

(Effective until March 1, 2022.)

**WAC 246-215-03354 Preventing contamination from the premises—
Food storage, prohibited areas (2009 FDA Food Code 3-305.12).** FOOD may not be stored:

- (1) In locker rooms;
- (2) In toilet rooms;
- (3) In dressing rooms;
- (4) In garbage rooms;
- (5) In mechanical rooms;
- (6) Under sewer lines that are not shielded to intercept potential drips;
- (7) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;
- (8) Under open stairwells; or
- (9) Under other sources of contamination.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03354, filed 1/17/13, effective 5/1/13.]

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