

1 January 5, 2000

2
3 Before the Board of Health of King County, State of Washington

4
5 RULES AND REGULATIONS NO. 00-03

6
7 An amendment for the protection of the public health against the spread of disease by food; revising
8 provisions on milk and milk products, carbonated beverage dispensing machines and automatic
9 dispensing aerosol units; enacted pursuant to RCW 70.05.060 including the latest amendments or
10 revisions thereto; revising Rules and Regulations No. 91, as amended, and Title 5 of the Code of the
11 King County Board of Health; and amending the Seattle Health Code as codified in Title 10 of the
12 Seattle Municipal Code, adopted by the Metropolitan King County Council pursuant to Ordinance
13 12098, Section 3.

14
15 BE IT ADOPTED BY THE KING COUNTY BOARD OF HEALTH:

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17 **SECTION 1.** Those portions of the Seattle Health Code, as codified in SMC Subsection
18 10.03.110C and Chapter 10.10, adopted by the Metropolitan King County Council pursuant to
19 Ordinance 12098, Section 3, are hereby repealed.

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21 **SECTION 2.** Section 5.06.020 of the Code of the King County Board of Health is hereby
22 amended to read as follows:

23 **5.06.020 Milk and milk products.** The food service establishment owner shall use or sell
24 commercially pasteurized fluid milk, fluid milk products, dry milk and dry milk products which meet the
25 Grade "A" quality standard contained in the most current version of the federal Pasteurized Milk
26 Ordinance except:

27 A. Grade "A" raw milk as defined under RCW ~~45.36.140~~ 15.36.012 may be sold in the original
28 unopened container for off-premises consumption only except that within the City of Seattle such sale
29 must be in compliance with Seattle Municipal Code section 10.16.560;

30 B. Unripened raw milk cheese and similar raw milk cultured products may be sold for off-
31 premises consumption and may be used in food services establishments, only if the foods are

1 subsequently cooked to a minimum temperature of one- hundred sixty-five degrees Fahrenheit (165° F);
2 and

3 C. Properly fermented raw milk cheeses, produced using a flash heating process and meeting
4 cheese composition requirements described under Section 5.10.020 (C), may be sold or used in food
5 service establishments and are exempted from the cooking requirements of subsection B of this section.
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7 **SECTION 3.** . Section 5.26.040 of the Code of the King County Board of Health is hereby
8 amended to read as follows:

9 **5.26.040 Carbonated beverage dispensing machines.** The food service establishment owner
10 shall install a ~~properly vented dual check valve~~ backflow prevention device or an approved reduced
11 ~~pressure backflow assembly between copper pipe or tubing and carbonated beverage dispensing~~
12 ~~machines. Carbonated beverage dispensing machines installed before the effective date of this title are~~
13 ~~exempt from this requirement by the applicable plumbing authority and installed in accordance with the~~
14 applicable state and local plumbing code. `

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16 **SECTION 4.** . Section 5.30.040 of the Code of the King County Board of Health is
17 hereby amended to read as follows:

18 **5.30.040 Automatic dispensing aerosol units.** The food service establishment owner shall
19 ensure that automatic dispensing aerosol units, if used, are:

20 A. Prohibited in all areas where food is prepared or served; and

21 B. Installed and used only in areas ~~outside the influence area of ventilation systems and~~ at least
22 twenty (20) feet away from any:

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1. Food storage area;
2. Food preparation or service area;
3. Unprotected food contact surfaces, and
4. Utensil washing or storage area.

Adopted this 21st day of January, 2000.

KING COUNTY BOARD OF HEALTH
KING COUNTY, WASHINGTON

s/Greg Nickels/s
Chair

ATTEST:

s/Alonzo Plough/s
Director of Health

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