Wash Hands Properly
Food employees shall clean their hands and exposed portions of the arms in a properly equipped handwashing facility by vigorously rubbing together the surfaces of the lathered hands and arms and thoroughly rinsing with clean water. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. To avoid contaminating hands, food employees may use disposable paper towels or similar barriers when touching surfaces such as faucet handles.

Provide Proper Handwashing Facilities
When cutting or handling exposed ready to eat food, use either handwash facilities provided in your space or located in close proximity to your space (i.e within app. 15’).

Three levels of handwashing facilities are possible:

1. Potable hot and cold tempered running water under pressure with suitable hand cleaner, dispensed paper towels, and a waste receptacle. This option must be used when available.

2. When food exposure is limited, a food vendor may use a five-gallon insulated container with a spigot, which can be turned on to allow potable, clean, warm water to flow over one’s hands into a waste receiving bucket of equal or larger volume; suitable hand cleaner; disposable towels, and a waste receptacle.

3. When items offered are pre-packaged or otherwise protected from contamination by hands AND a handwashing facility is available at the event and used by employees following toilet use, chemically treated towelettes may be used for cleaning hands.