

WAC 246-215-04645 Methods—Rinsing procedures (2009 FDA Food Code 4-603.16). Washed UTENSILS and EQUIPMENT must be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-SANITIZER solution by using one of the following procedures:

(1) Use of a distinct, separate water rinse after washing and before SANITIZING if using:

(a) A three-compartment sink;

(b) Alternative manual WAREWASHING EQUIPMENT equivalent to a three-compartment sink as specified under WAC 246-215-04305(3); or

(c) A three-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP EQUIPMENT;

(2) Use of a detergent-SANITIZER as specified under WAC 246-215-04570 if using:

(a) Alternative WAREWASHING EQUIPMENT as specified under WAC 246-215-04305(3) that is APPROVED for use with a detergent-SANITIZER; or

(b) A WAREWASHING system for CIP EQUIPMENT;

(3) Use of a nondistinct water rinse that is integrated in the hot water SANITIZATION immersion step of a two-compartment sink operation;

(4) If using a WAREWASHING machine that does not recycle the SANITIZING solution as specified under subsection (5) of this section, or alternative manual WAREWASHING EQUIPMENT such as sprayers, use of a nondistinct water rinse that is:

(a) Integrated in the application of the SANITIZING solution; and

(b) Wasted immediately after each application; or

(5) If using a WAREWASHING machine that recycles the SANITIZING solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the SANITIZING solution.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04645, filed 1/17/13, effective 5/1/13.]