

*(Effective until March 1, 2022.)*

**WAC 246-215-04810 Methods—Storage of soiled linens (2009 FDA Food Code 4-803.11).** Soiled LINENS must be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of FOOD, clean EQUIPMENT, clean UTENSILS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04810, 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, § 246-215-04810, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04810, filed 1/17/13, effective 5/1/13.]