

HAND-WASHING AT THE MARKET or TEMPORARY EVENTS

(For use in areas where there is no supply of running water under pressure)

It is important that Vendors provide a hand washing station for food handlers with:

- an insulated container that allows for the free flow of warm water
- liquid soap in a dispenser
- paper towels
- hand sanitizer
- a drain bucket to catch the wastewater (Please ensure wastewater is disposed of appropriately)

Remember to wash hands: before starting or returning to work, after eating, smoking, or using the restroom, when changing duties, before putting on gloves and whenever hands become soiled. It is recommended that hand sanitizer be used following handwashing at this type of temporary handwash station.

**The use of gloves or hand sanitizers is not a substitute for handwashing.*

