WAC 246-215-04810 Methods—Storage of soiled linens (2009 FDA Food Code 4-803.11). Soiled LINENS must be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SIN-GLE-SERVICE and SINGLE-USE ARTICLES.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04810, filed 1/17/13, effective 5/1/13.]