

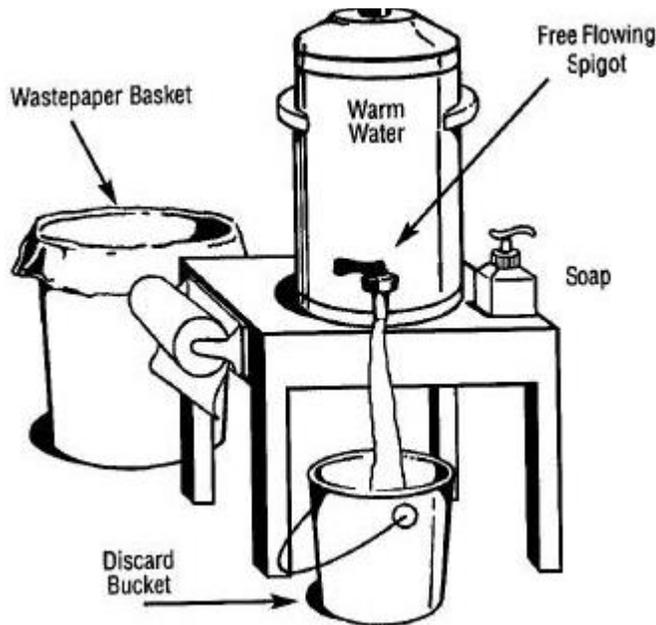
SULLIVAN COUNTY

HEALTH DEPARTMENT

31 North Court Street
Sullivan, IN 47882

Telephone (812) 268-0224
Fax (812) 268-0423

HAND WASHING

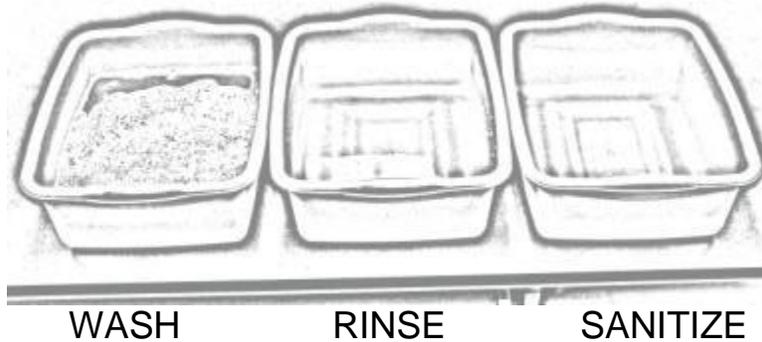


At least one convenient handwashing facility must be available for handwashing on site **at all times**. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-24, such as:

- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.

DISHWASHING

Proper set up



PROPER SANITIZER CONCENTRATIONS

Chlorine
*50-100 ppm**

Quaternary
*200 ppm**

Ammonia Iodine
*12.5-25 ppm**

* Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer of the product.

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air dried. Use of disposable pans is recommended.