



## **Handwashing Station Requirements**

The Denver Department of Public Health and Environment REQUIRES that a handwashing sink is made available to temporary event drink booths, including sponsor booths, serving food, beverages with garnishes (i.e. lemons, limes, etc.) and/or ice as an ingredient. Temporary handling of exposed food in an area outside designated and approved food preparation areas require the accessibility of an approved handwashing station as defined below.

A failure to provide an adequate hand washing station at a booth that is engaging in active food handling, including, but not limited to cooking food, plating food, garnishing drinks and/or scooping ice, may result in a closure and/or further enforcement action.

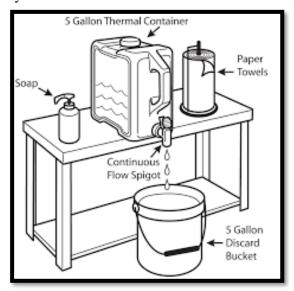
The following items shall be included at the temporary handwashing station:

- At minimum, a 5-gallon, clean water container that has a free-flowing dispensing valve with an 'on' and 'off' position. Both hands need to be free for proper hand washing.
  - You are permitted to use a commercial, portable hand sink in lieu of a free-flowing container *Note:* 3 gallons of water is recommended for each hour of food handling.
- Hot water measuring between 100-120°F
- Soap
- Single-use towels
- A catch bucket beneath to collect dirty water

## The handwashing station must:

- Face the inside of the booth
- Be easily accessible from all booth locations
- Set up at table height

Each individual booth *MUST* have their own handwashing stations. Communal handwashing stations provided by the event organizer that are available for use by the public or other vendors are not permitted to be used as a primary handwashing station for a temporary food establishment.



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