Plan Review Guidelines

Guidelines for Hand Washing Accomodations in a Food-Related Facility

Provide a separate hand washing sink; hand drying device, or disposable towels; supply of hand cleaning agent; and waste receptacle for each food preparation area, utensil washing area, and toilet room (the required number of fixtures for toilet rooms is based on Article "XV- Plumbing" Code).

Sinks used for food preparation or for washing equipment or utensils **must not** be used for hand washing.

Each hand washing sink must be provided with hot and cold water tempered by means of a mixing valve or a combination faucet to provide water at a temperature of at least 110˚F. Any self-closing, slow-closing or metering faucet must be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet.

Hand washing sinks must be of sufficient number and conveniently located for use by all employees in food preparation and utensil washing areas. Hand washing sinks must be easily accessible and may not be used for purposes other than hand washing.

Splashguard protection is suggested if adequate spacing to adjoining food, food preparation, food contact surfaces and clean utensil surfaces (drain boards) is insufficient. Splashing from a hand washing sink must not contaminate food, equipment or utensils.

Please call (412) 578-8044 or email us at foodsafety@alleghenycounty.us for further assistance.

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