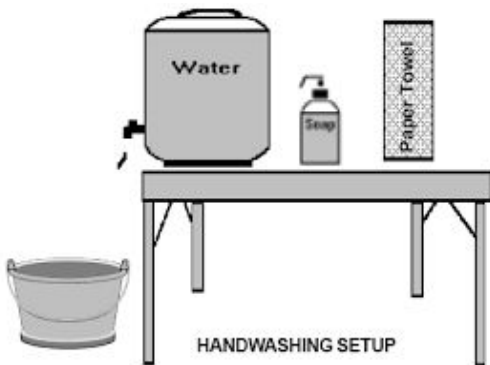




Quick and Easy Guide to Hand Washing Stations

If you are a vendor and are planning to hand out samples during the market, you are required by law to have a handwashing station at your booth. This document provides a list of the supplies you will need to be health code compliant, as well as suggestions for where to purchase. For more detailed information and helpful tips, the Minnesota Farmers Market Association (MFMA) has put together a document on hand washing stations, it can be found by clicking the following link:

<https://www.extension.umn.edu/food/food-safety/courses/safe-food-sampling-farmers-markets/docs/handwashing-station-handout.pdf>



- You will need:**
- 5 gallon Thermal Container
 - Continuous Flow Spigot
 - 5 gallon Discard Bucket
 - Soap
 - Paper Towels
 - Garbage for Paper Towels



***The key thing to remember here is that the spigot must be a continuous flow (or flip-up), meaning it can stay on while you wash both hands at the same time. Most 5 gallon Thermal Containers come with a push button, this is not health code compliant. It must be swapped out the Tomlinson Replacement Cooler Faucet pictured here and linked to below.

Where to buy:

A spigot and thermal cooler can be bought together on Amazon for \$35.15 + shipping (just scroll down to "frequently bought together")

<https://www.amazon.com/Tomlinson-Replacement-Cooler-Faucet-White/dp/B000BARBGK>