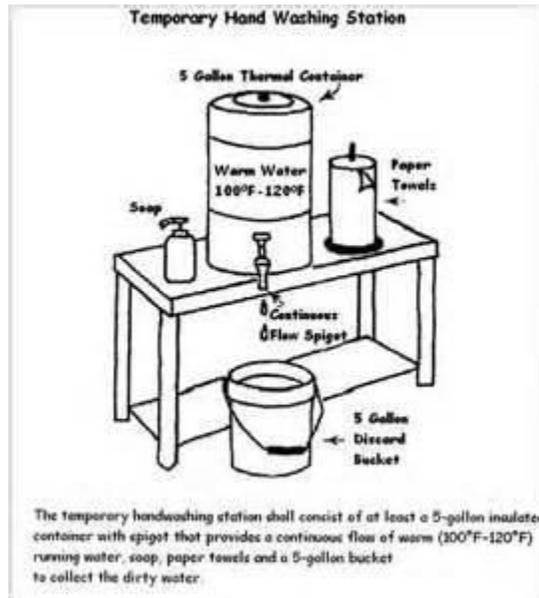


Handwashing Station for Temporary Food Booths

The handwashing station must have warm water, liquid soap, paper towels and a waste receptacle. The water container must be clean and have a spigot that remains open. (see diagram)



Washing, Rinsing, & Sanitizing Utensils

Utensils must be washed with soap and warm water. Rinse the utensils with clean water. Sanitize the utensils using a bleach and water solution. (1 teaspoon of bleach to every gallon of water). Test strips must be available to test the concentration. All buckets and basins must be properly labeled. The potable water used must be changed frequently or as needed. (see diagram)

