

# Hand Washing at Fairs and Special Events

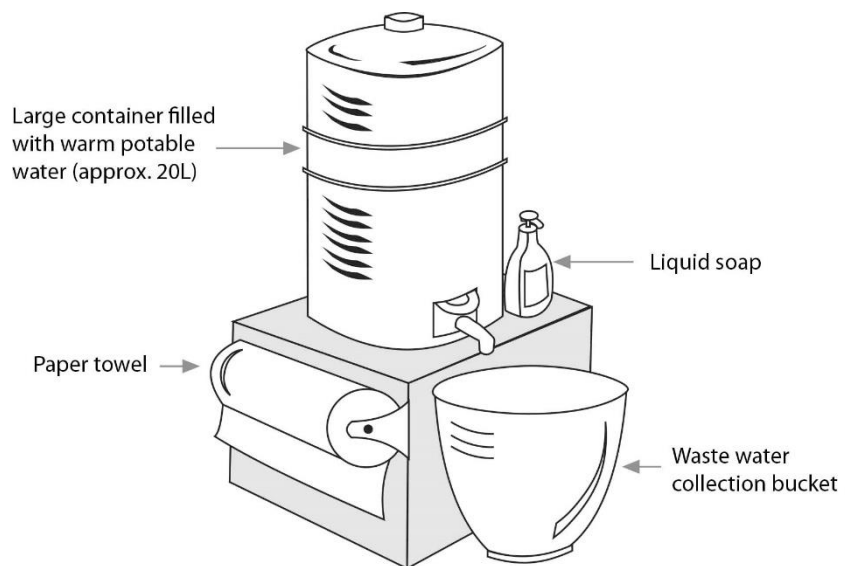
Food businesses (including community or charitable type organisations selling food) are required to have hand washing facilities that comply with *Food Safety Standard 3.2.2 and 3.2.3* when handling food to prevent the transfer of food poisoning bacteria from hands to foods.

If you are organising food handling activities for fairs and specials events you will need to **provide temporary hand washing facilities** that meet the following requirements:

- **Supplied with warm running potable water** – The size of the water container should be appropriate to the business' needs (based on its activities and the number of food handlers on-site) but as a guide for a small stall, a minimum of 20 litres is recommended for each day.
- **Soap and disposable paper towels** (ideally from a dispenser) provided at all times to facilitate effective cleaning and drying of hands - tea towels should not be used for cleaning and drying of hands.
- **Used only for hand washing** - it is not to be used as a slop sink for wastewater or a sink for washing or storing dishes.
- **Access must be clear at all times** – there should be no storage of boxes and/or cleaning equipment in front of the basin.
- **Bin is to be provided in close proximity to the hand washing facility** - for the disposal of used paper towels.

Food handlers must use the hand washing facilities if exposed food or food contact equipment is being handled. The use of hand washing facilities may not be required where food is delivered fully packaged and sold in the same packaging.

The wastewater bucket will require occasional emptying into an appropriate sewer point or, if provided at the event, bulk liquid waste containers. Wastewater must not be discharged to stormwater drains or gutters.



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## Need More Information?

If you require further information regarding food safety or would like a Food Safety Kit sent out to you, please contact our Environmental Health Team on 8408 1111. Online food safety training is also available through [I'm Alert](#) or [Do Food Safely](#) so food handlers can ensure they have adequate food handling skills and knowledge.