

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

**WAC 246-215-08405 Frequency—Performance- and risk-based (2009 FDA Food Code 8-401.20).** Within the parameters specified under WAC 246-215-08400, the REGULATORY AUTHORITY shall prioritize, and conduct more frequent inspections based upon its assessment of a FOOD ESTABLISHMENT'S history of compliance with this chapter and the establishment's potential as a vector of foodborne illness by evaluating:

- (1) Past performance, for nonconformance with this chapter or HACCP PLAN requirements;
  - (2) Past performance, for numerous repeat violations of this chapter or HACCP PLAN requirements;
  - (3) Past performance, for complaints investigated and found to be valid;
  - (4) The hazards associated with the particular FOODS that are prepared, stored or served;
  - (5) The type of operation including the methods and extent of FOOD storage, preparation, and service;
  - (6) The number of people served;
  - (7) Whether the population served is a HIGHLY SUSCEPTIBLE POPULATION;
- and
- (8) Whether the establishment is properly implementing an APPROVED self-inspection program.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-08405, filed 1/17/13, effective 5/1/13.]

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- and
- (8) Whether the establishment is properly implementing an APPROVED self-inspection program.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-08405, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-08405, filed 1/17/13, effective 5/1/13.]