Sink compartment requirements—Warewashing facilities. The PERMIT HOLDER of a TEMPORARY FOOD ESTABLISHMENT shall ensure access within 200 feet to a three-compartment sink with APPROVED drain boards and an adequate supply of hot and cold running water to wash, rinse, and SANITIZE UTENSILS when:

1. EQUIPMENT or UTENSILS are reused on-site; or
2. The TEMPORARY FOOD ESTABLISHMENT operates for two or more consecutive days; except
3. The REGULATORY AUTHORITY may approve an alternative UTENSIL cleaning method when three-compartment sinks with drain boards are not available and a health HAZARD cannot result.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-09235, filed 1/17/13, effective 5/1/13.]