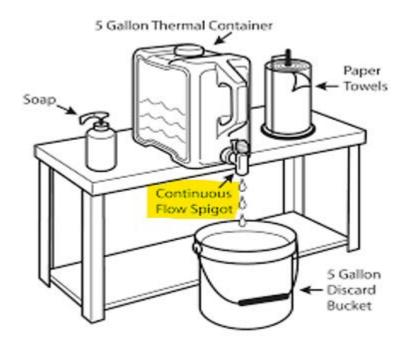


From the Monroe County Department of Public Health Food Protection Program

HAND WASHING AT TEMPORARY FOOD SERVICE EVENTS IS ESSENTIAL TO MAINTAINING AND PROTECTING THE HEALTH OF FOOD WORKERS AND THE PUBLIC CONSUMER.

"Keeping hands clean is one of the most important things we can do to stop the spread of germs and stay healthy." – Centers of Disease Control, 2016

YOU MUST SET UP AND USE A TEMPORARY HANDWASH STATION. IT MUST BE OPERATIONAL PRIOR TO ANY FOOD SERVICE PREPARATION. The water reservoir must be able to be turned on with a valve to free flow water without holding a button or nozzle.



FAILURE TO PROVIDE AND USE A HAND WASHING STATION WILL RESULT IN CLOSURE AND/OR ADMINISTRATIVE HEARING/FINES.