

ENVIRONMENTAL HEALTH FACT SHEET

No. 214

FOOD SAFETY - HAND WASHING

Thorough washing and drying of hands is an important factor in the prevention of food borne illness.

fact sheet

DO I NEED A HAND WASH BASIN?

All premises **must** be fitted with a separate hand washbasin.

WHAT ARE THE SPECIFIC REQUIREMENTS OF THE HAND WASH BASIN?

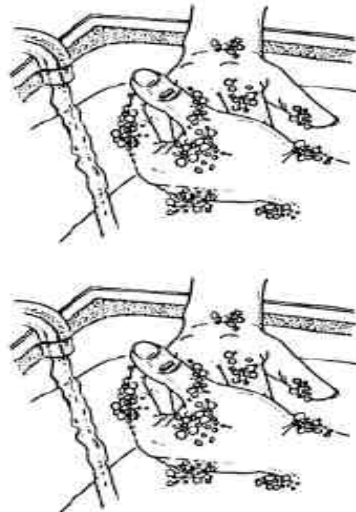
- Permanent fixture.
- Connected to a supply of hot and cold running potable water through a common outlet (A mixer tap is ideal for combining separate hot and cold water supplies).

Of a size that allows easy and effective hand washing (For guidance purposes only, a basin of 11 litres capacity with minimum dimensions of 500mm by 400mm 'off the wall' will be adequate for most food handlers).

Clearly designated for the sole purpose of washing hands, arms and faces.

HOW DO I WASH MY HANDS?

Wash your hands often when working with food and drinks – this gets rid of the germs that can make people sick. The best way to wash your hands is to scrub for approximately **15 to 20 seconds** with warm running water and soap, then dry them with clean paper towels or an air dryer.



For more information contact your local Environmental Health Office.

Contact details can be found at

http://www.health.nt.gov.au/Environmental_Health/Contact_us/index.aspx