

Temporary Hand Washing Station Set Up

Proper hand washing is critical to prevent foodborne illness. Hands must be washed before starting work, after handling raw meat, after using the restroom and any other times hands become soiled. Upon Athens County Health Department approval, temporary hand wash stations must be set up prior to beginning food preparation or service, and shall be located so it is easily accessible and convenient for all food handlers. These will be approved only under special circumstances when the hand washing sink is not available (temporary events) or not functional (such as under boil order).

Requirements/Check list:

- A Cleaned and sanitized sizable container with...
- Spigot (NO push button) that provides a continuous flow of...
- Warm water (100°F to 120°F) from an approved source (bottled water, boiled water if your public water source is under boil order).
- Liquid soap in a pump dispenser (Hand sanitizers DO NOT replace hand washing).
- Disposable paper towels
- A bucket or catch basin to collect the dirty water to be disposed properly in sewer system.

