

WAC 246-215-09310 Sinks—Sink compartment requirements. The kitchen of a BED AND BREAKFAST OPERATION must have at least the following facilities for cleaning and SANITIZING FOOD contact UTENSILS and EQUIPMENT and to allow handwashing in a separate sink basin from one used for FOOD preparation:

- (1) A three-compartment sink; or
- (2) Two-sink basins plus a home-style dishwasher with a SANITIZING cycle providing 155°F (68°C) or hotter water.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-09310, filed 1/17/13, effective 5/1/13.]