

ACCEPTABLE HAND WASHING STATION FOR TEMPORARY FOOD VENDORS

Proper hand washing is critical to prevent foodborne illness. Hands must be washed before starting work, after handling raw meat, after using the restroom, and any other times hands become soiled.

The hand wash station must be set up prior to beginning food preparation or service, and shall be located so it is easily accessible and convenient for all temporary food workers.



SET UP:

Required items:

1. A five-gallon or larger insulated container kept supplied with warm water (100°F- 120°F) for hand washing delivered through a continuous-flow spigot or sprout. (No push button spigots)
2. A container for waste water retention (i.e. 5 gallon bucket), which must be disposed of into an approved sewer or wastewater system once full.
3. Hand soap and paper towels (sanitizers DO NOT replace hand washing).

