SECTION 4 - HAND WASHING

HAND WASHING FACILITY

Lavatory facilities shall include hot and cold running water supplied through a combination faucet or tempered water, sanitary towels or approved hand drying devices, and soap. Anti-bacterial soap should be provided at each employee lavatory facility.

Any self-closing or metering faucet should be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

For employees, at least one lavatory facility shall be provided in the kitchen area in addition to any lavatories which may be provided in the toilet rooms. Additional lavatories may be required in food preparation or utensil washing area which are more than 25' from a lavatory or when the food preparation areas or utensil washing facilities are located in a separate room.

Splashguard protection is required if spacing to adjoining food, food contact surfaces, or utensil washing and storage area surfaces are less than 18 inches. Splash guards shall not hinder access to the lavatory, should extend from the front of the sink to 12 inches above the rim of the sink, and be of easily cleanable construction.

Lavatory facilities shall remain free of storage, shall be used exclusively for hand washing and shall be kept clean and in good repair.

Figure 1 illustrates a typical hand wash installation with a splash guard.

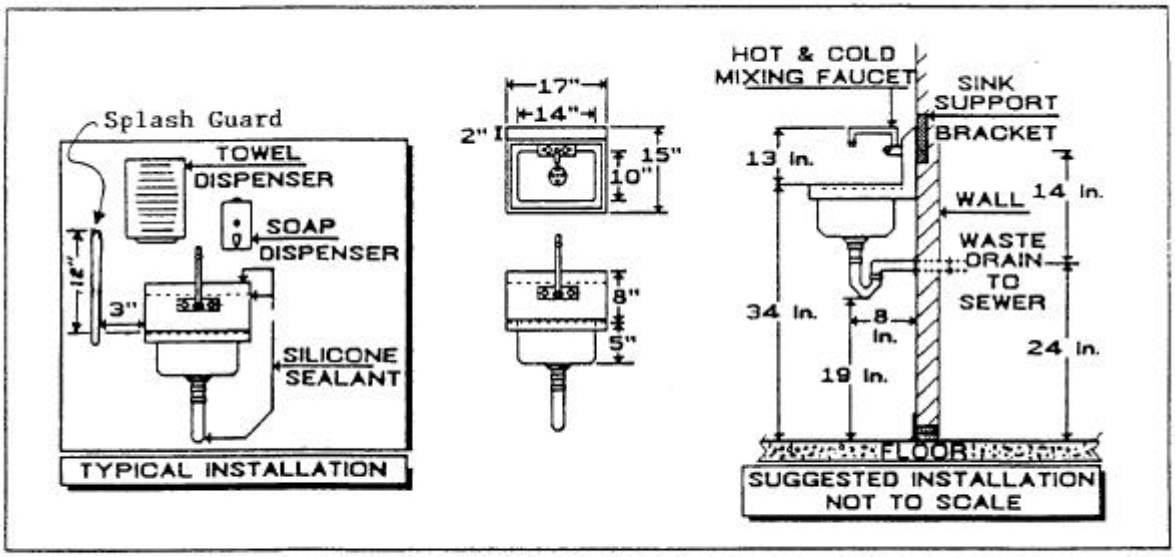

Figure 1