

(Effective until March 1, 2022.)

WAC 246-215-04206 Cleanability—CIP equipment (2009 FDA Food Code 4-202.12). (1) CIP EQUIPMENT must meet the characteristics specified under WAC 246-215-04204 and must be designed and constructed so that:

(a) Cleaning and SANITIZING solutions circulate throughout a fixed system and contact all interior FOOD-CONTACT SURFACES; and

(b) The system is self-draining or capable of being completely drained of cleaning and SANITIZING solutions; and

(2) CIP EQUIPMENT that is not designed to be disassembled for cleaning must be designed with inspection access points to ensure that all interior FOOD-CONTACT SURFACES throughout the fixed system are being effectively cleaned.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04206, filed 1/17/13, effective 5/1/13.]

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