

(Effective until March 1, 2022.)

WAC 246-215-03366 Preventing contamination by consumers—Conditions, protection (2009 FDA Food Code 3-306.12). (1) Condiments must be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays with the proper UTENSILS, original containers designed for dispensing, or individual packages or portions.

(2) Condiments at a VENDING MACHINE LOCATION must be in individual packages or provided in dispensers that are filled at an APPROVED location, such as the FOOD ESTABLISHMENT that provides FOOD to the VENDING MACHINE LOCATION, a FOOD PROCESSING PLANT that is regulated by the agency that has jurisdiction over the operation, or a properly equipped facility that is located on the site of the VENDING MACHINE LOCATION.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03366, filed 1/17/13, effective 5/1/13.]

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[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03366, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03366, filed 1/17/13, effective 5/1/13.]