOT**, must be at a temperature of **135°F** or above.



A food that is labeled frozen and shipped frozen by a food processing plant must be received **frozen**. Upon receipt, potentially hazardous food **MUST** be free of evidence of previous temperature abuse.