

## HAND-WASHING AT TEMPORARY FOOD PREMISES

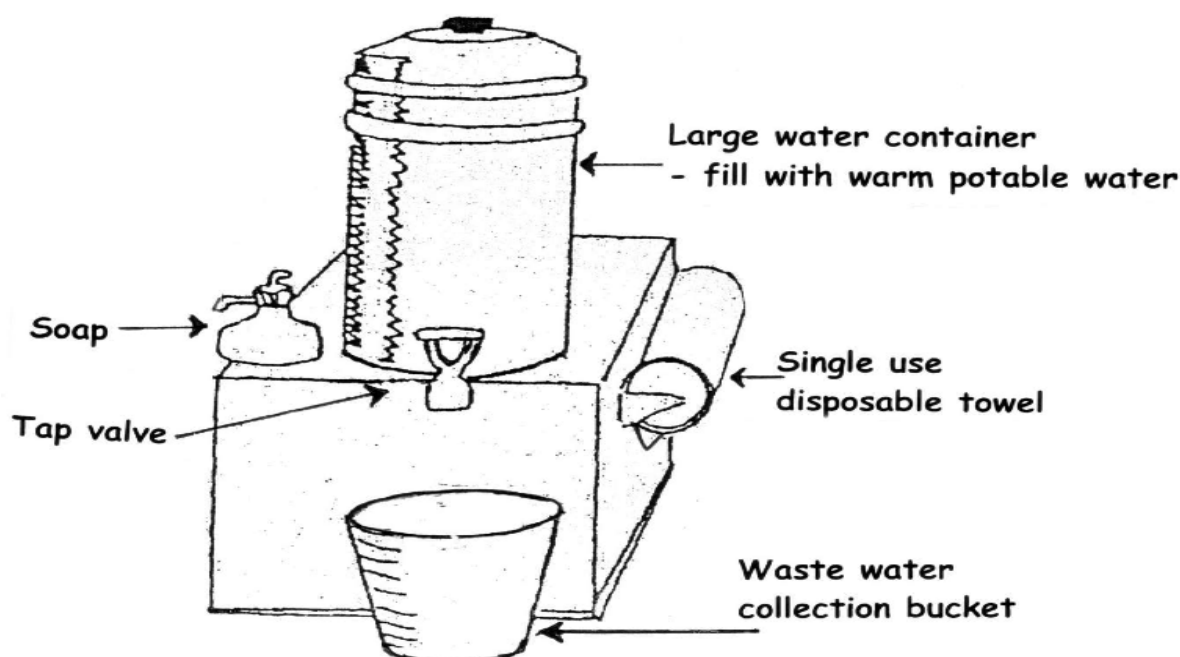
(at Food Fairs, Fetes, etc where permanent hand washing facilities are not available)

Generally food businesses (including community or charitable type organisations selling food) are required to have hand-washing facilities that meet certain standards, located where food handlers can easily access them. Other requirements relating to hand-washing facilities include the need to provide soap, warm running water and single-use towels to dry hands.

*If you are organising food handling activities in temporary premises you will need to meet the following requirements:-*

- *the hand-washing facility is to be within areas where food handlers work, and if there are toilets on the food premises, immediately adjacent to the toilet facilities;*
- *the hand-washing facilities is to be provided with warm running potable water, be of a size that allows easy and effective hand washing and used solely for the purpose of washing hands, arms and face (warm water can be achieved through the addition of a kettle of hot water).*

A relatively easy way to meet the hand-washing facility requirements in food premises of a temporary nature (where there are no permanent facilities) is to locate a hand washing resource like the one described below in the food handling area.



The wastewater will require occasional emptying into an appropriate sewer point, or if provided at the event, bulk liquid waste containers. Wastewater must not be discharged to stormwater drains or gutters.

Regular hand-washing is recognised as one of the most significant factors in reducing the incidence of foodborne disease. All temporary food premises are required to establish these minimum hand-washing facilities prior to any food handling.