

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

**WAC 246-215-05210 Design, construction and installation—Handwashing facility, installation (2009 FDA Food Code 5-202.12).** (1) A HANDWASHING SINK must be equipped to provide water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet.

(2) A steam mixing valve may not be used at a handwashing sink.

(3) A self-closing, slow closing or metering faucet must provide a flow of water for at least fifteen seconds without the need to reactivate the faucet.

(4) An automatic handwashing facility must be installed in accordance with manufacturer's instructions.

(5) HANDWASHING SINKS in FOOD ESTABLISHMENTS must be adequately sized to allow a FOOD EMPLOYEE to wash both hands simultaneously.

(6) FOOD EMPLOYEES offering FOOD samples, such as FOOD demonstrators, may have HANDWASHING SINKS that meet the TEMPORARY FOOD ESTABLISHMENT requirements in WAC 246-215-09225 if not handling raw MEAT, FISH or POULTRY.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-05210, filed 1/17/13, effective 5/1/13.]

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