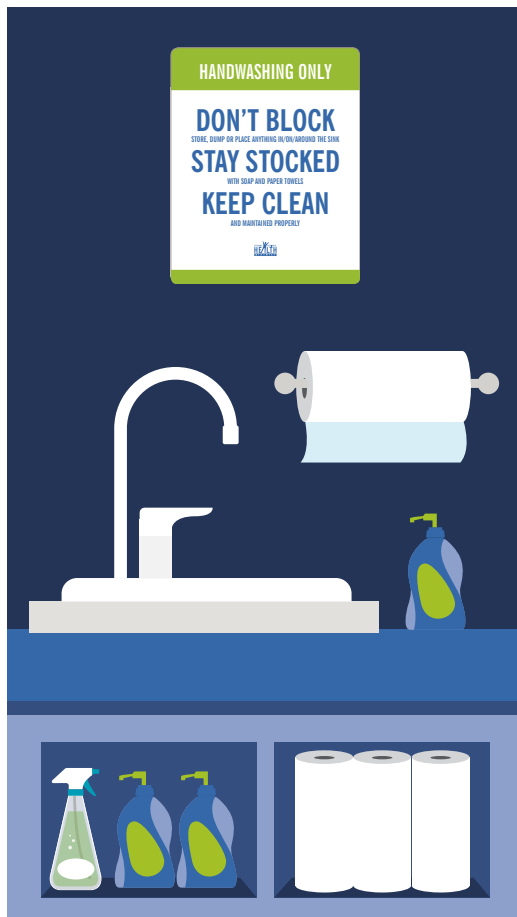


HANDWASHING SINKS

SET UP FOR SUCCESS

Unwashed hands can spread bacteria and viruses that contaminate food and food-contact surfaces.



Is handwashing sink ready to use?

- Hot water (at least 100°F) and cold water, through a mixing valve or combination faucet
- Soap
- Paper towels

Is handwashing sink accessible?

- Make sure nothing is blocking access to the handwashing sink
- Do not dump or store anything in the handwashing sink
- Make sure the handwashing sinks are not used for any other purposes, besides handwashing

Is handwashing sink maintained properly?

- Maintain sink supplies so they do not run out
- Clean sink and faucet frequently to prevent buildup

Handwashing sinks must be stocked and accessible at all times for washing hands.

A sign or poster that notifies food employees to wash their hands must be provided at all handwashing sinks, including restrooms. Educate food workers on how and when to wash hands and properly stock handwashing sink.