

**WAC 246-215-04945 Preventing contamination—Rinsing equipment and utensils after cleaning and sanitizing (2009 FDA Food Code 4-904.14).** After being cleaned and SANITIZED, EQUIPMENT and UTENSILS may not be rinsed before air drying or use unless:

(1) The rinse is applied directly from a potable water supply by a WAREWASHING machine that is maintained and operated as specified under WAC 246-215-04226 through 246-215-04270 and 246-215-04500 through 246-215-04575; and

(2) The rinse is applied only after the EQUIPMENT and UTENSILS have been SANITIZED by the application of hot water or by the application of a chemical SANITIZER solution whose EPA-registered label use instructions call for rinsing off the SANITIZER after it is applied in a commercial WAREWASHING machine.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04945, filed 1/17/13, effective 5/1/13.]