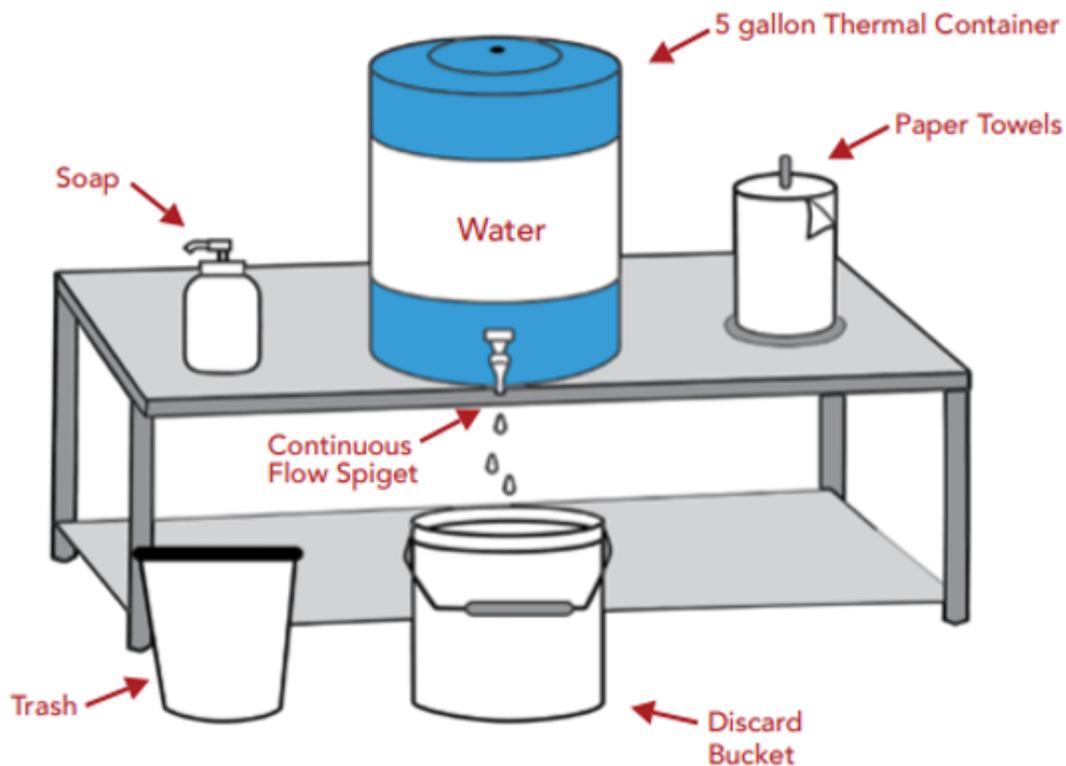


Temporary Food Stand Handwashing Set-up



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.