**WAC 246-215-04325  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.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04325, filed 1/17/13, effective 5/1/13.]