

(Effective until March 1, 2022.)

WAC 246-215-04620 Methods—Dry cleaning (2009 FDA Food Code 4-603.11). (1) If used, dry cleaning methods such as brushing, scraping, and vacuuming may only contact surfaces that are soiled with dry FOOD residues that are not POTENTIALLY HAZARDOUS FOOD.

(2) Cleaning EQUIPMENT used in dry cleaning FOOD-CONTACT SURFACES may not be used for any other purpose.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04620, filed 1/17/13, effective 5/1/13.]

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WAC 246-215-04620 Methods—Dry cleaning (FDA Food Code 4-603.11). (1) If used, dry cleaning methods such as brushing, scraping, and vacuuming may only contact surfaces that are soiled with dry FOOD residues that are not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD.

(2) Cleaning EQUIPMENT used in dry cleaning FOOD-CONTACT SURFACES may not be used for any other purpose.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-04620, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04620, filed 1/17/13, effective 5/1/13.]