

***(Effective until March 1, 2022.)***

**WAC 246-215-02315 Hands and arms—Where to wash (2009 FDA Food Code 2-301.15).** FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-02315, filed 1/17/13, effective 5/1/13.]

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