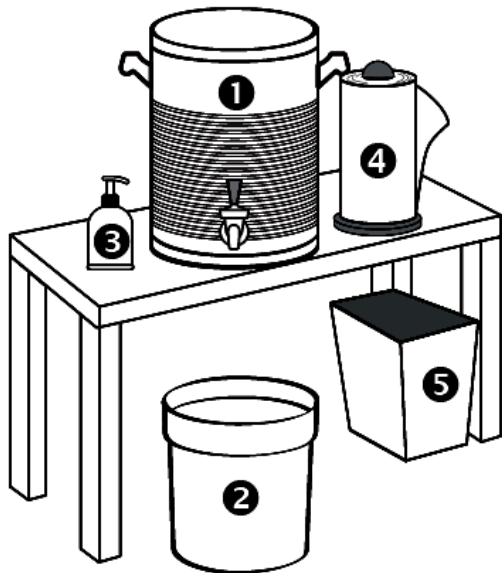


TEMPORARY HANDWASHING



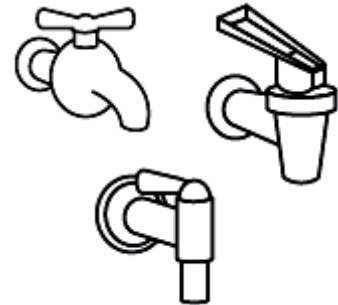
A temporary handwashing station is required at all temporary food establishments. This must be set up **prior** to any food preparation or sales.

Provide a sink with potable hot and cold water under pressure OR

- ❶ a warm water container with a free flowing spigot (NO push button containers!)
- ❷ a waste water catch receptacle
- ❸ pump type soap dispenser
- ❹ single use/disposable paper towels, and
- ❺ a waste paper receptacle.

Additional handwashing stations may be required for larger stands or stands with multiple food handling or ware washing areas. All food workers must wash their hands when they return to the temporary establishment after using the restroom, eating, smoking, handling unclean items, changing tasks, or handling money.

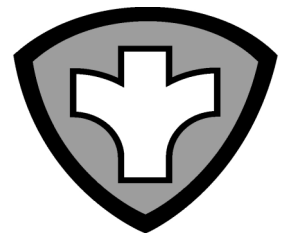
- The water must be from an approved safe source
- The water must be warm
- The wastewater must be discarded into public sewers or an approved location by regulating authority. Discharging to the ground surface is **NOT** allowed.



Any of these types of spigots are allowed. They can be turned on, and will continue to provide a free flow of water until turned off.



Push button spigots are **NOT** free flowing and are **NOT** allowed.



Public Health
Prevent. Promote. Protect.

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