

Hand washing

Fact sheet

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 and 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.