## (Effective until March 1, 2022.)

- WAC 246-215-03351 Preventing contamination from the premises— Food storage (2009 FDA Food Code 3-305.11). (1) Except as specified in subsections (2) and (3) of this section, Food must be protected from contamination by storing the FOOD:
  - (a) In a clean, dry location;
- (b) Where it is not exposed to splash, dust, or other contamination; and
  - (c) At least six inches (15 cm) above the floor.
- (2) FOOD in packages and working containers may be stored less than six inches (15 cm) above the floor on case lot handling EQUIPMENT as specified under WAC 246-215-04268.
- (3) Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03351, filed 1/17/13, effective 5/1/13.]

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[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03351, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03351, filed 1/17/13, effective 5/1/13.]