

**WAC 296-833-40010 Provide cooking, food-handling, and dining facilities.** (1) You must make sure common cooking and dining areas are of adequate size and are separated from sleeping areas by a door.

(2) You must provide enclosed and screened cooking and food-handling facilities for all occupants. The facilities must include:

(a) A working cook stove or hot plate with at least one cooking surface for every two occupants;

(b) A sink with hot and cold running potable water under pressure;

(c) Food storage areas located off the floor;

(d) Nonabsorbent, easily cleanable food preparation counters;

(e) Mechanical refrigeration capable of maintaining a temperature of forty-five degrees Fahrenheit or below, with enough space to store perishable food items for all occupants;

(f) Fire-resistant, nonabsorbent, nonasbestos, and easily cleanable wall coverings close to cooking areas;

(g) Nonabsorbent, easily cleanable floors;

(h) At least one ceiling or wall light fixture;

(i) Lighting adequate for normal food preparation activities;

(j) Adequate ventilation for cooking facilities.

(3) You must make sure that dining halls:

(a) Meet the requirements of the department of health's rules in chapter 246-215 WAC, Food service;

(b) Have no direct openings to living or sleeping areas;

(c) Have fire-resistant, nonabsorbent, nonasbestos, and easy-to-clean wall coverings adjacent to cooking areas;

(d) Have nonabsorbent, easy-to-clean floors;

(e) Have at least one ceiling or wall light fixture;

(f) Have lighting adequate for normal dining activities.

[Statutory Authority: RCW 49.17.010, 49.17.040, 49.17.050, and 49.17.060. WSR 18-22-116, § 296-833-40010, filed 11/6/18, effective 12/7/18; WSR 02-23-073, § 296-833-40010, filed 11/19/02, effective 1/1/03.]