

WAC 246-215-04325 Equipment—Designated food preparation sinks.

FOOD ESTABLISHMENTS must have designated FOOD preparation sinks that are:

(1) Sufficient in number and size to wash, soak, rinse, drain, cool, thaw, or otherwise process any FOOD that requires placement in a sink;

(2) Appropriate for the menu, method of FOOD preparation, and volume of FOOD prepared; and

(3) Not used for handwashing, UTENSIL washing, or other activities that could contaminate FOOD.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04325, filed 1/17/13, effective 5/1/13.]