

(Effective until March 1, 2022.)

WAC 246-215-04550 Equipment—Manual warewashing equipment, hot water sanitization temperature (2009 FDA Food Code 4-501.111). If immersion in hot water is used for SANITIZING in a manual operation, the temperature of the water must be maintained at 171°F (77°C) or above.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04550, 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, § 246-215-04550, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04550, filed 1/17/13, effective 5/1/13.]