

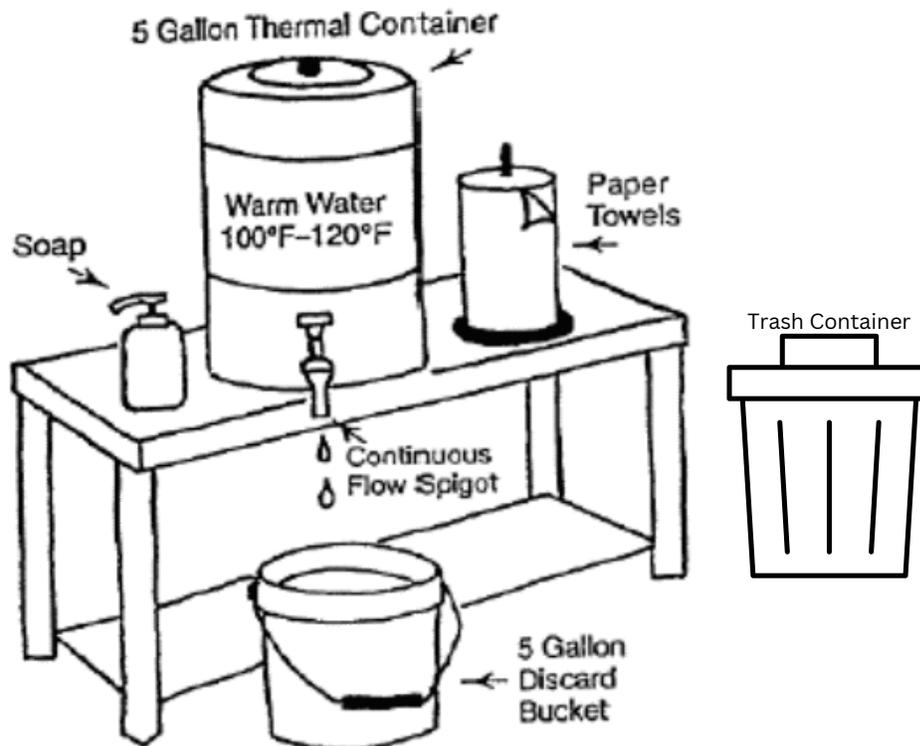
Proper Hand Wash Station

Hand washing is a vital tool in preventing the spread of bacteria and viruses that can cause infections and foodborne illness. People can be a significant source of harmful microorganisms. Proper hand washing by food employees is necessary to control direct and indirect contamination of food, utensils, and equipment. Below is an example of a proper hand wash station for a temporary food event.

Standard components of a handwashing station

1. A clean enclosed container to hold drinkable water. ...
2. Liquid or bar hand soap (does not have to be antibacterial).
3. A greywater container to catch the water used to wash hands.
4. Single-use paper or cloth towels.
5. Covered trash container.

Proper Hand Wash Station



Branch County
570 N. Marshall Rd.
Coldwater, MI 49036
(517) 279-9561

Hillsdale County
20 Care Drive
Hillsdale, MI
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(517) 437-7395

St. Joseph County
1110 Hill St.
Three Rivers, MI
49093
(269) 273-2161

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