

**WAC 246-215-09410 Sinks—Sink compartment requirements.** The DONATED FOOD DISTRIBUTING ORGANIZATION shall have at least the following facilities:

(1) A HANDWASHING SINK accessible and convenient for use by EMPLOYEES during all times of FOOD preparation and service of unwrapped FOODS.

(2) Each sink used for handwashing is provided with a supply of hand soap and SINGLE-USE towels or other APPROVED hand-drying device.

(3) A HANDWASHING SINK must be provided in the restroom and food preparation areas. A HANDWASHING SINK in a toilet room is not a replacement for HANDWASHING SINKS in food preparation areas.

(4) If unpackaged food is handled on-site, the DONATED FOOD DISTRIBUTING ORGANIZATION shall have at least the following facilities available for cleaning of FOOD-contact UTENSILS and EQUIPMENT:

(a) A three-compartment sink;

(b) A two-compartment sink as specified in WAC 246-215-04305 (4) and (5);

(c) A two-compartment sink plus a home-style dishwasher with a SANITIZING cycle providing 155°F (68°C) or hotter water; or

(d) As otherwise APPROVED.

(5) If produce is washed on-site, the DONATED FOOD DISTRIBUTING ORGANIZATION must either have:

(a) A separate FOOD preparation sink as specified in WAC 246-215-04325; or

(b) An APPROVED alternative produce washing procedure (e.g., the use of a colander) that ensures produce is not directly placed in WAREWASHING or HANDWASHING SINKS.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-09410, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-09410, filed 1/17/13, effective 5/1/13.]