

**WAC 296-800-23045 Follow these requirements if you provide food service to your employees.** (1) You must make sure all food service facilities and operations you make available follow sound hygiene principles.

(2) You must make sure the food is:

(a) Unspoiled.

(b) Protected from contamination during processing, preparation, handling, and storage.

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, and 49.17.060. WSR 18-22-116, § 296-800-23045, filed 11/6/18, effective 12/7/18; WSR 03-18-090, § 296-800-23045, filed 9/2/03, effective 11/1/03.]