

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

**WAC 246-215-04545 Equipment—Mechanical warewashing equipment, wash solution temperature (2009 FDA Food Code 4-501.110).** (1) The temperature of the wash solution in spray-type warewashers that use hot water to SANITIZE may not be less than:

(a) For a stationary rack, single temperature machine, 165°F (74°C);

(b) For a stationary rack, dual temperature machine, 150°F (66°C);

(c) For a single tank, conveyor, dual temperature machine, 160°F (71°C);

(d) For a multitank, conveyor, multitemperature machine, 150°F (66°C).

(2) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 120°F (49°C).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04545, 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, § 246-215-04545, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04545, filed 1/17/13, effective 5/1/13.]