

WAC 246-215-04256 Functionality—Manual warewashing equipment, heaters and baskets (2009 FDA Food Code 4-204.116). If hot water is used for SANITIZATION in manual WAREWASHING operations, the SANITIZING compartment of the sink must be:

(1) Designed with an integral heating device that is capable of maintaining water at a temperature not less than 171°F (77°C); and

(2) Provided with a rack or basket to allow complete immersion of EQUIPMENT and UTENSILS into the hot water.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04256, filed 1/17/13, effective 5/1/13.]