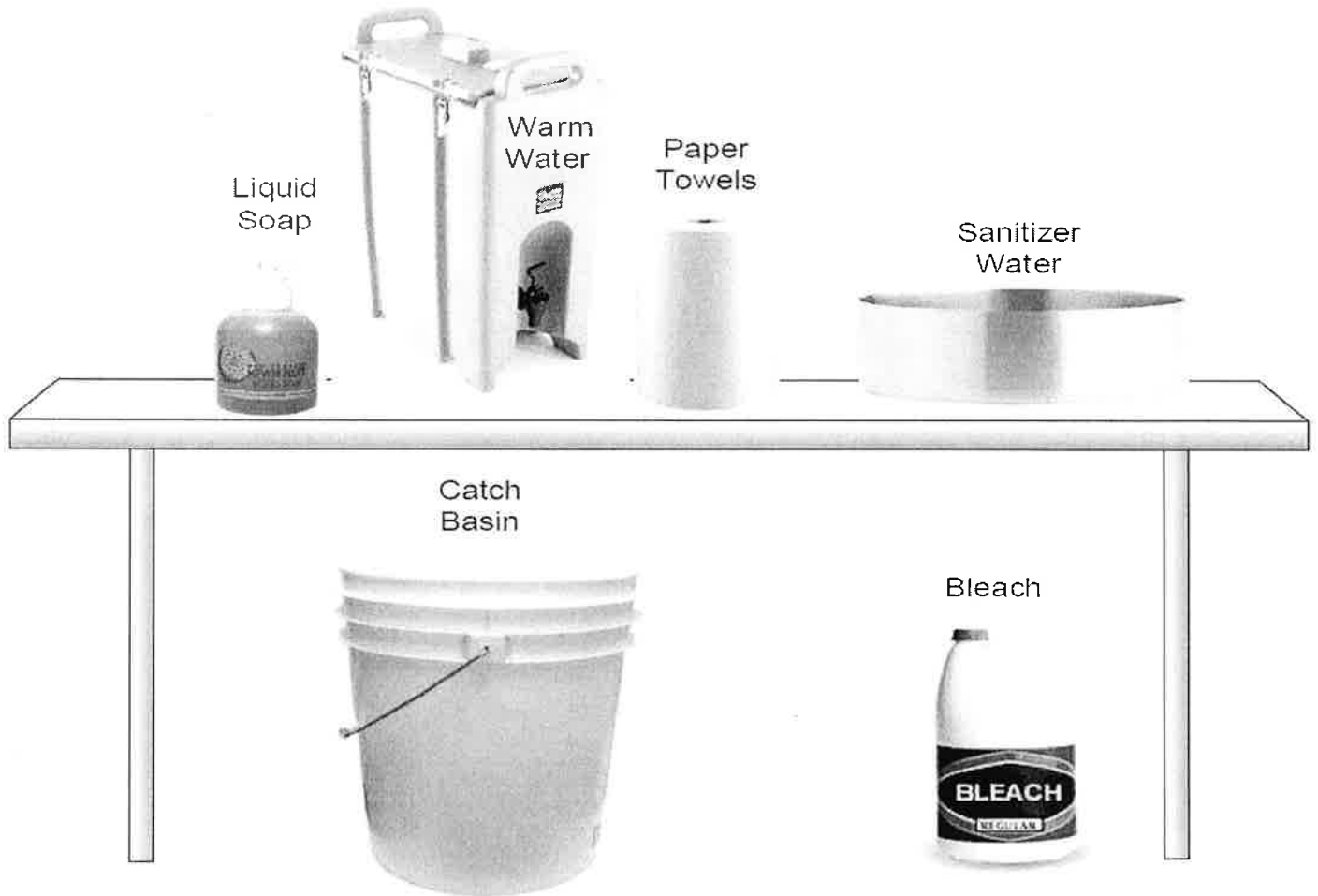


COMMUNITY EVENT HANDWASH SETUP



Hand Wash Station:

Setup must be easily accessible by the food handlers. Place the hand wash station in the food preparation area, not in the back of the food booth away from the food handlers. The hand wash station must consist of:

- Thermos (with a valve or mechanism that remains open during hand washing without needing to be held open with the users hands) filled with warm water.
- Catch basin for waste water
- Liquid soap in a pump-style dispenser
- Paper towels

Sanitizer Water*:

Sanitizer water is where food utensils are placed when not in use. Another sanitizer water container may be used to store towels that are used to wipe down food contact surfaces like counters and cutting boards. Change the sanitizer solution regularly (example: every hour) as dirty water inactivates the bleach.

*Made by adding 1 tbsp bleach per gallon of water.