



FOOD ESTABLISHMENT PLAN AND MENU REVIEW PROCESS

Chelan-Douglas Health District 200 Valley Mall Parkway
East Wenatchee, WA 98802 509-886-6400

When Plan Review Is Required

Section 08200 of the Washington State Retail Food Code requires that a permit applicant or permit holder shall submit to the Health District properly prepared plans and specifications for review and approval before:

- (A) The construction of a food establishment;
- (B) The conversion of an existing structure for use as a food establishment; or
- (C) The remodeling of a food establishment, a change of type of establishment, or significant changes to the methods of food preparation or style of service as specified under 08325(3) if regulatory authority determines that plans and specifications are necessary to ensure compliance with this chapter.

Please read the following guideline and provide all of the requested information on the attached checklist. Your comments will assist the Health District staff to make an accurate determination of the potential public health risks associated with the proposed food handling procedures. The review of public health risks focuses on the following three areas:

1. What is the potential hazard? This includes the type of food, method of handling and the number of consumers at risk.
2. How effective are the management and control systems?
3. What is the current level of compliance? Factors in this category include compliance with food hygiene safety and structural compliance of the facility.

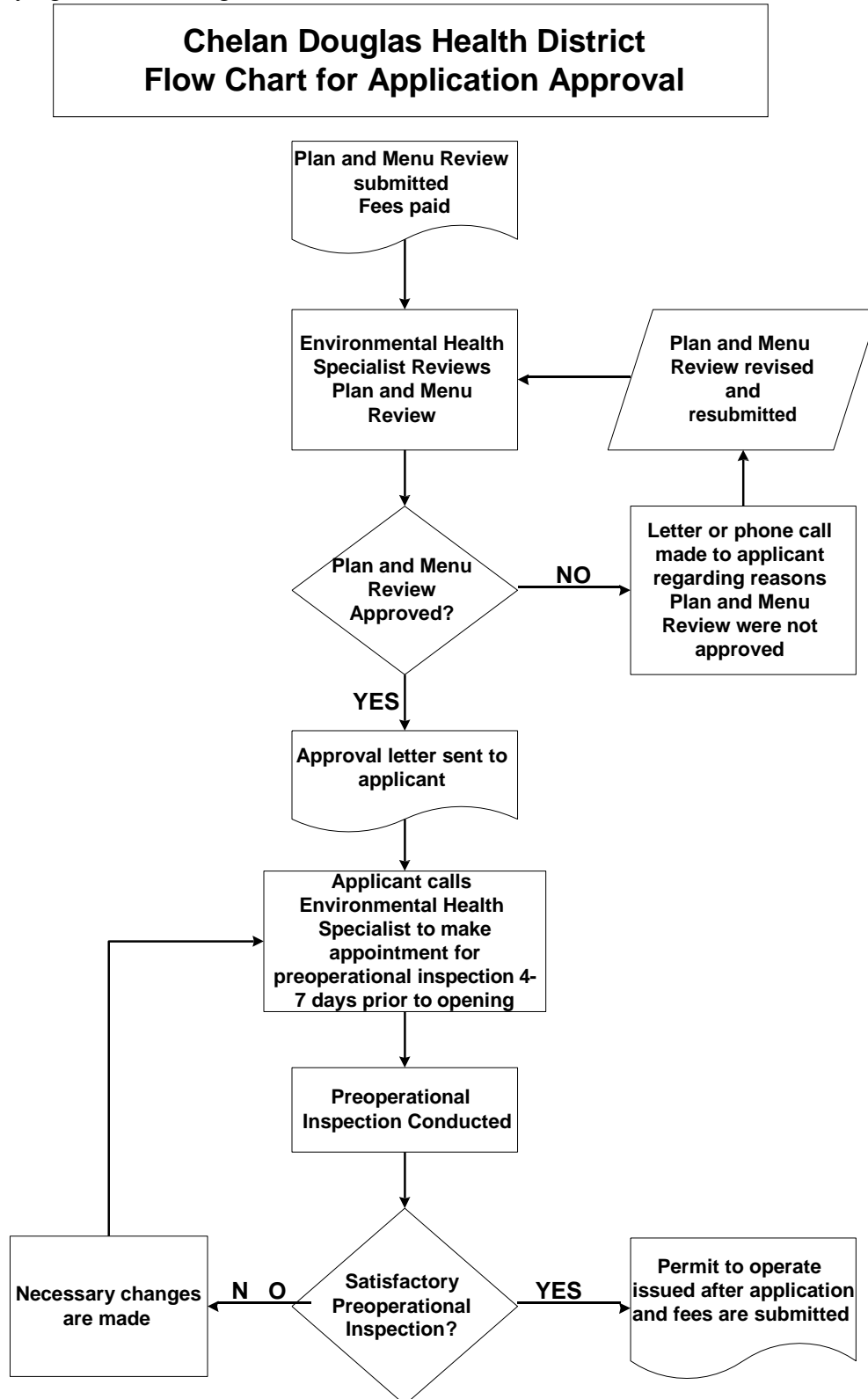
Procedure for Plan Approval and Permit Issuance (see flow chart)

- 1) The food establishment owner submits the Plan and Menu Review for Food Establishments checklist with all requested attachments and the fee.
- 2) The Health District grants approval in writing if the health officer determines the plans are satisfactory, and submits a copy of the approval letter to the appropriate building department. The applicant is given a blank operating permit application form with the applicable fee indicated.
- 3) Approximately one week prior to the desired opening, the food establishment owner requests a preoperational inspection. The permit application and applicable annual permit fees may be submitted at this time or any time prior to opening.
- 4) Prior to operation of the food establishment, the health officer conducts a preoperational inspection to determine conformance with approved plans and compliance with the regulations.
- 5) The food establishment permit is issued after a preoperational inspection finds compliance with the approved plans, the permit application is submitted and applicable fees are paid. The establishment may not open until the permit is issued.

Please submit the following items with the Plan & Menu Review for Food Establishments:

1. Floor plan with plumbing details, location of fixtures and drains. See Part II.
2. Refrigeration units: dimensions, make and model number. See Part VII, F.
3. Written agreements with the owner of toilet facilities shared with other businesses or accessed through other businesses. See Part VII, I & L.
4. Menu or list of foods for sale or service. See Part XII.

5. Raw or undercooked meats, eggs or aquatic foods offered as ready-to-eat. Attach sign or menu label identifying foods as being raw or undercooked. See Part VIII, A.



6. Packaging of foods that will be sold or distributed at locations other than your food establishment: Attach labels. See Part VIII, B.
7. Reduced Oxygen Packaging: Labels and Hazard Analysis Critical Control Point (HACCP) procedure. See Part VIII, C.
8. Transport/catering: Description of operation and locations of regular delivery. Specifications or description of equipment used before and during transport. Written agreements for central preparation site. See Part IX, A, C, and F.
9. Mobile units: floor plan(s) and location(s)/itinerary of mobile unit and base of operation and/or commissary. Written agreements as they apply. See Part X.

If your plans do not contain all of the information requested on the checklist, they will be returned to you with a correction notice. You will need to resubmit them with the additional information. For any questions, please call 509-886-6450.

The Fees 2023 fees are given below

For new or converted structures a fee of \$475 or \$240, depending on the type of food service that you will provide, is charged at the time the Plan and Menu Review application is submitted. For Small and Large Establishments, the fee is \$475 and for Simple and Minimal Establishments the fee is \$240. Another separate fee is charged when you apply for the operating permit (see chart below).

Type	Description	2022 fee schedule		
		Plan & Menu	Permit	Total
Minimal F4	Pre-packaged Time/Temperature Control for Safety food only a Bed & Breakfast answering “yes” to all five questions on Part XI.D or Tasting Rooms.	\$240	\$120	\$360
Simple F3	Menu does not include cooling of Time/Temperature Control for Safety food (except for espresso, pies, nacho cheese), preparation of raw ingredients or handling of ready-to-eat foods except for the cutting of pasteurized cheeses/sausage style meats (excludes deli meats) and cooking of raw meat and eggs. This category includes grocery stores with specialty departments limited to low risk operations such as meat, fish and bakery departments, and school food program sites limited to serving only.	\$240	\$240	\$480
Small F2	Menu is more complex than the “simple” category; seating is not provided for more than 100 diners. Includes produce washing and making of sandwiches, wraps, burritos, etc. where bare hand contact occurs – excludes hot dogs. Also includes grocery stores with not more than one higher risk specialty department (produce, delicatessen, specialty restaurant, snack bar, beverage stand); and school kitchens that prepare food for service on-site	\$475	\$590	\$1065
Large F1	Complex menu with seating for more than 100 diners; a grocery store with two higher risk specialty departments; a school kitchen sending food to other schools.	\$475	\$945	\$1420

For changes to the plan or menu of an existing, permitted establishment, the fee for the Plan & Menu Review will depend upon the establishment’s classification at the time the Plan & Menu Review application is submitted: \$120 for Minimal and Simple Establishments, \$240 for Small and Large Establishments.

Agencies you may need to contact:

The following list is to help you with the necessary steps of opening or remodeling a food establishment. Below is a suggested list of agencies to contact. The list may not be all inclusive. This is an informational list only and you need not return it with the Plan and Menu Review for Food Establishments checklist. There may be other agencies with requirements that apply to your food establishment.

- _____ County or City Planning Department
- _____ County or City Building Department
- _____ Fire Marshal
- _____ Wastewater system owner/operator
- _____ Water system owner/operator
- _____ Washington State Dept. of Labor & Industries (All mobile food units need to contact this agency. The Department of Labor & Industries also conducts electrical inspections.)
- _____ Washington State Department of Agriculture
- _____ Washington State Liquor Control Board
- _____ State and/or Local Business license agency

Sections of Food Code Referenced in Plan and Menu Review

(The entire Food Code can be found at www.cdhd.wa.gov)

01115 Terms Defined

(13) "**CATERING OPERATION.**" (a) CATERING OPERATION means a PERSON who contracts with a client to prepare a specific menu and amount of FOOD in an APPROVED FOOD ESTABLISHMENT for service to the client's guests or customers at a different location.

(46) "**FOOD**" means a raw, cooked, or processed edible substance, ice, BEVERAGE, or ingredient used or intended for use or for sale in whole or in part for human consumption, or chewing gum.

(50) "**FOOD ESTABLISHMENT.**"

(a) FOOD ESTABLISHMENT means an operation that:

(i) Stores, prepares, PACKAGES, serves, and vends FOOD directly to the CONSUMER, or otherwise provides FOOD for human consumption such as a restaurant; satellite or catered feeding location; CATERING OPERATION if the operation provides FOOD directly to a CONSUMER or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or FOOD bank; and

(ii) Relinquishes possession of FOOD to a CONSUMER directly, or indirectly through a delivery service such as home delivery or grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.

(b) FOOD ESTABLISHMENT includes:

(i) An element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is PERMITTED by the REGULATORY AUTHORITY; and

(ii) An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the PREMISES; and regardless of whether there is a charge for the FOOD.

(c) FOOD ESTABLISHMENT does not include:

(iii) A FOOD PROCESSING PLANT, cottage FOOD operation, or other establishment for activities regulated by the Washington state department of agriculture or the United States Department of Agriculture;

(60) "**HIGHLY SUSCEPTIBLE POPULATION**" means people who are more likely than others in the general population to experience foodborne disease because they are:

(a) Immunocompromised, PRESCHOOL age children, or older adults; and

(b) Obtaining FOOD at a facility that provides services in a custodial care, health care, or assisted living setting including, but not limited to, child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or

socialization services such as a senior center.

(127) "**TIME/TEMPERATURE CONTROL FOR SAFETY FOOD**" (TCS)(formerly "potentially hazardous food" (PHF)).

(a) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD means a FOOD that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

(b) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD includes:

(i) An animal FOOD that is raw or heat-treated; a plant FOOD that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, fresh herb-in-oil mixtures, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation;

02115 Duties--Person in Charge

The PERSON IN CHARGE shall ensure that:

(2) PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination.

(16) Written procedures and plans, such as a clean-up plan for vomit and diarrhea, where specified by this chapter and as developed by the FOOD ESTABLISHMENT to ensure ACTIVE MANAGERIAL CONTROL, are maintained and implemented as required.

03306 Preventing food and ingredient contamination— Packaged and unpackaged food—Separation, packaging, and segregation

(1) A FOOD must be protected from cross contamination by:

(a) Except as specified in (a)(iv) of this subsection, separating raw animal FOODS during storage, preparation, holding, and display from:

(i) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables;

(ii) Cooked READY-TO-EAT FOOD;

(iii) Fruits and vegetables before they are washed; and

(iv) Frozen, commercially processed and PACKAGED raw animal FOOD may be stored and displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.

(b) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding and display by:

(i) Using separate EQUIPMENT for each type; or

(ii) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; and

(iii) Preparing each type of FOOD at different times or in separate areas.

(c) Cleaning EQUIPMENT and UTENSILS as specified under 04605(1) and SANITIZING as specified under 04710;

(d) Except as specified under 03520 and subsection (2) of this section, storing the FOOD in packages, covered containers, or wrappings;

(e) Cleaning hermetically sealed containers of FOOD of visible soil before opening;

(f) Protecting FOOD containers that are received PACKAGED together in a case or overwrap from cuts when the case or overwrap is opened;

(g) Storing damaged, spoiled, or recalled FOOD being held in the FOOD ESTABLISHMENT as specified under 06415; and

(h) Separating fruits and vegetables, before they are washed as specified under 03318 from READY-TO-EAT FOOD.

03330 Preventing contamination from equipment, utensils, and linens—Food contact with equipment and utensils

FOOD must only contact surfaces of:

(1) EQUIPMENT and UTENSILS that are cleaned as specified under 04600 through 04650 and SANITIZED as specified under 04700 through 04710;

(2) SINGLE-SERVICE ARTICLES and SINGLE-USE ARTICLES; or

(3) LINENS, such as cloth napkins, as specified under 03336 that are laundered as specified under Part 4, Subpart B of this chapter.

WAC 246-215-03351 Preventing contamination from the premises— Food storage

(1) Except as specified in subsections (2) and (3) of this section, FOOD must be protected from contamination by storing the FOOD:

(a) In a clean, dry location;

(b) Where it is not exposed to splash, dust, or other contamination; and

(c) At least six inches (15 cm) above the floor.

(2) FOOD in packages and working containers may be stored less than six inches (15 cm) above the floor on case lot handling

EQUIPMENT as specified under 04268.

(3) Pressurized BEVERAGE containers, cased FOOD in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

03354 Preventing contamination from the premises--Food storage, prohibited areas

FOOD may not be stored:

- (A) In locker rooms;
- (2) In toilet rooms;
- (3) In dressing rooms;
- (4) In garbage rooms;
- (5) In mechanical rooms;
- (6) Under sewer lines that are not shielded to intercept potential drips;
- (7) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;
- (8) Under open stairwells; or
- (9) Under other sources of contamination.

03366 Preventing contamination by consumers--Condiments, protection

(1) Condiments shall be protected from contamination by being kept in dispensers that are designed to provide protection, protected food displays provided with the proper UTENSILS, original containers designed for dispensing, or individual packages or portions.

03525 Temperature and time control--Time/Temperature Control for Safety food, hot and cold holding

(1) Except during active preparation for up to two hours, cooking, or cooling, or when time is used as the public health control as specified in 03530, and except as specified in subsections (2) and (3) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained:

- (a) At 135°F (57°C) or above, except that roasts cooked to a temperature and for a time specified under 03400(2) or reheated as specified under 03440 may be held at a temperature of 130°F (54°C) or above; or
- (b) At 41°F (5°C) or less

03540 Specialized processing methods—Reduced oxygen packaging without a variance,

(1) Except for a FOOD ESTABLISHMENT that obtains a VARIANCE as specified under 03535, a FOOD ESTABLISHMENT that packages TIME/TEMPERATURE CONTROL FOR SAFETY FOOD using a REDUCED OXYGEN PACKAGING method shall control the growth and toxin formation of Clostridium botulinum and the growth of Listeria monocytogenes.

(2) Except as specified under subsection (6) of this section, a FOOD ESTABLISHMENT that packages TIME/TEMPERATURE CONTROL FOR SAFETY FOOD using a REDUCED OXYGEN PACKAGING method shall have a HACCP PLAN that contains the information specified under 08215 (3) and (4) and that:

- (a) Identifies the FOOD to be PACKAGED;
- (b) Except as specified under subsections (3) through (5) of this section, requires that the PACKAGED FOOD must be maintained at 41°F (5°C) or less and meet at least one of the following requirements:
 - (i) Has an Aw of 0.91 or less;
 - (ii) Has a pH of 4.6 or less;
 - (iii) Is a MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA using substances specified in 9 C.F.R. 424.21, Use of Food Ingredients and Sources of Radiation, and is received in an intact package; or
 - (iv) Is a FOOD with a high level of competing organisms such as raw MEAT, raw POULTRY, or raw vegetables;
- (c) Describes how the PACKAGE must be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to:
 - (i) Maintain the FOOD at 41°F (5°C) or below; and
 - (ii) Discard the FOOD if within thirty calendar days of its packaging it is not served for on-PREMISES consumption, or consumed if served or sold for off-PREMISES consumption;
- (d) Limits the refrigerated shelf life to no more than thirty calendar days from packaging to consumption, except the time the product is maintained frozen, or the original manufacturer's "sell by" or "use by" date, whichever occurs first;
- (e) Includes operational procedures that:
 - (i) Prohibit contacting READY-TO-EAT FOOD with bare hands as specified under 03300(2);
 - (ii) Identify a designated work area and the method by which:
 - (A) Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination; and
 - (B) Access to the processing EQUIPMENT is limited to responsible trained personnel familiar with the potential hazards of the operation; and
 - (iii) Delineate cleaning and sanitization procedures for FOOD-CONTACT SURFACES; and
- (f) Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the:

- (i) Concepts required for a safe operation;
- (ii) EQUIPMENT and facilities;
- (iii) Procedures specified under (e) of this subsection and 08215 (3) and (4); and

(g) Is provided to the REGULATORY AUTHORITY prior to implementation as specified under 08210(2).

(3) Except for FISH that is frozen before, during, and after PACKAGING, a FOOD ESTABLISHMENT may not PACKAGE FISH using a REDUCED OXYGEN PACKAGING method.

(4) Except as specified under subsections (3) and (6) of this section, a FOOD ESTABLISHMENT that PACKAGES FOOD using a cook-chill or sous vide process shall:

(a) Provide to the REGULATORY AUTHORITY prior to implementation a HACCP PLAN that contains the information as specified under 08215 (3) and (4);

(b) Ensure the FOOD is:

(i) Prepared and consumed on the PREMISES, or prepared and consumed off the PREMISES but within the same business entity with no distribution or sale of the PACKAGED product to another business entity or the CONSUMER;

(ii) Cooked to heat all parts of the FOOD to a temperature and for a time as specified under WAC 246-215-03400 (1) through (3);

(iii) Protected from contamination before and after cooking as specified under Part 3, Subparts C and D of this chapter;

(iv) Placed in a package with an oxygen barrier and SEALED before cooking, or placed in a package and SEALED immediately after cooking and before reaching a temperature below 135°F (57°C);

(v) Cooled to 41°F (5°C) in the SEALED package or bag as specified under 03515 and:

(A) Cooled to 34°F (1°C) within forty-eight hours of reaching 41°F (5°C) and held at that temperature until consumed or discarded within thirty days after the date of PACKAGING;

(B) Held at 41°F (5°C) or less for no more than seven days, at which time the FOOD must be consumed or discarded;

or

(C) Held frozen with no shelf life restriction while frozen until consumed or used.

(vi) Held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily;

(vii) If transported off-site to a satellite location of the same business entity, equipped with verifiable electronic monitoring devices to ensure that times and temperatures are monitored during transportation; and

(viii) Labeled with the product name and the date PACKAGED; and

(c) Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP PLAN and:

(i) Make such records available to the REGULATORY AUTHORITY upon request; and

(ii) Hold such records for at least six months after the last date the product was sold or served.

(c) Implement written operational procedures as specified under subsection (2)(e) of this section and a training program as specified under subsection (2)(f) of this section.

(5) Except as specified under subsection (6) of this section, a FOOD ESTABLISHMENT that PACKAGES cheese using a REDUCED OXYGEN PACKAGING method must:

(a) Limit the cheeses PACKAGED to those that are commercially manufactured in a FOOD PROCESSING PLANT with no ingredients added in the FOOD ESTABLISHMENT and that meet the Standards of Identity as specified in 21 C.F.R. 133.150 Hard Cheeses, 21 C.F.R. 133.169 Pasteurized Process Cheese or 21 C.F.R. 133.187 Semisoft Cheeses;

(b) Have a HACCP PLAN that contains the information specified under 08215 (3) and (4) and as specified under subsection (2)(a), (c)(i), (e), and (f) of this section;

(c) Labels the package on the principal display panel with a "use by" date that does not exceed thirty days from its packaging or the original manufacturer's "sell by" or "use by" date, whichever comes first; and

(d) Discards the REDUCED OXYGEN PACKAGED cheese if it is not sold for off-PREMISES consumption or consumed within thirty calendar days of its packaging.

03610 Labeling—Food labels

(1) FOOD PACKAGED in a FOOD ESTABLISHMENT must be labeled as specified in LAW, including chapters 69.04 and 15.130 RCW; 21 C.F.R. 101 - Food Labeling; and 9 C.F.R. 317 - Labeling, Marking Devices, and Containers.

(2) Label information must include:

(a) The common name of the FOOD or, absent a common name, an adequately descriptive identity statement;

(b) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD;

(c) An accurate declaration of the quantity of contents;

(d) The name and place of business of the manufacturer, packer, or distributor;

(e) The name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or unusual name of the respective ingredient;

(f) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403 (q)(3) through (5), nutrition labeling as specified in 21 C.F.R. 101 - Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling; and

(g) For any salmonid FISH containing canthaxanthin or astaxanthin as a COLOR ADDITIVE, the labeling of the bulk FISH container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that

discloses the use of canthaxanthin or astaxanthin.

(3) Bulk FOOD that is available for CONSUMER self-dispensing must be prominently labeled with the following information in plain view of the CONSUMER:

(a) The manufacturer's or processor's label that was provided with the FOOD; or

(b) A card, sign, or other method of notification that includes the information specified under subsection (2)(a), (b), and (f) of this section.

(4) Bulk unPACKAGED FOODS such as bakery products and unPACKAGED FOODS that are portioned to CONSUMER specification need not be labeled if:

(a) A health, nutrient content, or other claim is not made;

(b) There are no state or local LAWS requiring labeling; and

(c) The FOOD is manufactured or prepared on the PREMISES of the FOOD ESTABLISHMENT or at another FOOD ESTABLISHMENT or a FOOD PROCESSING PLANT that is owned by the same PERSON and is regulated by the FOOD regulatory agency that has jurisdiction.

(5) Whenever unpasteurized milk and FOODS containing unpasteurized milk are offered for sale at a FOOD ESTABLISHMENT, except hard or semisoft raw milk cheeses properly fermented and aged for a minimum of sixty days in compliance with 21 C.F.R. Part 133, the PERMIT HOLDER and PERSON IN CHARGE shall ensure that:

(a) The product is conspicuously labeled "raw milk" or "contains raw milk"; and

(b) A sign is posted in a conspicuous manner near the product stating: "Warning: Raw milk or foods prepared from raw milk may be contaminated with dangerous bacteria capable of causing severe illness. Contact your local health agency for advice or to report a suspected illness."

(6) The PERMIT HOLDER and PERSON IN CHARGE shall ensure that required information contained on FOOD labels is in the English language, except that duplicate labeling in other languages is allowed.

WAC 246-215-03620 Consumer advisory—Consumption of animal foods that are raw, undercooked, or not otherwise processed to eliminate pathogens

(1) Except as specified under 03400 (3) and (4)(d) and 03800(3) if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in a READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in subsections (2) and (3) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

(2) DISCLOSURE must include:

(a) A description of the animal-derived FOODS such as "oysters on the half shell (raw oysters)," "fresh fish (can be cooked to order)," "raw egg Caesar salad," and "hamburgers (can be cooked to order)"; or

(b) Identification of the animal-derived FOODS by asterisking them to a footnote that states that the items are served raw or undercooked and contain (or might contain) raw or undercooked ingredients.

(3) REMINDER must include asterisking the animal-derived FOODS requiring DISCLOSURE to a footnote that states:

(a) **"Regarding the safety of these items, written information is available upon request";**

(b) **"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness";**

(c) **"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions";** or

(d) **"Regarding the safety of consuming fresh partially cooked fish, information is available upon request."**

04100 Multiuse- -Characteristics

Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be:

(1) Safe;

(2) Durable, CORROSION-RESISTANT, and nonabsorbent;

(3) Sufficient in weight and thickness to withstand repeated WAREWASHING;

(4) Finished to have a SMOOTH, EASILY CLEANABLE surface; and

(5) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

4130 Multiuse—Wood, use limitation

(1) Except as specified in subsections (2), (3), and (4) of this section, wood and wood wicker may not be used as a FOOD-CONTACT SURFACE.

(2) Hard maple or an equivalently hard, close-grained wood may be used for:

(a) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(b) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230°F (110°C) or above.

(3) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

(4) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in:

(a) Untreated wood containers; or

(b) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in 21 CFR 178.3800 Preservatives for wood.

04145 Single –service and single-use-- Characteristics

Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES:

(1) May not:

(a) Allow the migration of deleterious substances, or

(b) Impart colors, odors, or tastes to FOOD; and

(2) Shall be:

(a) Safe, and

(b) Clean.

04248 Functionality--Temperature measuring devices

(1) In a mechanically refrigerated or hot FOOD storage unit, the sensor of a TEMPERATURE MEASURING DEVICE must be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot FOOD storage unit.

(2) Except as specified in subsection (3) of this section, cold or hot holding EQUIPMENT used for TIME/TEMPERATURE CONTROL FOR SAFETY FOOD must be designed to include and must be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. Part 4 –

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(3) Subsection (2) of this section does not apply to EQUIPMENT for which the placement of a TEMPERATURE MEASURING DEVICE is not a practical means for measuring the ambient air surrounding the FOOD because of the design, type, and use of the EQUIPMENT, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated FOOD transport containers, and salad bars.

(4) TEMPERATURE MEASURING DEVICES must be designed to be easily readable.

(5) FOOD TEMPERATURE MEASURING DEVICES and water TEMPERATURE MEASURING DEVICES on WAREWASHING machines must have a numerical scale, printed record, or digital readout in increments no greater than 2°F or 1°C in the intended range of use.

04272 Acceptability--Food Equipment, Certification and Classification.

FOOD EQUIPMENT that is certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program will be deemed to comply with subparts A and B of this part.

04300 Equipment --Cooling, Heating, and Holding Capacities.

EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.

04305 Equipment--Manual warewashing, sink compartment requirements

(1) Except as specified in subsection (3) of this section, a sink with at least three compartments must be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS.

(2) Sink compartments must be large enough to accommodate immersion of the largest EQUIPMENT and UTENSILS. If EQUIPMENT or UTENSILS are too large for the WAREWASHING sink, a WAREWASHING machine or alternative EQUIPMENT as specified in subsection (3) of this section must be used.

(3) Alternative manual WAREWASHING EQUIPMENT may be used when there are special cleaning needs or constraints and its use is APPROVED. Alternative manual WAREWASHING EQUIPMENT includes, but is not limited to:

(a) High-pressure detergent sprayers;

(b) Low- or line-pressure spray detergent foamers;

(c) Other task-specific cleaning EQUIPMENT;

(d) Brushes or other implements;

(e) Two-compartment sinks as specified under subsections (4) and (5) of this section; or

(f) Receptacles that substitute for the compartments of a multi compartment sink.

(4) Before a two-compartment sink is used:

(a) The PERMIT HOLDER shall have its use APPROVED; and

(b) The PERMIT HOLDER shall limit the number of KITCHENWARE items cleaned and SANITIZED in the two-compartment sink, and shall limit WAREWASHING to batch operations for cleaning KITCHENWARE such as between cutting one type of raw MEAT and another or cleanup at the end of a shift, and shall:

- (i) Make up the cleaning and SANITIZING solutions immediately before use and drain them immediately after use; and
 - (ii) Use APPROVED procedures to properly clean and SANITIZE KITCHENWARE.
- (5) A two-compartment sink may not be used for WAREWASHING operations where cleaning and SANITIZING solutions are used for a continuous or intermittent flow of KITCHENWARE or TABLEWARE in an ongoing WAREWASHING process.

04310 Equipment--Drainboards

Drainboards, UTENSIL racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary UTENSIL holding before cleaning and after SANITIZING.

04325 Equipment-- Designated Food Preparation Sinks.

FOOD ESTABLISHMENTS must have designated FOOD preparation sinks that are:

- (1) Sufficient in number and size to wash, soak, rinse, drain, cool, thaw, or otherwise process any FOOD that requires placement in a sink;
- (2) Appropriate for the menu, method of FOOD preparation, and volume of FOOD prepared; and
- (3) Not used for handwashing, UTENSIL washing, or other activities that could contaminate FOOD.

04335 Utensils, temperature measuring devices, and testing devices—Food temperature measuring devices

- (1) FOOD TEMPERATURE MEASURING DEVICES must be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Part 3.
- (2) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses must be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH fillets.

04400 Location - Equipment, Clothes Washers and Dryers, and Storage Cabinets, Contamination Prevention.

- (1) Except as specified in subsection (2) of this section, EQUIPMENT, a cabinet used for the storage of FOOD, or a cabinet that is used to store cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLESERVICE and SINGLE-USE ARTICLES may not be located:
 - (a) In locker rooms;
 - (b) In toilet rooms;
 - (c) In garbage rooms;
 - (d) In mechanical rooms;
 - (e) Under sewer lines that are not shielded to intercept potential drips;
 - (f) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 - (g) Under open stairwells; or
 - (h) Under other sources of contamination.
- (2) A storage cabinet used for LINENS or SINGLE-SERVICE or SINGLE-USE ARTICLES may be stored in a locker room.
- (3) If a mechanical clothes washer or dryer is provided, it shall be located so that the washer or dryer is protected from contamination and only where there is no exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

04640 Methods--Washing, Procedures for Alternative Manual Warewashing Equipment.

If washing in sink compartments or a WAREWASHING machine is impractical such as when the EQUIPMENT is fixed or the UTENSILS are too large, washing must be done by using alternative manual WAREWASHING EQUIPMENT as specified under 04305 (3) in accordance with the following procedures:

- (1) EQUIPMENT shall be disassembled as necessary to allow access of the detergent solution to all parts;
- (2) EQUIPMENT components and UTENSILS shall be scrapped or rough cleaned to remove FOOD particle accumulation; and
- (3) EQUIPMENT and UTENSILS shall be washed as specified under 04635(1).

04645 Methods—Rinsing procedures.

Washed UTENSILS and EQUIPMENT must be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-SANITIZER solution by using one of the following procedures:

- (1) Use of a distinct, separate water rinse after washing and before SANITIZING if using:
 - (a) A three-compartment sink;
 - (b) Alternative manual WAREWASHING EQUIPMENT equivalent to a three-compartment sink as specified under 04305(3);or
- (c) A three-step washing, rinsing, and SANITIZING procedure in a WAREWASHING system for CIP EQUIPMENT;
- (2) Use of a detergent-SANITIZER as specified under 04570 if using:
 - (a) Alternative WAREWASHING EQUIPMENT as specified under 04305(3) that is APPROVED for use with a detergent-SANITIZER; or
 - (b) A WAREWASHING system for CIP EQUIPMENT;

- (3) Use of a non-distinct water rinse that is integrated in the hot water SANITIZATION immersion step of a two-compartment sink operation;
- (4) If using a WAREWASHING machine that does not recycle the SANITIZING solution as specified under subsection (5) of this section, or alternative manual WAREWASHING EQUIPMENT such as sprayers, use of a non-distinct water rinse that is:
 - (a) Integrated in the application of the SANITIZING solution; and
 - (b) Wasted immediately after each application; or
- (5) If using a WAREWASHING machine that recycles the SANITIZING solution for use in the next wash cycle, use of a non-distinct water rinse that is integrated in the application of the SANITIZING solution.

04925 Storing--Prohibitions

- (1) Except as specified in subsection (2) of this section, cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored:
 - (a) In locker rooms;
 - (b) In toilet rooms;
 - (c) In garbage rooms;
 - (d) In mechanical rooms;
 - (e) Under sewer lines that are not shielded to intercept potential drips;
 - (f) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 - (g) Under open stairwells; or
 - (h) Under other sources of contamination.
- (2) Laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet may be stored in a locker room.

05210 Design, construction and installation—Handwashing facility, installation

- (1) A HANDWASHING SINK must be equipped to provide water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet.
- (2) A steam mixing valve may not be used at a handwashing sink.
- (3) A self-closing, slow closing or metering faucet must provide a flow of water for at least fifteen seconds without the need to reactivate the faucet.
- (4) An automatic handwashing facility must be installed in accordance with manufacturer's instructions.
- (5) HANDWASHING SINKS in FOOD ESTABLISHMENTS must be adequately sized to allow a FOOD EMPLOYEE to wash both hands simultaneously.
- (6) FOOD EMPLOYEES offering FOOD samples, such as FOOD demonstrators, may have HANDWASHING SINKS that meet the TEMPORARY FOOD ESTABLISHMENT requirements in WAC 246-215-09225 if not handling raw MEAT, FISH or POULTRY.

05235 Numbers and capacities—Toilets and urinals

- (1) At least one toilet and not fewer than the toilets required by LAW must be provided. If authorized by LAW and urinals are substituted for toilets, the substitution must be done as specified by LAW.
- (2) Except as specified under 09150, the FOOD ESTABLISHMENT PERMIT HOLDER shall ensure that toilet rooms are conveniently located within 200 feet of the FOOD ESTABLISHMENT and accessible to EMPLOYEES during all hours of operation.
- (3) The FOOD ESTABLISHMENT PERMIT HOLDER shall ensure that toilet rooms are conveniently located and accessible to patrons during all hours of operation if:
 - (a) The establishment has customer seating for on-PREMISES consumption; and
 - (b) The establishment was constructed or extensively remodeled after May 1, 1992.
- (4) Toilet rooms in FOOD ESTABLISHMENTS may be used jointly by patrons and EMPLOYEES, provided patrons accessing the toilet rooms are excluded from FOOD preparation areas and unPACKAGED FOOD storage areas.

05420 Service sink

- (1) At least 1 service sink or 1 curbed cleaning facility equipped with a floor drain must be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.
- (2) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste

5250 Backflow prevention, carbonator

Backflow prevention systems for carbonators must be installed as specified under WAC 51-56-0600, Chapter 6-water supply and distribution.

05255 Location and placement of handwashing sinks

A HANDWASHING SINK must be located:

- (1) To allow convenient use by EMPLOYEES;
- (2) Within 25 feet of FOOD preparation, FOOD dispensing, and WAREWASHING areas; and

(3) In, or immediately adjacent to, toilet rooms.

05270 Operation and maintenance—Using a handwashing sink

- (1) A handwashing SINK must be maintained so that it is accessible at all times for EMPLOYEE use.
- (2) A handwashing SINK may not be used for purposes other than handwashing.
- (3) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

05410 Retention, drainage, and delivery design, construction, and installation--Backflow prevention

- (1) Except as specified in subsections (2), (3), and (4) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed.
- (2) Subsection (1) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.
- (3) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within five feet (1.5 mm) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap.
- (4) If allowed by LAW, a WAREWASHING sink may have a direct connection.

05515 Facilities on the premises, materials, design, construction and installation—Receptacles

- (1) Except as specified in subsection (2) of this section, receptacles and waste handling units for REFUSE, recyclables, and returnables and for use with materials containing FOOD residue shall be durable, cleanable, insect- and rodent-resistant, leak proof, and nonabsorbent.
- (2) Plastic bags and wet strength paper bags may be used to line receptacles for storage inside the FOOD ESTABLISHMENT, or within closed outside receptacles.

05525 Facilities on the premises, materials, design, construction and installation—Outside receptacles

- (1) Receptacles and waste handling units for REFUSE, recyclables, and returnables used with materials containing FOOD residue and used outside the FOOD ESTABLISHMENT must be designed and constructed to have tight-fitting lids, doors, or covers.
- (2) Receptacles and waste handling units for REFUSE and recyclables such as an on-site compactor shall be installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

06100 Indoor areas—Surface characteristics

- (1) Except as specified in subsection (2) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be:
 - (a) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
 - (b) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
 - (c) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, MOBILE FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

06240 Functionality—Light bulbs, protective shielding

- (1) Except as specified in subsection (2) of this section, light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
- (2) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing FOOD in unopened packages, if:
 - (a) The integrity of the packages cannot be affected by broken glass falling onto them; and
 - (b) The packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
- (3) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

06290 Functionality—Private homes and living or sleeping quarters, use prohibition

A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters may not be used for conducting FOOD ESTABLISHMENT operations.

06295 Functionality—Living or sleeping quarters, separation

Living or sleeping quarters located on the PREMISES of a FOOD ESTABLISHMENT such as those provided for lodging registration clerks or resident managers shall be separated from rooms and areas used for FOOD ESTABLISHMENT operations by complete partitioning and solid self-closing doors.

06305 Handwashing facilities—Handwashing cleanser, availability

Each handwashing lavatory or group of two adjacent HANDWASHING SINKS must be provided with a supply of hand cleaning liquid, powder, or bar soap.

06310 Handwashing facilities—Hand-drying provision

Each HANDWASHING SINK or group of adjacent HANDWASHING SINK MUST be provided with:

- (1) Individual, disposable towels;
- (2) A continuous towel system that supplies the user with a clean towel; or
- (3) A heated-air hand drying device; OR
- (4) A hand-drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

06350 Dressing areas and lockers--Designation

- (1) Dressing rooms or dressing areas must be designated if EMPLOYEES routinely change their clothes in the establishment.
- (2) Lockers or other suitable facilities must be provided for the orderly storage of EMPLOYEES' clothing and other possessions.

06550 Methods—Controlling pests

The PREMISES must be maintained free of infestations of insects, rodents, and other pests such that there is not a breeding population of pests in the facility. The presence of insects, rodents, and other pests must be controlled to minimize their presence on the PREMISES by:

- (1) Routinely inspecting incoming shipments of FOOD and supplies;
- (2) Routinely inspecting the PREMISES for evidence of pests;
- (3) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under 07210, 07250, and 07255; and
- (4) Eliminating harborage conditions.

07200 Storage--Separation

POISONOUS OR TOXIC MATERIALS must be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by:

- (1) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; and
- (2) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This subsection does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

07260 Medicines—Restriction and storage

- (1) Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of EMPLOYEES may be allowed in a FOOD ESTABLISHMENT.
- (2) Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use must be labeled as specified under 07100 and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE AND SINGLE-USE ARTICLES.

07270 First-aid supplies--Storage

First-aid supplies that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be:

- (1) Labeled as specified under 07100; and
- (2) Stored in a kit or a container that is located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, and LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.

07275 Other personal care items--Storage

Except as specified under 07265 and 07270, EMPLOYEES shall store their PERSONAL CARE ITEMS in facilities as specified under 06350(2).

08205 Facility and operating plans—Contents of the plans and specifications

The plans and specifications for a FOOD ESTABLISHMENT, including a FOOD ESTABLISHMENT specified under 08210, must include, as required by the REGULATORY AUTHORITY based on the type of operation, type of FOOD preparation, and FOODS prepared, the following information to demonstrate conformance with chapter provisions:

- (1) Intended menu;
- (2) Anticipated volume of FOOD to be stored, prepared, and sold or served;
- (3) Proposed layout, mechanical schematics, construction materials, and finish schedules;
- (4) Proposed EQUIPMENT types, manufacturers, model numbers, locations, dimensions, performance capacities, and installation specifications;
- (5) Evidence that standard procedures that ensure compliance with the requirements of this chapter are developed or are being

developed; and

(6) Other information that may be required by the REGULATORY AUTHORITY for the proper review of the proposed construction, conversion or modification, and procedures for operating a FOOD ESTABLISHMENT.

09115 Plan approval--Plan contents

(1) To apply for a PRIMARY MOBILE PERMIT, the owner of a MOBILE FOOD UNIT shall include in the plan required by 09110:

- (a) Menu and FOOD preparation steps;
- (b) Floor plan;
- (c) EQUIPMENT specifications and location;
- (d) Finish schedule;
- (e) Source of water and specifications of the on-board plumbing;
- (f) Site used for SEWAGE disposal;
- (g) Availability of restrooms for EMPLOYEES;
- (h) Operating procedures; and
- (i) Cleaning schedule.

(2) To apply for a MOBILE SECONDARY PERMIT, the owner of a MOBILE FOOD UNIT shall provide the following information to the REGULATORY AUTHORITY issuing the secondary permit:

- (a) A copy of the current MOBILE PRIMARY PERMIT from the original REGULATORY AUTHORITY;
- (b) A copy of the complete APPROVED plan review from the original REGULATORY AUTHORITY;
- (c) The most recent inspection report of the MOBILE FOOD UNIT from the original REGULATORY AUTHORITY

that demonstrates compliance with food safety standards; and

(d) Any COMMISSARY agreements that the applicant is required to maintain under the permit from the original REGULATORY AUTHORITY.

(3) Except as provided in (a) and (b) of this subsection, the REGULATORY AUTHORITY may not require an applicant to submit additional documents or inspections to obtain a MOBILE SECONDARY PERMIT to operate the MOBILE FOOD UNIT.

(a) The REGULATORY AUTHORITY may require an applicant to submit any restroom agreements the REGULATORY AUTHORITY determines are necessary to comply with this chapter;

(b) The REGULATORY AUTHORITY may require an applicant to submit additional COMMISSARY agreements as required by this chapter unless:

- (i) A MOBILE FOOD UNIT is exempt from the use of a COMMISSARY under RCW 43.20.148; or
- (ii) A MOBILE FOOD UNIT returns to its APPROVED COMMISSARY after each day of service as described in the

APPROVED plan.

(4) A REGULATORY AUTHORITY granting a MOBILE SECONDARY PERMIT may charge the applicant an annual PERMIT fee, but may not charge a plan review or inspection fee.

09120 Additional requirements--Standard operating procedures.

The PERSON IN CHARGE of a MOBILE FOOD UNIT must ensure:

(1) Only EMPLOYEES and other PERSONS authorized by the REGULATORY AUTHORITY are present in the MOBILE FOOD UNIT;

(2) All EMPLOYEES are in compliance with the provisions of chapter 69.06 RCW and chapter 246-217 WAC for obtaining and renewing valid FOOD WORKER CARDS, unless all FOODS are PREPACKAGED and are not TIME/TEMPERATURE CONTROL FOR SAFETY FOODS;

(3) All FOODS, including ice, are from an APPROVED source or COMMISSARY;

(4) TIME/TEMPERATURE CONTROL FOR SAFETY FOODS prepared on the MOBILE FOOD UNIT are served the same day that they are prepared;

(5) Pre-PACKAGED FOODS are properly labeled;

(6) Only SINGLE-SERVICE ARTICLES are provided for use by the customer; and

(7) Condiments not in individual packages are provided in dispenser bottles or in other containers protected from contamination.

09125 Time/Temperature Control for Safety food--Temperature control

The PERSON IN CHARGE of a MOBILE FOOD UNIT shall ensure that TIME/TEMPERATURE CONTROL FOR SAFETY FOODS are:

(1) Not cooled on the MOBILE FOOD UNIT unless APPROVED;

(2) Properly temperature-controlled during transport to the place of service;

(3) Temperature-monitored by use of a stem-type thermometer or thermocouple capable of measuring all proper FOOD temperatures; and

(4) Held in preheated mechanical hot holding EQUIPMENT or prechilled mechanical cold holding EQUIPMENT, or otherwise temperature controlled by an APPROVED method.

09135 Water and wastewater--Water System.

The PERSON IN CHARGE shall ensure that the water system on the MOBILE FOOD UNIT:

- (1) Is supplied from an APPROVED source of water;
- (2) Is designed and constructed in an APPROVED manner;
- (3) Is filled from the APPROVED water source through a FOOD-grade hose;
- (4) Is refilled as frequently as necessary to furnish enough hot and cold water for handwashing, FOOD preparation, UTENSIL cleaning, SANITIZING, and facility cleaning, on the MOBILE FOOD UNIT;
- (5) Has a water supply tank with a minimum capacity of five gallons for handwashing;
- (6) Stores liquid waste in a wastewater retention tank with at least fifteen percent more capacity than the water supply tank; and
- (7) Retains wastewater on the MOBILE FOOD UNIT until disposed of by an APPROVED method.

09155 Sink compartment requirement--Warewashing facilities.

The permit HOLDER shall ensure:

- (1) A three-compartment sink is available on the MOBILE FOOD UNIT with potable hot and cold running water to wash, rinse, and SANITIZE UTENSILS when UTENSILS are reused on the MOBILE FOOD UNIT; except
- (2) This requirement may be waived or modified by the REGULATORY AUTHORITY when:
 - (a) Limited FOOD preparation occurs; or
 - (b) Additional clean UTENSILS are available and UTENSIL washing takes place at an APPROVED COMMISSARY or SERVICING AREA.

09160 Required postings--Business name.

The PERMIT HOLDER shall:

- (1) Provide the REGULATORY AUTHORITY a designated business name and permanently display the business name on the exterior of the MOBILE FOOD UNIT in printed letters at least four inches in height in a manner easily visible during operation; and
- (2) Inform the REGULATORY AUTHORITY of the days, hours and locations intended to vend in a manner acceptable to the REGULATORY AUTHORITY, such as by telephone, electronic mail, written correspondence or social media link.

09300 Residential kitchen--Requirements and restrictions.

- (1) The PERMIT HOLDER and PERSON IN CHARGE of a BED AND BREAKFAST OPERATION shall comply with the requirements of this chapter, except as otherwise provided in this subpart.
- (2) The REGULATORY AUTHORITY may impose additional requirements to protect against health hazards related to the FOOD service portion of a BED AND BREAKFAST OPERATION.
- (3) FOOD may be handled in the residential kitchen of a BED AND BREAKFAST OPERATION without meeting the provisions of 246-215-02315, 246-215-04212, 246-215-04214, 246-215-04216, 246-215-04224, 246-215-04228, 246-215-04236, 246-215-04250, 246-215-04254, 246-215-04260, 246-215-04264, 246-215-04315, 246-215-04340, 246-215-04345, 246-215-04405, 246-215-04410, 246-215-04500(1), 246-215-04510, 246-215-04525, 246-215-04545, 246-215-04555, 246-215-04560, 246-215-04575, 246-215-04610, 246-215-04710, 246-215-04940, and 246-215-05240, Part 4, Subpart H; Part 5, Subpart E; Part 6 and Part 7, if:
 - (a) The number of guest bedrooms does not exceed eight;
 - (b) FOOD service is limited to overnight guests;
 - (c) Breakfast is the only meal prepared; however, baked goods that are not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD may be prepared and served at any time of day;
 - (d) TIME/TEMPERATURE CONTROL FOR SAFETY FOODS are prepared for IMMEDIATE SERVICE only; and
 - (e) TIME/TEMPERATURE CONTROL FOR SAFETY FOODS are not cooled for later reheating.
- (4) If FOOD service is provided in a BED AND BREAKFAST OPERATION other than under the conditions of subsection (3) of this section, all FOODS must be prepared in an APPROVED nonresidential kitchen meeting the requirements of this chapter.

09305 Food protection--Standard operating procedures.

The PERSON IN CHARGE of a BED AND BREAKFAST OPERATION shall ensure:

- (1) FOOD supplies for personal use are separated from FOOD supplies intended for guest use;
- (2) FOOD-CONTACT SURFACES are thoroughly cleaned before each use;
- (3) A HANDWASHING SINK is available for use by EMPLOYEES during all times FOOD is prepared for BED AND BREAKFAST OPERATION guests and is located within 25 feet of FOOD preparation, FOOD dispensing, and WAREWASHING areas;
- (4) Each HANDWASHING SINK is provided with a supply of hand soap and SINGLE-USE towels or other APPROVED hand-drying device;
- (5) REFUSE, recyclables, and returnables are stored in a manner that does not create a public health HAZARD or nuisance;
- (6) The PREMISES are maintained to control insects, rodents, and other pests;
- (7) Children under age ten and animals are kept out of FOOD preparation areas during all times FOOD is prepared for BED AND BREAKFAST guests; and
- (8) Toxic chemicals are stored in accurately labeled containers away from all FOODS and FOOD service supplies.

09310 Sinks—Sink compartment requirements

The kitchen of a BED AND BREAKFAST OPERATION must have at least the following facilities for cleaning and SANITIZING FOOD contact UTENSILS and EQUIPMENT and to allow handwashing in a separate sink basin from one used for FOOD preparation:

- (1) A three-compartment sink; or
- (3) Two sink basins plus a home-style dishwasher with a SANITIZING cycle providing 155°F (68°C) or hotter water.