

**WAC 246-215-09305 Food protection—Standard operating procedures.** The PERSON IN CHARGE of a BED AND BREAKFAST OPERATION shall ensure:

(1) FOOD supplies for personal use are separated from FOOD supplies intended for guest use;

(2) FOOD-CONTACT SURFACES are thoroughly cleaned before each use;

(3) A HANDWASHING SINK is available for use by EMPLOYEES during all times FOOD is prepared for BED AND BREAKFAST OPERATION guests and is located within 25 feet of FOOD preparation, FOOD dispensing, and WAREWASHING areas;

(4) Each HANDWASHING SINK is provided with a supply of hand soap and SINGLE-USE towels or other APPROVED hand-drying device;

(5) REFUSE, recyclables, and returnables are stored in a manner that does not create a public health HAZARD or nuisance;

(6) The PREMISES are maintained to control insects, rodents, and other pests;

(7) Children under age ten and animals are kept out of FOOD preparation areas during all times FOOD is prepared for bed and breakfast guests; and

(8) Toxic chemicals are stored in accurately labeled containers away from all FOODS and FOOD service supplies.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-09305, filed 1/17/13, effective 5/1/13.]