

## Hand Wash Station /Sanitizer Regulations

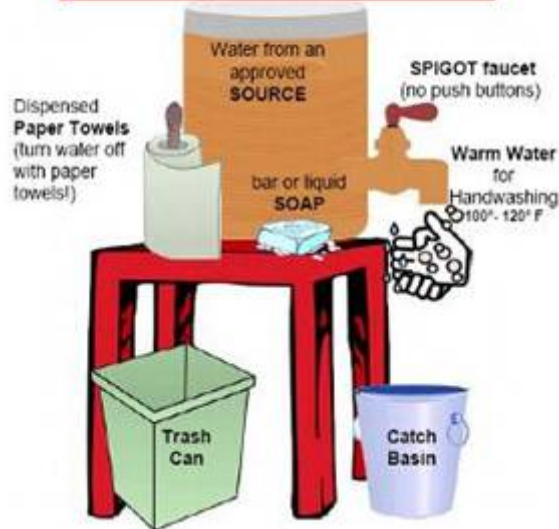
**REGS FROM THE HEALTH DEPARTMENT:** Any booth doing food prep in their space will be **REQUIRED** to have hand sanitizer present and used at the booth. If you prepare food at all, please bring hand sanitizer. Any large booth (over 10 booths) that has food preparation is **REQUIRED** by the Health Department to have a portable hand wash station IN their booth area. Some examples of purchased stations or those you can "build" yourself are below. A rental company that provides a hand wash unit is ChemCan. You can contact them at [800-299-1267](tel:800-299-1267). **The ORA recommends that any booth of 6 or more should have a hand wash unit but it is REQUIRED of any booth spaces that are 10 or more.**

### HANDWASHING STATION

*Use it OFTEN!*

Use CLEAN water jugs:

1. **SANITIZE** with 2 tsp unscented bleach in 1 gallon of water – **SLOSH** to cover all surfaces.
2. Let **STAND** 5 minutes and **DRAIN**. **DO NOT RINSE!**
3. **FILL** with approved drinking water

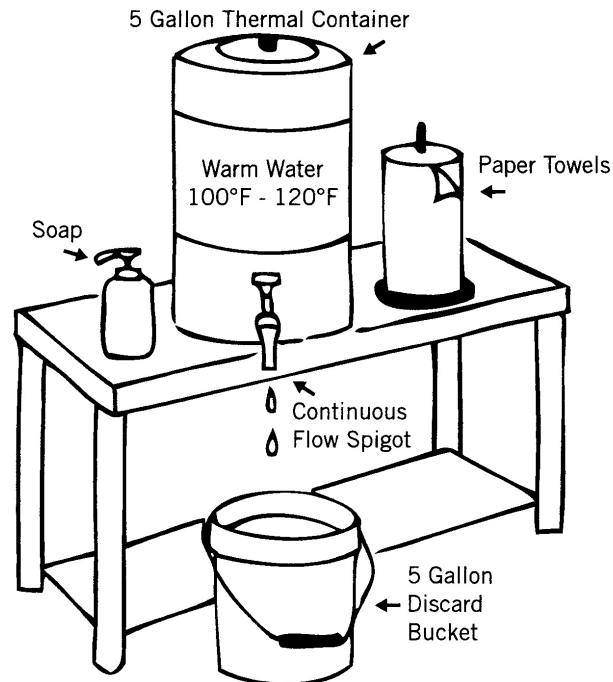




Oklahoma City-County Health Department  
921 NE 23rd Street ▶ Oklahoma City, OK 73105  
[occhd.org/community/foodprotection/temporaryfood](http://occhd.org/community/foodprotection/temporaryfood)

# How to Setup a Temporary Handwash Station

The handwashing station must consist of a 5-gallon thermal (insulated) container with a spigot that provides a continuous flow of warm (100°F-120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water. Any Temporary Food Establishment found without adequate handwashing facilities will be closed or required to stop selling or giving away food samples until the violations are corrected. A reinspection is required if the handwashing station is not set up as described.



Any large retail chain store sells the 5-gallon insulated container and the spigots are easily changed out with the continuous flow version from any restaurant supply store.

Call (405) 425-4348 for more information.