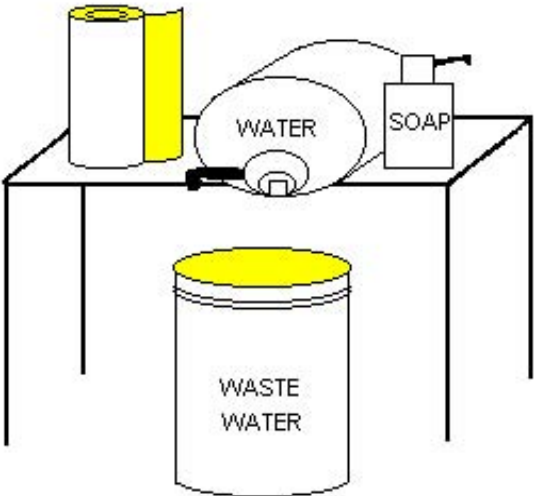


APPENDIX A: HAND-WASHING AND UTENSIL WASHING REQUIREMENTS

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. Hand-washing facilities shall be separate from the utensil washing sink.



Utensil-Washing Facilities – Booths with food preparation require three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water, one with clear rinse water, and, and the third a bleach/water solution (use 1 tablespoon of household bleach per gallon of water.)

NOTE: Additional facilities, such as a 3-compartment sink with running water, may be required where there is extensive food preparation, or where water, power, and sewer connections are available.

