

(Effective until March 1, 2022.)

WAC 246-215-03330 Preventing contamination from equipment, utensils, and linens—Food contact with equipment and utensils (2009 FDA Food Code 3-304.11). FOOD must only contact surfaces of:

(1) EQUIPMENT and UTENSILS that are cleaned as specified under WAC 246-215-04600 through 246-215-04650 and SANITIZED as specified under WAC 246-215-04700 through 246-215-04710; or

(2) SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03330, filed 1/17/13, effective 5/1/13.]

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(2) SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES; or

(3) LINENS, such as cloth napkins, as specified under WAC 246-215-03336 that are laundered as specified under Part 4, Subpart B of this chapter.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03330, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03330, filed 1/17/13, effective 5/1/13.]