Chapter 246-215-03348 Washington Administrative Code

Refillable reusables are industry provided take-home or consumer-owned containers which are returned or brought to the food service establishment (FSE) for refilling with food or beverages. Both types of reusable containers must be cleaned by the consumer before returning for refilling at an establishment.

Definitions

Industry provided take-home containers are FSE provided containers which are returned by the consumer for refilling for sale or service, such as a milk bottle.

Consumer-owned containers are the customer's own containers which are brought to the FSE for refilling, such as a reusable plastic or glass container or coffee cup.

Ready-to-eat (RTE) food means foods that are not going to be cooked or do not need to be re-cooked before being served such as cheese, sushi, and cooked meatloaf served as a cold sandwich.

Time/Temperature control for safety (TCS) food (formerly "potentially hazardous food" (PHF)) means a food that requires cold or hot holding, proper cooling, or time management to limit the growth of harmful bacteria or toxins. Dairy products, cooked meats, and cut leafy greens are examples of TCS foods.

Contamination-free process means:

- The lip-contact surface of the cup, glass or container cannot touch the dispenser.
- The beverage or food delivery tube/chute/opening must be protected from customer contact, such as being recessed.
- The beverage or food delivery tube/chute/opening must be designed to prevent condensation, dripping, or splashes from going into the reusable container.
- The beverage or food delivery tube/chute/opening must be designed with a self-closing door if the dispensing system is located outside or not under the full-time supervision of an employee to protect against dust, pests, and other contamination.



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Industry Provide	d	Consumer-Owned
Take-Home Contair	ners	Containers
Provided by the FSE, intend reuse (no single use/dispose containers) and easily clean Any food container the Food Containers (Approved plan <u>not</u> require O Inspected by emploi ensure container is condition. O Washed, rinsed, and at FSE prior to refilli intended consumer a new container. O Refilled by employe	ed for and vi able and vi able. at is washed, rinsed rd.) Food a (Appr yee to o in good o d sanitized ing for o or use of o	led by the consumer, intended for reuse, easily cleanable sibly clean. d, and sanitized by the FSE may be refilled with food. and Beverage Containers oved plan <u>is</u> required.) Visibly clean and returned to the same consumer. Refilled with non-RTE bulk foods (e.g., uncooked beans), non-RTE produce (e.g., whole unwashed lettuce), and packaged foods (e.g., wrapped candy) by employee or consumer. Refilled with unpackaged RTE foods (e.g., granola) dispensed through a chute, gravity flow or other contamination-free process by employee or consumer.
any food.	0	Refilled with unpackaged, RTE foods (e.g., salad bars, deli counters, and bins with scoops) by an employee using a process without touching the lip or inside of the container with the FSEs utensils or equipment. Refilled with TCS beverages by an employee with a contamination-free process other than a dispensing system.
Beverage Containers		age Containers
(Approved plan <u>not</u> require		oved plan <u>not</u> required)
 Non-TCS beverage r employee or consur contamination-free dispensing system o process. 	ner with a o or other o	Refilled with TCS beverages by employee or consumer if contamination-free dispensing system is used. Container is returned to the same consumer. Container can be rinsed with fresh, running hot water at the FSE.
 Container is returned same consumer or in rinsed, and sanitized FSE. 	s washed, d in the	Container of any kind is refilled at water vending station.
 Container can be rin fresh, running hot v the FSE. 		