

(Effective until March 1, 2022.)

WAC 246-215-04226 Functionality—Ventilation hood systems, drip prevention (2009 FDA Food Code 4-204.11). Exhaust ventilation hood systems in FOOD preparation and WAREWASHING areas including components such as hoods, fans, guards, and ducting must be designed to prevent grease or condensation from draining or dripping onto FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04226, 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, § 246-215-04226, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04226, filed 1/17/13, effective 5/1/13.]