

- 1. An accessible and functional hand washing facility **with hot water** must be provided within the perimeter of any business involved in the sale of food. If only pre-packaged food products are sold, hand washing facilities are not required.
- 2. Handwashing stations can not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
- 3. Protect all food products, cooking equipment, and serving utensils from any splash or spillage involved in the washing of hands.
- 4. Provide soap and disposable paper towels with each handwashing station and dispose of paper towels after each use.
- 5. Either of the following set-ups can be used as a handwashing station:
 - Portable commercial hand sinks that produces hot water flow within 10 seconds of activating a hand pump or opening a dispensing valve.
 - An insulated container, or containers, large enough to hold a minimum of 2 gallons of potable water for each food stand worker for every four hours worked. The container should be capable of dispensing water through a valve that will provide a constant flow of water when opened. The waste water must be collected and disposed of in a sanitary sewer.
- 6. An accessible and functioning commercial hand sink must accompany any toilet utilized by food handlers. The sink may be used for hand washing only and must be stocked with soap from a sanitary dispenser and disposable single-use towels. Handwashing facilities must be checked regularly for adequate soap, towels, and water.