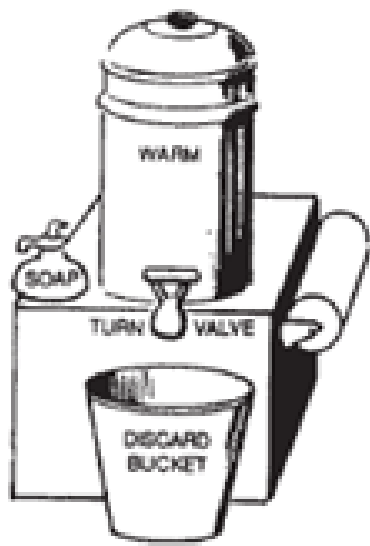


## Handwashing Stations at Temporary Food Events

Proper hand-washing facilities must be set-up and functional at all temporary food facilities. Hand-washing station must consist of a mechanical sink, or a container with running water (valve to turn water on/off), a waste water container, soap, and paper towels. The use of HAND SANITIZER alone is NOT acceptable. In addition, soap pre-placed in a bucket of water is not acceptable. Examples of proper hand washing stations:



Food handlers should wash their hands after:

- Entering a food preparation/service area;
- Using the restroom;
- Sneezing or coughing;
- Eating or using tobacco;
- Handling money;
- Handling garbage or soiled equipment or dishes;
- Caring for or handling services animals;
- Touching any potentially contaminated surface;
- And before putting on clean gloves or in between glove changes.