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## Hand Washing is Top Priority for Food Stands

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# Extension Extra

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COLLEGE OF AGRICULTURE & BIOLOGICAL SCIENCES / SOUTH DAKOTA STATE UNIVERSITY / USDA

## Hand Washing is Top Priority for Food Stands

*By Joan Hegerfeld, Extension nutrition food safety specialist  
and Barb Converse, food safety Extension assistant*

Your church, club, group or organization may plan an activity that involves serving food outdoors or in locations where it can be difficult to keep the food safe and maintain proper sanitary practices. Good hygiene is crucial in preventing foodborne illness.

To protect the public, workers in temporary food stands must make a special effort to wash their hands. Hand washing is an important task that many people fail to do.

When a water supply is not available, a temporary hand washing station may be utilized. It should consist of the following:

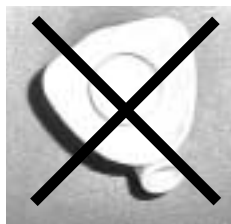
- A 2-gallon water container with a tap or spigot, such as a beverage container or coffee pot, for storage of warm water. The spigot must be capable of turning on for hands free operation. Push button spigots requiring constant finger pressure are not approved.



1. Approved spigot.



2. Approved spigot.



3. Prohibited spigot.

- Container/bucket placed directly under the tap or spigot to catch wastewater.
- Dispenser type hand soap.
- Paper towels.
- Garbage receptacle placed close to the hand washing station.
- Hand washing station easily accessible for all food stand workers.



Example of temporary hand washing station.

## Hand Washing Procedures

All food handlers must thoroughly wash their hands with soap and warm water before starting work.

Food handlers must wash hands after:

- Handling money.
- Using the toilet facility.
- Touching face or hair.
- Blowing nose.
- Handling raw meat/poultry.
- Handling trash.
- Eating or drinking.
- Doing any other activity that may contaminate hands.

Correct hand washing procedure consists of the following steps:

1. Use soap and warm water.
2. Wash hands for at least twenty seconds.
3. Clean between fingers, under nails and under jewelry.
4. Rinse under water.
5. Dry with paper towel.

## Water

All water used in the food stand must be obtained from an approved source.

## Water Container Cleaning and Sanitizing Procedure:

1. Wash with warm water and soap.
2. Rinse with clear water.
3. Sanitize with an approved sanitizer.
4. Air dry or fill with warm water for immediate use.

Household bleach is an acceptable sanitizer when used in a concentration of 1 tablespoon bleach for 2 gallons water. Fill water container with recommended sanitizing solution and let stand for ten seconds.

## Hand Sanitizers

Hand sanitizers may be used, but not as a substitute for correct hand washing. They must be FDA-approved for food service use.

Recommended use:

1. Wash hands using correct procedure.
2. Apply approved sanitizer.
3. Sanitizer must dry on hands before you handle food that will be heat-treated. Do not have bare hand contact with ready-to-eat food..

## Disposable Gloves

The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for hand washing. Frequent, thorough hand washing remains the first line of defense in preventing food borne illness. See Extension Extra 14076 (Guidelines for Using Disposable Gloves in Temporary Food Stands) for more information on correct usage of disposable gloves.

For further information, contact your local County Extension Office or the South Dakota Department of Health, Office of Health Protection, 600 East Capitol, Pierre, South Dakota 57501, Phone (605) 773-3364.



*Reviewed by the South Dakota Department of Health, David Micklos, Administration Office of Health Protection.*

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