

(Effective until March 1, 2022.)

WAC 246-215-04640 Methods—Washing, procedures for alternative manual warewashing equipment (2009 FDA Food Code 4-603.15). If washing in sink compartments or a WAREWASHING machine is impractical such as when the EQUIPMENT is fixed or the UTENSILS are too large, washing must be done by using alternative manual WAREWASHING EQUIPMENT as specified under WAC 246-215-04305(3) in accordance with the following procedures:

(1) EQUIPMENT must be disassembled as necessary to allow access of the detergent solution to all parts;

(2) EQUIPMENT components and UTENSILS must be scraped or rough cleaned to remove FOOD particle accumulation; and

(3) EQUIPMENT and UTENSILS must be washed as specified under WAC 246-215-04635(1).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04640, 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, § 246-215-04640, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04640, filed 1/17/13, effective 5/1/13.]