

## **SECTION F - HANDWASHING FACILITY<sup>1</sup>**

### **REFERENCES (Chapter 511-6-1)**

#### **.03 Management and Personnel:**

**(5) Personal Cleanliness (b) Cleaning Procedure (c) When to Wash (d) Where to Wash**

#### **.06 Sanitary Facilities and Controls:**

**(2) Plumbing System (c) Handwashing Sink Installation (g) Handwashing Sinks, Number and Capacities (l) Handwashing Sinks, Location and Placement (o) Using a Handwashing Sink**

#### **.07 Physical Facilities:**

**(3) Number and Capacities (c) Handwashing Aids and Devices, Use Restrictions (d) Handwashing Signage**

### **I. The Importance of Handwashing Sinks:**

1. *Handwashing is a critical factor to prevent contamination of foods and spread of foodborne illness. Proper handwashing reduces the amount of pathogens that can be transmitted via cross contamination from raw foods to ready-to-eat foods. Many employees fail to wash their hands as often as necessary due to the lack of conveniently located handwashing sinks. It is important that handwashing be done only at properly equipped handwashing sinks to help ensure that employees effectively clean their hands and minimize contamination of food and food contact surfaces.*

### **II. Location of Handwashing Sinks:**

1. *A handwashing facility consisting of a handwashing sink, hand drying device or disposable towels, hand cleanser, waste receptacle, and an employee hand washing sign shall be located for convenient use by employees who work in food preparation, food dispensing, and warewashing areas. Nothing must block the approach to a handwashing sink. See Illustrations F-1, F-2, F-3, F-4, and F-5 in this Section for examples of proper handwashing sink setup with employee handwashing sign. Appendix-Q in Part-II of this Manual provides an example of a handwashing sign to be posted at each handwashing sink.*

<sup>1</sup> Reference: 2008 FDA Plan Review for Food Establishments Guidance Document and Plan Review Training Course #207

2. *Handwashing sinks shall be of sufficient number and conveniently located to foster their use by all employees in food preparation, food dispensing, and warewashing areas. Handwashing sinks shall be easily accessible and may not be used for purposes other than handwashing.*
3. *As a rule-of-thumb, a hand-washing sink is considered ‘conveniently located’ if it is located within 25 feet of the food preparation, food dispensing and warewashing areas or closer based on facility design. Sinks used for food preparation and washing equipment or utensils shall not be used for handwashing.*

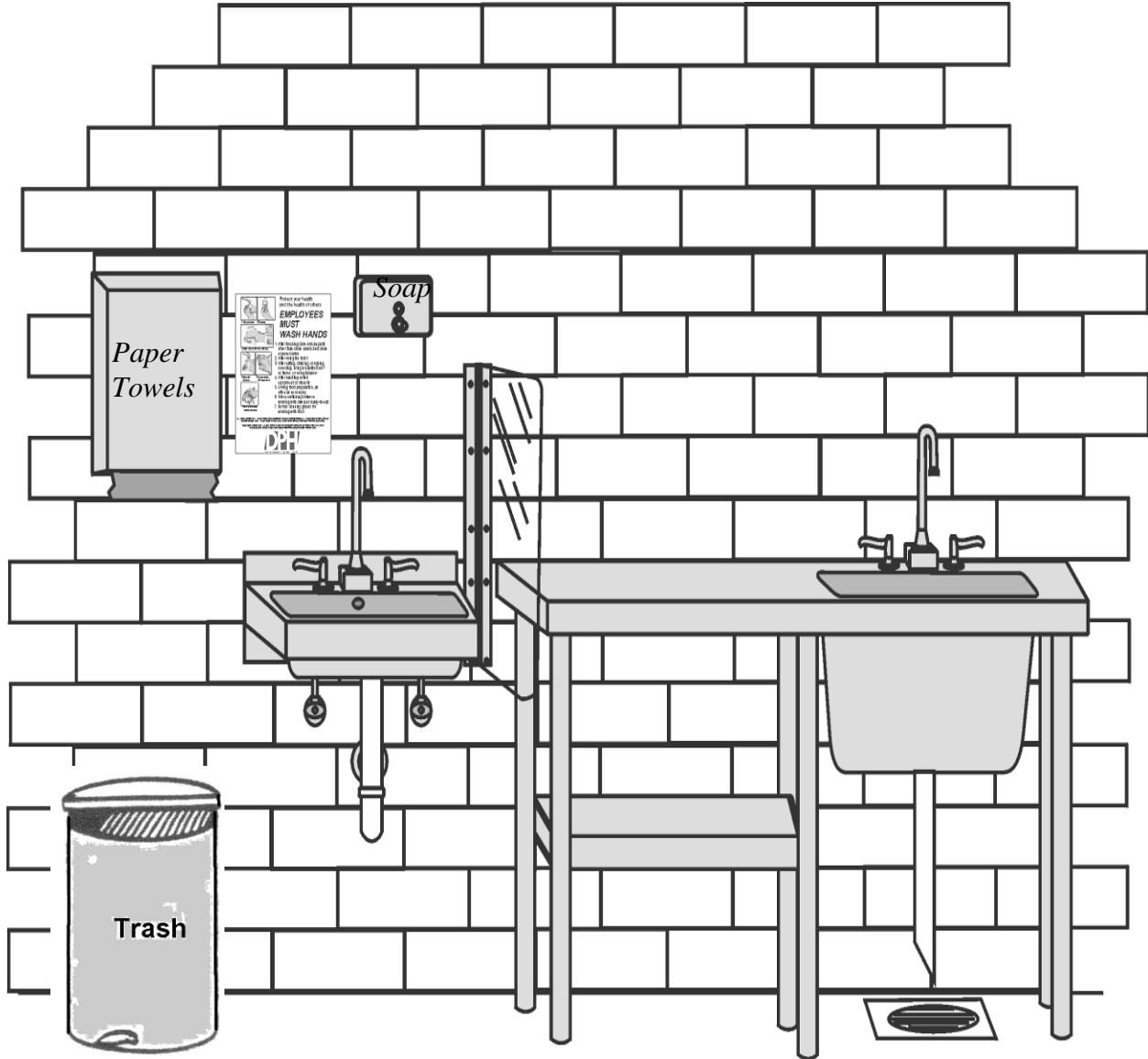
### **III. Operation and Water Temperature for Handwashing sinks:**

1. *Each handwashing sink shall be provided with hot and cold water tempered by means of a mixing valve or a combination faucet to provide water at a temperature of at least 100°F. If used, self-closing, slow-closing or metering faucets shall be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet. If approved, an automatic handwashing facility capable of removing the types of soils encountered from grease, food waste etc., may be substituted for handwashing sinks in a food service establishment that has at least one handwashing sink – see examples in Illustration F-9.*

### **IV. Prevention of Contamination of Food-Contact Surfaces from Handwashing:**

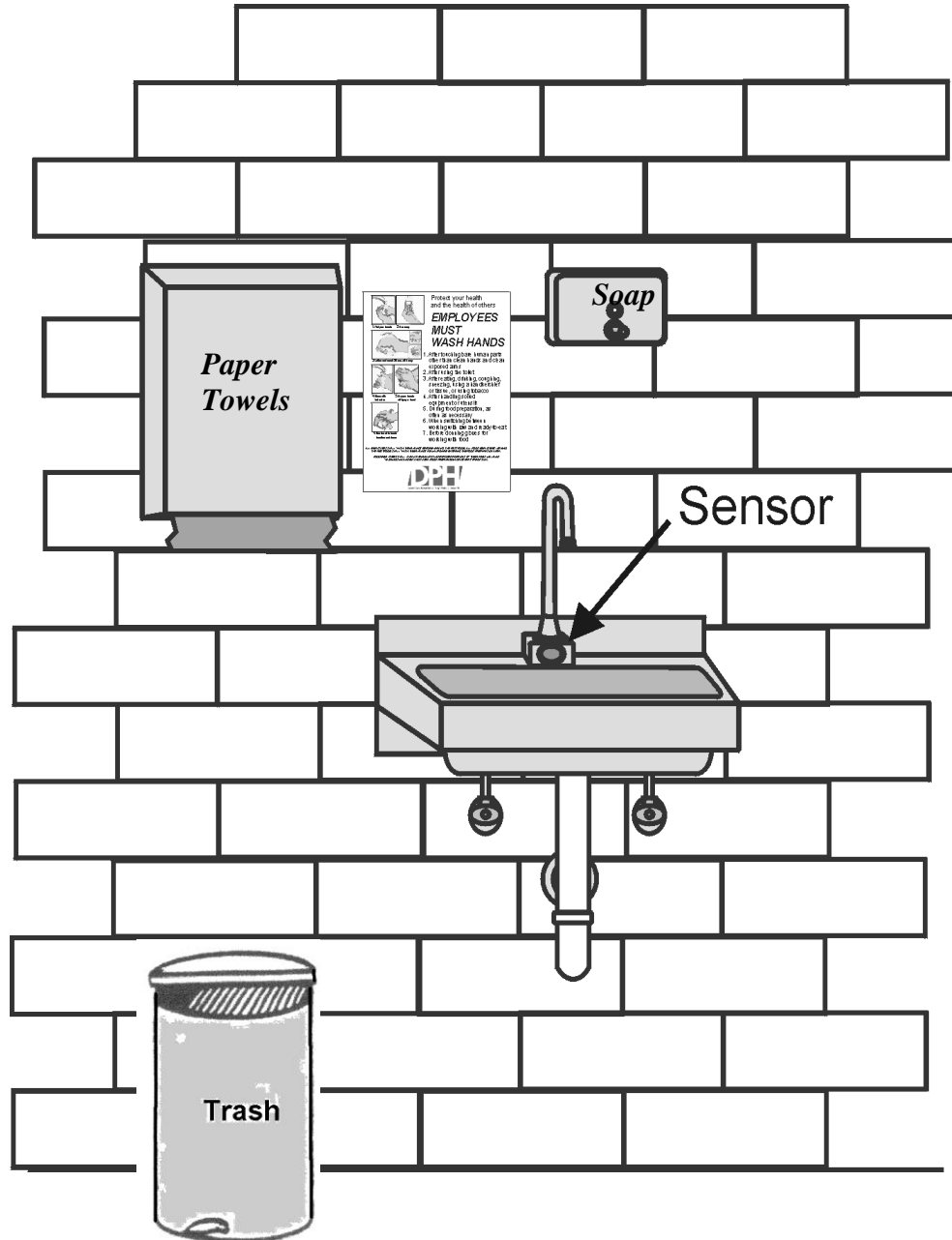
1. *Water splashed from the use of a handwashing sink must not contaminate food, food contact surfaces, clean equipment or utensils. A washable baffle or barrier may be needed if the handwashing sink is located next to a food-preparation sink, food preparation table or counter. Spacing between handwashing sinks and food, food preparation, food contact surfaces, and clean utensils must provide adequate protection against cross-contamination. See Illustration F-1 and F-5 for examples of shielded handwashing sinks.*
2. *The location of soap and paper towel dispensers must also not allow for contamination of food and food contact surfaces during use. In addition, the handwashing sink shall be placed so that an employee can reach the faucet handles, soap and paper towel dispensers without reaching across dirty surfaces during process.*
3. *See Illustrations F-6, F-7, and F-8 for examples of unsatisfactory hand washing stations.*

**ILLUSTRATION F-1**



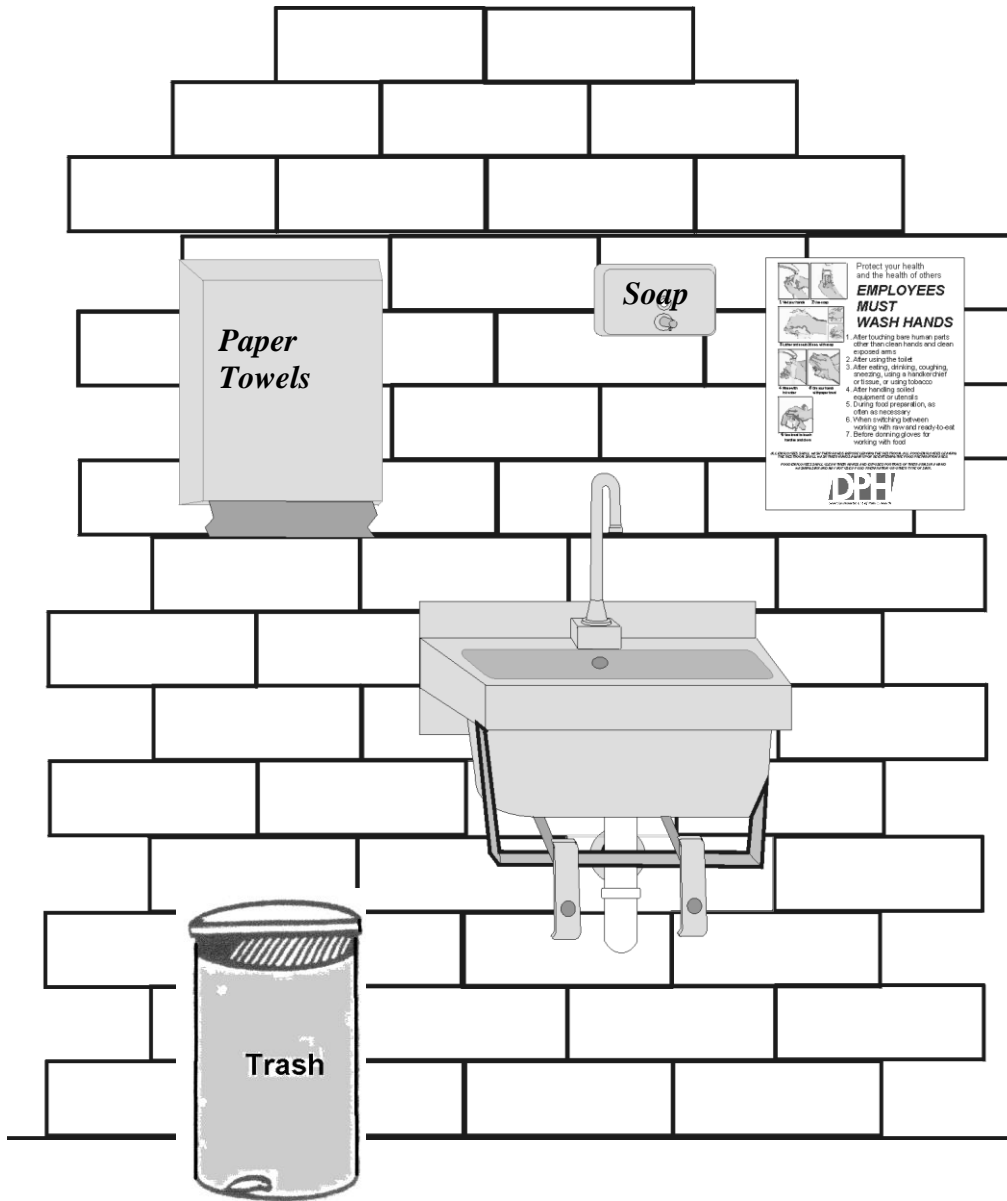
*Handwashing Sink with appropriate splashguard*

**ILLUSTRATION F-2**



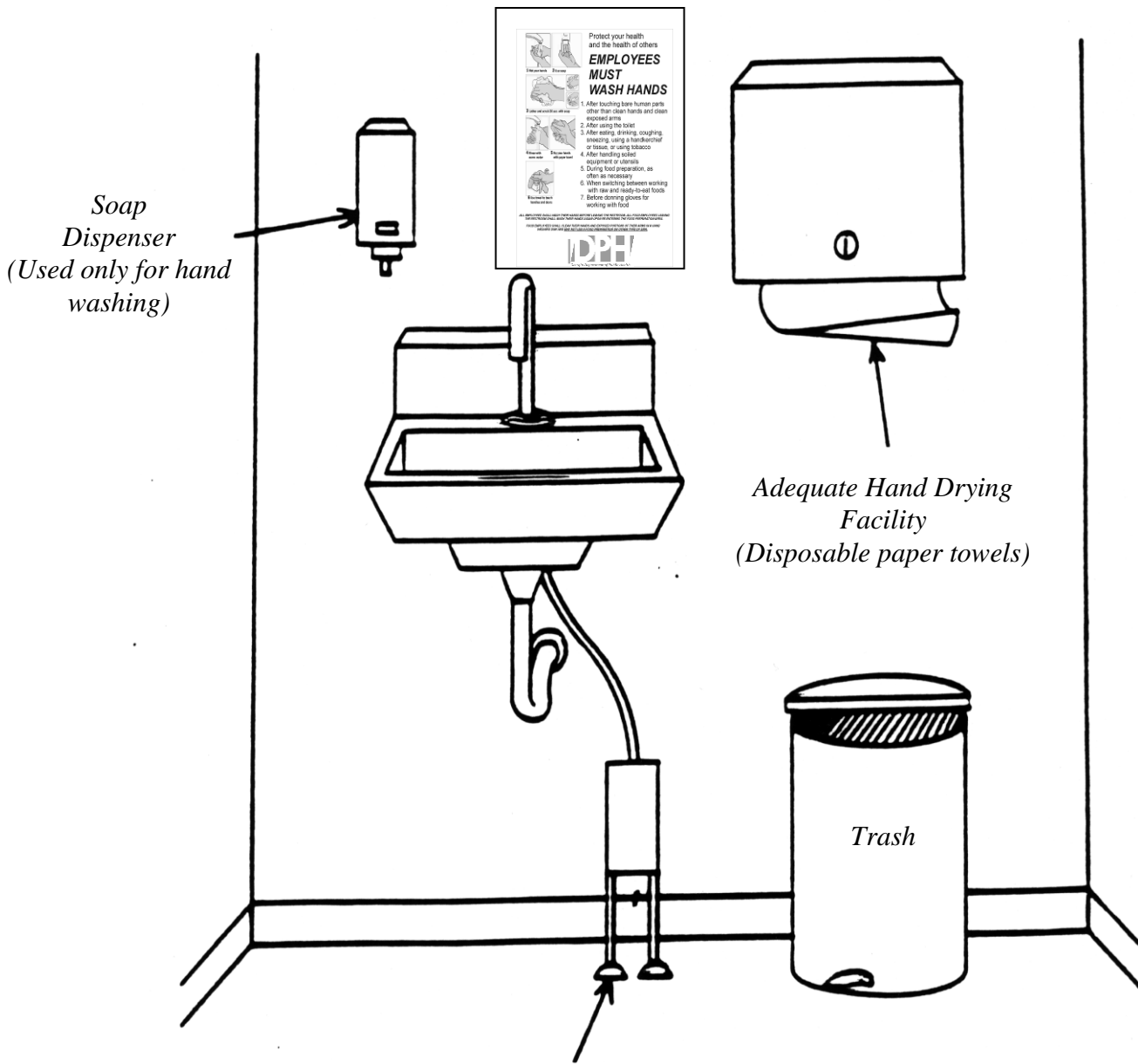
*Handwashing Sink with infrared sensor for water activation.*

**ILLUSTRATION F-3**



*Handwashing Sink with knee pedestals for water activation*

**ILLUSTRATION F-4**



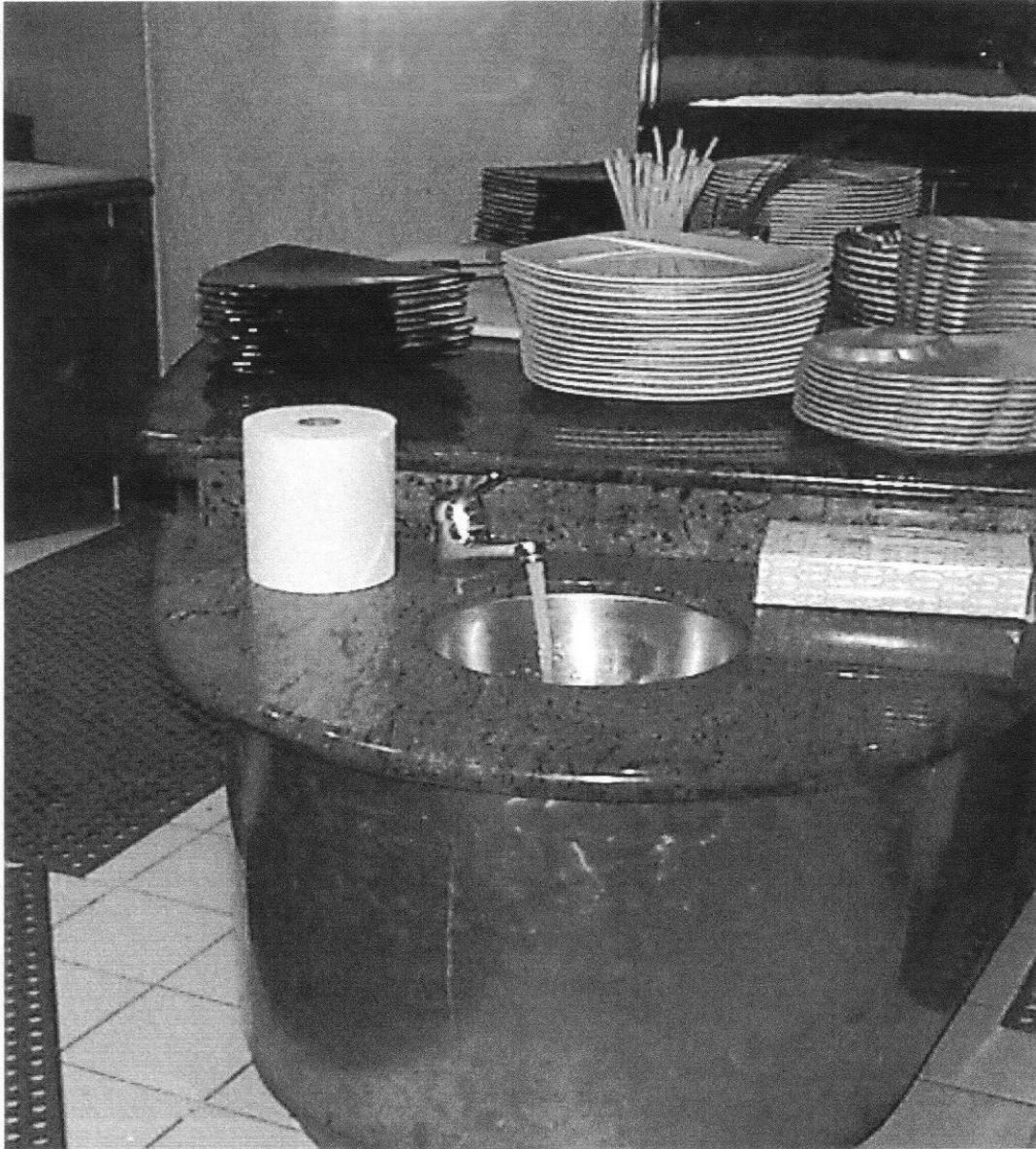
*This foot-peddle fixture can be replaced with standard mixing valve faucet.*

**ILLUSTRATION F-5**



*The above picture is an example of the adaptation of shielding to prevent splash from handwashing getting onto work surfaces.*

**ILLUSTRATION F-6**



*Improper Handwashing Set-up: Soap is missing. There is no protection from splash, such as shielding, for the clean plates and disposable gloves located at this handwashing sink.*



**ILLUSTRATION F-7**



*Improper use of a Utility Sink as a Handwashing Station*

**ILLUSTRATION F-8**



*Camouflaged Handwashing Station located in the Food Preparation Area.  
The sink is not noticeable due to other equipment and other work stations.*

**ILLUSTRATION F-9<sup>2</sup>**



*The above are examples of Automatic Handwashing Sinks. Just as would conventional handwashing sinks, their installation would be permanently mounted meeting plumbing code. In addition, at least one conventional handwashing sink would need to be installed.*

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<sup>2</sup> Picture Source: FDA Food Establishment Plan Review Course #207 December, 2008 and Meritech ,Inc., 600 Corporate Circle, Suite H, Golden, Colorado 80401