

WAC 296-800-23045 Follow these requirements if you provide food service to your employees. (1) You must make sure all food service facilities and operations you make available follow sound hygiene principles.

(2) You must make sure the food is:

(a) Unspoiled.

(b) Protected from contamination during processing, preparation, handling, and storage.

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, and 49.17.060. WSR 18-22-116, § 296-800-23045, filed 11/6/18, effective 12/7/18; WSR 03-18-090, § 296-800-23045, filed 9/2/03, effective 11/1/03.]