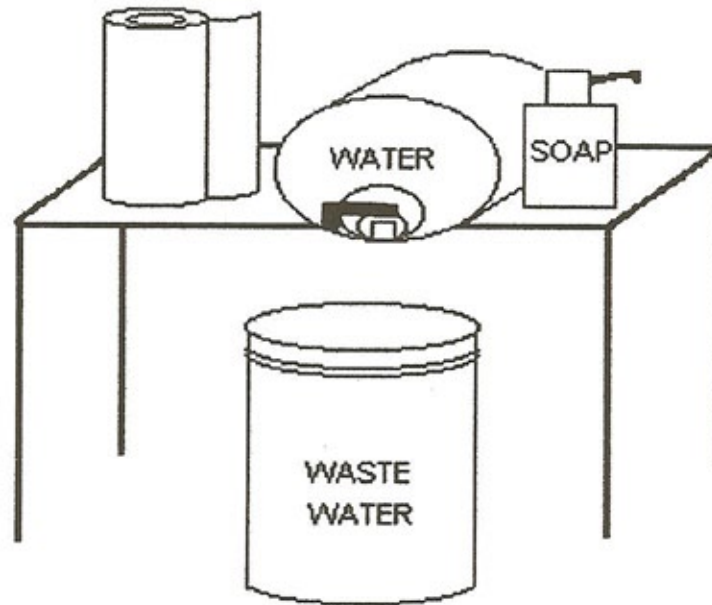
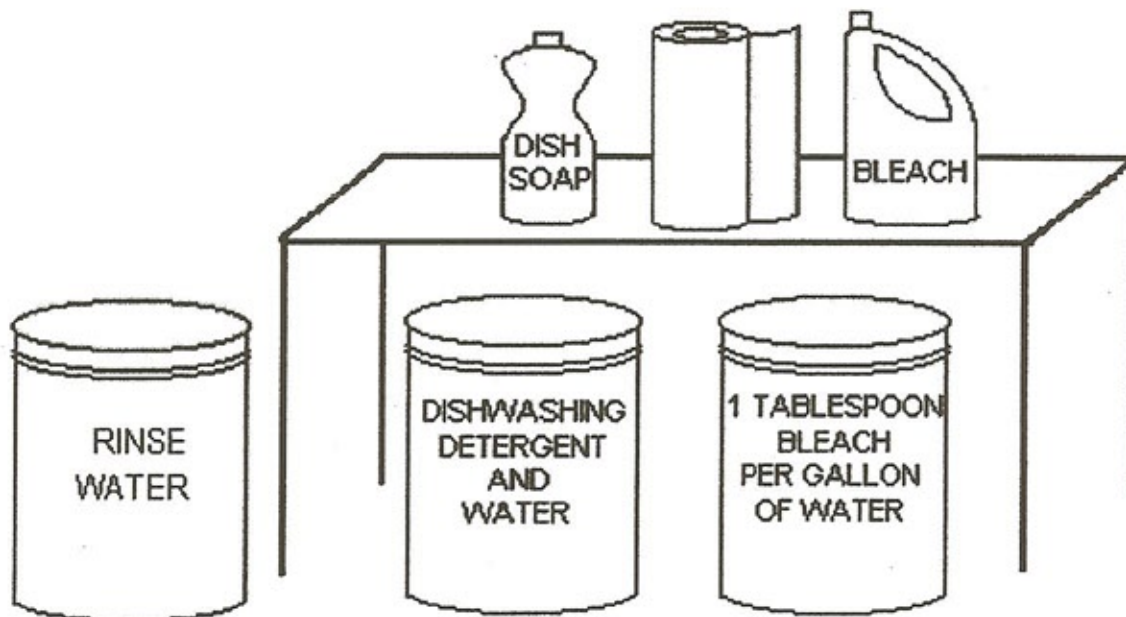


**HAND WASHING AND UTENSIL WASHING REQUIREMENTS FOR
TEMPORARY FOOD FACILITIES**

Hand washing facilities: Provide a five (5) gallon water container with a dispensing valve to leave hands free for washing; a waste water container; soap dispenser and paper towels for hand washing within the food booth.



Utensil washing facilities: Booths with food preparation require three (3) five gallon (5 gal) containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water, one rinse water and the other a bleach/water solution (use 1 tablespoon of household bleach per gallon of water).



An adequate supply of potable drinking water shall be provided for utensil washing and hand washing.