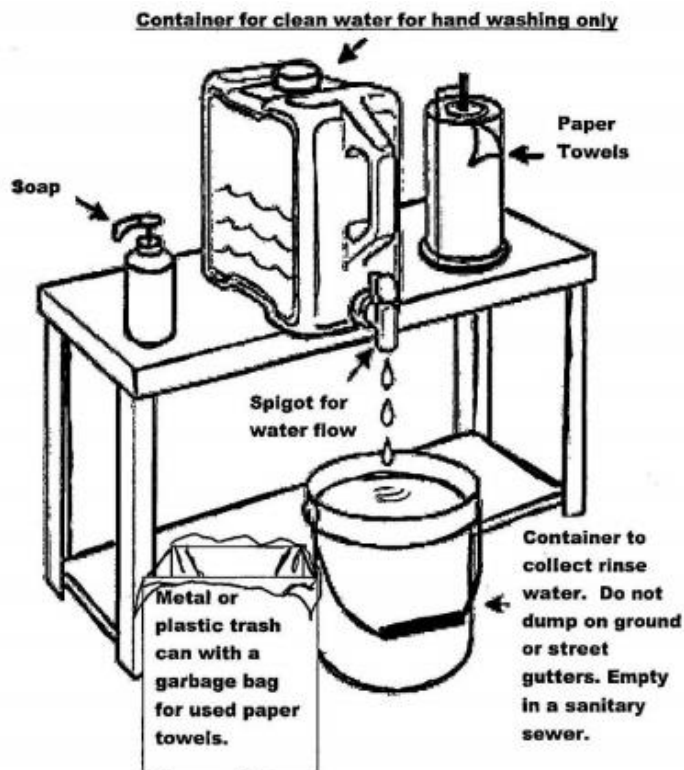




HANDWASHING AT TEMPORARY EVENTS

Proper handwashing facilities must be set-up and functional at all temporary food facilities. Handwashing stations must consist of a mechanical sink, or a container with running water (valve to turn water on/off), a wastewater 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 handwashing stations:



WASH HANDS

Before

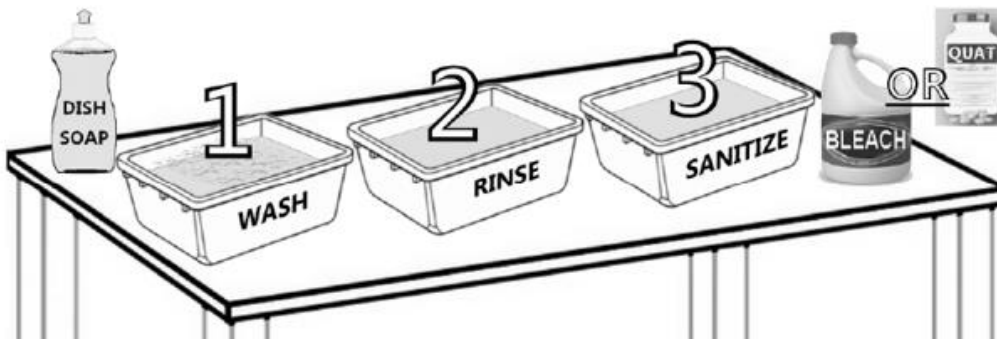
- Starting to work
- Putting on gloves or in between glove changes
- Handling clean dishes

After

- Using the restroom
- Sneezing or coughing
- Eating or drinking
- Smoking
- Handling money
- Emptying garbage
- Any chance of contamination

DISHWASHING AT TEMPORARY EVENTS

To clean and sanitize utensils follow the steps in the order shown below.



For Sanitizing, mix one tablespoon of bleach **OR** one quat tablet in one gallon of water.

**** DO NOT MIX QUAT AND BLEACH TOGETHER!**

Any wiping cloths used must be stored in a separate sanitizing solution for wiping cloths only.

