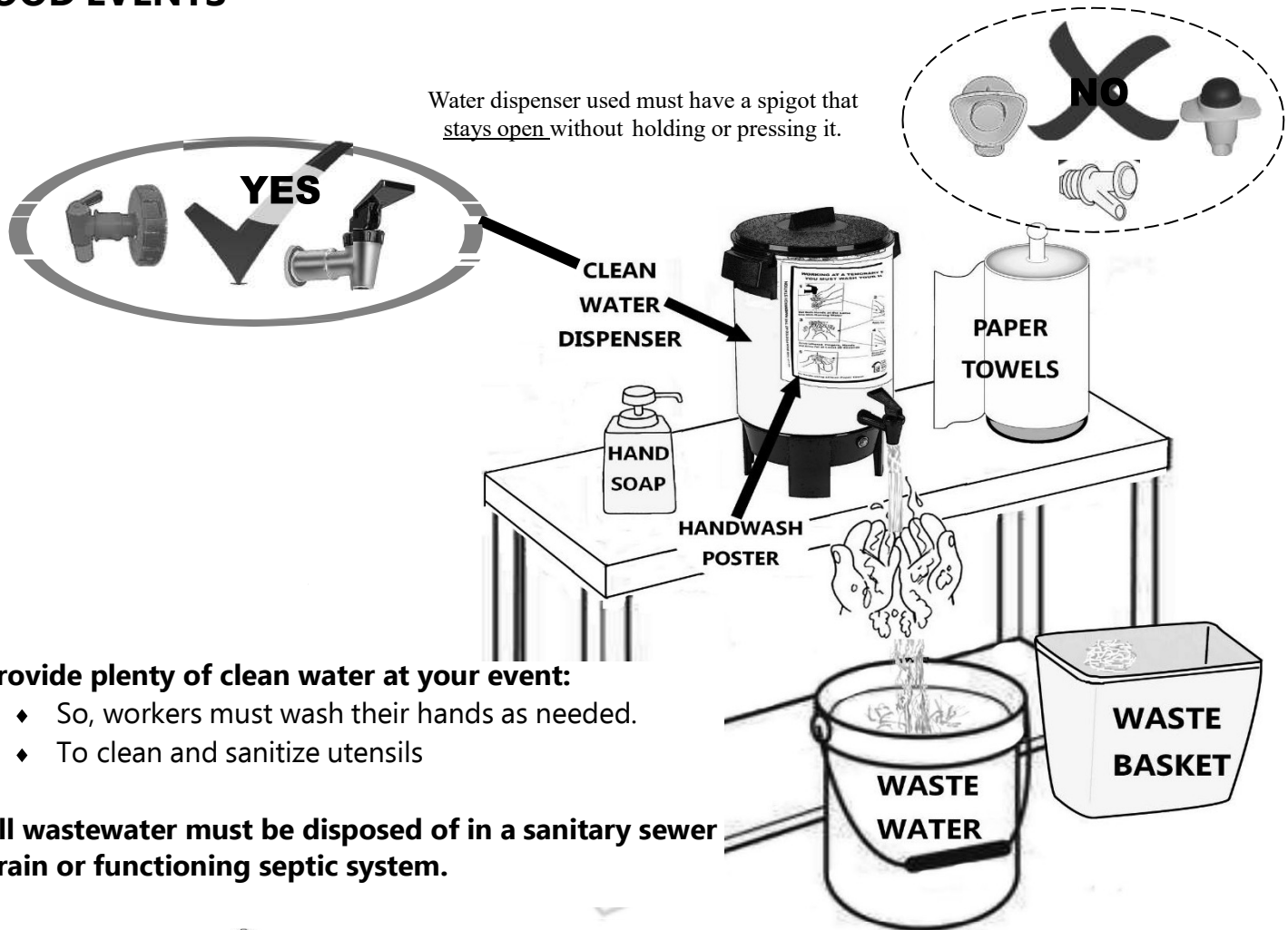


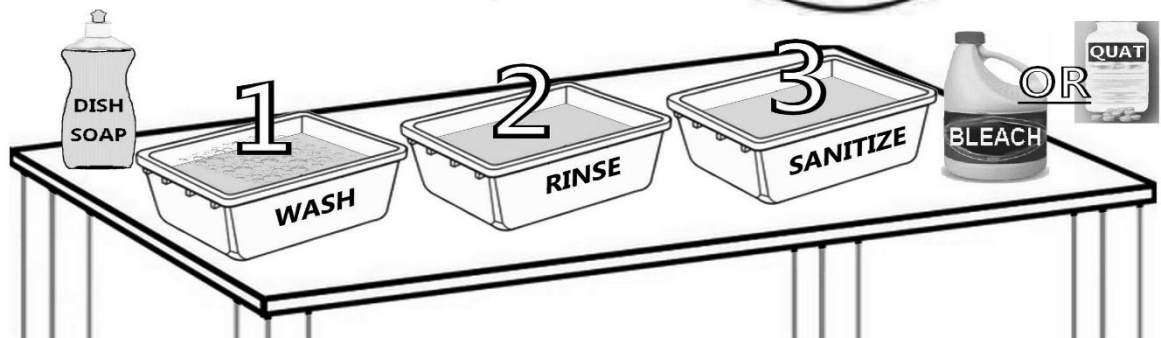
## **MINIMUM SETUP FOR HAND AND UTENSIL WASHING AT TEMPORARY FOOD EVENTS**



**Provide plenty of clean water at your event:**

- ♦ So, workers must wash their hands as needed.
- ♦ To clean and sanitize utensils

**All wastewater must be disposed of in a sanitary sewer drain or functioning septic system.**



**Step 1: (wash basin)-** soap and warm water

**Step 2: (rinse basin)-** clean warm water

**Step 3: (sanitize basin)-** mix one tablespoon of bleach **OR** one quat tablet in one gallon of water (**DONT MIX CHEMICALS TOGETHER**) and be sure to allow utensils to submerge in sanitizer for at least one minute.

**Any wiping cloths used must be stored in the sanitizer solution while not in use.**