

Temporary Handwashing Station

Temporary Food Event Handwashing Station Set-Up

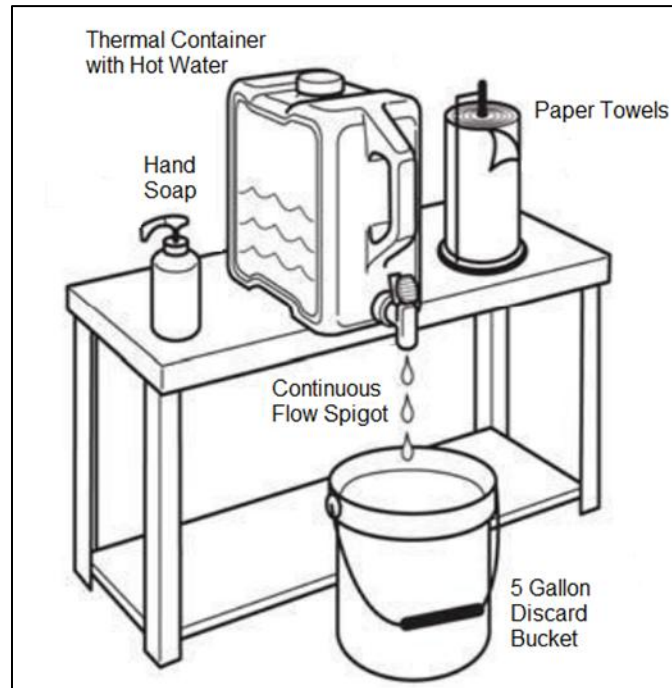


Figure 1: An example of a temporary food event handwashing station set-up.

Handwashing Guidelines

1. A handwashing station which is used for no purpose other than handwashing must be set up and available in a convenient location prior to any food preparation within the perimeter of any business involved in the sale of food.
2. A minimum of 2-5 gallons of hot water with a spigot or valve which allows water to flow freely as hands are washed and rinsed is required (No push button spouts).
3. Station must be equipped with hand soap, paper towels, and a catch bucket for the wastewater which must be discarded in a sanitary sewer.
4. All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved with washing of hands.
5. Hands must be washed:
 - a. Before preparing or handling any food product, clean dishes, or utensils, and prior to putting on gloves for handling ready-to-eat foods.
 - b. After using the restroom, handling money, touching your face, and whenever switching tasks or contamination has occurred.

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Health Response and Licensure • Food and Lodging

1720 Burlington Drive, Suite A, Bismarck, ND 58504-7736
Phone: (701) 328-1291 • Toll-free: 1 (800) 472-2927 • 711 (TTY)

hhs.nd.gov/foodandlodging

