WAC 16-170-070  Site requirements.  At a minimum, the poultry slaughter/preparation site must:

(1) Be constructed or assembled to minimize insects, pests, birds, dust, mud and overhead contamination;

(2) Include adequate lighting to illuminate the areas where poultry are slaughtered, prepared and sold;

(3) Have an adequate handwashing station;

(4) Be readily accessible to a toilet facility;

(5) Include potable running water;

(6) Include a means of safely disposing of rinse water and offal; and

(7) Means of properly cooling slaughtered poultry unless the customer takes possession within four hours.

[Statutory Authority: RCW 15.30.120, 69.07.020, 69.10.055, and 16.49.025. WSR 20-17-020, § 16-170-070, filed 8/6/20, effective 9/6/20. Statutory Authority: RCW 69.07.103, chapters 69.07 and 34.05 RCW, and 2009 c 114. WSR 09-16-035, § 16-170-070, filed 7/28/09, effective 8/28/09. Statutory Authority: 2003 c 397 and chapters 69.07 and 34.05 RCW. WSR 04-08-062, § 16-170-070, filed 4/5/04, effective 5/6/04.]