

WAC 246-358-125 Cooking and food-handling facilities. The operator shall:

- (1) Provide sanitary facilities for storing and preparing food.
- (2) 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 are compliant with 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, provide:
 - (a) A room, building, or space within a building, adequate in size, separate from any sleeping quarters, for occupants 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 hot plate with four cooking surfaces for every ten occupants 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, provide an operable cook stove or electric hotplate with four cooking surfaces through any combination of cooking surfaces including burners, one foot in length of burner surface, microwave ovens, stove ovens, or convection ovens.
- (5) Ensure that common dining hall facilities comply with chapter 246-215 WAC, Food service.

[Statutory Authority: Chapter 70.114A RCW and RCW 43.70.334 through 43.70.340. WSR 15-13-091, § 246-358-125, filed 6/15/15, effective 1/1/16. Statutory Authority: RCW 70.114A.065 and 70.114A.110. WSR 00-06-082, § 246-358-125, filed 3/1/00, effective 3/1/00. Statutory Authority: RCW 70.54.110. WSR 96-02-014, § 246-358-125, filed 12/21/95, effective 1/1/96; WSR 93-03-032 (Order 326B), § 246-358-125, filed 1/12/93, effective 2/12/93; WSR 92-04-082 (Order 242B), § 246-358-125, filed 2/5/92, effective 3/7/92. Statutory Authority: RCW 43.20.050. WSR 91-02-051 (Order 124B), recodified as § 246-358-125, filed 12/27/90, effective 1/31/91; WSR 88-10-027 (Order 309), § 248-63-125, filed 5/2/88.]