Fact Sheet

Hand Washing

Hand washing is an important food safety basic, and is one of the most effective ways of preventing the spread of harmful bacteria. Having a dedicated hand wash basin is a requirement of the Australia New Zealand Food Standards Code (the Code), and all food businesses must comply with the Code.

Do I need a hand wash basin?

Yes – All food businesses must be fitted with at least one dedicated hand wash basin.

What do I need for a hand wash basin?

A hand wash basin:

- > Must be separate from other basins (e.g. basins for washing equipment or food)
- > Must be a permanent fixture
- Must be located so it doesn't become a source of contamination of food
- > Must be easily accessible to all employees
- Must be connected to a supply of warm running water
- > Must have a supply of soap
- > Must have single use towels or another way for hands to be dried so that germs are not spread

Hand washing - who & when

Anyone who is handling food in the business must wash their hands:

- > After going to the toilet;
- > Before or after handling food
- When moving from handling raw food to handling ready to eat food;
- > When hands become contaminated
- > Immediately after coughing, sneezing, using a handkerchief or tissue, eating, drinking, smoking and touching hair, scalp, or body opening.

Where do I need to have a hand wash basin?

A food premise **must** have hand wash basins:

- > In areas where hands may become a source of contamination; as well as,
- > Immediately next to the toilets or toilet cubicles that are a part of your food business.

For more information

Food and Controlled Drugs Branch Public Health Services L1, 11 Hindmarsh Square Adelaide SA 5000 Telephone: (08) 8266 7100

Email: food@health.sa.gov.au

www.sahealth.sa.gov.au/foodstandards

Public-I1-A1



