

**WAC 16-149-080 Production requirements.** (1) A cottage food production operation shall:

(a) Ensure that each operator holds a valid food handler's permit.

(b) Provide for food contact surfaces that are smooth and easily cleanable.

(c) Maintain acceptable sanitary standards and practices.

(i) Carpeting and rugs are not approved flooring material in the cottage food operation home kitchen preparation area. Cleanable impermeable floor mats are allowed in the cottage food operation home kitchen area.

(ii) Except as otherwise provided in this chapter, a sink used in combination with one or two large tubs placed next to it is required for washing, rinsing, and sanitizing.

(iii) A domestic dishwasher may be used in lieu of a sink/large tub(s) combination.

(iv) Pump hand soap and disposable paper towels must be available and used in the identified primary toilet room and home kitchen area by all persons working in the home kitchen.

(v) When food must be left out uncovered on kitchen counters or table due to processing steps such as cooling, active controls must be in place to prevent inadvertent contamination by children or pets. Active controls can include presence of the permittee or an employee or use of child/pet barriers, etc.

(vi) If pets are present in the household, a pet control plan that precludes pet entry/access to all areas of the cottage food operation during operating hours must be in place.

(vii) No infants or children under six years of age can be present in the cottage food operation home kitchen during processing. A child barrier may be used to prevent access to the cottage food processing area during operating hours.

(d) Provide separate storage from domestic storage, including separate refrigerated storage.

(e) Provide for annual bacterial test of water supplies if not connected to a public water system.

(2) The following is not required for a cottage food production operation:

(a) Commercial surfaces such as stainless steel counters or cabinets;

(b) Commercial grade sinks, dishwashers or ovens; or

(c) A separate kitchen for cottage food production.

(3) A cottage food production operation is prohibited from all of the following:

(a) Conducting domestic activities in the kitchen when producing cottage food products.

(b) Allowing pets in the kitchen production and packaging areas.

(c) Washing out or cleaning pet cages, pans and similar items in the kitchen, even when the kitchen is not in use for cottage food production.

(d) Pet litter boxes cannot be stored, used or cleaned at any time in any area of the cottage food operation. This includes food storage areas.

(e) Allowing entry of any person other than persons processing, preparing, packaging, or handling cottage food under the direct supervision of the permittee into the home kitchen area while producing cottage food products.

(4) A cottage food product must be prepared by following the exact recipe that was submitted for department approval. The recipe must be available on the premises for review by the department.

[Statutory Authority: RCW 69.22.020, 2015 c 196, 2015 c 203, and chapter 34.05 RCW. WSR 16-06-014, § 16-149-080, filed 2/19/16, effective 3/21/16. Statutory Authority: RCW 69.22.020 and chapter 34.05 RCW. WSR 12-12-016, § 16-149-080, filed 5/24/12, effective 6/24/12.]