Drying—Equipment and utensils, air-drying required (2009 FDA Food Code 4-901.11). After cleaning and sanitizing, equipment and utensils:

1. Must be air-dried or used after adequate draining as specified in the first paragraph of 40 C.F.R. 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with food; and

2. May not be cloth-dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-04900, filed 1/17/13, effective 5/1/13.]