



FACT SHEET

# Handwashing Station for Minnesota Farmers' Markets Approved For Safe Food Sampling

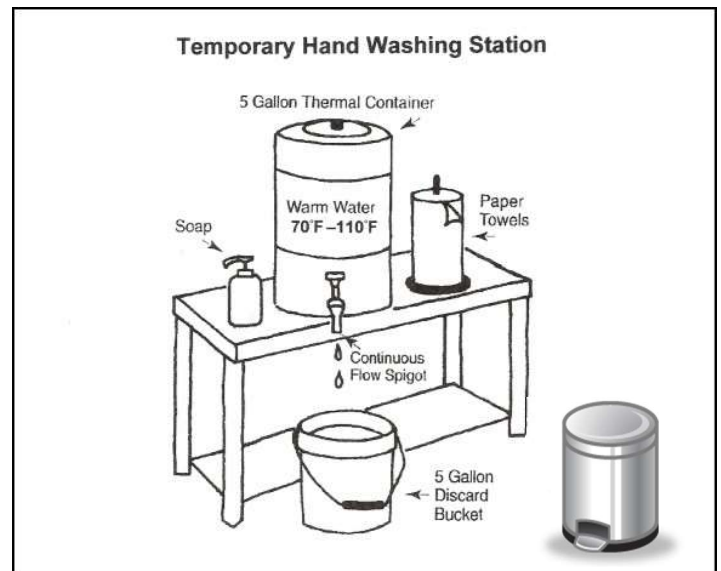
MFMA's Safe Food Sampling at Farmers' Markets legislation became law on April 11, 2014. This fact sheet describes the approved handwashing station and protocol for all vendors and food demonstrators at Minnesota farmers' markets (or community events) to offer safe food samples.

## The Equipment

The handwashing station is required to sample and demonstrate food. Every vendor and food demonstrator must have a handwashing station. (Vendors may share a handwashing station if they share a common corner, making the station easily accessible by both vendors *and* would have enough water to last for the duration of the farmers' market.)

The handwashing station consists of the following items:

1. A container with a flip-up or turn-on faucet. (Push-button faucets are not allowed, because it prevents a person from washing both hands at the same time.) A 5-gallon (or larger) *insulated* thermos is recommended in order to ensure you have *enough* warm water to last the duration of your farmers' market. An *insulated* thermos is recommended since the water temperature must be between 70° and 110° F for the duration of your farmers' market.
2. The water must be potable (drinkable).
3. Soap and a nail brush are required to wash your hands. We recommend using a soap that does *not* contain the antibacterial ingredient triclosan. (Studies have increasingly linked triclosan, and its chemical cousin triclocarban, to a range of adverse health and environmental effects.)
4. Paper towels to dry your hands.
5. A container (e.g., 5-gallon pail) large enough to catch the water and prevent any spilling as you wash your hands. Make sure you dispose of the waste water into a sanitary sewer to prevent contaminating ground water.
6. A container (e.g., 5-gallon pail) to catch the used paper towels. Make sure the container has a lid so you can later dispose of the paper towels in an appropriate container.
7. A paper towel holder to keep the roll of towels clean and dry.



## Tips for Finding the Equipment

All sorts of discount retailers, online stores, hardware stores and sporting goods stores sell the 5-gallon thermoses. We found the most popular brands are Rubbermaid, Igloo and Coleman. Unfortunately, all of them have a push-button faucet, which is not acceptable. However, these push-button faucets can be removed and replaced with flip-up or turn-on faucets.

- ◆ If searching the internet for the thermos, the term to enter is '5-gallon insulated beverage dispenser.' We found prices ranged from \$24 - \$75.
- ◆ The 'flip-up' faucet is manufactured by one company, Tomlinson, and is often called 'ceramic crock lever faucet.' There are many places online to purchase them, and home-brew and winemaking shops sell them too. If you have a ceramic crock that fits 5-gallon drinking water carboys, you probably already have one. Consider carefully the shipping charges for the faucets. MFMA's best find was on Amazon.com in their 'For Your Water' store, which charged us \$1.50 per faucet and \$5.35 for shipping for up to 10 faucets; meaning 10 faucets delivered was \$20.35.



Flip-up faucet that can be retrofitted to your thermos.

## Keeping the Water Container Clean

The water container will need to be cleaned between uses at the farmers' market. Here are some general guidelines for keeping your water container clean and sanitary:

1. The water container and faucet should be washed, rinsed and sanitized before and after each farmers' market. Wash with soapy water inside and out, followed by a thorough clean water rinse, and sanitize using a bleach solution of one tablespoon bleach per two gallons water.
2. The water container should be placed in a clean area, upside down to air dry until the next use.
3. The hose used to fill the water container must be food grade (no garden hoses).

## Handwashing Process

1. Rub your soapy hands together for at least 20 seconds.
2. Use paper towels to turn off the faucet (this reduces the chance of re-contamination of your hands).
3. Use paper towels to dry your hands (single use paper towels reduce the chance of contamination).

