

(Effective until March 1, 2022.)

WAC 246-215-04900 Drying—Equipment and utensils, air-drying required (2009 FDA Food Code 4-901.11). After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(1) Must be air-dried or used after adequate draining as specified in the first paragraph of 40 C.F.R. 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (FOOD-CONTACT SURFACE SANITIZING solutions), before contact with FOOD; and

(2) May not be cloth-dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04900, 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, § 246-215-04900, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-04900, filed 1/17/13, effective 5/1/13.]