

## Approved Method for Handwashing and Ware Washing Dishes and Utensils

**Hand Washing Facilities:** It is required that hand washing facilities are installed in food preparation areas, toilet areas and ware washing areas. All hand washing facilities must have hot water of at least 105 degrees Fahrenheit and cold water tempered. Soap, hand dryer, or disposable towels are also required to be provided.

**Equipment Washing:** A three compartment sink must be supplied with hot and cold potable water. With a three compartment sink equipment must be cleaned with detergent solution in the first compartment, rinsed in the second, and sanitized in the third. The sink must be large enough to clean even large pieces of equipment.

For more information visit: <http://www.agriculture.ny.gov/FS/industry/equipwash.html>

