WAC 246-215-04305   Equipment—Manual warewashing, sink compartment requirements (2009 FDA Food Code 4-301.12). (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.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04305, filed 1/17/13, effective 5/1/13.]