

Special Event Tips for Food Vendors: Handwashing

Food vendors at Special Events must meet certain requirements regarding handwashing and personal hygiene.

Handwashing Facilities

- A handwashing station is required if food is prepared or handled at an event.
- The water used for handwashing must come from a safe drinking water source (municipal or tested private source).
- When possible, using a proper hand washing station with hot and cold running water that drains into a sewage system should be used.
- If a handwashing station is not available, a portable station can be used and must include:
 - A clean water container filled with warm water from a potable water source with a turn valve that allows water to flow freely permitting both hands to be washed at the same time.
 - Liquid soap in a dispenser
 - Paper towels in a dispenser
 - Catch-bucket for grey water (this must be disposed of properly and not thrown on the ground).
 - Garbage receptacle, preferably with a lid.

Food Handler Hygiene Tips

- All food handlers shall wash hands thoroughly using soap and water:
 - Before beginning work
 - Before preparing food
 - After handling raw meat
 - After using the washroom
 - After coughing, sneezing, or blowing their nose
 - After touching contaminated surfaces such as cutting boards, dirty dishes, garbage, or garbage containers.
 - After handling chemicals, such as cleaning products.
 - Whenever hands become dirty (e.g., after handling money).

Glove Use & Hand Sanitizer

- Wearing disposable gloves is **NOT** a substitute for proper handwashing. Remember that gloves become dirty and contaminated just like bare hands. Gloves must be changed often, whenever they become contaminated.
- Hand sanitizer is **NOT** a substitute for proper handwashing. Food handler hands are often soiled with food particles which prevents hand sanitizer from working effectively.

For more information:

Talk to a public health inspector at 1-800-265- 7293 ext 4753 or visit our website at www.wdgpUBLICHEALTH.ca.