

# HAND WASHING SET UP

## Hand Washing:

- All workers must wash their hands:
- Before any food preparation begins
- After using the restroom
- After smoking, using tobacco, eating, handling garbage, animals or children
- After touching bare human body parts other than clean hands
- After coughing, sneezing, using handkerchief or tissues
- After handling soiled equipment or utensils
- When switching between working with raw food and ready-to-eat food
- During food preparation, as necessary, to remove soil and contamination
- After engaging in other activities that contaminate the hands

## Hand Wash Station:

**One hand washing station is required in the food preparation area of each event booth.** A permanently plumbed sink is not needed for temporary events, but at a minimum there must be:

- A. Flowing water from a container with a handled spigot that allows continuous flow until manually turned off (a push button is not allowed)
- B. A catch bucket or basin for waste water.
- C. Soap
- D. Paper (disposable towels)

There should be enough water available for the day's needs without running out – 5 gallons minimum. A booth will be subject to immediate closure if a hand washing station is not set up and operational **PRIOR** to beginning food handling and preparation.

