

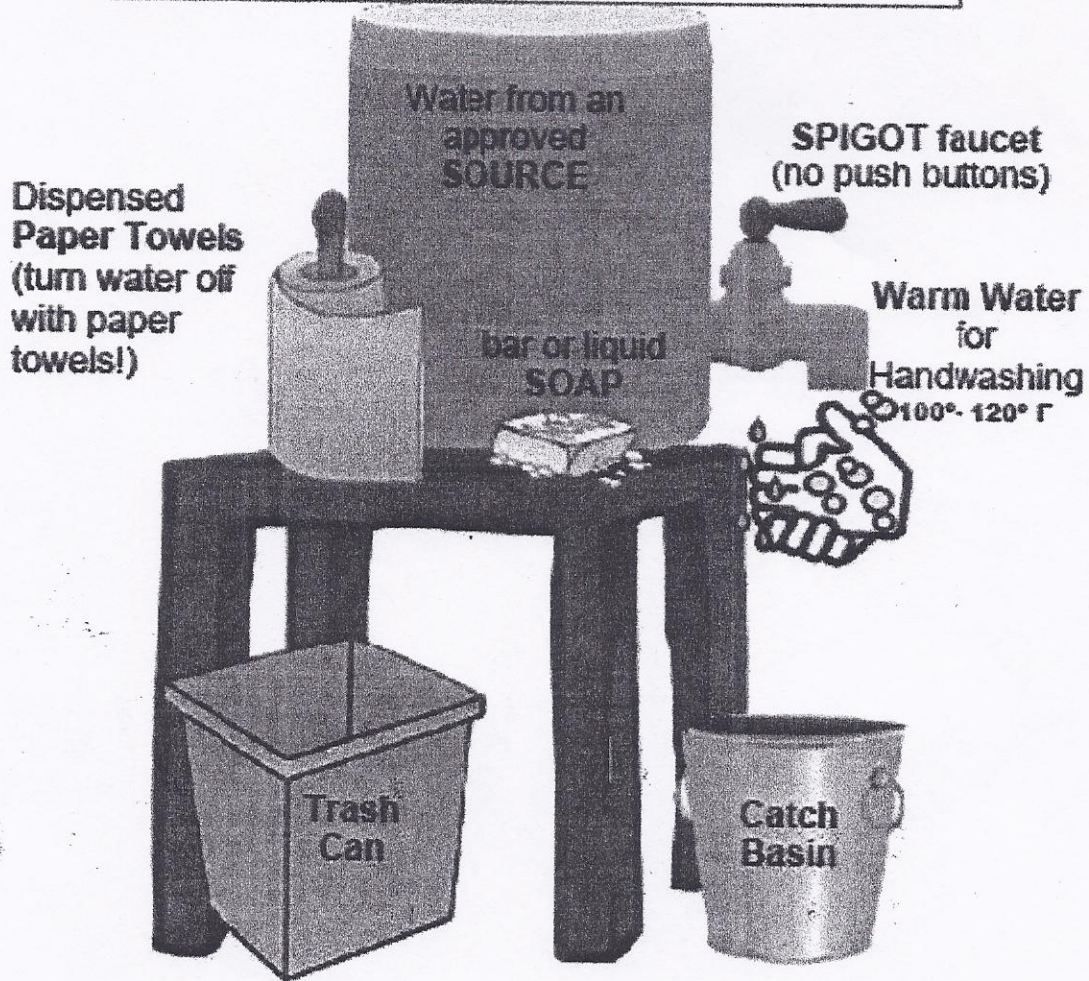
Every Booth

HANDWASHING STATION

Use it **OFTEN!**

Use **CLEAN** water jugs:

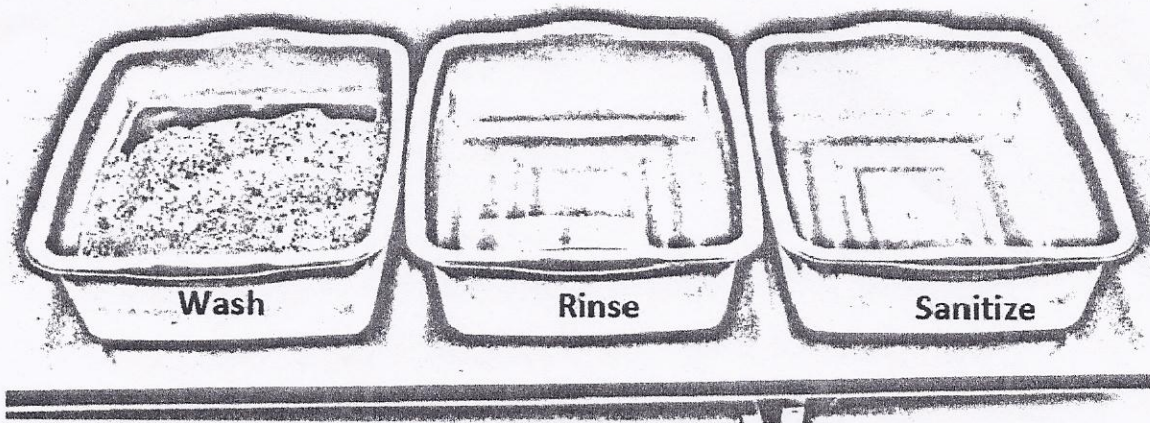
1. **SANITIZE** with 2 tbsp unscented bleach in 1 gallon of water – **SLOSH** to cover all surfaces.
2. Let **STAND** 5 minutes and **DRAIN**. **DO NOT RINSE!**
3. **FILL** with approved drinking water



A dishwashing set up is required for utensils that will be reused at the food preparation site.

All utensils must be washed, rinsed, sanitized and air-dried.

Proper dishwashing set up for events



Sanitize with a dilution of 50-100ppm Chlorine Bleach

$\frac{1}{4}$ tsp of bleach per quart of warm water,

or

1 tsp of bleach to 1 gallon of water.

Check with Chlorine Test Strips.