

WAC 296-307-16165 Cooking and food-handling facilities. (1) The operator must provide sanitary facilities for storing and preparing food;

(2) The operator must provide all food-handling facilities with:

(a) Covered and enclosed or screened cooking and food-handling facilities for all occupants;

(b) Covered and enclosed or screened eating facilities with adequate tables and seating for the occupants;

(c) If provided, hotplates that meet WAC 296-307-16140(2);

(d) A sink with hot and cold running potable water under pressure;

(e) At least two cubic feet of dry food storage space per occupant;

(f) Nonabsorbent, and easily cleanable food preparation surfaces situated off the floor;

(g) Mechanical refrigeration conveniently located and able to maintain a temperature of forty degrees Fahrenheit or below, with at least two cubic feet of storage space per occupant;

(h) Fire-resistant, nonabsorbent, nonasbestos, and easily cleanable wall coverings adjacent to cooking areas;

(i) Nonabsorbent, easily cleanable floors;

(j) Adequate ventilation for cooking facilities; and

(k) Cooking facilities, including fixtures and drains, maintained in good working order.

(3) In common food-handling facilities, the operator must provide:

(a) A room, building, or space within a building adequate in size, separate from any sleeping quarters or tent for workers to prepare and cook their own food;

(b) No direct openings to living or sleeping areas from the common food-handling facility;

(c) An operable cook stove or electric hotplate with four cooking surfaces for every ten workers through any combination of cooking surfaces including burners, one foot in length of burner surface, microwave ovens, stove ovens, or convection ovens.

(4) In family shelter food-handling facilities, the operator must provide an operable cook stove or electric hotplate with four cooking surfaces for every ten workers through any combination of cooking surfaces including burners, one foot in length of burner surface, microwave ovens, stove ovens, or convection ovens.

(5) The operator must ensure that common dining hall facilities comply with chapter 246-215 WAC, Food service.

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, and 49.17.060. WSR 20-21-091, § 296-307-16165, filed 10/20/20, effective 11/20/20; WSR 15-13-092, § 296-307-16165, filed 6/15/15, effective 1/1/16. Statutory Authority: RCW 49.17.010, [49.17].040, and [49.17].050 and 1999 c 374. WSR 00-06-081, § 296-307-16165, filed 3/1/00, effective 3/1/00.]