

**WAC 246-215-06505 Methods—Cleaning, frequency and restrictions (2009 FDA Food Code 6-501.12).** (1) PHYSICAL FACILITIES must be cleaned as often as necessary to keep them clean.

(2) Except for cleaning that is necessary due to a spill or other accident, cleaning must be done during periods when the least amount of FOOD is exposed such as after closing.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-06505, filed 1/17/13, effective 5/1/13.]