

Temporary Hand Washing Stations at Farmer's Market, Food Stands, in the Field



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The ability to wash hands by food handlers at a temporary food stand, farmers market and out in the field harvesting produce is critical for prevention of foodborne illness. The challenge of proper hand washing for food handlers at these locations can be met by the use of a temporary hand washing station.

A temporary hand washing station consists of the following:

- A beverage container with a tap or spigot for the storage of warm water. The spigot must be capable of turning on with hands-free operation. Push button spigots requiring constant finger pressure are not approved. The container size is dependent upon the situation.
- The container or bucket placed directly under the tap or spigot to catch wastewater.
- Hand soap in a pump dispenser
- Paper towels
- Garbage receptacle
- A sign* posted reminding workers when to wash their hands as well as the hand washing steps.
- Water (potable) must be obtained from an approved source. Examples of approved sources: public water systems that have met the drinking water standards in South Dakota or private wells that have been tested for safety by the South Dakota Department of Health or other approved lab.



Hands-free spigot



Spigot – Not Hands-free operation – **unacceptable**



Example of a Temporary Hand Washing Station

The hand washing station should be easily accessible for all food handlers.

Water Container Cleaning and Sanitizing Procedure

Household bleach is an acceptable sanitizer when used in concentration of one tablespoon chlorine bleach for two gallons water. Use the following steps to clean and sanitize the water container:

1. Wash with warm water and soap
2. Rinse with clear water
3. Sanitize by rinsing container with chlorine bleach solution (1 Tablespoon/2 gallons water) for 10 seconds. If using a different sanitizer, it must be approved for food contact surfaces and follow label directions.
4. Air-dry or fill with warm water for immediate use.

*Handwashing signage should include the following:

Proper hand washing steps:

1. Wet hands with warm water from spigot
2. Apply soap and rub for 15 seconds
3. Rinse hands using water from spigot to remove all soap
4. Dry with paper towel

When to wash hands:

Before	After
Harvesting, picking, packing, transporting, bagging, displaying or otherwise handling fresh produce	Touching animals
Putting on single use gloves	Going to the bathroom
Preparing foods on-site	Coughing or sneezing
Presenting a cooking demonstration	Eating or drinking
Preparing samples	Handling dirty tools or equipment
Handling ready-to-eat products	Handling money

*Hand washing posters can be printed from following websites:

South Dakota Department of Health Food and Lodging
Website: <http://doh.sd.gov/food/>

Click on Fact Sheets for Food Service Establishments

Centers for Disease control has several hand washing fact sheets to choose from, based on the situation:

<http://www.cdc.gov/handwashing/>



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