

**WAC 246-215-04620 Methods—Dry cleaning (FDA Food Code 4-603.11).** (1) If used, dry cleaning methods such as brushing, scraping, and vacuuming may only contact surfaces that are soiled with dry FOOD residues that are not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD.

(2) Cleaning EQUIPMENT used in dry cleaning FOOD-CONTACT SURFACES may not be used for any other purpose.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-04620, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04620, filed 1/17/13, effective 5/1/13.]