



Handwashing Stations at Farmers' Markets

Having handwashing stations readily available at the farmers' market encourages vendors and patrons alike to implement best practices and keep food safe. Vendors providing samples are encouraged to have a handwashing station in their booth.

FDA recommends the following for handwashing facilities:

- Convenient
- Unobstructed
- Within manageable distance from the booth or table



Handwashing Station Requirements

- Clean coolers or jugs with free-flow spigot
- Potable clean water with constant flow for two-handed washing
- Catch basin for wastewater
- Liquid soap
- Paper towels
- Trash can with a lid is useful

How to Clean a Cooler/Water Jug

1. Sanitize with 2 tbsp of 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 potable water.

For more information, contact:
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