

**WAC 246-215-09505 Standard operating procedures.** The PERSON IN CHARGE of the PRESCHOOL shall ensure:

(1) EQUIPMENT for cold holding, heating and hot holding FOODS are sufficient in number and capacity to provide FOOD temperatures specified in Part 3 of this chapter. Residential models of such EQUIPMENT may be used if they are EASILY CLEANABLE and in good repair;

(2) FOOD-CONTACT SURFACES are thoroughly cleaned and SANITIZED before each use;

(3) A HANDWASHING SINK is accessible for use by EMPLOYEES during all times of FOOD preparation and service of unwrapped FOODS and is located within 25 feet of FOOD preparation, FOOD dispensing, and WAREWASHING areas;

(4) Each HANDWASHING SINK is provided with a supply of hand soap and SINGLE-USE towels or other APPROVED hand-drying device;

(5) REFUSE and recyclables are stored in a manner that does not create a public health HAZARD or nuisance;

(6) The PREMISES must be maintained free of infestations of insects, rodents, and other pests such that there is not a breeding population of pests in the facility; and

(7) Toxic chemicals are stored in accurately labeled containers away from all FOODS and FOOD service supplies.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-09505, filed 1/17/13, effective 5/1/13.]