

FACT SHEET

CONSTRUCTION & FIT OUT OF NEW FOOD PREMISES - HAND WASHING FACILITIES

The requirement for the construction and fit out of hand washing facilities is to ensure thorough washing and drying of hands, arms and face is carried out to prevent food borne illness.

NSW LEGISLATIVE REQUIREMENTS

Food Standards Code Standard 3.2.3 Clause 14 – Food Premises and Equipment – Hand washing facilities states that:

- 1) *Food premises must have hand washing facilities that are located where they can be easily accessed by food handlers:*
 - a) *Within areas where food handlers work if their hands are likely to be a source of contamination;*
 - b) *If there are toilets on the food premises – immediately adjacent to the toilets or toilet cubicles.*
- 2) *Hand washing facilities must be:*
 - a) *Permanent fixtures;*
 - b) *Connected to, or otherwise provided with, a supply of warm running potable water;*
 - c) *Of a size that allows easy and effective hand washing; and*
 - d) *Clearly designated for the sole purpose of washing hands, arms and face.*

HAND WASHING FACILITIES MUST BE LOCATED WHERE THEY CAN BE EASILY ACCESSED BY FOOD HANDLERS

Accessible hand washing facilities enable and encourage food handlers to use them.

- ◆ Basins located behind or obstructed by other equipment, walls, partitions or doorways; above or under benches may be too low or too high, these locations are likely to be inaccessible therefore would not comply with this standard;
- ◆ A food handler should not have to travel more than 5 metres to the nearest basin.
- ◆ A food premises if divided into separate food handling areas e.g. a supermarket with a deli, seafood area, bakery, butchery, hand washing facilities must be available in each area.

For example: In a takeaway food premises, if food is handled in a servery area of a takeaway premises (preparing sandwiches), in addition to the kitchen, a basin would be required in both areas.

HAND WASHING FACILITIES MUST BE A PERMANENT FIXTURE

- ◆ Hand washing facilities must be a permanent fixture unless the premises are temporary.

HAND WASHING FACILITIES MUST BE CONNECTED TO, OR OTHERWISE PROVIDED WITH A SUPPLY OF WARM RUNNING POTABLE WATER

- ◆ Basin must be connected to a piped supply of warm running water;
- ◆ If a separate hot and cold water supply is provided a mixer tap or common outlet is required.



ACCEPTABLE



UNACCEPTABLE

HAND WASHING FACILITIES MUST BE OF A SIZE THAT ALLOWS EASY AND EFFECTIVE HAND WASHING AND CLEARLY DESIGNATED FOR THE SOLE PURPOSE OF WASHING HANDS, ARM AND FACE

- Hand wash basins must be of sufficient size to enable them to be used by food handlers. Hand wash basins must be clearly designated for sole purpose of washing hands, arm and face by:
- ◆ Placing signs that states “hand washing only”;
 - ◆ An Illustration of hands being washed;
 - ◆ Easily recognisable by providing soap and drying facilities only at that basin.

For any further queries or concerns regarding these matters, please contact Griffith City Council's Environment & Health Department on (02) 6962 8100.

