

**WAC 110-305-7750 Food preparation area.** This section is applicable to any program that does not operate on public or private school premises.

(1) The food preparation area must:

(a) Have surfaces that are free of cracks and crevices; and

(b) Have a floor made of a material that is resistant to moisture.

(2) Have a range with a properly vented hood or exhaust fan, or a properly maintained microwave, must be available to properly cook food.

(3) There must be a designated food preparation sink in the licensed facility. When the food preparation sink is used for other purposes outside of program operating hours, it must be thoroughly cleaned and sanitized, as provided in WAC 170-297-0010, prior to use and a colander must be used to prevent food items from coming in contact with the sink basin.

(4) There must be a handwashing sink accessible during food preparation. See WAC 170-297-4635.

(5) A calibrated and working food thermometer must be used to monitor food temperature to ensure that it is cooked, cooled, and served at the correct temperature. The thermometer must be either a metal stem-type thermometer or a digital thermometer.

[WSR 18-14-078, recodified as § 110-305-7750, filed 6/29/18, effective 7/1/18. Statutory Authority: RCW 43.215.070, chapter 43.215 RCW, 2016 c 231, and Governor Inslee's Directive 16-06. WSR 17-22-053, § 170-297-7750, filed 10/25/17, effective 11/25/17. Statutory Authority: Chapter 43.215 RCW. WSR 12-23-057, § 170-297-7750, filed 11/19/12, effective 12/20/12.]