

Proper Handwash Station for Temporary Food Stands

- Free flowing warm water (100-120°F) must be supplied for handwashing.
- Handsoap and paper towels must be provided at handwash stations.
- Chemical hand sanitizers **do not** replace handwashing stations.
- Food handlers must wear clean clothes and hair restraints.
- Personnel cannot smoke or eat while inside the food stand.

HANDWASHING STATION

Use it OFTEN!

Use **CLEAN** water jugs:

1. **SANITIZE** with 2 tbsp unscented bleach in 1 gallon of water – **SLOSH** to cover all surfaces.
2. Let **STAND** 5 minutes and **DRAIN**. **DO NOT RINSE!**
3. **FILL** with approved drinking water

