



# Hand Washing Facilities

## Guidance for Market Stalls and Pop Up Kitchens

**This guidance note is designed to assist event organisers in achieving compliance with food law and the licensing conditions set out by Environmental Health.**

If you are handling or preparing foods on site at an event the Food Hygiene (Scotland) Regulations 2006 apply. As such it is critical that you have the correct hand washing facilities available to ensure that you are operating safely.

**Hand Washing Facilities**

- Where food is handled or prepared a wash hand basin is required for the hygienic cleaning of hands.
- The wash hand basin must be provided with an adequate supply of running hot and cold or warm water at a suitably controlled temperature in order to facilitate hand washing.
- Kettles, flasks and similar items are **not** to be used to fill a basin or other containers.
- The supply of water for hand washing must be from a tap or taps at adequate flow and temperature.
- There must be a sufficient volume of water for the trading hours – you may need to have additional water available ready to use.
- Water must be stored in a food grade container that can be cleaned and disinfected.
- The water used must be potable.
- The wash hand basin must be accessible and available for use.
- Soap and single-use paper towels for hand-drying must be provided.
- Waste water from the wash hand basin must be piped to a suitable closed container which is readily identifiable as being designated for that purpose.

**Hand sanitising gels or wipes are not acceptable alternatives to a wash hand basin**

<b>DO YOU NEED A WASH HAND BASIN?</b>	
Retailer selling <u>only</u> pre packed food/drinks	<span style="color: red;">✘</span>
Retailer offering samples e.g. cakes/sweets/olives/cheese/bread/hot or cold drinks/alcohol etc.	<span style="color: green;">✔</span>
Retailer selling open foods e.g. cakes/sweets/olives/cheese/bread/hot or cold drinks/alcohol etc.	<span style="color: green;">✔</span>
Caterer handling/preparing open foods	<span style="color: green;">✔</span>
Bar	<span style="color: green;">✔</span>

What is acceptable?



What is unacceptable?



**The examples given are not exhaustive.**

**Should you have any queries please contact  
Environmental Health on 0141 287 1059**