

WAC 246-359-565 Food-handling and eating facilities. (1) All food-handling and eating facilities must meet the requirements of WAC 246-358-125.

(2) **Common food-handling facilities.** Common food-handling facilities must:

(a) Be covered and enclosed or screened;

(b) Provide mechanical ventilation in all enclosed food-handling facilities installed with a one hundred cubic feet per minute (CFM) intermittent fan or a twenty-five CFM continual fan, vented to the outside for each cooking unit. Fan intakes must be located directly above or behind each cooking unit; and

(c) Provide one sink per eight burners.

(3) Common eating facilities must be covered and enclosed or screened with adequate tables and seating for the occupants.

(4) **Dining halls.** Food-handling facilities which are to be provided by the licensed operator for temporary workers residing in the TWH must comply with:

(a) WAC 246-358-125, dining hall rules for TWH; and

(b) Chapter 246-215 WAC, food service sanitation rules.

[Statutory Authority: Chapter 70.114A RCW and RCW 43.70.334 through 43.70.340. WSR 15-13-091, § 246-359-565, filed 6/15/15, effective 1/1/16. Statutory Authority: RCW 70.114A.081. WSR 99-03-065, § 246-359-565, filed 1/18/99, effective 2/18/99.]