

WAC 16-170-070 What are the site requirements for slaughtering, preparing and selling poultry covered by this chapter? At a minimum, the poultry slaughter/preparation site must:

- (1) Be constructed or assembled to minimize insects, pests, birds, dust, mud and overhead contamination;
 - (2) Include adequate lighting to illuminate the areas where poultry are slaughtered, prepared and sold;
 - (3) Have an adequate handwashing station;
 - (4) Be readily accessible to a toilet facility;
 - (5) Include potable running water;
 - (6) Include a means of safely disposing of rinse water and offal;
- and
- (7) Means of properly cooling slaughtered poultry unless the customer takes possession within four hours.

[Statutory Authority: RCW 69.07.103, chapters 69.07 and 34.05 RCW, and 2009 c 114. WSR 09-16-035, § 16-170-070, filed 7/28/09, effective 8/28/09. Statutory Authority: 2003 c 397 and chapters 69.07 and 34.05 RCW. WSR 04-08-062, § 16-170-070, filed 4/5/04, effective 5/6/04.]