

Title R6MEAT\*Chapters:

- R6.04 Meat Cut Designations  
 R6.26 Modified Atmosphere Packaging for Meat, Poultry,  
 Rabbit and Aquatic Food Establishments

Chapter R6.04MEAT CUT DESIGNATIONSSections:

- R6.04.010 Beef.  
 R6.04.020 Buffalo or horse.  
 R6.04.030 Pork.  
 R6.04.040 Lamb.  
 R6.04.050 Mutton.  
 R6.04.060 Veal.  
 R6.04.070 Calf.

R6.04.010 Beef. Descriptions of beef meat cuts for labeling and advertising shall be as set out in this section:

- A. The word "Beef" and the cut of meat must appear on the label of each package.  
 B. Ground beef:  
 1. "Ground Beef": thirty percent (30%) maximum allowable fat;  
 2. "Lean Ground Beef": twenty-three percent (23%) maximum allowable fat;  
 3. "Extra Lean Ground Beef": sixteen percent (16%) maximum allowable fat;  
 4. "Leanest Ground Beef": nine percent (9%) maximum allowable fat;  
 5. The amount of fat need not appear on the label but may be put on if desired.  
 C. Front Quarter.

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\* **Editor's Note:** For board rules and regulations relevant to the administrative rule set out herein, look for a preceding title of the same number not prefixed by "R."

1. Brisket:
  - Beef Brisket,
  - Beef Brisket, Boneless;
2. Chuck:
  - Beef Arm Roast,
  - Beef Arm Roast Boneless,
  - Beef Blade Roast,
  - Beef Arm Chuck Steak,
  - Beef Arm Chuck Steak Boneless,
  - Beef Blade Chuck Steak,
  - Beef Chuck Steak Boneless,
  - Beef Chuck Roast Boneless,
  - Beef Cross Rib Roast,
  - Beef Cross Rib Roast, Boneless,
  - Beef Chuck Top Clod Roast,
  - Beef Chuck Top Clod Steak,
  - Beef Chuck Short Ribs,
  - Beef Chuck Flat Ribs,
  - Beef "7 Bone" Chuck Roast (that portion of the blade showing distinct figure "7"),
  - Beef "7 Bone" Chuck Steak (that portion of the blade showing distinct figure "7"),
  - Beef Chuck Mock Tender;
3. Neck:
  - Beef Neck, Boneless,
  - Beef Neck Bones,
  - Beef Neck,
  - Beef Neck Roast;
4. Plate:
  - Beef Plate,
  - Beef Plate Bone-in Cured,
  - Beef Plate Boneless,
  - Beef Plate Boneless Cured,
  - Beef Plate Short Ribs,
  - Beef Plate Ribs;
5. Rib:
  - Beef Rib Steak (when advertised, length of cut must be specified, measurement to be determined from inside of chine),
  - Beef Rib Steak Boneless (all bone removed),
  - Beef Rib Eye Roast (eye only, seamed out),
  - Beef Rib Eye Steak (eye only, seamed out),
  - Beef Rib Roast Boneless,
  - Beef Rib Roast Boneless Rolled,
  - Beef Spencer Steak (boneless rib, cap removed),
  - Beef Spencer Roast (boneless rib, cap removed),
  - Beef Spencer, Whole,
  - Beef Rib Roast (specify, large or small end of rib, if price differential exists). When advertised, length of cut must be specified, measurement to be determined from inside of chine,
  - Beef Rib Short Rib;

## D. Hind Quarter.

1. Flank:
  - Beef Flank Meat,
  - Beef Flank Steak, Stuffed (ingredients of stuffing must be on package label or face of package),
  - Beef Flank Steak;
2. Round:
  - Beef Top Round Steak,
  - Beef Top Round, Bone-in,
  - Beef Bottom Round Steak,
  - Beef Bottom Round Steak, Bone In,
  - Beef Round Steak Full Cut,
  - Beef Round Steak (if no full cut, specify),
  - Beef Round Steak Full Cut, Boneless,
  - Beef Bottom Round Roast,
  - Beef Eye Round Roast,
  - Beef Eye Round Steak,
  - Beef Heel of Round, Boneless,
  - Beef Heel of Round, Bone In,
  - Beef Top Round Roast,
  - Beef Top Round Whole,
  - Beef Round Roast, Full Cut, Bone In (unless ad specifies boneless);
3. Rump:
  - Beef Rump Roast,
  - Beef Rump Roast, Boneless,
  - Beef Rump Roast Watermelon Cut (that portion of beef cut which is an extension of the top round),
  - Beef Rump Roast Watermelon Cut, Boneless,
  - Beef Rump Steak;
4. Shank (fore or hind):
  - Beef Shank,
  - Beef Shank Boneless,
  - Beef Shank Bone;
5. Short Loin:
  - Beef T-bone Steak,
  - Beef Porterhouse Steak (not to exceed the first three (3) cuts of average thickness from large end of short loin),
  - Beef Short Loin Whole,
  - Beef Club Steak (small end of short loin),
  - Beef New York Steak (strip short loin, short loin boneless tenderloin removed),
  - Beef New York Strip Whole,
  - Beef Top Loin Steak Bone In;
6. Sirloin Butt or Sirloin Tip:
  - Beef Top Sirloin Steak, Boneless,
  - Beef Top Sirloin Steak, Bone In,
  - Beef Sirloin Steak Full Cut (bone in, tenderloin not removed),
  - Beef Sirloin Tip Steak,
  - Beef Tenderloin Steak,

Beef Tenderloin,  
 Beef Butt Tenderloin,  
 Beef Sirloin Roast, Full Cut,  
 Beef Sirloin Tip Roast,  
 Beef Sirloin Tip Whole,  
 Beef Sirloin Tip Roast, Bone In,  
 Beef Top Sirloin Roast, Boneless,  
 Beef Top Sirloin Whole;  
 7. Miscellaneous:  
 Beef Back Ribs,  
 Beef Brains,  
 Beef Cube Steak,  
 Beef Fries,  
 Beef Hanging Tender,  
 Beef Heart,  
 Beef Kidney,  
 Beef Knuckle Bone,  
 Beef Liver,  
 Beef Liver Sliced,  
 Beef Liver Trimmings,  
 Beef Marrow Bones,  
 Beef Rib Bones,  
 Beef Ribs,  
 Beef Round Corned (top or bottom),  
 Beef Sausage, (ingredients and seasoning, if  
 used),  
 Beef Short Ribs,  
 Beef Short Ribs Boneless,  
 Beef Skirt Steak,  
 Beef Soup Bone,  
 Beef Stew Meat,  
 Beef Suet,  
 Beef Sweetbreads,  
 Beef Tails,  
 Beef Tongue,  
 Beef Tongue Cured,  
 Beef Tongue Smoked,  
 Beef Tripe,  
 Corned Beef Brisket Boneless,  
 Ground Beef Chili Meat (coarse ground, maximum  
 thirty percent (30%) fat),  
 Ground Beef Patties (maximum thirty percent (30%)  
 fat),  
 Ground Beef Patties, (ingredients),  
 Meat Loaf: ingredients, seasoning, if used,  
 Ox Tails,  
 Beef Half, quarters must be specified, two (2)  
 front, two (2) hind, one (1) front, one (1) hind,  
 Beef Quarter, front or hind quarter,  
 Beef Side, front and hind quarter.  
 (HDR 20 §1(part), 11-3-82)

R6.04.020 Buffalo or horse. Terminology for cuts of buffalo or horse shall be the same as those for beef. Delete the word "Beef" and use the word "Buffalo" or the word "Horse" in front of the cut of meat. Example: "Buffalo Arm Roast," "Horse Rib Steak Boneless." (HDR 20 §1(part), 11-3-82)

R6.04.030 Pork. Description of pork meat cuts for labeling and advertising shall be as follows:

A. The word "Bacon, "Ham" or "Pork" and the cut of meat must appear on the label of each package;

B. Bacon (belly):

Bacon Ends,

Bacon, Piece (brand and average weight of whole slab),

Bacon, Slab (brand and average weight of whole slab),

Bacon, Sliced (brand),

Bacon Squares (jowls),

Bacon Side Pork (sliced or piece),

Bacon, Rindless (same as sliced or piece bacon, whichever applicable);

C. Leg or Ham:

Ham, Butt Half (average weight of whole ham),

Ham, Shank Half (average weight of whole ham),

Ham, Whole (average weight of whole ham),

Boneless Ham (brand, whole, half or average weight quarter),

Ham, Roast,

Ham, Slice,

Ham Slice Boneless,

Ham, Butt Portion (average weight of whole ham),

Ham, Shank Portion (average weight of whole ham),

Pork Leg (average weight of whole leg),

Pork Leg, Boneless (whole, half or portion),

Pork Leg, Butt Portion (average weight of whole leg),

Pork Leg, Butt Half (average weight of whole leg),

Pork Leg, Shank Half (average weight of whole leg),

Pork Leg Roast (average weight of whole leg),

Pork Leg Steak,

Ham, Fruited (brand, average weight of whole ham),

Ham, Fully Cooked Butt Half (average weight of whole ham),

Ham, Fully Cooked Shank Half (average weight of whole ham),

Whole Ham Fully Cooked (average weight of whole ham),

Ham Hocks,

Ham Sliced,

Prosciutti Ham (dry cured Italian style ham),

Smithfield Ham,

Ham, Water Added (portion or whole under ten percent (10%)),

Ham, Imitation (portion or whole over ten percent (10%));

D. Loin:

Pork Loin Whole (average weight of whole loin),  
 Pork Loin Top Loin Roast Boneless,  
 Pork Chops Boneless,  
 Pork Loin Boneless (with tenderloin),  
 Pork Crown Roast (rib section of pork loin, rib bones must be frenched (extension of bone above meat) then formed in a crown. When advertised, the average weight of the loin must be stated in the ad),

Pork Loin, Rib Half (average weight of whole loin),  
 Pork Loin, Loin Half (average weight of whole loin),  
 Pork Rib Chops, Stuffed (label stuffing ingredients),  
 Pork Loin Chops, Stuffed (label stuffing ingredients),

Pork Chops, Stuffed (label stuffing ingredients),  
 (equally divided loin and rib chops at same price),

Pork Loin Chops Boneless,  
 Pork Loin Chops (from last rib to pin bone),  
 Pork Rib Chops (any rib chop minus the blade),  
 Pork Chops (equally divided loin and rib chops at same price),

Pork Rib Chops Smoked (average weight of whole loin),  
 Pork Loin Chops Smoked (average weight of whole),  
 Pork Chops Smoked (equally divided loin and rib chops at same price),

Pork Sirloin Steak,  
 Pork Loin End Roast (average weight of portion),  
 Pork Loin Rib End Roast (average weight of portion),  
 Pork Loin Smoked Loin End (average weight of portion),

Pork Loin Roast Smoked (average weight of whole loin),

Pork Loin Smoked, Rib End (average weight of portion),

Pork Loin, One-quarter Sliced (Identify end, loin end or rib end. When advertising state average weight of whole loin),

Pork Loin, One-quarter Sliced, Chops and Steaks Mixed (when advertising state average weight of whole loin);

E. Shoulder, Butt, Picnic:

Pork Shoulder Butt,  
 Pork Shoulder Butt Boneless,  
 Pork Boston Butt (pork shoulder, blade portion, neck bone removed),

Pork Shoulder Blade Roast Boneless,

Pork Picnic,

Pork Picnic Boneless,

Pork Hocks,  
 Pork Hocks Smoked,  
 Pork Shoulder (whole shoulder),  
 Pork Shoulder (whole shoulder) Boneless,  
 Picnic Fruited Smoked,  
 Picnic Smoked Fully Cooked (average weight of whole),  
 Pork Blade Roast,  
 Pork Arm Roast,  
 Pork Blade Steak,  
 Pork Arm Steak,  
 Smoked Picnics (average weight of whole),  
 Smoked Picnic Sliced (average weight of whole),  
 Smoked Picnic Boneless (average weight of whole),  
 Smoked Pork Shoulder Butt, Boneless,  
 Smoked Pork Shoulder Butt;  
 F. Miscellaneous:  
 Canadian Bacon (slab or sliced),  
 Canadian Style Bacon (back),  
 Canned Ham (average weight),  
 Canned Picnic,  
 Canned Pork Shoulder,  
 Corned Pork Butt,  
 Corned Pork Hocks,  
 Corned Pork Picnic,  
 Corned Pork Shoulder,  
 Corned Pork Spare Ribs (average weight of whole),  
 Cottage Butt (boneless blade pork shoulder),  
 Country Style Pork Sausage (ingredients),  
 Country Style Spare Ribs (loin of pork),  
 Country Style Spare Ribs Boneless (loin of pork),  
 Dry Salt Jowls,  
 Dry Salt Pork,  
 Fresh Side Pork (sliced or piece),  
 Ground Pork,  
 Ham Fat,  
 Ham Ground,  
 Ham Loaf (ingredients),  
 Hog Maws,  
 Pickled Pigs Feet,  
 Pig Ears,  
 Pig Feet,  
 Pig Feet Smoked,  
 Pig Head,  
 Piglet (whole pig plus head),  
 Pig Tails,  
 Pork Back Fat,  
 Pork Back Ribs,  
 Pork Back Ribs Smoked,  
 Pork Boneless,  
 Pork Bones,  
 Pork Brains,

Pork Brisket,  
 Pork Cheek Meat,  
 Pork Chitterlings,  
 Pork Cube Steak,  
 Pork Cutlets,  
 Pork Hearts,  
 Pork Jowls Smoked,  
 Pork Kidneys,  
 Pork Leaf Lard,  
 Pork Link Sausage (ingredients),  
 Pork Liver,  
 Pork Melts,  
 Pork Neck Bones,  
 Pork Neck Bones Smoked,  
 Pork Sausage (ingredients),  
 Pork Shanks Smoked,  
 Pork Side (one side of whole pig),  
 Pork Skins Fresh,  
 Pork Skins Smoked,  
 Pork Snouts,  
 Pork Spare Ribs (average weight of whole. Examples:  
 "under 4 pounds," "4-6 pounds," "over 6 pounds"),  
 Pork Spare Ribs, Barbecued (average weight of whole),  
 Pork Spare Ribs, Smoked (average weight of whole),  
 Pork Tenderloin,  
 Pork Tongue,  
 Pork Tongue, Cured,  
 Pork Tongue, Smoked,  
 Pork For Kabobs,  
 Smoked Ham For Kabobs,  
 Whole Pig (both sides minus head).  
 (HDR 20 §1 (part), 11-3-82)

R6.04.040 Lamb. Descriptions of lamb meat cuts for labeling and advertising shall be as set out in this section:

- A. The word "Lamb" and the cut of meat must appear on the label of each package;
- B. Breast and Shank:
  - Lamb Breast,
  - Lamb Breast Boneless,
  - Lamb Breast Stuffed (if other than pure ground lamb is used, ingredients must be stated),
  - Lamb Riblets (brisket off, ribs only),
  - Lamb Shank;
- C. Leg:
  - Lamb Leg,
  - Lamb Leg Boneless,
  - Lamb Leg, Butt Half,
  - Lamb Leg, Shank Half,
  - Lamb Leg, Butt Portion,



Lamb Leg Roast,  
 Lamb Leg, Shank Portion,  
 Lamb Leg Steaks;  
 D. Loin:  
   Lamb Kidney Chops,  
   Lamb Sirloin Steak,  
   Lamb Sirloin Steaks Boneless,  
   Lamb Loin Chops,  
   Lamb Loin Chops Boneless,  
   Lamb Loin Roast,  
   Lamb Sirloin Roast;  
 E. Neck:  
   Lamb Necks,  
   Lamb Neck Bones;  
 F. Rib:  
   Lamb Crown Roast,  
   Lamb Rib Chops,  
   Lamb Rib Chops, French Style,  
   Lamb Rib Rack,  
   Lamb Rib Roast,  
   Lamb Rib Roast Boneless;  
 G. Shoulder:  
   Lamb Arm Roast,  
   Lamb Arm Steaks,  
   Lamb Blade Roast,  
   Lamb Blade Steaks,  
   Lamb Shoulder Steaks,  
   Lamb Shoulder,  
   Lamb Shoulder Portion, Steaks Removed,  
   Lamb Shoulder Boneless,  
   Lamb Shoulder Roast Boneless (Saratoga);  
 H. Miscellaneous:  
   Ground Lamb,  
   Lamb Cube Steak,  
   Lamb Boneless (additional wording and cut may be used  
 to describe methods of use. For example: "boneless shoul-  
 der for stew," etc.),  
   Lamb Brains,  
   Lamb Fries,  
   Lamb Head,  
   Lamb Hearts,  
   Lamb Kidneys,  
   Lamb Liver,  
   Lamb Patties (if seasoning is used, seasoning must be  
 stated),  
   Lamb Tongue. (HDR 20 §1(part), 11-3-82)

R6.04.050 Mutton. Terminology for the cuts of mutton  
 shall be the same as for lamb. Delete the word "Lamb" and  
 use the word "Mutton." Example: "Mutton Leg Steaks." (HDR  
 20 §1(part), 11-3-82)

R6.04.060 Veal. Descriptions of veal meat cuts for labeling and advertising shall be as set out in this section:

A. The word "Veal" and the cut of meat must appear on the label of each package;

B. Breast and Shank:

Veal Breast,  
 Veal Breast Boneless,  
 Veal Brisket,  
 Veal Riblet (ribs only, brisket off),  
 Veal Shank,  
 Veal Short Ribs;

C. Legs and Rump:

Veal Heel Roast,  
 Veal Leg,  
 Veal Leg Boneless,  
 Veal Leg Round Roast,  
 Veal Round Steak,  
 Veal Round Steak Boneless,  
 Veal Rump,  
 Veal Rump Boneless,  
 Veal Rump Roast,  
 Veal Rump Roast Boneless;

D. Loin:

Veal Flank Steak,  
 Veal Kidney Loin Chops,  
 Veal Loin Chops,  
 Veal Loin Roast,  
 Veal Loin Roast Boneless,  
 Veal Sirloin Roast,  
 Veal Sirloin Roast Boneless,  
 Veal Sirloin Steak,  
 Veal Sirloin Steak Boneless,  
 Veal Sirloin Tip Roast,  
 Veal Sirloin Tip Steak,  
 Veal T-bone Steak,  
 Veal Tenderloin;

E. Rib:

Veal Crown Roast,  
 Veal Rib Chops,  
 Veal Rib Chops Boneless,  
 Veal Rib Roast,  
 Veal Rib Roast Boneless,  
 Veal Rib Steak;

F. Shoulder:

Veal Arm Roast,  
 Veal Arm Steak,  
 Veal Blade Roast,  
 Veal Blade Steak,  
 Veal Neck,  
 Veal Neck Bones,  
 Veal Shoulder,

Veal Shoulder Boneless,  
 Veal 7 Bone Steak (that portion of the blade showing  
 distinct figure "7"),  
 Veal 7 Bone Roast (that portion of the blade showing  
 distinct figure "7");

G. Miscellaneous:

Calf Liver,  
 Ground Veal,  
 Veal Brains,  
 Veal Cube Steak,  
 Veal Cutlet (boneless),  
 Veal Hearts,  
 Veal Kidneys,  
 Veal Mock Chicken Legs, Ingredients,  
 Veal Patties, Ingredients,  
 Veal Stew Meat,  
 Veal Sweetbreads,  
 Veal Tongues,  
 Veal For Kabobs,  
 Veal or Calf Boneless (additional wording and cut may  
 be used to describe method of use. For example: "Boneless  
 Leg of Veal for Curry or Scalloppine"). (HDR 20 §1(part),  
 11-3-82)

R6.04.070 Calf. Terminology for cuts of calf shall be  
 the same as those for veal. Delete the word "Veal" and use  
 the word "Calf" in front of the cut of meat. For example:  
 "Calf Round Steak Boneless." (HDR 20 §1(part), 11-3-82)

Chapter R6.26

MODIFIED ATMOSPHERE PACKAGING FOR MEAT, POULTRY,  
 RABBIT AND AQUATIC FOOD ESTABLISHMENTS

Sections:

R6.26.010 Definitions.  
 R6.26.020 General.  
 R6.26.030 Prohibited foods.  
 R6.26.040 Person in charge.  
 R6.26.050 Labeling.  
 R6.26.060 Foods past expiration date.

R6.26.010 Definitions. The following words and  
 phrases used in this chapter shall mean as follows:

A. "Hazard analysis critical control point (HACCP)" means a method used to reduce the risk of foodborne illness by:

1. Identifying hazards of high risk foods;
2. Assessing the hazards posed by each preparation step;
3. Determining the critical points for controlling hazards;
4. Implementing immediate and appropriate corrective action when control criteria are not met; and
5. Monitoring critical control point(s).

B. "Modified atmosphere packaging" means a process in which food is encased in an impermeable or partially permeable membrane and a partial or complete vacuum is attained or a gas or mixture of gases are substituted for the air surrounding the food. This definition excludes containers which have been commercially processed to achieve and maintain commercial stability under conditions of nonrefrigerated storage and distribution.

C. "pH" means a measure of the amount of acid in a food product.

D. "Perishable food" means foods other than potentially hazardous foods that deteriorate or spoil due to loss of moisture and/or growth of molds and bacteria.

E. "Potentially hazardous food" means any food or ingredient, natural or synthetic, in a form capable of supporting: (1) the rapid and progressive growth of infectious or toxigenic microorganisms, or; (2) the slower growth of *Clostridium botulinum*. Included is any food of animal origin either raw, cooked or processed, and certain foods of plant origin which have been cooked including but not limited to: potato products, legumes and rice. Excluded are the following:

1. Foods with a water activity ( $A_w$ ) value of 0.90 or less;
2. Foods with a pH level of 4.6 or below;
3. Foods, in unopened hermetically sealed containers, which have been commercially processed to achieve and maintain commercial sterility under conditions of nonrefrigerated storage and distribution; and
4. Foods for which laboratory evidence (acceptable to the health officer) demonstrates that rapid and progressive growth of infectious and toxigenic microorganisms or the slower growth of *C. botulinum* cannot occur.

F. "Smoked" means smoke is added as a flavoring or preservative during the cooking process.

G. "Water activity" means a measure of the amount of moisture in a food available for bacterial growth. (HDR 29 §1, 6-26-91)

R6.26.020 General. A. When Allowed. Modified atmosphere packaging in retail meat, poultry, rabbit and aquatic food (MPRAF) establishments licensed by the Seattle-King County Department of Public Health (SKCDPH) is permitted only for the following:

1. Nonpotentially hazardous foods;
2. Raw meat;
3. Natural hard and semisoft cheeses containing live starter culture organisms;
4. Foods which are rapidly frozen and are stored frozen until heated or thawed for service. Foods frozen under this subsection shall meet the following cooling and freezing requirements:

- a. Cooling foods from one hundred forty degrees Fahrenheit (140°F) to forty-five degrees Fahrenheit (45°F) or below within four (4) hours,

- b. Cooling foods to below thirty-eight degrees Fahrenheit (38°F) within twelve (12) hours, and

- c. Freezing foods completely to below ten degrees Fahrenheit (10°F) within twenty-four (24) hours.

B. Other Foods. The health officer may allow additional foods to be modified atmosphere packaged only if an approved hazard analysis critical control point based procedure which controls the growth of *Clostridium botulinum* is in place. Acceptable controls would be:

1. Controlling water activity (Aw) below 0.93; or
2. Controlling pH level below 4.6; or
3. Using meats or meat products, poultry or poultry products properly processed in a plant regulated by USDA and received in an intact package prior to modified atmosphere packaging; or
4. Properly curing the food on-site using a standard recipe approved by the health officer with an initial sodium nitrite concentration of one hundred twenty parts per million (120 ppm) and 3.5 percent brine concentration;
  - a. The water activity, pH or nitrite and brine concentration must be confirmed in a certified lab;
5. Properly processing uncured meats or poultry on-site.

C. Additional Requirements. Whenever foods are modified atmosphere packaged under subsection B of this section, the health officer shall require all of the following:

1. Store the food at thirty-eight degrees Fahrenheit (38°F) or below;
2. Sell the food within fourteen (14) days of packaging;
3. The fourteen (14) day sell by date may not extend past the original processors' shelf life;

4. Establish critical control points during processing, packaging and storage;

5. The hazard analysis critical control based procedure for each food shall be submitted to the health department for review prior to any modified atmosphere packaging. Monitoring shall include any or all of the following information:

- a. Routine laboratory testing,
- b. Refrigerated storage temperatures after packaging,
- c. Measurement of temperatures if a smoking or cooking process is used, and
- d. Other information as requested by the health officer;

6. Maintain accurate records of monitoring in subsection (C)(5) of this section for examination by the health officer. (HDR 29 §2(A, B, C), 6-26-91)

R6.26.030 Prohibited foods. Modified atmosphere packaging of aquatic foods, including fish, is prohibited in the MPRAF establishment licensed by the SKCDPH, except for aquatic foods which are rapidly frozen and are stored frozen until thawed for use, or for aquatic foods processed where water activity or pH is controlled or nitrites are used as per Section R6.26.020(B). (HDR 29 §2(D), 6-26-91)

R6.26.040 Person in charge. The food service establishment owner shall designate a person in charge of modified atmosphere packaging operations. The person in charge shall ensure all control measures are complied with. (HDR 29 §2(E), 6-26-91)

R6.26.050 Labeling. A. Label Contents. Modified atmosphere packaged foods produced or packaged in a food service establishment under Section R6.26.020(B) shall be properly labeled as follows:

1. "Keep refrigerated at 38°F. or below and use within 7 days of purchase, unless frozen"; and
2. "Date when Packaged" and a "Sell by month/day/year" with the date established at time of packaging.

B. Labeling Exemptions. Modified atmosphere packaged foods packaged in USDA or FDA regulated plants and maintained in intact packages are exempt from meeting labeling requirements contained in subsection A of this section. (HDR 29 §2(F), 6-26-91)

R6.26.060 Foods past expiration date. A. Modified atmosphere packaged foods which have exceeded the requirement for foods to be sold within fourteen (14) days of

packaging must be destroyed, except prior to that time, modified atmosphere packaged foods may be:

1. Frozen; or
2. Removed from the packaging and used in the food service establishment.

B. Modified atmosphere packaged foods which have exceeded the requirement for foods to be sold within fourteen (14) days of packaging are prohibited from sale in salvage operations. (HDR 29 §2(G, H), 6-26-91)