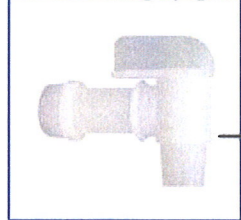


**EXAMPLE OF A HANDWASHING STATION SET-UP APPROVED
IN A TEMPORARY FOOD FACILITY (BOOTH)**

Free flowing spigot



HANDWASHING REQUIREMENTS IN FOOD BOOTHS

- A minimum five (5) gallon insulated container capable of providing a continuous stream of warm water at a temperature of 100°F that leaves both hands free to allow vigorous rubbing with soap and warm water for 20 seconds
- A catch basin to collect wastewater, and properly dispose of all wastewater
- Soap in a pump dispenser and single-use sanitary towels
- Separate trash can for towel waste

Legal Authority

The above temporary handwashing set-up complies with the CA Health and Safety Code § 114358 requirements in each temporary food facility, as follows:

- (a) handwashing facilities for temporary food facilities that operate for three days or less may include a container capable of providing a continuous stream of water from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 10 to 15 seconds, inclusive.
- (b) Temporary food facilities that handle only prepackaged food and comply with §113952 shall not be required to provide a handwashing facility, except as required in Section 114359 (in toilet rooms)