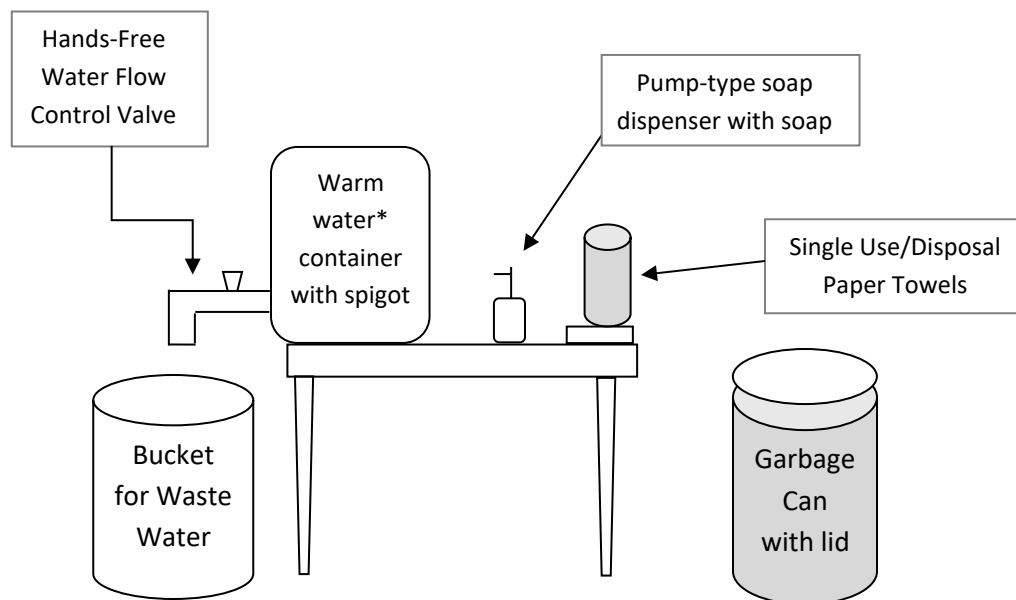


Temporary Hand Washing Facilities for Events and Markets

A temporary hand washing facility is **required** when produce or any food item is sliced, cut, prepared, cooked, or otherwise processed at an event/market. A hand washing station such as the one shown below must be set up and used.



**Water used for hand washing shall be from a potable source and shall be maintained at 100°F*

This must be set up prior to any food preparation. Provide a container with a spigot that allows hands-free flowing water, a waste water bucket, a pump-type soap dispenser, single use/disposable paper towels, and a garbage can for disposable paper towels.

All food workers must wash their hands when they return to the concession stand/booth and after using the restroom, after eating, smoking, cleaning, changing tasks, handling unclean items or at any time their hands may have become contaminated.

If you have any questions, please contact the Food Safety and Hygiene Inspection Services Division at (202)535-2180 or Food.Safety@dc.gov