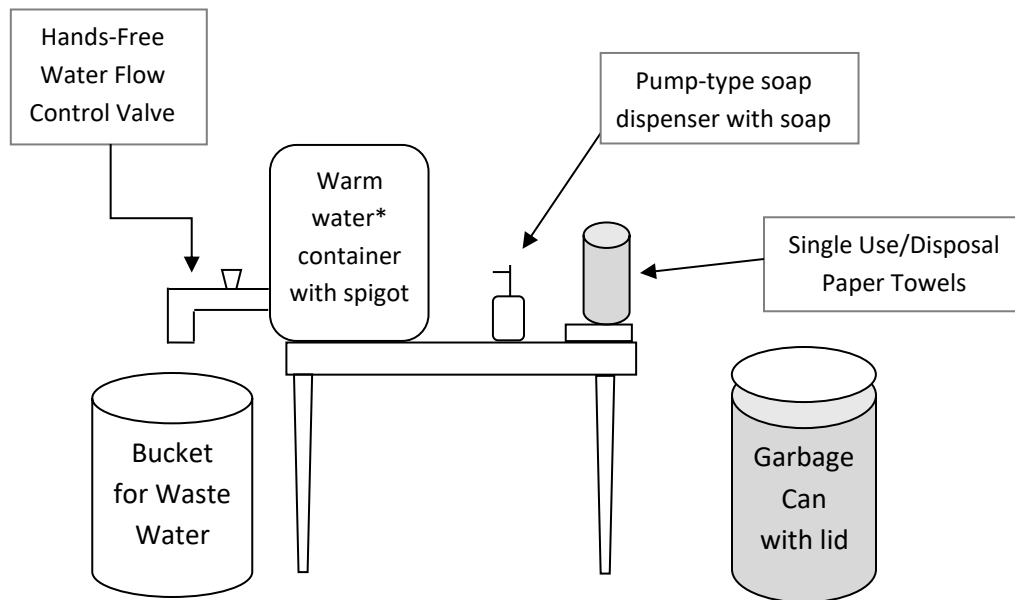


## Temporary Hand Washing Facilities for Events and Markets

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](mailto:Food.Safety@dc.gov)**