

(Effective until March 1, 2022.)

WAC 246-215-04625 Methods—Precleaning (2009 FDA Food Code 4-603.12). (1) FOOD debris on EQUIPMENT and UTENSILS must be scraped over a waste disposal unit or garbage receptacle or must be removed in a WAREWASHING machine with a prewash cycle.

(2) If necessary for effective cleaning, UTENSILS and EQUIPMENT must be preflushed, presoaked, or scrubbed with abrasives.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04625, filed 1/17/13, effective 5/1/13.]

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