

Handwashing

- 1. An accessible and functional hand washing facility **with hot water** shall be provided within the perimeter of any business involved in the sale of food. If only pre-packaged food products are sold, hand washing facilities are not required.
- 2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
- 3. All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved in the washing of hands.
- 4. Disposable paper towels shall be provided with each handwashing facility and will be properly disposed of after being used.
- 5. Any of the following set-ups can be used as a handwashing facility:
 - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or opening a dispensing valve. Soap from a sanitary dispenser shall be provided.
 - Minimum of 2-5 gallons of potable water will be maintained in a container capable
 of dispensing water through a valve. This valve shall enable a constant flow of
 water when opened. The waste water shall be collected and disposed of to a
 sanitary sewer. Soap from a sanitary dispensor shall be provided.
- 6. An accessible and functioning commercial hand sink will accompany any toilet utilized by food handlers. Soap from a sanitary dispenser and disposable single-use towels shall be provided. The sink shall be used for hand washing only. Handwashing facilities shall be checked regularly for adequate soap, towels, and water.