

**WAC 296-806-425 Food processing equipment.**

**Summary**

If your specific food processing machine or operation is not listed here, then follow any facilities requirements in this section along with the "Requirements for all machines" found in this chapter, WAC 296-806-200 and 296-806-300.

This section applies to:

(1) All businesses that manufacture or process food, whether or not they are contained inside food stores; and

(2) The design, installation, operations, and maintenance of machinery and equipment used in the food processing industry.

**Your responsibility:**

To protect employees from hazards associated with food processing facilities and machines.

**FACILITIES**

<b>You must meet the requirements...</b>	<b>in this section:</b>
Provide locks on chamber doors of large air conditioning units	WAC 296-806-42502
Use proper door locks on rack-type bread coolers	WAC 296-806-42504
Provide see-through panels on fermentation room doors	WAC 296-806-42506
Cover exposed hot pipes	WAC 296-806-42508
Provide extension piping on stationary lubrication fittings	WAC 296-806-42510
Provide hoods for pan-washing tanks	WAC 296-806-42512
Safeguard proof boxes	WAC 296-806-42514
Safeguard storage bins	WAC 296-806-42016

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, 49.17.060. WSR 15-24-102, § 296-806-425, filed 12/1/15, effective 1/5/16; WSR 04-14-028, § 296-806-425, filed 6/29/04, effective 1/1/05.]