

**(Effective until March 1, 2022.)**

**WAC 246-215-08205 Facility and operating plans—Contents of the plans and specifications (2009 FDA Food Code 8-201.12).** The plans and specifications for a FOOD ESTABLISHMENT, including a FOOD ESTABLISHMENT specified under WAC 246-215-08210, must include, as required by the REGULATORY AUTHORITY based on the type of operation, type of FOOD preparation, and FOODS prepared, the following information to demonstrate conformance with chapter provisions:

- (1) Intended menu;
- (2) Anticipated volume of FOOD to be stored, prepared, and sold or served;
- (3) Proposed layout, mechanical schematics, construction materials, and finish schedules;
- (4) Proposed EQUIPMENT types, manufacturers, model numbers, locations, dimensions, performance capacities, and installation specifications;
- (5) Evidence that standard procedures that ensure compliance with the requirements of this chapter are developed or are being developed; and
- (6) Other information that may be required by the REGULATORY AUTHORITY for the proper review of the proposed construction, conversion or modification, and procedures for operating a FOOD ESTABLISHMENT.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-08205, filed 1/17/13, effective 5/1/13.]

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- (6) Other information that may be required by the REGULATORY AUTHORITY for the proper review of the proposed construction, conversion or modification, and procedures for operating a FOOD ESTABLISHMENT.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-08205, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-08205, filed 1/17/13, effective 5/1/13.]