

WAC 16-170-120 Handwashing requirements. (1) Anyone involved in the poultry slaughter process must adequately wash their hands:

- (a) Before the poultry slaughtering process begins;
- (b) Between the slaughtering and preparation steps in the process;
- (c) Between the poultry preparation and sale steps in the process;
- (d) After each absence from the poultry slaughter site; and
- (e) Any time hands become contaminated.

(2) "Adequately washing hands" means thoroughly washing hands to prevent contaminating the slaughtered poultry. Adequate handwashing methods consist of:

- (a) Applying soap to hands;
- (b) Using warm water;
- (c) Scrubbing your hands thoroughly; and
- (d) Using methods to rinse and dry hands that prevent contamination.

[Statutory Authority: RCW 15.30.120, 69.07.020, 69.10.055, and 16.49.025. WSR 20-17-020, § 16-170-120, filed 8/6/20, effective 9/6/20. Statutory Authority: RCW 69.07.103, chapters 69.07 and 34.05 RCW, and 2009 c 114. WSR 09-16-035, § 16-170-120, filed 7/28/09, effective 8/28/09. Statutory Authority: 2003 c 397 and chapters 69.07 and 34.05 RCW. WSR 04-08-062, § 16-170-120, filed 4/5/04, effective 5/6/04.]