

WAC 246-215-02310 Hands and arms—When to wash (FDA Food Code 2-301.14). FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under WAC 246-215-02305 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and:

- (1) After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- (2) After using the toilet room;
- (3) After caring for or handling SERVICE ANIMALS or aquatic animals as specified under WAC 246-215-02415(2);
- (4) Except as specified under WAC 246-215-02400(2), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
- (5) After handling soiled EQUIPMENT or UTENSILS;
- (6) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
- (7) When switching between working with raw FOOD and working with READY-TO-EAT FOOD;
- (8) Before donning gloves for working with READY-TO-EAT FOOD unless a glove change is not the result of contamination; and
- (9) After engaging in other activities that contaminate the hands or gloves.

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-02310, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-02310, filed 1/17/13, effective 5/1/13.]