SAFE USE OF BATTER AND BREADING

Breading and batter are considered a potentially hazardous food when meat or fish has been dipped into the mixture or the mixture contains raw egg or liquid dairy products. This fact sheet will guide you in the safe preparation and storage of both of these food items.

Potentially hazardous foods must be kept cold below 41º F or hot above 140º F except during necessary preparation times.

SAFE USE OF BATTER

PANCAKE & WAFFLE MIX
• Commercially prepared batter mixes—with the addition of water only—may be left out at room temperature for up to 12 hours and must be discarded after this time.
• Batters that contain raw eggs or liquid dairy products can be left at room temperature for up to 30 minutes, providing the volume does not exceed two quarts and the mixture is kept below 70º F. After 30 minutes, the mixture must be discarded or rapidly cooled to 41ºF or below.*

MEAT, FISH OR POULTRY BATTER
• Once batter has been used to dip raw meat or fish it is considered a potentially hazardous food and must be kept below 41º F by placing it in the refrigerator or by keeping it on ice.
• Batters can be left at room temperature while undergoing active preparation for up to 30 minutes, providing the volume does not exceed two quarts and the mixture is kept below 70º F. After 30 minutes, the mixture must be discarded or rapidly cooled to 41ºF or below.

SAFE USE OF BREADING
• Once potentially hazardous foods such as, meat, fish, poultry, ice cream or cooked vegetables have been in contact with the breading, the mix must be sifted for lumps, refrigerated or discarded.

*Note: Food service establishments that serve to highly susceptible populations must substitute raw shell eggs with pasteurized shell, liquid, frozen or dry eggs in the preparation of foods except when raw eggs are combined as an ingredient immediately before baking and the eggs are thoroughly cooked to a ready-to-eat form, such as a cake or bread, which is in compliance with WAC 246-215; 3-801.11(E) (2).