



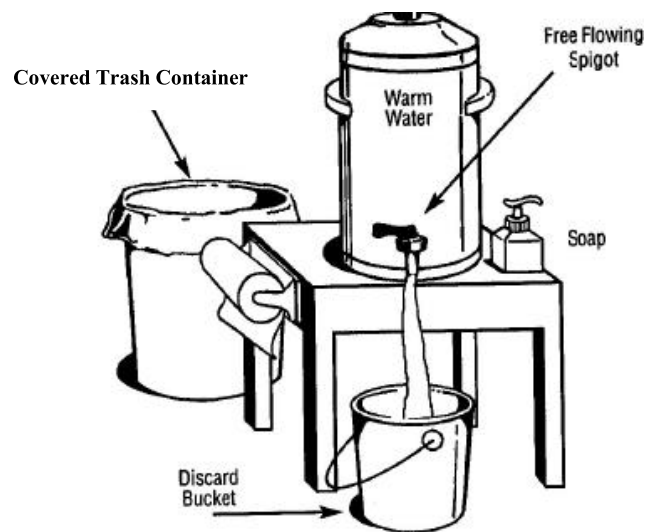
**St. Charles County Government**  
**Division of Environmental Health and Protection**  
Department of Community Health and the Environment  
1650 Boone's Lick Road  
St. Charles, MO 63301  
636-949-1800

## Handwashing Station – Temporary Food Event

At least one convenient handwashing facility must be available for handwashing on site **at all times**. This facility must consist of, at least, a container with preferably warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a **covered** trash container for disposal of paper towels.

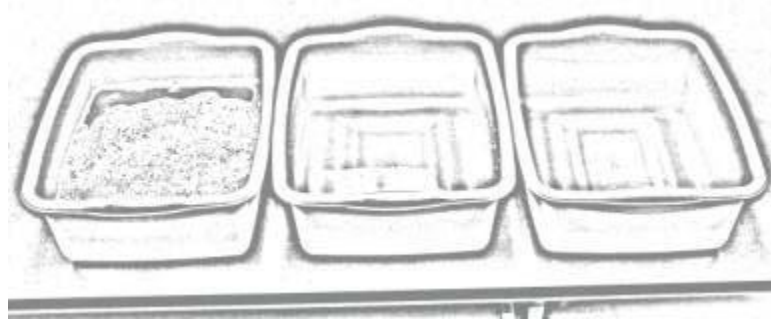
Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-24, such as:

- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.



## Dishwashing Station – Temporary Food Event

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air dried. Use of disposable pans is recommended.



**WASH**

**RINSE**

**SANITIZE**

### Proper Sanitizer Concentrations

Chlorine  
*50-100 ppm\**

Quaternary  
*200 ppm\**

Ammonia Iodine  
*12.5-25 ppm\**

\* Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.

Information is also available from the St. Charles County Department of Community Health and the Environment Web site:  
<http://www.sccmo.org/health>